



Single/Double Pedestal/Table Top Electric Fryer

NPSPF6/9, NPDPF6/9, NPSF3/6/9, NPDF3/6/9



British Built for Purpose.





Welcome to Parry

Parry is one of the UK's foremost manufacturers of high-quality Stainless Steel Fabricated Products with a 40-year heritage rooted in British craftsmanship.

At Parry, quality and service are second nature. Striving to exceed our customers' expectations is not just our motto; it's the very heartbeat of our business. Our commitment to our customers is reflected in the **Parry 4E Standard Inspection Body** stating that all our products are:



Easy to use



Easy to maintain



Easy to clean



Easy to repair

Our ranges of Stainless Steel Products have been specifically designed with the consumer in mind and are tailored and compliant to your specific industry sector. All our products are 4E Compliant and meet EU & UK regulations, where applicable. The Parry brand stands for quality, reliability and value.

Our British designed products have been created by our expert in-house development team and manufactured to exacting standards using Industry specified grade of European stainless steel and holding relevant EU & UK certification for all product.

ISO9001 certification and continual investment in the training and development of our highly skilled, artisan workforce means that our clients have genuine peace of mind that they are buying hand crafted, quality products supported by five-star customer service. All Parry products meet EU regulations for their respective sector.

We are LEAN manufacturers, minimising waste, maximising productivity. We are proud to run an operation that is committed to minimising our impact on the environment.

Our equipment and furniture are manufactured in our 45,000 sq ft manufacturing facility in Draycott, Derbyshire in England's industrial heartland. Products are made to order if not available in our stocked items which means you can choose from 600 products, offering over 3,500 variants, with short lead times to suit your specific needs. That means you get exactly what you need when you need it.

Our product information can be found here, in our brochure or on our website www.parry.co.uk.

You have my personal commitment that Parry will exceed your expectations. Should you have any questions please contact your distributor. Alternatively, our customer services team will be happy to help you on **01332 875544**.

Mark Banton MBA
Managing Director



Contents

CONTENTS	1
Product Overview	2-3
Safety Instructions	4
Technical Data	5-6
Installation Instructions	7
Operating Instructions	8-10
Cleaning Instructions	11
Maintenance Instructions.....	12
Fault Finding	13
Service Information.....	14
Wiring Diagram	15
Exploded View NPSF6/9, NPDF6/9.....	16
Parts List NPSF6/9, NPDF6/9	17
Exploded View NPSPF6/9, NPSPDF6/9	18
Parts List NPSPF6/9, NPSPDF6/9.....	19
Exploded View, Head Assembly NPSF3, NPDF3	20
Parts List, Head Assembly NPSF3, NPDF3	21
Exploded View, Head Assembly NPSF6/9, NPDF6/9, NPSPF6/9, NPDPF6/9	22
Parts List, Head Assembly NPSF6/9, NPDF6/9, NPSPF6/9, NPDPF6/9	23
Warranty Information.....	24
Disposal & Recycling	25

Parry Catering Equipment (Midlands) Ltd, Town End Road, Draycott, Derby, DE72 3PT.

Sales Tel: 01332 875544

Parry-British Built for Purpose



Product Overview

NPSPF6, NPSPF9 Single Pedestal Electric Fryer

Powerful, durable and simple to operate, the Parry NPSPF6/9 single pedestal electric fryer is designed for the rigours of constant commercial use. With its easy-to-use controls and a sturdy basket, the freestanding fryer is perfect for cooking chicken, chips and fish. Constructed from durable stainless steel, and with a hinged front panel to allow access to the drain tap, the unit is easy to drain and clean.

NPDPF6, NPDPF9 Double Pedestal Electric Fryer

Easy to use and maintain, the Parry NPDPF6/9 double pedestal electric fryer is a reliable fryer designed for constant commercial use. Versatile, powerful and responsive, the fryer features dual 9 litre tanks, adjustable thermostatic control and a hinged front access panel. Constructed from high grade stainless steel, it is also incredibly durable.






NPSF3, NPSF6, NPSF9 Single Table-Top Electric Fryer

The Parry NPSF3/6/9 single table-top electric fryer is powerful, durable and easy to operate. This professional deep fryer has a large capacity 9 litre tank and cooks up to 14/20/30kg of chilled chips every hour depending on the model chosen. It's also ideal for seafood, doughnuts, chicken and more. Combining stainless steel construction with simple thermostat controls and automatic safety shut-off, the unit is responsive and easy to clean. The supplied batter plate helps to maintain the quality of the oil and protect the element.

NPDF3, NPDF6, NPDF9 Double Table-Top Electric Fryer

Powerful, durable and easy to use, the Parry NPDF3/6/9 double table-top electric fryer is ideal for catering establishments looking for high capacity and quality. With functionality in every feature, this is a valuable addition to any commercial kitchen. The twin basket is easy to use and clean, the adjustable thermostatic controls are precise and responsive and the stainless steel construction makes the fryer incredibly reliable.

The units lead the industry in:

-  Design and aesthetic appeal
-  Performance
-  Power
-  Functionality
-  After sales support



Product Overview

Features	NPSPF6	NPSPF9	NPDPF6	NPDPF9
Unpacked Weight	22	22	34	34
Dimensions (w x d x h) mm	300 x 600 x 1065	300 x 600 x 1065	600 x 600 x 1065	600 x 600 x 1065
Plug	Hard wired	Hard wired	Hard wired	Hard wired
Power rating	6kW	9kW	2 x 6kW	2 x 9kW
Warranty	2 years	2 years	2 years	2 years

Features	NPSF3	NPSF6	NPSF9	NPDF3	NPDF6	NPDF9
Unpacked Weight	17	17	17	27.5	27.5	27.5
Dimensions (w x d x h) mm	300 x 600 x 460	300 x 600 x 460	300 x 600 x 460	600 x 600 x 460	600 x 600 x 460	600 x 600 x 460
Plug	1	Hard wired	Hard wired	Hard wired	Hard wired	Hard wired
Power rating	3kW	6kW	9kW	2 x 3kW	2 x 6kW	2 x 9kW
Warranty	2 years	2 years	2 years	2 years	2 years	2 years



Safety Instructions

IMPORTANT, PLEASE READ INSTRUCTIONS FULLY BEFORE USE

These appliances have been designed to fry food using cooking oil and therefore during its use parts of the appliance will become very hot. All personnel must be given adequate supervision and training in the safe use of this appliance.

