



LPG Gas Griddles

PGF600G/PGF800G/PGF1000G



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 stainless steel Parry LPG Gas Griddle range feature superior quality stainless steel burners and a natural gas conversion kit, making the range ideal for mobile catering use. The units are exceptionally easy to clean thanks to a drip tray included with all models. Please note that the gas hose and regulator not included.

	PGF600G	PGF800G	PGF1000G
Unpacked weight (kg)	22.5	29	35
Packed weight (kg)	25	32	57
Dimensions (w x d x h) mm	620 x 470 x 200	820 x 470 x 200	1020 x 470 x 200
Warranty	2 years	2 years	2 years
KW – Natural	n/a	n/a	n/a
KW – Propane/Butane	5.5	8.25	9.3
BTU – Natural	n/a	n/a	n/a
BTU – Propane/Butane	18,766	28,149	31,732
Input Gas Connection	½" BSP Male	½" BSP Male	½" BSP Male
GAS INPUT PRESSURE – Natural	20mbar	20mbar	20mbar
GAS INPUT PRESSURE – Propane	37mbar	37mbar	37mbar
GAS INPUT PRESSURE – Propane/Butane	28mbar	28mbar	28mbar
Can the unit be converted using conversion kit	Yes	Yes	Yes

The units lead the industry in:

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



Safety Instructions

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 the protective film is removed from the unit prior to use.



Installation Instructions

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.

 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.

 Appliances must not be installed on or against any combustible surface. Clearances are appliances must be:

CEILING/SHELF	900mm
REAR	150mm
SIDES	150mm

 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.

 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.

 Connection to the appliance is by ½" BSPT at the left hand side of the appliance.

 Pressure test point is located underneath the appliance – it is located on the tap rail.

 Low rate is factory set for LPG gas, and only require adjustment when converting from LPG to NAT Gases.

 Remove all protective film before use.

 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.



Installation Instructions

- 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 : GGP6.4 295mm x 332mm
- Sizes required : GGP6.6 295mm x 532mm
- Sizes required : GGP6.8 295mm x 732mm
- Sizes required : GGP6.10 295mm x 932mm

IMPORTANT: After installing the appliance, make sure that it has a downward inclination (higher on the back), so that all the juices are drained into the drip tray.



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:

-  Turn knob to * position
 -  Push knob in and ignite gas by pressing ignition button to left of the on/off knob.
 -  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.
 -  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.
- 
-  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.
 -  To turn burner off, turn knob in a clockwise direction all the way round to ●
 -  We advise that the appliance should not be left unattended when switched on.
 -  The appliances are designed for professional use by qualified people only.
 -  There are no user serviceable parts.

It is recommended that Griddles be run on full gas after ignition for 10 minutes, then adjusted 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.



Cleaning Instructions

The appliance should be cleaned after every use.

-  Allow unit to cool down before cleaning
-  Always clean the griddle plate and fat drawer after use.
-  Wipe down the machine with hot soapy water using a soft cloth, do not use abrasive materials.
-  Cleaning of the griddle plate it may be necessary to use a griddle stone to remove carbon build up. Once this has been done seasoning of the plate will be necessary.
-  Stainless steel cleaners maybe used on the exterior and cleaning instructions on the product must be adhered to.
-  Never clean the unit with water jets.



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/gas engineer.



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

-  In order to clean or replace the burner, loosen the nut that connects the (8mm) gas pipe to the aluminium part;
-  Loosen the nut that connects the thermocouple to the aluminium part and disconnect the piezo ignitor
-  In case there 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



Conversion Instructions

-  Close the gas supply valve.
-  Disconnect the inlet gas supply.
 - To replace burner, push it a bit to the back of the equipment and this loosens the burner from the aluminium part. Replace the old burner with a new one or replace the injector in case of a change of gas type. To loosen the injector, one must use an adequate nut driver. *Attention: Keep in mind the relation between the diameter of the injector's hole and the type of gas.*
-  To replace the thermocouple and the electrode it is necessary to take out the front panel. To do so, loosen the screws that attach the side panels' corners. This way the whole assembly; front panel and corners will come out together.
-  The thermocouple and the electrode are attached to the aluminium part, which is attached to the burner support. In order to take out the aluminium part, it's necessary to unscrew the pipe that links the tap to the burner and the 2 screws that hold the burner frontal support.
-  The minimum setting is regulated with the burner on turned to the minimum setting.
-  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.



