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DATE - 01.11.10
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INSTRUCTIONS

ALPHA GAS PIE CABINET

MODEL: AGPC1

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Customer Information

MODEL NUMBER: _____
SERIAL NUMBER: _____
PURCHASE DATE: _____
DISTRIBUTOR: _____

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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.

THIS APPLIANCE MUST BE FITTED AND TESTED BY A REGISTERED FITTER BEFORE USE. ANY GAS CONVERSIONS NEEDED TO BE MADE TO THE PRODUCT MUST BE CARRIED OUT BY A REGISTERED ENGINEER

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.

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.

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.

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 AGPC1

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

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

The Parry Group have designed this range of units for use with the following gases and supply pressures within the following countries of destination.

Name	Gas Cat	Supply Pressure	A T	B E	D K	F I	F R	G R	D E	I E	I T	L U	N L	P T	E S	S E	G B	S W
AGP C1	I2H	G20 @ 20mbar																
	I2E	G20 @ 20mbar																
	I2L	G25 @ 20mbar																
	I3P	G31 @37mbar															*	
	I12H3	G20 @ 20mbar G30 @ 28- 30mbar and G31 @ 37mbar																

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INSTALLATION INSTRUCTIONS

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

INSTALLATION

Before installation check data plate on rear of unit 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.

This appliance should be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room in which it is installed.

POSITIONING

The unit must be located on a level non combustible surface

Minimum clearances must be :

Rear 150mm (6")

Sides 150mm (6")

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.

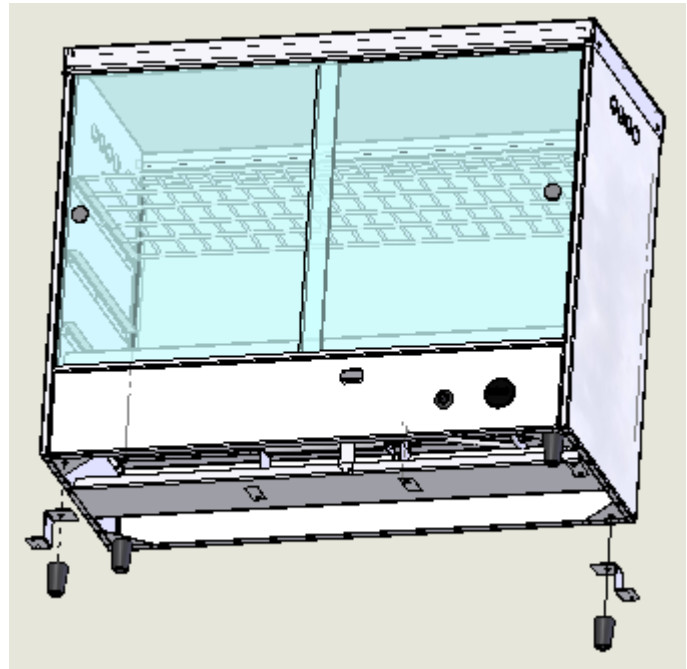
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To secure the Alpha Gas Pie Cabinet AGPC1, to a work surface, the unit is supplied with two fixing brackets.

To secure the unit using these brackets, simply unscrew two of the black plastic feet and thread the bracket through the fixing and then re screw the foot back into position sandwiching the bracket between the foot and the unit.

The bracket has two holes in it which the installer can use to fasten to a work surface.

Please note no fixings are provided for securing the bracket. It is the responsibility of the installer to use adequate fixings for the material that the appliance is fastened to.



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GAS CONNECTION

The size of the supply pipe should be no less than ½" B.S.P. An easily accessible, hand operable gas isolation tap should be fitted within 1metre of the appliance.

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

All gas appliances must be fitted by a competent person to gas safety regulations in force.

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 agent should not be adjusted by the installer. All packing and protective film must be removed from the appliance prior to commissioning.


The burner is fitted with a flame failure device, gas control, and piezo spark ignitor.

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OPERATING INSTRUCTIONS

FOR FITTING INSTRUCTIONS SEE INSTALLATION SECTION.

Do not use this machine for cooking purposes.
Preheat cabinet before storing food.

- 1 To light burner turn knob to high flame . Press knob and hold in, then depress the ignitor knob to light the burner.
- 2 Check flame is established through viewing hole in the front case. When the flame is established hold knob in for 20 seconds, then release.
- 3 If the flame goes out repeat steps 2 and 3. The burner should remain lit, if not contact your supplier.
- 4 Run unit on full flame for approximately 15 mins then turn to low setting (small flame)
- 5 Turn knob clockwise to extinguish flame, then turn off gas supply at isolation tap.
- 6 The bottom tray contains a water reservoir, which can be filled with water to keep food moist.

The appliance must never be left unattended whilst it is on.

There are no user serviceable parts. Part sealed by manufacturer must not be adjusted.

Do not cover racks i.e. with tin foil etc, as this will impair the heat distribution within the cabinet.

