



6 Zone Induction Hob

Model: I6



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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Sales Tel: 01332 875544



Product Overview

The Induction range hob is designed for the light duty market, ideal for education, small café environments. *This unit is no intended for high output restaurant.*

	I6
Dimensions (w x d x h) mm	900 x 730 x 298 (Working Height 258)
Hob Zones	6
Hob Surface	6mm Ceramic Glass
Hob Rating Per Zone (kW)	1,85 Boost 3.0
Electrical Supply 3 Phase + N	L1=15.8 L2=15.4 L3=15.4
Electrical Supply Single Phase	240V 50Hz ~ 11,200W 47A
Weight	
Warranty	2 Year

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



WARNING

This appliance must be installed, commissioned, and serviced by a qualified person in accordance with national and local regulations in force in the country of installation.

Attention must be paid to: Safety (installation and use) regulations, health and safety at work act, local and national building regulations, fire precautions act.

To prevent shocks, the appliance must be earthed, there is an additional equipotential connection to the rear of the appliance.

The appliance is not intended for use by young children or infirm persons without supervision.



Non-ionising electromagnetic radiation (Magnetic Field)

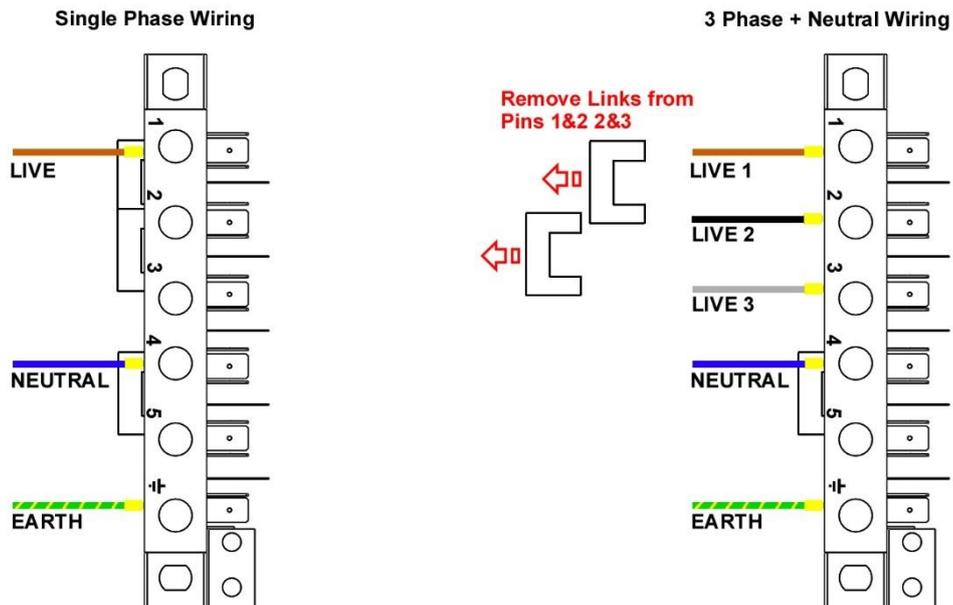
User must be made aware that individuals fitted with a Pacemaker should consult their doctor if in close proximity of this unit. The Induction hobs emanate a 19KHz – 35KHz output that may affect older type Pacemakers.



Installation Instructions

Wiring

Wiring terminal block is accessed at the rear of the appliance.
Remove the 4 screws to gain access.



Locating the appliance on a work surface



The unit as been fitted with adjustable feet to allow for levelling. (Shown above)



Installation Instructions

Locating the appliance on the I6 Stand.

Remove the adjustable feet from the base of the unit by unscrewing them.

Position the unit on top of the stand, between the locating cups, this will prevent the unit from moving once in place.



Locating the appliance on to a P9EO(A) Oven

Addition part required I6FITKIT – Comprising of P9EOSURROUND / P9EOFLUEEXT

Place the I6 hob unit on top of the P9EO Oven.

