



INSTRUCTION REF: IN205
ISSUE NO. 2
DATE 29.06.11
Page 1 of 17

TELEPHONE: SERVICE (44) 01332 875665
FAX: SERVICE (44) 01332 875536

GAS GRIDDLE INSTRUCTIONS

MODEL: PGF GRIDDLES **PGF 300, 600, 800, 1200**

VALIDATE WARRANTY

SAFETY INSTRUCTIONS

INSTALLATION INSTRUCTIONS

OPERATION INSTRUCTIONS

MAINTENANCE INSTRUCTIONS

CONVERSION INSTRUCTIONS

SERVICE INSTRUCTIONS

TECHNICAL DETAILS

PARTS LIST

WARRANTY INFORMATION

Customer Information

MODEL NUMBER: _____
SERIAL NUMBER: _____
PURCHASE DATE: _____
DISTRIBUTOR: _____



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Validate Warranty

It is now even easier to validate your warranty. This can either be done by returning the warranty card supplied with every product or alternatively you can log onto our website at

<http://www.parry.co.uk/contact-us/product-warranty-registration>

and fill out our warranty form and submit it directly to us in seconds.

IMPORTANT NOTICE TO USER

This card to be completed by Installer and returned to
 The Parry Group Limited, Town End Road,
 Draycott, Derby DE72 3PT
 immediately
 Failure to do so may affect further warranty claims

Customer Name: _____
 Address: _____

 Post Code: _____
 Model No: _____
 Gas Type: _____
 Data Label Date: _____
 Serial No: _____

 Installer's Name: _____
 Address: _____

 Post Code: _____
 Telephone No: _____
 CORGI Reg No: _____

 SIGNED _____
 Date: _____

PLEASE NOTE THAT FAILURE TO RETURN A WARRANTY CARD WILL RESULT IN PARRY BEING UNABLE TO SEND AN ENGINEER TO CARRY OUT WARRANTY WORK



INSTRUCTION REF: IN205
ISSUE NO. 2
DATE 29.06.11
Page 3 of 17

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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.



INSTRUCTION REF: IN205

ISSUE NO. 2

DATE 29.06.11

Page 4 of 17

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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.
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.

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INSTRUCTION REF: IN205

ISSUE NO. 2

DATE 29.06.11

Page 5 of 17

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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 : PGF 300 331mm x 282mm**
- **Sizes required : PGF 600 331mm x 542mm**
- **Sizes required : PGF 800 331mm x 802mm**
- **Sizes required : PGF1200 331mm x 1142mm**



INSTRUCTION REF: IN205

ISSUE NO. 2

DATE 29.06.11

Page 6 of 17

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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 use a scraper several times a day after cooking. Scaling will result if this is not done. Empty the fat drawer and clean every day.



INSTRUCTION REF: IN205

ISSUE NO. 2

DATE 29.06.11

Page 7 of 17

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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.



INSTRUCTION REF: IN205

ISSUE NO. 2

DATE 29.06.11

Page 8 of 17

TELEPHONE: SERVICE (44) 01332 875665

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CONVERSION INSTRUCTIONS

- Close the gas supply valve
- Disconnect the the inlet gas supply
- Turn unit upside down, unscrew 4 bolts in the corners which detach plate
- Unscrew bolts behind fascia and disconnect ht leads from piezo ignition
- Turn unit right way up.
- Unfasten the nut that connects the (8mm) gas pipe to the injector
- Unfasten the upper screw that secures the burner, this operation will simultaneously unfasten the screw nut that regulates the air
- It is now possible to replace the gas injector with the one supplied with the machine (for a conversion from one gas to another only)
- You must keep in mind that when loosening the injector, the nut that regulates the air that goes in then burner also will become loose
- When installing the new injector, the nut that regulates the air must be fastened
- There is no need to fasten the upper screw that secures the burner because it should be fastened when the burner is being tested and after having regulated the passage for air
- To regulate the air unscrew the upper screw of the burner and turn the air regulation nut (clockwise = less air)
- After adjusting the nut, refasten the screw that fixes the burner, fastening this screw also fastens the air regulation nut
- The minimum setting is regulated with the burner on turned to the minimum setting



