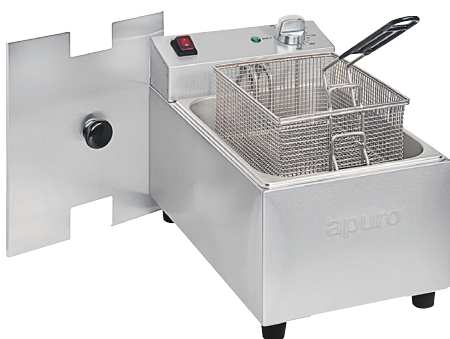


apuro

Bistro Fryer

Instruction manual



Model:
DB203-A / FC255-A / FB970-A / FB971-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
- 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.
- DO NOT cover the oil pan when frying.
- DO NOT immerse the appliance in water.
- Some surfaces become hot during operation - take care when using the appliance.
- Always switch off and disconnect the power supply to the appliance when not in use.
- Not suitable for outdoor 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.
- 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 then Switch Off Immediately.

Product Description

FC255-A - Single 3 litre fryer

FB970-A - Single 5 litre fryer

DB203-A - Double 3 litre fryer

FB971-A - Double 5 litre fryer

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

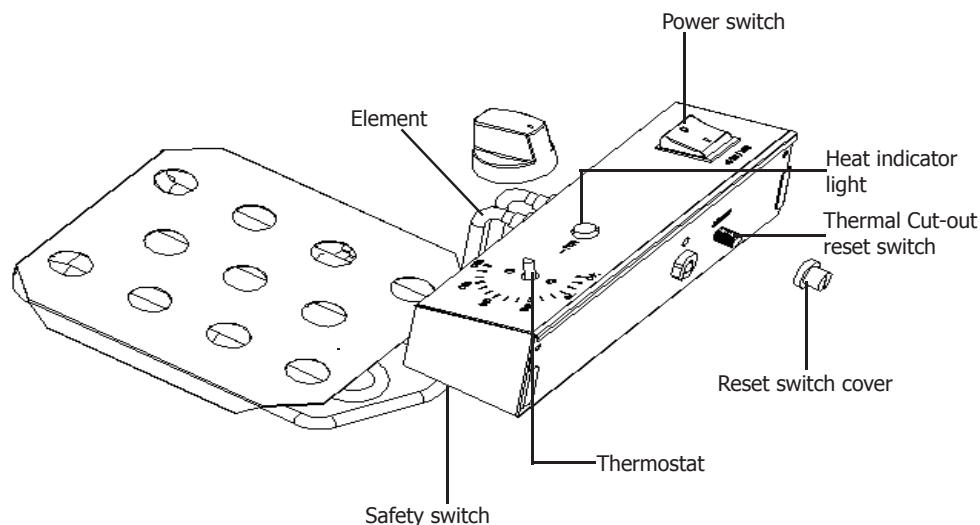
The following is included:

- Apuro fryer
- Basket (DB203-A/FB971-A x 2)
- Handle (DB203-A/FB971-A x 2)
- Lid (DB203-A/FB971-A x 2)
- Instruction manual

Apuro prides itself on quality and service, ensuring that at the time of packaging 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.

Operation

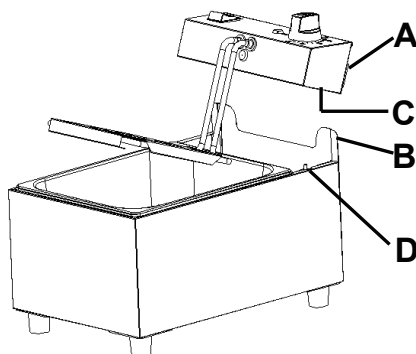


Connecting the head unit

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

To connect the body of the appliance with head unit:

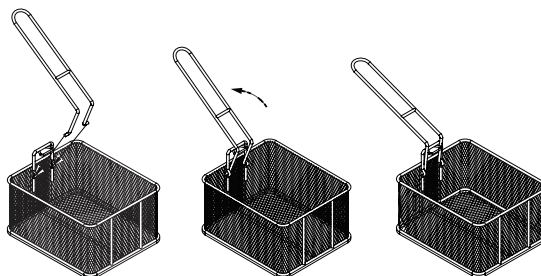
1. Put the head unit onto the main body of the appliance, using the tabs (A) on the rear of head unit and the lugs (B) on the rear of the main body.
2. Lower the unit onto the main body, until the bottom of head unit is flat with the surface of the body, and the safety switch (C) can touch with the pin (D) on the main body.



