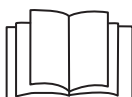


apuro

Twin Basket Single Tank Gas Fryer

Instruction manual



Caution: Read this manual carefully before installing, servicing and using the appliance. Keep for reference.

Model:
JB834-A-N / JB834-A-P

Safety Instructions

- **THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.**
- **POST THIS MANUAL IN A PROMINENT LOCATION. ALL SAFETY PRECAUTIONS MUST BE TAKEN IN THE EVENT THE USER SMELLS GAS. SAFETY INFORMATION CAN BE OBTAINED FROM YOUR LOCAL GAS SUPPLIER.**
- **IMPORTANT: IN THE EVENT A GAS ODOUR IS DETECTED, SHUT DOWN THE UNIT AT THE MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.**
- **FOR YOUR SAFETY: DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPOURS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**
- **FOR YOUR SAFETY: DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**
- **⚠ WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.**
- **⚠ WARNING: DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.**
- **⚠ WARNING: DO NOT MODIFY THIS APPLIANCE.**
- **FOLLOW ALL WARNING NOTICES ON THE APPLIANCE.**

- **Caution:** It is most important that this appliance is installed correctly before use. This appliance must be installed in accordance with National and local codes and regulations covering gas, health and fire safety.
- This appliance shall be used only indoor in a well-ventilated location to prevent the occurrence of unacceptable concentrations of substances harmful to health.
- Do not modify the appliance in any way. Any modification of the appliance, misuse, or failure to follow the instructions may be dangerous and will invalidate your warranty.
- Keep any fuel supply hose away from the heat surfaces.
- Do not move the appliance after lit, during or immediately after use.
- **Caution: Hot surface!** During and after cooking, the unit is still hot. Never touch the surface to avoid scaling.
- **Caution:** Never ignite the fryer without oil inside.
- Do not replenish the tank while the oil inside is hot.
- 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.
- Oil spilled on the ground during use must be wiped away. Otherwise it will cause the ground to be slippery.
- Change oil regularly. The flashpoint of oil (the point at which it ignites) gradually reduces the more it is used.
- This is an Attended Appliance and must be supervised when in use.
- Great care must be taken by the operator to use the equipment safely to guard it against risk of fire.
- In case of fire, never use water to extinguish. Never pour water onto hot oil or fat. Use a lid to cover the fire instead.



- Shut off the gas supply to the appliance after each use.
- Never tamper with the seals of the adjusting screws located on the gas valves.
- Never use accessories which are not recommended by the manufacturer. Only use original parts and accessories.
- Never light a gas appliance with gasoline or combustible fluids!
- Keep a fire extinguisher (powder type) handy.
- During use, do not attempt to disconnect any gas fitting part on this appliance or the gas supply cylinder/pipe.
- Clean the appliance after use. For cleaning surfaces in contact with food, please refer to the "Cleaning, care & maintenance" section of this manual.
- Do not enlarge burner ports or orifice/nozzle openings when cleaning these parts.
- It is recommended this gas appliance be inspected/serviced (at least annually) by a professional. Do not service it yourself.
- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.

Gas supply, regulator and hoses

- If used with ULPG (Universal LPG) bottled gas: A suitable regulator must be used for butane, propane or mixes.
- ULPG gas cylinders should rest on a stable, flat surface.
- Do not store any other gas cylinder in the vicinity of this or any other appliance.
- Do not place the gas bottle directly underneath the appliance.
- ULPG gas cylinders should never be stored or laid on their side, in the horizontal position. A leak would be very serious and liquid could enter the gas line with serious result.

