

INSTRUCTION REF: IN105  
ISSUE No. 5  
DATE. 10.08.15  
Page 1 of 14

## **INSTRUCTIONS**

### **MODEL: CPC and CPC1 PIE CABINETS**

**SAFETY INSTRUCTIONS**

**TECHNICAL DATA**

**INSTALLATION INSTRUCTIONS**

**OPERATION INSTRUCTIONS**

**MAINTENANCE INSTRUCTIONS**

**FAULT DIAGNOSTIC**

**WIRING DIAGRAM**

**EXPLODED VIEW / PARTS LIST**

**WARRENTY INFORMATION**

**DISPOSAL INFORMATION**

### **Customer Information**

MODEL NUMBER: \_\_\_\_\_  
SERIAL NUMBER: \_\_\_\_\_  
PURCHASE DATE: \_\_\_\_\_  
DISTRIBUTOR: \_\_\_\_\_

**INSTRUCTION REF: IN105**

**ISSUE No. 5**

**DATE. 10.08.15**

**Page 2 of 14**

## **SAFETY INSTRUCTIONS**

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

This appliance has been designed to heat pies, and therefore during its use parts of the appliance will become very hot. All personnel must be given sufficient supervision and training in the safe use of this appliance. It is the responsibility of the supervisor or equivalent to provide SUITABLE PROTECTIVE CLOTHING for the user.

**ALL APPLIANCES OTHER THAN THOSE FITTED WITH A SEALED MOULDED PLUG MUST BE FITTED BY A QUALIFIED ELECTRICIAN, IN ACCORDANCE WITH CURRENT REGULATIONS.**

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 Health and Safety at Work Act.

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.

