



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Apuro DY993-A Bistro Contact Grill - Ribbed/Ribbed

Model / SKU: DY993-A

KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



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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%20manual%20dy993a%20-%20dy998a.pdf>

apuro

Bistro Contact Grill

Instruction manual



Model:

**DY993-A/DY994-A/DY995-A/DY996-A/DY997-A/
DY998-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
- **Caution! Hot surface!** 
- DO NOT immerse the appliance in water.
- DO NOT clean with jet/pressure washers.
- DO NOT carry when hot.
- DO NOT leave the appliance unattended during operation.
- DO NOT obstruct or cover the appliance in any way when in use.
- During and after cooking, the unit is still hot. Never touch the surface to avoid scalding.
- Not suitable for outdoor use.
- Always switch off and disconnect the power supply to the appliance before 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.

Product Description

- **DY993-A** - Apuro Bistro Contact Grill, Single Ribbed plates
- **DY994-A** - Apuro Bistro Contact Grill, Double Ribbed plates
- **DY995-A** - Apuro Bistro Contact Grill, Large Ribbed plates
- **DY996-A** - Apuro Bistro Contact Grill, Single Flat plates
- **DY997-A** - Apuro Bistro Contact Grill, Large Flat plates
- **DY998-A** - Apuro Bistro Contact Grill, Double Flat plates

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.

Pack Contents

The following is included:

- Contact Grill
- Scraper
- Allen Key
- 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

- Remove the Grill from its packaging and be certain that all protective plastics and residues are thoroughly cleaned from its surface.
- Locate on a firm level surface.
- Apuro recommended that you allow no less than 100mm ventilated gap around the perimeter of this unit.
- Ensure that the stainless steel waste tray is correctly positioned.
- Connect to the electricity supply using the plug, the Grill is now ready to turn on and operate.

Preparing the cooking surface

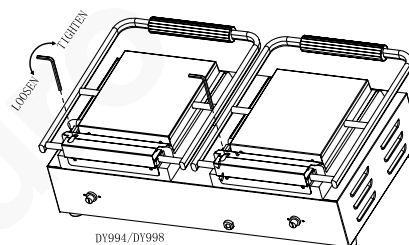
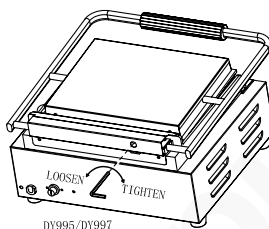
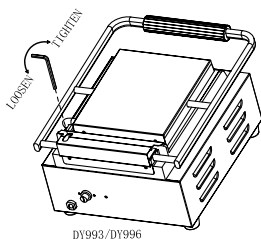
- Make sure the cooking surface is clean, turn the unit on and apply a generous amount of oil to the plates.
- Using the thermostat control, set the Grill to 110°C.
- When the Grill has reached temperature, switch off and carefully wipe any excess oil from the plates.

Operation

- The Contact Grill should be turned on at least 5 minutes before use.
- To get efficient use out of this unit while in intermittent use, it is recommended that the Grill plates remain closed and the thermostat turned down, when not cooking. This will assist in reducing power consumption and also allow for quicker heat response when needed.
- Apuro recommends that the cooking surface is lightly greased before each use.
- A temperature setting of between 200°C and 220°C will be sufficient for general cooking. This may vary for particular food types, individual needs, or experience.
- Simply place the food products on the bottom grilling surface and lower the top plate down, and cook to your needs.



Note: If top plate becomes loose/stiff, use the Allen key supplied to adjust the tension. Turn clockwise to tighten, anti-clockwise to loosen.



Note: With the new treatment for the flat plates, the surfaces now are smoother and thus better for cooking and cleaning. Whereas, the initial surfaces may appear to have ribbed markings with the first time use. After several hours of cooking, such markings will start to fade/disappear.

Cleaning, Care & Maintenance

Before starting to clean the Grill, disconnect from the electricity supply by removing the plug from the socket.

Clean the cooking surface regularly. We recommend it is cleaned after every use session.

When the cooking surfaces are still warm, wash with warm soapy water and then rinse thoroughly with clean water. This will help to stop food sticking to the plates. Remove the fat drip tray and wash in warm soapy water.