Technical Details

PGF600G (GGP6.6)

Total Unit

GAS	OPERATING PRESSURE	TOTAL HEAT INPUT
NATURAL G20	20mb/8" W.G.	5.500 KW = 18767 Btu/h
BUTANE G30	29mb/11.2" W.G.	5.500 KW = 18767 Btu/h
PROPANE G31	37mb/14.8" W.G.	5.500 KW = 18767 Btu/h
G25	25mb/10" W.G.	5.000 KW = 17061 Btu/h

GAS RATE	M ³ /HR	FT ³ /HR	LB/HR	KG/HR
NATURAL G20	0.582 M ³ /HR	20.553 FT ³ /HR		
BUTANE G30	0.184 M ³ /HR	6.505 FT ³ /HR	0.957 LB/HR	0.434 KG/HR
PROPANE G31	0.243 M ³ /HR	8.565 FT ³ /HR	0.941 LB/HR	0.427 KG/HR
G25 @ 25mb	0.615 M ³ /HR	21.719 FT ³ /HR		

INJECTORS

Natural G20 = INJECT 115

Butane G30 = INJECT 85

Propane G31 = INJECT 85

G25 @ 25mb = INJECT 115

PGF800G (GGP6.8)

Total Unit

GAS	OPERATING PRESSURE	TOTAL HEAT INPUT
NATURAL G20	20mb/8" W.G.	8.250 KW = 28150 Btu/h
BUTANE G30	29mb/11.2" W.G.	8.250 KW = 28150 Btu/h
PROPANE G31	37mb/14.8" W.G.	8.250 KW = 28150 Btu/h
G25	25mb/10" W.G.	7.500 KW = 25591 Btu/h

GAS RATE	M ³ /HR	FT ³ /HR	LB/HR	KG/HR
NATURAL G20	0.872 M ³ /HR	30.794 FT ³ /HR		
BUTANE G30	0.276 M ³ /HR	9.747 FT ³ /HR	1.433 LB/HR	0.650 KG/HR
PROPANE G31	0.364 M ³ /HR	12.864 FT ³ /HR	1.413 LB/HR	0.641 KG/HR
G25 @ 25mb	0.922 M ³ /HR	32.560 FT ³ /HR		

INJECTORS

Natural G20 = INJECT 115

Butane G30 = INJECT 85

Propane G31 = INJECT 85

G25 @ 25mb = INJECT 115



Technical Details

PGF1000G (GGP6.10)

Total Unit

GAS	OPERATING PRESSURE	TOTAL HEAT INPUT
NATURAL G20	20mb/8" W.G.	9.300 KW = 31733 Btu/h
BUTANE G30	29mb/11.2" W.G.	9.300 KW = 31733 Btu/h
PROPANE G31	37mb/14.8" W.G.	9.300 KW = 31733 Btu/h
G25	25mb/10" W.G.	8.700 KW = 29686 Btu/h

GAS RATE	M ³ /HR	FT ³ /HR	LB/HR	KG/HR
NATURAL G20	0.990 M ³ /HR	34.962 FT ³ /HR		
BUTANE G30	0.303 M ³ /HR	10.692 FT ³ /HR	1.554 LB/HR	0.705 KG/HR
PROPANE G31	0.399 M ³ /HR	14.142 FT ³ /HR	1.554 LB/HR	0.705 KG/HR
G25 @ 25mb	1.050 M ³ /HR	37.080 FT ³ /HR		

