



INSTRUCTION REF: IN104

ISSUE No. 2

DATE 10.04.06

Page 1 of 15

TELEPHONE:

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FAX:

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- **INSTALLATION INSTRUCTIONS**
- **SAFETY INSTRUCTIONS**
- **USER INSTRUCTIONS**

COOKER

MODEL P6BO/2



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Page 2 of 15

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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 P6BO/2 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 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.

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.



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GAS CONNECTION

The size of the supply pipe should be no less than ½+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.


INSTALLATION

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.

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, spar ignition is not provided to hob burners only to oven burners.

- (a) To light Hob Unit turn knob to  position.
- (b) Press in and ignite gas with a match, keep knob held in for 15-20 seconds.
- (c) Release knob, gas should stay lit. If gas goes out repeat (b).
- (d) The burner is now on full gas, to turn gas down turn knob in an anti-clockwise, this is the lowest setting, which is factory set.
- (e) To turn burners off, turn knob clockwise all the way round.
- (f) We advise these appliances should not be left unattended while switched on.
- (g) These appliances are for professional use by qualified people only.
- (h) There are no user serviceable parts.
- (i) A drip tray is fitted beneath the hob burners to catch any spillage, during normal use, this tray may get hot. Only remove when tray has cooled or with suitable gloves.

OVEN

To light oven, open doors, turn oven knob to approximate gas mark 5 press and hold silver knob on oven base panel press the piezo ignitor button on bottom of the 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, repeat for other side. 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.



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MODEL P6BO/2 USERS INSTRUCTIONS

These temperatures are measured in an empty oven.

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

USAGE	PRODUCT	GAS TEMP
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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MODEL P6BO/2 TECHNICAL DETAILS

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 spillages 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

FAULT	POSSIBLE CAUSE	REMEDY
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



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MODEL P6BO/2 TECHNICAL DETAILS

FLOW TEST SEQU 2

HOB BURNER	NAT	L.P.G.			
PRESSURE	G20 20mbar	G30 28mbar	G31 37mbar	G25 20mbar	G25 5mbar
INJECTOR	1.75mm	1.07mm	1.07mm	1.80mm	1.75mm
GAS RATE	0.530m ³ /hr	0.163m ² /hr	0.20m ² /hr	0.65m ³ /hr	0.65m ³ /hr
HEAT INPUT	5.77KW	4.84KW	4.84KW	5.87KW	5.87KW
OVEN					
INJECTOR	2 x 1.50mm	2 x .99mm	2 x .99mm	2 x 1.5mm	2 x 1.5mm
GAS RATE	0.760m ³ /hr	0.250m ³ /hr	0.320m ³ /hr	0.87m ³ /hr	0.9mm ³ /hr
HEAT INPUT	8.27 KW	7.90 KW	7.90KW	7.9KW	8.22KW

TOTAL HEAT INPUT NATURAL GAS G20/25 42.89KW
 TOTAL HEAT INPUT BUTANE G30 42.05KW
 TOTAL HEAT INPUT PROPANE G31 40.06KW

LOW RATE ADJUSTER SCREW G20/25 SIZE 84
 OVEN BYPASS ADJUSTER SCREW G20/25 SIZE 95
 LOW RATE ADJUSTER SCREW G30/31 SIZE 50
 OVEN BYPASS ADJUSTER SCREW G30/31 SIZE 55

Gas connections ½+B.S.P.T. at left hand rear of appliance incorporating pressure test point.

Oven size 750mm wide x 600 deep x 475mm high = volume 0.2M³ (7.4ft³)

Appliance Total Weight 135 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.

TEST 3 HOB FLOW RATE HIGH = .530 M³/HR

TEST 4 HOB FLOW RATE LOW = .110 M³/HR

TEST 5 OVEN FLOW RATE = .760 M³/HR

TESTS 3 AND 4 ALO APPLY TO ALL PARAGON AND ALPHA HOB UNITS.

