



INSTRUCTION REF: IN167

ISSUE No. 3

DATE 26.09.13

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TELEPHONE:

SERVICE (44) 01332 875665

FAX:

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## **INSTRUCTIONS**

### **MODEL: P9EO**

#### **SAFETY INSTRUCTIONS**

#### **TECHNICAL DATA**

#### **INSTALLATION INSTRUCTIONS**

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### **Customer Information**

MODEL NUMBER: \_\_\_\_\_  
SERIAL NUMBER: \_\_\_\_\_  
PURCHASE DATE: \_\_\_\_\_  
DISTRIBUTOR: \_\_\_\_\_



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## **SAFETY INSTRUCTIONS**

### **IMPORTANT, PLEASE READ INSTRUCTIONS FULLY BEFORE USE**

Please be aware that surfaces on this machine may get very hot during, and after use.

**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**

### **Oven**

The oven works as a fan oven and it contains 2 x 2.5kw elements. These are mounted at the rear and work in conjunction with 2 x fans, which blows the heated air from the element around the oven cavity. This gives improved efficiency and in general, enables the use of lower temperatures for cooking. It also means that there is less need to be particular about shelf positions and that you can bake at more than one level simultaneously. Since the distribution of heat in the oven is very even, most foods will cook satisfactorily on any shelf position, but the shelves should be spaced evenly if possible.



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#### **Rating Data**

Voltage: 240v ~ AC - 50Hz

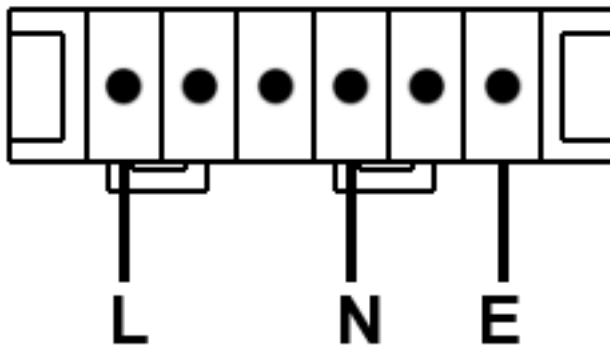
Amps: 21.25 A

Watts: 5100 W

#### **INSTALLATION INSTRUCTIONS**

**THIS APPLIANCE MUST BE FITTED BY A QUALIFIED ELECTRICIAN, IN ACCORDANCE WITH CURRENT REGULATIONS.**

- Remove the side panel to gain access to the terminal block.
- Feed electricity supply cable through the cable gland fitted at the rear of the appliance.
- Connect cable up to the terminal block as shown.



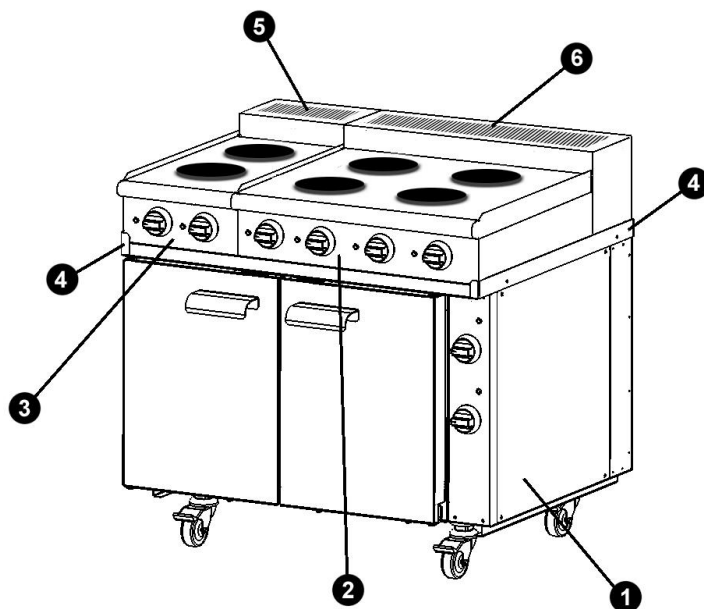
- Replace the side panel.
- Connect the supply cable to an isolator switch.



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### Optional

Fitting instructions for P9EO supplied with 1870, 1871, GR300 Units



ID	Description
1	P9EO Electric Oven
2	1871 4 Hob Unit
3	1870 2 Hob Unit
4	P9EO Surround Kit
5	1870 Large Flue
6	1871 Large Flue

### **Fitting Instructions**

To fit the P9EO Surround to the unit unscrew the 4 x screws on the sides of the top of the P9EO and attach each surround to the sides of the unit using the 4 x screws.