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

These products have been designed, constructed and marketed in compliance with safety requirements of:

EEC Directive "Low voltage" 73/23;
EEC Directive 93/68.

This product is suitable for contact with foodstuffs and complies with **EEC Directive 89/109.**

The product(s) stated above are designed and built to comply with the following standards:
BS EN 60335



Technical Data

NPSPF6,9

	NPSPF6	NPSPF9
Nominal Voltage	240v 50Hz ~ AC 415v 50Hz ~ 3 Ph+N	
Nominal Current (Amps)	25a (8.33a per Ph)	37.5a (12.5a per Ph)
Nominal Wattage (Watts)	6000w	9000w
Oil Capacity	9 litres	9 litres

NPDPF3,6,9

	NPDPF3 Per Head	NPDPF6 Per Head	NPDPF9 Per Head
Nominal Voltage	240v 50Hz ~ AC	Per Head 240v 50Hz ~ AC 415v 50Hz ~ 3 Ph+N	
Nominal Current (Amps)	12.5a	25a (8.33a per Ph)	37.5a (12.5a per Ph)
Nominal Wattage (Watts)	3000w	6000w	9000w
Oil Capacity	9 litres (Per tank)		



Technical Data

NPSF3,6,9





	NPSF3	NPSF6	NPSF9
Nominal Voltage	240v 50Hz ~ AC	240v 50Hz ~ AC (415v 50Hz ~ 3 Ph+N)	
Nominal Current (Amps)	12.5a	25a (8.33a per Ph)	37.5a (12.5a per Ph)
Nominal Wattage (Watts)	3000w	6000w	9000w
Oil Capacity	9 Litres		

NPDF3,6,9

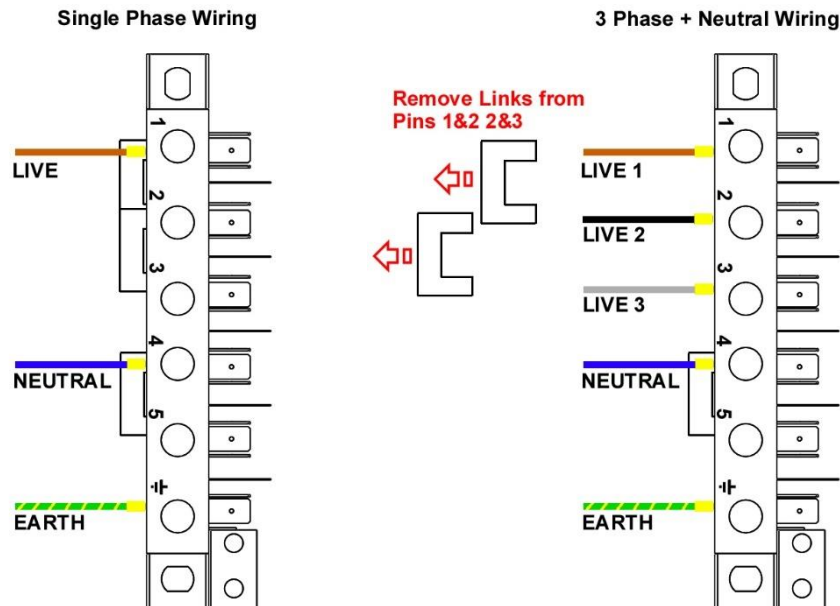
	NPDF3 Per Head	NPDF6 Per Head	NPDF9 Per Head
Nominal Voltage	240v 50Hz ~ AC	240v 50Hz ~ AC 415v 50Hz ~ 3 Ph+N	
Nominal Current (Amps)	12.5a	25a (8.33a per Ph)	37.5a (12.5a per Ph)
Nominal Wattage (Watts)	3000w	6000w	9000w
Oil Capacity	9 Litres (Per tank)		



Installation Instructions

-  Choose a suitable site for your machine taking into consideration its use and any heat that may be generated whilst in service.
-  Remove all protective film and packaging material, then inspect for any damage which may affect the machine's electrical safety.
-  Please find enclosed 4 x self-adhesive rubber feet (Tabletop fryers only). There are 4 dimples on the base of the unit where each foot must be placed.
-  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.
 - 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.

Single Phase and 3 Phase + Neutral (*6Kw & 9Kw Fryers Heads Only*)





Operating Instructions

Initial setup

- ⚠ Ensure all packaging has been removed and the tank has been cleaned thoroughly before filling with oil. Check the drain tap is in the fully closed position and the batter plate provided is fitted on top of the element.

Using Cooking Oil

- ⚠ Fill the tank with a good quality cooking oil, fill to the level mark indicated on the front of the heating element. **Do not mix oil and fat**
- ⚠ With the thermostat in the off position turn on the mains supply to the unit, the red lamp will indicate that the power is on.
- ⚠ Turn the thermostat to the desired setting; the green lamp will illuminate showing that there is power to the element, this will extinguish when the desired temperature is reached. This procedure will be repeated automatically as the thermostat maintains a constant temperature.
- ⚠ All models are fitted with a mechanical timer. This is used as a guide only, please note that it will not cut off the power to the element.

