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ISSUE No. 2  
DATE 17.12.09  
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## **INSTRUCTIONS**

### **MODEL: PGC6**

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#### **WARRENTY INFORMATION**

##### **Customer Information**

Unit Code:

Serial Number:

Purchase Date:

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## **SAFETY INSTRUCTIONS**

### **IMPORTANT, PLEASE READ INSTRUCTIONS FULLY BEFORE USE**

**THIS APPLIANCE IS ONLY FOR PROFESSIONAL USE AND MUST ONLY BE USED BY QUALIFIED PEOPLE.**

Attention should be drawn to the fact that parts of this unit by necessity, will get VERY HOT, and will cause burns if touched accidentally. Therefore it is the responsibility of the supervisor or equivalent to provide SUITABLE PROTECTIVE CLOTHING for the user.

**THIS APPLIANCE MUST BE FITTED AND TESTED BY A REGISTERED FITTER BEFORE USE.**

The unit should be installed in compliance with the INSTALLATION INSTRUCTIONS and the NATIONAL REGULATIONS in force at the time. Particular attention should be paid to the Gas Safety (Installation and Use) Regulations and the Health and Safety at Work Act.

Each appliance requires a flow of fresh air for combustion. Under no circumstances should air vents on the appliances, or air vents installed by the fitter in the room of the appliance to supply combustion air, be altered or omitted in any way.

To prevent shocks, all appliances whether gas or electric, must be earthed.

**ANY GAS CONVERSIONS NEEDED TO BE MADE TO THE PRODUCT MUST BE CARRIED OUT BY A CORGI REGISTERED ENGINEER**

To avoid scratching the highly polished exterior surface of this equipment whilst in transit, the protective film on the exterior surfaces has NOT been removed.

It is IMPORTANT that this protective film is peeled off before the equipment is used.

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### **MODEL**

The products stated above are designed and built to comply with the following standards:

**BS EN 203-1:2005+A1 2008**  
**BS EN 203-2-9:2005**

The products have been CE-marked in compliance with the **European Gas Directive (90/396/EEC)**

### **INSTALLATION INSTRUCTIONS**

**ALL APPLIANCES MUST BE FITTED AND OR CONVERTED BY A REGISTERED INSTALLER, IN ACCORDANCE WITH CURRENT REGULATIONS.**

### **INSTALLATION**

1. All appliances must not be installed on or against any combustible surface. Clearances around appliances must be:

<b>CEILING/SHELF</b>	<b>900mm</b>
<b>REAR</b>	<b>75mm</b>
<b>SIDES</b>	<b>NIL</b>

It should be noted that the sides of the appliance will get hot and appliances with components sensitive to heat, should not be placed directly next to the unit.

2. During installation provision must be provided for combustion air supply to the appliance, which enters the appliance through the base and rear of the appliance, this should not be blocked at any time. SEE TECHNICAL DETAILS.

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3. Appliances are designed to be installed on Parry Catering Equipment for stability, should they be fitted on any other surface they should be suitably secured, to prevent excessive movement.
4. Connection to the appliance is by ½” BSPT at the rear of the appliance.
5. Pressure test point is located on tap rail at rear of appliance.
6. Low rate is factory set for natural gas.
7. Remove all protective film before use.
8. Ensure whoever is operating the appliance is fully conversant with its operation and aware of dangers involved in incorrect operation and cleaning, especially the dangers of burns or scalds from the cooking medium and hot surfaces of working areas.


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## **OPERATING INSTRUCTIONS**

### **FOR FITTING INSTRUCTIONS SEE INSTALLATION SECTION.**

ALL CHARGRILLS ARE FITTED WITH FLAME FAILURE DEVICE FOR SAFETY AND A SPARK IGNITION FOR EASE OF LIGHTING.

