



INSTRUCTION REF: IN152

ISSUE No. 4

DATE 30.06.05

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TELEPHONE:

SERVICE (44) 01332 875665

FAX:

SERVICE (44) 01332 875536

- INSTALLATION INSTRUCTIONS
  - SAFETY INSTRUCTIONS
  - USER INSTRUCTIONS

**USHO COOKER**

MODEL: USHO



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### **WARNING**

**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.**

### **IMPORTANT**

**PLEASE READ INSTRUCTIONS FULLY BEFORE USE**

**MODEL USHO COOKER**

### **INSTALLATION INSTRUCTIONS**

**IMPORTANT- YOUR ATTENTION IS DRAWN TO THE GAS SAFETY REGULATIONS CURRENT ISSUE. THIS APPLIANCE MUST ONLY BE INSTALLED AND USED IN A WELL VENTILATED AREA. THIS APPLIANCE IS FOR PROFESSIONAL USE ONLY AND MUST ONLY BE USED BY QUALIFIED PEOPLE.**

This appliance must be installed by a competent person in accordance with these and any other relevant regulations. Users, too should be aware of the regulations governing the use of gas appliances, particularly with respect to the need for regular servicing.

Before installation check data plate on rear of splashback to ensure appliance is suitable for gas supply available.

During installation provision must be provided for combustion air to the appliance through base and rear of appliance. This should not be blocked at any time. These appliances are to be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substance harmful to the health in the room in which they are installed.

### **POSITIONING**

The appliance must not be installed on or against combustible surfaces – minimum clearances must be:

Rear 150mm (6")

Sides 150mm (6")

from Hotplate to combustible material 1525mm (60") all local fire regulations should be observed.

It is recommended that the appliance be sited below a ventilating hood preferably of the extractor type, incorporating a grease filter.

Ensure appliance is level in two places. Place spirit level on shelf in oven, not on hotplate! All four feet are adjustable, anti-clockwise to lower and clockwise to raise corner.

### **GAS CONNECTION**

The size of the supply pipe should be no less than 3/4" B.S.P. and an easily accessible isolation tap fitted close to the appliance in the gas line. Although a rigid connection is recommended. A Gas Council approved armoured flexible pipe may be used in conjunction with a straining cable.

Annual servicing by a competent engineer is essential to maintain safety and prolong the life of the appliance.



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Before the appliance is commissioned the gas safety regulations require that all connections on the gas line are tested for gas soundness between the gas meter and the appliance.

The parts protected by the manufacturer or his agent shall not be adjusted by the installer.

All packing and protective film must be removed from panels etc. prior to commissioning the appliance.

All gas appliances must be fitted by a competent person to gas safety regulations 1984.  
For fitting instructions see installation section.

All burners are fitted with flame failure device, spark ignition is only to oven burner.

To gain access to hob burner/pilot, remove 'bulls eye' casting in centre of solid top.

To light hob remove 'bulls eye' turn hob tap to pilot position, press in and light pilot with taper etc., keep knob pressed in for 15-20 seconds release knob, pilot should stay lit, if pilot goes out repeat lighting procedure.

When pilot is lit turn knob to full flame this will light main burner, for low setting turn knob further anti-clockwise to low flame position.

### **OVEN**

To light oven, open doors, turn oven knob to approximate gas mark 5 and hold tap knob in, at the same time press the piezo ignitor button on bottom right hand of oven.

After pressing button 2-3 times burner should light. Keep oven knob depressed for 15-20 seconds. Flame should remain lit, if not repeat above sequence. If burner goes out refer to fault finding chart. When burner stays on oven is ready for use, select gas mark required, turn knob to setting, oven flame will decrease when desired temperature is reached. There are three shelf positions in the oven, the following guide is only intended as a guide to temperature in the centre of the oven. It is strongly recommended that the user makes note of best results, temperatures can vary as much as 20°C hotter at top of oven and 30°C cooler at the bottom of the oven.

These temperatures are measured in an empty oven.

