



Quartz Lamp Display Units

QLD2/QLD3/QLD4



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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Sales Tel: 01332 875544



Product Overview

QLD2

Attractive and functional, the Parry QLD2 quartz lamp display unit provides the perfect solution for the storage and presentation of hot foods. Utilising two powerful quartz lamps and a heated base unit, it is an essential for carveries and self-service outlets. The removable sneeze guard helps to prevent contamination of food during service.






QLD3

At over a metre wide, the Parry QLD3 quartz lamp display unit has more than enough space for the attractive presentation and storage of ready-to-serve food. Featuring three powerful 300W quartz bulbs and a heated base unit, the unit is designed to heat and maintain safe food temperatures. Made from stainless steel and with a removable sneeze guard, the whole unit is easy to clean and maintain, making it perfect for use in carveries and other self-service outlets.

QLD4

The Parry QLD4 electric quartz lamp display unit is an attractive and stylish addition to front of-house serveries. With stainless steel construction and a removable sneeze guard, the unit is hygienic and easy to clean. The four quartz bulbs, heated base and simple regulator switch ensure that food is kept at safe, ready-to-serve temperatures.

These units lead the industry in:

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



Product Overview

Features	QLD2	QLD3	QLD4
Unpacked weight (kg)	17	22	28
Packed Weight (kg)	19	23	30
Dimensions (w x d x h) mm	825 x 505 x 547	1165 x 505 x 547	1505 x 505 x 547
Plug	1	1	1
Overall power rating	1kW	1.3kW	2kW
Warranty	2 years	2 years	2 years



Safety Instructions

IMPORTANT, PLEASE READ INSTRUCTIONS FULLY BEFORE USE

These appliances have been designed to keep food hot prior to serving and therefore during its use parts of the appliance will become very hot. All personnel must be given sufficient 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







Technical Data





	QLD2	QLD3	QLD4
Nominal Voltage	240v 50Hz ~ AC		
Nominal Current (Amps)	4.2a	5.4a	8.3a
Nominal Wattage (Watts)	1000W	1300W	2000W
External Dimensions (W x D x H mm)	825 x 505 x 537	1165 x 505 x 537	1505 x 505 x 537
Weight: (kg)	17	22	28

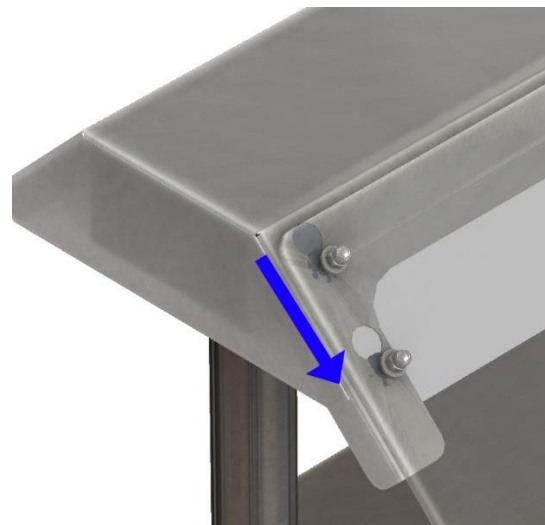


Installation Instructions


-  All electrical appliances must be earthed.
-  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 packing material, then inspect for any damage which may affect the machine's electrical safety.
-  Plug the machine into the mains and press the power on switch.

The glass sneeze screen is packaged separately from the unit to reduce the likelihood of breakage during transportation.

-  To fit to the unit, remove all packaging.
-  The glass has four tapered bosses connected through the glass. Line these bosses up with the four keyhole shaped holes on the unit.
-  Push the bosses through the larger hole and whilst still supporting the glass allow it to drop into the lower part of the keyhole slot, which locks the sneeze guard in place.
-  The glass should sit on the outside of the metal work.





Fitting heated lamps

-  Fit the lamps into the lamp holders by locating one end into the lamp holder then push the other end into place.



Operating Instructions

-  Switch on the power supply, the red lamp will indicate power is ON
-  Turn the temperature dial to the required setting (1-2½ can be used for simmering and 3 for maximum continuous heat). When the green lamp lights up, this indicates that there is power going to the element. The light will go out once the desired temperature is reached.






This procedure will be repeated automatically as the thermostat maintains a constant temperature.

Use for serving from cook pots.



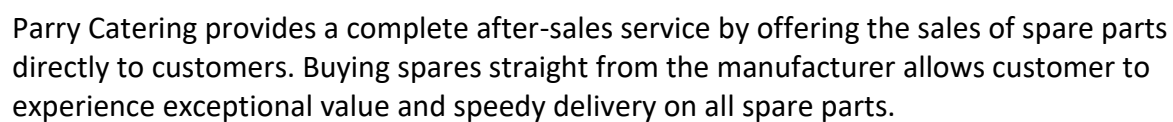
Cleaning Instructions

The appliance should be cleaned after every use.

