

## INSTRUCTIONS

### GAS SALAMANDER GRILL

**MODEL: 7072, 7073**



### Customer Information

**MODEL NUMBER:** \_\_\_\_\_

**SERIAL NUMBER:** \_\_\_\_\_

**PURCHASE DATE:** \_\_\_\_\_

**DISTRIBUTOR:** \_\_\_\_\_

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## MODEL

7072 & 7073 Gas Salamander Grill

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

**BS EN 203-1**

**BS EN 203-2-7**

The products have been CE-marked in compliance with the **European Gas Directive (90/396/EEC)**

## SAFETY INSTRUCTIONS

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

*THIS APPLIANCE IS ONLY FOR PROFESSIONAL USE AND MUST ONLY BE USED BY QUALIFIED PEOPLE.*

*THIS APPLIANCE MUST BE FITTED AND TESTED BY A REGISTERED FITTER BEFORE USE. ANY GAS CONVERSIONS NEEDED TO BE MADE TO THE PRODUCT MUST BE CARRIED OUT BY A REGISTERED ENGINEER*

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.

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. Users too should be aware of the regulations governing the use of gas appliances, particularly with respect to the need for regular servicing (recommended annually).

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. This appliance must be installed and used in a well ventilated area.

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.

## INSTALLATION INSTRUCTIONS

*ALL APPLIANCES MUST BE FITTED AND OR CONVERTED BY A REGISTERED INSTALLER, IN ACCORDANCE WITH CURRENT REGULATIONS.*

### **INSTALLATION**

Before installation check data plate on rear of unit to ensure appliance is suitable for gas supply available.

Appliances are supplied for use with either Natural Gas or LPG. The required gas type must be specified at the point of order. Natural Gas appliances have an LPG conversion kit included as standard. LPG Gas appliances have an Natural conversion kit included as standard.

Your attention is drawn to the gas safety regulations current issue and rules in force. 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 (recommended annually)

During installation provision must be provided for combustion air to the appliance through the right hand side and rear of appliance. This should not be blocked at any time.

This appliance should be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room in which it is installed.

### **POSITIONING**

The appliance must not be installed on or against combustible surfaces – minimum clearances must be :

|               |       |
|---------------|-------|
| CEILING/SHELF | 900mm |
| REAR          | 75mm  |
| SIDES         | 75mm  |

The appliance must be fitted securely on a non-combustible shelf or surface. Parry sell a wall shelf, bench stand and floor stand to accompany these units

All local fire regulations should be observed.

## 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. An approved armoured flexible pipe may be used in conjunction with a straining cable.

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 in force.

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


## OPERATION INSTRUCTIONS

*ALL WALL GRILLS ARE FITTED WITH SPARK IGNITION TO PILOT AND FLAME FAILURE DEVICE FOR SAFETY.*

TO LIGHT PILOT:-

Push in and turn knob to spark position, pilot should light, if not repeat; hold in for 15-20 seconds then release, pilot should stay lit.

TO LIGHT BURNER:-

After pilot is lit turn knob to large flame symbol , main burner will ignite; the smaller flame symbol is lower rate setting.

To turn burner off, turn knob in clockwise direction a slight stop will be felt when back to pilot position, press in slightly to turn to off.

We advise this appliance should not be left unattended when switched on.

This appliance is for use by qualified people only,

There are no user serviceable parts.

It is recommended the Grill be given approximately 10 minutes on full rate to warm up. Then cooking may commence. The Grill is best used on full rate and cooking varied by using shelf positions.

## **COOKING GUIDE**

The centre of the burner plaques are intentionally blank to create an even heat distribution.

There are 4 shelf positions for the grill pan, numbered 1-4, No1 being the nearest to the burner. This shelf is normally only used for rare cooking and searing the surface of meat.

Toast is normally done on the shelf positions 2 or 3 where a better distribution is obtained: the time for toast is approximately 1 minute per side.

Parry recommend that the maximum load, in respect of the loading of accessories used with the 7072 and 7073 Salamander Grills is a total of 20KG

Operators should take care to systematically check and clean the cooking zone in particular the grill pan and receptacles before lighting to avoid the risk of fire. It will be found that it takes less time and effort to clean the unit every time it has been used, particularly whilst still warm before grease and spillages are burnt on. Proprietary 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.**

## **MAINTENANCE INSTRUCTIONS**

***MAINTENANCE AND SERVICE MUST ONLY BE UNDERTAKEN BY REGISTERED FITTERS.***

Parry recommends that this unit is serviced at least every 12 month

***PLEASE NOTE THE LOW RATE ADJUSTER ON THE PILOT 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.***

Before commencing any maintenance or repair isolate appliance and disconnect from gas supply.

