

apuro

Gas Griddle

Instruction manual



Caution: Read the instructions before installing, servicing and using the appliance.
Keep for reference.

Model:
JP392-N / JP392-P / JP393-N / JP393-P

Safety Instructions

Important:

- **Read this manual carefully and keep for reference.**
- **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.**
- **This manual must be posted 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.**
- **In the event a gas odour is detected, shut off the unit at the gas supply valve and contact the local gas supplier for service.**
- **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.**
- **Being an appliance designed only for professional use, it should be operated by qualified personnel only.**
- **Components having adjustments protected by the manufacturer are only to be adjusted by an authorized service agent. They are not to be adjusted by the installer/user.**
- **Follow all warning notices on the appliance.**
- **For your safety, do not store or use gasoline or other flammable vapours or liquids in the vicinity of this or any other appliances. Keep the area free and clear of combustible materials.**

- This appliance shall be installed in conformity with the current regulations and used only indoor in a well-ventilated location to prevent the occurrence of unacceptable concentrations of substances harmful to health in which it is installed. Consult the instructions before installation and using this appliance.
- Consult Local and National Standards to comply with the following:
 - Health and Safety at Work Legislation
 - Fire Precautions
 - Building Regulations
- **Caution: Hot surface!** 
- During and after cooking, the unit is still hot. Never touch the surface to avoid scalding.
- Keep any fuel supply hose away from the heat surfaces.
- Do not move the appliance after lit, during or immediately after use.
- Never allow children to operate this appliance.
- Always use oven gloves when cooking or carrying out any adjustments to the griddle.
- Use purpose designed barbecue tools with long, heat resistant handles.
- Do not cover the appliance before it completely cools down.
- Do not leave the appliance unattended during use.
- Great care must be taken by the operator to use the equipment safely to guard it against risk of fire.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- 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, or before carrying out any adjustments.
- Never tamper with the seals of the adjusting screws located on the gas valves.

- 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.
- 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.
- In case of any problem of equipment damage, gas piping leaks, igniter/valve damage, accessory loss, do not operate and call for the service immediately.

Introduction

The appliance is designed for grilling food for commercial applications. Any other use shall be deemed a misuse of the device and will void the warranty. Do not use to heat any sealed glass/container with food, as pressure may build up and cause the container to burst, possibly resulting in personal injury or damage to the appliance.

Pack Contents

The following is included:

- | | | |
|---------------|--------------------------|-------------------------------------|
| • Gas griddle | • Flue | |
| • Feet x4 | • Instruction Manual | Note: The pulse ignition requires |
| • Oil tray | • Gas pressure regulator | an AA battery that is not included. |

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.

Remove all packaging and transit protection from the appliance including all protective plastic coating from the exterior/interior surfaces/components.

Installation

Caution: Installation must be carried out only by authorised, licensed installers in accordance with these instructions, local gas fitting regulations, local building codes, water supply regulations, electrical wiring regulations, the Gas Installation Code AS/NZS 5601 and any other relevant statutory regulations.

- Failure to install equipment to the relevant codes and manufacturer's specifications shown in this section will void the warranty.
- It is most important that this appliance is installed correctly and operation is correct before use.
- Components having adjustments protected by the manufacturer are only to be adjusted by an authorized service agent. They are not to be adjusted by the installer.
- It is suggested to wear gloves for all installation and gas connections.
- If unsure of any aspect of the installation, instructions or performance of the appliance, contact your dealer promptly.