-  Allow unit to cool down before cleaning.
-  Turn the units power off at the mains and remove plug.
-  Wipe down the machine with a soft cloth, do not use abrasive materials as this can scratch the stainless steel.
-  Stainless steel cleaners can be used but cleaning instructions on the product must be adhered to.
-  Never clean the unit with water jets.



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



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



Fault Finding

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

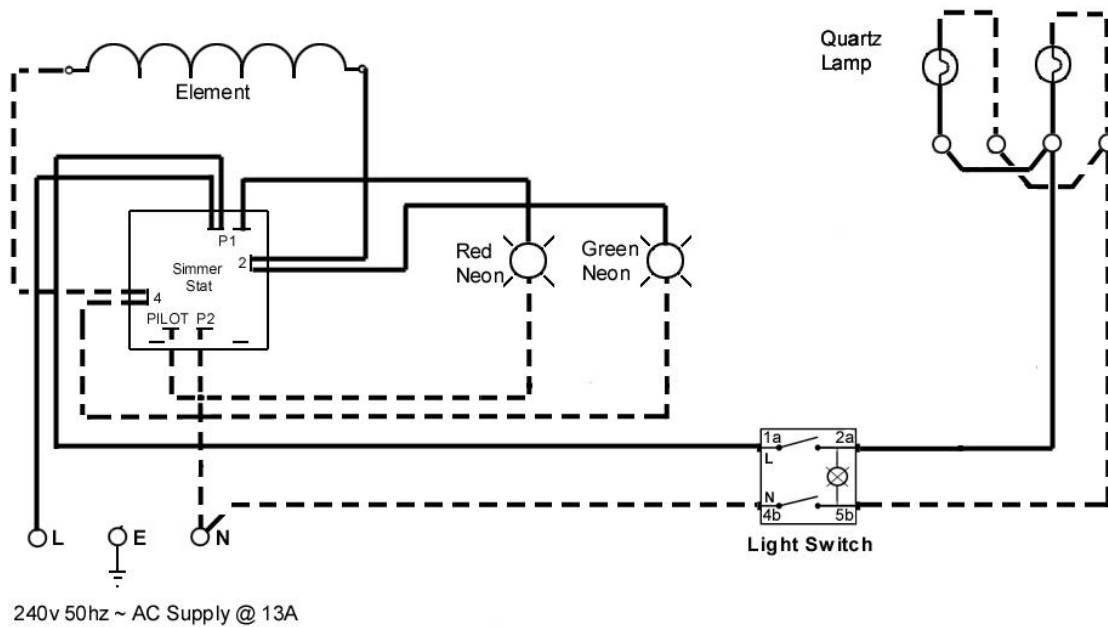
All warranty requests can be sent to warranty@parry.co.uk alternatively call our warranty department for technical assistance on **01332 875544**



