



PRODUCT DOCUMENT PACK

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PRODUCT

Apuro CH423-A Multi-Purpose Veg Prep Machine – 550W, 5 Discs

Model / SKU: CH423-A

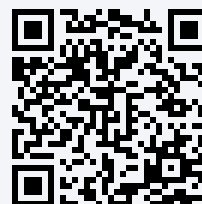
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DOCUMENT NOTICE

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%20manual%20ch423a.pdf>

apuro

Multi-Purpose Veg Prep Machine Instruction manual



**Model:
CH423-A**

Safety Instructions

The cutter is a dangerous appliance and must only be used by trained personnel in accordance with these 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
- DO NOT immerse the appliance in water.
- DO NOT place hands in either food chute.
- DO NOT feed food in to the appliance by hand. ALWAYS use the pusher supplied.
- DO NOT attempt to cut items that this machine is not designed for. This can damage the cutting attachments.
- DO NOT attempt to cut frozen food with the appliance.
- **Blades are sharp - handle carefully.**
- DO NOT use with loose or damaged blades.
- Suitable for indoor use only.
- Only use original Apuro parts and attachments with this appliance.
- ALWAYS keep hands, hair and clothing away from the moving parts.
- NEVER leave the appliance unattended when in use.
- DO NOT use jet/pressure washers to clean the appliance.
- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.

- Always switch off and disconnect the power supply to the appliance when not in use, before cleaning and before putting on or taking off parts.
- 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 with reduced physical, sensory or mental capabilities, or lack of experience and knowledge.
- This appliance must not be used by children under any circumstances.
- DO NOT let cord hang over edge of table or counter, or touch hot surfaces.
- 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.

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 machine is designed for vegetable preparation in restaurants, canteens and similar catering establishments.

Pack Contents

The following is included:

- Multi-Purpose Veg Prep Machine
- Cleaning brush
- Food pusher
- Plastic ejector disc
- Slicing discs (x2)
- Grating discs (x3)
- 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.

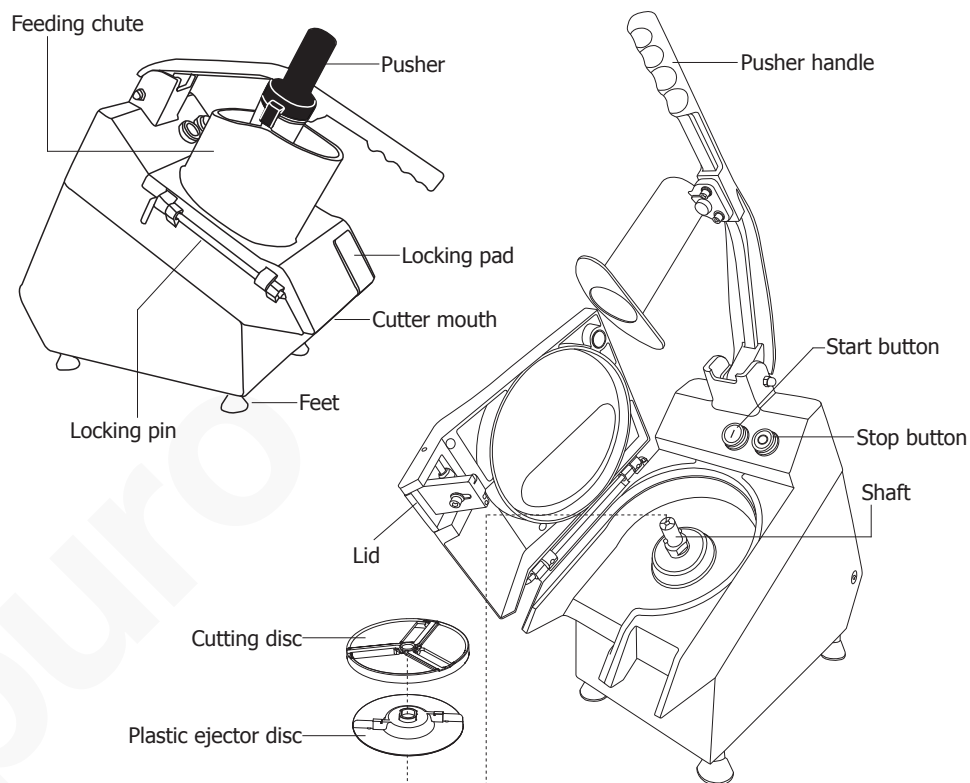
Should you find any damage as a result of transit, please contact your Apuro dealer immediately.

Installation

- Remove the appliance from all packaging.
- While positioning on a worktop, ensure the feet are level to reduce vibration during operation.

