

apuro


Electric fryer

Instruction manual



Model:
CU614-A/CU615-A/CU617-A/CU619-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:

- Fryer
- Basket (CU615-A/CU619-A x 2)
- Handle (CU615-A/CU619-A x 2)
- Lid (CU615-A/CU619-A x 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.

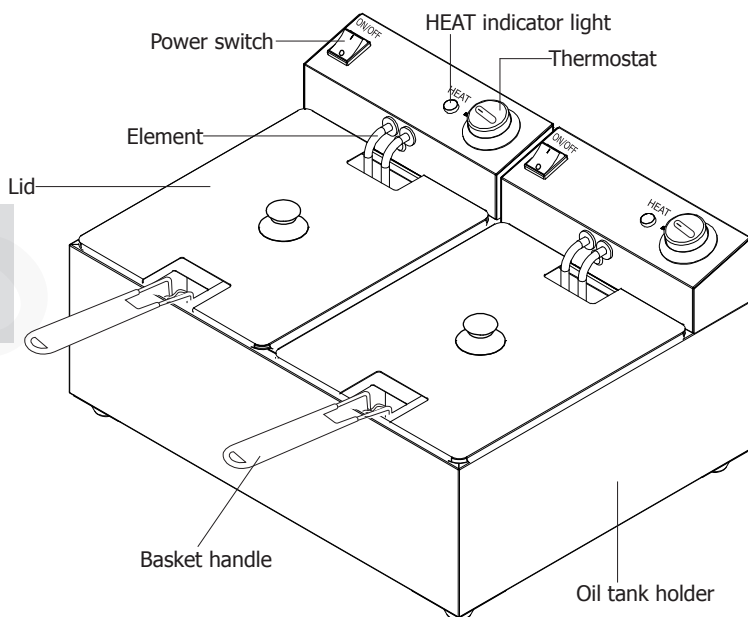
Installation

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.

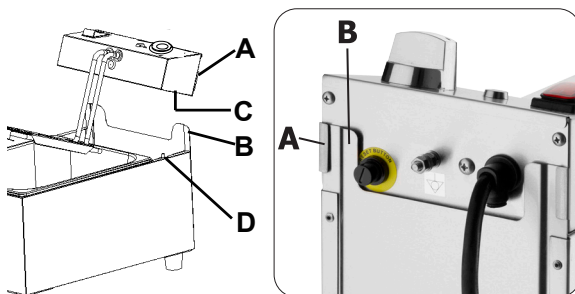


Connecting the head unit

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:

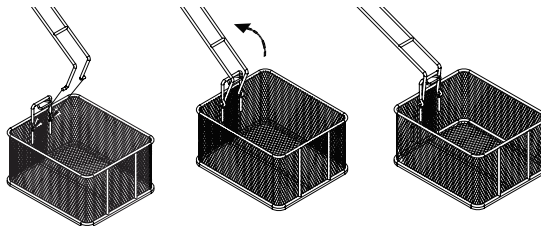
1. Put the head unit onto the main body of the appliance, using the tabs (A) on the rear of head unit and the lugs (B) on the rear of the main body.
2. Lower the head unit onto the main body, until the bottom of head unit is flat with the surface of the body, and the safety switch (C) can touch the pin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



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.

WARNING: 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.

- Remove the frying basket first, then remove the head unit for ease of cleaning.
- Empty the oil tank to clean the appliance thoroughly.

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

- If the remaining oil is to be reused, 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.

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	Wait until the unit cools down. Please check your machine is safe with no obvious damage and then press the re-set switch
	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)	Weight (kg)
CU614-A	220-240V~ 50/60Hz	2000W	3L	305 x 180 x 410	4.4
CU615-A		2 x 2000W	2 x 3L	305 x 360 x 410	7.8
CU617-A		2200W	5L	305 x 270 x 410	5.5
CU619-A		2 x 2200W	2 x 5L	305 x 545 x 410	10.1

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
3L Single Electric Fryer 3L Double Electric Fryer 5L Single Electric Fryer 5L Double Electric Fryer	CU614-A CU615-A CU617-A CU619-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 +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.

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

Manufacturer Address • Adres

fabrikant • Adresse du fabricant •

Adresse des Herstellers • Indirizzo del

fabbricante • Dirección del fabricante

24th Jan 2024

DocuSigned by:

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