The feet can be left in-place.

Remove the screw from the top of the P9EO, Place the P9EO Surround kit to each side (handed) and replace the screws.



Remove the screws from the rear flue guard on the P9EO.





Installation Instructions

Relocate the flue guard upwards to the top of the I6 rear and re-secure using the screws.



Slide the P9EO Flue Extension through the top of the flue guard and locate the tabs in the top.





Operating Instructions



Important Note

Please ensure that you have read all the safety instruction prior to use

-  Only qualified or trained personnel should use this appliance.
-  Do not place any metal objects IE Kitchen Utensils, foil, or plastic containers on the Ceramic top.
-  Please be aware that the induction zones if active can have the potential to heat up jewellery.
-  The induction zone may also cause disruption to electronic equipment placed over the induction zones.
-  Never place magnetic media cards IE Bank cards, loyalty cards etc on the Ceramic top as data could be wiped.
-  Never leave the induction hob unsupervised whilst in use.
-  Never use the top for storage.
-  Pans with damage to the base can cause the appliance to run inefficient.



Cracked or Broken

If the Ceramic glass is cracked or broken Immediately, disconnect appliance from the power source and contact service agent.



Operating Instructions



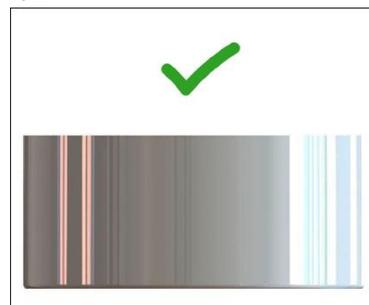
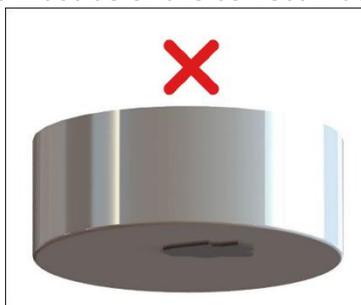
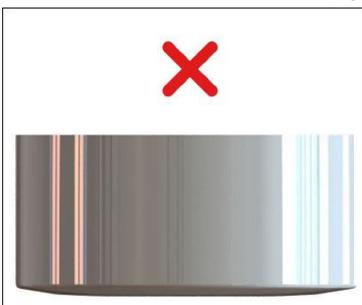
Correct pan size 120mm – 220mm.



Small pan size position.



Pans must be of the correct material.



Ensure the pan base is flat and there is no debris on the underside.



Operating Instructions

Recommended pan base diameter 120mm
 Coil Diameter per zone 180mm
 Maximum pan base diameter 220mm

Hob operating instructions

Constant variable power settings are available from the control knob.
 The following symbols will be displayed on the indicator seen through the glass in front of each pair of zones.



	Melt (approx. 45°C), Keep warm (Approx. 70°C) and Simmer functions (Approx. 94°C)
	Power level setting (1-9)
	Power boost function (Maximum run cycle 10 minutes)
	Automatic heat up control
	Control lock function
	Pan detection (no pan present)
	Residual heat display (<i>This will show until the surface of the Ceramic glass has cooled down</i>)
	Error codes - generator
	Error – rotary control (lightning symbol)



Operating Instructions

Turn the control knob for the desired zone to the required power level as indicated below.

Melt, Keep warm and Simmer functions

One bar on the indicator is to heat the pan to 45°C, two bars 70°C and three bars is 94°C. The temperatures above are approximate and depend on the pan quality and volume of product.

Power level settings

There are 9 power level settings. The table below gives a percentage of maximum power for each setting with a time limit for operation at that power.

Power Level	Low temp hold	1	2	3	4	5	6	7	8	9
% of power	---	3%	5%	8%	12%	18%	28%	42%	64%	100%
Time limit (mins)	120	520	402	318	260	212	170	139	113	90

Power boost function

Power boost can be activated by turning the control knob clockwise from level “9” for approximately 2 seconds. “P” will be displayed on the indicator to show the boost is active. Only one coil in the front to back pair can be activated at one time.

