

**apuro**

# Heavy Duty Fryer

Instruction manual



**Model:**

**FC374-A / FC375-A / FC376-A / FC377-A**

## Safety Instructions

- Position on a flat, stable surface.
- A service agent/qualified technician should carry out installation and any repairs if required. Do not remove any components on this product.
- Consult Local and National Standards to comply with the following:
  - Health and Safety at Work Legislation
  - Fire Precautions
  - Wiring Regulations
  - Building Regulations
- ALWAYS ensure oil levels are within the '**MIN**' and '**MAX**' levels. Failure to do so could result in fire.
- ALWAYS use a suitable cooking oil.
- ALWAYS remove excess moisture/water from food before frying to avoid excess foaming and spitting of the oil.
- Change oil regularly. The flashpoint of oil (the point at which it ignites) gradually reduces the more it is used.
- DO NOT cover the oil pan when frying.
- DO NOT immerse the appliance in water.
- **Some surfaces become hot during operation - take care when using the appliance.**
- Always switch off and disconnect the power supply to the appliance when not in use.
- Not suitable for outdoor use.
- This appliance must only be used in accordance with these instructions and by persons competent to do so.
- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.
- If the power cord is damaged, it must be replaced by an Apuro agent or a recommended qualified technician in order to avoid a hazard.
- DO NOT use jet/pressure washers to clean the appliance.
- Children should be supervised to ensure that they do not play with the appliance.
- Ensure oil levels are maintained above the minimum level. Failing to do so may result in element failure.

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Apuro recommend that this appliance should be periodically tested (at least annually) by a Competent Person. Testing should include, but not be limited to: Visual Inspection, Polarity Test, Earth Continuity, Insulation Continuity and Functional Testing.
- Apuro recommend that this product is connected to a circuit protected by an appropriate RCD (Residual Current Device) (for FC376-A/FC377-A).
- This is an Attended Appliance and must be supervised when in use.
- Switch off and disconnect from power source after use.
- If Oil begins to Smoke or Overheat then Switch Off Immediately.

## Introduction

Please take a few moments to carefully read through this manual. Correct maintenance and operation of this machine will provide the best possible performance from your Apuro product.

These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.

Apuro will not accept liability for product failures in the event that:

- The instructions in this manual have not been followed correctly.
- Unqualified or unauthorized personnel have adjusted the Fryer.
- Non-original spare parts are used.
- The Fryer has not been handled and cleaned correctly.
- The Fryer has been used for a purpose for which it was not intended.

## Pack Contents

The following is included:

- Apuro fryer
- Basket (FC375-A/FC377-A x 2)
- Element guard (FC375-A/FC377-A x 2)
- Lid (FC375-A/FC377-A x 2)
- Instruction manual

Apuro prides itself on quality and service, ensuring that at the time of packaging the contents are supplied fully functional and free of damage.

Should you find any damage as a result of transit, please contact your Apuro dealer immediately.

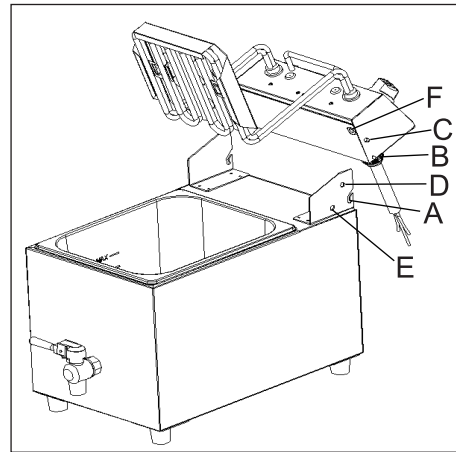
## Installation

- Remove the Fryer from the packaging, ensuring that all protective packaging, plastic and residues are thoroughly cleaned from its surfaces.
- Place the Fryer on a firm level surface (Or Fryer stand if purchased).
- Before installing and operating the Fryer, it is the user's responsibility to ensure that all Health & Safety regulations concerning safe positioning, spacing, ventilation, electrical installation, and fire risk, are complied with.