Location

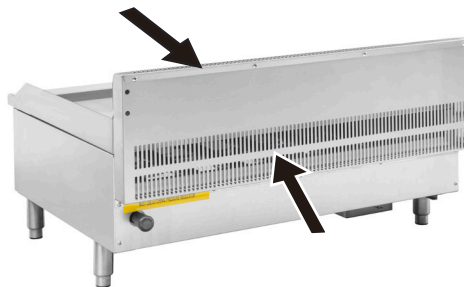
- Position the appliance in its approximate working position.
- Installation must allow for a sufficient flow of fresh air for the combustion air supply to prevent dangerous build-up of combustion products.
- Do not permit fans to blow directly onto the appliance, including wall-type fans, which create cross-currents within a room.
- Avoid open windows next to sides or back.
- All the air for burner combustion is supplied from underneath the unit. NO obstructions should be placed on the underside or around the base of the unit, as obstructions will cause incorrect operation and / or failure of the appliance.
- Do not connect to networks containing Carbon Monoxide.

Clearance

The area where the appliance is installed must be kept clear of combustibles and flammables. This includes mops, rags, grease wrapping paper and electrical equipment (cords).

Caution:

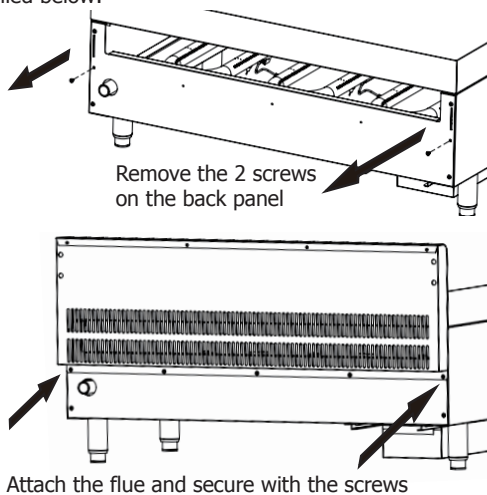
- **The appliance must NOT be installed on combustible floors/surfaces.**
- **When positioning on a counter, ensure its top surface is heatproof and its height not exceeding 800mm.**
- **A 150mm gap must be maintained around the appliance in all directions. Any nearby surfaces must be non-combustible.**
- **Ensure the ventilation at the back and top of the appliance is not obstructed after installation.**



Assembly

This appliance is assembled except the feet and flue.

- Mount the 4 feet in place before use. The feet are height adjustable to enable the appliance to be positioned securely and level. Feet adjustable height: 100-140mm.
- Mount the flue as detailed below:



Gas supply requirements

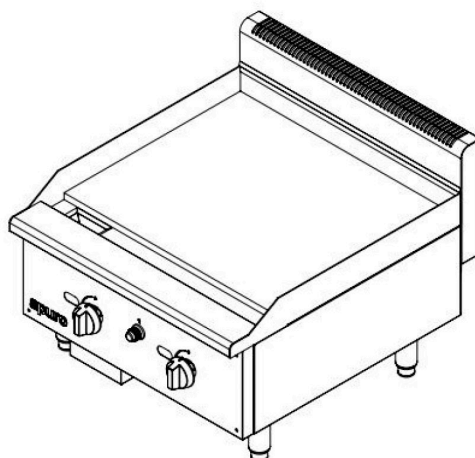
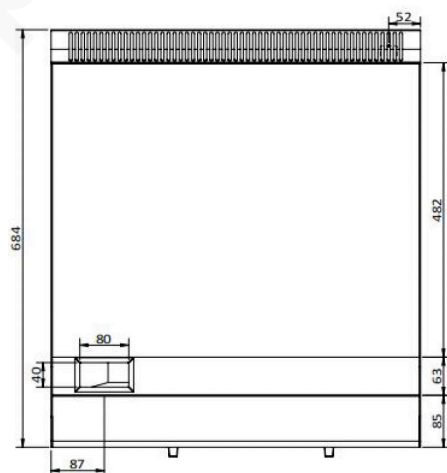
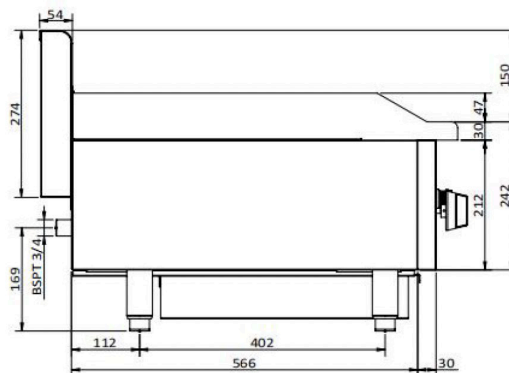
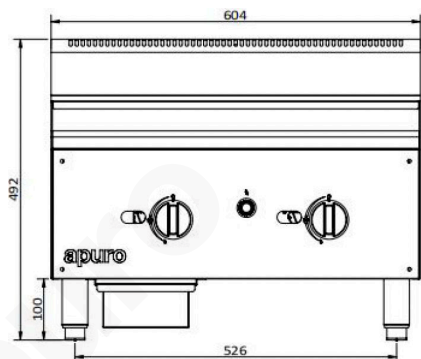
Note: Before installing the griddle, verify that the available gas supply (natural or ULPG) agrees with the specifications on the rating label which is fixed at the side panel of the appliance. Make sure the griddle is configured for the connection kits for proper gas supply.