The boost function will only run for a maximum of 10 minutes before it drops back to level “9”. Either of the front to back coils may be able to boost again, providing the system temperatures are at a satisfactory level.

Automatic heat-up control (AHC)

The AHC function will give full power a coil for a pre-set time before reducing the power to a lower power level set by the control knob.

- To activate the function, turn the control knob anticlockwise from the “Off” position until the indicator displays “A” and hold in this position for at least 3 seconds.
- Whilst the indicator is displaying “A” turn the control knob clockwise to the required setting (1-8).
- The indicator will return, back to “A” and the coil will run at maximum power for the times shown in the table below before reducing to the lower power level to final setting.

Power level setting	1	2	3	4	5	6	7	8
Pre-set time (secs)	40	72	120	176	256	432	120	192



Operating Instructions

Control lock function

This feature allows unwanted operation of the hob. When enabled both indicators will display “L”.

Enable lock

Turn a pair front and rear (left, centre, right) control knobs anticlockwise for approximately 5 seconds until the indicators change to “L”.

Disable lock

Turn a pair front and rear (left, centre, right) control knobs anticlockwise for approximately 5 seconds until the “L” on the indicators are extinguished.

Pan detection function

This function prevents the coil(s) being energised without a pan being present and, also turns off the coil(s) when the pan is removed. If the incorrect pan material is used, then then the indicator will display no pan detected.

Do not rely on the pan detector, always turn off the control knobs when not in use.

Residual heat display

When the temperature of the Ceramic hob glass exceeds 60°C once the pan is removed, the indicator will display “H” to indicate that the surface is hot to touch.

Whilst the “H” is indicated, the internal cooling fan will continue to run.

Error codes

See fault finding section

Oven Operating Instructions

-  Set the shelves in the desired place, there are 3 positions, and 2 shelves supplied with the unit.
-  Turn the oven dial to the desired temperature and pre-heat the oven for approximately 10 - 15 minutes prior to use. *(The lower the temperature the time will be less)*. The green light will extinguish once up to temperature and will turn on and off as the thermostat maintains the oven temperature.
-  Open the RH door and the LH door will be opened if you have full access.
-  Additional cooling fans are fitted and controlled when the oven is active. These will run once the internal of the hob section reaches a set temperature. The cooling fans will continue to run after oven is turned off for some period to vent excessive heat build.

When the appliance is not in use, turn off at the mains isolator(s)



Cleaning Instructions

Dust / Grease Filter



The dust / grease filter will need to be cleaned periodically to prevent lack of fresh cooling air to the electronics.

Failure to clean will impact on performance and can lead to failure of the electronics if left blocked.

This is located to the rear of the hob unit.



-  Turn off unit at the mains isolator(s).
-  Allow all surfaces, oven to be cool prior to cleaning.
-  Wipe down all panels of the appliance with a soft cloth and warm soapy water, **Do Not** use abrasive or chlorine based, cleaners, **Do Not** use abrasive materials.
-  Dry off with a soft cloth.
-  Stainless steel cleaners maybe used and cleaning instructions on the product must be adhered to.
-  Never clean the unit with water jets or steam cleaners.
-  Clean the Ceramic glass regularly, Do Not use abrasive sponges, or scouring agents and harsh chemicals like oven cleaner. Remove the dirt and food with a scraper or special Ceran cleaning sponge.

Care of Ceramic Glass, if plastic, aluminium foil, or sugary foods have dropped on to the hot surface, scrape off immediately. If these substances melt, then they could damage the Ceramic glass surface.



