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- INSTALLATION INSTRUCTIONS
 - SAFETY INSTRUCTIONS
 - USER INSTRUCTIONS

CABINETS & PLATE WARMERS

MODEL: 1832/1863/1869/1868/1888/9214

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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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ENSURE THAT ALL THE SHELVES ARE FIRMLY IN PLACE

OPERATING

1. Switch on power supply, the red lamp will indicate the power is ON
2. Turn the temperature dial to the required heat setting, the green lamp will show indicated 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.

For the best results from your new plate warmer, pre-heat the machine by turning the thermostat to maximum (80°C) for approximately 20minutes. We recommend that you load each shelf with a maximum of 20 or 40 plates, depending on the width of the machine, giving a total machine load of 80 or 160 plates. Anything above our advised limits may reduce the efficiency of this machine

Fitting a Different Plug

Should you need to replace the plug connect the wires as follows:

Green/Yellow wire	To EARTH terminal (⊕)
Brown Wire	To LIVE (L) terminal of new plug
Blue Wire	To NEUTRAL (N) terminal of the new plug

Always fit the same value fuses as that originally supplied with your appliance. Only use BS1362 approved fuses. As a guide only, appliances under 700w can have a 3 amp fuse (red) and all others should have a 13 amp fuse (brown).

When disposing of an old plug (particularly the moulded type which has been cut from the mains cord) always remove the fuse as the plug could be dangerous if ever inserted into a live socket.

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Cables

Appliances exceeding 3kw which are connected to a single phase supply should be wired using 6mm² twin-and-earth flat cable, code designation 6242Y.

To connect a 3 phase and neutral supply, 5 wire 1.5mm² cable should be used with the code designation HO5RRF. All flexible cables must comply to BS6500.

Access to the supply terminals at appliances exceeding 3kw is gained by the removal of the panel at the rear of the appliance by four self-tapping screws. Pass the mains cable through the hole in the panel and connect to the terminal block: see diagram on the reverse of panel for the method which applies to your supply. After connection, ensure the back panel is firmly secured back into position and the nylon cable is fitted.

Details of the machine current requirements are given on the rating label on the rear, and it must be ensured that the correct type and rating or circuit breaker is used as protection for your appliance.

Do Not Plug In Or Switch On Yet

Read the operating instructions for your appliance to make yourself familiar with its use. Also, make sure whoever is operating the appliance is fully conversant with its working and aware of the dangers of incorrect operation, or cleaning, especially the risk of burns and scalds from the cooking medium, hot water or cooking plates.

We advise that these appliances should not be left unattended when switched on.

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MAINTENANCE INSTRUCTIONS

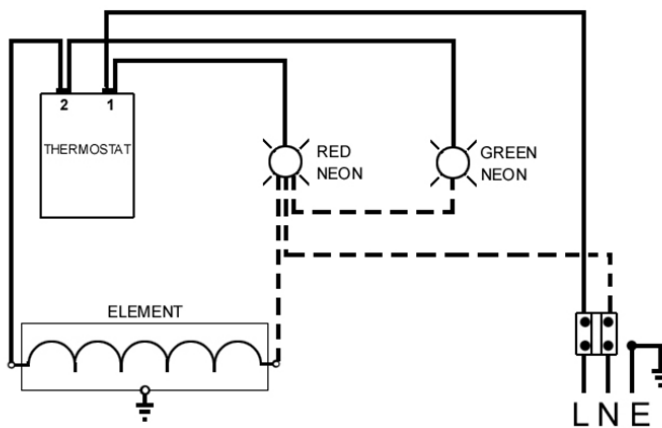
Servicing

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.

Wiring Diagrams

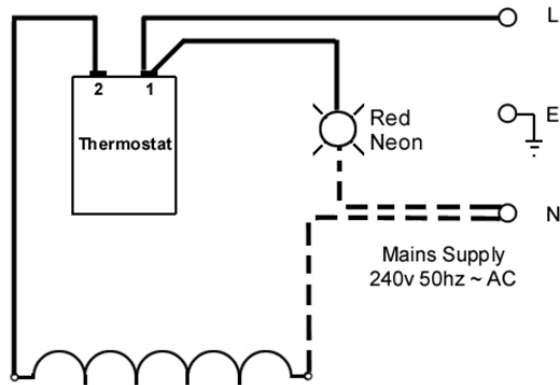
For units 1832, 1863, 1869, 1868 and 9214 use this wiring diagram



Parry Group Ltd – (Catering Division) – Town End Road, Draycott, Derbyshire. DE72 3PT					
Drawing No.	Issue No.	Prepared By	Checked By	Approved By	Date
2	1	S. Latimer	D. Collins	G.Lomas	08/01/14

