



# PARRY FS-HBW Series Range Instruction Manual

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**PARRY FS-HBW Series Range**



## Product Information

### Specifications

- **Product Range:** FS-HBW
- **Available Models:** FS-HBW2, FS-HBW3, FS-HBW4, FS-HBW5 (Including Gantry versions & 800mm Height)
- **Manufacturer:** Parry Catering Equipment (Midlands) Ltd
- **Address:** Town End Road, Draycott, Derby, DE72 3PT
- **Sales Tel:** 01332 875544

### Product Overview

The new Parry Flexi-Serve range has been designed specifically to suit the requirements of the user. The FS-HBW Range has a fan-assisted heated cupboard, incorporating a heavier-duty wet well Bain Marie tank. The Flexi-Serve range can be manufactured with or without a gantry.

### Features

<b>M od el</b>	<b>External Dimensi ons (mm )</b>	<b>Internal Cupboa rd (mm)</b>	<b>Shelves</b>	<b>Height with Gantry (m m) Optional</b>	<b>Total Power (Watt s)</b>	<b>Total Powe r with Gant ry (Watts)</b>	<b>Vol tag e</b>	<b>Plug Type (without/w ith gantry)</b>	<b>We igh t (k g)</b>	<b>Weight with Ga ntry (kg )</b>
FS -H B W 2	860(w)	705(w) x 580(d) x 410(h)	2 Layers supplied 4 Positions	1440(h)	2900	3100	230 V 5 0H z ~	13 Amp / 1 6 Amp Co mmando	86	108
FS -H B W 3	1160(w)	1005(w) x 580(d) x 410(h)	2 Layers supplied 4 Positions	1440(h)	2900	3100	230 V 5 0H z ~	13 Amp / 1 6 Amp Co mmando	10 8	137
FS -H B W 4	1495(w)	1340(w) x 580(d) x 410(h)	2 Layers supplied 4 Positions	1440(h)	4300	4700	230 V 5 0H z ~	32 Amp Co mmando	12 8.5	176
FS -H B W 5	700(d) x 900(h)	1675(w) x 580(d) x 410(h)	2 Layers supplied 4 Positions	1440(h)	4300	4900	230 V 5 0H z ~	32 Amp Co mmando	16 9.5	226.5
FS -H B W 2- 8	860(w)	705(w) x 580(d) x 310(h)	2 Layers supplied 3 Positions	1340(h)	2900	3100	230 V 5 0H z ~	13 Amp / 1 6 Amp Co mmando	76. 5	96.5
FS -H B W 3- 8	1160(w)	1005(w) x 580(d) x 310(h)	2 Layers supplied 3 Positions	1340(h)	2900	3300	230 V 5 0H z ~	13 Amp / 1 6 Amp Co mmando	93	122
FS -H B W 4- 8	1495(w)	1340(w) x 580(d) x 310(h)	2 Layers supplied 3 Positions	1340(h)	4300	4700	230 V 5 0H z ~	32 Amp Co mmando	11 3	157
FS -H B W 5- 8	700(d) x 800(h)	1675(w) x 580(d) x 310(h)	2 Layers supplied 3 Positions	1340(h)	4300	4900	230 V 5 0H z ~	32 Amp Co mmando	14 9.5	202

### Safety Instructions

The unit has been designed to easily be moved into position and has four braked castors to lock in position to

avoid movement whilst in operation. Alternatively, the units can be supplied on adjustable legs for fixed position. 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 adequate supervision and training in the safe use of this appliance.

## Installation Instructions

### Mobile Use

1. Position the Flexi-Serve unit in the serving position.
2. Secure the unit in place using the 4 braked castors.
3. Depending on the unit, it will be fitted with a 13amp plug, 16amp commando, or 32amp commando.
4. Plug the unit into a suitable socket.

### Static Use

1. Position the Flexi-Serve unit in the serving position.
2. Adjust the legs to suit the surface.
3. Depending on the unit, it will be fitted with a 13amp plug, 16amp commando, or 32amp commando.
4. Plug the unit into a suitable socket.

## FAQ

- **Q: What is the purpose of the Parry Flexi-Serve range?**

A: The Parry Flexi-Serve range has been designed specifically to suit the requirements of the user. It features a fan assisted heated cupboard and a heavy-duty wet well Bain Marie tank.

- **Q: Can the Flexi-Serve range be manufactured with or without a gantry?**

A: Yes, the Flexi-Serve range can be manufactured with or without a gantry.

- **Q: What are the safety instructions for using this appliance?**

A: The unit should be moved into position and locked using the braked castors to avoid movement during operation. All personnel must receive adequate supervision and training in the safe use of this appliance as parts of it will become very hot.

## 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 range of Stainless Steel Products has 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 certifications for all products.

- 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, and 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

## **Product Overview**

The new Parry Flexi-Serve range has been designed specifically to suit the requirements of the user. The FS-HBW Range has a fan-assisted heated cupboard. Incorporating a heavier-duty wet well Bain Marie tank. The Flexi-Serve range can be manufactured with or without a gantry.