Using Solid Fat (initial fill)



- ⚠ Using solid fat will need to be melted first prior to filling.
- ⚠ Fill the tank with melted fat to the level mark indicated on the front of the heating element. **Do not mix oil and fat**
- ⚠ With the thermostat in the off position turn on the mains supply to the unit, the red lamp will indicate that the power is on.
- ⚠ Turn the thermostat to the desired setting; the green lamp will illuminate showing that there is power to the element, this will extinguish when the desired temperature is reached. This procedure will be repeated automatically as the thermostat maintains a constant temperature.

See page 9 for cooled solidified fat operating instructions





Operating Instructions







Using Solid Fat and the unit has been turned off

-  Turn the thermostat to 50-60°C setting to allow all the solidified fat to melt.
-  Once all the solidified fat has melted turn the thermostat to the desired cooking temperature the green lamp will illuminate showing that there is power to the element, this will extinguish when the desired temperature is reached. This procedure will be repeated automatically as the thermostat maintains a constant temperature.

Timer

-  All models are fitted with a mechanical timer. This is used as a guide only, please note that it will not cut off the power to the element.
-  Turn the timer to the desired time, the timer will count down and ring once timer reaches 0 minutes. ***Please note that it will not cut off the power to the element.***

Other safety notes

-  Do not overfill the cooking basket.
-  Old oil has a reduced flash point and is more prone to surge boiling.
-  Attention is also drawn to the effect of over-wet food and too large a charge on surge boiling.
-  Treat your fryer with the utmost respect regarding safety, as hot cooking oil is a very hazardous substance.
-  Never use the lid while the fryer is switched on or is cooling off. It is only a dust cover for when the fryer is not in use.
-  **N.B.** Incorrect oil level, old oil or allowing the machine to be switched on without any oil, will cause the override switch to trip.



Operating Instructions

GUIDE TO FOOD COOKING TEMPERATURES ALL MACHINES

This is only intended as a guide and best results will be obtained with experience.





CHICKEN AND CHIPS (BLANCHING)	140°C - 160°C
FISH FILLETS, CHOP CUTLETS	160°C
FRITTERS, SCAMPI	180°C
CHIPS	MAX

DRAINING AND CHANGING OIL ON PEDESTAL FRYERS

The life expectancy of the oil or fat will be lengthened if they are passed through a filter on a regular basis, and the fryer is turned down or off during periods when it is not in use.






NPSPF6, NPSPF9, NPDPF6 & NPDPF9

To drain the oil in the above models

-  Allow oil to cool
-  Ensure the power has been isolated
-  Open the door of the cabinet and place a clean suitable receptacle underneath the spout.
-  Open the drain valve and allow the oil to fill the bucket, do not overfill so that the bucket becomes unmanageable.

DRAINING AND CHANGING OIL ON BENCH TOP FRYERS











NPSF3, NPSF6, NPSF9, NPDF3, NPDF6 & NPDF9

-  Allow oil to cool
-  Ensure the power has been isolated
-  Remove the finger tight bung from the drain and fix the spout provided to the drain
-  Place a clean suitable receptacle underneath the spout
-  Lift the safety catch & slide the arm of the drain tap across to allow the oil to flow



Cleaning Instructions

The appliance should be cleaned daily.

-  Allow unit to cool down before cleaning
-  Turn off unit at the mains power.
-  Once the oil has been drained remove the control head from the bowl and wash the bowl and the drain with hot soapy water, rinse and dry thoroughly.
-  Do not use abrasive materials.
-  Close the drain tap & replace the drain bung.
-  Clean around the element and batter plate, then replace back into the bowl.
-  The oil can then be poured back into the bowl.
-  Top up with clean oil as necessary.
-  Never clean the unit with water jets.
-  Stainless steel cleaners may be used, please refer to product instructions.

All equipment should be kept clean and under no circumstances must food particles be allowed to congeal on baskets or elements as this will cause foaming due to the particles continuously cooking.

Periodically you will need to replace the cooking medium, do this when discolouration, odour, or surging indicate this; again, experience is your best guide, but remember that more frequent changes will be required when different foods are cooked in the same medium.



Maintenance Instructions

Ensure the appliance is isolated from the power supply before installing, cleaning or maintaining the appliance.

Maintenance and service must only be undertaken by a qualified electrician/engineer.

Should the power cord become damaged, it must be replaced by the manufacturer, the service agents or similarly qualified persons in order to avoid a hazard.



Parry Catering provides a complete after-sales service by offering the sales of spare parts directly to customers. Buying spares straight from the manufacturer allows customer to experience exceptional value and speedy delivery on all spare parts.

For more information on buying spares visit:

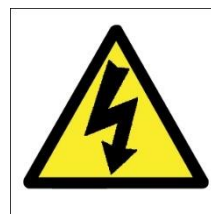
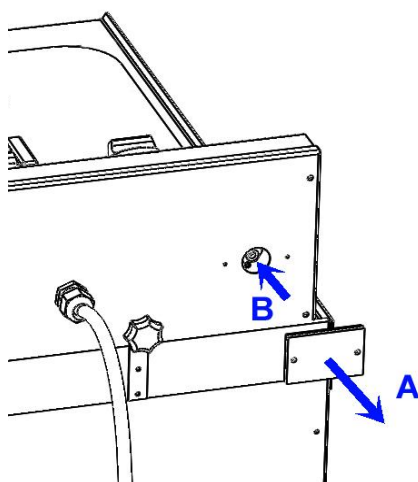
www.parry.co.uk/parry-commercial-catering-spares



Fault Finding

Fault	Check	Solution
No red indicator light	<ol style="list-style-type: none">1. Check that the appliance is connected to socket and turned on2. Check that the isolator is turned on.3. If fitted with a 3-pin plug check the fuse.	If the problem continues please contact your distributor
Red indicator light lit but green indicator fails to illuminate when turning the thermostat	Temperature safety thermostat has not tripped	Reset temperature safety thermostat as per instructions below.

