



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Apuro CU558-A Induction Hob Four Zone - 2x3kW

Model / SKU: CU558-A

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DOCUMENT NOTICE

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Official supplier source: https://media.nisbets.com/asset/au/media/user_manual_cu558-a.pdf

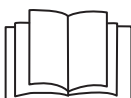
apuro

Induction Hob

Instruction manual



Stand sold separately,
purchase code CU559-A



Caution: Read the instructions before using the appliance.

**Model:
CU558-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
 - IEE Wiring Regulations
 - Building Regulations
- Not suitable for outdoor use.
- **Caution: Hot surfaces!**
- DO NOT immerse the appliance in water.
- DO NOT clean with jet/pressure washers.
- DO NOT leave the appliance unattended during operation.
- DO NOT move the appliance during cooking or with hot cookware on top of it.
- DO NOT place empty cookware on the appliance.
- DO NOT place any magnetic objects, aluminium foil and plastic vessels on the glass surface during operation.
- DO NOT place metal objects such as knives, forks, and spoons on the surface as they may become hot during use.
- Only use the vessels of the type and size recommended.
- Do not use the glass surface for storage purpose.
-  non-ionizing electromagnetic radiation.
- Do not place the appliance near objects that may be affected by a magnetic field such as TVs, radios, bank cards, etc.



- People with a pacemaker fitted should not use the appliance and keep a minimum of 60cm from the appliance during operation.
- Keep all ventilation openings in the appliance clear of obstruction.
- Always switch off and disconnect the power supply to the appliance when not in use.
- Not suitable for outdoor use.
- **WARNING:** If the glass surface is cracked, immediately disconnect from the power supply and consult your APURO agent or recommended qualified technician.
- 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 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 and knowledge, unless they have been given supervision or instruction concerning 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.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- 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.

Induction Cooking

Induction cooking is a very efficient method of cooking as it reduces heat loss between the pan and the atmosphere by as much as 40%. This makes it extremely energy efficient, as well as offering immediate heat-up, unlike traditional heating methods which require time to get to temperature.

The Induction cooker works by creating a magnetic field within suitable cookware, which causes an instant build-up of heat to cook the food.

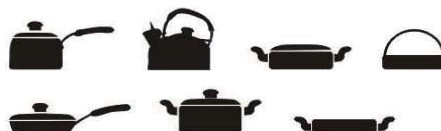
This appliance is intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc. but not for continuous mass production of food.

Induction hobs can make a variety of noises for different reasons. Crackling and whistling noises are often due to the construction of the pan or any utensil in it. Quiet humming noises are due to the induction technology and are completely normal. The cooling fans for the electronics may also be heard.

Cookware

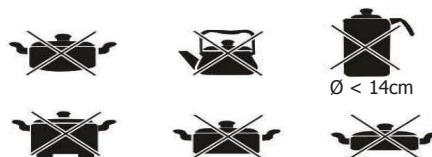
Suitable cookware includes:

- All magnetic pans such as Vogue Stainless Steel or Triwall pans.
- Mild steel or plain steel (black iron) pans
- Enamelled/non-enamelled cast iron and iron pans
- Cookware diameter: 14cm - 23.5cm (rear zones) / 21cm (front zones)



Unsuitable cookware includes:

- Cookware with a diameter less than 14cm
- Ceramic or glass cookware
- Stainless steel with no/weak magnetism, aluminium, bronze or copper cookware unless marked as suitable for induction cooking
- Cookware with feet
- Cookware with a rounded bottom (e.g. wok)



Pack Contents

The following is included:

- 4 zone induction hob
- Instruction manual

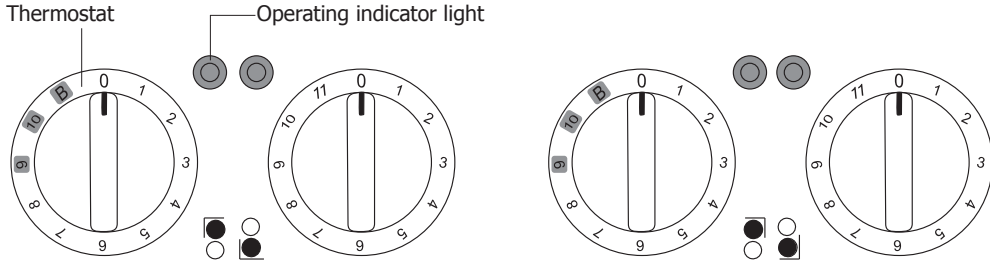
APURO prides itself on quality and service, ensuring that at the time of unpacking the contents are supplied fully functional and free of damage.