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For units 1888 use this wiring



Parry Group Ltd – (Catering Division) – Town End Road, Draycott, Derbyshire. DE72 3PT					
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14	1	S. Latimer	D. Collins	G.Lomas	08/01/14

diagram

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SPARES LIST

PART DESCRIPTION	PART CODE	1832	1863	1869	1868	1888	9214
Element Clamp	AS2640ELC	1	5	5	5	3	5
Single Bezel	BEZELCBOX	1	1	1	1		1
Black Nylon bush SB500-6	BUPL50006	1					
Black nylon bush SR6P30CEE	BUSR06003		1	1	1	1	1
CABLE CLIP 50073092	CABLECLIP					1	
125MM RUBBER TYRED 13MM BOLT HOLE	CASTR0125					2	
125MM RUBBER TYRED 13MM BOLT HOLE CASTOR	CASTRB125					2	
Kilp 15 Magnet catch	DRCT00015	1	2	2	1	2	2
New platewarmer element	ELPW02000/1	1	1	1	1	1	1
1.5MM SQ CURLEY CABLE BLACK 400MM	FLEXBK13A					1	
Cabinet Loom Live 1525MM & 180MM	HACABL001	1	1		1		1
Cabinet Loom Live 710MM & 180MM	HACABL003	1	1	1	1		1
CABINET LOOM LIVE 1880MM	HACABL005					2	
CABINET LOOM LIVE 635MM	HACABL006					1	
Cabinet Loom Neutral 1525MM & 100MM	HACABN001	1	1	1	1		
Cabinet Loom Neutral 710MM	HACABN002	1	1	1	1		1
CABINET LOOM NEUTRAL 1270MM	HACABN005					2	
Two Piece Handle	HANDLECAB	1	2	2	1	2	2
ALUMINIUM HANDLE SUPPORT	HANDLESUP					1	
Adjustable foot	INBK025SG	4	4	4	4		4
Knob 30 – 80C	KNOBTYPEB	1	1	1	1	1	1
S/LAMP Black/Green 30x11	LNGN06378	2	1				
S/LAMP Black/Red 30x11	LNRE06178	1	1			1	
S/LAMP RED 6.3 TABS TBF010S	LNRE2211P				1		
S/LAMP Green	LNGN2211P				1		1
Mains Cable H05RR-F black 2M 3 core	MAINSLEAD	1	1	1	1		1
Parry Nameplate	NAMEPLATE	1	1	1	1	1	1
M5 Full Nut BZP	NUST21000				8		8
LEG MOUNTING PLATE – STEEL WITH 3MM	OVENLGPLT					4	
2mm laser cut plate warmer hinge	PLATEWHINGE	1	2	2	1	2	
BLIND RIVET NUT STEEL SML HD M5 7X12.5	RIVNUTSM5				2		4
BLIND RIVET NUT STEEL M8 11X 17	RIVNUTSM8				4		

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AVEX1/8STL L/PROF Z/P ASSY POP RIVET	RVCP00424				21	35	87
M5 X 30MM SLOTTED PAN HD BZP SCREW	SCST04006				2		
M5 X 12 SLTD POZI PAN HD SCREW BZP	SCST23012				3	24	6
M5 40MM PAN HD SCREW ZINC BZP	SCST21038						3
“1/4 WHIT HEXHD ½ ” M/S SET SCREW	SCST60012					2	
*NO.6 X ½ ” POZI PAN SELF TAPPER BZP”	SEMS74B30				4	8	4
Mains cable termination bracket 3KW	TERMBKT1	1	1	1	1	1	1
EGO Thermostat	TMST13012	1	1	1	1	1	1
Plate Warmer 525mm x 360mm	TRPW00525	2			3		
Plate Warmer rack 600mm x 500mm	TRWC00600		4	3			
WARMER CABINET TRAY 1000MM X 500MM	TRWC01000						2
WARMER CABINET TRAY 745MM X 500MM	TRWC00750					3	
2BA FLAT WASHER NICKEL PLATED	WAF20003				3		
2BA SINGLE COIL SPRING WASHER	WASC20000				7	4	6
M12 X 36MM X 2M WASHER ZINC/YELLOW	WASH03818					4	

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.

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- 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.

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.

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- 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.

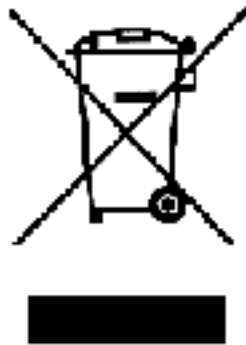
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Disposal Information

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.

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.

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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.