### **It leads the industry in:**

- Design and aesthetic appeal
- Performance
- Power
- Functionality
- After sales support
- 900mm Height Range (Standard)

Features	FS-HBW2	FS-HBW3	FS-HBW4	FS-HBW5
External Dimensions (mm)	860(w)	1160(w)	1495(w)	1830(w)
	700(d) x 900 (h)			
Internal Cupboard (mm)	705(w)	1005(w)	1340(w)	1675(w)
	580 (d) x 410 (h)			
Shelves	2 Layers supplied 4 Positions			
Height with Gantry (mm) <b><i>Optional</i></b>	1440 (h)			
Total Power (Watts)	2900	2900	4300	4300
Total Power <b><i>with Gantry</i></b> (Watts)	3100	3300	4700	4900
Voltage	230V 50Hz ~			
Plug Type ( <b><i>without / with gantry</i></b> )	13 Amp / 16 Amp Commando	13 Amp / 16 Amp Commando	32 Amp Commando	32 Amp Commando
Weight (kg)	86	108	128.5	169.5
Weight with Gantry (kg)	108	137	176	226.5

- 800mm Height Range

Features	FS-HBW2-8	FS-HBW3-8	FS-HBW4-8	FS-HBW5-8
External Dimensions (mm)	860(w)	1160(w)	1495(w)	1830(w)
	700(d) x 800 (h)			
Internal Cupboard (mm)	705(w)	1005(w)	1340(w)	1675(w)
	580 (d) x 310 (h)			
Shelves	2 Layers supplied 3 Positions			
Height with Gantry (mm) <b><i>Optional</i></b>	1340 (h)			
Total Power (Watts)	2900	2900	4300	4300
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Voltage	230V 50Hz ~			
Plug Type ( <b><i>without / with gantry</i></b> )	13 Amp / 16 Amp Commando	13 Amp / 16 Amp Commando	32 Amp Commando	32 Amp Commando
Weight (kg)	76.5	93	113	149.5
Weight with Gantry (kg)	96.5	122	157	202

## Safety Instructions

The unit has been designed to easily be moved into position and has four braked castors to lock in position to avoid movement whilst in operation. Alternatively, the units can be supplied on adjustable legs for fixed position. 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 adequate 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 and must be fitted by a qualified electrician, by 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.
- This protective film must be 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 easily be moved into position and has four braked castors to lock in position to avoid movement whilst in operation. Alternatively, the units can be supplied on adjustable legs for fixed position.

**Mobile Use**

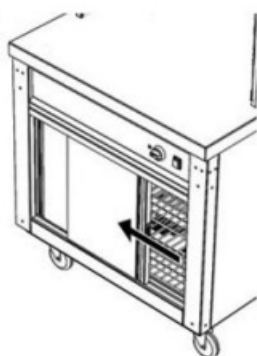
- Position the Flexi-Serve unit in the serving position and secure in place using the 4 braked castors.
- Depending on the unit, these will be fitted with 13amp plug, 16amp commando or 32amp commando. Plug into a suitable socket.

### **Static Use**

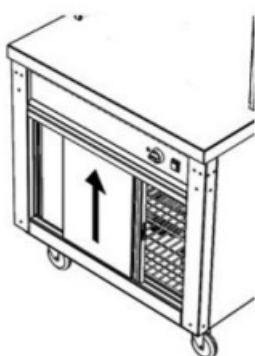
Position the Flexi-Serve unit in the serving position and adjust legs to suit the surface. Depending on the unit, these will be fitted with 13amp plug, 16amp commando or 32amp commando. Plug into a suitable socket.