INSTRUCTION REF: IN205

ISSUE NO. 2

DATE 29.06.11

Page 9 of 17

TELEPHONE: SERVICE (44) 01332 875665

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- 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

ALWAYS REMEMBER THAT AFTER PERFORMING ANY CHANGE IN THE TYPE OF GAS IT IS NECESSARY TO REGULATE THE AIR FOR COMBUSTION AS WELL AS THE MINIMUM SETTING OF THE GAS VALVE (TAP)

SERVICING INSTRUCTIONS

- In order to clean or replace the burner, loosen the nut that connects the (8mm) gas pipe to the injector
- Loosen the nut that connects the thermocouple to the gas tap and disconnect the cable terminal that feeds the piezo ignitor
- To completely loosen the burners unscrew the two frontal fixing screws
- In case there's 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 PGF 300

Total Unit

GAS	OPERATING PRESSURE	TOTAL HEAT INPUT
NATURAL G20	20mb/8" W.G.	2.344 KW = 7996 Btu/h
BUTANE G30	29mb/11.2" W.G.	2.354 KW = 8032 Btu/h
PROPANE G31	37mb/14.8" W.G.	2.347 KW = 8007 Btu/h
G25	25mb/10" W.G.	2.356 KW = 8040 Btu/h

GAS RATE	M ³ /HR	FT ³ /HR	LB/HR	KG/HR
NATURAL G20	0.248 M ³ /HR	8.758 FT ³ /HR		
BUTANE G30	0.073 M ³ /HR	2.578 FT ³ /HR	0.379 LB/HR	0.172 KG/HR
PROPANE G31	0.096 M ³ /HR	3.390 FT ³ /HR	0.373 LB/HR	0.169 KG/HR
G25 @ 25mb	0.290 M ³ /HR	10.241 FT ³ /HR		

INJECTORS

Natural G20 = INJECT 120
Butane G30 = INJECT 80
Propane G31 = INJECT 80
G25 @ 25mb = INJECT 120

To place an spares order please contact our Official Spares Partners at



First Choice Catering Spares LTD

Contact them by telephone on **01543 577778**
Or alternatively visit their website at <http://www.firstchoice-cs.co.uk/>

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TECHNICAL DETAILS PGF 600

Total Unit

GAS	OPERATING PRESSURE	TOTAL HEAT INPUT
NATURAL G20	20mb/8" W.G.	4.706 KW = 16057 Btu/h
BUTANE G30	29mb/11.2" W.G.	4.708 KW = 16064 Btu/h
PROPANE G31	37mb/14.8" W.G.	4.693 KW = 16014 Btu/h
G25	25mb/10" W.G.	4.713 KW = 16079 Btu/h

GAS RATE	M ³ /HR	FT ³ /HR	LB/HR	KG/HR
NATURAL G20	0.498 M ³ /HR	17.587 FT ³ /HR		
BUTANE G30	0.146 M ³ /HR	5.156 FT ³ /HR	0.758 LB/HR	0.344 KG/HR
PROPANE G31	0.192 M ³ /HR	6.780 FT ³ /HR	0.745 LB/HR	0.338 KG/HR
G25 @ 25mb	0.580 M ³ /HR	20.483 FT ³ /HR		

INJECTORS

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Butane G30 = INJECT 80
Propane G31 = INJECT 80
G25 @ 25mb = INJECT 120

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TECHNICAL DETAILS PGF 800

Total Unit

GAS	OPERATING PRESSURE	TOTAL HEAT INPUT
NATURAL G20	20mb/8" W.G.	7.002 KW = 23892 Btu/h
BUTANE G30	29mb/11.2" W.G.	6.998 KW = 23876 Btu/h
PROPANE G31	37mb/14.8" W.G.	7.016 KW = 23937 Btu/h
G25	25mb/10" W.G.	7.004 KW = 23897 Btu/h

