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ISSUE No. 3
DATE 17.08.15
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- **INSTALLATION INSTRUCTIONS**
 - **SAFETY INSTRUCTIONS**
 - **USER INSTRUCTIONS**

PIE CABINET

MODEL: SPC

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PLEASE NOTE INSTALLATION OF PIE CABINET MUST BE CARRIED OUT BY A QUALIFIED ELECTRICIAN

IMPORTANT

Please read these instructions before you attempt to use the equipment. Keep these instructions for future reference.

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.

WARNING

1. All electrical appliances/parts must be earthed.
2. No user-serviceable parts.
3. Isolate power supply before carrying out any installation work.

INSTALLATION

1. Choose a suitable site for your machine taking into consideration its, use, and any heat that may be generated whilst in service.
2. Remove all protect film and packing material, and inspect for any damage which may effect the machine's electrical safety.
3. All appliances with an electrical loading above 3 kilowatts must be connected to a suitable supply by qualified electrician, who should ensure that
 - a) Precaution is taken during installation regarding leakage current,
 - b) The means of isolation has a contact separation of at least 3mm on all poles, and
 - c) It is installed in accordance with Health and Safety at Work Act, BS Codes of Practice, IEE Wiring Regulations and Building and Local Authority Standards.

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HEATING INSTRUCTIONS

IMPORTANT

- **DO NOT USE THIS MACHINE FOR COOKING PIES, IT IS DESIGNED TO KEEP PRE COOKED PIES WARM.**
- **FRAGILE – UNPACK WITH CARE.**
- **PRE-HEAT CABINET BEFORE STORING FOOD.**

Contact pie manufacturer for recommended heating instructions for their product. Temperatures and timings may vary for different products due to size and type of product.

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

1. Plug the unit in and switch on at power supply; interior lamp and red lamp will both illuminate.
2. 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.

3. 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.

4. 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.

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GENERAL ADVICE

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.

To remove the door, ensure the door is in the closed position. Holding the handle and the bottom of the door, lift the door up until the bottom of the hinge comes out of the base of the unit, then tilt the door and pull it away from the unit.

The element tray can only be taken out when the door has been removed. For initial use the door will need to be removed to get the shelves out due to packaging for transportation. However during normal use the shelves can be taken out of the unit while the door is in place by slightly tilting the shelf. The humidity tray is removable at all times but care should be taken as it will get very hot.

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.

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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 wiring to and in the plug, and 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.

Light bulbs are not covered by the warranty, but they are a standard component that can be purchased from most electrical retailer.