### **Taking Out the Doors**

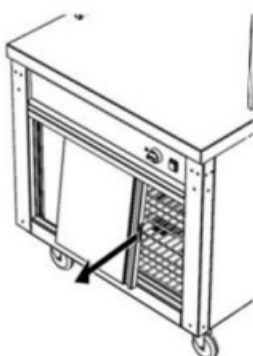
Slide door to the middle



Lift door up



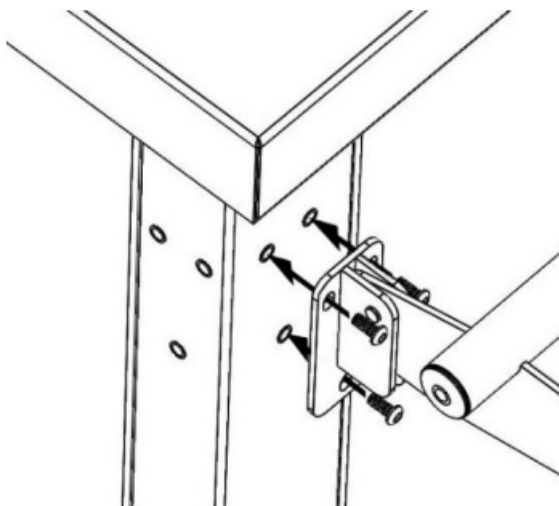
Angle bottom of door forward



Pull door down



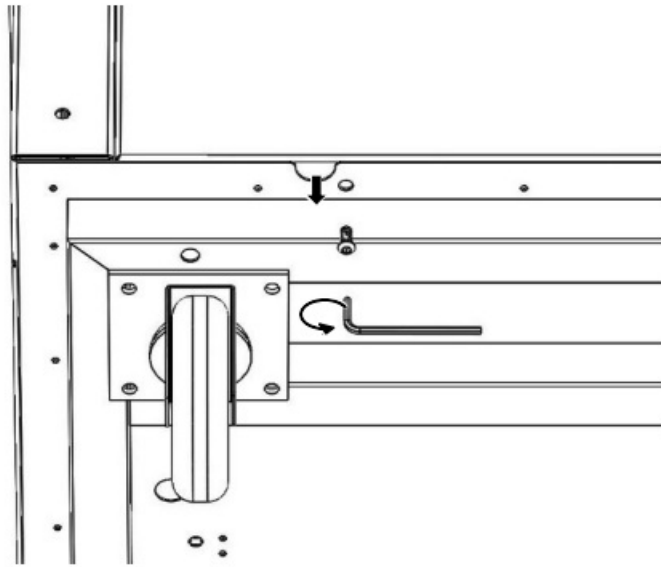
### **Attaching the Tray Slide to the Unit**



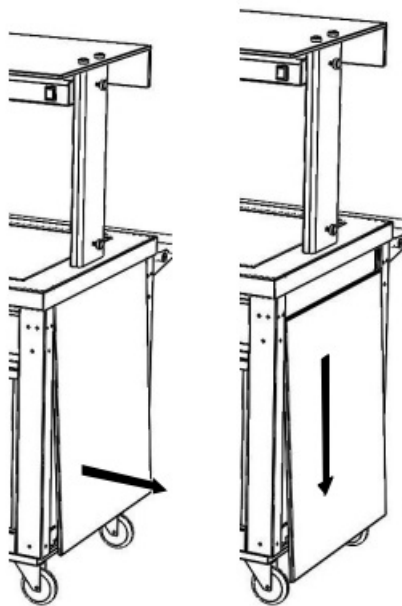
### **Removing the Side and Front Panels**

- Unscrew the screw from the bottom of the unit with the supplied Allen Key.





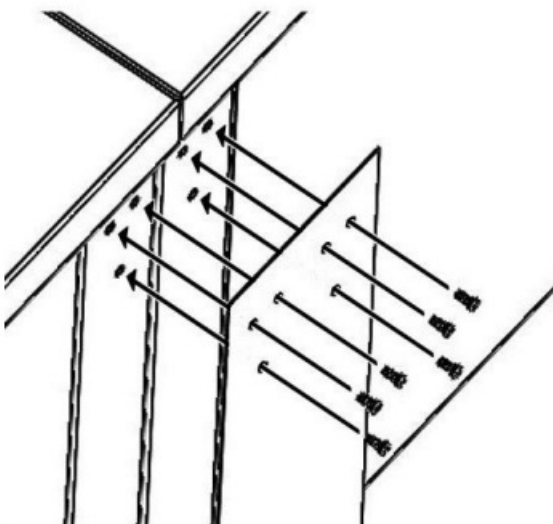
- Using the finger cutouts on the bottom of the unit pull the panel out and then slide down.



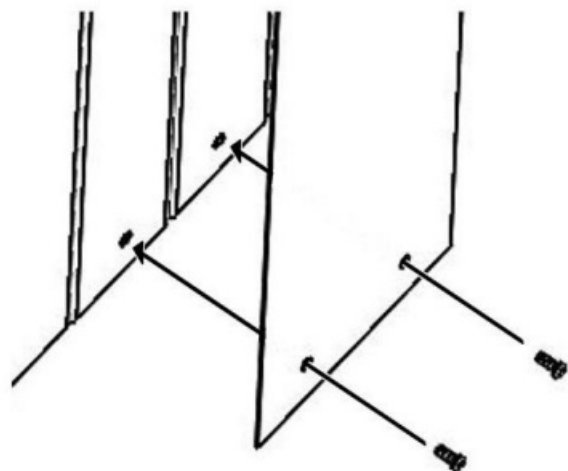
### Fixing the Connecting Plates and Trims to the Units

Push the two units together that you require the joining plate to be attached to. Screw in the supplied Allen screws with the supplied Allen key.