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 Red power indicator to front fascia.	Ensure that the isolator is turned "On"	If the problem continues, please contact Parry
Red power indicator on but pan does not heat up	Check that the correct dial id turned "On" and set to a desired setting. Check that the correct pans are being used. See page for details	If the problem continues, please contact Parry
Fan noise heard after use.	The appliance is fitted with secondary fans that will turn on if the appliance reaches 40°C. These will remain to run until the internal temperature drops below 25°C	If the kitchen is remains hot and the appliance has not been used for a period of time, this could be to do with the ambient temperature. If the induction hob is located above a P9EO oven and the oven is in use, then the fans will run to prevent over-heating. if the problem continues, please contact Parry



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, its 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 the Parry manufactured products.

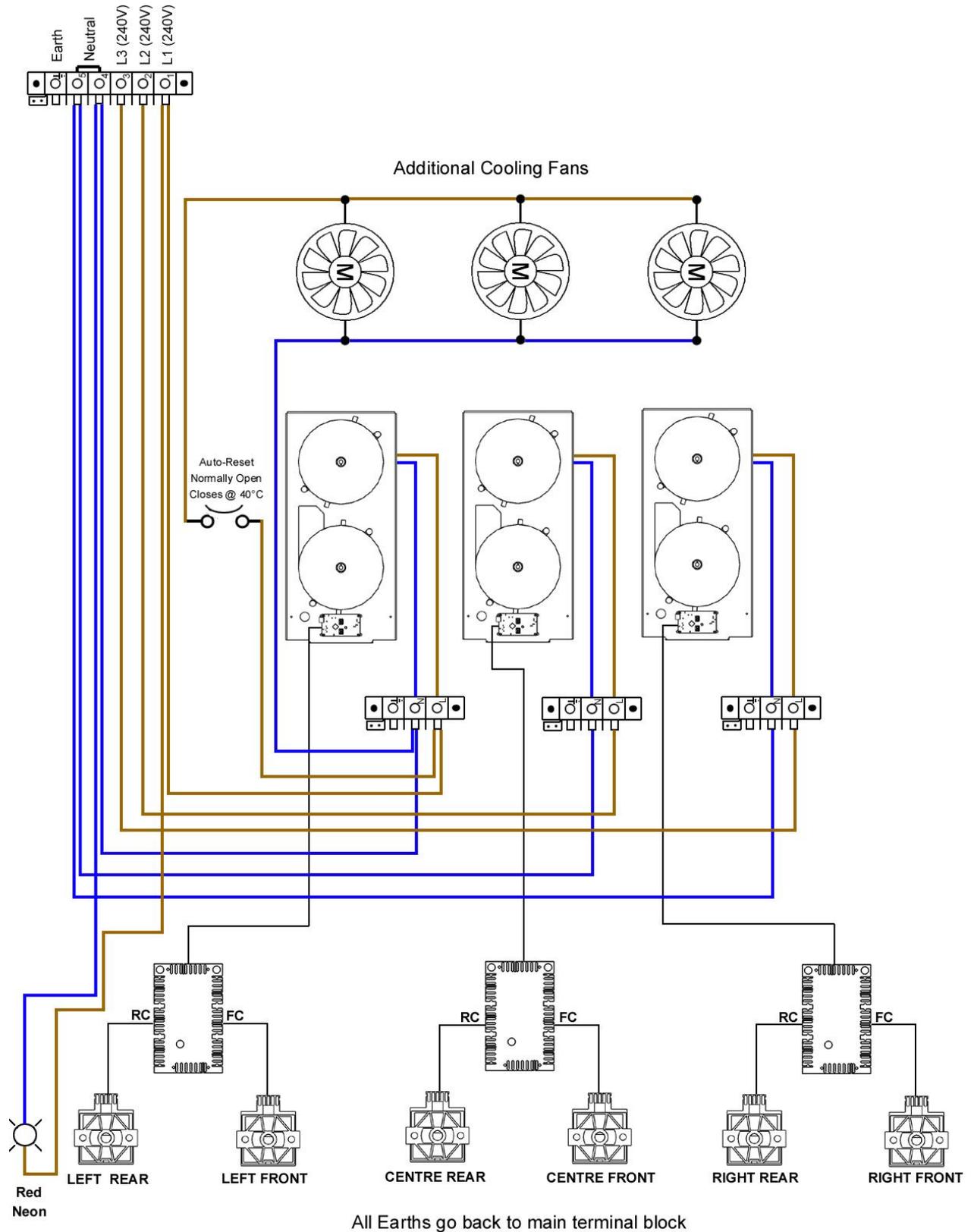
If you have any issues with your product and wish to request a warranty, call you can contact our friendly team who will organize a Parry approved service engineer to attend and fix your problem.

