

LiberoPro Point



User maintenance guide



1a Stainless Steel fat filters

Clean the grease filters at the end of each service, if needed, even several times a day.

The digital controller provides the message r1CLn every 10 hours of fan functioning.

Remove the filters, taking care not to tilt them to avoid spilling oil on the underlying carbon filters. Clean the filters in the dishwasher, dry them thoroughly and put them back.



1b Activated carbon filters regeneration

The digital controller provides the message r2CLn every 120 hours of air extraction functioning, that is twice a month if working 8 hours a day. Pull the mesh filters and remove the activated carbon filters from underneath. Regenerate the activated carbon filters in ventilated or static oven with a 2 hours 100°C cycle. Wait the filters to cool down and fit them back in place (WARNING: hot stuff!). Refit also the mesh filters to complete the operation.

Do not let the carbon filters come into contact with water.

TIP: regenerate the filter every time you start perceiving an increase in odor.



 **How to clean the mesh filters and regenerate the carbon ones**

Video referred to points 1a and 1b

2 Side containers

Empty and clean the side containers and clean in dishwasher. Carefully dry and fit the containers back in place after completing the cleaning of the unit (see point 2).



3 Satin-finish steel surfaces

Disconnect the cooking appliances and move them apart for separately cleaning according their relevant instructions. Switch OFF the unit and disconnect from the mains. Do not open the refrigerated drawers for guaranteeing the stored food preservation until reactivating the refrigerating function. Remove grime, fat and other cooking residuals from all steel surfaces using soapy water, with or without detergent, and a cloth or a sponge. Dry the surfaces thoroughly after cleaning. In case of encrusted grime, fat or food residuals, go over with a cloth or sponge, wiping in the direction of the satin finish and rinsing often: rubbing in a circular motion combined with the particles of dirt on the cloth/sponge could spoil the steel's satin finish.



Other surfaces

Clean glass, metal and plastic parts only with nonaggressive detergents. Stop immediately using those products if detecting any visual or tactile characteristic change on surfaces and thoroughly rinse with water (examples: glass becoming mat/scratched/other, or plastic discoloring/melting/other, or metal showing rust/stains/scratches). Carefully dry after rinsing.

4 Drawers cleaning

Move the content of the refrigerated drawers to a fridge for a proper preservation and switch the unit OFF; then clean the drawers with a damp cloth. Carefully dry the drawers and leave them ajar for preventing bad odors until reactivating the refrigerating function.



Defrosting:

A regular drawers cleaning prevents the condensation of humidity and the formation of frost; however, intensive use combined with particular environmental conditions may require the need to defrost the drawers. For defrosting, after moving the food to a fridge and switching the unit OFF, leave the drawers opened in order to melt the frost down; then remove the caps in the drawer for draining the water.

Cleaning external surfaces

Wash the external surfaces with warm, soapy water. Avoid using detergents containing abrasive substances, steel wool, brushes or steel scrapers. Rinse with a damp cloth and dry carefully. Avoid using chlorine or ammonia-based products. Clean the control panel with a soft cloth dampened with water and, if necessary with neutral detergent. Do not wash the equipment with direct or high pressure jets of water. With the aim of reducing the emission of polluting substances into the atmosphere, it is advisable to clean the equipment (externally and, when necessary, internally) with products that have a biodegradability exceeding 90%. **Electrolux Professional strongly recommends to use Electrolux Professional approved cleaning agents, rinse and descaling agents to obtain better results and maintain product efficiency over time.** Damages caused by cleaning, as a consequence of use of not approved cleaning agents, rinse and descaling, will be excluded by the warranty.

The operations described must be performed wearing the needed Personal Protection Equipment. Refer to the User Manual.

Performance maintenance programmes

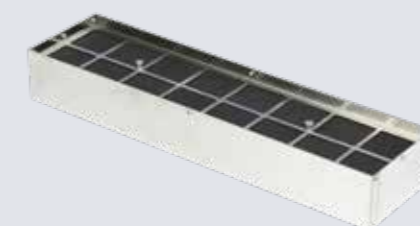
In order to ensure the safety and performance of your equipment, it is recommended that service is undertaken by Electrolux Professional authorised engineers every 12 months, in accordance with the manufacturer indications. Please contact your local Electrolux Professional Service Centre for details on the maintenance agreement.

Suggested for you

For more Accessories & Consumables please look at our Catalogues or contact our Electrolux Professional Service Partner.



OCB928
Fat filter
stainless steel
mesh filter



OCB927
Filter
Activated carbon
filter



OG4461
Gastronorm
container
GN 1/9; 65MM

Anomaly	Possible Cause	Remedy
F1CLn	Mesh filters cleaning	Clean mesh filters (see operation 1)
F2CLn	Activated carbon filters regeneration	Regenerate activated carbon filters (see operation 5)
F1CHG	Mesh filters replacement	Replace mesh filters
F2CHG	Activated carbon filters replacement	Replace activated carbon filters
P1	Flashing probe 1	Call service
P2	Flashing probe 2, alternating with "temp"	Call service
HA1	High temperature in compartment 1, alternating with "temp"	Move compartment 1 content to a fridge and call service
LA1	Low temperature in compartment 1, alternating with "temp"	Move compartment 1 content to a fridge and call service
HA2	High temperature in compartment 2, alternating with "temp"	Move compartment 2 content to a fridge and call service
LA2	Low temperature in compartment 2, alternating with "temp"	Move compartment 2 content to a fridge and call service
EE	EPROM data loss, alternating with "temp"	Power OFF for 1 min, then ON: if problem persists, call service
Frost in drawers	Accumulation of frost/ice in drawers	Clean drawers (see point 4)