Product specification:

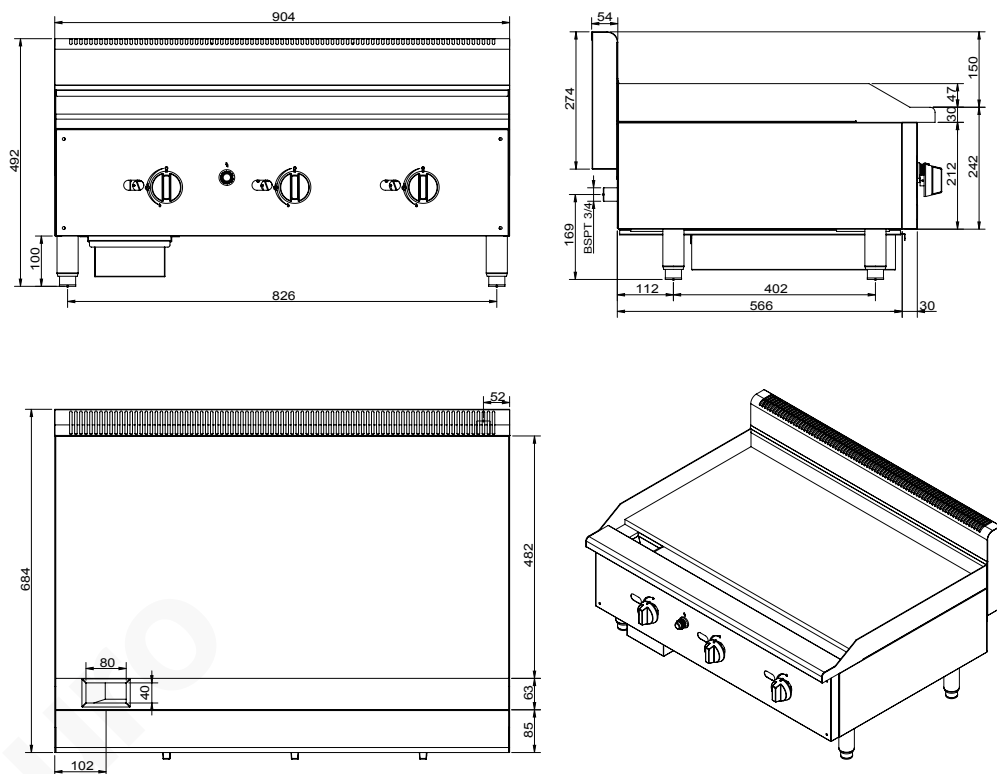
Model	Gas	Orifice size	Gas pressure	Total gas consumption (MJ/h)
JP392-N	NG	2.44mm	1.00 kPa	50
JP392-P	ULPG	1.45mm	2.54 kPa	46
JP393-N	NG	2.44mm	1.00 kPa	75
JP393-P	ULPG	1.45mm	2.54 kPa	69