Connecting the Basket Handle

Care must be taken to ensure that the handle is correctly located, and securely pulled back in to position before being used.

1. Squeeze the two ends of the handle together.
2. Slot the ends of the handle in to the basket.
3. Lower the handle so that it slots over the frame of the basket.



Cooking

1. Connect the appliance to the mains power supply.
2. Set the thermostat to the desired temperature. The amber power indicator light turns On.

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

3. The appliance begins to heat the oil.



Note: The green Heat indicator light turns On during heat-up. When the oil is at the set temperatures the light turns Off.

4. Once the oil is at the set temperature lower the food into the oil using the basket supplied.



WARNING: Ensure the basket is securely located on the basket mounts. These are located towards the front of the oil pan.

5. Remove the basket from the oil once the food is cooked. Shake gently above the oil tank to remove any excess oil.



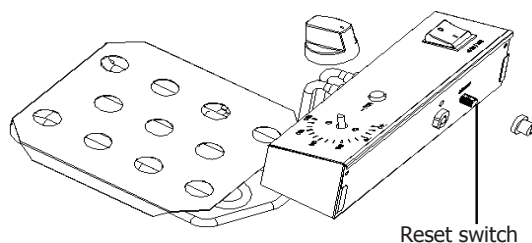
WARNING: The food and oil are very hot! Take care when removing the basket as oil may drip.

Thermal Cut-out Reset

Apuro Fryers are fitted with a Thermal Cut-Out safety feature. Should the temperature exceed safe levels the appliance will automatically cut power.

To reset the appliance after a sufficient cool-down period:

1. Unscrew the cover of the Safety Cut-Out reset switch.
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.

- Remove the head unit for ease of cleaning.
- Empty the oil to clean the appliance thoroughly.



Warning: Do not remove the oil pan until AFTER it has been emptied.

- If the oil is to be reused then filtering it before refilling will extend the oil's cooking life.
- Use a suitable detergent to clean the interior of the appliance.
- Use warm, soapy water and a damp cloth to clean the exterior of the appliance.
- Dry thoroughly after cleaning, ensure there is no water left in the fryer.

Troubleshooting

A qualified technician should 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 or lead is damaged	Replace plug or lead
	Mains power supply fault	Check mains power supply
	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
Power 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
Appliance slow to heat up	Faulty element	Consult a qualified technician
	Build-up of fat on the element	Clean the appliance
Oil overheats or starts to smoke	Thermostat damaged	Switch off immediately. Consult a qualified technician
No power	Thermal cut-out activated	Please check your machine is safe with no obvious damage and then press the re-set switch

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	Capacity (litres)	Max. single load (kg)	Dimensions H x W x D mm	Weight
FC255-A	220-240V~, 50Hz	2000W	8.7A	3L	1.2	320 x 180 x 415	4.8kg
DB203-A		2 x 2000W	2 x 8.7A	2 x 3L	2 x 1.2	320 x 365 x 415	8.2kg
FB970-A		2200W	9.6A	5L	2	320 x 270 x 415	8.2kg
FB971-A		2 x 2200W	2 x 9.6A	2 x 5L	2 x 2	320 x 545 x 415	12.4kg

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
Bistro Single Fryer - 3Ltr Bistro Double Fryer - 2x3Ltr Bistro Single Fryer - 5Ltr Bistro Double Fryer - 2x5Ltr		FC255-A DB203-A FB971-A FB970-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 AS/NZS 60335.1:2011 +A1:2012 +A2:2014 +A3:2015 +A4:2017 IEC 60335-2-37:2002 +A1:2008 +A11:2012 +A12:2016 EN 62233:2008 Electromagnetic Compatibility EN 55014-1:2017 EN 55014-2:2015 EN 61000-3-2:2014 EN 61000-3-3:2013 EN 61000-3-11:2000 EN 61000-3-12:2011	
Producer 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 b ovenstaande 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 Directive 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

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

22nd October 2020

DocuSigned by:

Ashley Hooper
B39382C9FD9C478...

Ashley Hooper

Technical & Quality Manager

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Bristol,
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DocuSigned by:

Josie Holt
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Josie Holt

Commercial Manager/ Responsible Supplier

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