Guide to Reset over temperature Safety Thermostat



Isolate the mains supply before removing the cover

Remove the 2 screws from the cover to gain access to the safety thermostat. **(A)**

Using a pointed object (ballpoint pen / Thin screwdriver) insert into the centre of the thermostat **(B)** press with force and you will hear/feel the thermostat click and reset.

Please Note: The oil must be cool before the safety thermostat can be reset.

If this does not solve the problem, please contact your distributor.



Service Information

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.

If the supply cord becomes damaged, it must be replaced by the manufacturer, it's service agent, or a similarly qualified person.

Enhanced 2 Years Warranty

Parry Catering (Midlands) Ltd offer an enhanced warranty of two years (including parts and labour) on all of the Parry manufactured products. To take advantage of this you should register your warranty by logging onto the company website and filling out our simple form.

www.parry.co.uk/the-parry-warranty

If you have any issues with your product and wish to request a warranty call you can contact our friendly team who will organize a Parry approved service engineer to attend and fix your problem.

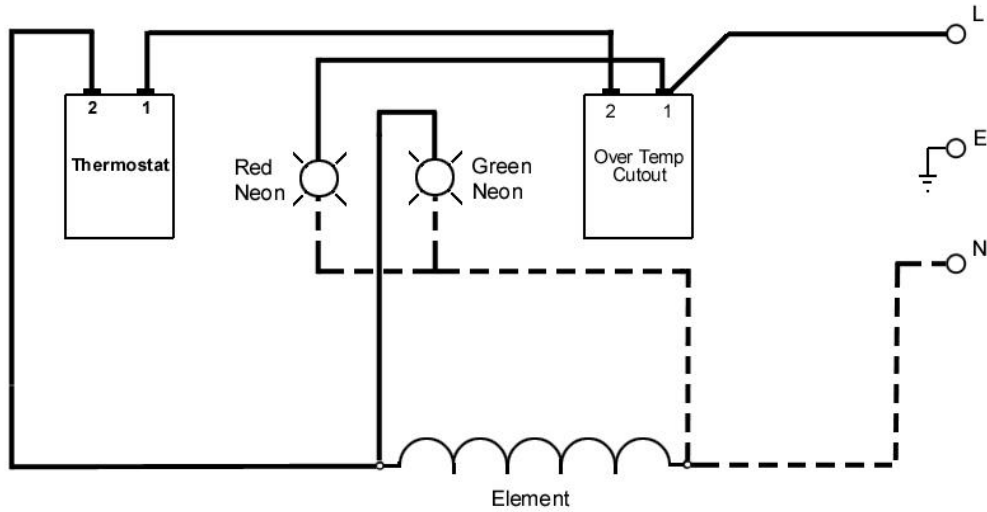
All warranty requests can be sent to warranty@parry.co.uk alternatively call our warranty department for technical assistance on **01332 875544**



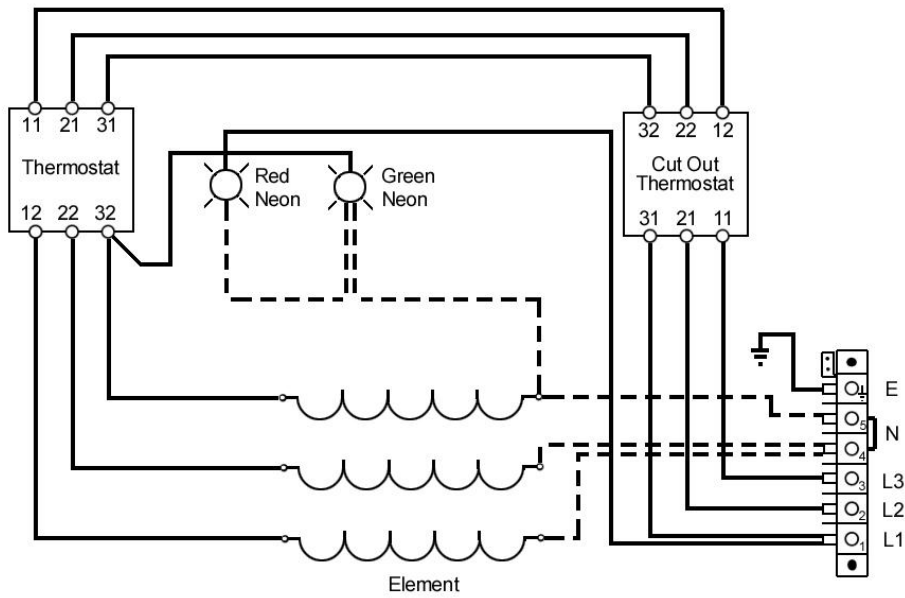


Wiring Diagram

NPSF3/NPDF3



NPSF6/9, NPSPF6/9, NPDF6/9, NPDPF6/9.



