



Electric Oven

NPEO



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








Product Overview

Robust and reliable, the Parry electric oven is manufactured from high grade stainless steel. Featuring an easy-to-clean enamelled interior, the top mounted fan and graduated drop down triple glazed door assist steam release. Two chrome adjustable shelves are also included.

Unpacked weight (kg)	40
Dimensions (w x d x h) mm	600 x 580 x 700
Plug	1
Power rating	2.9kW 220-240V 50Hz ~
Warranty	2 years

The unit leads the industry in:

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



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



Installation Instructions

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 N1871 hob unit to the top of it to turn it into a four burner electric oven.









N1871 Hob units are sold separately. Other Parry 600mm products can also be fitted to the top of the NPEO, but the working height may vary depending on the type of unit fitted.

To install the NPEO 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 NPEO with an N1871 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 NPEO 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



Operating Instructions

-  Ensure that all packaging is removed, and all 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 neon's. The first knob controls the power to the heating elements, fans and light. Turning the switch to the first position turns on the interior light and shows that the unit has power is being supplied. 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 green neon's 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 neon 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.

Cooking guidelines

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°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 90°C







Cleaning Instructions

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.





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 and unscrew the 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.

-  Open the door fully and lift the clips on each of the hinges.
-  Next, 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.



Maintenance Instructions

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.



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



Fault Finding

Fault	Check	Solution
No power light	Check that the unit is plugged in and turned ON	Check that the unit is plugged in to a socket.
		Try a different socket
		Check fuse in the plug
		If the problem persist, please contact your distributor.
Power light ON, no heat or green indicator lights	Possible thermostat failure	Please contact your distributor
Power light ON, green light(s) ON but uneven cooking	Possible fan failure	Please contact your distributor
Power light ON, green light(s) ON but not no heating	Possible element failure	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

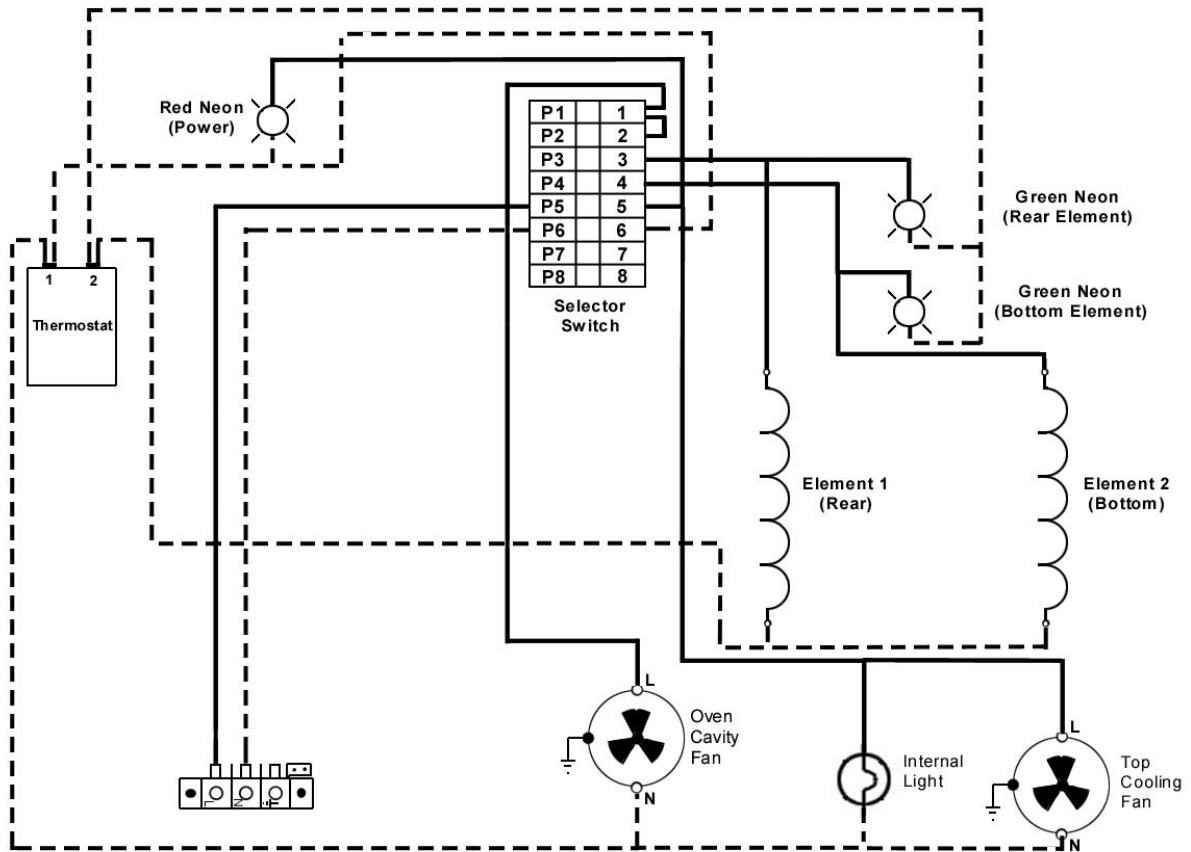
If you have any issues with your product and wish to request a warranty call you can contact our friendly team who will organize a Parry approved service engineer to attend and fix your problem.

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





Wiring Diagram





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.
-  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.

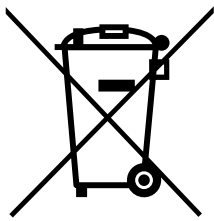


Disposal & Recycling

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.