- The hose should hang freely with no bends, twisting, tension, folds, or kinks that could obstruct free flow of gas. Always inspect the hose for cuts, cracks, perishing, or excessive wear before use.
- Apart from the connection point, no part of the hose should touch any hot parts. If the hose shows any sign of damage, replace it immediately with one suitable for use with ULPG gas which meets the national standards for the country of use.
- Before use, ensure to check for gas leak (Section "Leak testing"). This is the only safe and sure way to detect any gas leaking from joints and connections after gas connection.
- Perform leak test annually, and whenever the gas cylinder or gas pipe is disconnected or reconnected.
- **Do not use an open flame for gas leak test at any time.**
- **In case of gas leak or gas odour:**
 - Stop using the appliance and shut off gas supply to it.
 - Extinguish any open flame.
 - Check for damages, poor connections, etc.
 - If odour continues, contact your local dealer.

Introduction

- Please take a few minutes to carefully read through this manual. Correct maintenance and operation of this appliance will provide the best possible performance from your APURO product.
- At the completion of the installation, the installer must test the appliance for correct operation.
- This manual is applicable to models listed on the cover page. Instructions and images in this manual will apply to all models unless specified.

Technical specifications

Note: Due to our continuous improvement process, the product specifications are subject to change without notice.

Model	Burner quantity	Tank	Tank Capacity	Temperature range	Dimensions h x w x d mm	Net Weight
JB834-A-N JB834-A-P	3	Single	23L	93°C to 205°C	1182 x 394 x 767mm	65.0kg

Installation



Caution:

Before installing the fryer, check that the gas type (natural gas or Universal LPG) matches the specifications shown on the rating plate, located on the inside door of the unit. Confirm that the fryer has been properly adjusted for the altitude of the installation location, as burner performance may vary with elevation.

This appliance must be installed according to the requirements of AS/NZS 5601.1, local authority, gas, electricity and any other relevant statutory regulations.

Installations must be carried out by qualified persons only. Failure to install equipment to the relevant codes and manufacturer's specifications shown in this manual will void the warranty.

Record your fryer model, device, and serial numbers for future reference in the space provided below. This information can be found on the fryer data plate.

Model No: _____

Device: _____

Serial No: _____

Unpacking and Transit Protection Removal

IMPORTANT:

- **All transit protection materials must be removed before installation.**
- **Failure to remove transit protection may result in appliance damage, fire hazard, or voiding of warranty.**

- Remove all external packaging including plywood pallet, plastic strip, cardboard, plastic film, and protective corner pieces.
- Open the fryer door or access panel and remove any internal packing supports, such as:
Foam blocks
Cardboard spacers
- Remove any protective plastic bags from the fryer baskets and wire mesh, etc.
- Thoroughly inspect the fryer to ensure no transit protection remains that could affect operation, cause overheating, or obstruct gas flow.
- Dispose of all transit materials according to local waste management regulations.

Pack Contents

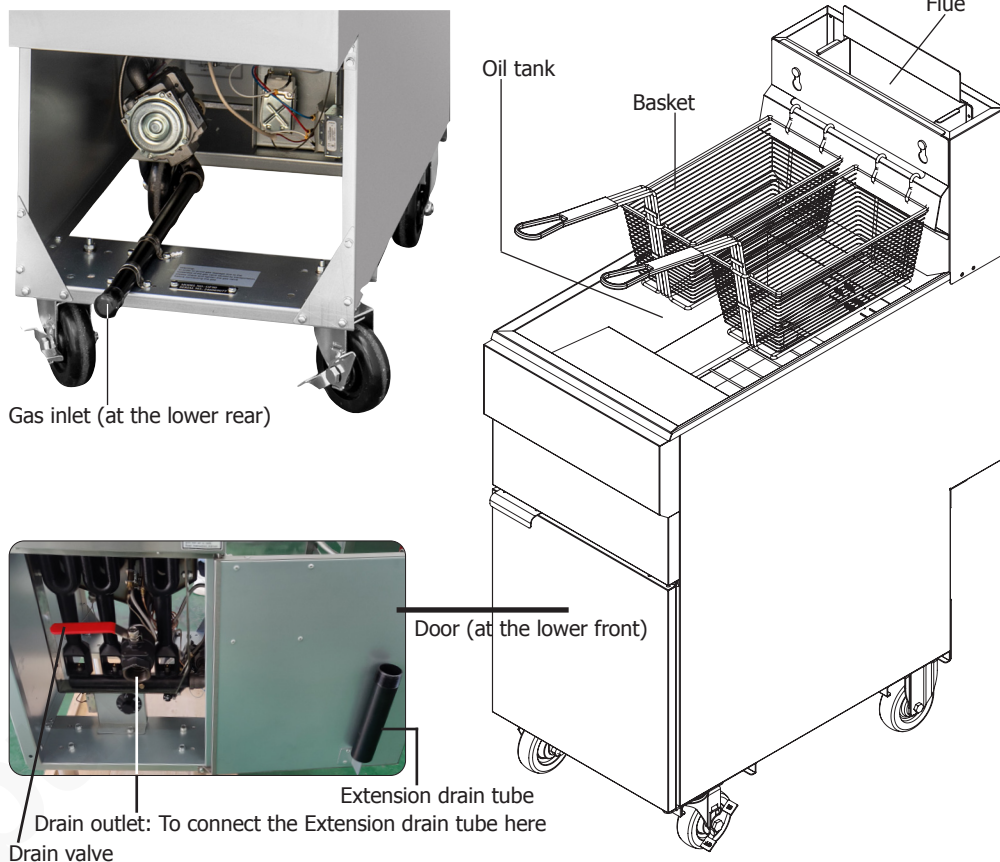
The following is included:

- | | |
|------------------------|----------------------|
| • Gas fryer | • Castors (x4) |
| • Frying baskets (x2) | • Instruction Manual |
| • Extension drain tube | • Pressure regulator |

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

Knowing the appliance



Clearance

This gas burning appliance requires adequate clearance and ventilation for optimum and trouble free operation. The minimum installation clearances must be adhered to.

Mini clearance from combustible construction:	15 cm from the sides and back of the fryer Caution: The fryer may be installed on a combustible floor but a fire-proof base is highly recommended.
Mini clearance from non-combustible construction:	0 cm from the sides and back of the fryer
Between fryer any open-top flame units:	0 cm
Mini clearance from the ceiling:	120 cm

Location

- Install fryer in an area with sufficient air supply for gas combustion at fryer burners.
- Do not obstruct the flow of combustion and ventilation air.
- Do not permit fans to blow directly onto the fryer.
- Avoid wall-type fans, which create cross- currents within a room.
- Avoid open windows next to sides or back.

Assembly / Restraint

Being a fryer with castors, it must be restrained to prevent from moving, tipping and splashing of hot liquid. The means of restraint may be the manner of installation such as locking the Castors, using separate means like adequate ties, etc.

Extraction setup / Flue connection

- Locate the fryer under a hood with adequate connection to an exhaust duct.
- The hood must extend 6" (15 cm) beyond fryer on both sides.
- Clearance above the fryer should be adequate for combustion by-products to be removed efficiently, as per AS/NZS 5601.1.
- Minimum clearance should be maintained between the flue vent and the filters of the hood venting system.
- Never make flue connections directly to the fryer.
- Do not obstruct the flow of the gases from the appliance. Proper air balance should be maintained in the room.

Gas connection



Warning: All gas supply connections and any pipe joint compound must be resistant to the action of propane gases.

The gas inlet is located on the lower rear of the fryer, about 100mm from the right and 50mm from the base.

Codes require that a gas shut-off valve be installed in the gas line ahead of the fryer.

Refer to AS/NZS 5601.1 Gas Installations for Pipe sizing tables.

The gas supply line must be at least the equivalent of ½" (12.7 mm) iron pipe for single units. If using the optional quick-disconnect flex hose, ¾" (19 mm) iron pipe for single units.

Make sure the pipes are clean and free of obstructions, dirt, and piping compound.