GAS RATE	M ³ /HR	FT ³ /HR	LB/HR	KG/HR
NATURAL G20	0.741 M ³ /HR	26.168 FT ³ /HR		
BUTANE G30	0.217 M ³ /HR	7.663 FT ³ /HR	1.126 LB/HR	0.511 KG/HR
PROPANE G31	0.287 M ³ /HR	10.135 FT ³ /HR	1.114 LB/HR	0.505 KG/HR
G25 @ 25mb	0.862 M ³ /HR	30.441 FT ³ /HR		

INJECTORS

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Butane G30 = INJECT 80
Propane G31 = INJECT 80
G25 @ 25mb = INJECT 120

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TECHNICAL DETAILS PGF 1200

Total Unit

GAS	OPERATING PRESSURE	TOTAL HEAT INPUT
NATURAL G20	20mb/8" W.G.	9.403 KW = 32082 Btu/h
BUTANE G30	29mb/11.2" W.G.	9.416 KW = 32128 Btu/h
PROPANE G31	37mb/14.8" W.G.	9.411 KW = 32111 Btu/h
G25	25mb/10" W.G.	9.409 KW = 32103 Btu/h

GAS RATE	M ³ /HR	FT ³ /HR	LB/HR	KG/HR
NATURAL G20	0.995 M ³ /HR	35.138 FT ³ /HR		
BUTANE G30	0.292 M ³ /HR	10.312 FT ³ /HR	1.516 LB/HR	0.687 KG/HR
PROPANE G31	0.385 M ³ /HR	13.596 FT ³ /HR	1.194 LB/HR	0.678 KG/HR
G25 @ 25mb	1.158 M ³ /HR	40.894 FT ³ /HR		

INJECTORS

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Butane G30 = INJECT 80
Propane G31 = INJECT 80
G25 @ 25mb = INJECT 120

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INSTRUCTION REF: IN205

ISSUE NO. 2

DATE 29.06.11

Page 14 of 17

TELEPHONE: SERVICE (44) 01332 875665
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GAS GRIDDLES