To gain entry to components-

Remove top flue cover (4 screws on top), next remove 2 screws from front of right hand side panel, pull off gas control knob, remove 3 screws from rear of side panel and panel will lift off.

To change the thermocouple-

Thermo-couple is retained by pilot/ignition bracket. Loosen the 2 screws on this bracket, to withdraw thermocouple disconnect nut on back of gas tap to remove thermocouple, assemble in reverse.

To replace ignition electrode-

Loosen the 2 screws on pilot/ignition bracket and withdraw electrode, disconnect lead.

To clean pilot injector-

Remove the 2 screws on bracket. Remove pilot head from inside cooking area. Clean and reassemble in reverse order.

To replace gas tap/ffd unit-

Undo inlet and outlet unions, remove thermocouple from rear of tap unit, undo locknut on tap bracket and remove tap/ffd. Reassemble in reverse order.

Check for gas soundness and correct operation of flame failure unit. Refit side panel and flue cover.

*PLEASE NOTE:*

*IF THE BURNER PLAQUES ARE CRACKED THEY WILL NOT BE COVERED BY WARRANTY*

## CONVERSION INSTRUCTIONS

This conversion must only be carried out by a Gas Registered engineer.

### **Natural to LPG**

Remove side cover. (4 screws)

Disconnect the gas feed at injector elbow

Undo back nut holding injector to burner

Remove existing injector and replace with LPG injector supplied

Adjust pilot throttle to give an appropriate sized flame, by adjusting screw on end of pilot assembly. Check visually that the thermocouple sits within the flame.

Replace the existing labels with LPG labels provided.

Re-assemble in reverse order (5-1)

### **LPG to Natural**

Remove side cover (4 screws)

Disconnect the gas feed at injector elbow

Undo back nut holding back nut to burner

Remove existing injector and replace with NAT injector supplied

Adjust pilot throttle to give an appropriate sized flame, by adjusting screw on end of pilot assembly. Check visually that the thermocouple sits within the flame.

Replace the existing labels with NAT labels provided.

Re-assemble in reverse order (5-1)

Connect to gas, and soundness test

| Model |  | Injector Code |
|-------|--|---------------|
| 7072  | Butane G30 @28mbar 11.2" W.G.<br>Propane G31 @ 37mbar 14.8" W.G. | INJECT119     |
| 7072  | Nat Gas G20 @ 20mbar 8" W.G.<br>Nat Gas G25 @ 25mbar 10" W.G.    | INJECT193     |
| 7073  | Butane G30 @28mbar 11.2" W.G.<br>Propane G31 @ 37mbar 14.8" W.G. | INJECT135     |
| 7073  | Nat Gas G20 @ 20mbar 8" W.G.<br>Nat Gas G25 @ 25mbar 10" W.G.    | INJECT220     |



**TECHNICAL DETAILS**

**MODEL: 7072 SALAMANDER GRILL**

**Total Unit**

| GAS         | OPERATING PRESSURE | HEAT INPUT            |
|-------------|--------------------|-----------------------|
| NATURAL G20 | 20mb/8" W.G.       | 5.43 KW = 18527 Btu/h |
| BUTANE G30  | 29mb/11.2" W.G.    | 5.43 KW = 18527 Btu/h |
| PROPANE G31 | 37mb/14.8" W.G.    | 5.43 KW = 18527 Btu/h |
| G25         | 25mb/10" W.G.      | 5.6 KW = 19107 Btu/h  |

| GAS RATE  |                         |  |
|---|-------------------------|--|
| NATURAL G20                                       | 0.5 M <sup>3</sup> /HR  | = 17.95 FT <sup>3</sup> /HR                      |
| BUTANE G30  | 0.397 kg/HR             | = 0.875 Lb/HR                                    |
| PROPANE G31                                       | 0.391 kg/HR             | = 0.862 Lb/HR                                    |
| G25 @ 25mb  | 0.62 M <sup>3</sup> /HR | = 22.32 FT <sup>3</sup> /HR                      |
| AIR FLOW RATE FOR COMBUSTION 20m <sup>3</sup> /HR |                         | = 5 M <sup>3</sup> /HR – 180 FT <sup>3</sup> /HR |

|             | LOW RATE                 |
|-------------|--------------------------|
| NATURAL G20 | 0.332 M <sup>3</sup> /HR |
| BUTANE G30  | 0.480 Kg/HR              |
| PROPANE G31 | 0.480 Kg/HR              |
| G25 @ 25mb  | 0.332 M <sup>3</sup> /HR |

