



Heavy Duty Induction hob

Instruction manual

INDUSTRY
KITCHENS

www.industrykitchens.com.au 1800 611 058



**Model:
CP799-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 leave the appliance unattended during operation.
- DO NOT move the appliance during cooking or with hot cookware on top of it.
- DO NOT use cookware with a diameter less than 12cm.
- DO NOT place empty cookware on the appliance.
- DO NOT place any magnetic objects on the glass surface during operation.
- DO NOT place metal objects/utensils on the appliance as they may become hot during operation.
- People with a pacemaker fitted should not use the appliance and keep a minimum of 60cm from the appliance during operation.
- Always switch off and disconnect the power supply to the appliance when not in use.
- Not suitable for outdoor use.
- If the glass surface is cracked disconnect from the power supply and consult your Apuro agent or recommended qualified technician.



- 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.
- 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.

Pack Contents

The following is included:

- Apuro Induction hob
- 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.

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.

Induction hobs can make a variety of noises for different reasons. Crackling and whistling noises are often due to the construction of the pan or any utensil in it. Quiet humming noises are due to the induction technology and are completely normal. The cooling fans for the electronics may also be heard.

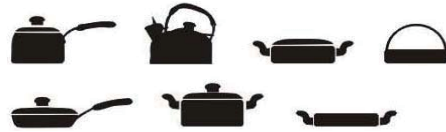
Installation

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

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

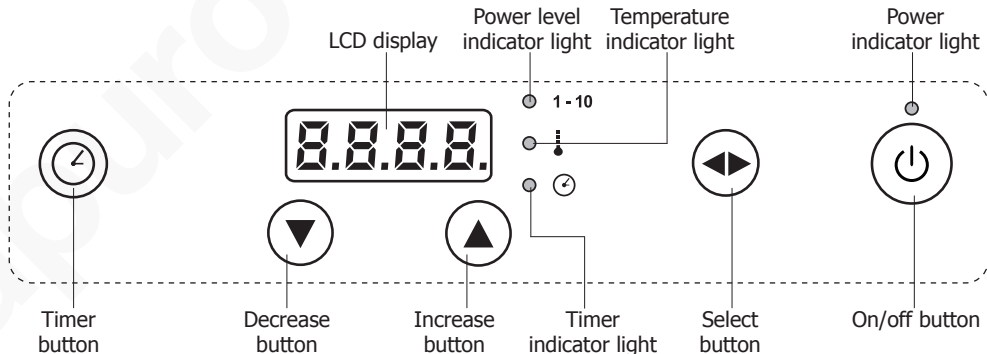


Unsuitable cookware includes:

- 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)



Control Panel







Operation

1. Place suitable cookware onto the centre of the glass plate.
2. Connect the appliance to the mains power supply. The power indicator light flashes.
3. Press the on/off button (⏻). The power indicator light stops flashing and keeps on stably. The appliance starts to heat with the default power level **5** shown on the display.
4. Press the Select button (⏪) to cycle between the Power and Temperature functions.
5. Press the Increase (⏩) or Decrease (⏮) button to change the level of each function.

Function	Level	Default
Power	1 to 10	5
Temperature	60°C to 240°C	120°C

NOTE: If unsuitable cookware or no cookware is present the induction cooker will display 'E0', then switch off automatically.

- To use the timer press the timer button . The LCD display will switch to Timer and the Timer indicator light will illuminate. Press the Increase  or Decrease button  to select the desired cooking time (Range: 0 - 180 minutes).
- Pressing the on/off button  during use will stop the operation immediately. But the fan will continue to run for 1 minute to cool the appliance, then switch off automatically.

Energy saving function

If the appliance is switched on with inactivity for 2 hours, it will switch off automatically.

Cleaning, Care & Maintenance



Disconnect from the power supply and allow the appliance to cool before cleaning.

- Use warm, soapy water and a damp cloth to clean the appliance.
- DO NOT use abrasive cleaners or pads.
- Dry thoroughly after cleaning.
- There is a removable air filter on the bottom of the appliance. Pull it out of its slot and clean with a vacuum cleaner.



Removable air filter

Troubleshooting

A qualified technician must carry out repairs if required.

Fault	Probable Cause	Solution
The unit is not working	The unit is not switched on	Check unit plugged in correctly and switched on
	Plug or lead is damaged	Replace Plug or lead
	Mains power supply fault	Check mains power supply
"E0" on Display	No/Unsuitable cookware	Replace with suitable cookware
"E1" on Display	Appliance has overheated	Check ventilation slots for blockages. 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 (Max.)	Current	Power range	Temperature range	Dimensions h x w x d mm	Weight
CP799-A	220-240V 50/60Hz	3000W	13A	500-3000W	60°C to 240°C	120 x 390 x 490	7.25kg

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

- Conformanceverklaring • 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
Heavy Duty induction Cooker - 3kW	CP799-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 IEC 60335-2-36:2002 +A1:2004 +A2:2008 Electro-Magnetic Compatibility (EMC) 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 • 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 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

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

29th June 2023

DocuSigned by:

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