

Tilting Braising Pan E900



User maintenance guide



1 Satin-finish Steel Surfaces (including the Lid)

Remove grime, fat and other cooking residuals from steel surfaces when cool using soapy water, with or without detergent, and a cloth or a sponge. Dry the surfaces thoroughly after cleaning.



2 Other surfaces (Knob / handwheel if present)

Clean 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: plastic discoloring/melting/other). Carefully dry after rinsing.



3 Vessel and Lid

Use a scraper to remove food deposits and stubborn dirt. Do not touch the surface with the edge of the scraper, otherwise you will scratch the cooking surface. Wash down the surface using a cloth or brush (no metal bristles) and hot water. Use the degreaser OS1841 (refer to the detergent use instructions). If you do not use our degreaser (tested on high temperatures) wait at least 30 minutes for the surface to cool.



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.



OCC045
Trolley with lifting & removable tank



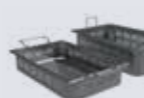
OG6191
Perforated container + handles 1/1GN H=100



OG7568
Shovel perforated UEN/FEN



OG7569
Shovel without perforations UEN/FEN



Perforated container + handles 1/1GN
OG8945
H=150



OS1379
Cleaner brush with handle for hot surfaces*

OG8946
H=200



OS1380
Non abrasive pads for brush (15pcs)*



OS1841
C40 Degreaser 1 pack of six 1lt bottles



OS1377
Squeegee with handle for hot surfaces*



OC2519
Blades for scraper 055995



OC6241
Blades for scraper 055995 with rounded corners



055995
Scraper for smooth cooking plate

* To be used with temperature lower than 175 °C.

Anomaly / Description	Possible Cause	Remedy
Gas models: the main burner does not light	a. No power supply. b. Lack of gas pressure. c. Igniter issue. d. Gas nozzle clogged up. e. Gas valve issue.	a. Make sure the equipment is connected to the power supply. b. Make sure the main gas supply valve is open. If the problem persists, call service.
Gas models: the main burner does not stay lit	Flame detection system issue.	Call service.
The appliance does not switch ON	No power supply.	Make sure the equipment is connected to the power supply. If the problem persists, call service.
Water loading issues	a. No water or lack of water pressure. b. No power supply. c. Solenoid valve issue.	a. Make sure the main water valve is open and water pressure is enough. b. Make sure the equipment is connected to the power supply. c. Call service.
Electric models: half size of the pan does not reach the set temperature	a. Electric heating issue. b. Temperature sensor issue.	Call service.
Temperature regulation issues	a. The control knob is set on the energy regulation range. b. Temperature sensor(s) issue. c. Control system issue.	a. Check the instruction book and set the control knob accordingly. If the problem persists, call service.
1. The lid does not stay down 2. The lid does not stay up	1a. The pan is slightly up. 1b. The spring of the lid needs adjustment. 2. The spring of the lid needs adjustment.	1a. Make sure the pan is full lowered down. If the problem persists, call service.
Automatic tilting models: the pan does not tilt up/down	a. No power supply. b. Tilting system issue.	a. Make sure the equipment is connected to the power supply. b. Call service.