Gas inlet (at the lower rear)

Use of Flexible Hoses:

Where it is intended to connect the appliance to the gas supply using a flexible hose, it is important to use the correct type assembly for the application. Refer to AS/NZS 5601.1 for hose connection requirements. The hose assembly must comply with AS/NZS1869 – Class B and be kept as short as possible. A chain must be fitted to restrict the appliance movement to no more than 80% of the hose length. Ensure hose is adequate for appliance gas consumption. The appliance must be secured to ensure the appliance does not move during operation or cleaning.

Gas supply requirements

Before installation, check that the gas type (natural gas or Universal LPG) matches the specifications shown on the rating plate, located on the inside door of the unit.

JB834-A-N Rating label - NG:

apuro 15 Badgally Road, Campbelltown, NSW 2560, Australia		
Model	JB834-A-N	TO BE INSTALLED IN ACCORDANCE WITH INSTALLATION INSTRUCTIONS, AS/NZS 5601.1 AND TO BE INSTALLED ON A FIRE-PROOF BASE
Gas type	NG	
T.P.P (kPa)	1.00	
Gas Consumption (MJ/h) Total Rate	84	
Orifice Size (mm)	2.40	 
Gas inlet Pressure Range (kPa)	1.13-1.20	
Certificate No.	GMK10986	

JB834-A-P Rating label - ULPG:

apuro 15 Badgally Road, Campbelltown, NSW 2560, Australia		
Model	JB834-A-P	TO BE INSTALLED IN ACCORDANCE WITH INSTALLATION INSTRUCTIONS, AS/NZS 5601.1 AND TO BE INSTALLED ON A FIRE-PROOF BASE
Gas type	ULPG	
T.P.P (kPa)	2.54	
Gas Consumption (MJ/h) Total Rate	90	
Orifice Size (mm)	1.50	 
Gas inlet Pressure Range (kPa)	2.75-2.80	
Certificate No.	GMK10986	

Leak testing



Warning: After gas connection and prior to lighting, check all joints in the gas supply line for leaks.

Warning: Never use an open flame to test for gas leaks.

1. After completing gas connections, turn on the gas supply.
2. Apply a soapy water solution or approved leak detection fluid to all gas line connections.
3. Observe for bubbles - presence of bubbles indicates a leak.
4. If a leak is detected, turn off the gas supply immediately and tighten or repair the connection.
5. Re-test after any repair.
6. The installation is leak-free only when no bubbles appear after 3 minutes of observation.

After checking the gas piping for leaks, completely purge the lines to expel any remaining air.

Testing the gas supply piping system

When test pressures exceed 5kPa, the fryer and its individual shut-off valve must be disconnected from the gas supply piping system.

A pressure regulator is provided with each fryer and must be installed.

The regulator is factory-preset and requires no field adjustment.



Warning: Failure to install the pressure regulator will void the warranty.

Levelling the fryer

- Place a level on top of the fryer after gas connections have been made.
- Ensure the fryer is level front-to-back and side-to-side in the final installed position.
- If using castors, lock the wheels after unit is level.

Commissioning

Pre-Lighting Checklist

Before lighting the fryer, verify:

- All transit protection has been removed.
- Gas supply is turned on.
- No gas leaks are present.
- Fryer is filled with cooking oil to the correct level (between MIN and MAX lines).



Caution: The fryer must NOT be operated without oil. Operating without oil will cause severe damage.

Lighting Procedure

Natural Gas Models:

1. Turn the gas supply ON.
2. Set the thermostat to the OFF position.
3. Depress and hold the gas control knob while lighting the pilot burner.
4. Hold for 30 seconds after the pilot ignites, then release.
5. Turn the thermostat to the desired temperature setting.
6. Observe main burner ignition.

ULPG Models with Flame Safeguard:

Turn the gas cylinder valve ON.

Follow steps 2-6 as above for NG models.

Burner Pressure Check

- Remove the burner pressure test point screw.
- Connect a manometer to the test point.
- Light the main burner.
- Check that the burner pressure corresponds to the values in the Technical Data table:

Natural Gas:	1.13 kPa - 1.2 kPa
ULPG:	2.75 kPa - 2.8 kPa

- If adjustment is required, only qualified service personnel should make adjustments using the pressure regulator.
- After testing, replace the test point screw and check for leaks.