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





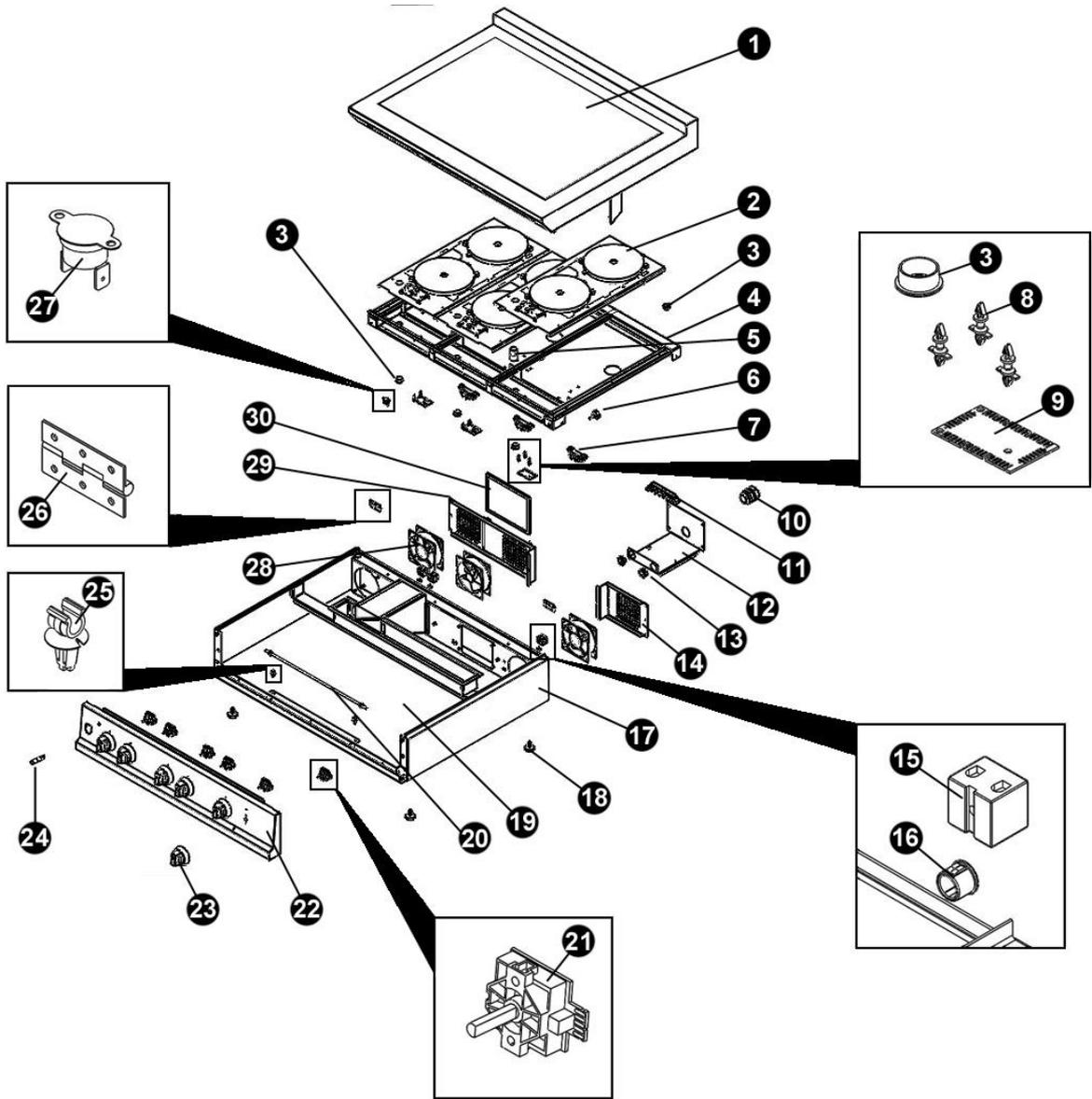
Wiring Diagram



Parry-British Built for Purpose



Exploded View





Parts List

Part Number	Description	Code
1	CERAMIC GLASS ASSEMBLY	I6GLASSASSEM
2	INDUCTION DOMINO	INDUCTION16A
3	CABLE BUSH 19MM	BUPL75010
4	*INDUCTION CARRIER	I6INDUCCARRIER
5	20MM CABLE GUIDE	CONDUIT20STRAIGHT
6	INDUCTION CARRIER LOCK KNOB	STARKNOB
7	3 POLE TERMINAL BLOCK	TB3POLE
8	PCB SPACER	SPACERPCB
9	INDUCTION SPLITTER	INDUCTIONSPLIT
9A	INDUCTION 5 POLE WIRE	INDUCTIONCAB1
9B	INDUCTION 8 POLE WIRE	INDUCTIONCAB2
10	1" GLAND FITTING	ULTBUNGFIT AS OF FEB 2025 USE GLANDM32
10A	1" GLAND LOCK NUT	ULTBUNG AS OF FEB 2025 USE GLANDM32
11	6 POLE TERMINAL BLOCK	TB6POLETB
12	*TERMINAL CONNECTION TRAY	*No Code
13	28MM CABLE BUSH	BUSR02800
