



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Apuro CU622-A 5L Commercial Electric Fryer with Digital Timer – 2.8kW

Model / SKU: CU622-A

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DOCUMENT NOTICE

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Official supplier source: https://s3.amazonaws.com/zcom-media/sites/a0i0L00000VH4TSQA1/media/mediamanager/Apuro_CU621-A_Manual.pdf

apuro

Electric fryer

Instruction manual



Model:

CU620-A/CU621-A/CU622-A/CU624-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
 - IEE 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.
- **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.
- **In case of fire, never use water to extinguish. 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 to avoid scalding.
- 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 and 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.
- **Warning:** This is an attended appliance and must be supervised when in use.
- Switch off and unplug after use!
- If oil begins to smoke or overheat, switch off immediately.

Pack Contents

The following is included:

- Apuro fryer
- Basket (CU621-A/CU624-A x 2)
- Handle (CU621-A/CU624-A x 2)
- Lid (CU621-A/CU624-Ax 2)
- 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.

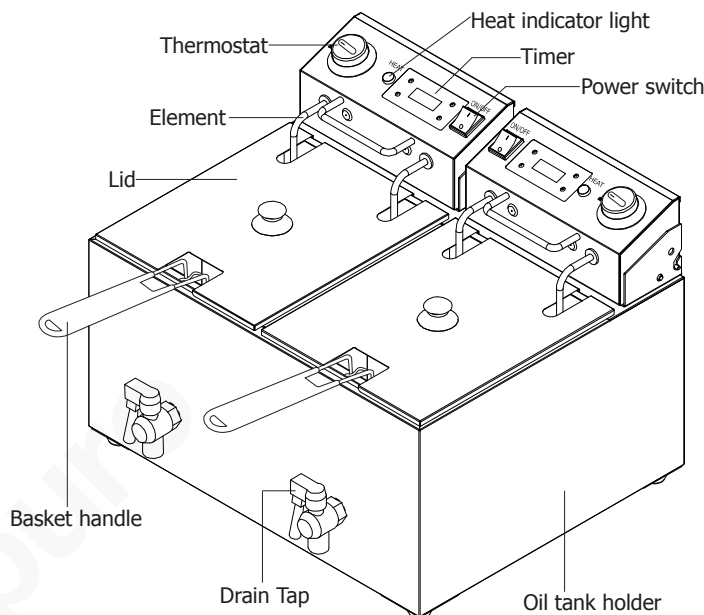
Should you find any damage as a result of transit, please contact your Apuro dealer immediately.

Installation

1. Place the unit on a heat-resistant surface. Avoid placing it on or close to 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 oil tank with warm soapy water. Let dry completely.

Operation



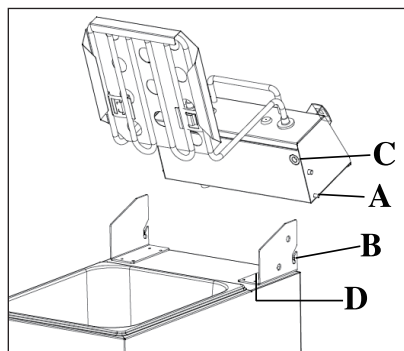
Warning: During operation, DO NOT cover the appliance with lids to prevent burns.

Connecting the head unit

The head unit is supplied as a single detachable part to aid in cleaning the appliance.

To connect the head unit to the main body:

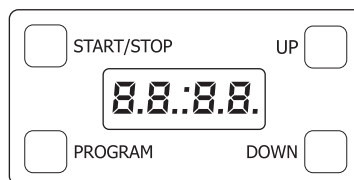
1. Put the head unit onto the main body of the appliance, using the pin (A).
2. Rotate the head unit until the safety switch (C) on the bottom touches the pin (D) on the main body.



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	1:00	2:00	3:00	5:00	10:00	15:00

- 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.

