

apuro

Induction Fryer

Instruction manual

INDUSTRY KITCHENS

www.industrykitchens.com.au 1800 611 058



Model:
CP793-A / CT012-A

Safety Instructions

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.

- 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
- **Caution! Hot surface!**
- DO NOT immerse the appliance in water.
- DO NOT clean with jet/pressure washers.
- DO NOT move or carry the appliance when it is switched on.
- **Attended appliance and switch off after use - Fire Risk!**
- **Caution!** Never switch on the deep fryer without oil inside.
- 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.
- **If oil begins to smoke or overheat then switch off immediately.**
- **In case of fire, never use water to extinguish it.** Never pour water onto hot oil or fat. Use the lid to cover the fire instead.



- During and after cooking, the unit is still hot. Never touch the surface and switch on the drainage tap to avoid scalding.
-  non-ionizing electromagnetic radiation.
- People with a pacemaker fitted should not use the appliance and keep a minimum of 60cm from appliance during operation.
- Suitable for indoor use only.
- Always switch off and disconnect the power supply to the appliance when not in 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.
- 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.
- Children should be supervised to ensure that they do not play with the appliance.
- 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.

Pack Contents

The following is included:

- | | | |
|---------------------------------------|-----------------|----------------------|
| • Apuro induction fryer - 8L / | • Lid | • Batter plate |
| Apuro double induction fryer - 8L+ 8L | • Frying basket | • 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.

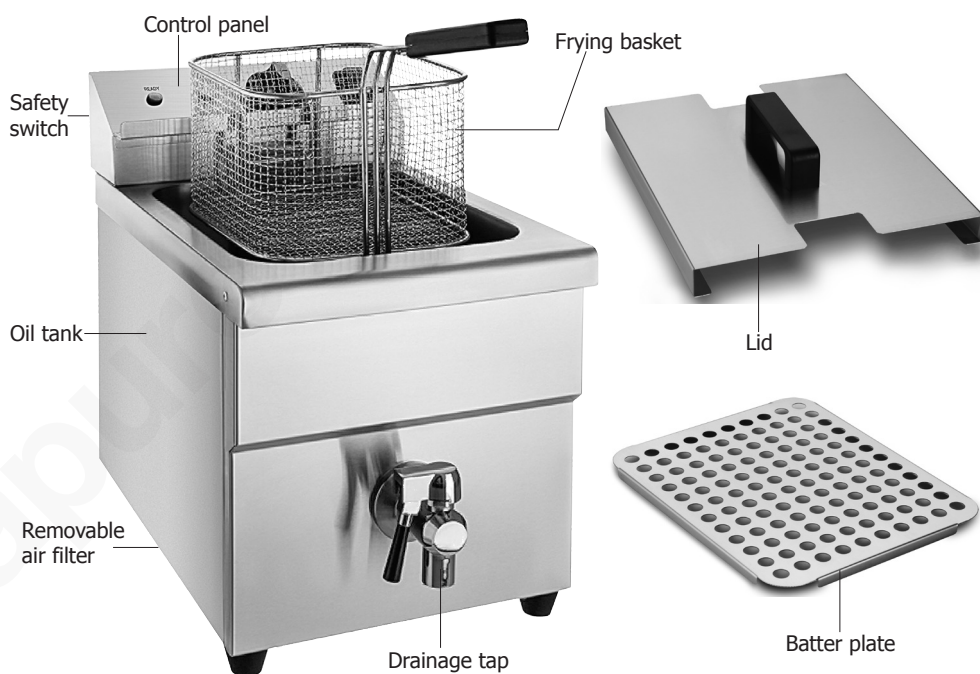
Installation

1. Place the unit on a heat-resistant surface. Avoid placing it on or close to easy flammable materials. Maintain a distance of 20cm (7 inches) between the appliance and walls or other objects for ventilation.
2. Keep the unit away from splashing water and countertop's edge.



Note: Before using for the first time, clean the lid, basket, batter plate and the oil tank with warm soapy water. Let dry completely.

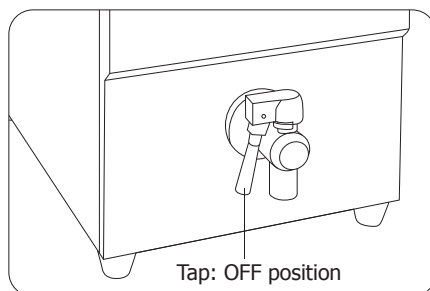
Operation



1. Place the batter plate into the oil tank.
2. Pour cooking oil into the oil tank between the **MIN** and **MAX** markings.