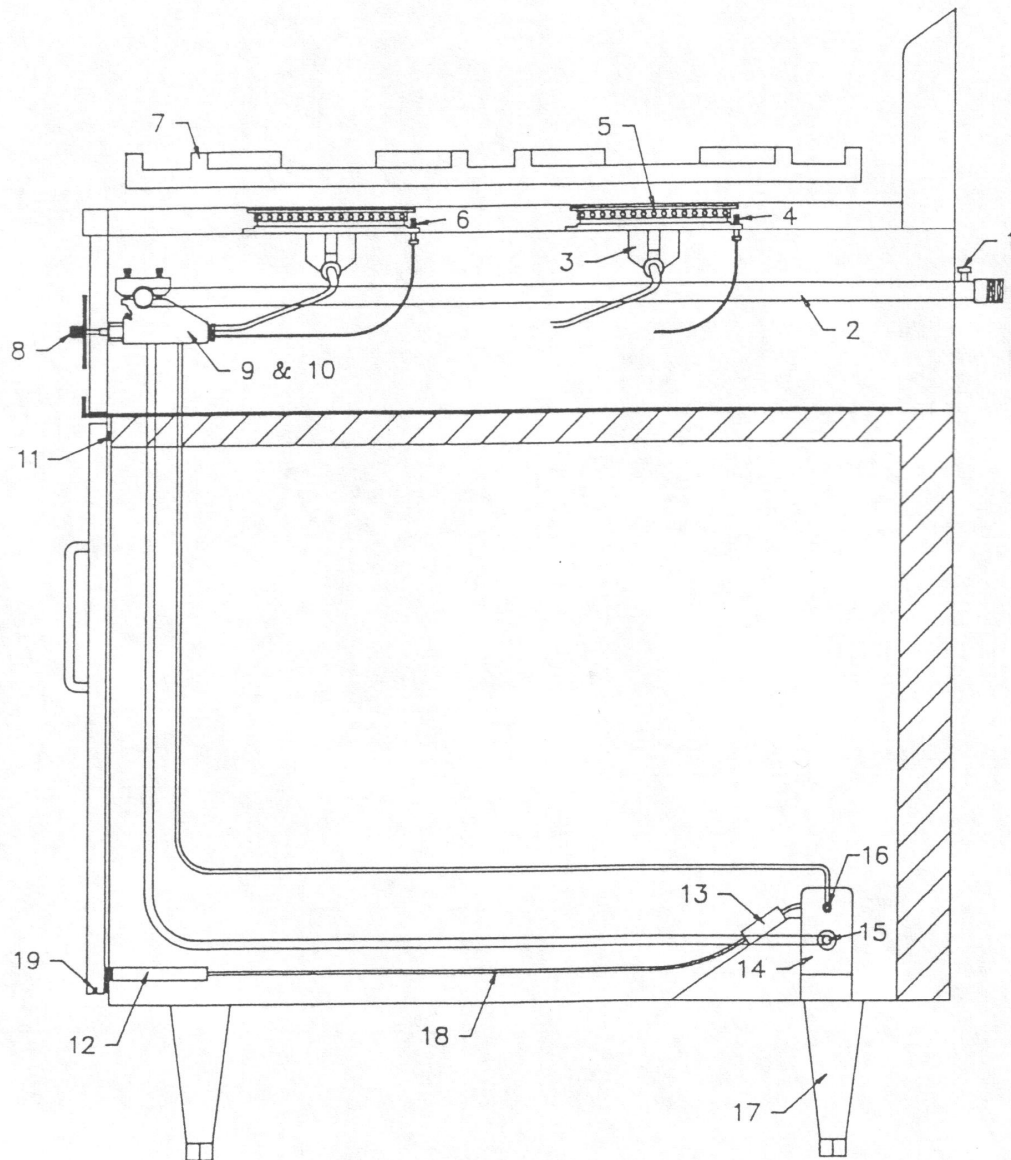
L.P.G. SEQU 6 HOB HIGH .190 LOW .034 OVEN .318