#### **TO LIGHT BURNER:**

1. Turn knob to \* position.
2. Push knob in and ignite gas by pressing ignition button to left of the on/off knob. Keep ON/OFF knob pressed in for 15-20 seconds. Check gas is lit by looking through the sight hole on the front panel of the appliance
3. Release knob, should stay lit if gas goes out repeat 2
4. The burner is now on full gas, to turn gas down turn knob in anti clockwise direction

Through the gradients to  . This is the lowest setting which has been set at the factory and must **not be adjusted by user.**

5. To turn burner off, turn knob in a clockwise direction all the way to round to •
6. We advise that these appliances should not be left unattended while switched on.
7. These appliances are for professional use by qualified people only.
8. There are no user serviceable parts.
9. Clean outer casing with warm soapy water. Do not use scouring pads

It is recommended that Chargrills to run on full gas after ignition for 10 minutes, then adjust as necessary to obtain correct cooking temperature.

To remove any residue use scraper several times a day after cooking. Scaling will result if this is not done. Empty the fat drawer and clean every day.

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### **MAINTENANCE INSTRUCTIONS**

**MAINTENANCE AND SERVICE MUST ONLY BE UNDERTAKEN BY REGISTERED FITTERS.**

**PLEASE NOTE THE LOW RATE ADJUSTER ON THE UNIT HAS BEEN FACTORY SET AND SHOULD NOT BE ADJUSTED UNLESS BY A QUALIFIED ENGINEER IN WHICH CASE THE LOW RATE ADJUSTER SHOULD BE RE-SEALED.**

Regular annual maintenance by a registered engineer is essential to maintain safety and prolong life of the appliance.

To facilitate maintenance it is recommended that the cooking grid is removed and also the lava rock tray and front fascia panel.

### **MAINTENANCE**

Thoroughly clean the burner and remove any soil from the burner chamber.

Carefully clean the thermocouple probe and the ignitor electrode.

With grid removed reconnect the gas supply and check for gas soundness.

Check that the flame safety device is operating by shielding the probe from the burner flame until the device operates.

Check that the spark ignites the gas.

Thoroughly clean the grid and fat discharge chute.

Lower the grid into position and refit front fascia panel.

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## **REPLACING FAULTY COMPONENTS**

Disconnect from Gas and remove grid lava rock and front fascia panel.

### **Spark Ignitor**

To replace the ignitor lead:

Pull the lead from the generator body and ignitor electrode and push the new lead onto the terminals. Ensure that the lead is routed to avoid direct contact with the burner flame.

### **To replace the spark generator body.**

The generator is held on the front panel by a back nut. It is recommended that a new ignitor lead is fitted when replacing the generator.

### **Flame safety device Spark Ignitor**

#### **To replace thermocouple:**

Undo the nut holding the thermocouple at the rear of the cock and loosen the clamping bracket at the burner head. Remove the faulty thermocouple.

Push the new thermocouple gently into the gas cock and tighten the nut. Do not over tighten.

Fit the probe into the burner head bracket and tighten the screw. The probe should be adjacent to and level with the top of a burner port '+'.

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**To replace the combined flame safety/gas cock unit:**

Undo the unions at injector and gas cock and remove pipe.

Undo and remove nut holding the thermocouple to the rear of the gas cock and remove gas cock knob.

Undo the screws located above gas cock knob to release float rail assembly, and remove.

The gas cock is held on the float rail by a saddle bracket with two screws. Remove the screws and the faulty unit.

Refit the new unit ensuring that the loose spigot is pushed firmly into its housing and seat the rubber washer in the recess provided. Refit the saddle bracket and the tighten the two screws.

Refit float rail assembly.

Reconnect gas feed to injector and gas cock and tighten.

Refit the thermocouple and tighten, do not over tighten.

Reconnect gas supply and soundness test.

Check flame failure device is operating.

Refit fascia and lava rock and grid.



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**CONVERSION INSTRUCTIONS**

This conversion must be carried out by a competent qualified person.