Operation



Warning!

- Hot oil and parts can cause burns. Use care when operating, cleaning and servicing the fryer.
- Spilling hot frying compound can cause severe burns. Do not move the fryer before draining all frying compound from the tank.

Overheating protection/shutdown

- If the oil becomes overheated, a high-temperature shutoff device will turn the gas valve off and extinguish the pilot.
- If the fryer shuts down due to overheating protection, DO NOT relight the pilot until the oil temperature is below 300°F (149°C).
- If the overheating persists, contact your local authorized service office.

Before first time use

Cleaning:

- New units are wiped down at the factory to remove any visible signs like dirt, oil, grease, and so on residuals from the manufacturing process.
- Before any food preparation, thoroughly wipe away protective oil from all surfaces and the oil tank interior with hot soapy water to remove any film residue and dust/debris.

Note:

- Do not use chlorine or sulfate/sulfide cleaners.
- Wash all accessories shipped with unit.
- Rinse fryer and accessories well and drain the fryer thoroughly.
- Wipe dry the oil tank completely with a soft, clean cloth.

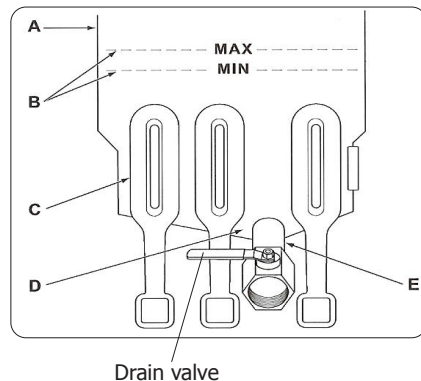
Filling the oil tank

Note: Solid oil should NOT be used with this type of fryer. Melting solid oil will damage the tank and void your warranty.

A: Fryer Oil tank
B: Oil filling lines
C: Burners (Heat pipes)

D: Cold zone
E: Drain pipe

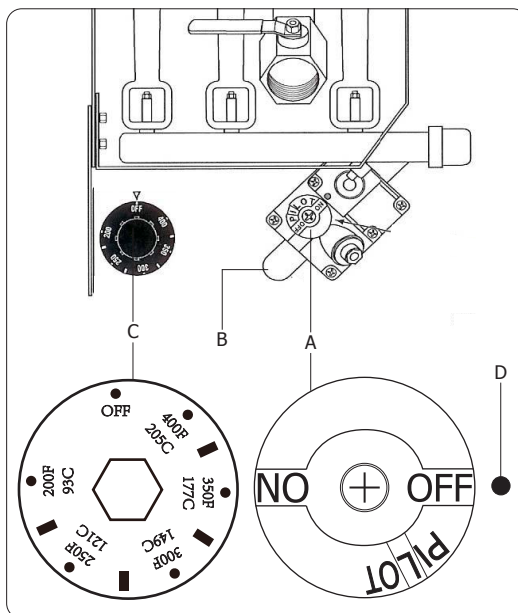
- Close the drain valve.
- Fill the oil tank with liquid oil.
- Liquid oil level should be between the 'MIN' and 'MAX' marks for safe operation.
- Oil will expand when heated. DO NOT fill the oil tank over the MAX line.
- Add fresh oil as needed to maintain oil level.



Lighting the pilot

- A: Gas control knob
B: Gas supply pipe
C: Thermostat
D: Indicator point

1. Open the door.
2. Make sure that thermostat (C) is set to **'OFF'**. The thermostat is located behind the door.
3. Push the gas control knob (A) and turn to **'OFF'**. Wait 3 minutes for unburned gas to vent.
4. Push and turn gas control knob (A) to the **"L"** position in the **PILOT** marking.
5. While still holding the control knob (A) in, light the pilot with a lit flame. Continue to depress the knob until pilot remains lit when knob is released. If the pilot does not remain lit, repeat step 3 through 5.
6. Depress and turn the gas control knob (A) to **'ON'**.
7. If gas supply is interrupted, repeat steps 2-6.