Unscrew the small back plate from 1870 and replace with 1870 Large Flue

Unscrew the small back plate from 1871 and replace with 1871 Large Flue

Locate each unit side by side on top of the P9EO.

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### **OPERATION INSTRUCTIONS**

- Ensure that all the packaging is removed and all the shelves are firmly in place. Ensure that the operation thermostat is switched off.
- Turn on isolator switch.
- Located on the front panel there are two knobs and two neons. The first knob controls the power On/Off this also turns on the fans inside the oven. The Power to the appliance is also indicated by the illumination of the red neon on the front panel.
- The second knob controls the temperature. This is marked from 0°C to 280 °C. The power to the elements is also indicated by the illumination of the green neon on the front panel.

Since the fan assisted oven heats up more quickly and generally cooks food at a lower temperature than a conventional oven, preheating the oven is often unnecessary. However food such as bread, scones and Yorkshire puddings, do prefer to be placed in a pre-heated oven.

### **Frozen Meat and Poultry**

Joints of meat and whole birds should be defrosted slowly, preferably in a domestic refrigerator (allowing 5-6 hours per 450g ( 1lb)), or at room temperature (allowing 2-3 hours per 450g (1lb)). If however, it is found necessary to accelerate this process, frozen food can be defrosted in the fan oven at a temperature of 70/80 degrees C (150 / 175 degrees F). A 1.5 kg (3 lb) oven-ready chicken, placed in the meat pan, will defrost in approximately 1 ¼ -1 ½ Hours. Food should not be placed directly on the floor of the oven.

### **Warming Dishes**

Take care particularly with delicate tableware. Place the dishes to be warmed in the oven. Turn the oven control to 50-90°C



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## MAINTENANCE INSTRUCTIONS

### Care and Cleaning

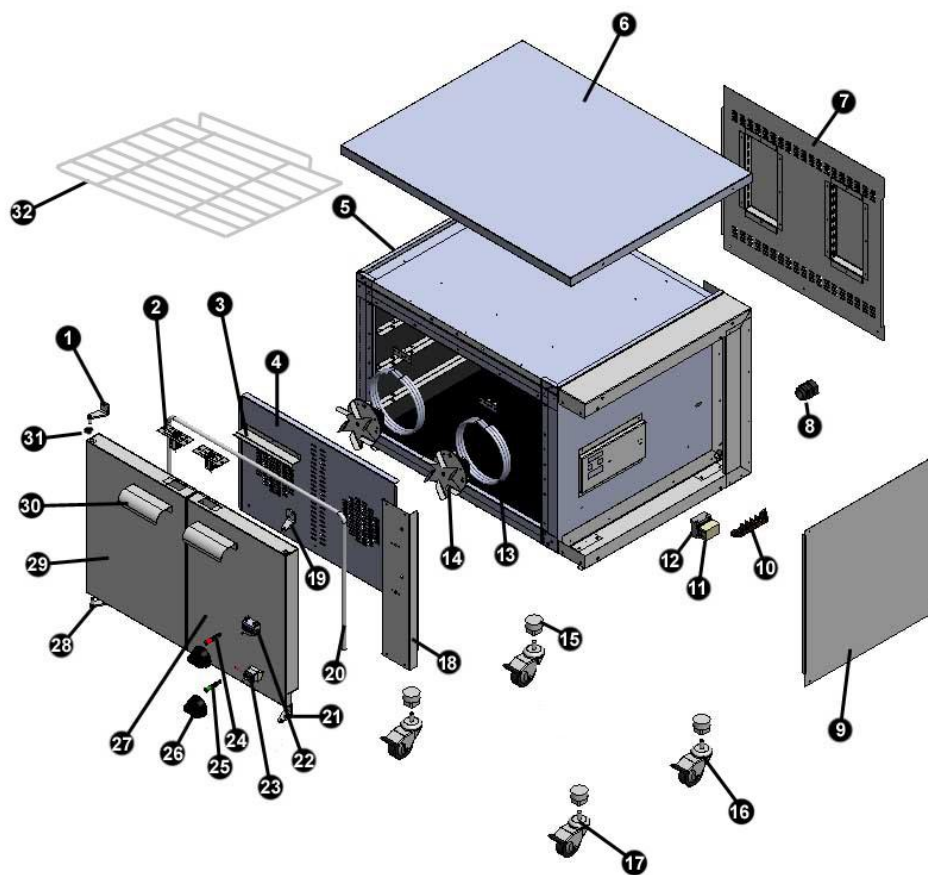
#### IMPORTANT NOTE

Turn off the isolator mains switch before commencing any of the below.