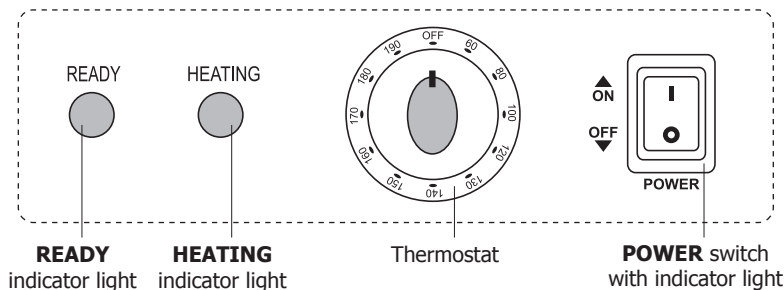
Note: Before filling oil, ensure the drain tap is at the OFF position.



Cooking

Warning:

- **This is an attended appliance and must be supervised when in use.**
- **Unplug after use.**
- **If oil begins to smoke or overheat, switch off immediately.**



1. Connect the appliance to the mains power supply.
2. Set the **POWER** switch to **I** (ON position). The power indicator light illuminates.
3. Set the thermostat to the desired temperature. The **HEATING** indicator light (red) turns On. The appliance begins to heat the oil.
 - **Note: 170°C to 180°C is suitable for general cooking.**
4. When the set temperature is reached, the **HEATING** indicator light (red) turns Off. Meanwhile the **READY** indicator light (green) goes on.
5. Lower the basket with food into the oil.

Note: When food is lowered into the oil, the indicator light may switch from "READY" to "HEATING".

6. Remove the basket from the oil once the food is cooked. Shake gently above the oil tank to remove any excess oil.

WARNING: The food and oil are very hot! Take care when removing the basket as oil may drip.

7. After use, set the **POWER** switch to **O** (OFF position) and disconnect the appliance from the mains.

Self-protection functions

Function	Descriptions
Dry-heat protection	Each time the appliance starts, it performs the self-checking for 20 seconds. If no oil is detected in the oil tank, the HEATING indicator light will flash 2 seconds repeatedly. Meanwhile a buzzer alarm is on to alert the user to fill oil
Safety switch	This appliance is fitted with a Thermal Cut-Out safety feature. Should the temperature exceed safe levels appliance will automatically stop working. Meanwhile, the safety switch on the rear will pop up. As a solution, consult a qualified Technician

Cleaning, Care & Maintenance



- Always turn off and disconnect the appliance from the power supply before cleaning.
- Always allow the appliance and oil to cool before cleaning.

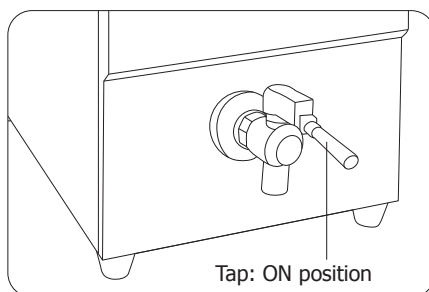
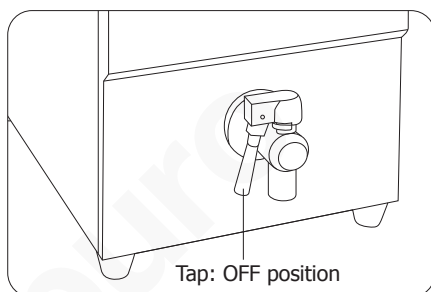
- Check the temperature with a suitable probe thermometer; 40°C is the MAXIMUM temperature at which oil should be removed.
- For best performance, Apuro recommend that the appliance is cleaned after each day of operation.
- Pull the air filter out of its slot on the bottom of the appliance. Clean with a vacuum cleaner.



Note: Failure to clean the appliance regularly may result in premature activation of the thermal cut-out switch.

Empty and clean the oil tank

- When the oil has cooled sufficiently, lift the tap lever and rotate anti-clockwise to the ON position. Let the drained oil flow into a container.

