



Canopies

Snack/General/Titan/Condensate



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



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Parry Catering Equipment (Midlands) Ltd, Town End Road, Draycott, Derby, DE72 3PT.
Sales Tel: 01332 875544



Product Overview

The Parry range of canopies has been designed to demystify the process of installing extraction units above commercial catering equipment. The standard three designs of extraction canopy we offer can be purchase in packs with either internal fans or external fans. A condensate canopy is also available and is ideal for use with dishwashers or combination ovens. The packs include the associated flanges and speed controller to suit the fans spec for the length of canopy so you can rest assured that you have the key components needed to install the canopy. A condensate canopy is also available and is ideal for use with dishwashers or combination ovens.

The Parry canopy range benefits from:

-  Practical range of sizes to suit most kitchens
-  Good performance extraction fans
-  Quality stainless steel construction
-  Simple to specify kit of parts to suit most extraction requirements.
-  Parts warranty



SNACK TYPE CANOPY	DETAIL
External Dimensions	1000/1200/1500/1800/2100/2400mm (w) x 810mm (d) x 500mm (h)
Removable drip tray	Yes
Fans packs available	Internal or external
Filters	All units provided with baffle filters
Construction	Stainless steel



GENERAL TYPE CANOPY	DETAIL
External Dimensions	1000/1200/1500/1800/2100/2400mm (w) x 1000mm (d) x 600mm (h)
Removable drip tray	Yes
Fans packs available	Internal or external
Filters	All units provided with baffle filters
Construction	Stainless steel



Product Overview



TITAN TYPE CANOPY	DETAIL
External Dimensions	1200/1500/1800/2100/2400mm (w) x 1200mm (d) x 750mm (h)
Removable drip tray	Yes
Fans packs available	Internal or external
Filters	All units provided with baffle filters
Construction	Stainless steel



CONDENSATE CANOPY	DETAIL
External Dimensions	1000/1200/1700/2100mm (w) x 1100mm (d) x 500mm (h)
Integral drip tray	With drain tap
Fans packs available	No fan included
	All units provided with condensate plates
Construction	Stainless steel

These units lead the industry in:

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



Safety Instructions

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

-  To prevent shocks, the canopy, 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 that vents intended to provide air flow in and around the unit are not obstructed.
-  Ensure the appliance is isolated from the power supply before installing, cleaning or maintaining the appliance



Installation Instructions

Specifying Instructions

Please consult HVCA Specification DW/172 and current local regulations, when specifying a canopy for a room.

Parry cannot specify extraction equipment or ducting due to the numerous factors that influence the selection of equipment for a certain environment.

Please ensure that you have checked that the canopy you select will have adequate air flow to extract the gases from the equipment that you propose to fit underneath it. If in doubt, please seek professional advice.

All Parry canopies are manufactured from high quality stainless steel. The extraction canopy itself will be supplied with baffle filters and an easy to clean drip tray. Condensation canopies are fitted with a drain valve on one corner



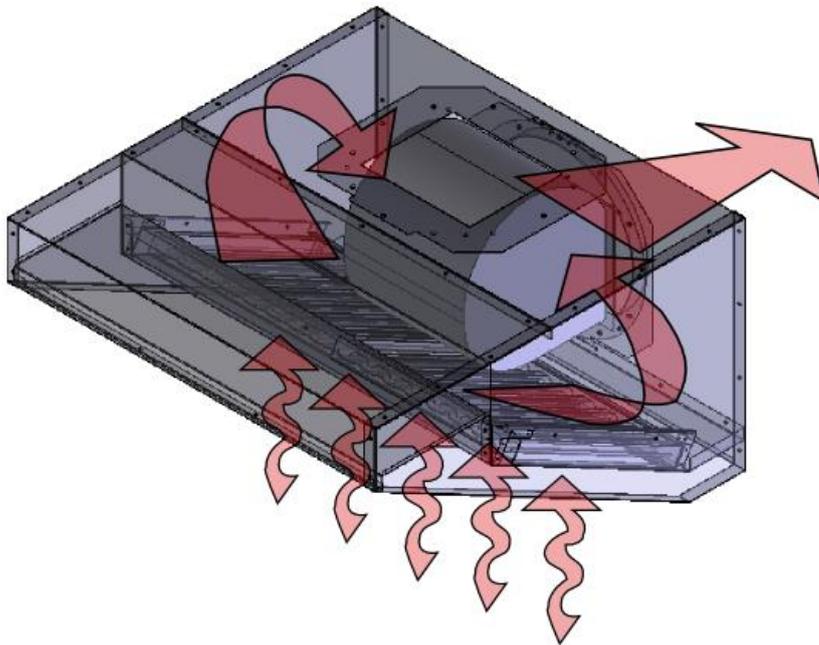
Installation Instructions

All gas appliances and gas interlock systems must be installed and commissioned by a registered gas safe fitter. Electrical products, and the wiring of lights and speed controllers must be fitted by an electrician. All ventilation ducting must be installed to comply with current standards and building regulations.

