



**AGF/AGFP  
Tabletop Gas Fryer**



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



# Contents

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Contents.....	1
Product Overview .....	2-3
Safety Instructions .....	4
Installation Instructions .....	5-7
Technical Data .....	7
Operating Instructions .....	8-10
Cleaning Instructions .....	11
Maintenance Instructions.....	12-14
Fault Finding .....	15
Service Information.....	16
Exploded View .....	17
Parts List .....	18-19
Replacement Parts.....	20
Warranty Information.....	21
Disposal & Recycling .....	22




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



## Product Overview

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The Parry AGF gas tabletop fryer is the ideal solution for mobile caterers and other catering establishments. Simple to clean and operate, it's manufactured from stainless steel. Supplied with two fryer baskets as standard, the fryer is both powerful and reliable. Please note, this unit comes with a two-year, parts only warranty if purchased for a mobile catering business.

-  6.84/5.8kW
-  Natural/LPG Gas Tabletop Fryer
-  Stand or table mountable










## Product Overview

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Unpacked weight (kg)	21
Packed Weight (kg)	23
Dimensions (w x d x h) mm	525 x 535 x 445
Warranty	2 Year
KW – Natural	6.84
KW – Propane/ Butane	5.80
BTU – Natural	23,338
BTU – Propane/ Butane	19,790
Input Gas Connection	3/8" BSP Female
GAS INPUT PRESSURE – Natural	20 mbar
GAS INPUT PRESSURE – Propane	37mbar
GAS INPUT PRESSURE – Propane/ Butane	n/a
Can be converted using conversion kit?	Cannot be converted. Gas type must be specified at time of order.

It leads the industry in:

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



### **IMPORTANT**

#### **PLEASE READ INSTRUCTIONS FULLY BEFORE USE** **INSTALLATION INSTRUCTIONS**

**IMPORTANT**- YOUR ATTENTION IS DRAWN TO THE GAS SAFETY REGULATIONS. THIS APPLIANCE MUST ONLY BE USED IN A WELL-VENTILATED AREA. IT IS RECOMMENDED THAT A MINIMUM AREA OF 450mm<sup>2</sup> PER 1 Kw (3400 Btu/HR) OF TOTAL INPUT MUST BE ALLOWED. PARTICULAR ATTENTION SHOULD BE PAID TO THE SUPPLY OF CLEAN FRESH AIR AT LOW LEVEL TO THE APPLIANCE.

All commercial gas catering equipment is recommended to be mounted below an extraction canopy. Please consult a ventilation engineer or refer to Guidelines DW172 to calculate the ventilation requirements for cooking areas containing different pieces of gas catering equipment.

**THIS APPLIANCE SHOULD BE FITTED BY A QUALIFIED INSTALLER**

**THIS APPLIANCE IS FOR PROFESSIONAL USE AND SHOULD ONLY BE USED BY QUALIFIED PEOPLE.**

The data plate on the rear of the appliance must be checked to ensure the appliance is suitable for the gas supply available. This appliance must be installed in accordance with the rules in force.

Read the user instructions and the installation instructions and ensure there is the correct ventilation to prevent the occurrence of unacceptable concentrations of substances, that are harmful to health, in the room in which the unit is installed.

Attention should also be drawn to the need for regular servicing.

During normal use, parts of the catering equipment may become hot, suitable precautions must be taken to avoid accidental burns, therefore the appliance should be positioned to minimise the risk of accidental touching. It is the responsibility of supervisors to warn users of this and ensure the operators of this equipment are trained in safe operation of this appliance. It is recommended the appliance be fitted below a ventilating hood, preferably of the extractor type, incorporating a grease filter.