Top of Unit

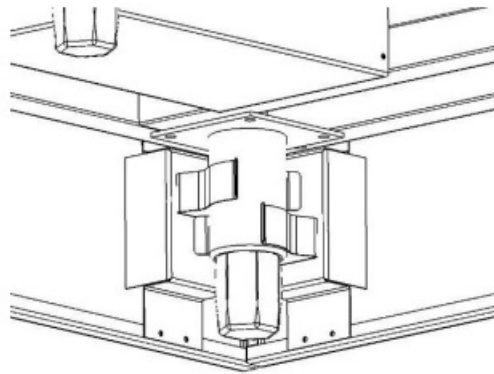
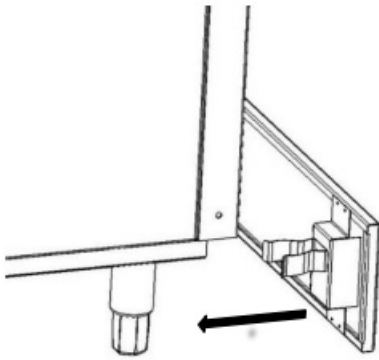


Bottom of Unit



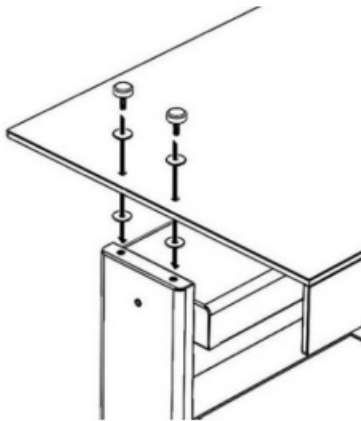
### Kick Plate Installation (If fitted on legs)

- Kick plates clip onto the legs of the unit. You must order legs instead of castors to be able to have kick plates.

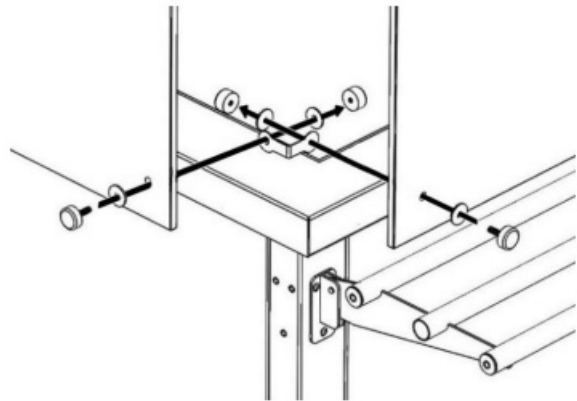


### Installation of Gantry Glass

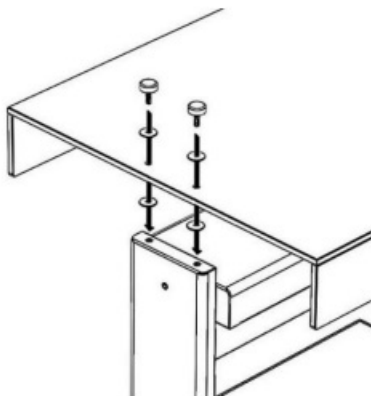
Gantry Glass Standard



Fully Enclosed Gantry Glass

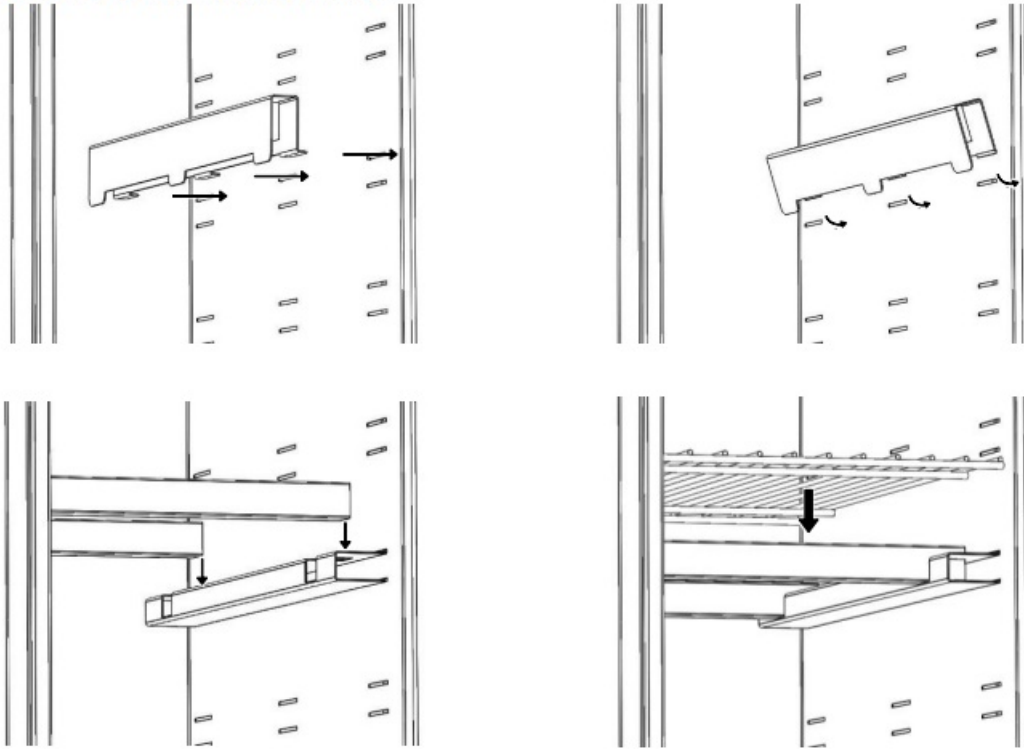


Island Gantry Glass



- Installation or movement of shelves

## Installation or movement of shelves



## Operating Instructions

The unit is designed to keep food warm whilst serving and should never be used to try to cook food. Controls slightly differ between FS-HBW2 / FS-HBW3 & FS-HBW4 / FS-HBW5 shown below:

### FS-HBW2 & FS-HBW3



### FS-HBW4 & FS-HBW5



## Hot Cupboard

- Turn on the mains power switch. (FS-HBW4 / FS-HBW5 to the right)
- The Hot Cupboard fan will run.
- Turn on Hot Cupboard control to full for 15 minutes to allow to warm up.
- Whilst the hot cupboard is heating the green indicator lamp will be displayed.
- When the hot cupboard achieves temperature, the lamp will distinguish.
- This will turn on and off to maintain temperature.
- Once the Hot Cupboard is up to temperature place cooked, hot food in suitable metal containers into the hot cupboard.
- Adjust the dial to desired level The Hot Cupboard will operate between 30-90°C.

## Bain Marie

- Turn on the mains power switch. (FS-HBW4 / FS-HBW5 to the left this will also feed power to the gantry if fitted with an independent switch to turn lights ON)
- Ensure that the drain vale is closed and safety stopper is fitted.
- Fill the tank so that the water level is just above the metal element guide towards the rear.
- Turn on Bain Marie control to full to allow water to warm up. (Larger units water will take longer to heat if hot water can be added this will speed up the heating process) Whilst the Bain Marie is heating the green indicator lamp will be displayed.
- When the Bain Marie achieves temperature, the lamp will distinguish.
- This will turn on and off to maintain temperature.
- Once the Bain Marie is up to temperature place cooked, hot food in suitable GN containers into the well. The unit is provided with bridging bars to allow configuration of pots.
- Adjust the dial to desired level The Bain Marie will operate between 30-90°C.

## After Use

- Turn off power dials to the Hot Cupboard, Bain Marie and power switch(s).

## Cleaning Instructions

The appliance should be cleaned after every use.

- Allow unit to cool down before cleaning
- Turn off unit at the mains power.
- Clean with hot soapy water.
- 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](http://www.parry.co.uk/parry-commercial-catering-spares)

## Fault Finding

<b>Fault</b>	<b>Check</b>	<b>Solution</b>
<b>Hot Cupboard not heating</b>	Check that the power switch is on and the thermostat is selected to desired temperature.	Turn on mains power
		See an engineer to replace faulty switch, element or thermostat.
<b>Bain Marie not heating</b>	Check that the power switch is on and the thermostat is selected to desired temperature.	Turn on mains power
		See an engineer to replace faulty switch, element or thermostat.
<b>Gantry not lighting</b>	Check that the power switch is illuminated. If there is no illumination	Turn on mains power
		See an engineer to replace faulty switch
<b>Single bulbs not lighting</b>	Check if the bulb has blown	Replace with a 200W bulb