## Fitting head unit to the Fryer body

1. Position the head unit onto the body of the fryer, locating it into the hole (A) at the side of the main body by the pin (B) on the side of the head unit.
2. Rotate the head unit and put spring pin (C) into the hole (D), then it can hold the position if the appliance is not going to be used.
3. Continue to push spring pin (C) and rotate the head unit, the element is lowered into the pan and the head unit is close to the operating position.
4. When the spring pin is put into the hole (E), the safety switch (F) will work and the appliance will work.

The fryer can now be filled with the appropriate cooking oil.  
Connect the Fryer to the correct power supply and it is ready to operate.



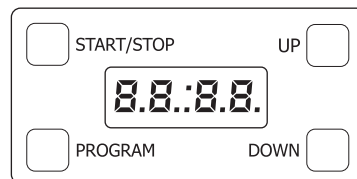
## Operation

1. Please ensure Oil level is between Min and Max lines.
2. Turn on the power switch. Then turn the thermostat dial to the required temperature setting.
3. Allow time for the oil temperature to reach the required setting. While the oil is heating, the green light will be on. When the oil has reached the required temperature, the green light will switch off.
4. As the oil temperature fluctuates, the thermostat will operate to maintain the set temperature, the indicator light will be lit when the Fryer is heating the oil.
5. A temperature setting of between 170°C and 180°C will be sufficient for most cooking. However this may vary for particular food types or according to individual requirements.

## Using the timer

The digital timer with audible alarm can be set from 1 second to 15 minutes. The timer provides an audible alarm only; after the set time expires unit will continue to operate at set temperature.

- **START/STOP:** Press START/STOP to start timer, press again to stop. The timer will provide an audible alarm after the set time. The alarm will beep 10 times and the display will continue to flash until timer is reset (press the START/STOP button).
- **UP:** Press UP to add extra time.
- **DOWN:** Press DOWN to reduce time.
- **PROGRAM:** There are a total of 6 programmable timer settings. The default factory program settings are given below.



Program	1	2	3	4	5	6
Factory preset time	00:30	01:00	01:30	02:00	02:30	03:00

- To change the length of a program select the program you want to change by scrolling using the PROGRAM button.
- Adjust the program time by using the UP and DOWN buttons. Press START/STOP to commence the count-down. The new program time will be automatically stored.
- If the unit is left without power for more than 24hrs the timer settings will revert to the factory defaults.

## Cleaning, Care & Maintenance

The Fryer should be cleaned after each day's operation; however it may require cleaning more often, depending on the volume of frying carried out.

1. Switch off the power and disconnect from the power supply by removing the plug from the socket.
2. The Fryer must be left until the oil has cooled to room temperature before cleaning.
3. Empty oil by opening the drain tap at the front of the unit.

**Note: If the oil is to be reused, it should be filtered.**

4. Once the oil has been emptied from the fryer, the head unit can be tilted back enabling the pan to be cleaned using warm soapy water.

Warm soapy water is recommended for cleaning. Cleaning agents after prolonged use can cause damage to stainless steel.

The main body can also be cleaned with warm soapy water. Remove the head unit and element before cleaning takes place.

The head unit cannot be immersed in water, but can be wiped down with a damp cloth. After cleaning as above, please use a dry cloth to clean the appliance to ensure there is no water on the heating element and in the water oil pan.

## Troubleshooting

A qualified technician should carry out repairs if required.

Fault	Probable Cause	Solution
Appliance not working	The unit is not switched on	Check unit is plugged in correctly and switched on
	Plug or lead is damaged	Replace plug or lead
	Mains power supply fault	Check mains power supply
	Safety switch not located properly	Refit head unit
Appliance does not reach set temperature	Faulty thermostat	Consult a qualified technician
	Faulty element	Consult a qualified technician
	Build-up of fat on the element	Clean the appliance
Appliance heats up but indicator light does not come on	Indicator light has expired	Consult a qualified technician
Power indicator light comes on but appliance does not heat up	Faulty element	Consult a qualified technician
	Faulty thermostat	Consult a qualified technician
	Thermostat set incorrectly	Check thermostat
Appliance slow to heat up	Faulty element	Consult a qualified technician
	Build-up of fat on the element	Clean the appliance
Oil overheats or starts to smoke	Thermostat damaged	Switch off immediately. Consult a qualified technician
No power	Thermal cut-out activated	Please check your machine is safe with no obvious damage and then press the re-set switch

## Technical Specifications

Note: Due to our continuing program of research and development, the specifications herein may be subject to change without notice.