Turning on the fryer

1. Set the thermostat (C) to desired temperature.
2. After the set temperature has been reached, the thermostat (C) shuts off the gas flow to burners.
3. The pilot remains lit. The burners will cycle on and off to maintain the set temperature.

Turning off the fryer

1. Turn the thermostat (C) to **'OFF'** position.
2. To keep the pilot lit, turn the gas control knob (A) to the **"L"** position in the **PILOT** marking.
3. To shut off all gas to the system, including the pilot, turn the gas control knob (A) to **'OFF'** position.

Extended shutoff

1. Turn the thermostat (C) to **'OFF'** position.
2. Push in the gas control knob (A) and turn to **'OFF'** position.
3. Thoroughly drain the fryer. Refer to section "Draining the oil tank" for details.
4. Clean the fryer. Refer to section "Cleaning, care & maintenance" for details.
5. Turn off the main gas shutoff valve.

Draining the oil tank



Warning!

Hot oil and spilling hot frying compound can cause severe burns. NEVER attempt to move the fryer before thorough emptying and draining the oil tank.

1. Turn the thermostat to '**OFF**' position.
2. Insert the extension drain tube into the drain valve.
Tighten only hand tight.
3. Direct the extension drain tube into the mobile filtering device that you want to use.
4. Slowly open the drain valve to allow oil to flow from the oil tank to the filter pan. Then open the drain valve all the way.
5. When the oil tank is empty, brush to remove any additional debris.
6. Close the drain valve.

If desired, perform the weekly clean-out as described under section "Cleaning, care & maintenance".



Extending oil life

Oil life can be extended by following below guidelines:

- Do not salt foods over the fryer.
- Use good-quality oil.
- Filter oil at least once a day. Refer to the instructions provided with your filtering equipment.
- Change oil regularly, when it becomes poorly flavoured. The flashpoint of oil (the point at which it ignites) gradually reduces the more it is used.
- Keep equipment and surrounding clean.
- Set the thermostat correctly.
- Remove excess moisture and particles from food products before placing on fryer.

Frying tips

- Set the desired temperature and allow oil to heat up to that temperature before loading food inside.
- Fry items that are about the same size together to ensure equal doneness.
- Drain/wipe dry raw or wet foods to minimize splattering when lowering into hot oil. Add fresh oil as needed.



Caution: Please make sure the food is not wet. If food is wet or water drops inside, the oil would burst and this is extremely dangerous.

Frying Baskets' guidelines

- Do not overfill baskets. Carefully lower basket into oil.
- When frying doughnuts and fritters, turn product only once during frying.
- When cooking French fries or onion rings, shake the basket several times in a way that does not splatter the oil.
- Batter-covered foods should be dropped carefully, one by one, into oil or basket. If you use the basket, first dip the basket into the oil to reduce batter-build up on basket surfaces. When frying is completed, remove basket or product. Hang basket on rear hanger.
- Recommended load of chips per basket: not exceeding 2kg.

Cleaning, care & maintenance



Caution: Always shut off the gas supply before cleaning, care & maintenance.

Warning! Hot oil and parts can cause burns. Use care when operating, cleaning and servicing the fryer.

Warning! Spilling hot frying compound can cause severe burns. Do not move the fryer before draining all frying compound from the tank.

- **This appliance is not water proof.**
- **Do not use water jet or spray to clean this appliance.**
- **Do not use chlorine or sulfate/sulfide cleaners.**
- **Do not use flammable solvents or cleaning aids to clean this fryer. Corrosion might occur.**

Daily

Clean your fryer regularly with the tank brush along with a damp cloth, and polish with a soft dry cloth. If regular cleaning is neglected, grease will be burned on and discolouration may form.

Fingerprints are sometimes a problem on highly polished surfaces of stainless steel. They can be minimized by applying a cleaner that will leave a thin oily or waxy film.