**ENSURE THE APPLIANCE IS ISOLATED FROM THE POWER SUPPLY BEFORE INSTALLING, CLEANING OR MAINTAINING THE APPLIANCE**

**INSTRUCTION REF: IN105**

**ISSUE No. 5**

**DATE. 10.08.15**

**Page 3 of 14**

### **MODEL CPC and CPC1**

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

**EMC BS EN 55014-2:1997**

**EMC BS EN 61000-6-3**

**WEEE Directive : 2007**

**BS EN 60335-1:2002**

**BS EN 60335-2-49:2003**

### **TECHNICAL DATA**

#### **CPC**

External Dimensions – Length 750mm x Width 340mm x Height 445mm

Number of shelves - 3

Capacity – 10 pies approximately per shelf,

Element Rating – 1 x 700 w

Light rating – 1 x 15 w

#### **CPC1**

External Dimensions - Length 750mm x Width 340mm x Height 535mm

Number of shelves - 4

Capacity – 10 pies approximately per shelf,

Element Rating – 1 x 700 w

Light rating – 1 x 15 w

**INSTRUCTION REF: IN105**

**ISSUE No. 5**

**DATE. 10.08.15**

**Page 4 of 14**

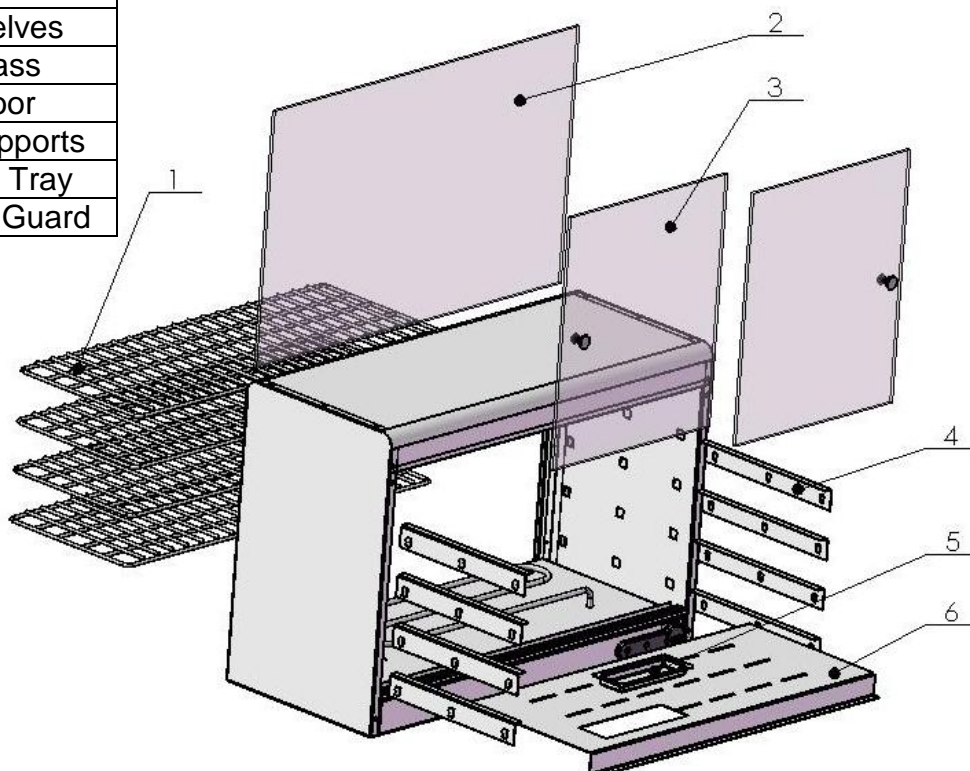
## **INSTALLATION INSTRUCTIONS**

It is important that all of the protective film is removed from the unit and all packaging materials disposed of before use

Ensure the unit is positioned on a flat surface.

- Carefully slide the front glass into the supports on the front of the unit.
  - Put the element guard in place over the element, with the cut out for the humidity tray towards the back of the unit
  - Place the humidity tray into the cut out in the element tray.
  - Hook the shelf supports into the cut outs on the inner sides of the unit.
  - Slide the wire shelves into the unit so that they rest on the shelf supports
  - Take one of the doors and push it up into the inner channel at the top of the unit and holding the door vertical drop into the channel at the bottom
  - Repeat last procedure with the remaining door to fill the outer channel.
- The doors should freely slide from left to right.

Number	Part
1	Wire Shelves
2	Front Glass
3	Glass Door
4	Shelf Supports
5	Humidity Tray
6	Element Guard



**INSTRUCTION REF: IN105**

**ISSUE No. 5**

**DATE. 10.08.15**

**Page 5 of 14**

## **OPERATING INSTRUCTIONS**

### **IMPORTANT**

**DO NOT USE THIS MACHINE FOR COOKING PURPOSES.  
PRE-HEAT CABINET BEFORE STORING FOOD.**

### **CONTROL THERMOSTAT**

The thermostat controls the element. The setting for this is best determined by experience and depends on the quality of food in the unit and the environment.

### **OPERATING**

- Plug the unit in and switch on at power supply; interior lamp and red lamp will both illuminate.
- Turn the temperature dial to the required setting the green lamp will show, indicating power to the element, and will extinguish when the desired temperature is reached.
- This procedure will be repeated automatically as the thermostat maintains a constant temperature.
- The element guard contains a water reservoir which can be filled to help keep the stored food moist.
- Under no circumstances must the element or racks be covered over, i.e. wrapped in foil, or blocked with a plate.
- Ensure the door is kept closed between each serving to keep heat loss to a minimum.
- Wipe down regularly with soapy water after switching off and disconnecting from the power supply.

**INSTRUCTION REF: IN105**

**ISSUE No. 5**

**DATE. 10.08.15**

**Page 6 of 14**

## **MAINTENANCE INSTRUCTIONS**

### **Servicing**

This appliance should be routinely serviced to prolong its lifetime. Parry recommends that the appliance is serviced every 12 months by a Parry authorised engineer. Failure to service your product within the initial 12 month warranty period will cause the 24 month warranty to become void.

**MAINTENANCE AND SERVICE MUST ONLY BE UNDERTAKEN BY A QUALIFIED ELECTRICIAN.**

### **CLEANING**

Before cleaning any unit, and before working on any electrical equipment, **DISCONNECT FROM THE ELECTRICITY SUPPLY**. If the appliance is permanently connected, switch off the mains supply. The control panel or body containing the electrical fixtures must not be immersed in water and the appliance must not be cleaned by using water jets. All other parts are easily removable for cleaning. All units give best service if kept clean.

