



## Roll Under Hot Cupboards

RUHC12/RUHC15/RUHC18  
RUHC12P/RUCH15P/RUHC18P



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](http://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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Sales Tel: 01332 875544



## Product Overview

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### RUHC12/RUHC15/RUHC18






The RUHC12/RUHC15/RUHC18 roll under hot cupboard units are durable with temperature control of up to 85°C. These units have adjustable internal shelves with a working capacity of 50kg per shelf. The units have two, removable sliding doors and 4 castors, two of which are lockable

### RUHC12P/RUHC15P/RUHC18P

Durable and simple to maintain, the Parry RUHC12P/RUHC15P/RUHC18P roll under pass through cupboards are designed for ease of use. These units are identical to the RUHC12/RUHC15/RUHC18 units but have the additional feature of pass through. The units are built from strong stainless steel, have four strong castors, two of which are lockable, and removable sliding doors for easy cleaning.

Features	RUHC12/RUHC12P	RUHC/RUHC15P	RUHC18/RUHC18P
Unpacked weight (kg)	69.5	113	118.5
Packed Weight (kg)	89.5	133	138.5
Dimensions (w x d x h) mm (incl handles)	1200 x 650 x 700	1500 x 650 x 700	1800 x 650 x 700
No. of plated meals (based on 9" plate)	72	90	108
Plug	Yes	Yes	Yes
Overall power rating	1.5kW	2.5kW	3kW
Warranty	2 years	2 years	2 years

These units lead the way in:

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



## Safety Instructions

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**IMPORTANT, PLEASE READ INSTRUCTIONS FULLY BEFORE USE.  
ENSURE THE APPLIANCE IS ISOLATED FROM THE POWER SUPPLY BEFORE INSTALLING,  
CLEANING OR MAINTAINING.**

This appliance has been designed to keep food warm and therefore during its use parts of the appliance will become very hot. All personnel must be given appropriate 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.

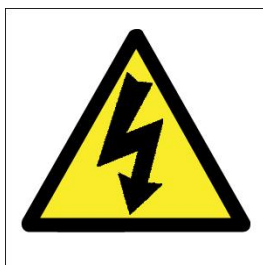
To avoid scratching the highly polished exterior surface of this equipment whilst in transit, the protective film on the exterior surfaces has **NOT** been removed.

It is **IMPORTANT** that this protective film is peeled off before the equipment is used.



## Installation Instructions

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**ELECTRICAL INSTALLATION**



**ALL APPLIANCES OTHER THAN THOSE FITTED WITH A SEALED MOULDED PLUG MUST BE FITTED BY A QUALIFIED ELECTRICIAN, IN ACCORDANCE WITH CURRENT REGULATION**



## Operating Instructions

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Please note that not all units are heated.

-  Plug machine in to power supply. The red indicator light will show to indicate power to the unit.
-  Turn the cabinet dial to the required setting, the right hand side green lamp will show indicating 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. The cabinet temperature is shown on the digital display on the fascia








When loading the machine please leave some space around the rack to give good airflow, never cover racks with tin foil, otherwise the efficiency of the machine will be reduced.



## Cleaning Instructions

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The appliance should be cleaned after every use.

-  Allow unit to cool down before cleaning
-  Turn off unit at the mains power.
-  Wipe down the machine with a soft cloth, do not use abrasive materials.
-  Stainless steel cleaners maybe used and cleaning instructions on the product must be adhered to.
-  To clean inside the cabinet, the doors can be removed. Simply take hold of the handle on the door and supporting the other side of the door lift the door upward until the bottom of the door clears the bottom rail of the cabinet. Then tilt the door so the bottom of the door comes forward, this allows the door to slide down and away from the unit
-  The inner shelves and element cover can be removed easily as they have been designed in three sections. Please note that the element cover must be replaced before attempting to use the unit.
-  Never clean the unit with water jets.