Internal fan canopies

For canopies that have internal fans please ensure the fan is in the correct position before attempting to mount the canopy to a wall.

The centrifugal fan used within the internal fan packs draws air from both sides, so to work most effectively it should be located centrally to give an even draw across the length of the canopy.





Installation Instructions

Repositioning the Internal Fan

As standard, canopies with internal fans will have the fan mounted to duct out of the centre back of the canopy as shown in figure 1. However, if required the fan can be moved to duct out of the centre top of the canopy as shown in figure 2.

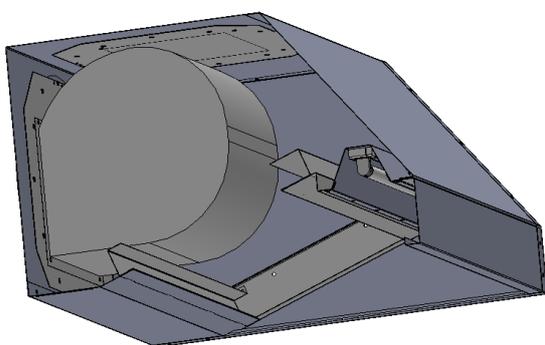


Figure 1

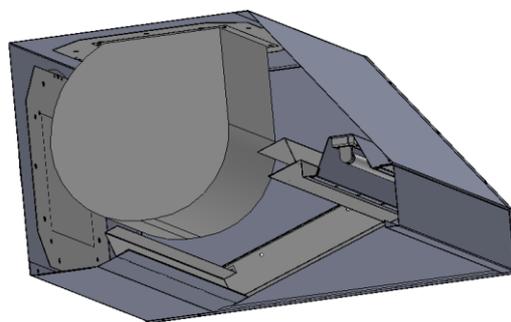


Figure 2

Please note that by removing the baffle filters and filter spacers by lifting and dropping them out of the channels you should have just enough room to unbolt the fan and reposition it.

The fan is bolted to a plate with a square hole in it, using four pieces of threaded bar. The plate is then bolted to the canopy through the same holes as the flange.

To block off the holes in the canopy that are not being used, there is another plate, this time solid. It contains the same fixing holes as the fan plate, so can simply be bolted to the canopy in the same way, making the two plates interchangeable.

If you do need to move the position of your fan, please note that it will only fit in one way round. When located on the back, the flat side of the fan is facing downwards and when mounted on the top the flat side is facing forward as illustrated above.

Please ensure that all the bolts are securely tightened before hanging the canopy on the wall.

An earth tag has been provided and we would recommend that all units are earthed.



Installation Instructions

Information about the rating of the fan can be found on a label on the left inner side of the canopy. We would recommend you use this label to record the information relating to the canopy installation as it is commissioned.

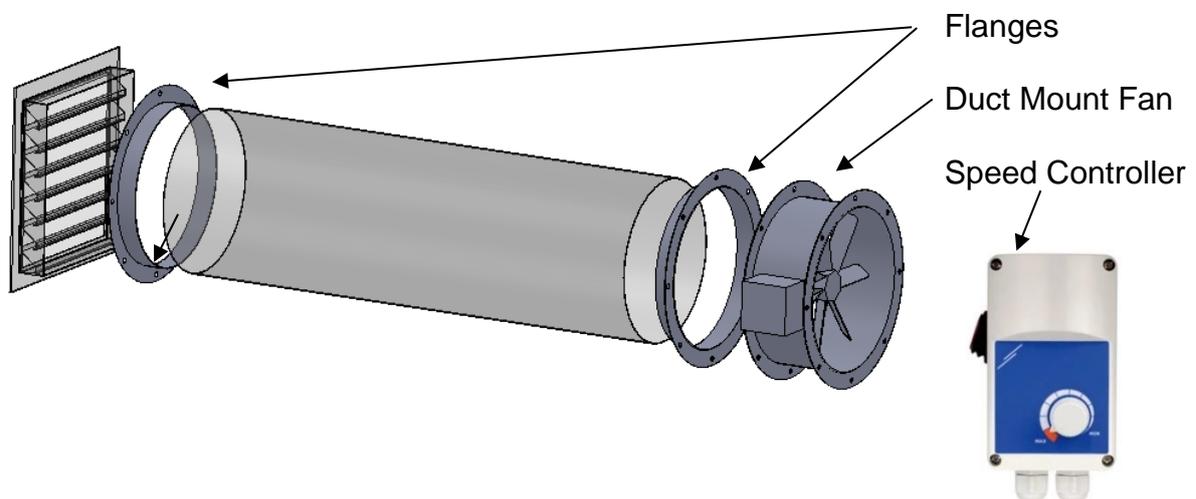
Internal canopy packs come complete with the internal fan, pair of flanges and a speed controller. ***(Please note ducting is not included)***