14	*SMALL FAN GUARD	*No Code
15	CERAMIC TERMINAL BLOCK	BTCER2WAY
16	SMALL CABLE BUSH	BUPL50006
17	*I6 BODY ASSEMBLY CW DUCTING	*No Code
18	ADJUSTER FOOT	FOOTM8X22LP
19	INSULATION BLANKET (CUT SIZE 898 X 655)	VARITHERM
20	TOP STAY	I6-I4STAY
21	INDUCTION CONTROL	INDUCTIONSEL
22	*FASCIA	*No Code
23	CONTROL KNOB	ULTKNOB1



Parts List

Part Number	Description	Code
24	RED NEON	LNRE2211P
25	TOP STAY CLIP	PUSHCLIP16MM
26	HINGE	HINGE5028
27	THERMAL SWITCH	THERM40C
28	FAN MOTOR	FAN120X38-BB
29	*LARGE FAN GUARD	*No Code
30	DUST / GREASE FILTER	DUSTFILTER200X150
31	MAIN WIRING LOOM	W169

**Metalwork Components*



Replacement of parts



WARNING

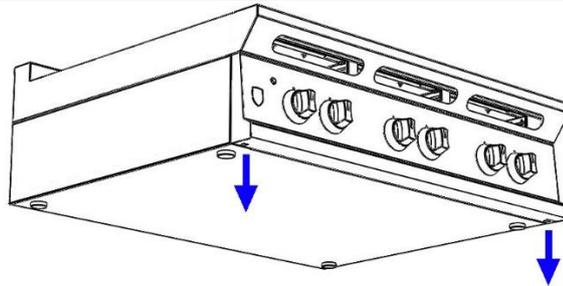
Isolate the appliance from the mains supply before commencing any work.

Replacing an induction domino.

Remove the bottom screws below the fascia.