Model	Voltage	Power	Capacity (Litres)	Max batch load (kg)	Dimensions H x W x D mm	Weight
<b>FC374-A</b>	220-240V~, 50Hz	2900W	8L	1	440 x 280 x 510	9.5kg
<b>FC375-A</b>		2 x 2900W	2 x 8L	2 x 1	440 x 560 x 510	17.0kg
<b>FC376-A</b>		6000W	8L	1	440 x 280 x 510	10.4kg
<b>FC377-A</b>		2 x 6000W	2 x 8L	2 x 1	440 x 560 x 510	18.8kg

## Electrical Wiring: FC374-A/FC375-A

The plug is to be connected to a suitable mains socket.

This appliance is wired as follows:

- Live wire (coloured brown) to terminal marked L
- Neutral wire (coloured blue) to terminal marked N
- Earth wire (coloured green/yellow) to terminal marked E

This appliance must be earthed.



If in doubt consult a qualified electrician.

Electrical isolation points must be kept clear of any obstructions. In the event of any emergency disconnection being required they must be readily accessible.

## Electrical Wiring: FC376-A/FC377-A

FC376-A and FC377-A are supplied unplugged and require hardwiring to a suitable electrical power supply capable of supporting 6KW at 220-240V/50Hz.

This appliance is wired as follows:

- Live wire (coloured brown) to terminal marked L
- Neutral wire (coloured blue) to terminal marked N
- Earth wire (coloured green/yellow) to terminal marked E

This appliance must be earthed.

If in doubt consult a qualified electrician.

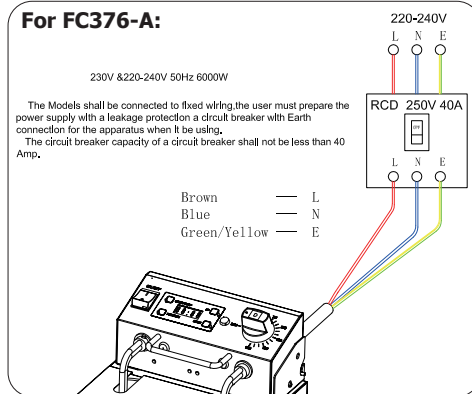
Electrical isolation points must be kept clear of any obstructions. In the event of any emergency disconnection being required they must be readily accessible.

### For FC376-A:

230V & 220-240V 50Hz 6000W

The Models shall be connected to fixed wiring, the user must prepare the power supply with a leakage protection circuit breaker with Earth connection for the apparatus when it be using.  
The circuit breaker capacity of a circuit breaker shall not be less than 40 Amp.

Brown — L  
Blue — N  
Green/Yellow — E



**Connection to a suitable power supply should only be carried out by a qualified and competent electrical engineer.**

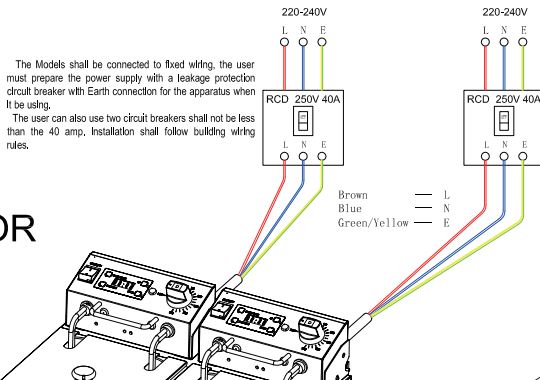
### For FC377-A:

230V & 220-240V 50Hz 2\*6000W

The Models shall be connected to fixed wiring, the user must prepare the power supply with a leakage protection circuit breaker with Earth connection for the apparatus when it be using.  
The circuit breaker capacity of a breaker shall not be less than 80 Amp.

