



## HOB UNITS

N1870/N1871



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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Parry Catering Equipment (Midlands) Ltd, Town End Road, Draycott, Derby, DE72 3PT.  
Sales Tel: 01332 875544



## Product Overview

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### N1870






Versatile and powerful, the Parry N1870 single electric hob unit is ideal for use in professional catering establishments where a separate hob unit is required, such as cafes, takeaways, pubs and clubs. Made from high quality stainless steel, the exterior features an indented top to prevent spillage, in turn making the boiling rings and surrounding areas easier to clean. Each ring has individual heat controls with six heat settings, whilst being thermally protected to reduce the temperature when pots and pans are removed.

### N1871

Versatile and powerful, the Parry 1871 countertop four ring electric hob is ideal for use in professional catering establishments where a separate hob unit is required, such as cafes, takeaways, pubs and clubs. Made from high quality stainless steel, the exterior features a formed top to prevent spillage, in turn making the boiling rings and surrounding areas easier to clean. Each ring has individual heat controls with six heat settings, whilst being thermally protected to reduce the temperature when pots and pans are removed.

Features	N1870	N1871
Unpacked weight (kg)	15	23
Dimensions (w x d x h) mm	300 x 610 x 217	600 x 610 x 217
Plug	1	Hard wired
Power rating	3kW	7kW
		<b>Single phase</b> 30A <b>3 Phase &amp; Neutral</b> Phase 1 = 15.2A Phase 2 = 6.6A Phase 3 = 8.7A
Warranty	2 years	2 years

These units lead the industry in:

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



## Safety Instructions

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

This appliance has been designed to heat pans 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.

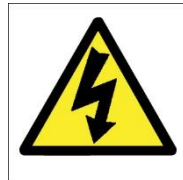
To prevent shocks, all appliances whether gas or electric, must be earthed.

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

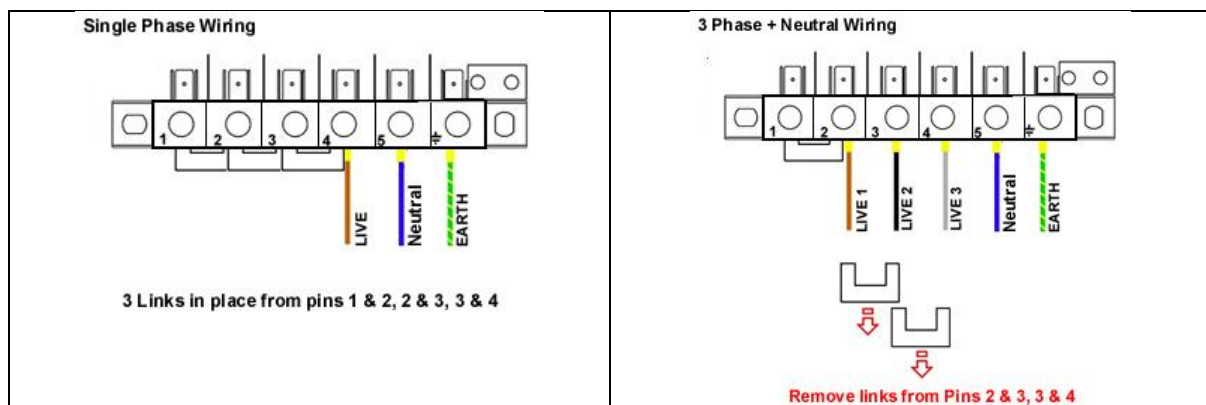


## Installation Instructions



### **ELECTRICAL INSTALLATION**



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





## Operating Instructions

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-  Ensure all controls are in the off position, then turn on the power supply
-  Turn the appropriate energy regulator to the desired setting, 3 for boiling and reduce to simmer, the red lamp for that particular hob will illuminate to indicate that there is power to the hob and that the hob is on.






**FOR MAXIMUM EFFICIENCY USE GOOD QUALITY PANS OF THE CORRECT SIZE, AS TOTAL COVERAGE OF THE PLATE ENSURES ANY SPILLAGE WILL FLOW EASILY**



## 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.
-  Never clean the unit with water jets.



## Maintenance Instructions

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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.

If the supply cord becomes damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.



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](http://www.parry.co.uk/parry-commercial-catering-spares)



## Fault Finding

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Fault	Check	Solution
<b>No power light when a hob is turned on</b>	Turn dial to a setting.	
	<b>1870</b> Check that the unit is plugged in and power is turned on.	
	<b>1871</b> Check that the isolator switch is turned on	
	<b>1870 Only</b> Plug unit into another socket.	
	<b>1870</b> Check fuse in plug.	<b>1870</b> If fuse is faulty replace. Still no power, please contact distributor
	<b>1871</b> Check electrical trip	<b>1871</b> Reset trip, If still no power, please contact distributor
<b>Power light on when control selection is made, but does not heat</b>	Possible element fault.	Please contact 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.