3 Phase + Neutral wiring shown above

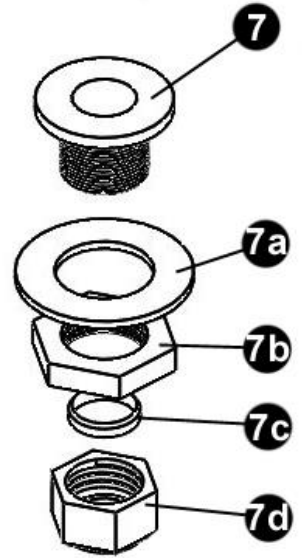
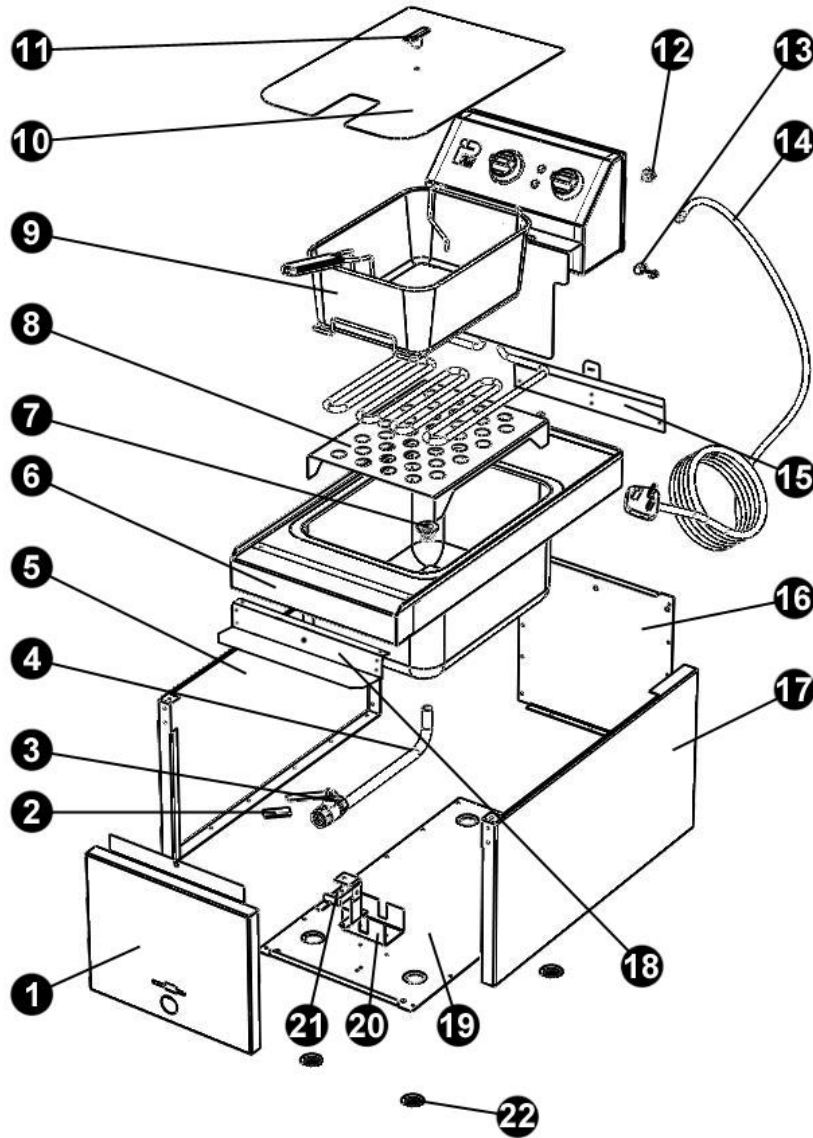
*Changing from Single Phase to 3 Phase + Neutral
Please see page 7 of the instruction manual*

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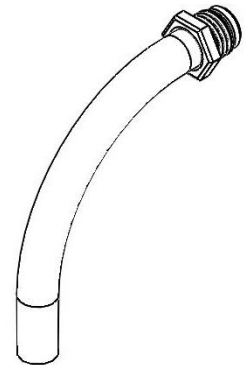