External fan canopies

Parry offer all their canopies with the option of an external fan packs. Especially useful for difficult applications, long runs and runs with a change in direction.

The external fan pack consists of a duct mount fan sized to the length of canopy, a pair of flanges, and a speed controller. ***(Please note ducting is not included)***

Canopies with external fans give the installer greater flexibility as to where the ducting can be mounted. Usually the installer would cut the hole in the canopy to suit where the ducting needs to be, however if stated with precise dimensions, holes can be cut into the canopy at the factory at an extra cost.





Installation Instructions

Parry does not supply any ducting and it is the responsibility of the installer to ensure that extraction ducting complies with all current standards. External weather louvered panels are not supplied as standard but can be bought separately from Parry. Parry can also supply reducers if you want to change the diameter of ducting leading away from the fan.

Hanging the canopy on a wall

The method chosen to hang the canopy to a wall or ceiling will depend greatly on the type and material of the wall or ceiling. It is the responsibility of the installer to check the structure is strong enough for the weight of the canopy and to use appropriate fixings.

If a canopy has been supplied on a stand or mounted to a table, it may still need to be tied to a wall or ceiling for rigidity.

-  Choose a suitable position for your unit taking into consideration ducting, the location of unit's underneath it, and current standards.
-  Do not butt the unit up against another unit which will get hot.
-  Do not let the position of the unit blank off any ventilation vents on any other adjacent units.
-  Remove all protective film and packing material.
-  Holes can be drilled through the back or top of the canopy to screw directly to a wall or ceiling. In some circumstances it may be beneficial to run a baton along the wall for the unit to sit onto, as well as screwing directly into the wall.
-  If in the case of a condensate canopy the unit may be suspended from the ceiling with chain. Take steps to prevent the canopy from swaying, which could happen as doors into the room are opened and closed.
-  Please note that on canopies a fat collection tray may be situated to one side of the unit, and on condensate canopies a drain valve is located on one corner. To help the liquid flow into the drain or tray, it is best to fix the unit at a slight angle.



Cleaning Instructions

The appliance should be cleaned after every use and the drip trays should be emptied as and when they fill up.

-  Allow canopy and any equipment sited below, to cool down before draining or cleaning the canopy.
-  Turn off the mains power.
-  Remove baffle filters and clean in hot soapy water.
-  Wipe down the channel that the baffle filters sit in with soapy water.
-  If the canopy contains an internal fan this must be cleaned regularly to avoid grease build up on the fan blades that will cause the fan to become inefficient and noisy.
-  Stainless steel cleaners maybe used on the canopy but cleaning instructions on the product must be adhered to.
-  Never clean the unit with water jets.



Fault Finding

Fault	Check	Solution
Canopy not extracting	The unit has been installed by a professional and is connected to the mains	Turn on mains power
	Canopy is the correct size for the equipment that has been sited below it	Seek professional advice or see DW/172 Guidelines
Fan extraction is not very strong	Check the setting of the speed controller	Adjust if necessary
	Check that the fan is clean and that a build-up of grease on the fan blades is not preventing them from turning efficiently	Clean fan
	Ensure there is nothing blocking the filters or ducting	Remove blockage
	Fan positioned incorrectly	Move fan to correct position
	Fan not wired correctly	Wire fan in accordance with the wiring guide provided
Fan is noisy	Check that the fan is clean and that a build-up of grease on the fan blades is not preventing them from turning efficiently	Clean fan



Service Information

Enhanced 1 Year Warranty

Parry Catering (Midlands) Ltd offer an enhanced warranty of one year (including parts and labour) on all of the Parry manufactured fabrication 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**