The oven or parts of the oven should only be cleaned when they are cold. To avoid unnecessary cleaning, rod shelves that are not in use should be removed from the oven.

Internal fan cover can be removed by unscrewing the thumb screws located at the bottom of the fan cover.

#### EXPLODED VIEW





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NO.	DESCRIPTION	PART CODE
1	TOP LH HINGE	ULTHINGETL
2	ROLLER CATCH	
3	DOOR CATCH PLATE	
4	FAN COVER	
5	OVEN CARCASS	
6	EXTERIOR TOP	
7	BACK PANEL	
8	CABLE GLAND	ULTBUNGFIT + ULTBUNG
9	COMPARTMENT COVER	
10	TERMINAL BLOCK	TB6POLETB
11	50A SOLID STATE RELAY (N/A on Version3)	P9EORELAY (N/A on Version 3)
12	N/A	N/A
13	2.5KW RING ELEMENT	P9EOELEM
14	FAN MOTOR	P9EOMOTOR
15	ADJUSTER BOSS	ADJM12
16	75MM CASTOR	CASTOR75SW
17	75MM BRAKED CASTOR	CASTOT75BR
18	CONTROL FASCIA	
19	TOP RH HINGE	ULTHINGETR
20	DOOR SEAL	SEALPGS10
21	BOTTOM RH HINGE	ULTHINGEBR
22	POWER SWITCH	108048200260
23	326 °C THERMOSTAT (Version 3) 320 °C THERMOSTAT (Version 1 & 2)	TMST34062 (Version 3) TMST13062 (Version 1 & 2)
24	RED ROUND NEON	LNRE2211P
25	GREEN ROUND NEON	LNGN2211P
26	CONTROL KNOB	ULTKNOB1
27	RH DOOR	
28	BOTTOM LH HINGE	ULTHINGEBL
29	LH DOOR	
30	DOOR HANDLE	
31	BRASS BUSH	ULTHINGEBUSH
32	WIRE SHELF	TRWCP9EO

To place an order please contact our

Sales Office Telephone 01332 875544 or Fax 01332 874455

PAYMENT IS ACCEPTED BY CHEQUE /CREDIT CARD OR DEBIT CARD

**CHEQUES SHOULD BE MADE PAYABLE TO THE PARRY GROUP LTD**

**ALL GOODS REMAIN THE PROPERTY OF THE PARRY GROUP UNTIL PAID FOR IN FULL**

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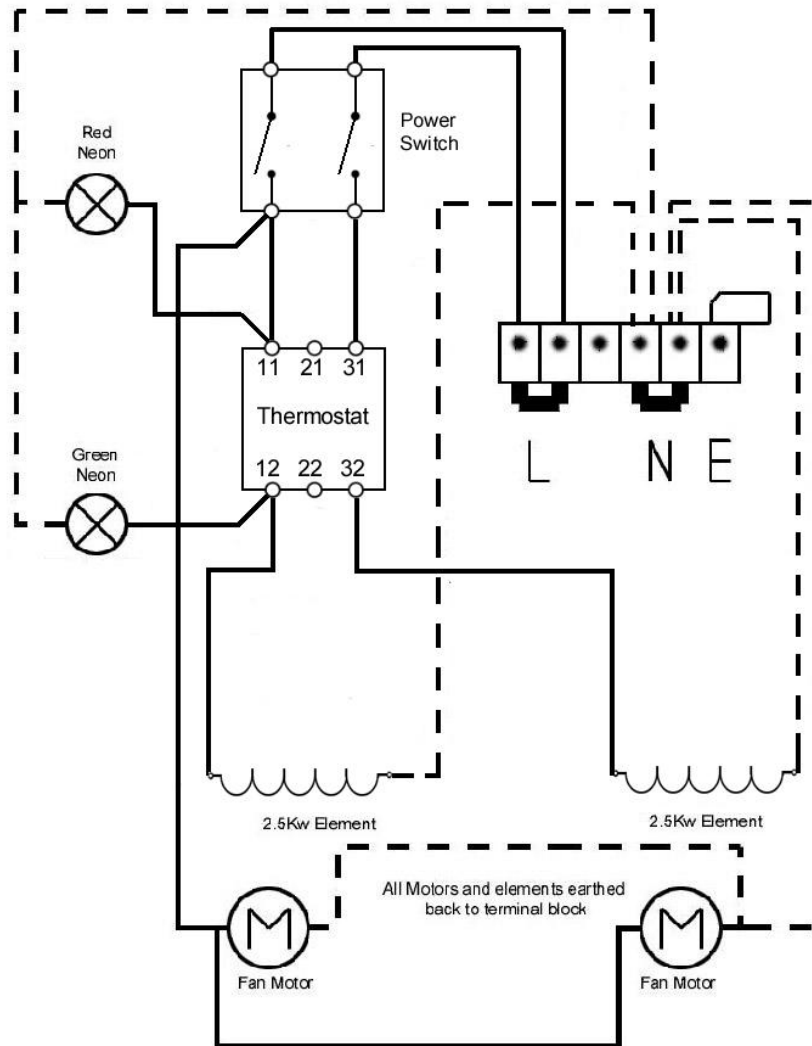
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**WIRING DIAGRAM (Version 3)**

