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ISSUE NO. 3
DATE 07.03.12
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GAS GRIDDLE INSTRUCTIONS

MODEL: PGF GRIDDLES **GGP6.4, 6.6, 6.8, 6.10**

VALIDATE WARRANTY

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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.

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 GAS SAFE 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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INSTALLATION INSTRUCTIONS

IMPORTANT

PLEASE READ INSTRUCTIONS FULLY BEFORE USE

THIS APPLIANCE MUST BE FITTED AND TESTED BY A REGISTERED FITTER IN ACCORDANCE WITH CURRENT REGULATIONS

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 APPLIANCES TO SUPPLY COMBUSTION AIR, BE ALTERED OR OMITTED IN ANY WAY.

1. All appliances are supplied for use on L.P.G gas (conversion to NAT is possible with conversion kit available). Working pressures and heat inputs are listed in the Technical Details.
2. Appliances must not be installed on or against any combustible surface. Clearances are appliances must be:

CEILING/SHELF	900mm
REAR	150mm
SIDES	150mm

3. During installation provision must be made 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.
4. Appliances are designed to be installed, on Parry Catering Equipment for stability, if they are fitted on any other surface they should be suitably secured, to prevent excessive movement.
5. Connection to the appliance is by ½" BSPT at the left hand side of the appliance.

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6. Pressure test point is located underneath the appliance – it is located on the tap rail.

7. Low rate is factory set for LPG gas, and only require adjustment when converting from LPG to NAT Gases.

8. Remove all protective film before use.

9. Ensure whoever is operating the appliance is fully conversant with its operation and aware of dangers involved in incorrect operation and cleaning, especially the danger of burns and scolds from the cooking medium and hot surfaces of working areas.

- **The appliance must be placed in a well ventilated location, underneath a suction fan with a suction capacity of at least 1500m³/h**
- **The griddle must be secured by placing four M10 sized screws with at least 15mm of thread available.**
- **In the shape of a rectangle, holes should be drilled on the work surface for the location of where the feet will sit**
- **Screws will be placed through the work surface so the feet of the appliance can sit directly on top of the screws so appliance can not move**
- **Sizes required : GGP6.4 295mm x 332mm**
- **Sizes required : GGP6.6 295mm x 532mm**
- **Sizes required : GGP6.8 295mm x 732mm**
- **Sizes required : GGP6.10 295mm x 932mm**



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OPERATING INSTRUCTIONS

FOR FITTING INSTRUCTIONS SEE INSTALLATION SECTION.

ALL GRIDDLES ARE FITTED WITH FLAME FAILURE DEVICE FOR SAFETY AND 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.
3. Keep ON/OFF knob pressed in for 15-20 seconds. Check gas is lit by looking through the gap between plate and the front panel of the appliance.
4. Release ON/OFF knob, gas should stay lit, if gas goes out repeat (2) the burner is now on. If the unit fails to light within 1 minute abort the lighting process for at least 2 minutes to allow gas to disperse.
5. Turn knob anti-clockwise to obtain main gas . The lowest setting has been set at the factory and sealed. This must not be adjusted by user.
6. To turn burner off, turn knob in a clockwise direction all the way round to •
7. We advise that the appliance should not be left unattended when switched on.
8. The appliances are designed for professional use by qualified people only.
9. There are no user serviceable parts.
10. Clean outer casing with warm soapy water. Do not use scouring pads.

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

To remove any residue uses a 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.

Parry advise that regular annual maintenance should be conducted by a Gas Safe registered engineer. This is essential to maintain safety and prolong life of the appliance.

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.

CLEANING

1. Always clean the griddle plate and fat drawer after use
2. Turn off the griddle and let cool down
3. Thoroughly clean the plate and fat drawer.

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CONVERSION INSTRUCTIONS

- Close the gas supply valve.
- Disconnect the inlet gas supply.
- To replace burner, push it a bit to the back of the equipment and this loosens the burner from the aluminium part. Replace the old burner with a new one or replace the injector in case of a change of gas type. To loosen the injector one must use an adequate nut driver. *Attention: Keep in mind the relation between the diameter of the injector's hole and the type of gas.*
- To replace the thermocouple and the electrode it is necessary to take out the front panel. To do so, loosen the screws that attach the side panels' corners. This way the whole assembly; front panel and corners will come out together.
- The thermocouple and the electrode are attached to the aluminium part, which is attached to the burner support. In order to take out the aluminium part, it's necessary to unscrew the pipe that links the tap to the burner and the 2 screws that hold the burner frontal support.
- The minimum setting is regulated with the burner on turned to the minimum setting.
- Remove the black knob from the gas tap and regulate the frontal screw which is located below the shaft of the tap.
- Adjust the flame to a desired low setting that will have enough heat to keep the thermocouple hot and keep the flame burning.
- Wait for a couple of minutes to make sure that the flame doesn't go out.

