

apuro

Induction food warmer

Instruction manual



**Model:
CU485-A / CU486-A**

Safety Instructions

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.

- 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
- Not suitable for outdoor use.
- **Caution! Hot surface!**
- DO NOT immerse the appliance in water.
- DO NOT clean with jet/pressure washers.
- DO NOT leave the appliance unattended during operation.
- DO NOT move the appliance during cooking or with hot cookware on top of it.
- DO NOT place empty cookware on the appliance.
- Do NOT place the appliance near objects that may be affected by a magnetic field such as TVs, radios, bank cards, etc.
- DO NOT place any magnetic objects, aluminium foil and plastic vessels on the glass surface during operation.
- DO NOT place metal objects such as knives, forks, and spoons on the surface as they may become hot during use.
- People with a pacemaker fitted should not use the appliance and keep a minimum of 60cm from the appliance during operation.



- If the glass surface is cracked disconnect from the power supply and consult your APURO agent or recommended qualified technician.
- Always switch off and disconnect the power supply to the appliance when not in use.
- 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 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.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- 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.

Induction Cooking

Induction cooking is a very efficient method of cooking as it reduces heat loss between the pan and the atmosphere by as much as 40%. This makes it extremely energy efficient, as well as offering immediate heat-up, unlike traditional heating methods which require time to get to temperature.

The Induction cooker works by creating a magnetic field within suitable cookware, which causes an instant build-up of heat to cook the food.

Pack Contents

The following is included:

- Induction food warmer
- 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

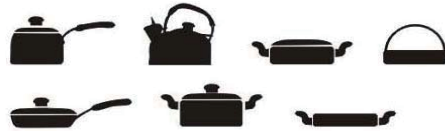
Place the unit on a heat-resistant surface. Avoid placing it on or close to easily flammable materials. Maintain a distance of 20cm (7 inches) between the appliance and walls or other objects for ventilation.

Keep all ventilation openings in the appliance clear of obstruction.

Cookware

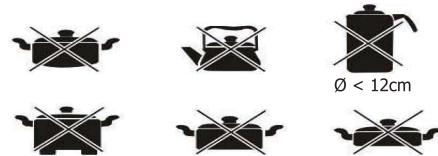
Suitable cookware includes:

- All magnetic pans such as Vogue Stainless Steel or Triwall pans.
- Mild steel or plain steel (black iron) pans
- Enamelled/non-enamelled cast iron and iron pans
- Cookware diameter: 12cm - 26cm



Unsuitable cookware includes:

- Cookware with a diameter less than 12cm
- Ceramic or glass cookware
- Stainless steel with no/weak magnetism, aluminium, bronze or copper cookware unless marked as suitable for induction cooking
- Cookware with feet
- Cookware with a rounded bottom (e.g. wok)



Operation

This appliance is intended for heating and keeping food warm in suitable chafing dishes or directly via cookware. Any other use may lead to damage of the appliance or personal injury.

This appliance is also designed to suit with the Olympia induction chafer (Model FT038 matches Model CU485-A; Model FT037 matches Model CU486-A).

1. Place suitable cookware on to the centre of the glass plate.
2. Connect the appliance to the mains power supply.
3. Turn the thermostat to select temperature. The temperature will appear on the display.
4. After use, turn the thermostat to "0" to switch off.

Auto shut-off: The appliance will shut off automatically when left idle for about 4 hours.

Note: If unsuitable cookware or no cookware is present the appliance will beep constantly and the display will show "E0".

Note: During operation, take care of your rings, watches and similar objects as they may become hot.

Overheat protection function

If the pan becomes too hot the appliance will switch off, a buzzer will sound and the display will show "E2". Should this happen, allow the appliance to cool before restarting.

Cleaning, Care & Maintenance

- Disconnect from the power supply and allow the appliance to cool before cleaning and maintenance.
- Use warm, soapy water and a damp cloth to clean the appliance.
- DO NOT use abrasive cleaners or pads.
- Dry thoroughly after cleaning.

Do not use the glass surface for storage purposes.

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 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
	Unsuitable cookware	Replace with suitable cookware
"E0" on Display	Unsuitable cookware / no cookware	Replace with suitable cookware
"E1" on Display	Appliance has overheated	Check ventilation slots for blockage. Allow to cool before attempting to use again
"E2" on Display	Temperature of pan is too high (Pan is dry or empty)	Remove cookware. Allow to cool before attempting to use again
"E3" on Display	Input voltage is too high/ low	Make sure the mains power supply is suitable for the appliance

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	Operating frequency	Dimensions h x w x d (mm)	Weight
CU485-A	220-240V~ 50-60Hz	1000W	5A	21-24kHz	61 x 462 x 335	5.01kg
CU486-A	220-240V~ 50-60Hz	1000W	5A	21-24kHz	61 x 530 x 325	6.81kg

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

- Conformanceverklaring • 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
Induction Food Warmer Large Induction Food Warmer	CU485-A CU486-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 IEC 60335-1:2010 IEC 60335-2-36:2002 +A1:2004 +A2:2008 Electro-Magnetic Compatibility EN 55014-1: 2017 EN 55014-2:2015 EN IEC 61000-3-2: 2019 EN 61000-3-3:2013
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

5th December 2022

DocuSigned by:

Ashley Hooper

B39382C9FD9C478...

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