<b>MARK</b>	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>
°C	140	150	165	180	200	220	235	245	260
°F	275	300	328	350	392	425	440	465	500

<b>USAGE</b>	<b>PRODUCT</b>	<b>GAS TEMP</b>
HIGH TEMP.ROASTING	MEAT OR POULTRY	6 OR 7
LOW TEMP.ROASTING	MEAT OR POULTRY	3
HIGH TEMP.BAKING	BREAD OR SCONES	8
LOW TEMP. BAKING	SLAB CAKE	2
PUDDINGS	MILK PUDDING ) BAKED CUSTARD)	3
PASTRY	SHORT CRUST ) PLATE TARTS ) FLAKY )	7



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**MAINTENANCE AND SERVICE**

**CLEANING THE APPLIANCE**

It will be found that it takes less time and effort to clean the oven every time it has been used, particularly whilst still warm before grease and spillage's are burnt on. Proprietary oven cleaners must be used with care – they are highly corrosive and may cause damage to surfaces and components. The stainless outer panels require a wipe down with warm soapy water. Do not use scouring pads.

**FAULT FINDING**

<b>FAULT</b>	<b>POSSIBLE CAUSE</b>	<b>REMEDY</b>
BURNERS WILL NOT STAY ALIGHT	FAULTY CONNECTION AT THERMOCOUPLE-VALVE. INCORRECTLY LOCATED.	REMAKE CONNECTION REPOSITION THERMOCOUPLE
BURNER GOES OUT WHEN TURNED "LOW"	BLOCKAGE IN TAP	CLEAN AND REGREASE
IRREGULAR FLAME	BURNER RING, CAP NOT CORRECTLY LOCATED LOW PRESSURE.	RELOCATE CHECK PRESSURE AT TEST POINT.
OVEN FAILURE TO IGNITE	DIRT OR GREASE BROKEN OR LOOSE CONNECTION INCORRECT SPARK GAP	CLEAN RECONNECT/REPLACE H.T.LEAD SET GAP 3-4MM
BURNER FAILS ON LOW RATE	LOOSE THERMOCOUPLE FAULTY MAGNET IN F.F.D.  THERMOCOUPLE OUT OF POSITION.	REPLACE REPLACE THERMOSTAT  REPOSITION

<b>HOB BURNER PRESSURE</b>	NAT G20 20mbar	G31 37mbar	G25 25mbar
INJECTOR	290	180	290
PILOT INJECTOR	29.2	16.2	29.2
GAS RATE	1.25m3/hr	0.45m3/hr	1.35m3/hr
HEAT INPUT	12KW	11.5KW	11KW
<b>OVEN</b>			
INJECTOR	220	150	220
BYPASS SCREW	95	55	95
GAS RATE	0.76m3/hr	0.30m3/hr	0.9mm3/hr
HEAT INPUT	8.0KW	7.5KW	7KW



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TOTAL HEAT INPUT NATURAL GAS G20 20KW  
TOTAL HEAT INPUT PROPANE G31 18KW  
TOTAL HEAT INPUT NATURAL GAS G25 19KW

OVEN BYPASS ADJUSTER SCREW G20 SIZE 95  
OVEN BYPASS ADJUSTER SCREW G31 SIZE 55

MIN AIR FLOW REQUIRED FOR COMBUSTION = 22.5m<sup>3</sup>/hr

Gas connections 3/4" B.S.P.T. at left hand rear of appliance.

Oven size 750mm wide x 600 deep x 475mm high = volume 0.2M<sup>3</sup> (7.4ft<sup>3</sup>)

Appliance Total Weight 160 kg.

L.P.G. Conversion kit is available for this appliance and should be fitted by a qualified engineer if required. (See L.P.G. Conversion instructions)

On conversion to G25 the oven burner is fitted with an Air Restrictor. This is available from PARRY Group Ltd.