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SERVICING INSTRUCTIONS

- In order to clean or replace the burner, loosen the nut that connects the (8mm) gas pipe to the aluminium part;
- Loosen the nut that connects the thermocouple to the aluminium part and disconnect the piezo ignitor;
- In case there a tap malfunction, you should replace and there should be no attempt to oil it.

YOU MUST CLEAN THE COMPONENTS OF THE UNIT AT LEAST ONCE
A YEAR

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TECHNICAL DETAILS GGP6.4

Total Unit

GAS	OPERATING PRESSURE	TOTAL HEAT INPUT
NATURAL G20	20mb/8" W.G.	3.100 KW = 10578 Btu/h
BUTANE G30	29mb/11.2" W.G.	3.100 KW = 10578 Btu/h
PROPANE G31	37mb/14.8" W.G.	3.100 KW = 10578 Btu/h
G25	25mb/10" W.G.	2.900 KW = 9895 Btu/h

GAS RATE	M ³ /HR	FT ³ /HR	LB/HR	KG/HR
NATURAL G20	0.330 M ³ /HR	11.654 FT ³ /HR		
BUTANE G30	0.101 M ³ /HR	3.564 FT ³ /HR	0.518 LB/HR	0.235 KG/HR
PROPANE G31	0.133 M ³ /HR	4.714 FT ³ /HR	0.518 LB/HR	0.235 KG/HR
G25 @ 25mb	0.350 M ³ /HR	12.360 FT ³ /HR		

INJECTORS

Natural G20 = INJECT 125
 Butane G30 = INJECT 93
 Propane G31 = INJECT 93
 G25 @ 25mb = INJECT 125

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TECHNICAL DETAILS GGP6.6

Total Unit

GAS	OPERATING PRESSURE	TOTAL HEAT INPUT
NATURAL G20	20mb/8" W.G.	5.500 KW = 18767 Btu/h
BUTANE G30	29mb/11.2" W.G.	5.500 KW = 18767 Btu/h
PROPANE G31	37mb/14.8" W.G.	5.500 KW = 18767 Btu/h
G25	25mb/10" W.G.	5.000 KW = 17061 Btu/h

GAS RATE	M ³ /HR	FT ³ /HR	LB/HR	KG/HR
NATURAL G20	0.582 M ³ /HR	20.553 FT ³ /HR		
BUTANE G30	0.184 M ³ /HR	6.505 FT ³ /HR	0.957 LB/HR	0.434 KG/HR
PROPANE G31	0.243 M ³ /HR	8.565 FT ³ /HR	0.941 LB/HR	0.427 KG/HR
G25 @ 25mb	0.615 M ³ /HR	21.719 FT ³ /HR		

INJECTORS

Natural G20 = INJECT 115
 Butane G30 = INJECT 85
 Propane G31 = INJECT 85
 G25 @ 25mb = INJECT 115

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TECHNICAL DETAILS GGP6.8

Total Unit

GAS	OPERATING PRESSURE	TOTAL HEAT INPUT
NATURAL G20	20mb/8" W.G.	8.250 KW = 28150 Btu/h
BUTANE G30	29mb/11.2" W.G.	8.250 KW = 28150 Btu/h
PROPANE G31	37mb/14.8" W.G.	8.250 KW = 28150 Btu/h
G25	25mb/10" W.G.	7.500 KW = 25591 Btu/h

GAS RATE	M ³ /HR	FT ³ /HR	LB/HR	KG/HR
NATURAL G20	0.872 M ³ /HR	30.794 FT ³ /HR		
BUTANE G30	0.276 M ³ /HR	9.747 FT ³ /HR	1.433 LB/HR	0.650 KG/HR
PROPANE G31	0.364 M ³ /HR	12.864 FT ³ /HR	1.413 LB/HR	0.641 KG/HR
G25 @ 25mb	0.922 M ³ /HR	32.560 FT ³ /HR		

INJECTORS

Natural G20 = INJECT 115
 Butane G30 = INJECT 85
 Propane G31 = INJECT 85
 G25 @ 25mb = INJECT 115