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MODEL P6B0/2

6 BURNER GAS COOKER (P6BO)





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MODEL P6B0/2

- 1) PRESSURE TEST POINT
- 2) FLOAT RAIL
- 3) HOTPLATE INJECTOR
- 4) HOTPLATE THERMOCOUPLE (REAR)
- 5) BURNER ASSEMBLY (HOB)
- 6) HOTPLATE THERMOCOUPLE (FRONT)
- 7) PAN SUPPORT
- 8) GAS TAP KNOB
- 9) HOTPLATE TAP
- 10) OVEN THERMOSTAT
- 11) OVEN DOOR SEAL
- 12) PIEZO SPARK GENERATOR
- 13) ELECTRODE
- 14) OVEN BURNER
- 15) OVEN INJECTOR
- 16) OVEN THERMOCOUPLE
- 17) ADJUSTABLE LEGS
- 18) H. T. LEAD
- 19) OVEN DOOR CATCH



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SERVICING/REPLACING PARTS P6BO/2

BEFORE ANY MAINTENANCE ISOLATE FROM SUPPLY

1. **HOB TAP** - Remove pan supports and fascia panel (2 screws on front). Disconnect burner supply tube and thermocouple. Undo the 2 screws securing the tap to the rail. Check sealing washer and replace if necessary. Assemble in reverse order.
2. **HOB BURNER/THERMOCOUPLE** . Remove Pan Supports and Burner caps. Unscrew hexagonal headed mixing tube from centre of burner assembly on front and rear burners. Burner body and spillage shield can now be lifted off. Disconnect thermocouple from rear of tap. Undo locknut on burner mounting channel. Assemble in reverse order.
3. **OVEN THERMOSTAT** Proceed as for hob tap and remove right hand side panel. Slide thermostat phial from housing inside oven. Remove through hotplate well. Assemble in reverse order.
4. **OVEN THERMOCOUPLE** Remove screws in oven front base panel and lift panel off. Access can now be gained to rear of thermocouple valve, undo thermocouple from valve, undo locknut from oven burner, fit new thermocouple in reverse order.
5. **OVEN BURNER/IGNITON** Remove oven base. Disconnect oven supply tube, H.T. lead and thermocouple. Burner is held in by 2 screws. Piezo spark generator is secured by a locknut. Electrode secured to burner bracket by centre screw.



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Page 10 of 15

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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.



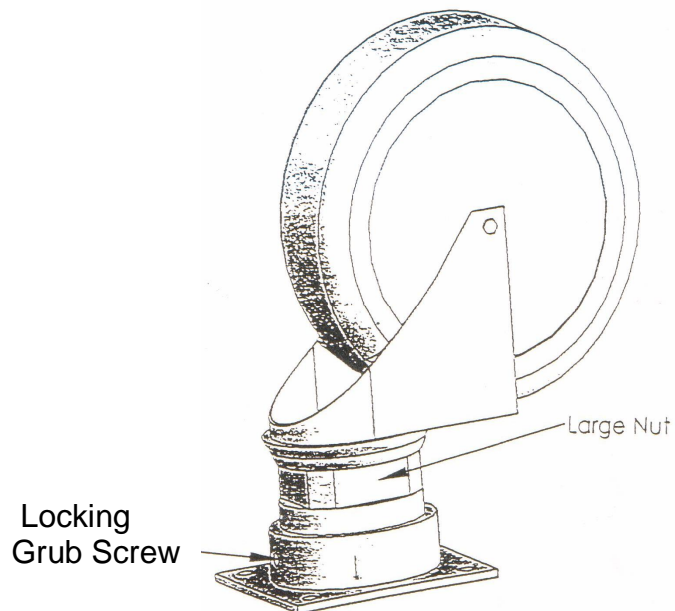
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Height Adjustment Instructions

To alter the height of the unit loosen the locking grub screw with an M3 allen key. The M3 allen key is supplied with the unit.

Next turn the large nut on the wheel assembly to either raise or lower the unit.

When you are happy with the height, tighten the locking grub screw with the M3 allen key.