## Installation Instructions

**INSTALLATION, MAINTENANCE AND SERVICE MUST ONLY BE UNDERTAKEN BY A SUITABLY QUALIFIED INDIVIDUAL**

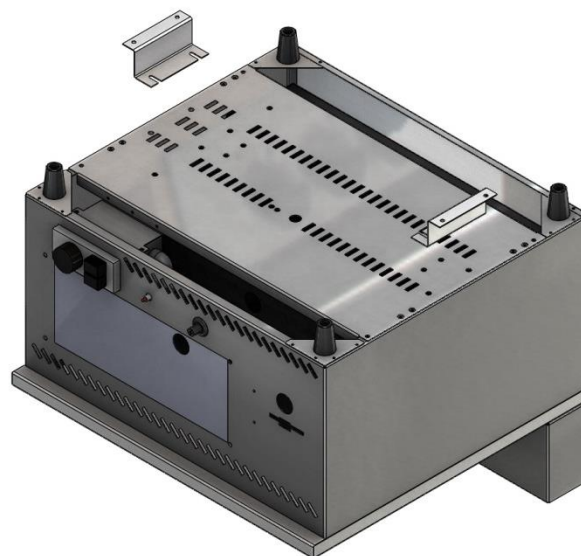
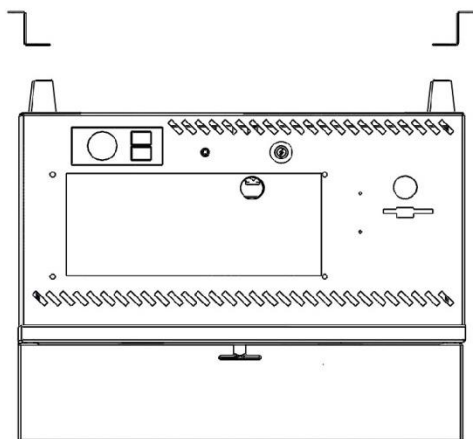
### POSITIONING

The appliance must not be installed on or against combustible surfaces – minimum clearances must be:

**Rear 150mm (6")**  
**Sides 150mm (6") FROM ANY ADJACENT WALL**

It is recommended that the appliance be sited below a ventilating hood preferably of the extractor type incorporating a grease filter.

All local fire regulations must be observed before the appliance is commissioned the gas safety regulations require that all gas connections on the gas line are tested for gas soundness between the gas meter and the appliance. All packing and protective film must be removed from the panels etc. prior to commissioning the appliance.



### FIXING MOUNTING BRACKETS

Each fryer is supplied with 2 tabletop mounting brackets that can be used to sink the unit into a work surface.

For tabletop fixings unscrew the four M5 bolts in the base of the unit until they are loose enough to slide the slotted end of the bracket underneath them and re-tighten.



## Installation Instructions

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Place the unit in the required location and mark the position of the holes in the unit. Depending on the material of the surface the unit is being attached to, use appropriate fixings to secure the unit down through the holes in the brackets.

To sink the fryer into a work surface first cut a hole in the surface (approx. 525mm x 491mm) When deciding where to position the fryer keep in mind that the exterior surfaces of the unit can get very hot when the unit is in operation. Also make sure the user is still able to get access to the controls and drain valve.

Undo the screws in the back of the unit and attach the long fixing bracket. The unit when sunken will be supported on the bracket on the back and the lip at the front.

### **GAS CONNECTION**

The gas connection is 3/8" B.S.P.T. on the right-hand side underneath the front of the fryer. The supply pipe must not be less than 3/8, an easily accessible isolation cock should be fitted in the pipework as close as possible to the fryer. An approved flex may be used in conjunction with a straining cable.

The parts protected by the manufacturer or agent, should not be adjusted by the installer.

Gas hoses used to connect the appliance to the gas supply must be of the correct specification for the gas and pressure of the appliance. The gas hose must comply with the national requirements in force, and be CE marked, of a metal braided construction suitable for commercial catering equipment. The hoses should be periodically examined and replaced as necessary

The tube or hose shall be

fitted such that there are no sharp bends or torsional strain which may cause damage or failure of the tube or hose, especially near the end fittings. Torsional strain can be prevented using internal unions, swivel joints, etc. The bend radius should not exceed that stated by the Manufacturer. The hose should not touch the ground and should be no longer than 1.5m long.

A manual valve should be positioned upstream of the tube or hose unless the connection fitting incorporates a self-sealing quick release coupling.





## Installation Instructions

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Where a quick release coupling is used for horizontal travel such as in commercial catering appliances it is advisable that the coupling is facing downwards to prevent the ingress of debris and ensure the hose is formed into a smooth curve.

All units should have a restraining cable fitted preventing the unit from being pulled away from the wall and causing the gas hose to become disconnected accidentally

### **SAFETY NOTE**

Some parts and surfaces of this appliance can get hot in use. It is the responsibility of the Kitchen Supervisor to inform and warn every user of this and to ensure the user wears any necessary protective clothing when operating the fryer.