From September 2013

Diagram without Solid State Relay



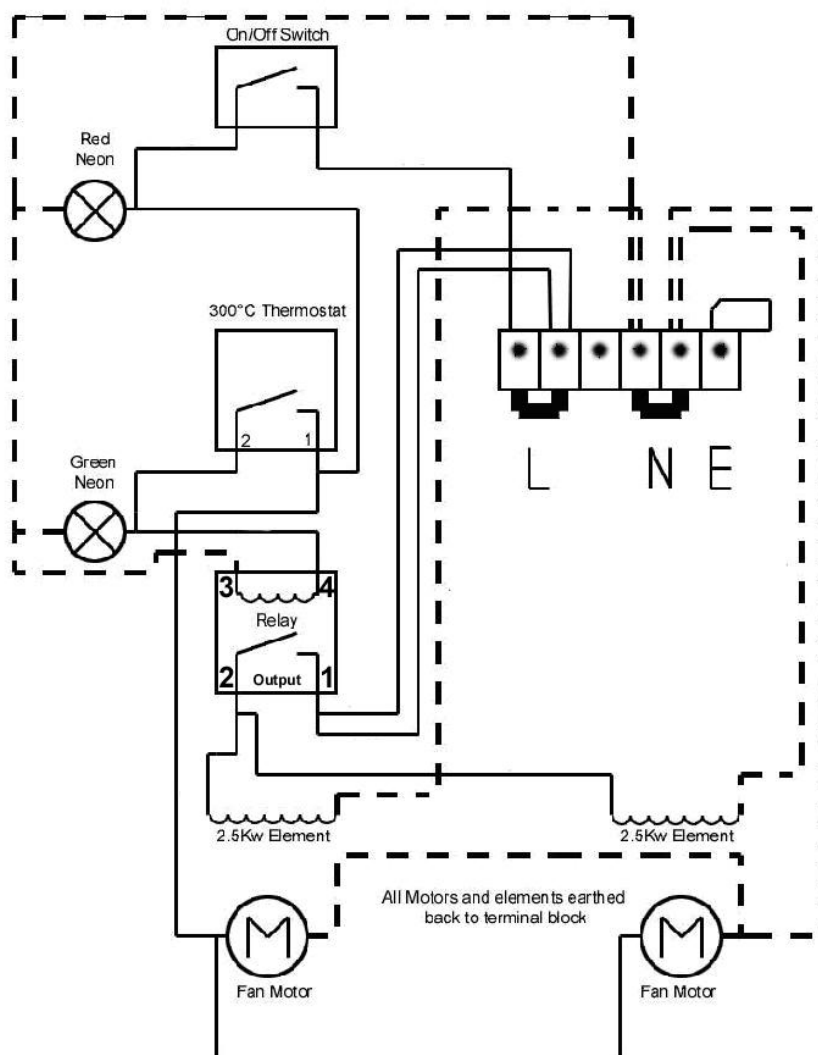




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### WIRING DIAGRAM (Version 2)

With Solid State Relay





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## **WARRENTY INFORMATION**

### **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.



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### **DISPOSAL INFORMATION**

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:

- a) Take the unit to an approved WEEE scheme company, there will be one in your area.
- b) Take the unit to an approved waste disposal site; many sites are managed by your local authority.
- c) Contact the unit's 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 location of the unit and size 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.