Model		Injector Code
	Butane G30 @28mbar 11.2" W.G. Propane G31 @ 37mbar 14.8" W.G.	INJECT119
	Nat Gas G20 @ 20mbar 8" W.G. Nat Gas G25 @ 25mbar 10" W.G.	INJECT193

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**TECHNICAL DETAILS**

**MODEL**

GAS	OPERATING PRESSURE	TOTAL HEAT INPUT
NATURAL G20	20mb/8" W.G.	10.86 KW = 37054Btu/h
BUTANE G30	29mb/11.2" W.G.	10.86 KW = 37054Btu/h
PROPANE G31	37mb/14.8" W.G.	10.86KW = 37054Btu/h
G25	25mb/10" W.G.	11.34KW = 30384Btu/h

GAS RATE	M <sup>3</sup> /HR	FT <sup>3</sup> /HR	LB/HR	KG/HR
NATURAL G20	1.0 M <sup>3</sup> /HR	35.9 FT <sup>3</sup> /HR		
BUTANE G30			1.724 LB/HR	0.782 KG/HR
PROPANE G31			1.75 LB/HR	0.794 KG/HR
G25 @ 25mb	1.238 M <sup>3</sup> /HR	44.56 FT <sup>3</sup> /HR		

**INJECTORS**

Natural G20 = INJECT193  
 Butane G30 = INJECT119  
 Propane G31 = INJECT119  
 G25 @ 25mb = INJECT193

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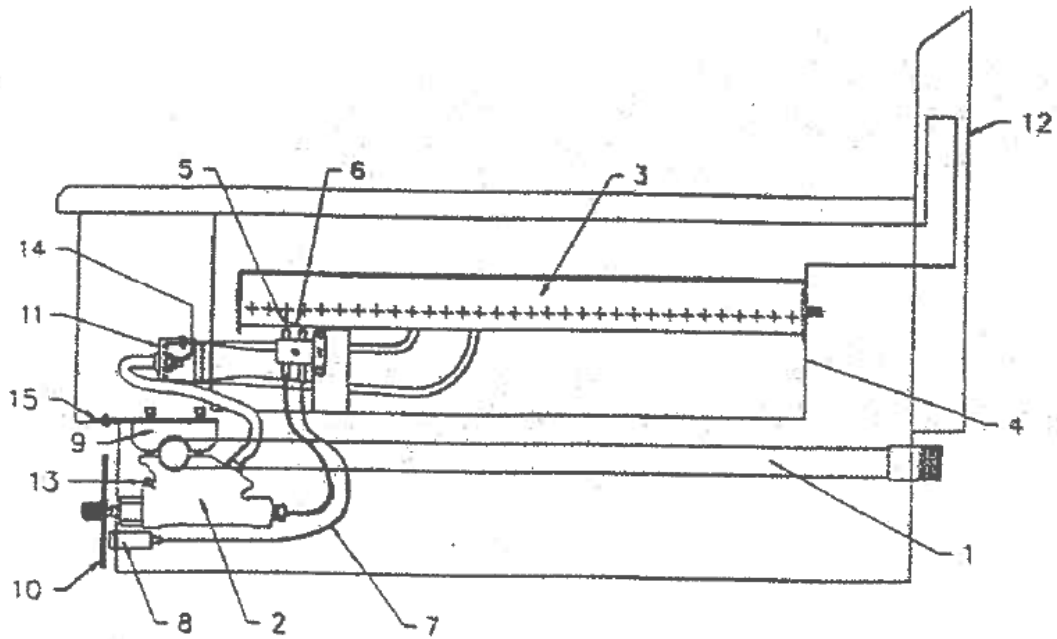
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**PARTS LIST**