Product overall:

JP392-N / JP392-P



JP393-N / JP393-P



Gas connection

- Refer to appliance's data plate for information relating to gas consumption, pressures etc.
- The appliance is arranged for connection at the rear located 222mm from top and 38mm from side.
- The appliance is equipped with a BSPT $\frac{3}{4}$ " gas inlet thread. A suitable gas connection fitting must be used to ensure a leak-proof seal.
- An appliance gas pressure regulator must be fitted for Natural gas and ULPG appliances. Refer to AS4563 – Commercial Gas Catering Equipment (implementation Jan 2005).
- Fit an appliance isolating valve before the inlet. This must be a 1/4 turn type, be approved and be in an accessible location when the appliance is installed and working.
- Test point for checking gas pressures is located on the manifold behind the front cover. Remove knobs, and screws to access test point. Ensure test point is resealed and leak tested after use.

Important!

- For all gas appliances, the regulator supplied with the appliance must be fitted between the gas valve and the appliance inlet.
- Clean the pipes to remove any dust, dirt or foreign matter which could block the supply.
- Do not use pipes of a diameter smaller than that for which the appliance is designed. Refer to AS/NZS 5601 Gas Installations for Pipe sizing tables.
- After installation the pipework should be checked for gas leaks in accordance with standard operations. Use soapy water to check connections for leaks.
- Make certain the appliance is arranged for the type of gas to be used. Otherwise the appliance will have to be converted to the applicable gas type. If not certain contact local gas supplier for confirmation of gas type.
- Any conversion to be carried out must be undertaken by an authorised person in accordance with the supplied instructions.
- **Use of Flexible Hoses:** Where it is intended to connect the appliance to the gas supply using a flexible, it is important to use the correct type assembly for the application. Refer to AS/NZS 5601 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 hose must not contact any surface which is likely to get hot.

Supply Pressure Check

Make sure the appliance is suitable for the type of gas available, according to that given on the data plate. The supply pressure must be measured with the appliance operating, using a manometer (min 0.1kPa).

- Ensure gas is turned off.
- Remove control panel.
- Remove test point screw from the pressure test point and connect the manometer.
- Turn the gas on slowly, light the applicable burners and compare the value read on the manometer with that given on the data plate.
- If the manometer gives a pressure outside the range adjust the gas regulator supplying the appliance. If the pressure cannot be adjusted to the correct value check the installation to determine problem.

Gas Pressure Regulator

- The section of the gas supply line must be sufficient to ensure the gas flow necessary for full operation of all of the appliances connected to the piping.
- The gas pressure regulator will ensure constant outlet pressure over varying inlet pressures.
- When the regulator is fitted, it must be adjusted to the correct pressure when the burners are operating.
- Test point pressures are:

1.0kPa for Natural Gas
2.54kPa for U.L.P.G. (Propane)
- To adjust regulator, remove cover cap. Turn screw clockwise to increase pressure or anti-clockwise to decrease pressure.

Important!

- **For Universal LP Gas appliances, the primary aeration adjustment must not be altered from the position specified by the manufacturer. Any adjustment must only be performed by the manufacturer or an authorised service agent in accordance with the manufacturer's written procedures.**
- **The manufacturer declines any responsibility if the safety regulations are not respected. If at the end of the installation, the appliance does not operate, contact supplier for advice and assistance.**
- **At the completion of the installation, test appliance for correct operation.**

Levelling the appliance

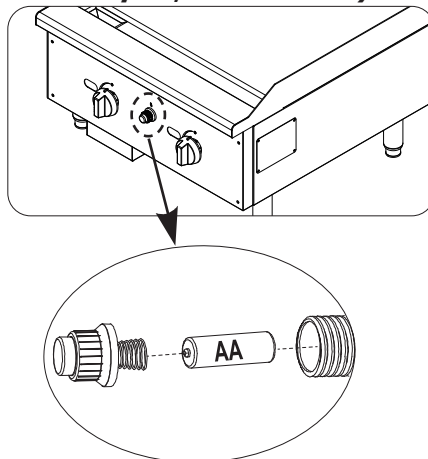
- Place a level on top of the griddle after gas connections have been made. Ensure the griddle is level front-to-back and side-to-side in the final installed position.
- If necessary, adjust the legs so that the unit is level and at the correct height.