### **FAULTS**

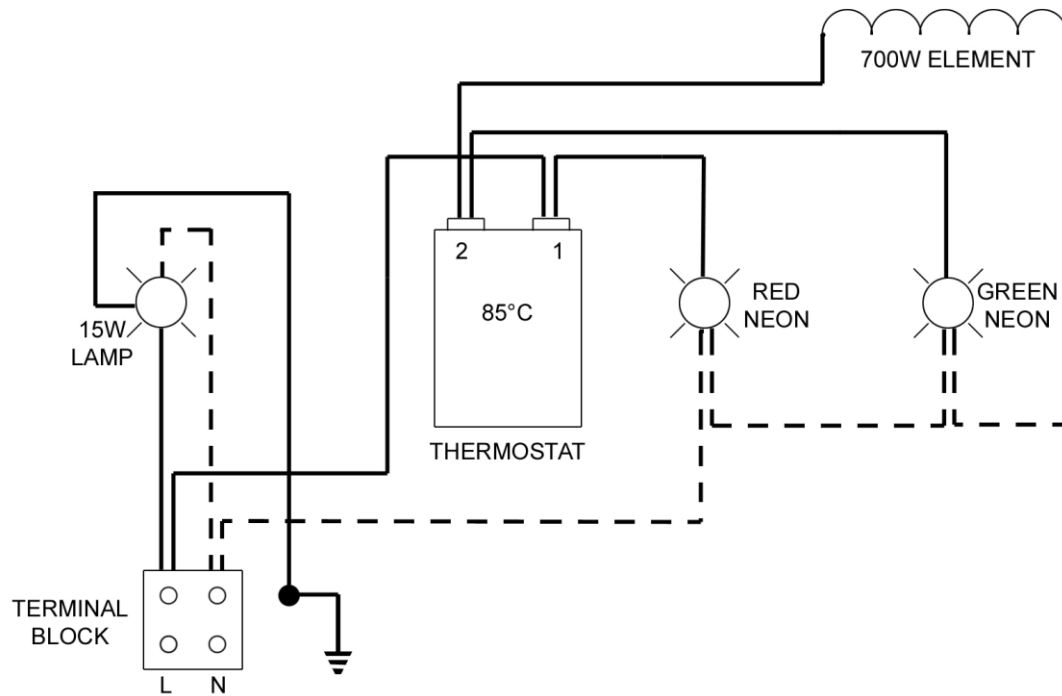
The most common fault is that the unit is not connected with the mains supply, and so the mains light does not come on.

Try another appliance in the socket, check the socket is switched on, check the plug fuse; one of these may cure your fault. If this is not the case, and for any other problem, first contact your distributor.

Any spares or replacements must conform to the relevant standards and the Health and Safety at Work Act, and only be fitted by a qualified electrician or competent person.