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TECHNICAL DETAILS GGP6.10

Total Unit

GAS	OPERATING PRESSURE	TOTAL HEAT INPUT
NATURAL G20	20mb/8" W.G.	9.300 KW = 31733 Btu/h
BUTANE G30	29mb/11.2" W.G.	9.300 KW = 31733 Btu/h
PROPANE G31	37mb/14.8" W.G.	9.300 KW = 31733 Btu/h
G25	25mb/10" W.G.	8.700 KW = 29686 Btu/h

GAS RATE	M ³ /HR	FT ³ /HR	LB/HR	KG/HR
NATURAL G20	0.990 M ³ /HR	34.962 FT ³ /HR		
BUTANE G30	0.303 M ³ /HR	10.692 FT ³ /HR	1.554 LB/HR	0.705 KG/HR
PROPANE G31	0.399 M ³ /HR	14.142 FT ³ /HR	1.554 LB/HR	0.705 KG/HR
G25 @ 25mb	1.050 M ³ /HR	37.080 FT ³ /HR		

INJECTORS

Natural G20 = INJECT 125
 Butane G30 = INJECT 93
 Propane G31 = INJECT 93
 G25 @ 25mb = INJECT 125

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GAS GRIDDLES

GGP6.4, 6.6, 6.8, 6.10

ID	PART N°	PARTS DESCRIPTION
1	7.0.301.0060	GRILL PLATE GGP6.4
1	7.0.302.0060	GRILL PLATE GGP6.6
1	7.0.303.0060	GRILL PLATE GGP6.8
1	7.0.304.0060	GRILL PLATE GGP6.10
2	4.0.301.0010	SLEEVE ø19x1.5x33 mm GL500
3	4.0.301.0011	SLEEVE DRIVE ø19x1.5x33 mm GL500
4	7.0.301.0001	LEFT PANEL GL500
5	7.0.301.0002	RIGHT PANEL GL500
6	7.0.301.0012	FRONT PANEL GGP6.4
6	7.0.302.0012	FRONT PANEL GGP6.6
6	7.0.303.0012	FRONT PANEL GGP6.8
6	7.0.304.0012	FRONT PANEL GGP6.10
7	7.0.301.0006	REAR PANEL GGP6.4
7	7.0.302.0006	REAR PANEL GGP6.6
7	7.0.303.0006	REAR PANEL GGP6.8
7	7.0.304.0006	REAR PANEL GGP6.10
8	4.0.201.0001	COURNER GL
9	4.0.301.0028	IGNITOR FASTON 2.8x0.5
10	7.0.301.0020	FRONT BURNER SUPPORT SBF
11	4.0.100.0010	TAP HANDLE STICHER
12	7.0.301.0021	REAR BURNER SUPPORT SBF
13	4.0.301.0031	INJECTOR SUPPORT
14	7.0.301.0030	STRUCTURE REINFORCEMENT GL500.4
14	7.0.302.0030	STRUCTURE REINFORCEMENT GL500.6
14	7.0.303.0030	STRUCTURE REINFORCEMENT GL500.8
14	7.0.304.0030	STRUCTURE REINFORCEMENT GL500.10
15	7.0.120.0030	DISTRIBUTION PIPE SUPPORT
16	4.0.301.0030	BURNER SBF 300MM
17	4.0.301.0001	HANDLE FOR GAS TAP GL