Brown — L  
Blue — N  
Green/Yellow — E

OR



## Compliance

The product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.

Apuro parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.

Apuro products have been approved to carry the following symbol:



All rights reserved. No part of these instructions may be produced or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without the prior written permission of Apuro.  
Every effort is made to ensure all details are correct at the time of going to press, however, Apuro reserve the right to change specifications without notice.

# DECLARATION OF CONFORMITY

• Conformiteitsverklaring • Déclaration de conformité • Konformitätserklärung • Dichiarazione di conformità •  
• Declaración de conformidad • Declaração de conformidade

<b>Equipment Type • Uitrustingstype • Type d'équipement • Gerätetyp</b> <b>• Tipo di apparecchiatura • Tipo de equipo • Tipo de equipamento</b>		<b>Model • Modèle • Modell • Modello</b> <b>• Modelo • Malli</b>
Single Fryer – 1 x 8Ltr 2.9kW with Timer Double Fryer – 2 x 8Ltr 2.9kW with Timer Single Fryer – 1 x 8Ltr 6kW with Timer Double Fryer – 2 x 8Ltr 6kW with Timer		FC374-A FC375-A FC376-A FC377-A
<b>Application of Territory Legislation &amp; Council Directives(s)</b> Toepassings van Europese Richtlijn(en) • Application de la/des directive(s) du Conseil • Anwendbare EU-Richtlinie(n) • Applicazione delle Direttive • Aplicación de la(s) directiva(s) del consejo • Aplicação de directiva(s) do Conselho		<b>Electrical safety</b> AS/NZS 60335.1:2011 +A1:2012 +A2:2014 +A3:2015 +A4:2017 IEC 60335-2-37:2002 +A1:2008 +A2:2011 EN 62233:2008  <b>Electro-Magnetic Compatibility</b> EN 55014-1:2017 EN 55014-2:2015 EN 61000-3-2:2014 EN 61000-3-3:2013
<b>Producer Name • Naam fabrikant • Nom du producteur • Name des Herstellers</b> <b>• Nome del produttore • Nombre del fabricante • Nome do fabricante</b>		<b>Apuro</b>

I, the undersigned, hereby declare that the equipment specified above conforms to the above Territory Legislation, Directive(s) and Standard(s).

Ik, de ondergetekende, verklaar hierbij dat de hierboven gespecificeerde uitrusting goedgekeurd is volgens de bovenstaande Richtlijn(en) en Standaard(en).

Je soussigné, confirme la conformité de l'équipement cité dans la présente à la / aux Directive(s) et Norme(s) ci-dessus  
 Ich, der/die Unterzeichnende, erkläre hiermit, dass das oben angegebene Gerät der/den oben angeführten Richtlinie(n) und Norm(en) entspricht.

Il sottoscritto dichiara che l'apparecchiatura di sopra specificata è conforme alle Direttive e agli Standard sopra riportati.

El abajo firmante declara por la presente que el equipo arriba especificado está en conformidad con la(s) directiva(s) y estándar(es) arriba mencionadas.

Eu, o abaixo-assinado, declaro que o equipamento anteriormente especificado está em conformidade com a(s) anterior(es) Directiva(s) e Norma(s)

Date • Data • Date • Datum • Data •  
 Fecha • Data

Signature • Handtekening • Signature  
 • Unterschrift Firma • Firma •  
 Assinatura

Full Name • Volledige naam • Nom et  
 prénom • Vollständiger Name • Nome  
 completo • Nombre completo • Nome  
 por extenso

Position • Functie • Fonction • Position  
 • Qualifica • Posición • Função

Producer Address • Adres fabrikant •  
 Adresse du producteur • Anschrift des  
 Herstellers • Indirizzo del produttore •  
 Dirección del fabricante • Morada do  
 fabricante

21<sup>st</sup> May 2021

DocuSigned by:

Ashley Hooper  
 B39382C9FD9C478...

Ashley Hooper

Technical & Quality Manager

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Josie Holt

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FC374-A to FC377-A\_A5\_v3\_2023/06/19