

apuro

Induction hob Instruction manual



Caution: Read the instructions before using the appliance.

**Model:
DF825-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 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.
-  non-ionizing electromagnetic radiation.



- 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.
- 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 Touch Control Single Induction Hob - 3kW
- 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.

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.

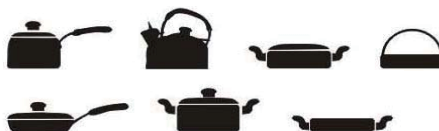
Installation

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

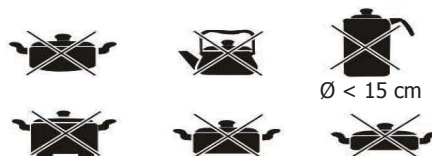
Suitable cookware includes:

- 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: 15cm - 30cm

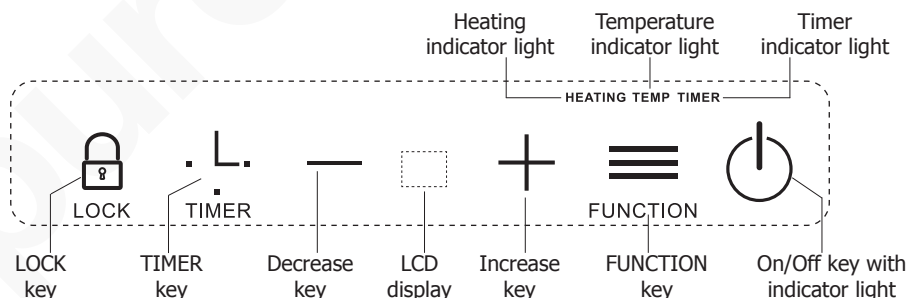


Unsuitable cookware includes:

- Cookware with a diameter of less than 15cm
- 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 on to the centre of the glass plate.
2. Connect the appliance to the mains power supply. The On/Off indicator light starts to flash.
3. Press the On/Off key to turn the appliance on. Heating indicator light and temperature indicator light start to flash.
4. Press the FUNCTION key and your appliance will start to work with the default power level "2000" (w) shown on the display.



NOTE: If unsuitable cookware or no cookware is present the appliance will beep constantly before switching off.
The appliance will work by either running at a Power level or a Temperature.
When running at a fixed temperature, the power to the pan will reduce as the pan heats up.

5. Press the FUNCTION key to cycle between the Power and Temperature functions.
6. Press the Increase or Decrease key to change the level of each function.

Function	Level	Increments	Default
Power	100w to 3000w	100w/200w/300w	2000w
Temperature	60°C to 240°C	20°C	100°C

7. To turn appliance off, just press the On/Off key.

- To lock the control panel, press the lock key once. To unlock, press and hold the lock key.
- This appliance has an 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.
- Fan will continue to run while the glass surface temperature is over 80°C.

Using the timer

- When in Power or Temperature mode, press the TIMER key to enter/view the timer.
- Press the Increase or Decrease key to change the timer.

Function	Level	Increments	Default
Timer	0 to 180min	5min	0min

- When the set time expires, the appliance will switch off automatically.
- Auto shut-off function: The appliance will shut off automatically when left idle for about 2 hours (If timer not set above 120min).

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.

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 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 continuous improvement process, the product specifications are subject to change without notice.

Model	Voltage	Power (max.)	Current	Power range	Temperature range	Dimensions h x w x d (mm)	Net Weight
DF825-A	220-240V 50-60Hz	3000W	13A	100-3000W	60-240°C	84 x 338 x 418	6.6kg

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		Model • Modèle • Modell • Modello • Modelo
Touch Control Single Induction Hob - 3kW		DF825-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 +A1:2013 +A2:2016 IEC 60335-2-36:2017 Electro-Magnetic Compatibility (EMC) EN 55014-1: 2017 EN 55014-2: 2015 EN IEC 61000-3-2: 2019 EN 61000-3-3: 2013+A1: 2019
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.

Date • Data • Date • Datum • Data
• Fecha
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• Unterschrift Firma • Firma

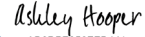
Full Name • Volledige naam • Nom et prénom • Vollständiger Name •
Nome completo • Nombre completo

Position • Functie • Fonction •
Position • Qualifica • Posición

Manufacturer Address • Adres fabrikant • Adresse du fabricant •
Adresse des Herstellers • Indirizzo del fabbricante • Dirección del fabricante

03th Jan 2025

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