Exploded View

NPSF6/9, NPDP6/9



External Drain Tube Assembly





Parts List

NPSF6/9, NPDF6/9

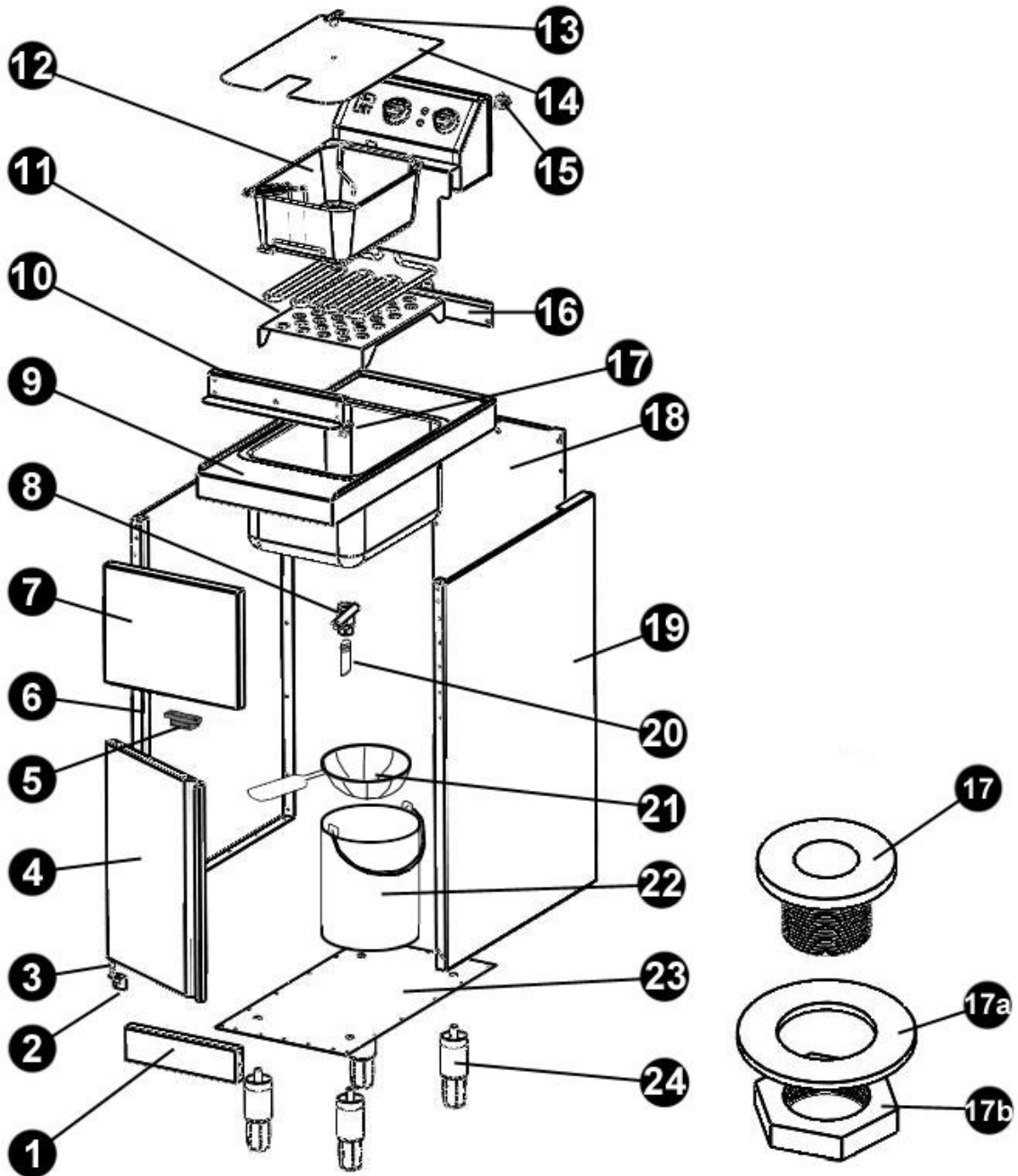
No.	Description	Part Code	
		NPSF3,6,9	NPDF3,6,9
1	*Fascia	NPSF3FASCIA	NPDF3FASCIA
2	Handle Sleeve	HANDLESLEEVE	
3	Ball Valve	VALVELB12	
3a	15mm Olive	OLIVE0015	
3b	15mm Brass Nut Compression Nut	NUTCOMP15	
4	Drain Tube	TUBEFRYERN	
5	*LH Side Panel	NPSFLH3SIDEPANEL	
6	Tank Assembly	SEAMWELD1N	SEAMWELD2N
7	Bowl Insert	BOWLINSSS	
7a	Bowl Insert Washer	WAS14022	
7b	Bowl Insert Nut	NUT4BOWLSSS	
7c	15mm Olive	PLUGBSP12	
7d	Female Brass Nut	" "	
8	*Batter Plate	*NEWPAPAGON3KWFRYERBA	
9	Basket C/W HANDLBASK	BASKETPRO	
10	*Lid	*PARAGONFRYERLID	
11	Lid Handle	TEEKNOB	
12	Star Knob	STARKNOB	
13	Strain Relief Bush (Only on 3kW)	BUSR06003	
14	Mains Cable (Only on 3kW)	MLEAD25	
15	*Back Hook	NPSFBACKHOOK	NPDFBACKHOOK
16	*Back Panel	NPSF3BACK	NPDF3BACK
17	*RH Side Panel	NPSF3RHSIDEPANEL	
18	*Front Support	NPSF3FRONTBRACE	NPDF3FRONTBRACE
19	*Base	NPSF3BASE	NPDF3BASE
20	*Drain Tube Guide	NPSF3DRAINTUBESUPPORT	NPDF3DRAINTUBESUPPORT
21	*Tap Bracket	TAPBRACKET	
	Rubber Stick on Foot	RUBBRFOOT	

