



Static Bain Marie Servery

HGBM4, HGBM5



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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Product Overview

The new Parry HGBM4 & HGBM5 has been designed specifically to suit the requirements of the user. Two elements on the Bain marie tank that can be used wet or dry, keep cooked food at a serving temperature. Additional heat from lamps above ensure consistency in temperature of the food. Intended to be built into a counter, the unit has been designed with ease of installation and maintenance in mind.

It leads the industry in:

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

FEATURES	DETAIL	
	HGBM4	HGBM5
External Dimensions (inc stand & Glass) (W x D x H) mm	1455 x 685 x 1370	1782 x 685 x 1370
Working Height	900mm	
Glass Thickness	10mm	
Number of Bain marie bays	4 x 1/1GN 150mm Depth	5 x 1/1GN 150mm Depth
Gantry lamps	4 x 200W Lamps	5 X 200W Lamps
Bain marie elements	2 x 1400W wired together on one 3m cable.	
Total Power	3.6kW ----- 800W Gantry 2.8kW Bain marie Supplied on 2 Plugs	3.8kW ----- 1000W Gantry 2.8kW Bain marie Supplied on 2 Plugs
Weight	123kgs	129kgs
Construction	Stainless steel body with UV bonded glass display case that fits on top. Separate stand made as a box frame clad in stainless steel sheet.	



Safety Instructions

This appliance has been designed to warm products 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 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 that vents intended to provide air flow in and around the unit are not obstructed.
-  Ensure the appliance is isolated from the power supply before installing, cleaning or maintaining the appliance



Installation Instructions

The unit has been designed to be recessed into a counter. It is made in three parts to ease installation.

-  The unit should only be used when fully assembled on top of the stand and with the glass in position.
-  The main Bain marie unit drops on top of the stand and is held in position by corner brackets. The mains cables feed down through the stand and are routed either down the left or right side. Vertical trunking can be bolted to the leg of the frame to tidy the cables.
-  Horizontal trunking is also provided to be attached to the front underside of the frame to route the cables to the left or to the right.
-  The glass is made as one piece UV bonded together. The glass drops on the top of the unit and is positioned with two brackets to the serving side of the appliance. These brackets screw into the top surface of the Bain marie.
-  To prevent to glass from being able to move forward the Bain marie should be positioned slightly below the working surface of the Corian counter. Use the adjustable feet to reduce the height of the unit until the glass is securely captivated on all sides. To alter the height simple turn the feet.



Operating Instructions

The unit is designed to keep food warm whilst serving and should never be used to try to cook food.

Preparation

-  Ensure that the drain tap is closed, and the stopper is fitted, before filling with water.
-  Fill the tank with water to above the elements. Warm water can be used to speed up the heat up time.
-  Turn on the mains power for both the Bain marie and the gantry.
-  On the front fascia of the Bain marie turn on the rectangular power switch. This will illuminate to show there is power to the unit.
-  Turn the thermostat to full 80°C and allow unit to warm up.

Please note that the Bain marie will get to temperature quicker if you fill with warm water and replace the gastronorm pots with lids on during the heat up period.

The unit is supplied with 3 bridging bars that fit into the Bain marie well between the gastronorm pots to bridge the gap and stop steam escaping. These bars can be used to support the pots, if you are using smaller bain marie pots.

Heating food

-  When the tank has got to temperature, place hot food in gastronorm trays and place in the Bain maire tank in the unit.
-  Turn on the quartz lamps using the round red switch on the fascia of the Bain marie. The switch will illuminate to show the power is on.

Warning the gantry lights are designed to be used only when food is in the gastronorm pots as an additional heat source. When lights are on please remove the gastronorm lids as they will quickly get too hot to touch.

-  Adjust thermostat to the desired temperature.
-  Periodic checks are required throughout the service to ensure there is sufficient water in the tank. If require top up with warm water.
-  The temperature of the food should be checked using a food temperature probe before serving in compliance with health and safety recommendations.



Cleaning Instructions

The appliance should be cleaned after every use.