Gas leak testing

- **Caution! Always perform a leak test in a well-ventilated area. NEVER use an open flame for test.**
- After gas connection and prior to lighting, check all joints in the gas supply line for leaks. Use soap and water solution.
- Check for leaks by brushing a solution of ½ water and ½ soap over all the gas system joints, including all valve connections, hose connections, and regulator connections.
- If bubbles form over any of the joints, there is a leak:
 - Turn off the gas supply at the gas cylinder or natural gas pipe.
 - Re-tighten all joints, and Repeat test.
 - If bubbles form again, stop using the appliance and contact your local distributor for assistance.
- After leaks test, wipe the mixed solution from all joints and connections and fully purge gas pipes to remove air.

Before first time use

Inserting the battery (AA battery x1, not included)



Seasoning the cooking surfaces

- Make sure the cooking plate is clean then apply a generous amount of cooking oil to the surface.
- Turn on all the control knobs to the high position .
- Wait 5 minutes, shut off and carefully wipe any excess oil from the grids.

Preparation before cooking

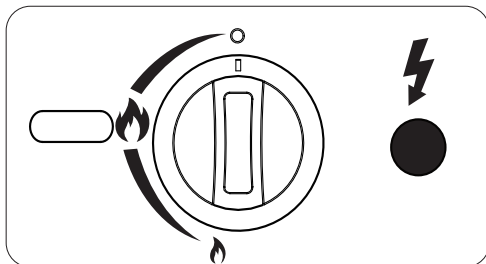
- Locate the oil tray into the bottom.
- Wipe clean the cooking plate and dry thoroughly.
- To prevent foods from sticking to the cooking surface, apply a light coat of cooking/vegetable oil before each barbecuing session.
- Do not face directly over the gas griddle when lighting.

Note: When cooking for the first time, cooking surface colour may change slightly. This is normal and does not indicate any defect.

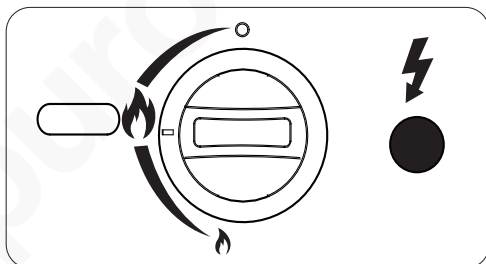
Operation

Lighting the gas griddle

1. Ensure all control knobs are at  position (OFF position).



2. Turn on gas supply.
3. To ignite the burner, push down and turn the control knob to high position  while pressing the ignition button . A click sound will be heard and ignition will take place.



4. Keep pressing the knob for about 5-10 seconds and observe the fire stability. When stable, release the knob.

Caution: If ignition does not occur in 5 seconds, turn the control knob off and wait 5 minutes for the unburnt gas to evaporate. Then repeat the lighting procedures.

5. Follow same steps to light the other burner(s).

Start cooking

1. After ignition, pre-heat the appliance for about 10-15 minutes with the MAX setting. This should be done before each cooking session.
2. After pre-heating, turn the control knob to the desired setting between  and  to suit requirements.
3. Place food on the cooking plate. (The burners heats up and the subsequent rising smoke bastes the food, as it travels upwards, imparting that unique barbecued flavour.)
4. **End of cooking session:** Turn the control knob to high position  and burn for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier.
5. **Shut down the gas griddle:** After use, turn all control knobs to OFF position. Then switch off the gas supply at the gas cylinder or regulator.