*Metalwork Components



Exploded View

NPSPF6/9, NPDPF6/9



Parry-Brand Built for Purpose

IN244-3



Parts List

NPSF6/9, NPDPF6/9

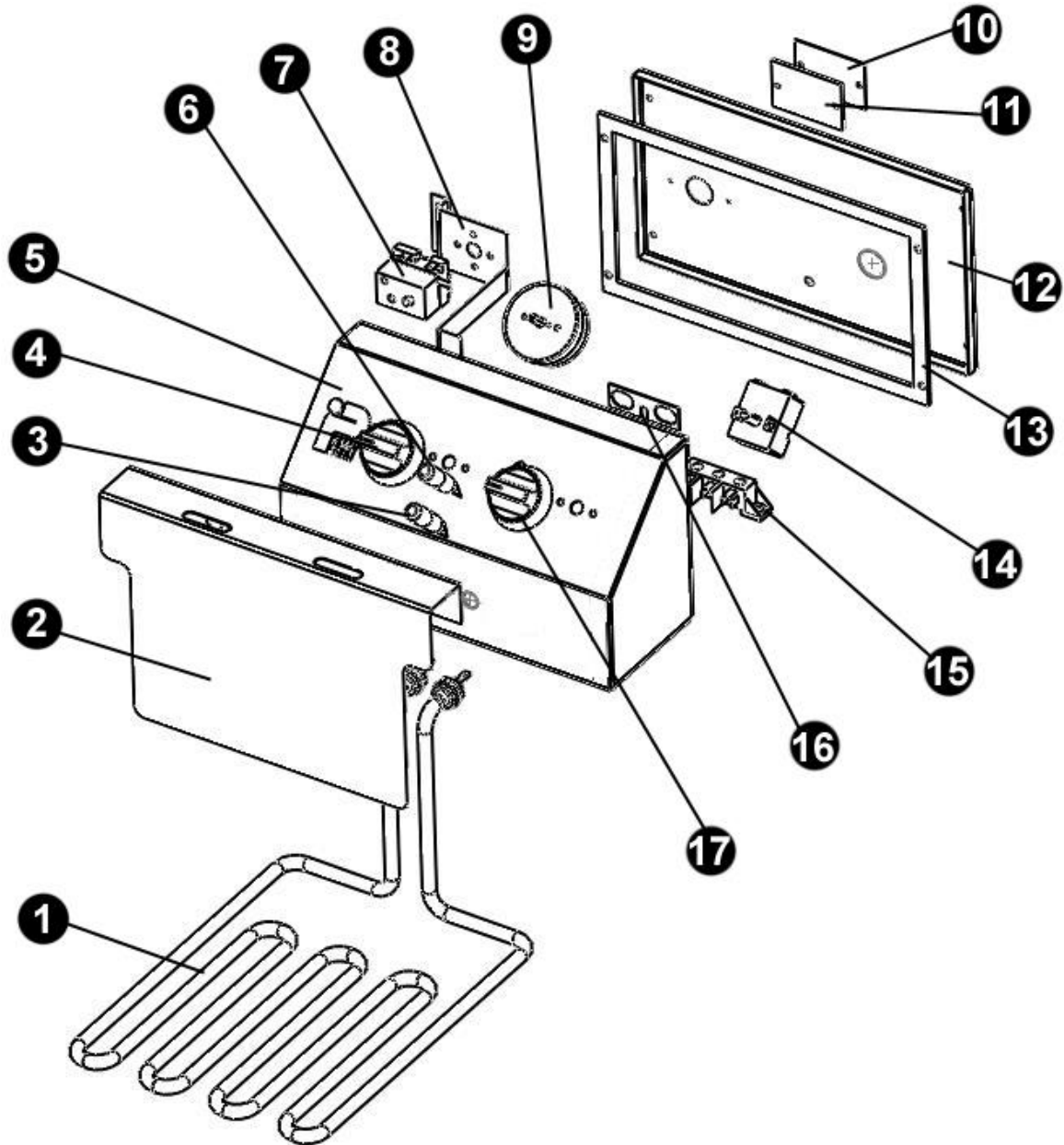
No.	Description	Part Code	
		NPSF3,6,9	NPDPF3,6,9
1	*Bottom Panel	*NPSFPLWRP	*NPDPFLWRP
2	LH Hinge Plate	LCPPDGFHINGE	
3	Hinge Pin	PNST00127	
4	*Door Assembly	*NPSFDOORASSY	*NPDPDOORASSY
5	Magnet	MAGNETNP	
6	*LH Side Panel	*NPSFPLHSIDP	
7	*Top Panel	*NPSFFAS	*NPDPFFAS
8	Ball Valve	VALVELB12	VALVELB12
9	Tank	SEAMWELD1N	SEAMWELD2N
10	*Front Support	*NPSF3FRONTBRACE	*NPDPF3FRONTBRACE
11	*Batter Plate	*NEWPAPAGON3KWFRYERBA	
12	Basket C/W HANDLE	BASKETPRO	
13	Lid Handle	TEEKNOB	
14	*Lid	*PARAGONFRYERLID	
15	Star Knob	STARKNOB	
16	*Back Hook	*NPSFBACKHOOK	*NPDPFBACKHOOK
17	Bowl Insert	BOWLINSSL	
17a	Bowl Insert Washer	WAS14022	
17b	Bowl Insert Nut	NUT4BOWLSSS	
18	*Back Panel	*NPSFBAK	*NPDPFBAK
19	*RH Side Panel	*NPSFRHSIDP	
20	Drain Tube	TUBETRAN4	
21	Strainer <i>(Optional Extra)</i>	BKST14916	
22	Aluminium Bucket <i>(Optional Extra)</i>	BKAL0001	
23	*Base	*NPSFBASE	*NPDPFBASE
24	Leg	LEG50-100PLT	LEG50-100HEX

*Metalwork Components



Exploded View

Head Assembly: NPSF3, NPFD3





Parts List

Head Assembly: NPSF3/NPDF3

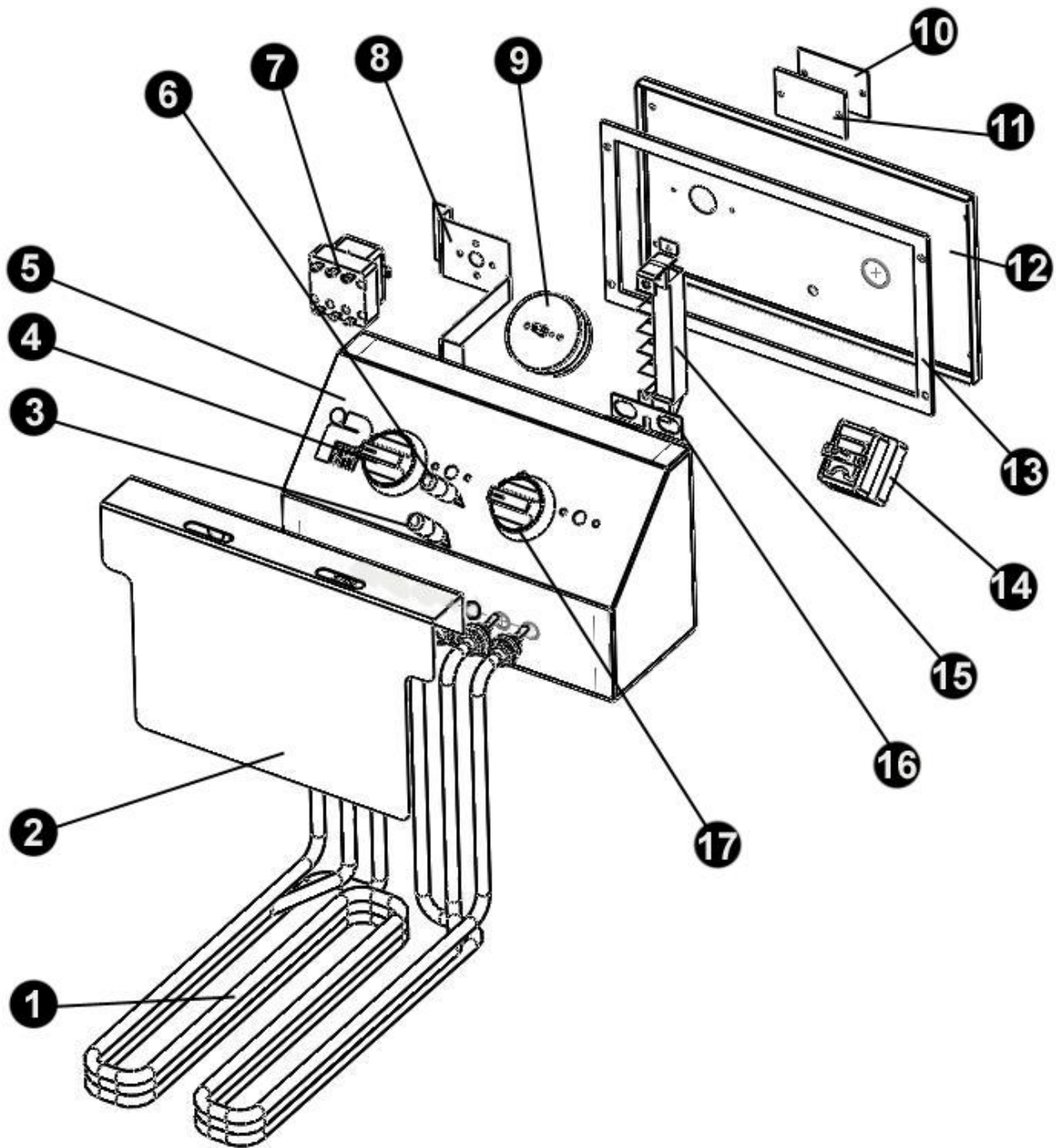
No.	Description	Part Code
		NPSF3 / NPDF3
1	Element	ELFF03000
2	*Element Shroud	
3	Green Neon	LNGN2211P
4	Timer Knob	TIMERKNOB
5	*Head Body c/w End Caps	
6	Red Neon	LNRE2211P
7	Safety Cut Out Thermostat	TMST10549
8	*Safety Cut Out Thermostat Bracket	
9	20 Minute Timer	TMRMECH20
10	*Reset Cover	NPSFOTRC
11	Reset Cover Gasket	GASKCOVER
12	*Head Back	
13	Fryer Head Gasket	GASKPR69F
14	Thermostat	TMST13032
15	Terminal Block	TB3POLETB
16	Element Gasket	AS3510PLT
17	Thermostat Knob	KNOBPHEN
	Element Clip	CLIP15960