Other surfaces can be wiped over with a damp cloth to remove all food residues. Do not immerse the Contact Grill in water or use water sprays to clean it.

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

- Always turn OFF the appliance and disconnect from the power supply before cleaning.
- Allow the appliance to cool before cleaning, but for best results clean the plates when they are still slightly warm.
- Use warm, soapy water and a damp cloth to clean the exterior of the appliance.
- Take care when using scrapers to remove cooking residues as they can damage the cooking surface.
- Dry thoroughly after cleaning.

Scraping

- After each use, scrape the appliance with a scraper/grill stone/copper brush or flexible spatula to remove excess fat and food. A waste tray is provided for the scrapings if necessary.
- If there is an accumulation of burned fat or food, the cooking surface should be thoroughly scoured and re-seasoned.

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

Warning: Do not use steel wool as it may leave shards that could Contaminate food.

Waste tray

- This appliance features 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, or excess grease will run out of the overflow hole at the front of the tray.

Warning: Do not remove tray during or immediately after use as the contents will be hot.

Troubleshooting

A qualified technician must carry out repairs if required.

Fault	Probable Cause	Solution
Appliance not working	The unit is not switched on	Check the unit is plugged in correctly and switched on
	Plug and lead are damaged	Replace plug or lead
	Mains power supply fault	Check mains power supply
Appliance does not reach set temperature	Faulty thermostat	Replace the thermostat
	Faulty element	Replace the element
Appliance heats up but indicator light does not come on	Indicator light has expired	Replace the indicator light
Power indicator light comes on but appliance does not heat up	Faulty element	Replace the element
	Faulty thermostat	Replace the thermostat
	Thermostat set incorrectly	Check thermostat
Appliance slow to heat up	Cooking surface not cleaned	Clean cooking surface as instructed
	Faulty element	Replace the element
No power	Thermal cut-out switch is activated	Press re-set switch on rear of unit

Technical Specifications

Model	Voltage	Power	Current	Plate Type		Dimensions H x W x D mm	Weight
				Top	Bottom		
DY993-A	220-240V~, 50Hz	1500W	6.5A	Rib	Rib	210 x 290 x 320	14.5kg
DY994-A	220-240V~, 50Hz	2900W	12.6A	Rib	Rib	210 x 540 x 320	27kg
DY995-A	220-240V~, 50Hz	2200W	9.6A	Rib	Rib	210 x 380 x 320	19kg
DY996-A	220-240V~, 50Hz	1500W	6.5A	Flat	Flat	210 x 290 x 320	16kg
DY997-A	220-240V~, 50Hz	2200W	9.6A	Flat	Flat	210 x 380 x 320	21kg
DY998-A	220-240V~, 50Hz	2900W	12.6A	Flat	Flat	210 x 540 x 320	29kg

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

Equipment Type • Uitrustingstype • Type d'équipement • Gerätetyp • Tipo di apparecchiatura • Tipo de equipo		Model • Modèle • Modell • Modello • Modelo	
Bistro Contact Grill 1. Single – Ribbed 2. Double – Ribbed/ Ribbed 3. Large – Ribbed/ Ribbed		4. Single – Flat 5. Large – Flat 6. Double – Flat	1. DY993-A 2. DY994-A 3. DY995-A 4. DY996-A 5. DY997-A 6. DY998-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 AS/NZS 60335.1:2020 Electro-Magnetic Compatibility EN 55014-1: 2017 +A11:2020 EN 55014-2:2015 EN IEC 61000-3-2: 2019 EN 61000-3-3:2013 +A1:2019	
Producer Name • Naam fabrikant • Nom du producteur • Name des Herstellers • Nome del produttore • 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.

Date • Data • Date • Datum • Data •

Fecha

Signature • Handtekening • Signature

• Unterschrift Firma • Firma

7th June 2022

DocuSigned by:

Ashley Hooper

B39382C9FD9C478...

DocuSigned by:

Brendan Denmeade

D052C5837EB7465...

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

Ashley Hooper

Brendan Denmeade

Position • Functie • Fonction • Position
• Qualifica • Posición

Technical & Quality Manager

Commercial Manager/ Responsible
Supplier

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

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

15 Bagdally Road,
Campbelltown
NSW 2560



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