## 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.

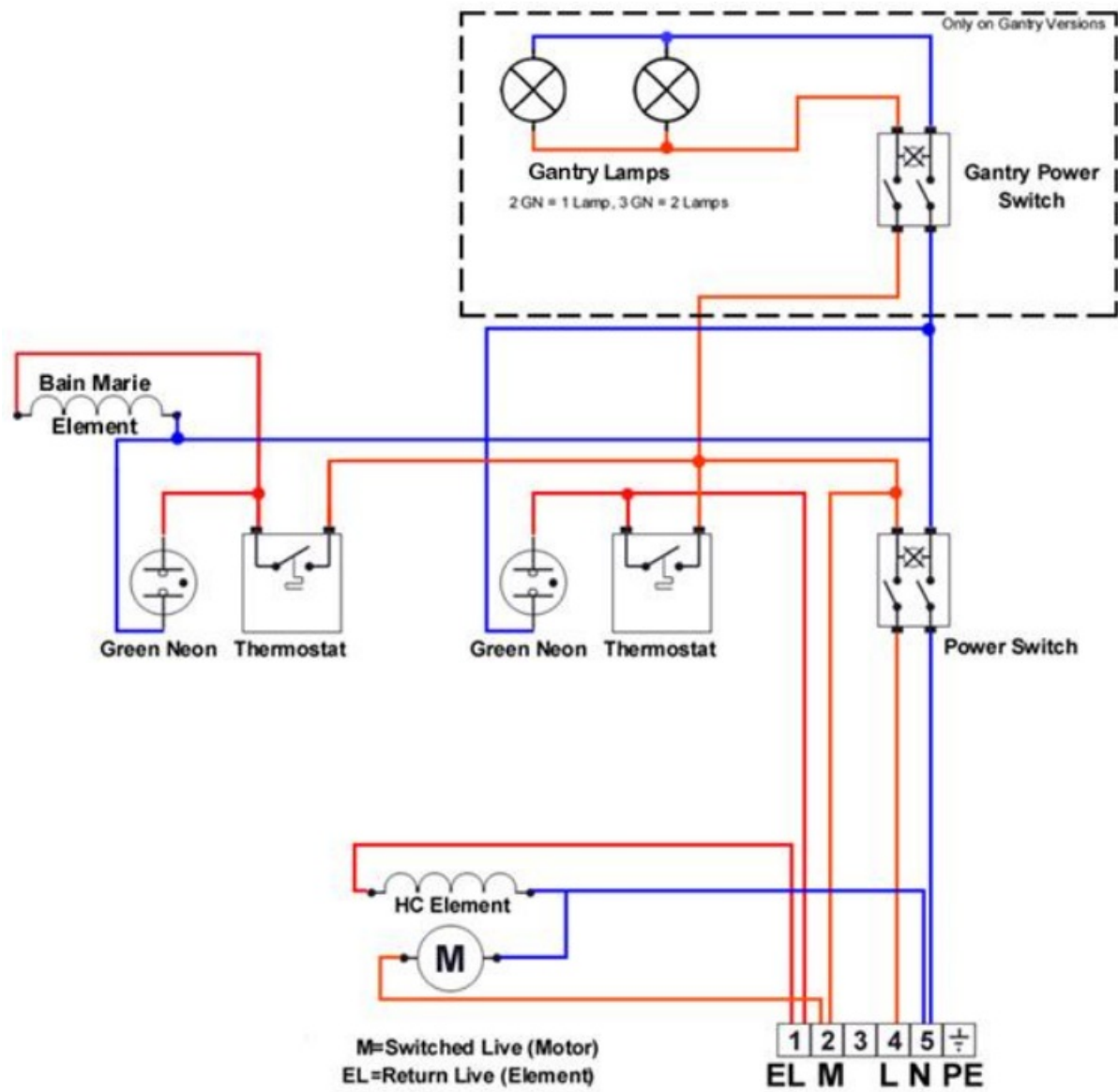
### Enhanced 2 Years Warranty

Parry Catering (Midlands) Ltd offer an enhanced warranty of two years (including parts and labour) on all 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)

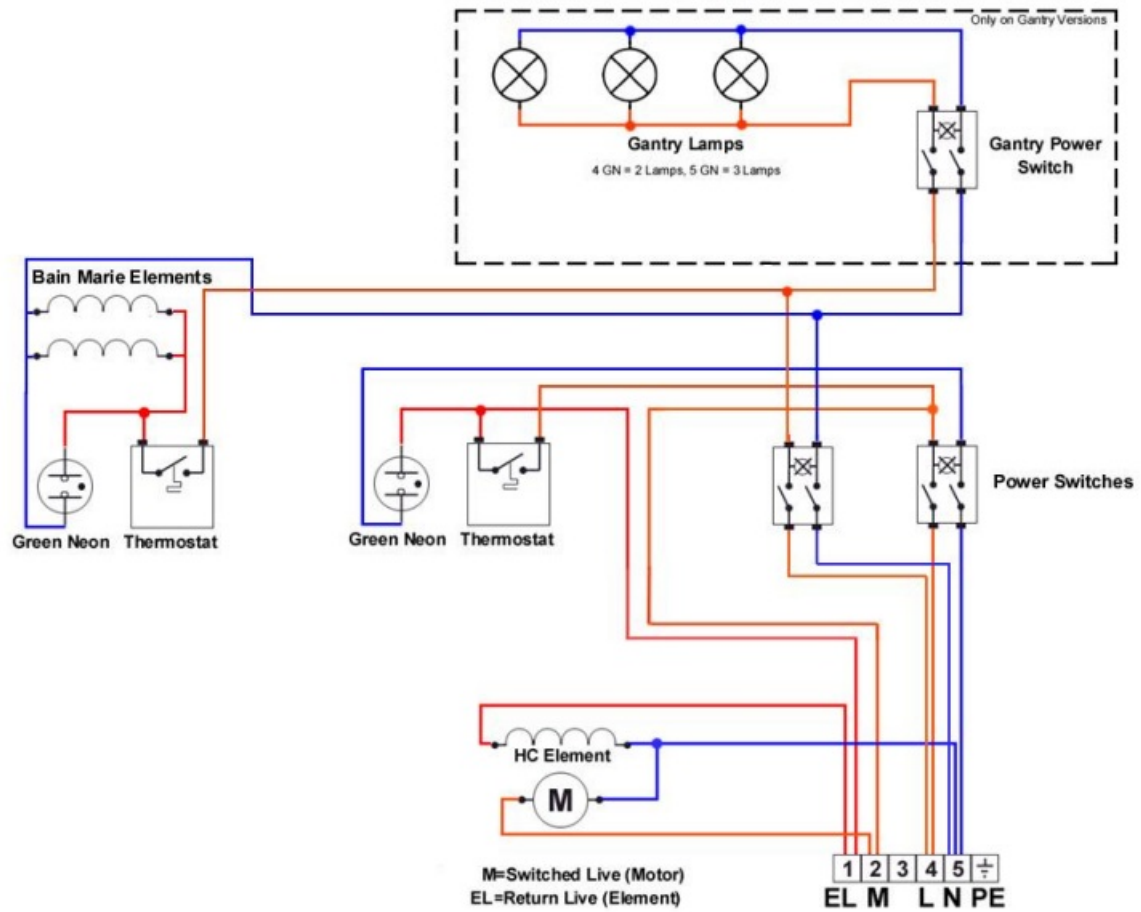
If you have any issues with your product and wish to request a warranty call you can contact our friendly team who will organize a Parry approved service engineer to attend and fix your problem. All warranty requests can be sent to [warranty@parry.co.uk](mailto:warranty@parry.co.uk) alternatively call our warranty department for technical assistance on 01332 875544.