INJECTORS

Natural G20 = INJECT 125

Butane G30 = INJECT 93

Propane G31 = INJECT 93

G25 @ 25mb = INJECT 125



Fault Finding

Fault	Check	Solution
Unit will not light	Check gas supply	Ensure gas supply is turned ON to appliance.
	Check to see if a spark is being generated when piezo is pressed.	If piezo is faulty, contact your distributor.
Unit lights but will not stay lit	Ensure you press and hold the control knob in for around 10 seconds.	If the problem still persists, please contact 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

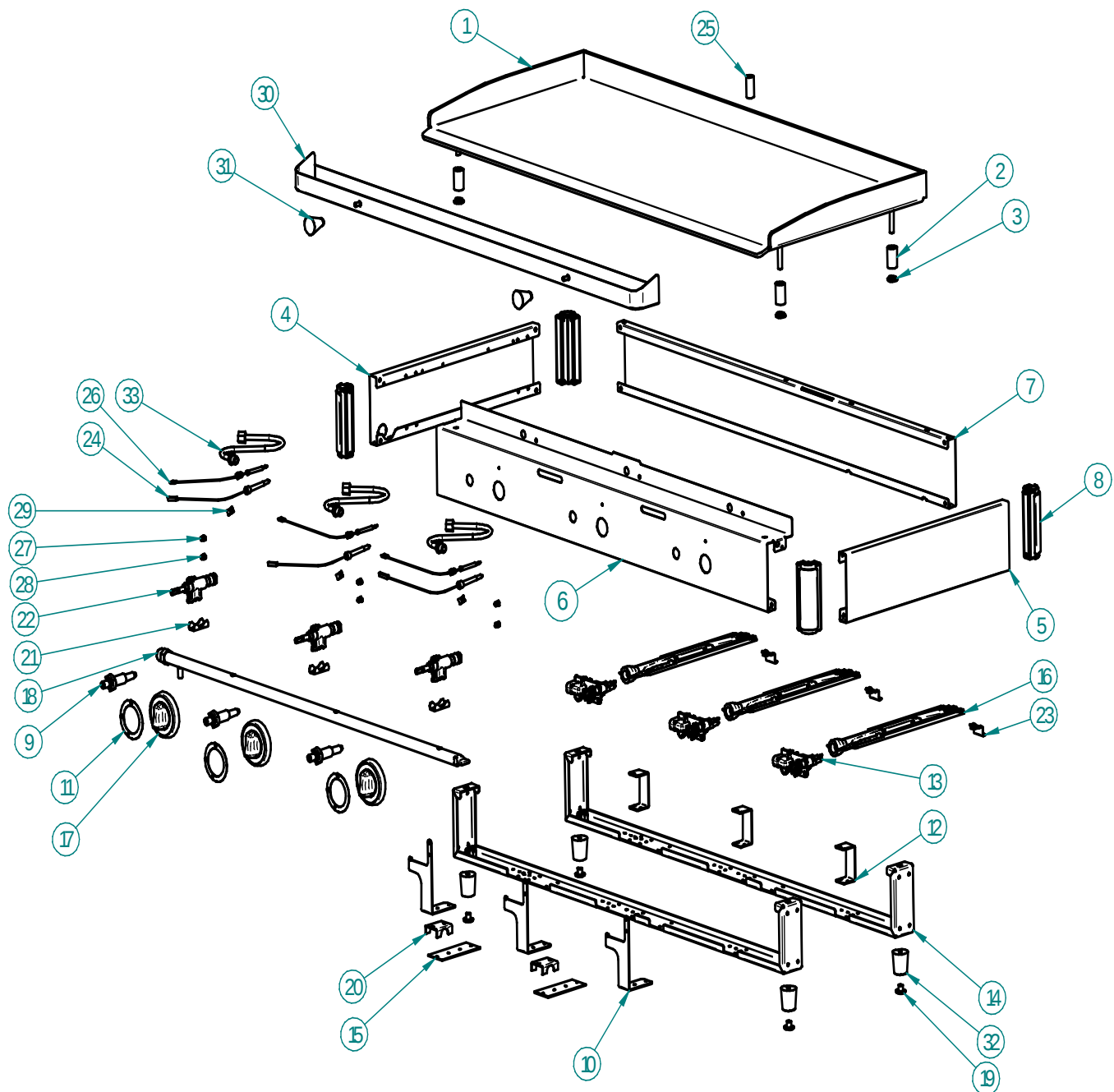
If you have any issues with your product and wish to request a warranty call you can contact our friendly team who will organize a Parry approved service engineer to attend and fix your problem.

