



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Apuro CU626-A Electric Griddle – 525mm, 2.2kW | KW Commercial Kitchen

Model / SKU: CU626-A

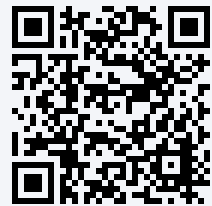
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DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

Official supplier source: https://media.nisbets.com/asset/au/media/user_manual_cu626_cu627-a.pdf

apuro

Countertop Griddle

Instruction manual



Model:
CU626-A / CU627-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 touch! 
The temperature of cooking surface maybe high when the appliance is operating.
- 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.
- DO NOT leave the appliance unattended during operation.
- Always use oven gloves when cooking or carrying out any adjustments to the appliance.
- Do not use to heat any sealed glass/container with food. Pressure may build up and cause the container to burst, possibly resulting in personal injury or damage to the griddle.
- Do not obstruct any ventilation openings in the appliance body.
- During and after cooking, the unit is still hot. Never touch the surface to avoid scalding.
- 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.
- Do not use or store outdoors.

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.

This appliance is intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals, etc. but not for household and industrial use.

Pack Contents

The following is included:

- Countertop griddle - steel plate
- 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.

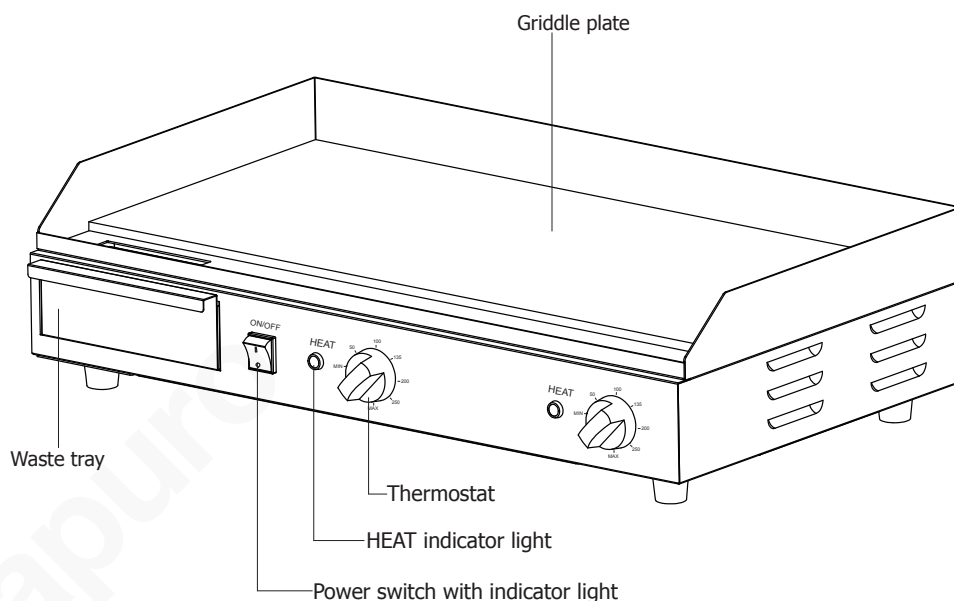
Should you find any damage as a result of transit, please contact your Apuro dealer immediately.

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 cooking surface with warm soapy water. Let dry completely and ensure no water goes into the appliance inside.

Operation



Seasoning the Griddle Plate

Before using for the first time the cooking surface needs to be seasoned.

1. Ensure the cooking surface is clean.
2. Brush the surface with cooking oil.
3. Connect the appliance to the mains power supply.
4. **Turning on:** Set the power switch to "I" position.
5. Set the thermostat to 50°C. The HEAT indicator light turns on.
6. Once the set temperature is reached, the HEAT indicator light turns off.
7. Turn the appliance Off and allow to cool before wiping away any excess oil.
8. The appliance is now ready for use.

Cooking

Note: It is recommend the cooking surface is lightly oiled before cooking.

1. Connect the appliance to the mains power supply.
2. Turn the appliance on. The power indicator light turns on.
3. Set the thermostat to the desired temperature. The HEAT indicator light turns On and the appliance begins to heat up.

Note: 200°C to 220°C is suitable for general cooking.

4. When the set temperature is reached, the HEAT indicator light turns Off.

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

5. Place the foodstuffs on the griddle plate and cook as required.
6. **Turning off:** After use, set the thermostat to "MIN" and power switch to "O".

Overheating 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

Warning:

Always turn off and disconnect the appliance from the power supply before cleaning.

Always allow the appliance to cool before cleaning.

If grease is permitted to accumulate, it will begin to carbonised into a hard substance that is extremely difficult to remove. To prevent this follow the cleaning steps below:

- Regularly remove excess grease or fat using a cloth dampened with warm soapy water.
- Take care when using scrapers to remove cooking residues as they can damage the cooking surface.
- Dry thoroughly after cleaning.

For best performance, Apuro recommend that the appliance is cleaned after each day of operation.

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

Check the appliance regularly to ensure it is always in good condition.

Scraping

After each use, scrape the appliance with a soft plastic or wooden scraper to remove excess fat and food. If there is an accumulation of burned fat or food, the cooking surface should be thoroughly scoured and re-seasoned.

Caution:

It is vital that the cooking surface is re-seasoned after scouring.

Do not use steel wool as it may leave shards that could contaminate food.

Waste Tray

This appliance is featured with a waste tray to collect any liquid or fats that run off during cooking.

At least once a day, remove and empty the waste tray before washing with warm soapy water. Do not allow the tray to overfill.

WARNING: DO NOT remove the tray during or immediately after use as the contents are still hot.

Troubleshooting

A qualified technician must carry out repairs if required.

Fault	Probable Cause	Solution
The appliance is not working	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 has been activated	Check the machine is safe with no obvious damage and then press the re-set switch on rear of unit
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
Surface flaking	Build up of carbonised food debris	Refer to "Cleaning, Care & Maintenance" section

Technical Specifications

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

Model	Voltage	Power	Cooking surface size (mm)	Dimensions (H x W x D) (mm)	Weight
CU626-A	220-240V~, 50/60Hz	2900W	520 x 330	200 x 523 x 415	25kg
CU627-A		2900W	740 x 330	200 x 743 x 415	35.4kg

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
Small countertop griddle -Steel plate Large countertop griddle -Steel plate		CU626-A CU627-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 IEC 60335-2-38:2002 +A1:2008 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.

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

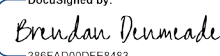
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Nome completo • Nombre completo •
Nome por extenso

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

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

20 th Dec 2023	
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