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

Installation

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.

Control panel



- Before using the appliance, ensure all thermostats are at the "0" position.
- During operation, take care of your rings, watches and similar objects as they may become hot.

Operation

1. Place suitable cookware on to the centre of the desired cooking zone.
2. Switch the appliance on at the power supply.
3. Set the thermostat to desired power setting. The appliance will start to work and the operating indicator light will light up Green.

Rear hobs:											
Level	1	2	3	4	5	6	7	8	9	10	B
Power (W)	300	450	600	750	900	1050	1350	1650	1900	2000	3000

Front hobs:											
Level	1	2	3	4	5	6	7	8	9	10	11
Power (W)	300	450	600	750	900	1050	1200	1350	1500	1650	1800

Please note, when both the rear and front zones are switched on and total power is up to 3000W; the rear zone will draw the correct power required and any remaining power will be sent to the weaker front zone.

4. To turn appliance off, just set the thermostat to "0".

Boost function

For faster cooking, set the thermostat to "B". The rear zones will work at 3000W while front zones will stop working automatically.

Operating indicator light mode

When power level "1-11/B" is set and a pan is detected	☞ Lighting up Green
When power level "1-11/B" is set but no pan is detected	☞ Flashing red for up to 60 seconds, during which if a pan is replaced, the appliance will stay On. Otherwise, it will switch off. To re-use the appliance, turn the thermostat to "0" then set the desired power level.
When power level 0 is set	☞ No light on

Auto shut-off function

The appliance will shut off automatically when left idle for about 4 hours.

Overheat protection function

If the pan becomes too hot the appliance will switch off and a buzzer will sound. Should this happen, allow the appliance to cool before restarting.

Cleaning, Care & Maintenance

- Turn the appliance off and disconnect from the power supply. Allow the appliance to cool before cleaning and maintenance.
- Use warm, soapy water and a damp cloth to clean the appliance.
- DO NOT use abrasive cleaners or pads.
- Dry thoroughly after cleaning.
- For optimal product performance, it is recommended to regularly apply some vegetable oil to the cooking surface.

Cleaning the air filters

- There are 2 removable air filters on the bottom of the appliance. Pull them out and clean with a vacuum cleaner. Put back afterwards.
- Replace with new filters if necessary.

Troubleshooting

A qualified technician should carry out repairs if required.

Fault	Probable Cause	Solution
The unit is not working	The unit is not switched on	Check the 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
	Unsuitable cookware	Replace with suitable cookware
Indicator light keeps flashing Red for 1 second then going out	Unsuitable cookware / no cookware	Replace with suitable cookware
Indicator light keeps flashing Red for 2 seconds then going out	Appliance has overheated	Check ventilation slots for blockage. Allow to cool before attempting to use again.
Indicator light keeps flashing Red for 3 seconds then going out	Temperature sensor is damaged	Replace temperature sensor
Indicator light keeps flashing Red for 4 seconds then going out	Input voltage is too high/ low	Make sure the mains power supply is suitable for the appliance.

Technical Specifications

Note: Due to our continuous improvement process, the product specifications are subject to change without notice.

Model	Voltage	Power (Max.)	Power range	Operation frequency	Dimensions h x w x d (mm)	Weight
CU558-A	220-240V~ 50-60Hz	Left hobs: 3000W	Rear hobs: 300-3000W	18-34 kHz	280 x 600 x 600	20.6kg
		Right hobs: 3000W	Front hobs: 300-1800W			

Electrical Wiring



Warning: Dual supply

**This equipment is fed from multiple sources.
Isolate both supplies before carrying out work.**

The plugs are to be connected to suitable mains sockets.

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:



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Every effort is made to ensure all details are correct at the time of going to press, however, Apuro reserves the right to change specifications without notice.

DECLARATION OF CONFORMITY

• Conformanceitsverklaring • 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	
Countertop 4 Zone Induction Hob		CU558-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 60335-2-36:2017 Electro-Magnetic Compatibility (EMC) EN IEC 55014-1:2021 EN IEC 55014-2:2021 EN IEC 61000-3-11: 2019 EN 61000-3-12: 2011	
Manufacturer 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

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

8 th September 2023	
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