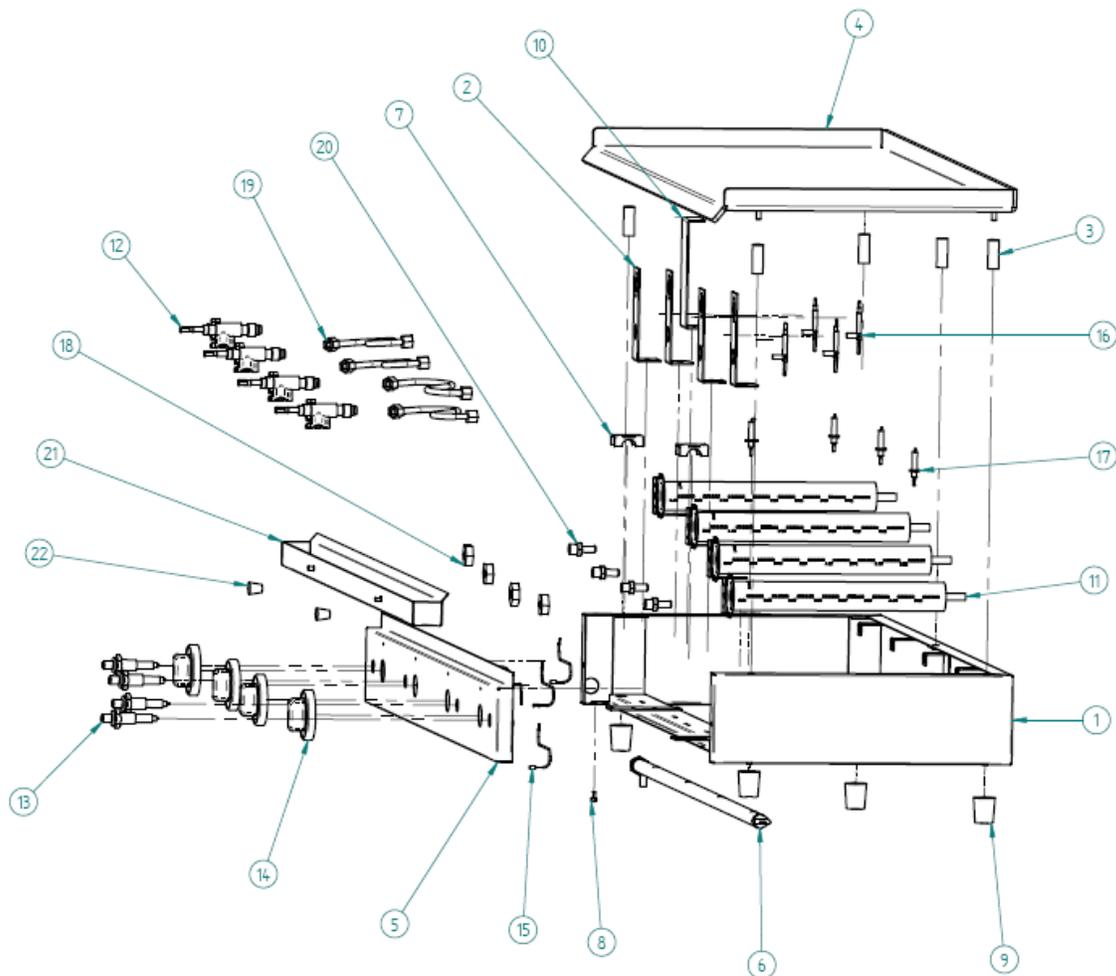
PGF 300, 600, 800 & 1200

ID	PART NO	PARTS DESCRIPTION
1	7.0.113.0015	CHASSI PGF1200
5	7.0.100.0060	FRONT PANEL PGF300
5	7.0.105.0060	FRONT PANEL PGF600
5	7.0.110.0060	FRONT PANEL PGF800
5	7.0.113.0060	FRONT PANEL PGF1200
4	7.0.100.0005	GRILL PLATE PGF300
4	7.0.105.0005	GRILL PLATE PGF600
4	7.0.110.0005	GRILL PLATE PGF800
4	7.0.113.0005	GRILL PLATE PGF1200
21	7.0.100.0110	DRAIN TRAY PGF300
21	7.0.105.0110	DRAIN TRAY PGF600
21	7.0.110.0110	DRAIN TRAY PGF800
21	7.0.113.0110	DRAIN TRAY PGF1200
22	4.0.085.0027	DRAIN TRAY HANDLE
10	7.0.100.0095	PLATE SUPPORT PGF300/600/800
10	7.0.113.0033	PLATE SUPPORT PGF1200
9	4.0.066.0087	GAS GRILL PLATE FEET
	4.0.000.0878	RUBBER FOR MACHINE FEET
6	7.0.100.0065	DISTRIBUTION TUBE PGF300
6	7.0.105.0065	DISTRIBUTION TUBE PGF600
6	7.0.110.0065	DISTRIBUTION TUBE PGF800
6	7.0.113.0065	DISTRIBUTION TUBE PGF1200
8	7.0.100.0080	PGF SPECIAL SCREW
7	7.0.100.0050	DISTRIBUTION TUBE FASTENERS
12	4.0.100.0030	TAP WITH SECURITY VALVE
	4.0.100.0035	TAP CLAMP
14	4.0.100.0005	KNOB
15	4.0.100.0080	LIGHTER/HT LEAD (ELECTRODE)
	4.0.100.0010	KNOB STICKER
11	7.0.100.0105	BURNER
2	7.0.100.0045	BURNER SUPPORT
20	4.0.100.0060	INJECTOR 0.8
20	4.0.100.0065	INJECTOR 1.2



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18	7.0.100.0085	AIR REGULATION NUT
19	4.0.100.0085	CONNECTION TUBE TAP/INJECTOR
16	4.0.100.0055	THERMOCOUPLE
13	4.0.100.0070	IGNITOR
17	4.0.100.0075	IGNITION PILOT





INSTRUCTION REF: IN205

ISSUE NO. 2

DATE 29.06.11

Page 16 of 17

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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 Parrys 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.

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.