-  Allow unit to cool down before cleaning
-  Turn off unit at the mains power.
-  Remove gastronorm trays, empty debris and clean in hot soapy water.
-  Remove stopper on the drain valve and turn water valve to drain into a bucket / container.
-  Wipe out the remaining water from inside the tank with a cloth.
-  With the containers removed 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

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
Bain marie not heating	Check that the power switch is illuminated. If there is no illumination	Turn on mains power
		See an engineer to replace faulty switch, element or thermostat.
Gantry not lighting	Check that the power switch is illuminated. If there is no illumination	Turn on mains power
		See an engineer to replace faulty switch
Single bulbs not lighting	Check if the bulb has blown	Replace with a 300W bulb
Bain marie not heating	Check that the power switch is illuminated. If there is no illumination	Turn on mains power



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.

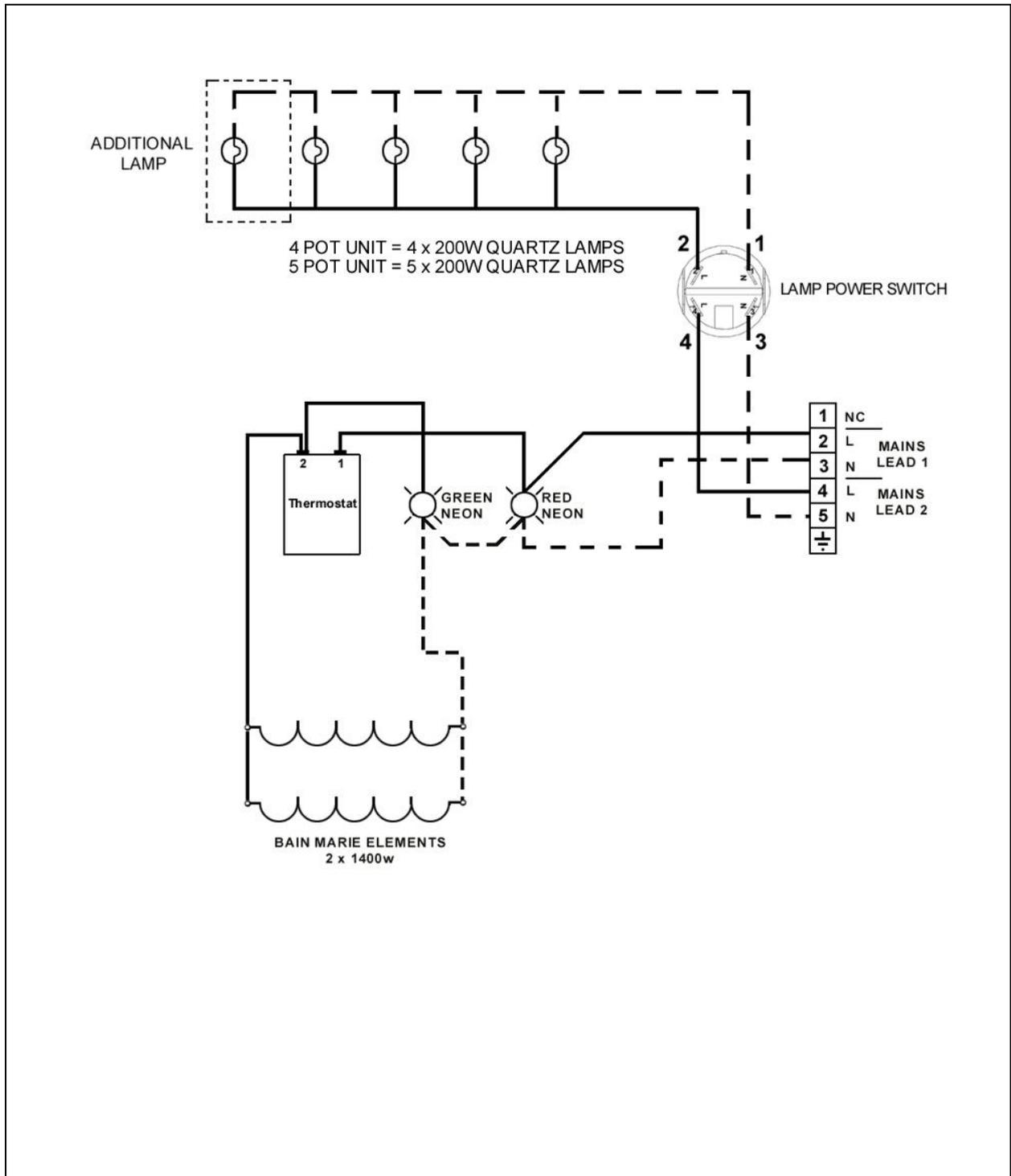
If you have any issues with your product and wish to request a warranty call you can contact our friendly team who will organize a Parry approved service engineer to attend and fix your problem.