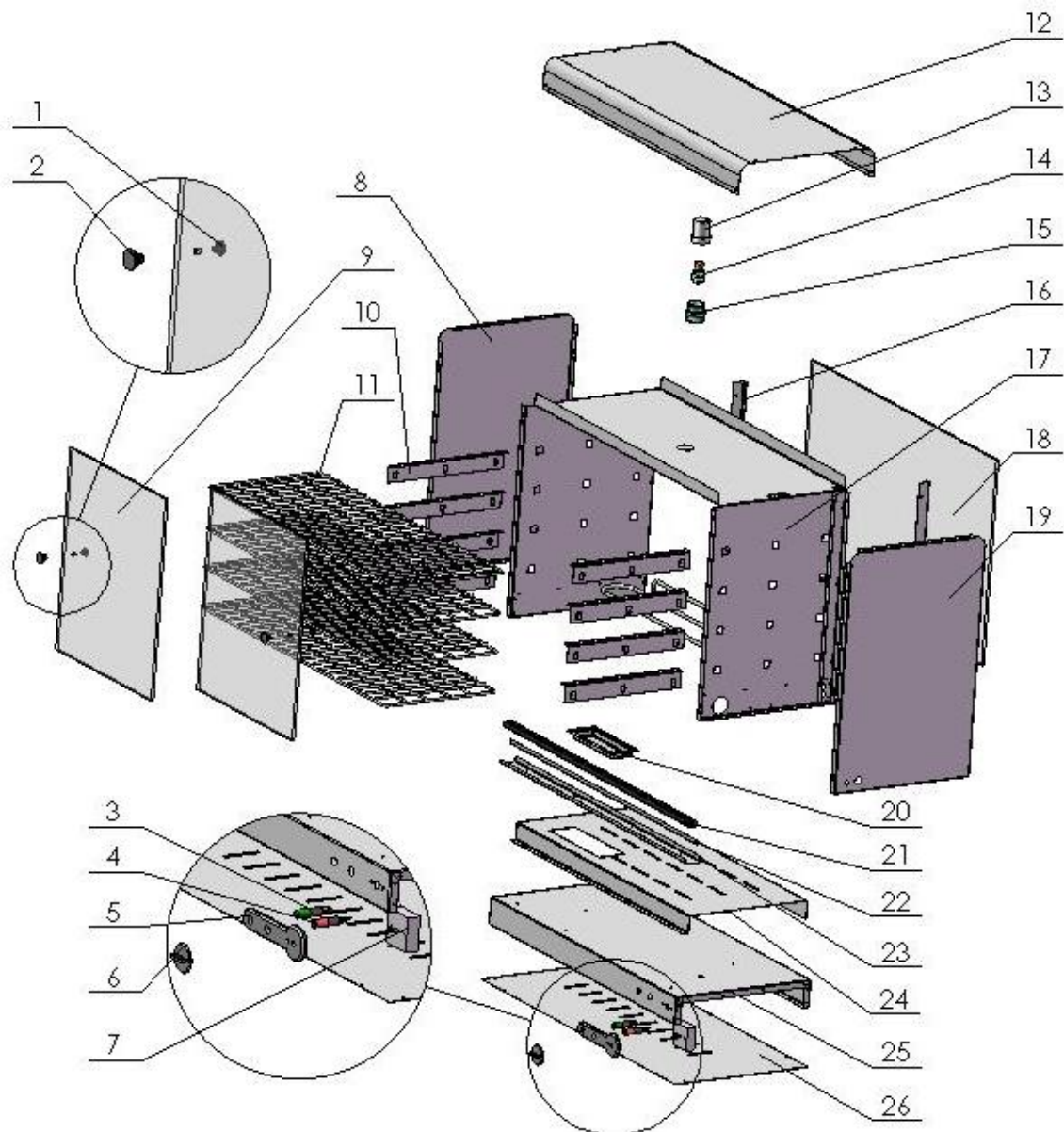
INSTRUCTION REF: IN105  
ISSUE No. 5  
DATE. 10.08.15  
Page 7 of 14