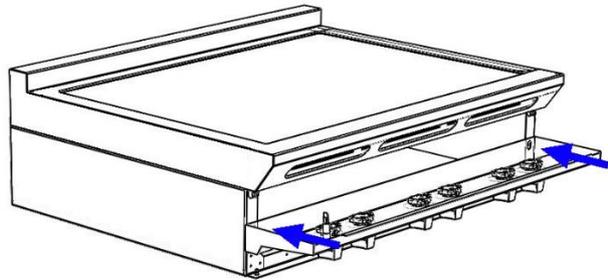
If this is on frame you will need to lift and pull forward.

If on an oven, the flue guard to the rear will need to be removed, lifted and pulled forward.

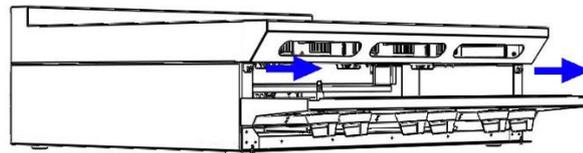


Locate the fascia on the two mounting screws of the body.

Disconnect all the connections to the controllers.



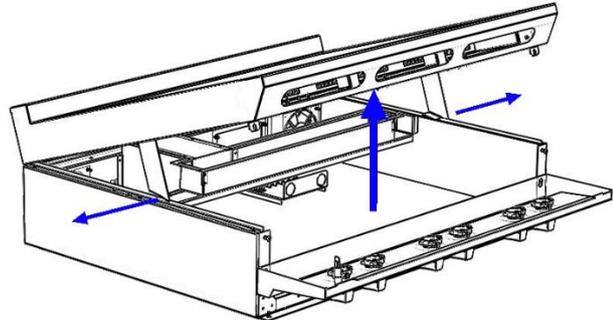
Remove the securing screws from the top.



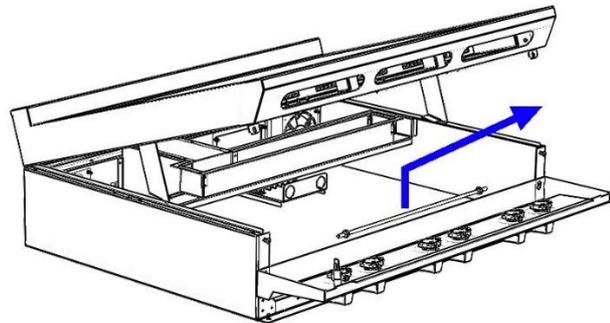


Replacement of parts

Lift the top and allow the tabs each side to locate over the top lip of the body.

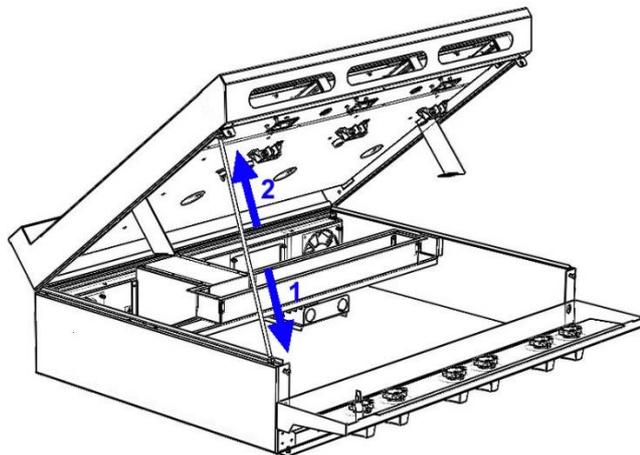


Remove the top stay from the two yellow clips located behind the fascia near the base of the unit.



Position the stay in the hole of the body and then lift the top and position the top of the stay into the hole of the top behind the tab.

Ensure that the pins of the stay are fully in the holes.

