

apuro

Contact Grill

Instruction manual

INDUSTRY KITCHENS

www.industrykitchens.com.au 1800 611 058



Model:

**FC380-A/FC381-A/FC383-A/FC384-A/FC385-A/
FC386-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 clean with jet/pressure washers.
- DO NOT carry when hot.
- DO NOT leave the appliance unattended during operation.
- DO NOT obstruct or cover the appliance in any way when in use.
- During and after cooking, the unit is still hot. Never touch the surface to avoid scalding.
- Not suitable for outdoor use.
- Always switch off and disconnect the power supply to the appliance before 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 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.
- Always use the black handles to lift the plates.

Product Description

FC380-A - Large single Grill with ribbed plates

FC381-A - Large single Grill with flat plates

FC383-A - Double Grill with ribbed plates

FC384-A - Double grill with flat plates

FC385-A - Double grill with ribbed top plates and flat base plates

FC386-A - Double Grill with Ribbed plates right/ flat plates left

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

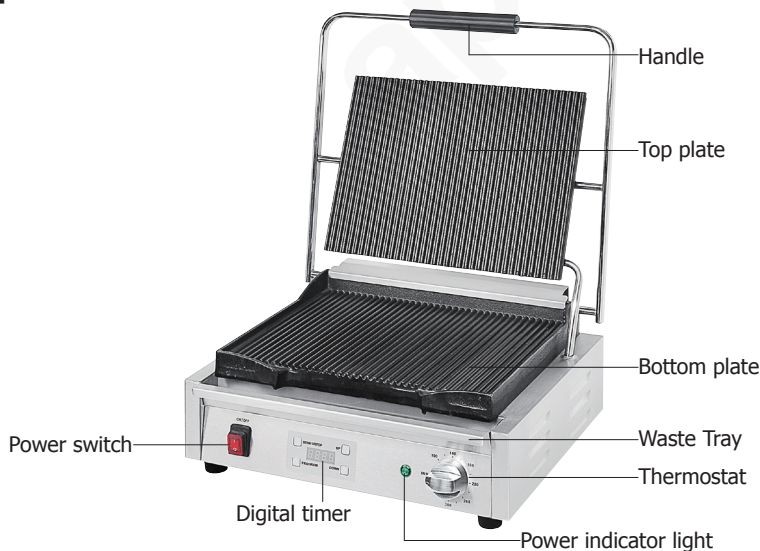
The following is included:

- Apuro Contact Grill
- Allen Key
- Instruction manual
- Scraper
- Waste tray

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



Seasoning the Cooking Surfaces

The cooking plate surfaces need to be 'seasoned' before using for the first time.

1. Ensure the cooking surfaces are clean.
2. Brush the surfaces with cooking oil.
3. Set the thermostat(s) to 110°C and turn the appliance On. The power indicator light turns on.
4. Once the appliance reaches temperature the power indicator light turns off.
5. Turn the appliance Off and allow it to cool before wiping away any excess oil.
6. The appliance is now ready to use.

Cooking

1. Close the plates.

Note: It may be necessary to slightly grease the plates with cooking oil before cooking depending on the foodstuff.

2. Set the thermostat(s) to the desired temperature (60°C-300°C) and turn the appliance On. The power indicator light(s) turn on.

Note: 200°C to 220°C is suitable for general cooking.

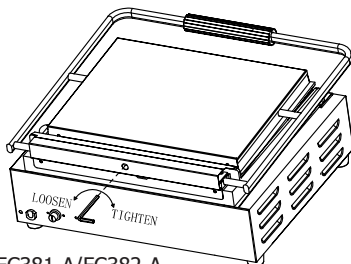
3. The power indicator light(s) turn Off when the appliance has reached the set temperature.
4. Lift the top plate and place the foodstuff on the bottom plate.
5. Lower the top plate.

Note: All Apuro Contact Grills feature counter-balanced top plates that allow for even cooking.

Note: With the new treatment for the flat plates, the surfaces now are smoother and thus better for cooking and cleaning. Whereas, the initial surfaces may appear to have ribbed markings with the first time use. After several hours of cooking, such markings will start to fade/disappear.

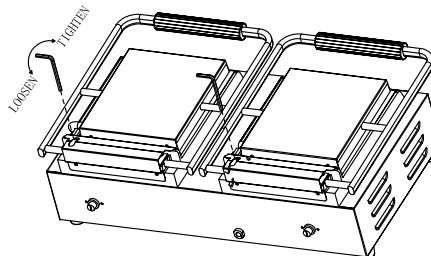
Adjusting Top Plate Tension

Use the Allen key supplied to adjust the tension of the top plate. Turn clockwise to tighten, anti-clockwise to loosen.