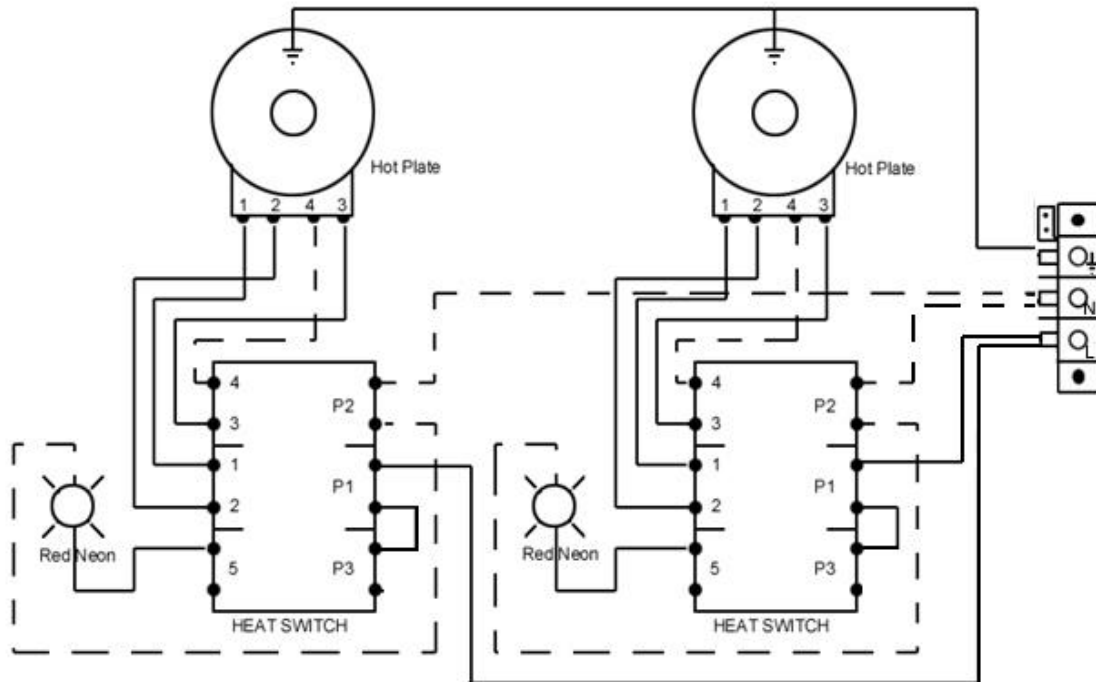
All warranty requests can be sent to [warranty@parry.co.uk](mailto:warranty@parry.co.uk) alternatively call our warranty department for technical assistance on **01332 875544**