## Wiring Diagram

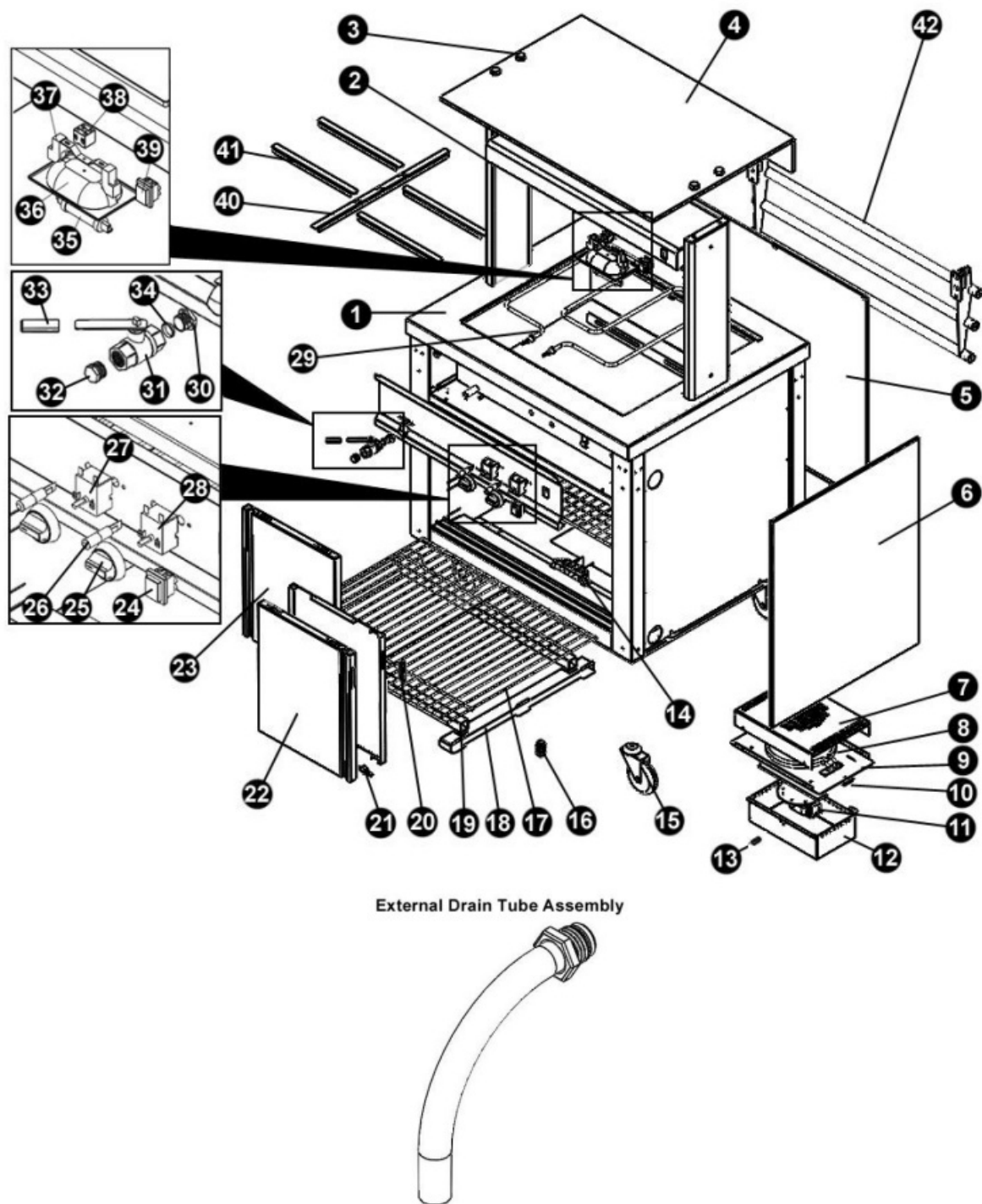
### FS-HBW2 / FS-HBW3 Wiring



FS-HBW4 / FS-HBW5 Wiring



Exploded View



## Parts List

Part Number	Description	Code
1	Main Body	No Code
2	Gantry Assembly <i>(Please note gantries are factory fitted)</i>	FS-HBW2G FS-HBW3G FS-HBW4G FS-HBW5G
3	Glass Fixing	FS-GLASSFIXBOLT