LOW RATES

NATURAL G20 : HOTPLATE 1.3KW  
NATURAL G25 : HOTPLATE 1.2KW  
PROPANE G31 : HOTPLATE 3.4KW



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## PARRY ULTIMA SOLID TOP RANGE

### USHO

### CONVERSION INSTRUCTIONS

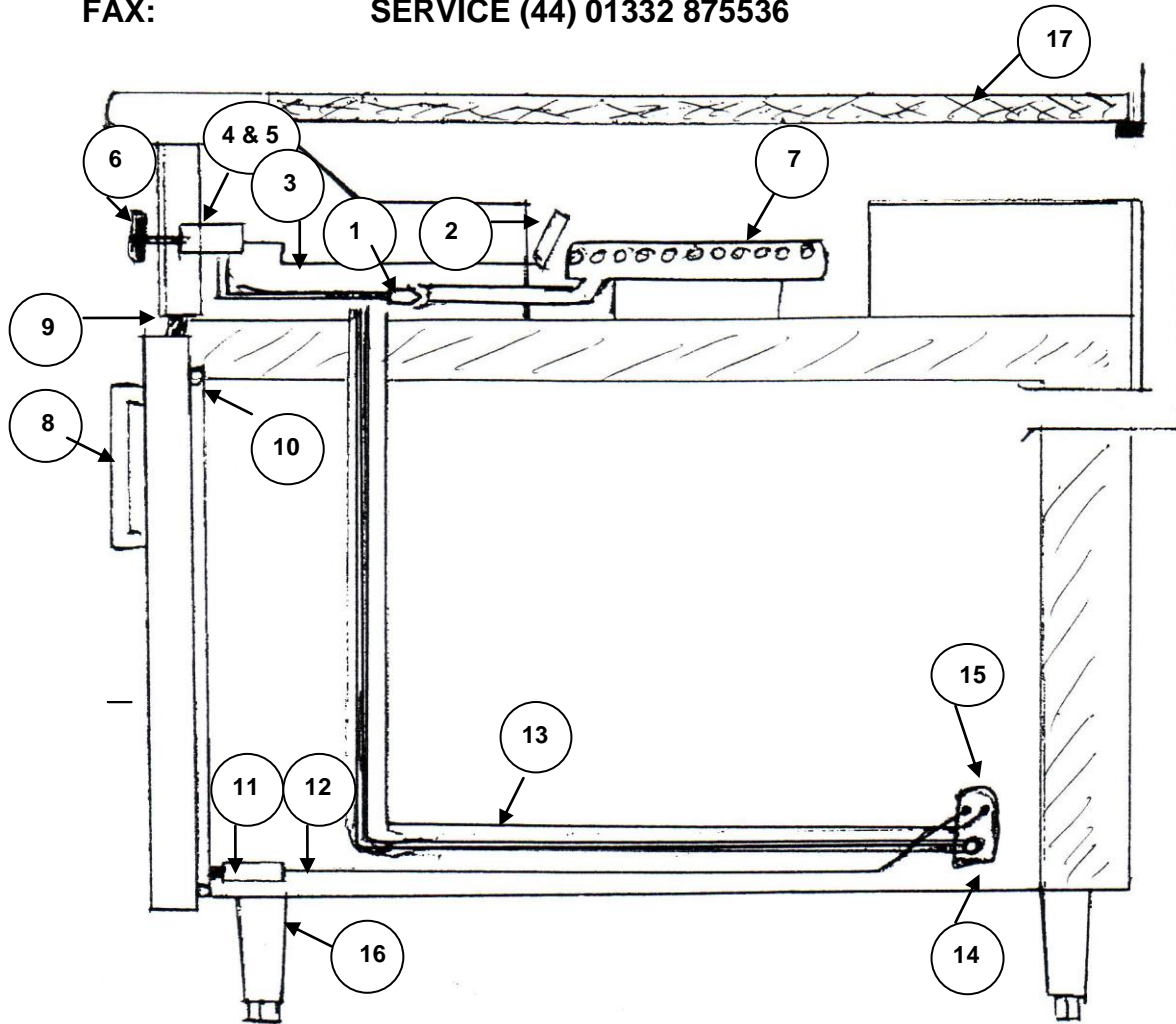
This conversion must be carried out by a competent qualified person.