Speed Controller Instructions

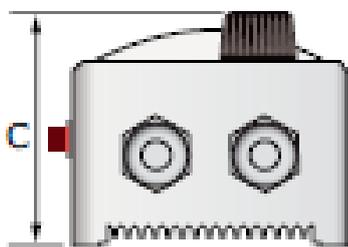
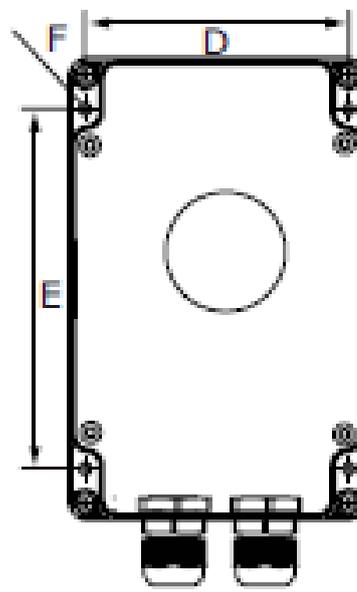
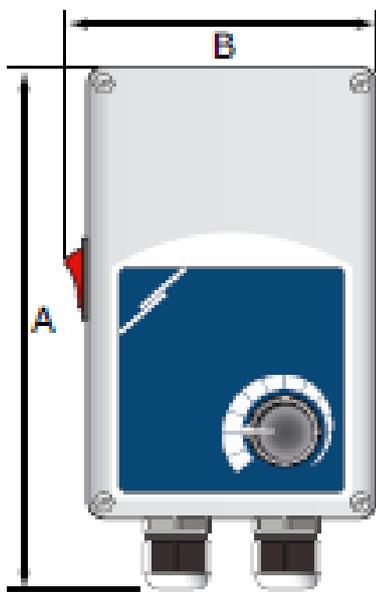
For model CONTRE6-A

Technical Data

Code	Current Range	Fuse
CONTRE6-A (ITL-9-60-DT)	0.5-6.0A	10.0A



Code	A	B	C	D	E	F
CONTRE6-A	205mm	124mm	97mm	102mm	140mm	46



Enclosure: Plastic R-ABS, UL94-VO, grey RAL 7035, IP54

Max ambient temperature: 35degrees centigrade

For indoor use only, non-condensing

The electronic speed controller of these series control the speed of single phase (230 VAC – 50 HZ) voltage controllable motors by varying the supplied voltage through phase angle control.

Parry-Brand Built for Purpose



Speed Controller Instructions

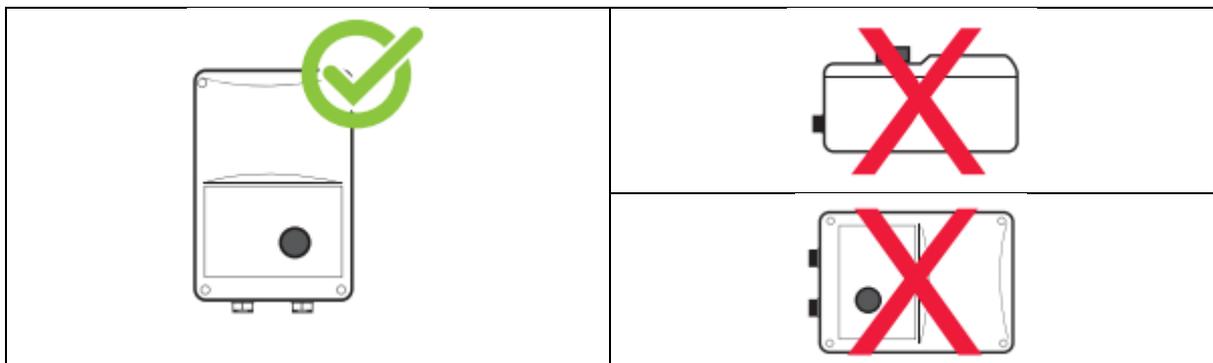
There is a potentiometer and a separate ON/OFF switch with built. The minimum speed allowed can be adjusted internally with a little trimmer (Factory pre-set = 45% o Us). The terminal board has a supplementary connection to bypass the ON/OFF switch (automatic start) or to branch off 230V not controlled (three wire motor connection, valve, lamp, damper, etc...)

There are two working modes internally selectable by placing or removing the jumper on the PCB (See illustration)

Kickstart: the motor will always start (or reset) at max speed for 8 seconds, after that the motor speed automatically follows the position of the potentiometer.