Operation

Location of controls

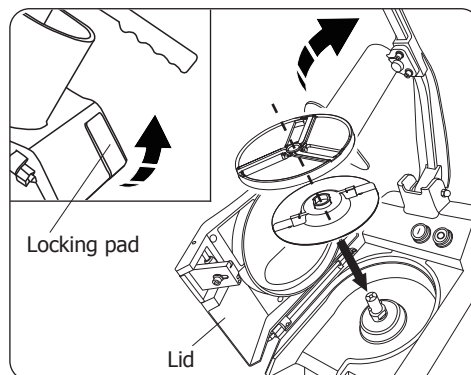


Assembly

Before assembly, ensure to:

- **Disconnect the appliance from the power supply.**
- **Clean all cutting discs and parts that come into contact with food with warm soapy water. For details, refer to section "Cleaning, care & maintenance".**

1. Remove the pusher and lift the pusher handle fully.
2. Lift the locking pad and open the lid backward.
3. Mount the plastic ejector onto the shaft.
4. Choose the desired cutting disc and mount onto the shaft, ensuring the flat side is facing upward.
5. Lift the locking pad and close the lid into place.
6. Place the vegetables in the feeding chute. Then lower the pusher handle fully.

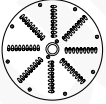
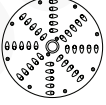
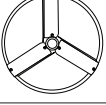
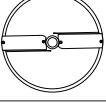


Cutting Vegetables

1. Connect the appliance to the power supply.
2. Place a container beneath the cutter mouth to collect the cut vegetables.
3. Press the Start button (I). The disc begins to spin.
4. Press down on the pusher handle or the food pusher. As the vegetables are cut, they are ejected from the cutter mouth.
5. Once all vegetables are cut, press the Stop button (O) to turn Off. Disconnect the appliance from the power supply.

Selecting a Cutting Disc

Up to 5 cutting discs are available for use with different tasks.

Disc	Use
	Fine grating disc Note: Onion cannot be cut using this disc
	Medium grating disc Note: Onion cannot be cut using this disc
	Coarse grating disc Note: Onion cannot be cut using this disc
	2mm slicing disc: Suitable for thin slicing
	4mm slicing disc: Suitable for thick slicing

Note: Regularly check the screws fixing the blades to the cutting discs and tighten as necessary.

Changing the cutting disc

Warning: The blades on the cutting disc are sharp. Handle with care!

1. Turn off and disconnect the appliance from the mains power supply.
2. Open the lid as instructed in section "Assembly".
3. Turn the cutting disc anti-clockwise and remove. This may require a sharp tap to free it from the shaft.
4. Slot the new disc in place. Turn if necessary to drop the disc in place.

Note: Ensure the appliance is clean and free from food debris when changing disc to ensure the disc can be securely fitted.

5. Lower the lid and pusher handle consecutively in place.

Cleaning, Care & Maintenance

- **Always turn off and disconnect the appliance from the power supply before cleaning.**
- Ensure to remove all food debris after each use.
- Clean the surface using a damp cloth. Never immerse the motor part in water or rinse it under running water.
- Use soapy water and a damp cloth to clean the cutting discs and plastic ejector.
- **DO NOT wash the cutting discs in the dishwasher.**
- Always wipe dry after cleaning.
- The appliance contains NO user serviceable parts.

Thorough cleaning

- The lid can be removed for a thorough cleaning.
- Open the lid and remove the locking pin.
- Remove the lid.
- Clean the lid and cutting chamber.
- Relocate the lid and secure it in place with the locking pin.

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 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
Vegetables not ejected	Internal blockage	Disconnect from power supply and empty chute or cutting chamber
Appliance stops operation suddenly	The appliance is equipped with 2 safety micro switches. These switches, during operation, will cut off the power supply under 2 conditions: • Pusher handle is lifted beyond a certain point • Cover is opened	• If Power OFF due to handle lifting, simply lower the handle to restart • If Power OFF due to cover opening, close the cover in place then press Start button to restart.

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	Cutting disc RPM	Dimensions H x W x D mm	Weight
CH423-A	230V~ 50Hz	550W	2.6A	330	540 x 220 x 500	23.5kg

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 reserves 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
Multi-function Continuous Veg Prep		CH423-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 EN 1678:1998 +A1:2010 EN 60204-1:2018 EN ISO 12100:2010 Electro-Magnetic Compatibility EN 55014-1: 2017 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

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

Position • Functie • Fonction • Position
• Qualifica • Posición

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

24th May 2022

DocuSigned by:

Ashley Hooper

B39382C9FD9C478...

DocuSigned by:

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