FC380-A/FC381-A/FC382-A

FC383-A/FC384-A/FC385-A/FC386-A



- **Note: It is possible to tighten the plate so that it sits in the open position (if required).**
- **Apuro recommend the appliance is disconnected from the power supply and allowed to cool before any adjustments are made.**

Using the timer

The digital timer with audible alarm can be set from 1 second to 15 minutes. The timer provides an audible alarm after the set time expires. It provides no electrical control over the unit.

- **START/STOP:** Press START/STOP to start timer, press again to stop. The timer will provide an audible alarm after the set time. The alarm will beep 10 times and the display will continue to flash until timer is reset (press the START/STOP button).



- **UP:** Press UP to add extra time.
- **DOWN:** Press DOWN to reduce time.
- **PROGRAM:** There are a total of 6 programmable timer settings. The default factory program settings are given below.

Program	1	2	3	4	5	6
Factory preset time	00:30	01:00	01:30	02:00	02:30	03:00

- To change the length of a program select the program you want to change by scrolling using the PROGRAM button.
- Adjust the program time by using the UP and DOWN buttons. Press START/STOP to commence the count-down. The new program time will be automatically stored.
- If the unit is left without power for more than 24hrs the timer settings will revert to the factory defaults.

Cleaning, Care & Maintenance

If grease is permitted to accumulate, it will begin to carbonise into a hard substance that is extremely difficult to remove. To prevent this, follow the cleaning steps below:

- Always turn OFF the appliance and disconnect from the power supply before cleaning.
- Allow the appliance to cool before cleaning, but for best results clean the plates when they are still slightly warm.
- Use warm, soapy water and a damp cloth to clean the exterior of the appliance.
- Take care when using scrapers to remove cooking residues as they can damage the cooking surface.
- Dry thoroughly after cleaning.

Scraping

- After each use, scrape the appliance with a scraper/grill stone/copper brush or flexible spatula to remove excess fat and food. A waste tray is provided for the scrapings if necessary.
- If there is an accumulation of burned fat or food, the cooking surface should be thoroughly scoured and re-seasoned.

Note: It is vital that the cooking surface is re-seasoned after scouring.

Warning: Do not use steel wool as it may leave shards that could Contaminate food.

Waste tray

- This appliance features a waste tray to collect any liquid or fats that run off during cooking.
- At least once a day, remove and empty the waste tray before washing with warm, soapy water.
- Do not allow the tray to overfill, or excess grease will run out of the overflow hole at the front of the tray.

Warning: Do not remove the tray during or immediately after use as the contents will be hot.

Troubleshooting

A qualified technician must carry out repairs if required.

Fault	Probable Cause	Solution
Appliance 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
Appliance does not reach set temperature	Faulty thermostat	Replace the thermostat
	Faulty element	Replace the element
Appliance heats up but indicator light does not come on	Indicator light has expired	Replace the indicator light
Power indicator light comes on but appliance does not heat up	Faulty element	Replace the element
	Faulty thermostat	Replace the thermostat
	Thermostat set incorrectly	Check thermostat
Appliance slow to heat up	Cooking surface not cleaned	Clean cooking surface as instructed
	Faulty element	Replace the element
No power	Thermal cut-out switch is activated	Press re-set switch on rear of unit

Technical Specifications

Model	Voltage	Power	Current	Plate Type		Dimensions H x W x D mm	Weight
				Top	Bottom		
FC380-A	220-240V, 50Hz	2200W	10.4A	Rib	Rib	210 x 435 x 480	28.5kg
FC381-A		2200W	10.4A	Flat	Flat	210 x 435 x 480	30.0kg
FC383-A		2900W	12.6A	Rib/Rib	Rib/Rib	210 x 540 x 395	28.0kg
FC384-A		2900W	12.6A	Flat/Flat	Flat/Flat	210 x 540 x 395	28.5kg
FC385-A		2900W	12.6A	Rib/Rib	Flat/Flat	210 x 540 x 395	29.0kg
FC386-A		2900W	12.6A	Flat/Rib	Flat/Rib	210 x 540 x 395	31.0kg

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

Equipment Type • Uitrustingstype • Type d'équipement • Gerätetyp • Tipo di apparecchiatura • Tipo de equipo		Model • Modèle • Modell • Modello • Modelo	
Contact Grill 1. Large – Ribbed/ Ribbed 2. Large – Flat / Flat 3. Large – Ribbed/ Flat		4. Double - Ribbed/ Ribbed 5. Double – Flat/Flat 6. Double – Ribbed/Flat 7. Double Flat Left/ Ribbed Right	1. FC380-A 2. FC381-A 3. FC382-A 4. FC383-A 5. FC384-A 6. FC385-A 7. FC386-A
Application of Territory Legislation & Council Directives(s) Toepassings 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 AS/NZS 60335.1:2020 Electro-Magnetic Compatibility 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		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

7th June 2022

DocuSigned by:

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