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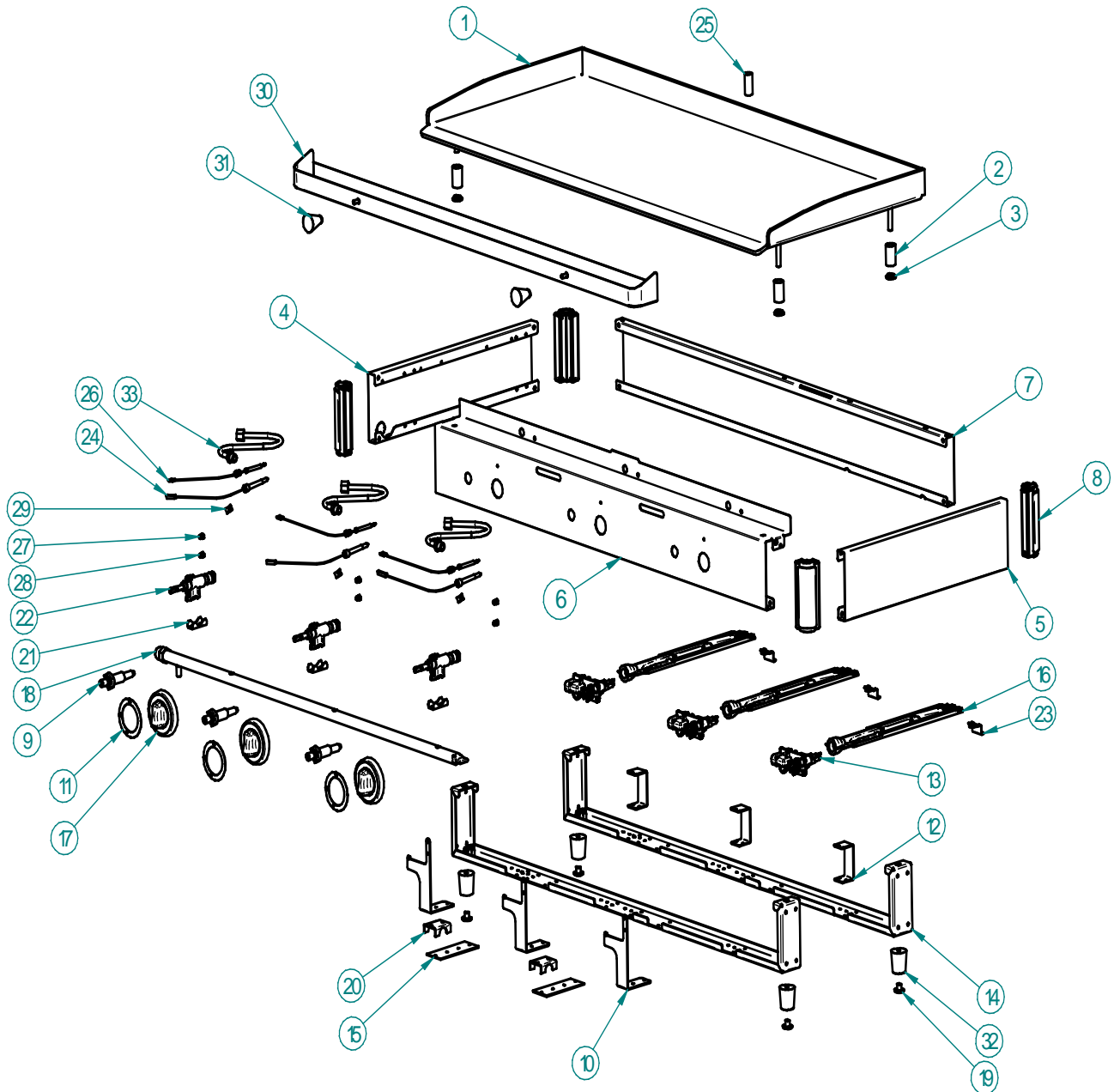
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18	7.0.301.0070	DISTRIBUTION TUBE GGP6.4
18	7.0.302.0070	DISTRIBUTION TUBE GGP6.6
18	7.0.303.0070	DISTRIBUTION TUBE GGP6.8
18	7.0.304.0070	DISTRIBUTION TUBE GGP6.10
19	4.0.000.0878	ADHERENT RUBBER FOR FEET
20	7.0.100.0050	DISTRIBUTION TUBE FASTENER
21	4.0.100.0035	GAS TAP FASTENER
22	4.0.301.0025	TAP WITH SECURITY VALVE
23	4.0.301.0032	BURNER SUPPORT SBF
24	4.0.301.0034	IGNITION PILOT SBF
25	4.0.301.0012	PLATE REAR SUPPORT \varnothing 15x34.5mm GL500
26	4.0.301.0033	GAS TERMOCOUPLE 250MM FASTON 8X1
27	4.0.301.0045	GAS INJECTOR M6x0.75 - 1.25 (GGP6.4, GGP6.10)
27	4.0.301.0044	GAS INJECTOR M6x0.75 - 1.15 (GGP6.6, GGP6.8)
28	4.0.301.0043	GAS INJECTOR M6x0.75 - 0.93 (GGP6.4, GGP6.10)
28	4.0.301.0042	GAS INJECTOR M6x0.75 - 0.85 (GGP6.6, GGP6.8)
29	4.0.301.0035	SBF IGNITION PILOT FIXING SPRING
30	7.0.301.0027	DRAIN TRAY GL500.4
30	7.0.302.0027	DRAIN TRAY GL500.6
30	7.0.303.0027	DRAIN TRAY GL500.8
30	7.0.304.0027	DRAIN TRAY GL500.10
31	4.0.065.0004	HANDLE WITH THREAD M6
32	4.0.066.0087	GAS GRILL PLATE FEET
33	4.0.301.0036	CONNECTION TUBE TAP/INJECTOR (G1/4F-M12x1)

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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 Parrings 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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