Normal start: the motor starts according to the position of the potentiometer.

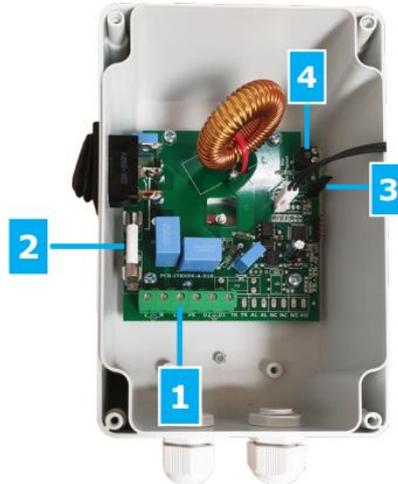
-  Make sure that the ITR-9 controller is switched off.
-  Unscrew the front cover and open the enclosure. Mind the wires that connect the potentiometer with the printed circuit board.
-  Fix the unit to the wall or panel using the provided screws and dowels. ***(Mind the correct mounting position and unit mounting)***
-  Connect mains, motor(s) and earth cables of the proper diameter to the terminals according to the scheme below.

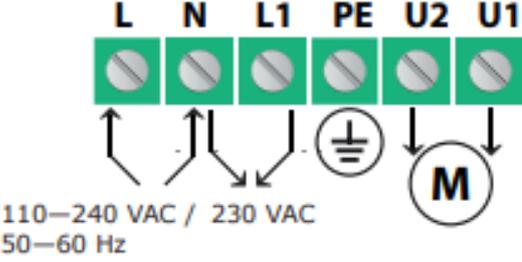




Speed Controller Instructions (Wiring Diagram)

CONTRE6-A Speed Controller



1 - Terminal Block		
2 - Fuse		
3 - Kick start selection jumper		Kick start is enabled
		Soft start is enabled
4 - Minimum speed trimmer		Adjusts the min. speed (factory preset to 45% of Us)

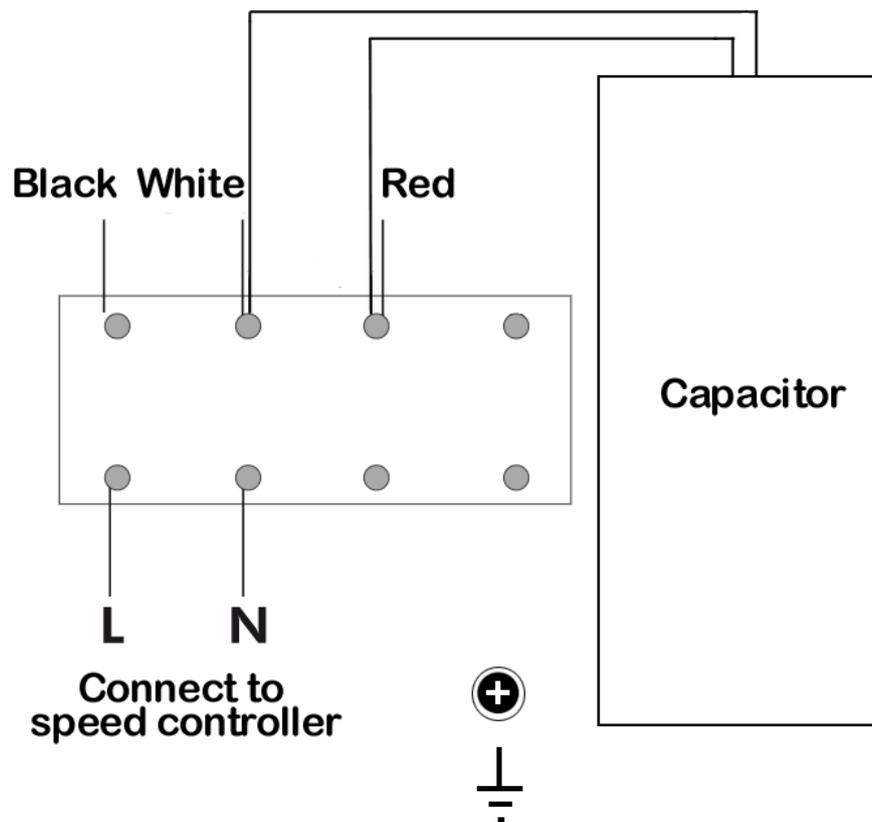
-  Insert the cables through the cable glands and do the wiring according to the wiring diagram (see Table above) while adhering to the information from section “Wiring and connections” above.
-  Connect the motor / fan (terminals U2, U1 and PE)
-  Connect the power supply terminals (terminals L and N)
 - If applicable, connect the unregulated output (L1 and N). It can be used to supply a 230 VAC valve, lamp, etc.



