

Induction Top Marine USPHS



User Maintenance Guide

OPERATIONS



Cleaning operations

1 Stainless Steel Surfaces

- ▶ Remove grime, fat and other cooking residuals from steel surfaces when cool using water, with S05 Multipurpose Degreaser, and a cloth or sponge. In case of encrusted grime, fat or food residuals, go over with a cloth or sponge, wipe in the direction of the satin finish and rinse often.
- ▶ Rubbing in a circular motion combined with the particles of dirt on the cloth/sponge could spoil the steel's satin finish.
- ▶ Dry the surfaces thoroughly after cleaning and restore the satin finish using S01 Stainless Steel Surfaces Polisher, rinse and dry.

2 Glass-Ceramic Surfaces

- ▶ Clean the glass-ceramic using S04 Glass & Hard Surfaces Cleaner and a microfiber cloth and dry thoroughly. If necessary, remove grime, grease and food residuals using S05 Multipurpose Degreaser as pretreatment, rinse and dry.



CAUTION

- It is recommended to avoid contact between S01 Stainless Steel Surfaces Polisher and elastomeric (rubber) or silicone - based materials.

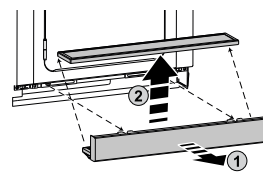


Cleaning operations

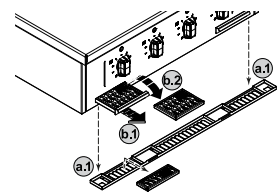
3 Air filters

- ▶ Remove the air filters and wash them in the dishwasher or manually with water and detergent used for manual dishes cleaning.
- ▶ After cleaning use compressed air to remove any type of residuals.

Floor installation appliances:



Top installation appliances:



WARNING

- When using chemicals, comply with the safety notes and dosage recommendations printed on the packaging.

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.

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TROUBLESHOOTING

Planned Maintenance Programmes

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

| Anomaly | Description | Possible causes | Actions/remedy |
|---------|--|--|--|
| EI-01 | Hardware overcurrent | Unsuitable pan | Use a suitable pan |
| EI-03 | Excessive IGTB temperature | Dirty air filter | Clean the filter |
| EI-04 | Cooking zone temperature too high or too low | Empty pan | Remove the pan, switch off and wait a few minutes for the cooking zone to cool |
| EI-06 | Internal temperature too high or too low | Dirty air filter | Clean the filter |
| EI-07 | Coil temperature | Excessive coil temperature | Remove the pan, switch off and wait a few minutes for the cooking zone cool |
| EI-11 | Initializing | Error when initializing hardware | Wait-appliance restores itself every 30 seconds. |
| EI-15 | Empty pan protection function | <ul style="list-style-type: none"> • Mains error • Empty pan | <ul style="list-style-type: none"> • Switch off at the main switch and turn back on again after a few seconds • Remove the pan, switch off and wait a few minutes for the cooking zone to cool |
| | Insufficient heating of cooking zone | <ul style="list-style-type: none"> • Material of pot unsuitable • Over temperature | <ul style="list-style-type: none"> • Use a pot made from appropriate material • Switch off the appliance, cool down and check if the filters are dirty |
| | No heating of cooking zone | <ul style="list-style-type: none"> • Pot bottom less than 12cm wide • Over temperature • Material of pot unsuitable | <ul style="list-style-type: none"> • Use a pot of suitable size • Switch off the appliance, cool down and check if the filters are dirty • Use a pot made from appropriate material |

For all the other warning codes not mentioned in the document: Call Service

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ACCESSORIES & CONSUMABLES

Recommended products



S01 Stainless Steel Surface Polisher

- ▶ Polish indicated for the care and protection of stainless-steel surfaces.
- ▶ The product leaves a brilliant protective layer that prevents stains for a long time.
- ▶ Recommended Dose: ready-to-use product. Before using S01, it is recommended to clean surfaces with S05.

| Code | Quantity |
|--------|-----------------------|
| 0S2881 | Set of 6 pcs x 750 ml |



S04 Glass & Hard Surfaces Cleaner

- ▶ Concentrated cleaner for all washable surfaces, like glass, mirror, marble, working tops, induction and cook top.
- ▶ Recommended temperature surfaces maximum 50°C.
- ▶ Ready-to-use product

| Code | Quantity |
|--------|-----------------------|
| 0S2884 | Set of 6 pcs x 750 ml |



S05 Multipurpose Degreaser

- ▶ Able to eliminate stains and oil residues, animal and vegetable fats and various kinds of food residues.
- ▶ S05 is a powerful, controlled foam, degreasing liquid detergent able to remove any stains from washable surfaces.

| Code | Quantity |
|--------|-----------------------|
| 0S3257 | Set of 6 pcs x 750 ml |



Microfiber cloth

- ▶ Suitable for cleaning stainless steel surfaces.

| Code | Quantity |
|--------|----------------|
| 0S1779 | Pack of 20 pcs |



Glass-ceramic hob scraper

- ▶ Scraper for glass ceramic hobs.

| Code | Quantity | WxDxH (mm) |
|--------|-----------|------------|
| 0S1606 | 1 scraper | 45x10x135 |



Blades for scraper

- ▶ Stainless steel blades for scraper 0S1606.

| Code | Quantity | WxDxH (mm) |
|--------|--------------|------------|
| 0S1071 | Set of 5 pcs | 42x1x22 |