Energy saving tips:

- Turn the appliance off as soon as cooking is completed.
- Do not preheat longer than recommended.
- Do not use a higher setting than required.

Caution: Danger of scalding! Always protect your hands when handling parts or food near the cooking surface.

Flame failure protection

Featured with flame failure protection for each burner by way of a thermo-electric system, gas supply to the burner will be shut off automatically in the event that the burner flame goes out.

Fat fires

- After each cooking session, empty and clean the oil tray of food debris. If the appliance is to be used for large gatherings, it will be necessary to turn off and cool the appliance every 2 hours to remove food debris and clean it out.
- Cleaning frequency may need to be increased if very fatty foods or cheap meat products are being cooked. Failure to do this may result in a fat fire, and thus cause injury and seriously damage the griddle.
- **In the event of a fat fire:**
 - Turn all control knobs to OFF position.
 - Turn off the gas supply at the gas supply valve or regulator.
 - Keep at a safe distance from the griddle and wait until the fire has burnt out.
 - Never douse a griddle with water. If an extinguisher is used, it should be a powder type.
 - Do not remove the oil tray.
 - Contact your local Fire Brigade.

Cleaning, care & maintenance

Caution!

- **Before cleaning and maintenance, always extinguish the appliance and shut off the gas supply. Let it and its components cool sufficiently.**
 - **Never douse the griddle surfaces with water while still hot.**
 - **Do not use water jet or spray to clean this appliance.**
 - **Do not use flammable solvents or cleaning aids. Corrosion might occur.**
- Inspect the griddle on a regular basis as damp or condensation can form which may result in damage to the appliance. It may be necessary to dry the griddle internally. It is possible for mould to grow on any fat-gathering parts. This should be cleaned off with hot soapy water.
 - Regularly clean your griddle between uses, especially after extended periods of storage.
 - Always rub with the grain of the stainless steel. Do not use a metallic scoring pad or harsh cleaners.

Griddle body and flue

- Regularly remove excess grease or fat using a cloth dampened with hot soapy water. Dry thoroughly.
- Excess fat and food debris can be removed from inside the body using a soft plastic or wooden scraper.
- Clean the ventilation slots (if applicable) with a vacuum cleaner.
- Do not immerse the body or hose in water.

Burners

- Burning off any residue after cooking will keep the burners clean.
- Periodically check the burners to ensure they are free from debris which may clog the gas system, deflecting gas flow.
- Ensure to clean pipes on burners very carefully and make sure that there are no obstructions.

Cooking plate and oil tray

- After cooling down, remove any fat or food particles with a plastic or wooden scraper. Do not use a steel scraper or wire brush.
- Clean with hot soapy water. Rinse well and dry thoroughly.
- Do not use scouring pads or powders as they can permanently damage the finish. Due to the weight of the parts, we do not recommend cleaning in a dishwasher.
- Failure to keep clean, and excessive buildup can result in a fat fire. This can be hazardous and severely damage the griddle. This is not a fault in the griddle and is therefore not covered by the warranty.
- The oil tray should be checked and emptied frequently to prevent overflow and spillage. Remove the drip tray while still warm so that the grease is in a liquid state. Empty any grease from the trays and wash thoroughly in the same manner as any cooking utensil.

Storage

- To extend life and maintain best condition, we recommend the unit be covered when not in use for an extended period of time.
- Store the appliance indoors in a cool dry place.
- The gas cylinder must be disconnected and stored outdoors away from any sources of heat or ignition.
- When using the griddle after extended periods of storage, ensure to check for gas leaks and any obstructions in the burners. Also follow the cleaning procedures to ensure the gas appliance is safe.

Troubleshooting

A qualified technician must carry out repairs if required.