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Page 12 of 15

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SPARES LIST 2006

*****PLEASE NOTE THAT CERTAIN PARTS OF THE COUNTRY OUR CARRIER CANNOT OFFER AN OVERNIGHT SERVICE PLEASE CHECK WHEN PLACING YOUR ORDER TO AVOID DISAPPOINTMENT*****

PRICES WILL BE PLUS POSTAGE AND PACKING



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SIX BURNER OVEN - 7013 & P6BO/P6BO/2

PART NO.	PART DESCRIPTION
WASHER0001	O RING FOR THERMOSTACK
ZZZZ	DRIP TRAY UNDER BURNERS
THERMOVEN	THERMOSTAT (NEED TO KNOW IF NAT OR LPG) (10)
THCP600MM	600MM THERMOCOUPLE (BACK BURNERS) (4)
THCP320MM	320MM THERMOCOUPLE (FRONT BURNERS) (6)
THCP07013	1480MM THERMOCOUPLE (OVEN) (16)
BURNR7013	TOP BURNERS (INC VENTURA & BURNER CAP) (5)
GASTAPOVN	TAP ASSEMBLY (BURNERS) (9)
BURNROVEN	OVEN BURNER (14)
KNOB6BOV1	OVEN KNOB (THERMOSTAT KNOB 7013 (8)
KNOB6BOV2	FRONT BURNER KNOB . 7013 (8)
KNOB6BOV3	REAR BURNER KNOB - 7013 (8)
PHENHOB	ALL BURNER KNOBS - P6BO (8)
SEALPGS10	DOOR SEAL- (INC CLIPS) (11)
HAND01376	DOOR HANDLE
DOORP6BO	NEW DOOR . P6BO (STATE LEFT OR RIGHT) TO ORDER
HINGEP6BO	DOOR HINGE SET . P6BO (4 IN SET)
CATCH7013	BOTTOM ROLLER DOOR CATCH - 7013 (19)
DRCT07013	TOP DOOR CATCH . 7013 (FEMALE)
DRST07013	TOP DOOR CATCH STUD . 7013 (MALE)
ADJROLLCATCH	OVEN DOOR ROLLER CATCH AT THE TOP - P6BO (19)
INJECT220	OVEN INJECTOR NAT (15)
INJECT150	OVEN INJECTOR LPG (15)
INJECT175	HOB INJECTOR NAT (3)
INJECT107	HOB INJECTOR LPG (3)
TRWC00750	OVEN SHELF
BOTSHELFP6BO	BOTTOM SHELF (ENAMELLED)
CAST07013	PAN SUPPORT (7)
OVENLEG01	ADJUSTABLE LEGS (17)
CASTRFIXD	REAR CASTOR
CASTB100	BRAKED CASTOR - P6BO
PIEZ01SP1	SPARK GENERATOR (12)



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ELECT7013	SPARK OVEN PROBE - P6BO
CABLHT500	IGNITION HT LEAD . 7013 (18)
CABLHT750	IGNITION HT LEAD . (P6BO & 7013 FROM YEAR 2003) (18)
BRKETASSY	IGNITION ELECTRODE (13)
P6BOFRONT	FRONT ROLLED PANEL . P6BO

SIX BURNER OVEN - 7013 & P6BO/P6BO/2

*******CONVERSION KITS ARE £11.50 EACH*******
PLEASE STATE MODEL NUMBER OF MACHINE
*******ALSO JETS REQUIRED NAT GAS OR LPG GAS*******

******* WE ALSO SUPPLY GAS HOSES*******

PART NO.	PART DESCRIPTION
GASHOENAT	½ BSP NAT GAS HOSE
GASHOELPG	½ BSP LPG GAS HOSE

**TO PLACE AN ORDER PLEASE CONTACT OUR
SALES OFFICE
TELEPHONE 01332 875544
Or FAX 01332 874455**

**PAYMENT IS ACCEPTED BY CHEQUE/CREDIT CARD OR
DEBIT CARD**

**CHEQUES SHOULD BE MADE PAYABLE TO THE PARRY
GROUP LTD**

**ALL GOODS REMAIN THE PROPERTY OF THE PARRY GROUP
UNTIL PAID FOR IN FULL**

PARRY CATERING EQUIPMENT
TOWN END ROAD
DRAYCOTT
DERBY
DE72 3PT



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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.