## Technical Data

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HEAT INPUT (NETT)	
NATURAL GAS G20 @ 20mbar	6.84kw
PROPANE G31 @ 37mbar	5.8kw

GAS RATE	
NATURAL GAS G20 @ 20mbar	0.71 M <sup>3</sup> /hr
PROPANE G31 @ 37mbar	0.23 M <sup>3</sup> /hr

INJECTORS	
NATURAL GAS	INJECTOR 220
PROPANE	INJECTOR 135



## Operating Instructions

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The attention of the user is drawn to the current Gas Safety (Instructions and Use) Regulations in force. This appliance must be used in accordance with these, also the need for regular servicing which must be carried out by a competent and qualified person.

### **USE OF SOLIDIFIED OIL OR FAT**

#### **In an empty pan**

**IMPORTANT:** If solidified oil or fat is to be used, break the solidified oil or fat into small pieces and fill bottom of the pan.

Light the appliance and turn the thermostat knob to number 3. Continue to add pieces of fat into the pan until bottom is filled with the molten fat.

If the fat appears to be overheating, turn the thermostat OFF, continue to add fat and turn the thermostat ON when the fat has cooled.

Put the remaining oil or fat into the pan until the level is up to the mark. Allow to heat up slowly until all the fat has melted, and then turn the thermostat knob to the required cooking temperature.








#### **Already Solidified in the Pan**

Light the appliance and turn the thermostat ON for approximately 5-10 seconds, and then turn OFF again. Leave it for 30 seconds before repeating the 5-10 seconds cycle.

Continue to repeat until the fat has melted so that any remaining unmelted pieces are free floating, and then turn the thermostat to the required temperature.

### **LIGHTING INSTRUCTIONS**

#### **WARNING: DO NOT LIGHT BURNERS WHEN THE PAN IS EMPTY**



-  Ensure the drain valves are closed and check the level of cooking oil (between maximum and minimum markings). The oil required to fill the pan to the correct level is 7 litres.
-  Turn on the gas supply.
-  Turn the thermostat to OFF position.
-  Press the pilot knob (A) in and press ignitor button in to ignite pilot. If pilot fails to ignite, repeat the procedure.
-  After the pilot is lit, hold knob in for 20-30 seconds to ensure pilot flame is fully established.
-  Release the knob. If appliance fails to operate, repeat steps 3-5. The main burner is now controlled by the thermostat (B).
-  To operate burner, turn thermostat knob (B) to required temperature.

**NOTE: LIDS SHOULD NOT BE USED WHILST FRYING**



## Operating Instructions

### TURNING OFF THE FRYER

-  When appliance is not required, turn thermostat (B) fully anti-clockwise to off position, this will leave only the pilot lit ready for when the fryer is next required.
-  To turn the unit off completely, turn the thermostat fully anti-clockwise and depress the off knob (C) fully.

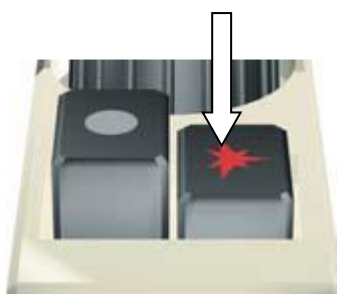


Image A



Image B

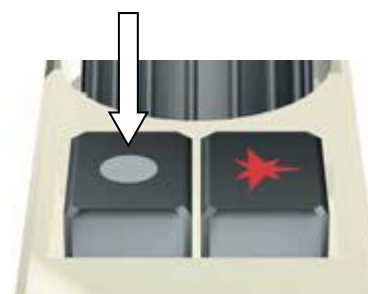


Image C

### Temperature Settings (Approximate)

1	2	3	4	5	6	7	8
120°C	131°C	142°C	153°C	164°C	175°C	186°C	197°C

### COOKING INSTRUCTIONS

With the thermostat knob turned to the required cooking temperature, allow the oil or fat to heat up for about 30 -35 minutes before starting to cook. After each load is removed from the fryer always allow 7½ minutes for the temperature of the oil to recover before the next load is put into the oil.

Never fill basket more than 1/2 full equivalent to approximately 250g of chips per basket.