- Clean all exterior surfaces of your fryer at least once a day.
- Use a damp cloth with warm water and a mild soap or detergent.
- Rinse thoroughly, and then polish with a soft dry cloth.
- Keep the fryer exterior clean and free of accumulated grease to prevent stubborn stains from forming. If regular cleaning is neglected, grease will be burned on and discolouration may form.
- Remove discolouration by washing with any detergent or soap and water.
- Use a self-soaping, non-metallic scouring pad for particularly stubborn discolouration.
- Always rub with the grain of the stainless steel.
- Do not use a metallic scoring pad or harsh cleaners.

Boil out procedure - Weekly or when required

1. Drain the oil tank as described in section "Draining the oil tank".
2. Once the oil has been drained, flush out scraps and sediment flush out scraps and sediment using the cleaning brush.
3. Close the drain valve and fill tank with water. Use a low foaming cleaner/degreaser to clean the fry tank. Follow the instructions on the package.



Caution:

- **Do not use chlorine or sulfate/sulfide cleaners.**
- **Do not use flammable solvents or cleaning aids to clean this fryer. Corrosion might occur.**

4. Solution level must be between the MIN and MAX levels on the fryer tank.
5. Set the temperature knob to 200°F or for the recommended solution being used. Allow solution to simmer for about 15 to 20 minutes.
6. Drain the cleaning solution from the tank.
7. Close the drain valve and refill the tank with water. Add 1 cup (1/4 L) of vinegar to neutralize alkaline left by the cleaner. Solution level must be between the MIN and MAX level on the fryer tank.
8. Bring the solution to a simmer only, turn the thermostat off. Allow to stand for a few minutes.
9. Drain the tank according to section "Draining the oil tank". Rinse thoroughly with clear, hot water. All traces of cleaner must be removed. Dry the tank thoroughly.
10. Close the drain valve and add oil following the section "Filling the oil tank" previously in this manual. The fryer is now ready for re-use.

Periodic Maintenance (by Qualified Personnel Only)



Warning!

- **Hot oil and parts can cause burns. Use care when operating, cleaning and servicing the fryer.**
- **Spilling hot frying compound can cause severe burns. Do not move the fryer before draining all frying compound from the tank.**

1. Inspect gas valve and burner operation.
2. Check and clean pilot burner assembly.
3. Verify gas pressure settings.
4. Inspect flexible hoses for wear or kinking – replace every 5 years.
5. Check thermostat calibration.

Flue vent inspection

When the fryer is cool, inspect periodically.
Check the flue and clear any obstructions.

Troubleshooting

A qualified service person must carry out repairs if required.

Fault	Probable Cause	Solution
No heat	Thermostat not turned on	Set the thermostat to desired temperature
	Pilot not lit	Refer to section "Lighting the pilot" for details
	Gas supply not turned on	Turn on the gas supply to the fryer
	Wire connections loose	Consult a qualified technician
	Wire connections need cleaning	Consult a qualified technician
	Thermopile problem	Consult a qualified technician
Insufficient or too much heat	Thermostat not set correctly	Set the thermostat to correct temperature
	High limit tripped	Consult a qualified technician
	Temperature probe problem	Consult a qualified technician
Tank will not drain	Solid oil has been used and become solidified when temperature drops	Solid oil should NOT be used with this fryer. Melting solid oil will damage the tank
	Drain pipe clogged with debris	Purge all debris from drain pipe
Fryer stops working suddenly	If the oil becomes overheated, a high-temperature shutoff device will turn the gas valve off and extinguish the pilot	Wait for the oil to cool down, then try again a few times to see if the same problem will occur. If the problem persists, contact your local authorized service office

Compliance

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:

GMK10986



15 Badgally Road, Campbelltown, NSW 2560, Australia

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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

Object of the declaration • Voorwerp van de verklaring • Objet de la déclaration • Gegenstand des deklariert werden soll • Oggetto della dichiarazione • Objeto de la declaración • Objeto da declaração