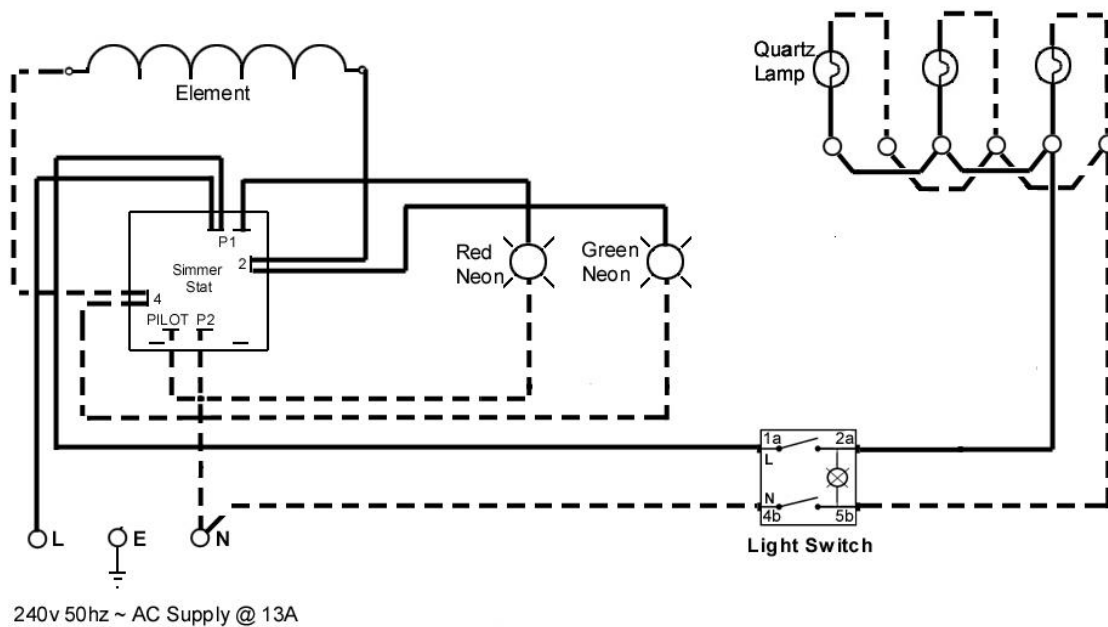


Wiring Diagram

QLD2



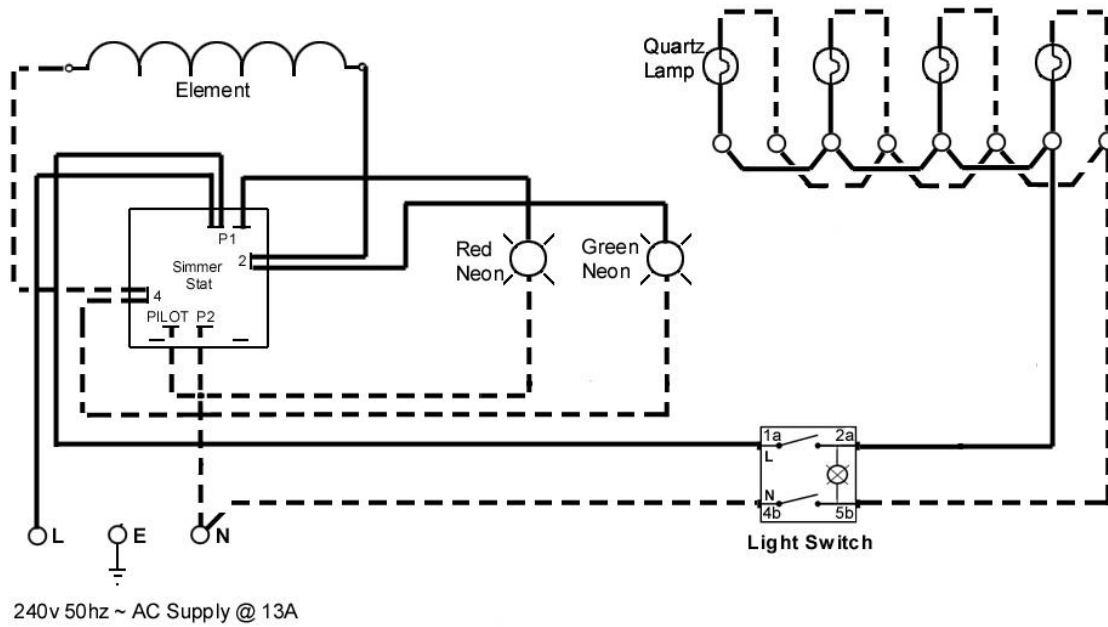
QLD3





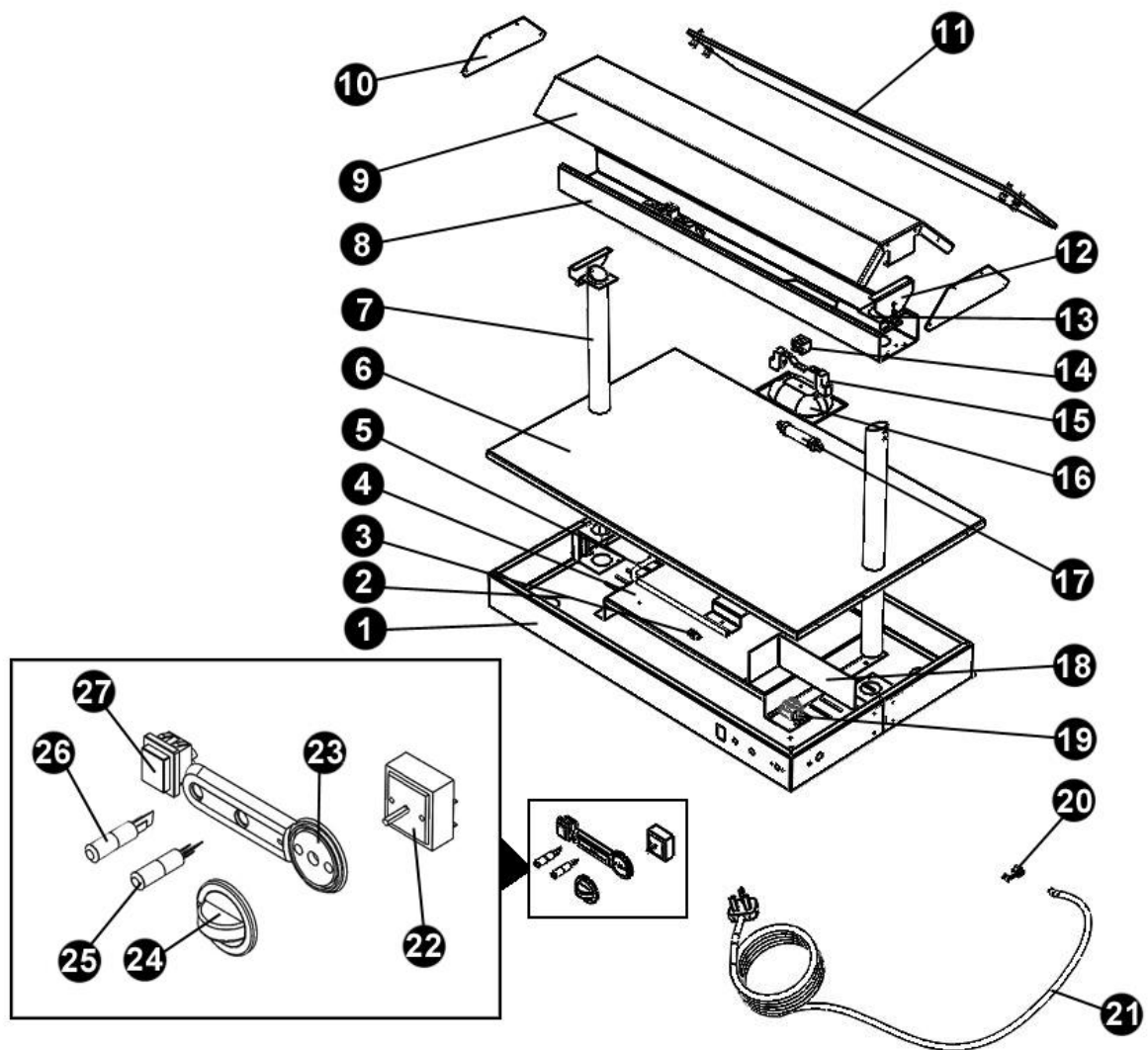
Wiring Diagram

QLD4





Exploded View





Parts List

Part No.	Description	QLD1	QLD2	QLD3
1	*Body			
2	*Base			
3	Element Clip	AS2640ELC	AS2640ELC	AS2640ELC
4	*Element Stand			
5	Element	ELDU00400	ELDU00400	ELPS40800
6	*Top			
7	*Gantry Leg			
8	*Lamp Channel			
9	*Lamp Top			
10	*Lamp End Cap			
11	Glass Sneeze Screen	NQLD2GLASS	NQLD3GLASS	NQLD4GLASS
12	*Lamp Support Bracket			
13	*Leg Bracket			
14	Ceramic Terminal Block	BTCER2WAY	BTCER2WAY	BTCER2WAY
15	Lamp Holder	PART OF CLICFIT300	PART OF CLICFIT300	PART OF CLICFIT300
16	Lamp Reflector	PART OF CLICFIT300	PART OF CLICFIT300	PART OF CLICFIT300
17	Quartz Lamp <i>Replacement Lamp only</i>	CLICFIT300 CLICLAMP300	CLICFIT300 CLICLAMP300	CLICFIT300 CLICLAMP300
18	*Wire Guard			
19	Terminal Block	TERMBRKT1	TERMBRKT1	TERMBRKT1
20	Strain Relief Bush	BUSR06003	BUSR06003	BUSR06003
21	Mains Cable	MAINSLEAD	MAINSLEAD	MAINSLEAD
22	Simmer Stat	SATT37071	SATT37071	SATT37071
23	Bezel	BEZELCBOX	BEZELCBOX	BEZELCBOX
24	Control Knob	KNOBTYPED	KNOBTYPED	KNOBTYPED
25	Red Neon	LNRE2211P	LNRE2211P	LNRE2211P
26	Green Neon	LNGN2211P	LNGN2211P	LNGN2211P
27	Rectangular Switch	SWRE00011	SWRE00011	SWRE00011
	Rubber Foot	RUBBRFOOT	RUBBRFOOT	RUBBRFOOT

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

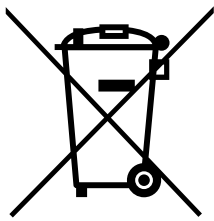


Disposal & Recycling

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.