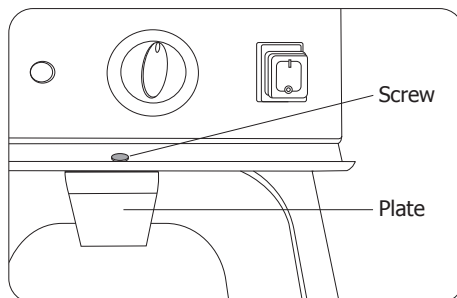


- If the oil is to be reused then filtering it before refilling will extend the oil's cooking life.
- Use a suitable detergent to clean the oil tank.
- Let it dry well, ensuring no moisture enters the inside of the appliance.

Note:

- To carry out a comprehensive cleaning, the plate as shown needs to be removed. Otherwise oil collates in behind.
- To remove the plate, the screw as shown needs to be removed first.

Before handling and unscrewing, ensure to allow the appliance to cool.



Cleaning all removable parts

- Use warm, soapy water and a soft brush to clean the lid, basket and batter plate.
- Dry thoroughly.

Troubleshooting

A qualified technician should carry out repairs if required.

Error indications	Description	Probable Cause	Solution
HEATING indicator light flashes once continuously	IGBT on the PCB is overheated. Buzzer alarms.	Check ventilation slots for dirt and grease. Make sure there is enough space around the appliance	1. Switch the unit off and let it cool. 2. Check the filter and clean if necessary. 3. Re-start the unit. Note: If it occurs frequently, Consult a qualified technician
HEATING indicator light flashes twice continuously	Temperature sensor under the oil tank is either shorted-circuited or open-circuited. Buzzer alarms	Temperature sensor is defective	1. Unit overheated. 2. Let it cool. Note: If it occurs frequently, Consult a qualified technician
HEATING indicator light flashes 3 times continuously	Input voltage exceeds the allowed Max/Min rating	Electrical installation is not in order	Have a qualified electrician check it
HEATING indicator light flashes 4 times continuously	Temperature sensor in the oil tank is either shorted-circuited or open-circuited. Buzzer alarms	Temperature sensor is defective	1. Unit overheated. 2. Let it cool. Note: If it occurs frequently, Consult a qualified technician

Fault	Probable Cause	Solution
Appliance not working	The unit is not switched on	Check unit plugged in correctly and switched on
	Plug or lead is damaged	Replace plug or lead
	Mains power supply fault	Check mains power supply
Appliance stops working suddenly	Safety switch is activated	Consult a qualified technician
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 thermostat	Consult a qualified technician
	Faulty element	Consult a qualified technician
	Thermostat set incorrectly	Check and re-set the thermostat
Appliance slow to heat up	Build-up of fat in the tank	Clean the appliance
Oil overheats or starts to smoke	Thermostat damaged	Switch off immediately. Consult a qualified technician
No power	Thermal cut-out activated	Consult a qualified technician

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	Current	Capacity (litres)	Weight	Dimensions H x W x D mm
CP793-A	220-240V~, 50Hz	3000W	13A	8L	13.5kg	410 x 288 x 478
CT012-A	220-240V~, 50Hz	3000W + 3000W	13A	8L + 8L	22.7kg	410 x 576 x 478

Electrical Wiring

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.

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

Equipment Type • Uitrustingstype • Type d'équipement • Gerätetyp • Tipo di apparecchiatura • Tipo de equipo • Tipo de equipamento		Model • Modèle • Modell • Modello • Modelo • Malli
Induction Fryer - 8Ltrs Double Induction Fryer -2 x 3Kw		CP793-A CT012-A
Application of Territory Legislation & Council Directives(s) Toepassing 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	Electrical safety IEC 60335-1:2010 +A1:2013 +A2::2016 IEC 60335-2-37:2017 Electro-Magnetic Compatibility EN 55014-1:2017 EN 55014-2:2015 EN 61000-3-2:2014 EN 61000-3-3:2013	
Producer Name • Naam fabrikant • Nom du producteur • Name des Herstellers • Nome del produttore • Nombre del fabricante • Nome do fabricante		Apuro

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

14th December 2021

DocuSigned by:

Ashley Hooper
B39382C9FD9C478...

Ashley Hooper

Technical & Quality Manager

**Fourth Way,
Avonmouth,
Bristol,
BS11 8TB
United Kingdom**

DocuSigned by:

Brendan Denmeade
386FAD00DFE8483...

Brendan Denmeade

**Commercial Manager/ Responsible
Supplier**

**15 Badgally Road,
Campbelltown
NSW 2560**



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