



INSTRUCTION REF: IN128
ISSUE No. 3
DATE 03.02.09
Page 1 of 9

TELEPHONE: SERVICE (44) 01332 875665
FAX: SERVICE (44) 01332 875536

INSTRUCTIONS

MODEL: PEO

SAFETY INSTRUCTIONS

TECHNICAL DATA

INSTALLATION INSTRUCTIONS

OPERATION INSTRUCTIONS

MAINTENANCE INSTRUCTIONS

WARRANTY INFORMATION

DISPOSAL INFORMATION

Customer Information

MODEL NUMBER: _____
SERIAL NUMBER: _____
PURCHASE DATE: _____
DISTRIBUTOR: _____



INSTRUCTION REF: IN128
ISSUE No. 3
DATE 03.02.09
Page 2 of 9

TELEPHONE: SERVICE (44) 01332 875665
FAX: SERVICE (44) 01332 875536

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 both as a fan oven and a conventional oven as it contains two elements. The rear 1.8KW element works in conjunction with a fan, which blows 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.

The oven also contains a conventional 1.1KW base element, which can be used in addition with the fan and back element, to boost the power of the oven.

Parry Group Limited, Town End Road, Draycott, Derby, England DE72 3PT
www.parry.co.uk



INSTRUCTION REF: IN128
ISSUE No. 3
DATE 03.02.09
Page 3 of 9

TELEPHONE: SERVICE (44) 01332 875665
FAX: SERVICE (44) 01332 875536

INSTALLATION INSTRUCTIONS



PEO with 1871 fitted (working height 900mm)

The PEO Paragon Electric Oven can be used as a stand alone oven that can sit on a work surface or on the floor. There is also the option of fitting a 1871 hob unit to the top of it to turn it into a four burner electric oven.

1871 Hob units are sold separately. Other Parry 600mm products can also be fitted to the top of the PEO, but the working height may vary depending on the type of unit fitted.

To install the PEO as an oven only: Take the four small rubber feet provided and screw them into the riv nuts in the bottom of the unit. These feet will protect the surface that the unit is being positioned on, as well as providing an air gap, to allow air to vent through the base of the unit.

To install the PEO with an 1871 unit on top: Screw the four provided stainless steel 100mm legs into the foot plates on the base of the unit. Remove the top panel from the PEO by removing four screws from either side. Take the two locating pins provided and screw them into each of the riv nuts located on the top fold of the side panels.

The position of the locating pins will correspond with holes in the base of the 1871 allowing the unit to drop on top.



INSTRUCTION REF: IN128
ISSUE No. 3
DATE 03.02.09
Page 4 of 9

TELEPHONE: SERVICE (44) 01332 875665
FAX: SERVICE (44) 01332 875536

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.
- Plug in the unit and switch on.
- Located on the front top panel there are two knobs and three neons. The first knob controls the power to the heating elements, fans and light. Switching the switch to its first position turns on the interior light and shows that the unit has power going to it. Power to the machine is also indicated by the illumination of the red neon on the front of the unit.
- The second switch position turns on the fans
- The third position activates the rear 1.8KW element. This allows the unit to be used as a fan oven. The top green neon illuminates when this position is selected.
- The fourth position selects the rear 1.8KW element, plus the bottom 1.1KW element. These work together to give the oven a combined power rating of 2.9KW. Both of the green neons will be illuminated to signify that both elements are in use.
- The second knob controls the temperature of the oven, note that the green indicator neons, will come on when the dial is first turned, but will go out when the oven has reached the required temperature.

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-

Parry Group Limited, Town End Road, Draycott, Derby, England DE72 3PT
www.parry.co.uk



INSTRUCTION REF: IN128
ISSUE No. 3
DATE 03.02.09
Page 5 of 9

TELEPHONE: SERVICE (44) 01332 875665
FAX: SERVICE (44) 01332 875536

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 90 degrees C

MAINTENANCE INSTRUCTIONS

Care and Cleaning

Turn off the mains switch and unplug the oven. 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.

How to Replace the Oven Light

WARNING: SWITCH OFF AT MAINS SUPPLY AND UNPLUG THE OVEN BEFORE REPLACING LAMP.

Open the oven door and remove the rod shelves. Grip the light glass dome, unscrew anti-clockwise and lift out. Reach into the aperture with fingers, and unscrew faulty lamp anti-clockwise. Fit replacement lamp, and refit dome. When unscrewing the faulty lamp use a thick cloth to protect your fingers should the lamp break.

Door Removal

Turn off mains supply and unplug. The door is removable to facilitate occasional cleaning of heavy soiling from the oven floor and from the door itself. Please note that the door is heavy, and care should be taken not to pinch your fingers during the removal and replacement. To remove open the door fully and lift up the clips on each of the hinges. Then close the door halfway until the clips lock against the door and lift the whole door up and out of the slots in the oven casing.

To replace, insert the hinges into the slots in the casing so that the hinge locks over the recessed slot. Open the door fully and flick the clips towards the oven casing and push down. The door should now open and close as before. Please note that the triple glazed door is not meant to be taken apart for cleaning.

Parry Group Limited, Town End Road, Draycott, Derby, England DE72 3PT
www.parry.co.uk



INSTRUCTION REF: IN128
ISSUE No. 3
DATE 03.02.09
Page 6 of 9

TELEPHONE: SERVICE (44) 01332 875665
FAX: SERVICE (44) 01332 875536

WARRANTY INFORMATION

PEO/3 (2006 version)

PART NO.	PART DESCRIPTION	QUANTITY
12570032	1.8 KW ELEMENT	1
12570000	1.1KW BOTTOM RING ELEMENT	1
	REAR FAN FOR RING ELEMENT	1
	TOP COOLING FAN	1
PEO/3 STAT	250 DEGREE THERMOSTAT	1
4,205,001,003	4 FUNCTION SWITCH	1
SONG	GLAZED DOOR	1
105	HANDLE	1
	OVEN SHELVES 450 X 360MM	2
	RUBBER DOOR SEAL	1
12280000	PROBE CLIPS	4
	LIGHT BULB 25KW	1
	GLASS COVER FOR LAMP	1
	OVEN CARCASS	1
KNOBPHEN	KNOB	1
INBK025SG	FEET	4
LNGN2211P	GREEN NEON	1
LNRE2211P	RED NEON	1
PEOT	OVEN TOP	1

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

Parry Group Limited, Town End Road, Draycott, Derby, England DE72 3PT
www.parry.co.uk



INSTRUCTION REF: IN128
ISSUE No. 3
DATE 03.02.09
Page 7 of 9

TELEPHONE: SERVICE (44) 01332 875665
FAX: SERVICE (44) 01332 875536

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 manufacturersqinstruction 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)

Parry Group Limited, Town End Road, Draycott, Derby, England DE72 3PT
www.parry.co.uk



INSTRUCTION REF: IN128
ISSUE No. 3
DATE 03.02.09
Page 8 of 9

TELEPHONE: SERVICE (44) 01332 875665
FAX: SERVICE (44) 01332 875536

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.



INSTRUCTION REF: IN128
ISSUE No. 3
DATE 03.02.09
Page 9 of 9

TELEPHONE: SERVICE (44) 01332 875665
FAX: SERVICE (44) 01332 875536

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.