# Wiring Diagram

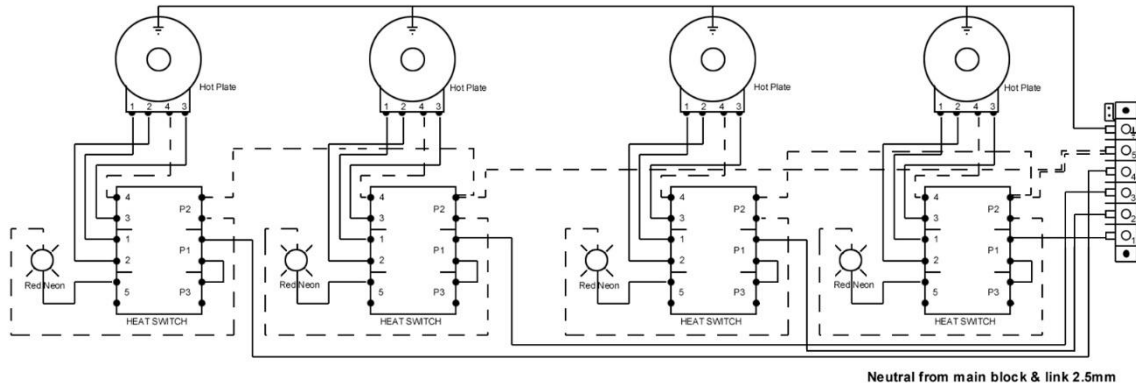
N1870





# Wiring Diagram

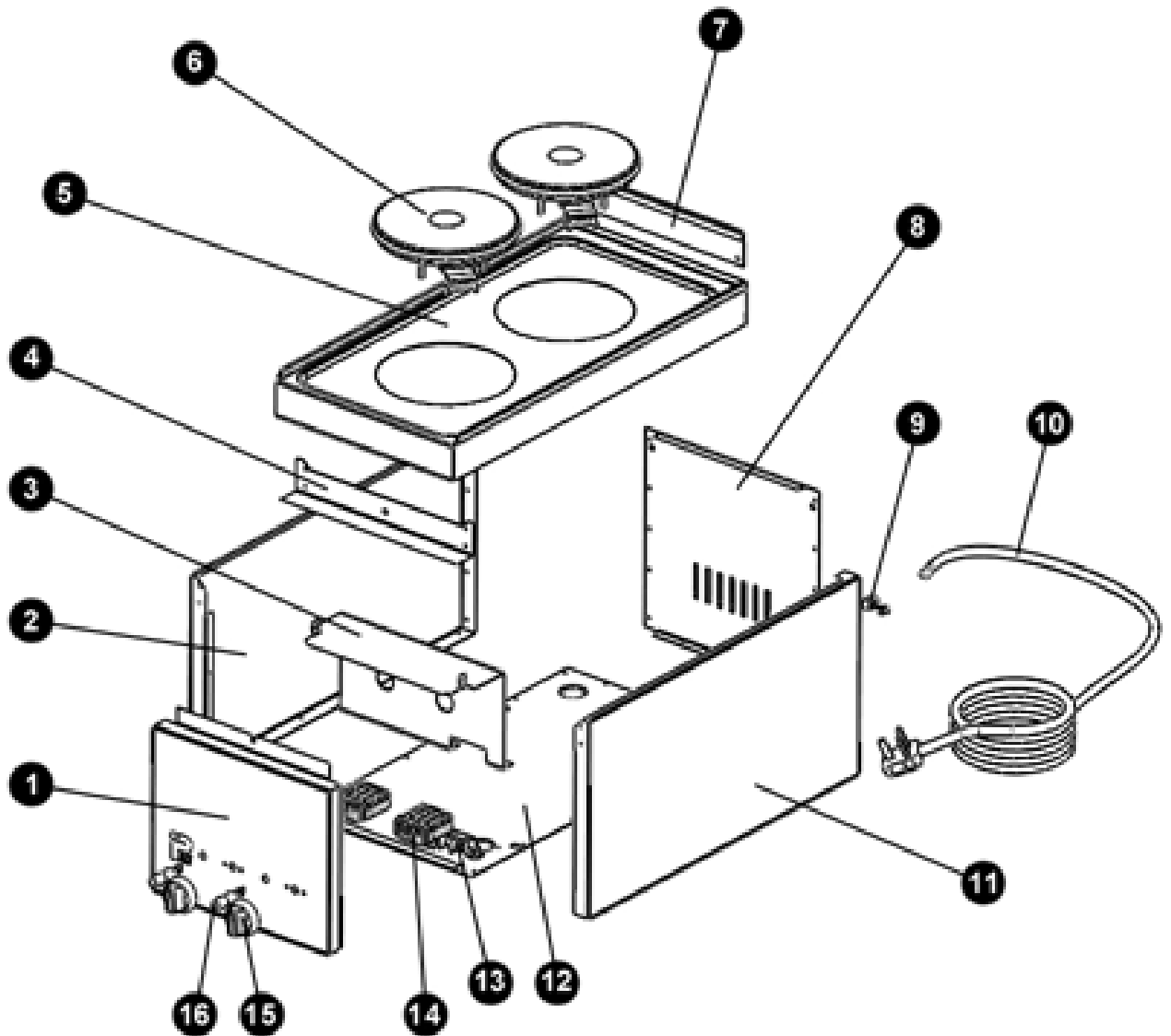
N1871





# Exploded View

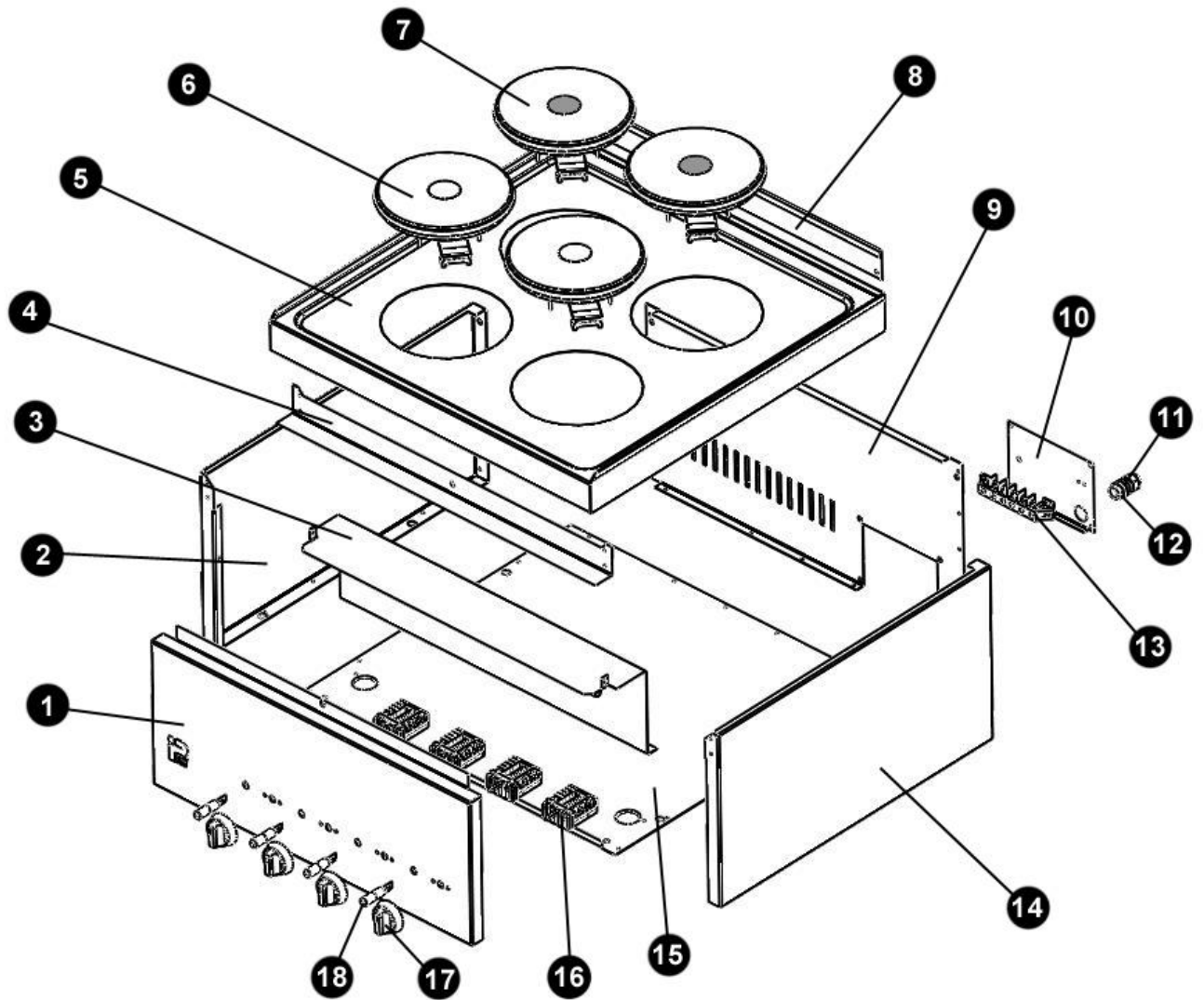
N1870





# Exploded View

N1871





## Parts List

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Part Number	Description	N1870	N1871
1	*Fascia	NO CODE	NO CODE
2	*LH Side Panel	NO CODE	NO CODE
3	*Wire Guard	NO CODE	NO CODE
4	*Front Support	NO CODE	NO CODE
5	*Top	NO CODE	NO CODE
6	Heat Pad	PLHT18463	PLHT18463
7	Heat Pad	PLHT02000	PLHT02000
8	*Back Panel	NO CODE	NO CODE
9	Strain Relief Bush	BUSR06003	NO CODE
10	Mains Cable	MLEAD25	NO CODE
11	*RH Side Panel	NO CODE	GLAND0M16
12	*Base	NO CODE	LOCKNTM16
13	Terminal Block	TB3POLETB	TB6POLETB
14	Selector Switch	SWHT27266	NO CODE
15	Control Knob	KNOBPHEN	NO CODE
16	Red Neon	LNRE2211P	SWHT27266
17	Control Knob	N/A	KNOBPHEN
18	Red Neon	N/A	LNRE2211P

\*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.



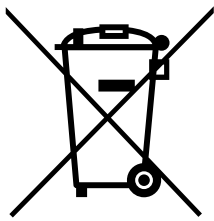
## Disposal & Recycling

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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.