- Disconnect machine from gas supply
- Remove solid top castings (4 pieces)
- Remove burner box assembly
- Remove main burner injector and replace with one supplied
- Remove pilot injector and replace with one supplied
- Remove fascia panel and tap knobs
- Remove low rate screw from tap and thermostat and replace with bypass screws supplied.
- Remove loose oven base, disconnect pipe from injector
- Remove injector from burner and replace with one supplied
- Reassemble in reverse order
- Test for gas soundness

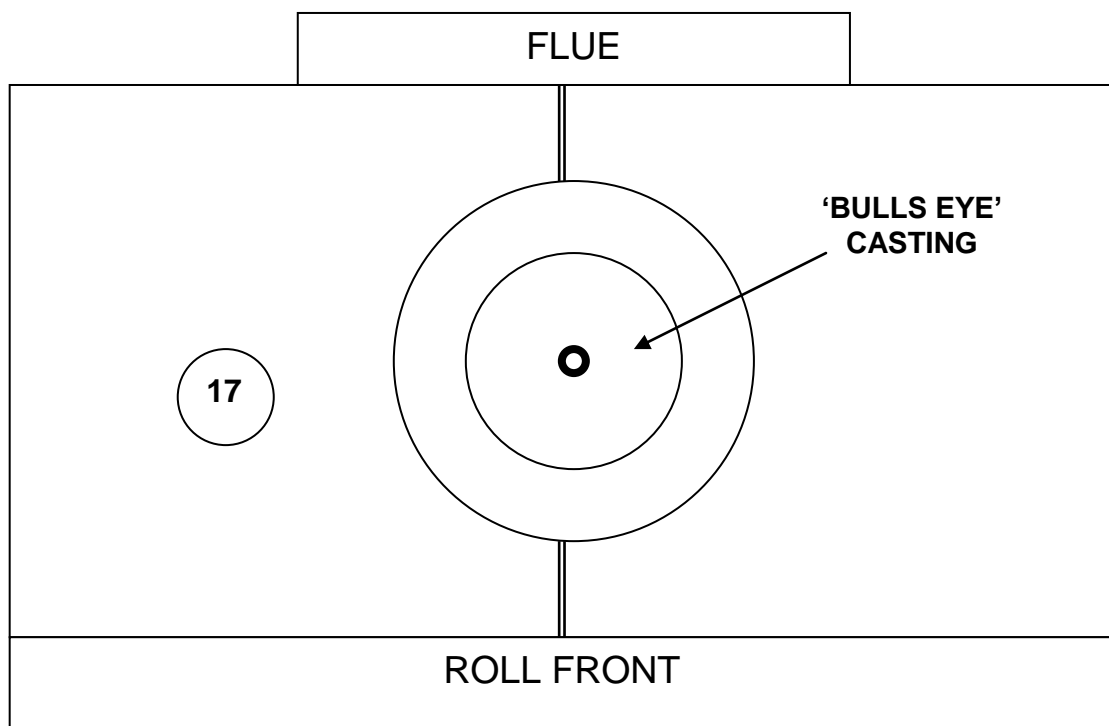
Gas Type	W.G.	mbar	Hob Injector	Pilot Injector	Oven Injector	Bypass Screw
Natural Gas G20	8"	20	290	29.2	220	95
Propane G31	14.8"	37	180	16.2	150	55
Natural Gas G25	10"	25	290	29.2	220	95