### THE FRYING MEDIUM

Ensure oil is always maintained at the level indicated. Good quality vegetable oil is recommended. The life expectancy of oils will be lengthened if they are filtered regularly – food particles not removed turn rancid and reduce oil quality. The life of the oil will also be extended if the temperature is turned down when the fryer is not in use.













## Operating Instructions

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Please note also, using old oil will reduce the flash point and therefore present a greater fire hazard and be more prone to surge boiling. Attention should also be drawn to the effect of over-wet food and too large a charge on surge boiling.

### To Obtain Best Results











-  Keep the pan clean
-  Use good quality oil or fat which has high breakdown temperature
-  Use only clean oil or fat and strain daily.
-  Maintain the oil or fat at the correct level
-  Do not start to fry until the oil has reached the correct temperature
-  Do not exceed the temperature of the oil or fat as recommended by the supplier.
-  Do not overload the fryer.
-  Remove the crumbs or pieces floating on the surface of the oil.
-  When using frozen foods follow the food manufacturers cooking instructions carefully
-  To conserve energy, turn the thermostat knob to the OFF position during breaks in frying.



## Cleaning Instructions

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The appliance should be cleaned with hot water and a mild detergent,  
**DO NOT USE ABRASIVES OR FLAMMABLE SOLVENTS ON THIS UNIT**

-  Isolate the appliance from the gas supply.
-  Allow oil to cool to maximum 55°C.
-  Drain as per instructions for draining.
-  Wash tank and top surface of the fryer body.
-  Clean the drain tube assembly, using a tube or flue brush suitable for 15mm tube, with the drain tap in the open position. Clean by inserting brush into inlet and outlet of drain tube.
-  Wash all parts thoroughly.
-  Ensure all parts are thoroughly rinsed and dried. To ensure there is no water left in the drain tube, flush with a small amount of clean cooking oil.
-  Re-assembly in reverse order.
-  Stainless steel cleaners may be used for the outer surfaces of the unit, 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.



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)

-  The use of old oil or food with a high moisture content can reduce the flash temperature and can cause overheating of the oil.
-  Fryers should never be left unattended.
-  Oil should not be added or drained from the unit while the unit is hot. The appliance should be turned off and left to cool to a maximum of 55°C before adding or removing oil.
-  Flammable solvents and cleaning aids should not be used on this appliance.
-  The tank has an indicator mark to ensure the correct volume of oil is added. It is important not to over fill or under fill the tank.
-  Users should be aware that the introduction of wet food or water into the hot oil or fat will reduce the flash point of the oil and cause the oil to surge.





## Maintenance Instructions

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### **DRAINAGE**

The oil should be regularly drained to ensure the unit continues to function efficiently.

Always allow the oil to cool to a maximum 55°C before draining.

Remove the blanking nut from drain tap, fit discharge pipe into tap, drain oil into suitable receptacle, taking care not to overfill so that it is not difficult to handle.

Excess oil in the base of the tank can be removed with kitchen paper.

For best results oil should be drained and filtered each day it is used. This will prolong the life of the oil.

**ROUTINE MAINTENANCE:** To be carried out by an engineer

Ensure fryer is filled with oil.

Fit pressure gauge to multifunction valve and go through lighting procedure, check flame failure device opens in no more than 30 seconds.

Turn thermostat to 150°C and check that the pressure at the test point is:

<b>NATURAL GAS</b>	<b>20mb (8" W.G.)</b>
<b>PROPANE GAS</b>	<b>37mb (14" W.G.)</b>

Only leave burner on for a minimum amount of time to ensure the fryer does not get too hot.

Turn the thermostat off and ensure the burner has extinguished completely within 4 seconds.

Turn the thermostat on again to 150°C and ensure the burner cross lights smoothly from the pilot.



## Maintenance Instructions

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Check burner flames are uniform and there is no spillage of the flames away from the heat exchanger.

Turn the thermostat off and blow out the pilot. Check that the flame failure valve closes within 60 seconds. This can be done by feel or sound.

Turn off the gas, remove pilot and withdraw burner assembly, clean the burner parts and ensure the injectors are clear.

Reassemble the pilot and main burners.