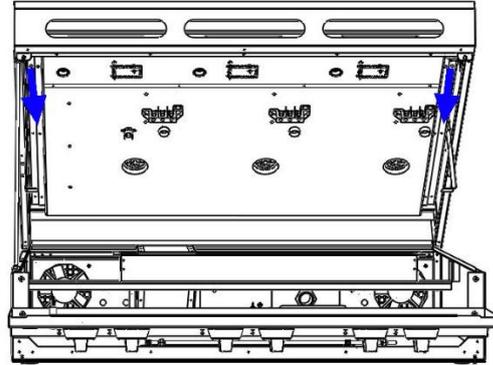




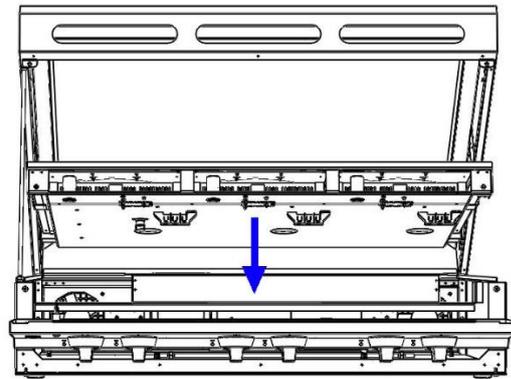
Replacement of parts

Partially unscrew the induction carrier locking nuts.

Ensure that you support the weight when loosening the last one.

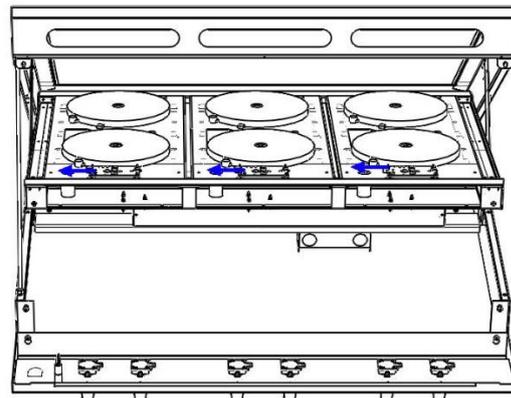


Lower the induction carrier to the supporting tabs.



Disconnect the wire from the display board of the defective induction domino.

Disconnect the wires underneath to the defective domino.

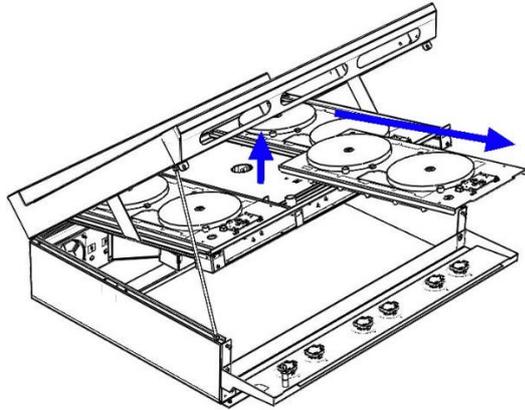




Replacement of parts

Lift out the defective domino and feed power cable through the cable grommet.

To replace repeat the steps in reverse.



Replacing the cooling fans.

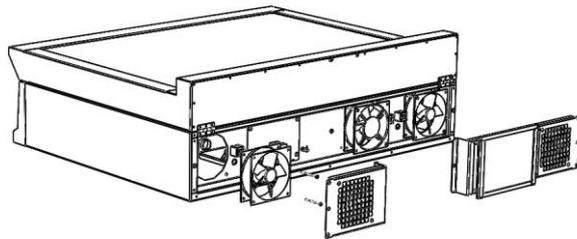
Please note the cooling fans will only be active if the interior exceeds 40°C

Remove the screws from the cover.

Disconnect the wires from the terminal block.

Remove the two screws from the fan and replace.

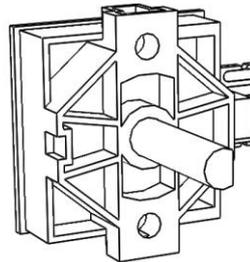
The two outer fans take hot air from the unit and the arrows point outwards whilst the centre one (behind filter) draws cool air into the ducting.



Replacing the controller

Remove the fascia, remove the control knob and disconnect the wire.

Unscrew the screws and replace.





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 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 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 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 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.