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**SOLID TOP CASTINGS**





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**MODEL USHO**

- |     |                        |                                  |
|-----|------------------------|----------------------------------|
| 1.  | HOTPLATE INJECTOR.     | (NAT) INJECT290 (LPG) INJECT180  |
| 2.  | PILOT ASSEMBLY (HOB)   | USHOLPGPILOT                     |
| 3.  | THERMO COUPLE (HOB)    | THCPULT/P                        |
| 4.  | HOB GAS TAP            | TAPSOLTOP                        |
| 5.  | THERMOSTAT             | THERMSOLTOP                      |
|     |                        | (NAT BYPASS SCREW) Size 95       |
|     |                        | (LPG BYPASS SCREW) Size 55       |
| 6.  | GAS TAP KNOB.STAT KNOB | ULT KNOB 2                       |
| 7.  | HOB BURNER             | ULTSTOPBURN                      |
| 8.  | OVEN DOOR HANDLE       | HAND01376                        |
| 9.  | OVEN DOOR ROLLER CATCH | ADJROLLCATCH                     |
| 10. | OVEN DOOR SEAL         | SEAL PG510                       |
| 11. | PIEZO IGNITOR FOR OVEN | PIEZOSP1                         |
| 12. | H.T. LEAD FOR OVEN     | CABLEHT750                       |
| 13. | OVEN THERMOCOUPLE      | THCP07013                        |
| 14. | OVEN INJECTOR          | (NAT) INJECT220 (LPG) INJECT150  |
| 15. | OVEN BURNER            | BURNROVEN                        |
| 16. | ADJUSTABLE LEGS        | ULT 6BO LEG                      |
| 17. | SOLID TOP CASTING      | ULTSTOPCAST                      |
| 18. | OVEN ELECTRODE         | ELECT7013                        |
|     | DOOR HINGE SET         | ULT6BO HINGE (BC) (BR) (TC) (TR) |
|     | OVEN SHELF SET         | ULT6BO SET                       |
|     | PILOT INJECTOR LPG     | INJECTOR16.2                     |
|     | PILOT INJECTOR NAT     | INJECTOR29.2                     |





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## PARRY GAS COOKERS

The unit has been set for a flat and level floor.

For the most effective and efficient performance of this product, this range must be levelled and the door catches set for working temperature.

Levelling instructions as follows:

**FRONT FEET** When fitted turn bottom of leg CLOCKWISE to raise range and ANTI-CLOCKWISE to lower the range.

**FRONT CASTORS AND REAR CASTORS** To adjust the castors loosen Allen screw in boss, set castor to required height, retighten Allen screw.

**WARNING –**

**Failure to comply with the above instructions could render the warranty invalid**

**TO ADJUST OVEN DOOR ROLLER CATCHES**, use a screwdriver to press in roller to below the plate, turn clockwise to adjust downward and anti-clockwise to lift the roller.



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## **Declaration of conformity CE**

- This product has been designed, constructed and marketed in compliance with:
  - safety requirements of EEC Directive “Gas” 90/396;
  - safety requirements of EEC Directive “Low voltage” 73/23;
  - protection requirements of EEC Directive 93/68.
- This product is suitable for contact with foodstuffs, and complies with EEC Directive 89/109.
- This product has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.
- This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.
- A symbol on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



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Ultima Solid Top (USHO)

In order to move the Ultima Solid Hob through a tight doorway, the unit has been designed with parts that are removable. The minimum the unit can be stripped back to is 790mm depth and 757mm height. All of the parts either simply lift out, or have screws locating them in place. Please ensure the unit is fully rebuilt before attempting to use the unit.

<u>Number</u>	<u>Part</u>	<u>Number</u>	<u>Part</u>
1	Door Hinge	10 + 17	Insulation trays that lift out
2	Push fit fascia	11	Flue attached with screws
3	Push fit knobs	12	Back panel attached with screws
4	Roll front permanently	13	Castors can be unscrewed
5	Handle permanently attached to the door	14	Inner ring lifted out with hook provided
6	Door	15	Middle ring lifts out
7	Top frame secured by Four fixing screws	16	The two sides of the plate lift out
8	Flue top riveted to upper flue	18	Burner box can be removed by taking out the screws
9	Upper flue secured with two screws		