## Fault Finding

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Fault	Check	Solution
<b>Mains lamp does not illuminate</b>	<ol style="list-style-type: none"><li>1. Check unit is plugged into mains supply and the socket is switched on.</li><li>2. Check the fuse in the plug.</li><li>3. Try a different socket</li><li>4. If the unit has been permanently connected to a fused switch, ask a qualified electrician or competent person to check the connections.</li></ol>	If the problem continues please contact your distributor



## Service Information

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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](http://www.parry.co.uk/the-parry-warranty)

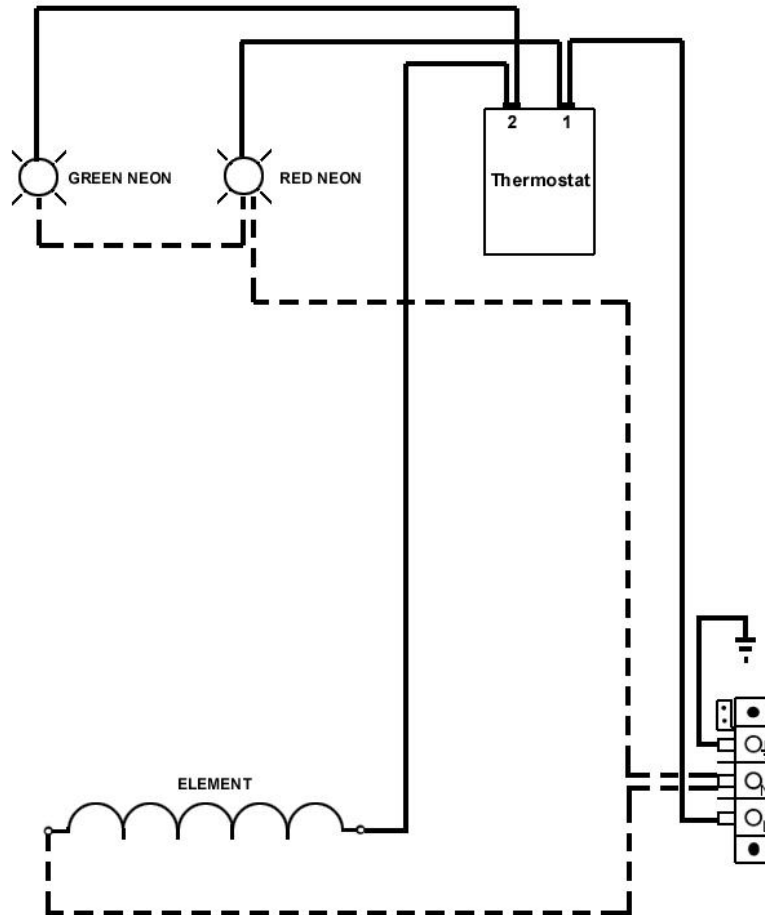
If you have any issues with your product and wish to request a warranty call you can contact our friendly team who will organize a Parry approved service engineer to attend and fix your problem.

All warranty requests can be sent to [warranty@parry.co.uk](mailto:warranty@parry.co.uk) alternatively call our warranty department for technical assistance on **01332 875544**