Fault	Probable Cause	Solution
Gas leaking from cracked/cut/burned hose	Damaged hose	Turn off the control knob and gas supply. If hose is cut or cracked, consult your Apuro distributor to replace
Gas leaking from ULPG cylinder valve	Failure of cylinder valve from mishandling or mechanical failure	Turn off the control knob and gas supply. Visually inspect the cylinder valve for damage. If damaged, consult your Apuro distributor
Gas leaking between ULPG cylinder and regulator connection	Improper installation, connection not tight, failure of rubber seal	Turn off ULPG cylinder valve, remove regulator from cylinder and visually inspect rubber seal for damage. If damaged, consult your Apuro distributor
Fire coming through control panel	Partial blockage to the Fire in burner tube section	Turn off the control knob and gas supply. After fire is out and appliance is cold, remove burner and inspect for spider nests or rust. See section "Cleaning, care & maintenance"
Grease fire or continuous excessive flames above cooking surface	Too much grease buildup in burner area	Turn off the control knob and gas supply. Allow flames to die down. After cooling, clean food particles and excess grease from inside area, oil tray, and other surfaces
Burner will not light using igniter	Gas issues:	
	Trying to light a wrong burner	See section "Lighting the gas griddle"
	Obstruction in burners	Ensure burner tubes not obstructed with spider webs or other objects. See section "Cleaning, care & maintenance"
	No gas flow	Make sure gas control valve is turned on
Burner will not light using igniter	Electrical issues:	
	Wires are loose or disconnected	Reconnect wires or replace electrode/wire assembly
	Thermocouple connection loose	Tighten thermocouple
	Faulty electronic igniter	Replace with a new igniter
	Low battery	Replace with a new AA battery

Fault	Probable Cause	Solution
Sudden drop in gas flow or low flame	Grease buildup	Clean burner and inside of appliance
	Excessive fat in meat	Trim fat from meat before grilling
	Excessive cooking temperature	Set the control knob to a lower setting
Flames blow out	High or gusting winds	Move the appliance to prevent it from facing wind directly
	Low on ULPG gas supply	Refill ULPG cylinder
Persistent grease fire	Grease trapped by food buildup around burner system	Turn control knob to OFF and shut off gas supply. Let fire burn out. After appliance cools, remove and clean all parts
Flashback... (fire in burner tube(s))	Burners and burner tubes blocked	Turn control knob to OFF and shut off gas supply. Clean burners and/or burner tubes (→ Cleaning, care & maintenance)
Yellow flame and black smoke	Low on ULPG gas supply	Refill ULPG cylinder
	Nozzle used not matching with gas type supplied	Check the rating label for correct nozzle size

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:



GMK11011

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 das 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 notifierte 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 • 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

{SKU description}

Gas Griddle for commercial use

{description of the appliance or fitting}

Gas Griddle - 600mm wide

Gas Griddle - 900mm wide

{product code(s)}

JP392-N, JP392-P, JP393-N, JP393-P

{Batch No. or range of serial No.'s}

{relevant legislation and harmonized standards}

IAPMO GasMark Certification – Apuro 1, 2, 3 & 4 Burners Gas Griddles

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 # GMK11011 dated 25th Aug 2026 and valid to 24th Aug 2031

{name of manufacturer}

Apuro

{address of manufacturer}

**15 Badgally Road,
Campbelltown
NSW 2560**

02-09-2026 | 10:04:06 BST

Signed by:



AB6DB7656FFB441...

Ashley Hooper

Group Head of Product Quality & Compliance

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

JP392-N:

<https://catering-brands-directory.com/product-passport/JP392-N/>



JP392-P:

<https://catering-brands-directory.com/product-passport/JP392-P/>



JP393-N:

<https://catering-brands-directory.com/product-passport/JP393-N/>



JP393-P:

<https://catering-brands-directory.com/product-passport/JP393-P/>



JP392-N_JP392-P_JP393-N_JP393-P_EN_A5_v1_2026/09/03