Model • Modèle • Modell • Modello • Modelo

Batch No./ Serial No. • Batchnr./Serienr. • No. du lot/No. de série • Chargennr./Serien Nr. • Lotto N./N. di serie • N° de Lote/N° de Serie •

Application of 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

The Notified Body • De Erkende Instantie • Partie notifiée • Der notifizierte Körper • L'ente notificato • El Cuerpo Notificado

Performed & issued the certificate(s) • voerde en vaardigde het (de) certifica(a)t(en) uit • Exécute et délivre les certificats • hat dieses Zertifikat angefertigt und ausgestellt • Ha portato a termine E ha rilasciato il/i certificato/i • realizó y emitió el/los certificado(s)

Manufacturer Name • Naam fabrikant • Nom du producteur • Name des Herstellers • Nome del produttore • Nombre del fabricante

Manufacturer Address • Adres fabrikant • Adresse du producteur • Anschrift des Herstellers • Indirizzo del produttore • Dirección del fabricante

This declaration of conformity is issued under the full responsibility of the manufacturer. I, the undersigned, hereby declare that the equipment specified above conforms to the above Directive(s) and Standard(s).
Deze conformiteitsverklaring werd uitgevaardigd onder volledige verantwoordelijkheid van de fabrikant. Ik, de ondergetekende, verklaar hierbij dat de hierboven gespecificeerde uitrusting goedgekeurd is volgens de bovenstaande Richtlijn(en) en Standaard(en).
La présente déclaration de conformité est délivrée sous l'entière responsabilité du fabricant. Je soussigné, confirme la conformité de l'équipement cité dans la présente à la / aux Directive(s) et Norme(s) ci-dessus.
Diese Konformitätserklärung wird unter der vollen Verantwortung des Herstellers ausgestellt. Ich, der/die Unterzeichnende, erkläre hiermit, dass das oben angegebene Gerät der/den oben angeführten Richtlinie(n) und Norm(en) entspricht.
La dichiarazione di conformità viene rilasciata dietro completa assunzione di responsabilità da parte del produttore. Il sottoscritto dichiara che l'apparecchiatura di sopra specificata è conforme alle Direttive e agli Standard sopra riportati.
La declaración de conformidad se emite bajo la total responsabilidad del fabricante. 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 • Datum • Data • Fecha

Signature • Handtekening • Signature • Unterschrift • Firma • Firma

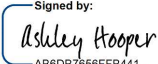
Full Name • Volledige naam • Nom et prénom • Vollständiger Name • Nome completo • Nombre completo

Position • Functie • Fonction • Position • Qualifica • Posición

{SKU description}
Gas-fired fryer for commercial use
{description of the appliance or fitting}
Twin Basket Single Tank gas fryer
{product code(s)}
JB834-A-N, JB834-A-P
{Batch No. or range of serial No.'s}
{relevant legislation and harmonized standards}
IAPMO Oceana GasMark Certification – Apuro Gas Fryer
AS/NZS 4563: 2022+ A1:2024

{Name; address}
IAPMO OCEANIA 7-11 Fullard Road Narre Warren, Victoria 3805 Australia
{description of intervention}
Type Examination to the IAPMO Oceana GasMark Certification – Apuro Gas Fryer
{details of certificate including Date; Period of validity; Conditions of validity}
Certificate # GMK10986 dated 11 th May 2026 and valid to 10 th May 2031

{name of manufacturer}
Apuro
{address of manufacturer}
15 Badgally Road, Campbelltown NSW 2560

24-07-2026 10:00:17 BST
Signed by:  AB6DB7656FFB441...
Ashley Hooper
Group Head of Product Quality & Compliance

Please click on the URL below or scan the QR for more information on the product:

JB834-A-N:

<https://catering-brands-directory.com/product-passport/JB834-A-N/>



JB834-A-P:

<https://catering-brands-directory.com/product-passport/JB834-A-P/>



JB834-A-N_JB834-A-P_A5_v1_2026/07/27