Start frying

1. Pour cooking oil into the oil tank between the MIN and MAX markings.
2. Connect the appliance to the mains power supply.
3. Set the POWER switch to **I** (ON position).
4. Set the thermostat to the desired temperature (50°C-190°C). The HEAT indicator light turns On, indicating the appliance begins to heat the oil.

Note: 170°C to 180°C is suitable for general cooking.

5. When the set temperature is reached, the HEAT indicator light turns Off.
6. Lower the basket with food into the oil. The HEAT indicator light turns On again.

Note: During use, the HEAT indicator light will cycle on/off, indicating the set temperature is being maintained.

7. When the food is cooked, lift the basket and hang it onto the oil tank's support. Allow the oil to drain from the frying basket for seconds.

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

8. After use, set the POWER switch to **O** (OFF position) and disconnect the appliance from power supply.

Overheat protection

This appliance is featured with an overheat protection. Should the temperature exceed safe levels the appliance will automatically cut off power.

The thermal Cut-out switch is located on the rear of the appliance. To reset the appliance after a sufficient cool-down period:

1. Unscrew the reset switch cover.
2. Press the small reset switch down until it clicks, using a blunt pointed instrument.
3. The appliance is now reset and can be used as normal.

Cleaning, Care & Maintenance

- Always turn Off the appliance and disconnect from the power supply before cleaning.
- Always allow the oil to cool before cleaning, ideally for at least 6 hours.
- 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.

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

Empty the oil tank

- Ensure to remove the frying basket first.
- Slowly rotate the head unit backward until it is locked securely in place. During this period, ensure to hold the batter plate carefully.
- Let the oil accumulated on the batter plate and heating elements recycle into the oil tank.
- Remove the batter plate and head unit consecutively.
- Empty the oil tank (for CU620-A/CU621-A, just open the drain tap). **Note: Use a suitable detergent to clean the tank. Dry thoroughly and ensure there is no water left in the oil tank.**
- If the remaining oil is to be reused, filtering it before refilling will extend the oil's cooking life.

Clean all removable parts

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

Troubleshooting

A qualified technician must carry out repairs if required.

Fault	Probable Cause	Solution
The appliance 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
	Thermal cut-out switch is activated	Check the appliance is safe with no obvious damage then press the reset switch on the rear
	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
HEAT 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
Oil overheats or starts to smoke	Thermostat damaged	Switch off immediately. Consult a qualified technician

Technical Specifications

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

Model	Voltage	Power	Capacity	Dimensions (H x W x D) (mm)	Net Weight
CU620-A	220-240V~ 50/60Hz	2900W	8L	410 x 280 x 505	8.7kg
CU621-A		2 x 2900W	2 x 8L	410 x 560 x 505	15.9kg
CU622-A		2800W	5L	315 x 280 x 450	6.6kg
CU624-A		2 x 2800W	2 x 5L	315 x 560 x 450	11.9kg

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:



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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	Model · Modèle · Modell · Modello · Modelo
8L Single Electric Fryer with Timer 8L Double Electric Fryer with Timer 5L Single Electric Fryer with Timer 5L Double Electric Fryer with Timer	CU620 -A CU621 -A CU622 -A CU624 -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	Electrical Safety IEC 60335-1:2010 +A1:2013 +A2:2016 IEC 60335-2-37:2002 +A1:2008 +A2:2011 Electro-Magnetic Compatibility (EMC) EN IEC 55014-1: 2021 EN IEC 55014-2: 2021 EN IEC 61000-3-2: 2019+A1: 2021 EN 61000-3-3: 2013+A1: 2019+A2: 2021
Manufacturer Name · Naam fabrikant · Nom du fabricant · Name des Herstellers · Nome del fabbricante · Nombre del 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.

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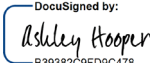
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Full Name · Volledige naam · Nom
et prénom · Vollständiger Name ·
Nome completo · Nombre completo

Position · Functie · Fonction ·
Position · Qualifica · Posición

Manufacturer Address · Adres
fabrikant · Adresse du fabricant ·
Adresse des Herstellers · Indirizzo del
fabbricante · Dirección del fabricante

06th May 2024

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