Go through the lighting up procedure, turn the thermostat to 150°C and allow to heat up. Check the thermostat cuts out the gas, turn the thermostat to 190°C, allow to heat up and note the oil temperature is 190°C $\pm$ 5°C.



## Fault Finding

Malfunction	Test and Probable Cause	Solution
Piezo Ignitor not sparking	Short in the High-Tension Lead	Replace Lead
	Fractured Electrode Insulator	Replace Electrode
	No spark being generated at all.	Replace Piezo
Pilot burner will not light or stay lit	Thermocouple / interrupter connections not secure	Tighten Connection
	<b>TEST:</b> Is there gas at the point when holding the control knob in the pilot position:	
	Yes	Check over temperature stat for open circuit and then check thermocouple voltage (min. 15mv)
	Yes, very little	Check supply, then check pilot jet for blockages and clean if necessary.
	No	Check Supply.
	If all the above are OK control valve is faulty	
Over temperature stat operates	Check if the temperature is over 220°C	If not, replace Control Stat
	<b>TEST:</b> Check if the control stat operates on temp. rise when set point is low / 100°C	
	If yes, check calibration of the control stat. ( <i>See Installation instructions for details</i> )	Manually reset over temperature stat
	If not working	Replace Control stat then manually reset over temperature stat.



## 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)

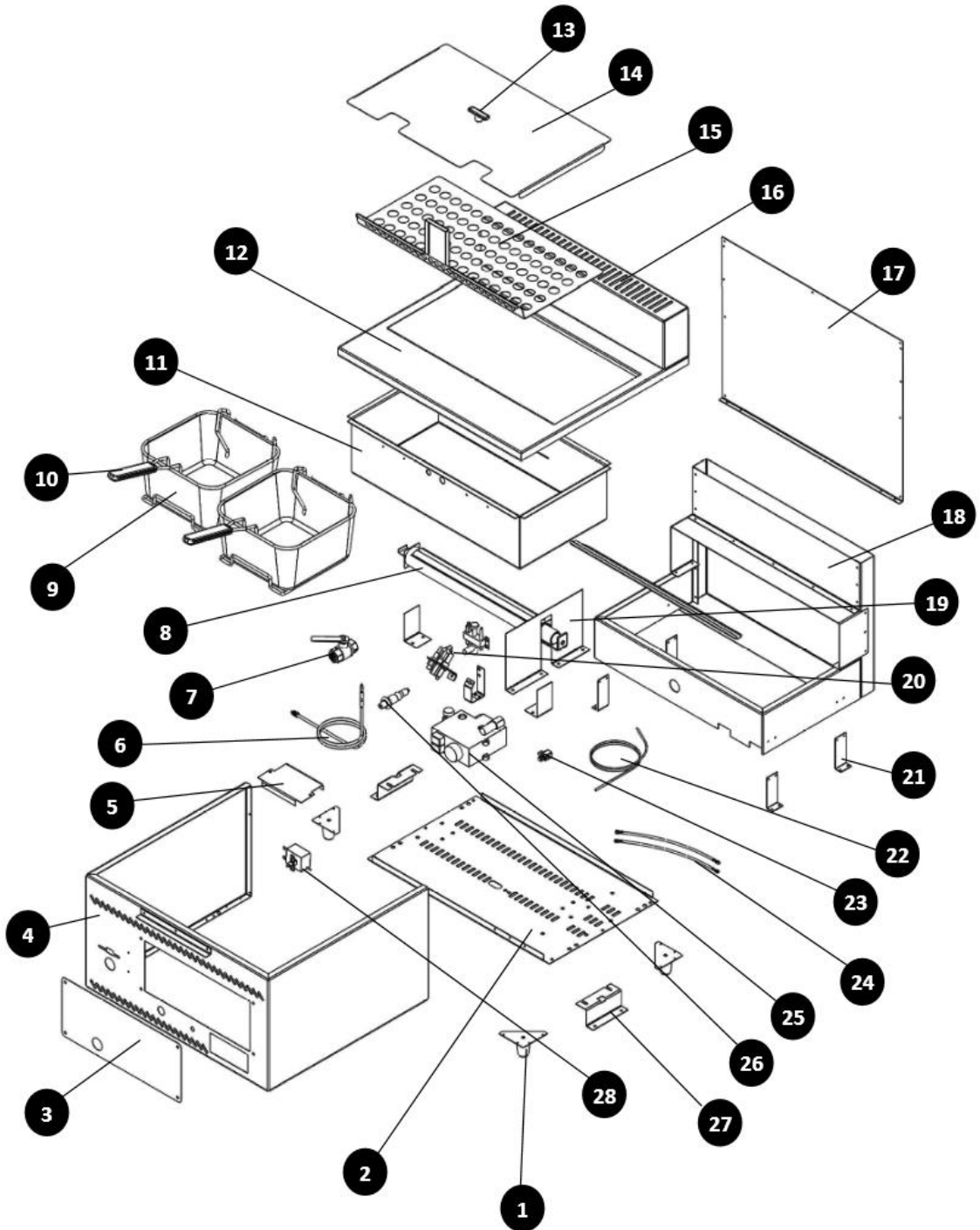
If you have any issues with your product and wish to request a warranty call you can contact our friendly team who will organize a Parry approved service engineer to attend and fix your problem.