Keep both doors closed between each service to keep heat loss to a minimum.

Wipe down regularly with a damp soapy cloth after switching machine off.
Never immerse unit in water or clean using water jets.

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MAINTENANCE INSTRUCTIONS

MAINTENANCE AND SERVICE MUST ONLY BE UNDERTAKEN BY REGISTERED FITTERS.

Parry recommends that this unit is serviced at least every 12 month

FAULT FINDING

FAULT	POSSIBLE CAUSE	REMEDY
CABINET NOT HOLDING TEMPERATURE	DOORS MAY NOT BE CLOSED	ENSURE DOORS ARE CLOSED AFTER EACH SERVING
FAILURE TO IGNITE	DIRT OR GREASE BROKEN OR LOOSE CONNECTION	CLEAN RECONNECT/REPLACE H.T.LEAD
	INCORRECT SPARK GAP	SET GAP 3-4MM
BURNER FAILS ON LOW RATE	LOOSE THERMOCOUPLE	REPLACE
	FAULTY MAGNET IN F.F.D.	REPLACE THERMOSTAT
	THERMOCOUPLE OUT OF POSITION.	REPOSITION

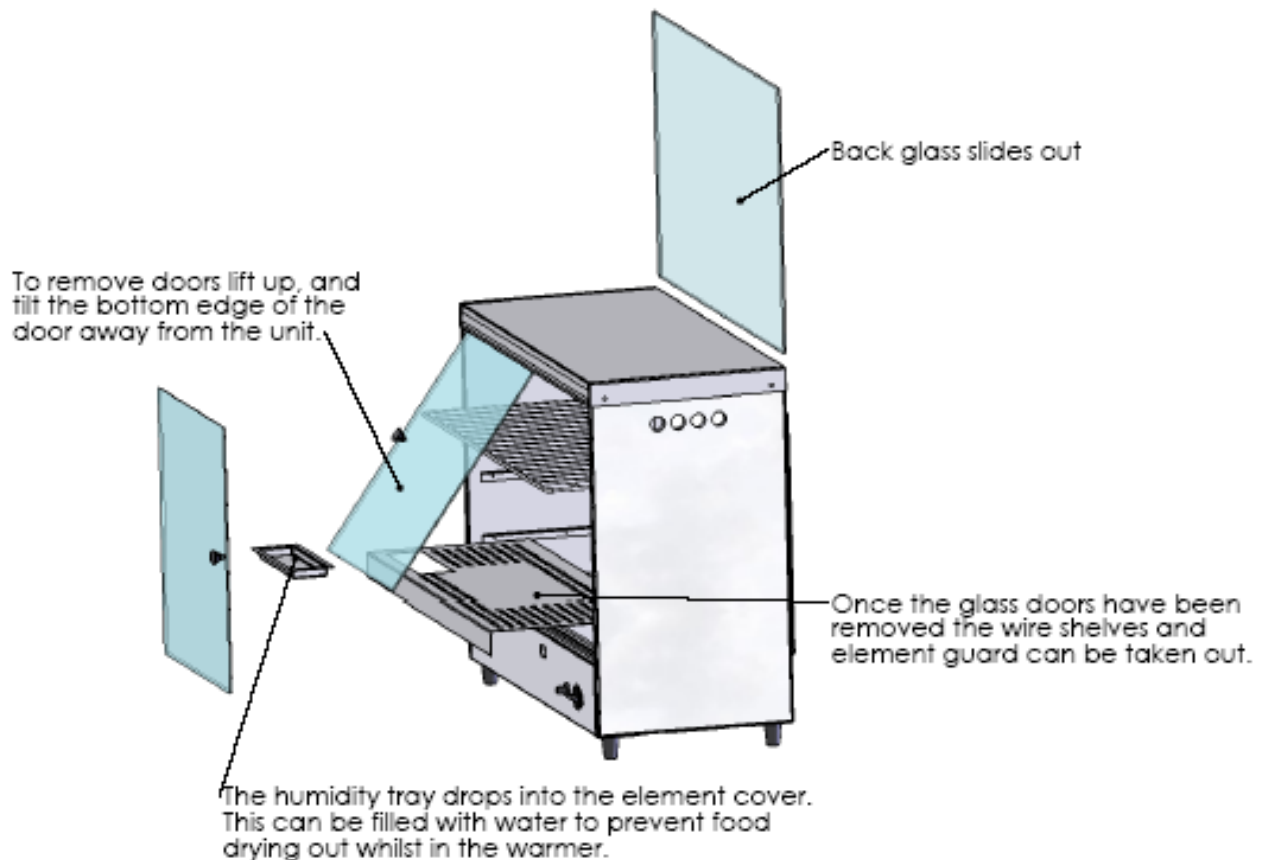
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CLEANING

The unit has been designed to enable parts to be removable for cleaning. The diagram below shows how the unit can be disassembled for cleaning.