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





Wiring Diagram

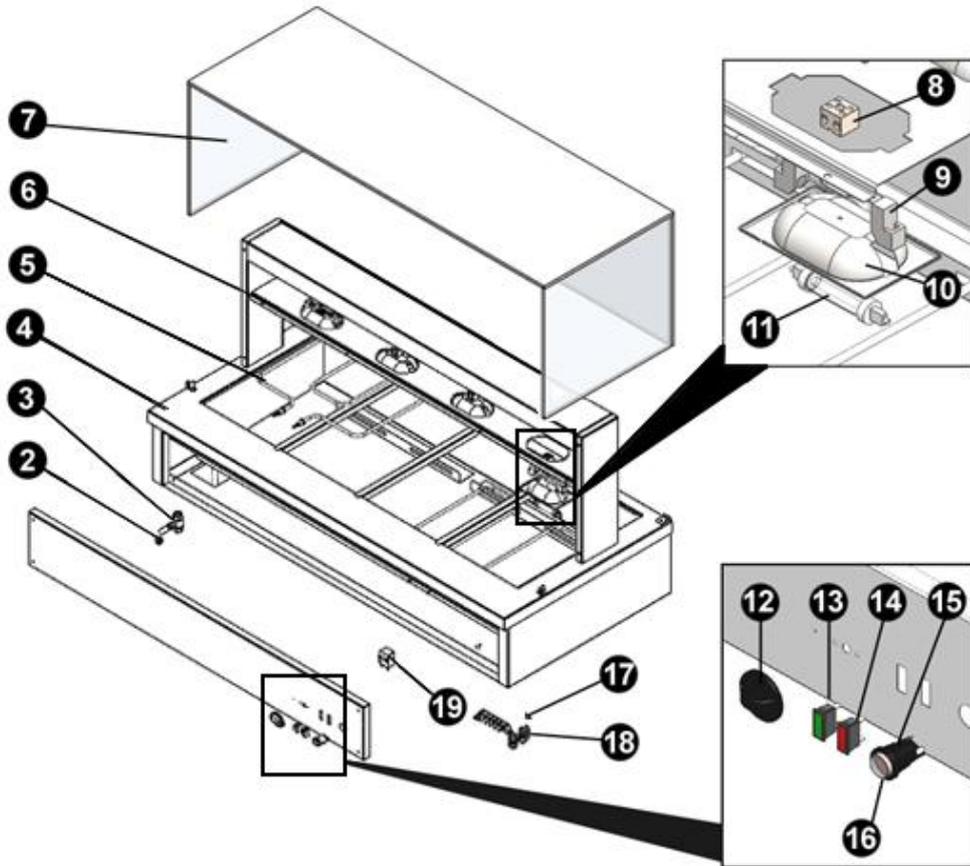




Exploded View

HGBM4 Exploded View Shown

(Only difference on HGBM5 is the size BM well, glass size and number of lamps)





Parts List

Part Number	Description	Code
1	*Fascia	*No Code
2	Stopper Plug	PLUGBSP12
3	Ball Valve	VALVEB12
4	*Body	*No Code
5	Element	ELBM02212
6	*Lamp Channel Cover	*No Code
7	Glass Assembly	HGBM4 = PLGLCSCABINET HGBM5 = PLGLCXBM
8	Ceramic Terminal Block	BTCER2WAY
9	Lamp Holder	CLICFIT200
10	Lamp Reflector	<i>Part of above</i>
11	Quartz Tube <i>Spare lamp code</i>	<i>Part of above</i> CLICLAMP200
12	Control Knob	KNOBTYPEB
13	Green Neon	LNGN06378
14	Red Neon	LNRE06178
15	Round Illuminated Switch	SWRE00008
16	Round Switch Cover	SWRE00008C
17	6 Way Terminal Block	TB6POLETT
18	Gland Fitting / Lock Nut	GLAND0M16 / LOCKNUTM16
19	Thermostat	TMST5513015
	*GN Bridging bar	*HGBM BRIDGING BAR
	1/1 GN pot and Lid	BAMA10150

*Metalwork Components



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.