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**





# Exploded View



Parry-British Built for Purpose



## Parts List

Part Number	Description	Code
1	Foot	FOOTAGH
2	Base	No Code
3	*Inspection Panel	No Code
4	*Body	No Code
5	Thermostatic Gas Valve Bracket	No code
6	Thermocouple	SITTHERMCPL
7	Ball Valve	VALVELB12
8	Burner	ULTBURNER / M
9	Basket	CHBS02700
10	Basket Handle	HANDLEBASK
11	*Fryer Tank	No Code
12	*Fryer Top	No Code
13	Tee Knob	TEEKNOB
14	*Lid	No Code
15	*Batter Plate	No Code
16	*Flue Cover	No Code
17	*Back Panel	No Code
18	*Burner Box	No Code
19	*Burner Deflektor Shield	No Code
20	Pilot w/o Electrode	PILOT3WAY
21	*Burner Box Support Leg	No Code
22	HT Lead	CABLHT500
22a	Electrode	SITELCTRODE
23	Interrupter	SITWINTAG
24	Interrupter Leads	AGFINTLEAD
25	Thermostatic Gas Valve	SITGASVALVE
26	Piezo Ignitor	PIEZO1SP1





## Parts List

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27	*Mounting Bracket	No Code
28	Over Temperature Thermostat (To be supplied as a kit of parts for spares purposes to include the following)	KIT- FRYERGLAND
28	Thermostat	TMST7000
	Bush	BUSH05900
	Disc (QTY 2)	DISC067061
	Hex Nut	LNUT05501
	Split Bush	NIPP67061
	Graphite Seal	SEAL07000
	Fibre Washer (QTY 2)	WASH05505
	Pilot Pipe	AGFPILOTP
	6mm Shear Off Olive and Nut	SIT6MMSHEAR
	Burner Pipe	AGFBURNRP
	Couple 8mm x ¼" BSP Tapper Compression Fitting	COUPLE8MM
	Main Burner Injector (Natural Gas)	INJECT220
	Main Burner Injector (LPG Gas)	INJECT135
	Tank Gland Fitting	BUSH05900
	Tank Gland Seal	SEAL09000
	Ball Valve Blanking Plug	PLUGSP12

\*Metalwork Components



## Replacement Parts







### PILOT JET AND ELECTRODE

Undo pilot feed from gas valve, undo thermocouple from valve, remove screw from pilot bracket, pilot assembly, c/w thermocouple and ignitor can now be removed.






### THERMOCOUPLE

Undo thermocouple from gas valve; release probe end from the bracket on the pilot assembly. Fit new in reverse order.

### CONTROL VALVE AND THERMOSTAT

-  Drain fryer
-  Disconnect the gas supply pipe work and pipe to burners.
-  See previous notes for removal of pilot/thermocouple assembly. Untighten the gland fitting to release phial from the tank.
-  Remove screws securing valve to bracket.
-  Remove fittings from valve to fit into replacement valves, as these are not supplied with new valve.
-  Refit in reverse order.

### SAFETY THERMOSTAT

-  Drain fryer
-  Remove spade connections on thermostat
-  Remove the nut securing thermostat to fascia
-  Untighten the gland fitting to release phial from the tank.
-  Fit new thermostat in reverse order.



## 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 charrills. (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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The packaging should be disposed of in accordance with the regulations in force.