Wiring Diagram



INSTRUCTION REF: IN105  
ISSUE No. 5  
DATE. 10.08.15  
Page 8 of 14

**EXPLODED VIEW**





**INSTRUCTION REF: IN105**

**ISSUE No. 5**

**DATE. 10.08.15**

**Page 9 of 14**

### **PARTS LIST**

<b>NUMBER</b>	<b>PART</b>	<b>PART CODE</b>	<b>CPC</b>	<b>CPC1</b>
1	BLACK RUBBER MIRROR PLUG	WASHERPMC	X2	X2
2	DOOR HANDLE	KNBK11680	X2	X2
3	GREEN NEON	LNGN2211P	X1	X1
4	RED NEON	LNRE2211P	X1	X1
5	CONTROL BEZEL	BEZELCBOX	X1	X1
6	KNOB	KNOBTYPEB	X1	X1
7	THERMOSTAT	TMST13012	X1	X1
8	OUTER RIGHT PANEL CPC		X1	
8	OUTER RIGHT PANEL CPC1			X1
9	DOOR GLASS CPC	PLGL00368	X2	
9	DOOR GLASS CPC1	PLGL00440		X2
10	SHELF SUPPORTS		X6	X8
11	WIRE SHELF	TRPW00001	X3	X4
12	TOP		X1	X1
13	BULB HOLDER	LAMP0015W	X1	X1
14	BULB	LAMP0015W	X1	X1
15	BULB COVER	LAMP0015W	X1	X1
16	FRONT GLASS SUPPORTS CPC-R (LEFT AND RIGHT)		X2	
16	FRONT GLASS SUPPORTS CPC1-R (LEFT AND RIGHT)			X2
17	INNER BODY CPC		X1	
17	INNER BODY CPC1			X1
18	FRONT GLASS CPC	PLGL00349	X1	
18	FRONT GLASS CPC1	PLGL00447		X1
19	OUTER LEFT PANEL CPC		X1	
19	OUTER LEFT PANEL CPC1			X1
20	HUMIDITY TRAY	AS3481TRY	X1	X1
21	PLASTIC CHANNEL		X1	X1
22	SMALL DOOR RAIL		X1	X1
23	LARGE DOOR RAIL		X1	X1
24	ELEMENT COVER		X1	X1
25	BODY		X1	X1
26	BASE		X1	X1

**INSTRUCTION REF: IN105**

**ISSUE No. 5**

**DATE. 10.08.15**

**Page 10 of 14**

## **WARRANTY INFORMATION**

### **Warranty Policy**

- The manufacturer's 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 carried out in accordance with the manufacturer's instructions. (See installation details). Also the misuse, alteration or unauthorised repairs of the equipment will invalidate the warranty.
- During the warranty period it is at Parry's discretion to repair or replace the equipment.
- Warranty only applies if the equipment has been used in a professional manner following the manufacturer's instructions and maintenance guide lines.
- The warranty covers defects in the material and component failure only. We are not liable for trading loss, loss of perishable items, water damage, loss due to injury or fire damage.
- Please be aware that the warranty starts from the date of purchase from Parry and not the sale or installation date of the equipment.

**INSTRUCTION REF: IN105**

**ISSUE No. 5**

**DATE. 10.08.15**

**Page 11 of 14**

### **Warranty Request**

- Please ensure you have referred to the manufacturers' instructions before placing a warranty call. Or contact our warranty department on 01757 213909 for technical assistance, 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.
- It is vital that all warranty requests be submitted to Parry via email to [warranty@parry.co.uk](mailto:warranty@parry.co.uk)
- It is at the discretion of PARRY whether to honour a service call which is out of the warranty period.

### **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 e.g., 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.

**INSTRUCTION REF: IN105**

**ISSUE No. 5**

**DATE. 10.08.15**

**Page 12 of 14**

- Setting up of equipment e.g., 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. Parry recommends maximum of 2kg.
- Faulty electrics – e.g., 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.

This appliance should be routinely serviced to prolong its lifetime. Parry recommends that the appliance is serviced every 12 months by a Parry authorised engineer. Failure to service your product within the initial 12 month warranty period will cause the 24 month warranty to become void.

**INSTRUCTION REF: IN105**

**ISSUE No. 5**

**DATE. 10.08.15**

**Page 13 of 14**

### **Disposal Information**

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 should 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.

**INSTRUCTION REF: IN105**

**ISSUE No. 5**

**DATE. 10.08.15**

**Page 14 of 14**

Parry Catering recognises our obligations to the EU DIRECTIVE covering the waste disposal of electrical and electronic equipment (WEEE) Parry Catering are committed to this policy in order to help conserve the environment.

At the end of this units life you **MUST** dispose of it in an approved manner. You **MUST** not discard the unit or place it in the refuse bin.

You have several options:

- a) Take the unit to an approved WEEE scheme company, there will be one in your area.
- b) Take the unit to an approved waste disposal site; many sites are managed by your local authority.

Contact the units manufacturer, importer or their agent; the contact details will be on the unit.

There will probably be a charge for this service which will depend on the physical size and location of the unit. You will be given a collection price for a curb side collection based on commercial rates prevailing at the time.

It should be noted that the unit to be collected should be suitably packed and sealed to prevent dangerous gases and fluids from escaping. The condition of the unit must also be clean to comply with health and safety regulations.