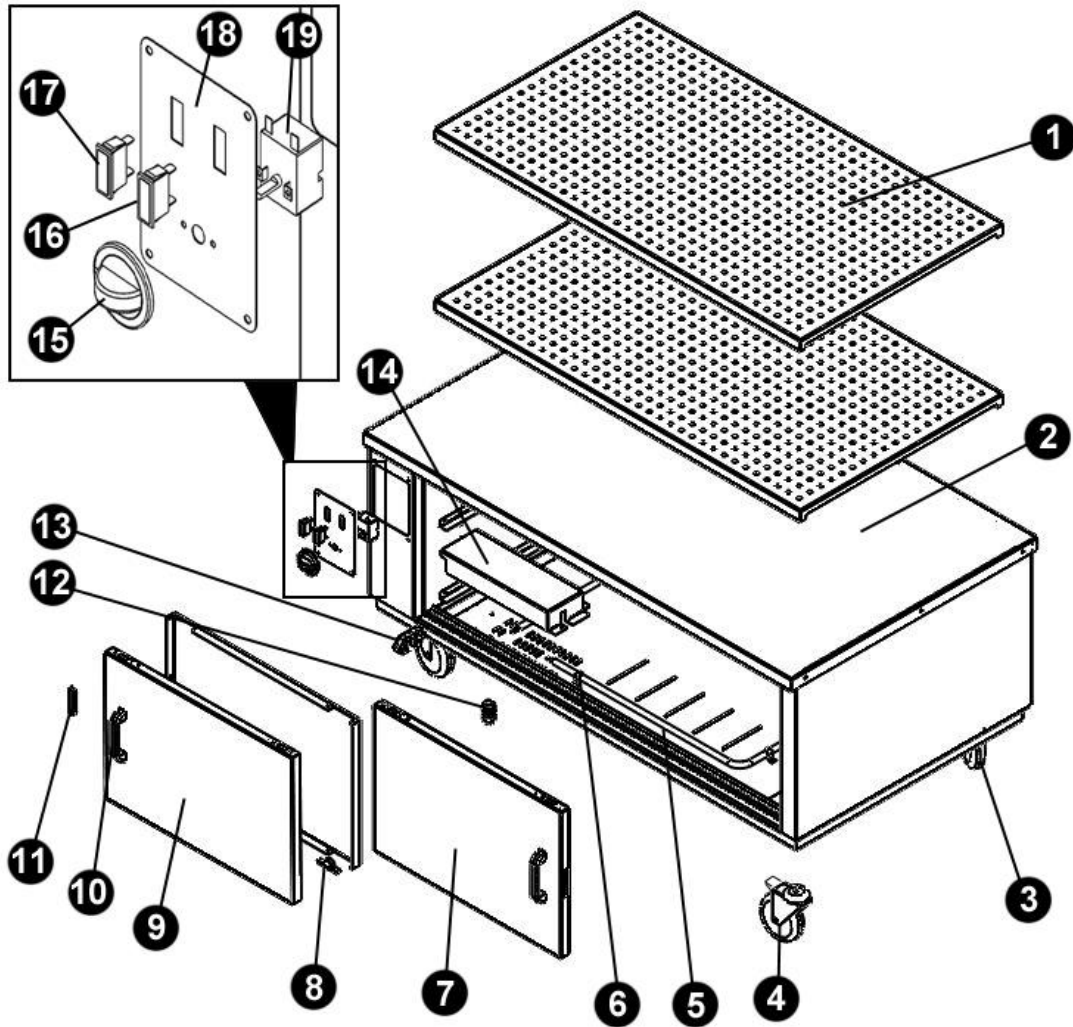


# Wiring Diagram





# Exploded View





## Parts List

Part Number	Description	RUHC12 RUHC12P	RUHC15 RUHC15P	RUHC18 RUHC18P
1	*Shelf	*No Code	*No Code	*No Code
2	*Cabinet	*No Code	*No Code	*No Code
3	100mm Unbraked Castor	CASTOR100SHD <b>From Oct 2021 uses</b> CASTOR100SHD/C		
4	100mm Braked Castor	CASTOR100BHD <b>From Oct 2021 uses</b> CASTOR100BHD/C		
5	Element	ELMT00001HC	ELHC2500WHC	ELHC3000WHC
6	Element Clip	AS2640ELC		
7	RH Door Assembly	*No Code	*No Code	*No Code
8	Door Roller	DOOROLLER		
9	LH Door Assembly	*No Code	*No Code	*No Code
10	Door Handle	HANDLEBMS		
11	Door Magnet	DRCT00010		
12	Gland Fitting	GLAND0M16		
12a	Lock Nut	LOCKNUTM16		
13	Terminal Block	TB3POLETT		
14	Wire Guard	*No Code	*No Code	*No Code
15	Control Knob	KNOBTYPEB		
16	Green Neon	LNGN06378		
17	Red Neon	LNRE06178		
18	Control Plate	*No Code		
19	Thermostat	TMST13012		
	Mains Lead	MLEAD25		

\*Metalwork Components



## Warranty Information

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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](mailto: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](http://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.



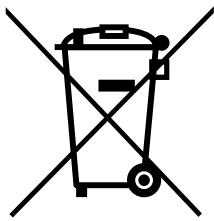
## Disposal & Recycling

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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.