**INJECTORS**

Natural G20 = INJECT193  
 Butane G30 = INJECT119  
 Propane G31 = INJECT119  
 G25 @ 25mb = INJECT193

## MODEL 7073 SALAMANDER GRILL

### Total Unit

| GAS         | OPERATING PRESSURE | HEAT INPUT            |
|-------------|--------------------|-----------------------|
| NATURAL G20 | 20mb/8" W.G.       | 6.87 KW = 23500 Btu/h |
| BUTANE G30  | 29mb/11.2" W.G.    | 7.26 KW = 24800 Btu/h |
| PROPANE G31 | 37mb/14.8" W.G.    | 7.03 KW = 24000 Btu/h |
| G25         | 25mb/10" W.G.      | 7.22 KW               |

| GAS RATE  |                          |  |
|---|--------------------------|--|
| NATURAL G20                                       | 0.633 M <sup>3</sup> /HR | = 22.35 FT <sup>3</sup> /HR                        |
| BUTANE G30  | 0.522 Kg/HR              | = 1.149 Lb/HR                                      |
| PROPANE G31                                       | 0.506 Kg/HR              | = 1.113 Lb/HR                                      |
| AIR FLOW RATE FOR COMBUSTION 20m <sup>3</sup> /HR |                          | = 6.5 M <sup>3</sup> /HR – 225 FT <sup>3</sup> /HR |