Wiring Diagram

Internal Fan Wiring

-  Unscrew the 4 screws and remove the cover.
-  Feed cabling thru gland fitting.
-  Connect the wiring to the terminal block as show below.
-  Replace cover.





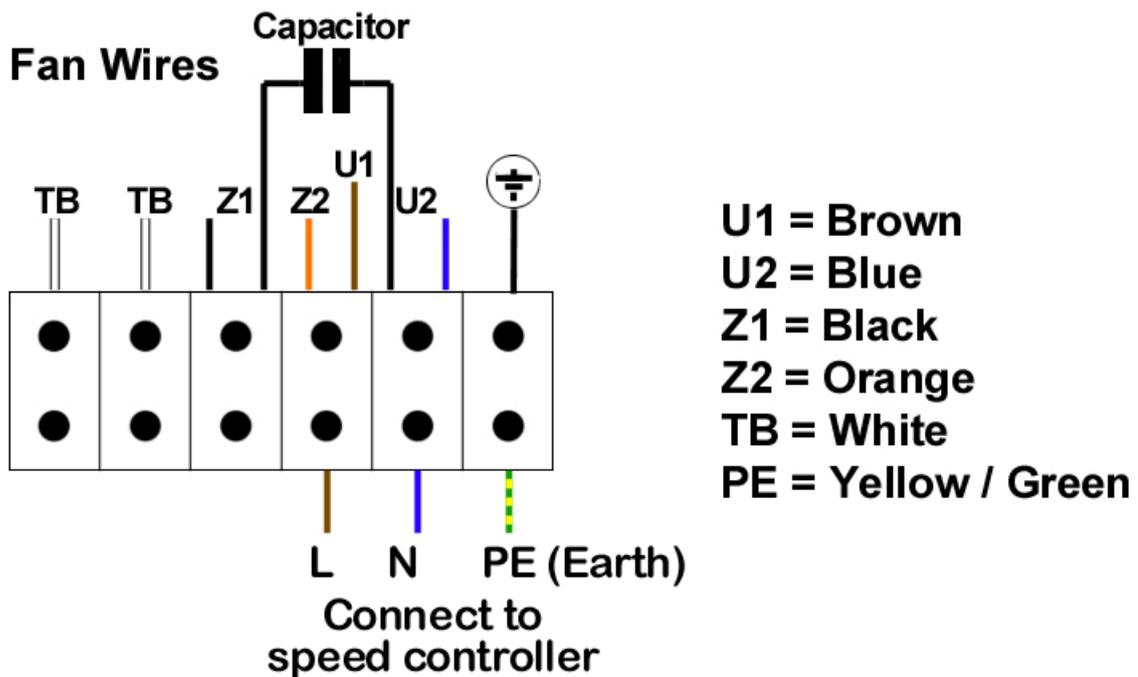
Wiring Diagram

External Fan Wiring

These fans are supplied with an enclosure box, terminal block, capacitor, and fan motor.

These will need wiring to the wiring that exits the fan motor frame.

- Unscrew the 4 screws and remove the cover.
- Connect the wiring to the terminal block as show below.
- Replace cover.
- Mount the enclosure in a suitable place.





Parts List

Part Number	Description	Code
Internal Fan Pack (IF) for use with all sizes of canopy		
	Snail fan supplied with square mounting plate	ST####-IF, GT####-IF, TT####-IF FANBD9/9 <i>Except for TT2575-IF</i> FANBD10/10
	6amp speed controller	CONTRE6-A
	Set of two 400mm round flanges	FLANGE8897
External Fan Pack (EF) for use with canopies 1000/1200/1500/1800mm		
	400mm round duct mount fan	FANZSC400
	6amp speed controller	CONTRE6-A
	Set of two 400mm round flanges	FLANGE8897
External Fan Pack (EF) for use with canopies 2100/2400mm		
	450mm round duct mount fan	FANZSC450
	6amp speed controller	CONTRE6-A
	Set of two 450mm round flanges	FLANGE8898
Baffle Filters ST####, ST####-EF, ST####-IF		
	395 x 395	BAFFLEFILTER1
Baffle Filters GT####, GT####-EF, GT####-IF TT####, TT####-EF TT####-IF		
	495 x 495	BAFFLEFILTER2



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.