3a	Glass Rubber Gasket	FS-RUBBWASH
4	Gantry Glass ( <i>Vary depending on model</i> )	FS-H2G = FS-PLGL2TOP FS-H3G = FS-PLGL3TOP FS-H4G = FS-PLGL4TOP FS-H5G = FS-PLGL5TOP
5	Rear Cladding	
6	Side Cladding	
7	Heater Vent Cover	No Code
8	Element	FS-RING15ELEM
9	Motor Plate	No Code
10	Insulation Board	FS-HBINSUL
11	Motor	P9EOMOTOR
12	Motor Cover	No Code
13	Gland	FS-HBW2 = GLAND0M16 FS-HBW3 = GLAND0M16 FS-HBW4 = GLANDM20 FS-HBW5 = GLANDM20 (Gland M20 are complete with Lock MNut)
13a	Gland Nut	FS-HBW2 = LOCKNTM16 FS-HBW3 = LOCKNTM16
14	Terminal Block	TB6POLET
15	Braked Castor	CASTOR100BHD <b>After Oct 2021 castor in use</b> CASTOR100HDB/C
16	Gland	GLAND0M16
16a	Gland Nut	LOCKNTM16

17	Rack	HCWIRESHELF
18	Shelf Support Rail	No Code
19	Shelf Supporting Bar (Sizes Vary)	No Code

Part Number	Description	Code
20	Door Magnet	DRCT00010
21	Door Roller	DOOROLLER
22	RH Door Assembly	No Code
23	LH Door Assembly	No Code
24	Power Switch	SWRE00011
25	Control Knob	KNOBPHEN
26	Green Neon	LNGN2211P
27	Thermostat	TMST5513015
28	Thermostat	TMST5513015
29	Element	ELBM022?
30	½" BSP Male Nut	NUTMBSP12
31	Drain Valve	VALVELB12
32	Drain Valve Plug	PLUGBSP12
33	Handle Sleeve	HANDLE SLEEVE
34	15mm Olive	OLIVE0015
35	200w Quartz Lamp	CLIC200LAMP
36	Lamp Reflector	CLICREFLECTOR
37	Lamp Holder	CLICHOLD
38	Ceramic Terminal Block	BTCER2WAY
39	Power Switch	SWRE00011
40	Centre BM Divide	
41	Side BM Divide	
42	Tray Slide Assembly (Front) <b>Optional Extra</b>	<b>Tubed Tray Rail</b> FS-T2 (Size 2 GN ) FS-T3 (Size 3 GN) FS-T4 Size 4 GN) FS-T5 (Size 5 GN) <b>Plain Tray Slide</b> FS-ST2 (Size 2 GN) FS-ST3 (Size 3 GN) FS-ST4 Size 4 GN) FS-ST5 (Size 5 GN)

Part Number	Description	Code
	Side Tray Slide <i>Optional Extra</i>	<b>Tubed Tray Rail:</b> FS-TSIDE <b>Plain Tray Slide:</b> FS-STSIDE
	External Drain Tube	COPPERBEND01
		OLIVE0015
		NUTMBSP12
Extras		
Description		Code
Island Glass		FS-IG2 (Size 2 GN) FS-IG3 (Size 3 GN) FS-IG4 Size 4 GN) FS-IG5 (Size 5 GN)
Assisted Glass		FS-AG2 (Size 2 GN) FS-AG3 (Size 3 GN) FS-AG4 (Size 4 GN) FS-AG5 (Size 5 GN)

## Extras

## Warranty Information

- The manufacturer's warranty is only valid in the UK mainland. Northern Ireland, Western Isles, Inner Hebrides and Islands are parts-only warranties. 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 8 am and 5 pm, Monday to Friday.
- Your warranty is invalid if your equipment has not been installed according to 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 professionally 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 instructions 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 calls.
- 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 by local environmental regulations for waste disposal.

For more detailed information about the 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 is 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 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 curbside 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.

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## Documents / Resources



[PARRY FS-HBW Series Range](#) [pdf] Instruction Manual  
FS-HBW Series Range, FS-HBW Series, Range

## References

- [Commercial Catering Equipment & Clinical Equipment | Parry](#)
- [Parry Commercial Catering Spares - Parry](#)
- [Warranty Claim Page - Parry](#)
- [User Manual](#)