### INJECTORS

Natural G20 = INJECT220

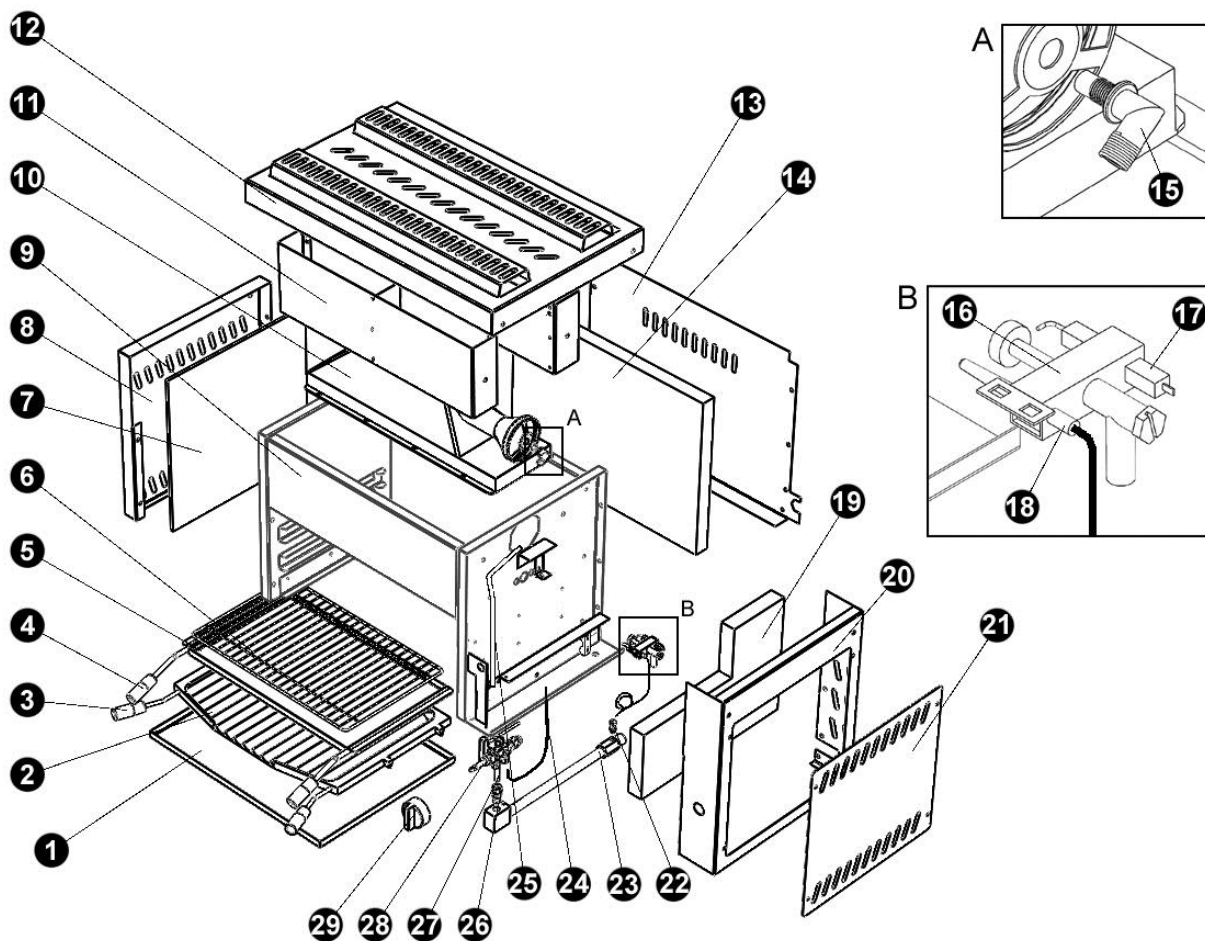
Butane G30 = INJECT135

Propane G31 = INJECT135

G25 @ 25mb = INJECT220

|             | LOW RATE                 |
|-------------|--------------------------|
| NATURAL G20 | 0.360 M <sup>3</sup> /HR |
| BUTANE G30  | 0.549 Lb/HR              |
| PROPANE G31 | 0.549 Lb/HR              |
| G25 @ 25mb  | 0.360 M <sup>3</sup> /HR |

EXPLODED VIEW



## Parts List

\*Metal work components

| IDENT | DESCRIPTION                               | 7072                               | 7073                               |
|-------|---|------------------------------------|------------------------------------|
| 1     | *Drip Tray                                |                                    |                                    |
| 2     | Branding Plate                            | PLBR00001                          | PLBR07074                          |
| 3     | Handle                                    | HAND01306                          | HAND01306                          |
| 4     | Handle                                    | HAND01306                          | HAND01306                          |
| 5     | *Grill Pan Crumb Tray Assembly            |                                    |                                    |
| 6     | Grill Pan Grid                            | TRWG00001                          | GRIDGRPAN                          |
| 7     | LH Side Insulation                        | ASPC07072                          | ASPC07072                          |
| 8     | *LH Side Panel                            |                                    |                                    |
| 9     | *Vitreous Enamel Wall Parts               |                                    |                                    |
| 10    | Burner                                    | BURNR7072                          | BURNR7073                          |
| 11    | *Inner Flue Assembly                      |                                    |                                    |
| 12    | *Exterior Top                             |                                    |                                    |
| 13    | *Back Panel                               |                                    |                                    |
| 14    | Insulation Rear                           | RKWL07072                          | RKWL07072                          |
| 15    | Elbow Injector CW nut                     | INJECT119 (LPG)<br>INJECT193 (NAT) | INJECT135 (LPG)<br>INJECT220 (NAT) |
| 15a   | 8mm Olive                                 | OLVCOMPR8                          | OLVCOMPR8                          |
| 16    | Pilot Assembly                            | PILOT3WAY                          | PILOT3WAY                          |
| 17    | Electrode                                 | ELECTRODE                          | ELECTRODE                          |
| 18    | Thermocouple                              | THCP450MM                          | THCP450MM                          |
| 18a   | M9 Split Nut                              | GWBSPLITNUT                        | GWBSPLITNUT                        |
| 19    | Insulation RH Side                        | RKWL07072                          | RKWL07072                          |
| 20    | *RH Side Panel                            |                                    |                                    |
| 21    | *Inspection Cover                         |                                    |                                    |
| 22    | Pressure Test Nipple                      | PRESSNIPP                          | PRESSNIPP                          |
| 23    | Gas Rail 3/4" Connection                  | TUBES7072                          | TUBES7072                          |
| 24    | 4mm Soft Copper Tube                      | COPTUB4MM                          | COPTUB4MM                          |
| 25    | 8mm Bundy Tube from Tap to Burner         | PIPE70723                          | PIPE70723                          |
| 26    | 8mm x 1/4" BSP Taper Compression Coupling | COUPLE8MM                          | COUPLE8MM                          |
| 27    | 8mm Bundy Tube from Tap to Burner         | PIPE70723                          | PIPE70723                          |
| 28    | Gas Valve CW Ignition and HT Lead         | GWBGASVALVE                        | GWBGASVALVE                        |
| 29    | Control Knob                              | KNOBPRO07                          | GWBGASVALVE                        |

## 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 installed in accordance with the manufactures instruction. (See installation details). Also the miss-use, alteration or unauthorized 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 manor following the manufactures 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' instruction 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's 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 eg, drains, condensers, pumps etc
- Lime scale related issues
- Installed incorrect
- 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.

This appliance should be routinely serviced to prolong it's 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.



[www.parry.co.uk](http://www.parry.co.uk)

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