*Metalwork Components



Exploded View

Head Assembly: NPSF6/9, NPDF6/9, NPSPF6/9, NPSDF6/9





Parts List

Head Assembly: NPSF6/9, NPDPF6/9, NPSPF6/9, NPSPDF6/9

No.	Description	Part Code
		NPSF6/NPSF9/NPDF6/NPDF9/NPSPF6/ NPSPF9/NPDPF6/NPDPF9
1	Element	6kW Element ELDF06003 9kW Element ELDF09003
2	*Element Shroud	
3	Green Neon	LNGN2211P
4	Timer Knob	TIMERKNOB
5	*Head Body c/w End Caps	
6	Red Neon	LNRE2211P
7	Safety Cut Out Thermostat	TMST32542
8	*Safety Cut Out Thermostat Bracket	
9	20 Minute Timer	TMRMECH20
10	*Reset Cover	
11	Reset Cover Gasket	GASKCOVER
12	*Head Back	
13	Fryer Head Gasket	GASKPR69F
14	Thermostat	TMST34034
15	Terminal Block	TB6POLETB
16	Element Gasket	AS3510PLT
17	Thermostat Knob	KNOBPHEN
	Element Clip	CLIP15960

*Metalwork Components



Warranty Information

The manufacturer's warranty is only valid in the UK mainland. Northern Ireland, Western Isles, Inner Hebrides and Islands are parts only warranty. Please be aware that the warranty starts from the date of purchase from Parry and not the sale or installation date of the equipment.

To be eligible for a 2 year warranty, products must be serviced at least once within the first 12 months of purchase.

All service calls will be carried out between 8am and 5pm, Monday to Friday.

Your warranty is invalid if your equipment has not been installed in accordance with the manufacturer's instructions. The misuse, alteration or unauthorised repairs of the equipment will also invalidate the warranty.

During the warranty period it is at Parry's discretion whether to repair or replace the equipment.

The warranty only applies if the equipment has been used in a professional manner following the manufacturer's instructions and maintenance guidelines.

The warranty covers defects in the material and component failure only. We are not liable for trading loss, loss of perishable items, water damage or loss due to injury or fire damage.

Please ensure you have referred to the manufacturer's instruction before placing a warranty call.

Contact our warranty department on **01332 875544** for technical assistance.











Please have your model number ready before calling.

All warranty requests must be submitted to warranty@parry.co.uk.

Failure to pay any warranty charges will result in your warranty being 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.

Register your product by visiting our website www.parry.co.uk

Not covered under warranty

-  Fault due to incorrect installation, poor maintenance or equipment abuse.
-  Resetting of equipment or circuit breakers.
-  Faulty electrics – e.g. customer's plug socket, plug, wiring, junction box fault, wrong fuse.
-  Products must be serviced within the first 12 months to be eligible for the 2 year warranty
-  Product not covered by warranty if combustible materials have been used, e.g. plastic trays.
-  Foil used on racks, blockages and lime scale issues.
-  Failure to grant access for pre-arranged service call.
-  Equipment that has been set up or used incorrectly e.g. dishwasher detergents, levelling and setting up of doors on a six burner cooker.
-  Excessive carbon build-up on griddle plates or overuse of lava rock on chargrills. (Recommended use by Parry no more than 2kg.)
-  All of the above points are not covered by warranty and any costs incurred, because of the above, will be forwarded to the parties responsible for placing the call.

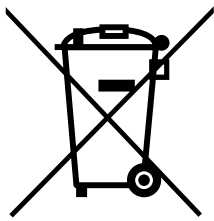


Disposal & Recycling

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 unit's 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:

-  Take the unit to an approved WEEE scheme company, there will be one in your area.
-  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.