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





Exploded View





Parts List

Part Number	Description	Code
1	7.0.302.0060	GRILL PLATE GGP6.6
1	7.0.303.0060	GRILL PLATE GGP6.8
1	7.0.304.0060	GRILL PLATE GGP6.10
2	4.0.301.0010	SLEEVE ø19x1.5x33 mm GL500
3	4.0.301.0011	SLEEVE DRIVE ø19x1.5x33 mm GL500
4	7.0.301.0001	LEFT PANEL GL500
5	7.0.301.0002	RIGHT PANEL GL500
6	7.0.302.0012	FRONT PANEL GGP6.6
6	7.0.303.0012	FRONT PANEL GGP6.8
6	7.0.304.0012	FRONT PANEL GGP6.10
7	7.0.302.0006	REAR PANEL GGP6.6
7	7.0.303.0006	REAR PANEL GGP6.8
7	7.0.304.0006	REAR PANEL GGP6.10
8	4.0.201.0001	COURNER GL
9	4.0.301.0028	IGNITOR FASTON 2.8x0.5
10	7.0.301.0020	FRONT BURNER SUPPORT SBF
11	4.0.100.0010	TAP HANDLE STICHER
12	7.0.301.0021	REAR BURNER SUPPORT SBF
13	4.0.301.0031	INJECTOR SUPPORT
14	7.0.302.0030	STRUCTURE REINFORCEMENT GL500.6
14	7.0.303.0030	STRUCTURE REINFORCEMENT GL500.8
14	7.0.304.0030	STRUCTURE REINFORCEMENT GL500.10
15	7.0.120.0030	DISTRIBUTION PIPE SUPPORT
16	4.0.301.0030	BURNER SBF 300MM
17	4.0.301.0001	HANDLE FOR GAS TAP GL
18	7.0.302.0070	DISTRIBUTION TUBE GGP6.6



Parts List

Part Number	Description	Code
18	7.0.303.0070	DISTRIBUTION TUBE GGP6.8
18	7.0.304.0070	DISTRIBUTION TUBE GGP6.10
19	4.0.000.0878	ADHERENT RUBBER FOR FEET
20	7.0.100.0050	DISTRIBUTION TUBE FASTENER
21	4.0.100.0035	GAS TAP FASTENER
22	4.0.301.0025	TAP WITH SECURITY VALVE
23	4.0.301.0032	BURNER SUPPORT SBF
24	4.0.301.0034	IGNITION PILOT SBF
25	4.0.301.0012	PLATE REAR SUPPORT ø15x34.5mm GL500
26	4.0.301.0033	GAS TERMOCOUPLE 250MM FASTON 8X1
27	4.0.301.0045	GAS INJECTOR M6x0.75 - 1.25 (GGP6.4, GGP6.10)
27	4.0.301.0044	GAS INJECTOR M6x0.75 - 1.15 (GGP6.6, GGP6.8)
28	4.0.301.0043	GAS INJECTOR M6x0.75 - 0.93 (GGP6.4, GGP6.10)
28	4.0.301.0042	GAS INJECTOR M6x0.75 - 0.85 (GGP6.6, GGP6.8)
29	4.0.301.0035	SBF IGNITION PILOT FIXING SPRING
30	7.0.302.0027	DRAIN TRAY GL500.6
30	7.0.303.0027	DRAIN TRAY GL500.8
30	7.0.304.0027	DRAIN TRAY GL500.10
31	4.0.065.0004	HANDLE WITH THREAD M6
32	4.0.066.0087	GAS GRILL PLATE FEET
33	4.0.301.0036	CONNECTION TUBE TAP/INJECTOR (G1/4F- M12x1)



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

Packaging should be disposed of according to regulations in place.