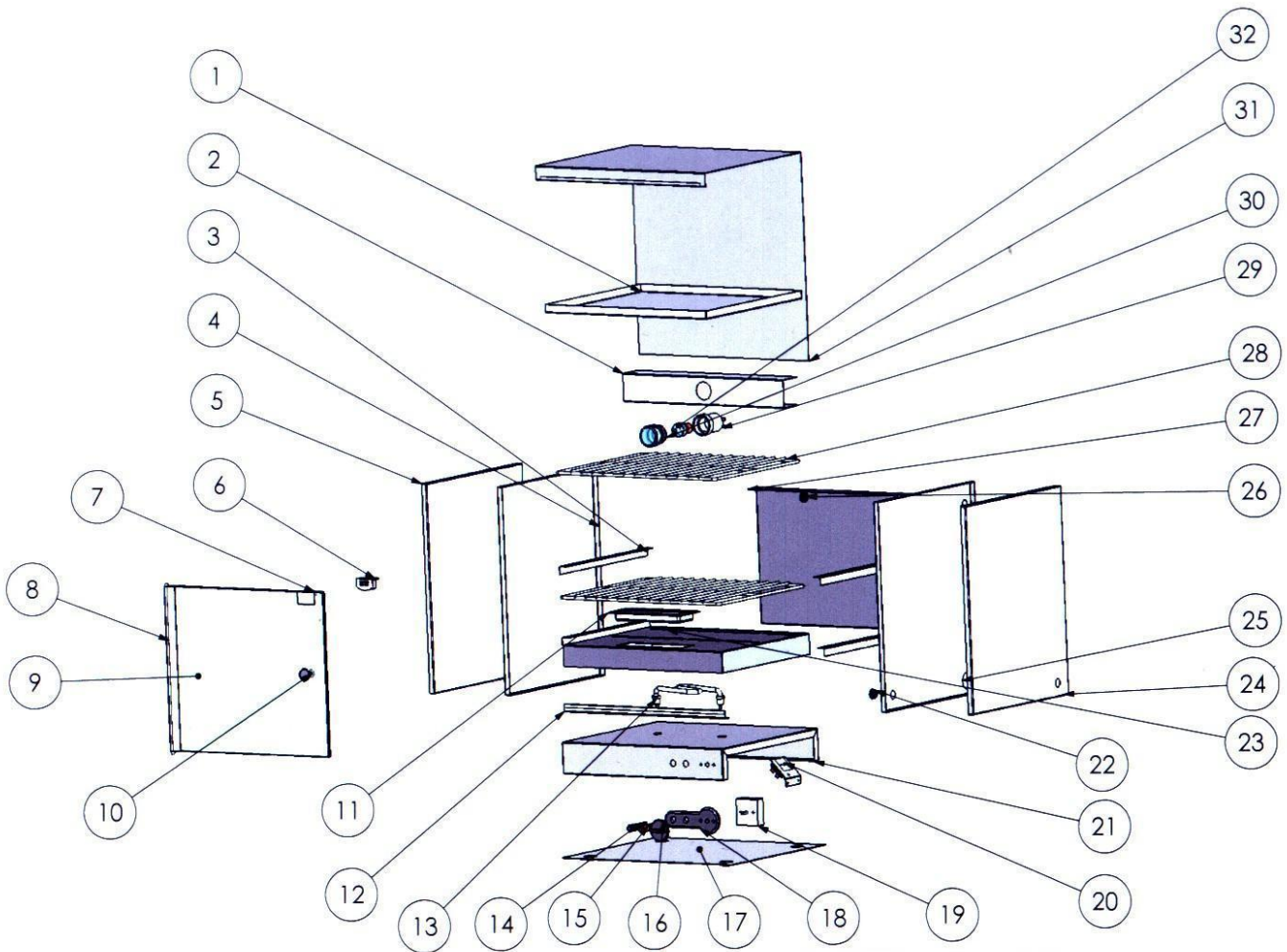
SPARES LIST

PIE CABINET – SPC

PART NO.	PART DESCRIPTION	QUANTITY
	RIGHT PANELS	1
	LEFT PANELS	1
	ELEMENT 250W	1
	ELEMENT COVER (PERFORATED) – HOLDS RESERVOIR TRAY	1
TMST13012	85°C THERMOSTAT	1
KNOBTYPEB	THERMOSTAT KNOB	1
PLGL306362	GLASS DOOR - (306W X 362H X 5D MM)	1
LNGN2211P	ROUND GREEN NEON	1
LNRE2211P	ROUND RED NEON	1
LAMP0015W	BULD & HOLDER (NEW TYPE ROUND CLEAR)	1
TRHP00001	WIRE SHELF	2
HABM00001	WIRING LOOM	1
KNBK11680	HANDLE & FEET	1
MAINSLEAD	PLUG & LEAD ASSEMBLY	1
BEZELCBOX	CONTROL SURROUND BEZEL	1

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Exploded View of SPC



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Part Number	Part Description
1	Inner Top Panel
2	Light Section
3	Shelf Runner
4	Inner Left Side
5	Outer Left Side Panel
6	Magnet
7	Magnet Clip
8	Hinge
9	Glass Door (306W X 362H X 5D MM)
10	Handle
11	Reservoir Tray
12	Element Guard Retaining Bracket
13	Element 250W
14	Green Neon
15	Red Neon
16	Control Knob
17	Base Panel
18	Control Surround Bezel
19	85°C Thermostat
20	Terminal Block
21	Bottom Panel
22	Black Nylon Bushing
23	Element Guard
24	Outer Right Panel
25	Inner Right Panel
26	Bushing
27	Inner Back Panel
28	Wire Rack
29	Bulb Holder
30	Bulb Cover
31	Outer Back and Top Panel
32	Bulb

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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.

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
- It is at the discretion of PARRY whether to honour a service call which is out of the warranty period.

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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 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.
- 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.

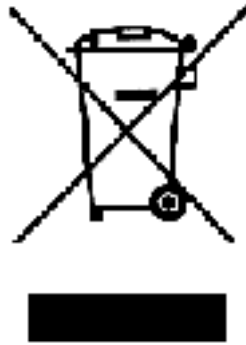
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Disposal Information

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.

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.

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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.