<b>PART No.</b>	<b>DESCRIPTION</b>
TUBES2HOB	1) FLOAT RAIL
GASTAP8MM	2) GAS COCK/FFD.8MM x 2
BURNER001	3) BURNER x 2
CHARBOX01	4) BURNER BOX
MBETC ASSY	5) THERMOCOUPLE x 2
MBETC ASSY	6) SPARK ELECTRODE x 2
CABLHT500	7) H.T. CABLE
PIEZOSP1	8) SPARK GENERATOR x 2
BRACKET01	9) SADDLE BRACKET
KNOBTYPEF	10) GAS COCK KNOB x 2
GRIDAERAT	11) AERATOR x 2
FLUECOVER	12) FLUECOVER
	13) LOW RATE ADJUSTER
INJECT193	14) INJECTOR x 2
RAILPLATE	15) FLOAT RAIL MOUNTING PLATE

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**SPARES LIST**

<b>PART NO.</b>	<b>PART DESCRIPTION</b>
BURNER001	Burner assembly
GASTAP 8/1	8 mm Tap Assembly Thermostat (2)
MBETCASSY	Thermocouple Electrode Assembly
KNOBPHEN	Knob
PIEZOISPI	Spark Generator
INJECT 193	Injector Natural
INJECT 119	Injector LPG
CABLHT500	Ignition HT Lead
LAVAROCKI	Bag of lava rock 2kg
CHARGERTOP	Top Grid
MESH TRAY	Mesh Lava Rock Tray
TUBES2HOB	Float rail
BRACKET01	Saddle bracket
PGC6 FLUE COVER	Flue cover
PGC6 FAT DRAWER	Fat drawer

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## **WARRANTY INFORMATION**

### **WARRANTY POLICY**

- The manufacturers warranty is only valid in the UK mainland & Northern Ireland, Western Isles, Inner Hebrides and Islands are parts only warranty.
- All service calls will be carried out between the hours of 8.00am – 5.00pm Monday to Friday only.
- We accept no responsibility for delays in replacing or repairing the equipment due to circumstances beyond our control.
- Your warranty can be immediately invalid if the installation of the equipment has not been installed in accordance with the manufactures instruction. (See installation details). Also the miss-use, alteration or unauthorised repairs of the equipment will invalidate the warranty.
- During the warranty period it is at Parrys discretion to repair or replace the equipment.
- Warranty only applies if the equipment has been used in a professional manor following the manufactures instructions and maintenance guide lines.
- The warranty covers defects in the material and components failure only we are not liable for trading loss, loss of perishable items, water damage, loss due to injury or fire damage.

### **WARRANTY REQUEST**

- Please ensure you have referred to the manufacturers' instruction before placing a warranty call. Or contact our warranty department on 01332 875665 for technical assistance. Please ensure you obtain the model number before calling.
- Please ensure you have read the section not covered under warranty to avoid any unnecessary warranty charges.
- If the problem with the machine can not be resolved please contact the company that supplied you the machine.

**(SERVICE CALLS CAN NOT BE PLACED DIRECT WITH PARRY)**

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**NOT COVERED UNDER WARRANTY**

- Fault due to poor maintenance.
- Resetting of equipment or circuit breakers.
- Abuse of the equipment
- Foil should never be used on racks
- Blockages eg, drains, condensers, pumps etc
- Lime scale related issues
- Installed incorrectly
- Access arranged for service call and engineer refused access or customer not there.
- No faults with the machine.
- Setting up of equipment eg, dishwasher detergents, levelling and setting up of doors on a 6 burner cooker.
- Excessive carbon build up on griddle plates.
- Over use of lava rock on the chargrills recommended use by Parry 2kg only.
- Faulty electrics – eg, customers plug socket, plug, wiring, junction box fault, wrong fuse.
- Any damages caused by the customer.
- Lamps, glass, door gaskets, Perspex, baskets, knobs all perishable items are not covered.

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All of the above are not covered under our warranty policy. Any costs incurred because of the above will be forwarded to the parties responsible for placing the call.

Failure to pay any warranty charges will result in the customers warranty been put on hold until the bill has been settled.

Any issues regarding the raised charges should be put in writing to our warranty department for further investigation.



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