Wipe down regularly with a damp soapy cloth after switching machine off.
Never immerse unit in water or clean using water jets.

Proprietary cleaners must be used with care – they are highly corrosive and may cause damage to surfaces and components.

DO NOT USE SCOURING PADS.

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TECHNICAL DETAILS : MODEL AGPC1

Total Unit

GAS	OPERATING PRESSURE	TOTAL HEAT INPUT
PROPANE G31	37mb / 14.8" W.G.	1.65KW = 5672 Btu/h

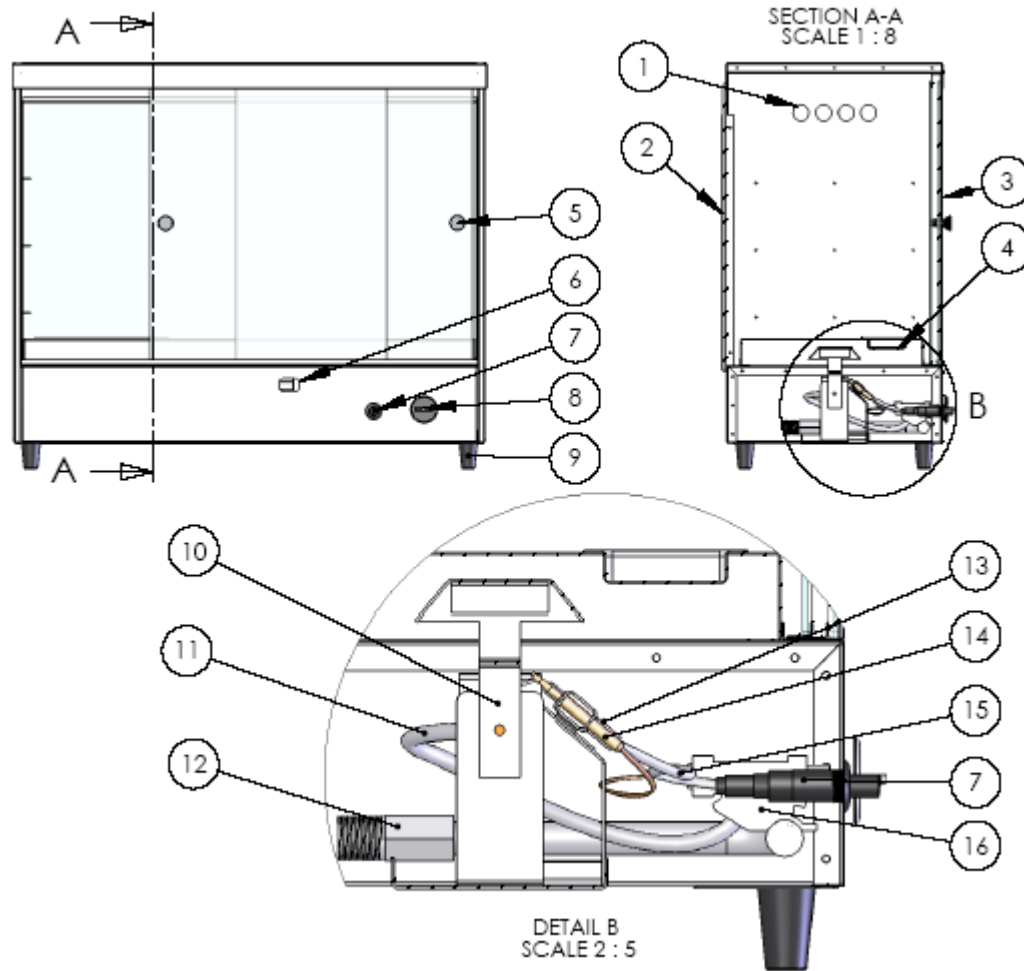
GAS RATE	M³/HR	FT³/HR	LB/HR	KG/HR
PROPANE G31	0.068 M ³ /HR	2.401 FT ³ /HR	0.264 LB/HR	0.120 KG/HR

INJECTORS

Propane G31 = INJECT70

PARTS / SPARES LIST

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NUMBER	PART	PART CODE	NUMBER OFF
1	Flue ventilation		
2	Back Glass	PLGL00447	1
3	Front Glass	PLGL00440	2
4	Humidity tray	TRPW00001	1
5	Handles	KNBK11680	2
6	Viewing hole		1
7	Piezo	PIEZO1SP1	1
8	Knob	KNOBPHEN	1
9	Feet	FOOTAGH	4

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10	Burner	BURNAGPC1	1
11	Burner Pipe	BURNPIPEAGPC1	1
12	Gas Rail	GPCGASRAIL	1
13	Electrode	MBETCASSY	1
14	Thermocouple	MBETCASSY	1
15	H.T Leads	CABLHT500	1
16	Gas Tap	GASTAP8/1	1
	Injector	INJECT70	1

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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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