

Electric Solid Top Eco Top - Marine USPHS



User Maintenance Guide

OPERATIONS



daily 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 Cooking area

- ▶ Wash down the cooking surface using a cloth or brush (no metal bristles), hot water and add S05 Multipurpose Degreaser. Rinse the plate with clean water, dry and oil the entire cooking area with a thin layer of cooking oil.
- ▶ Cooking plates with Eco Top coating do not need any maintenance with cooking oil and do not treat with any kind of sandpaper because this will damage the surface.

CAUTION

- ! Do not use ice or cold water to quickly cool the cooking plate and for cleaning when the cooking plate is hot because it would permanently deform and compromise the appliance operation.



Clean the cooking surface with water once it has cooled to below 50°C (122°F).

3 Gaps and joints

- ▶ Remove persistent soiling in gaps and joints with a plastic scraper and remove the dirt with soapy water and a cloth or soft sponge. Always work in the direction of the satin finish to prevent damages.

4 Drain, overflow and collecting trays

- ▶ **Drain and overflow:** after each use clean the drain and overflow openings with hot soapy water and a round brush.
- ▶ **Collecting trays:** clean them with hot water, add S05 Multipurpose degreaser if needed. Rinse thoroughly with clean water. Rub dry and replace.
- ▶ **Collecting drawers:** Empty and clean collecting drawers several times a day if necessary. Clean the drain daily with a brush (no metal bristles) and use S05 multipurpose degreaser, rinse the drawers and dry.

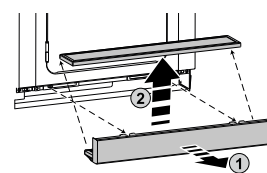


1 per month Cleaning operations

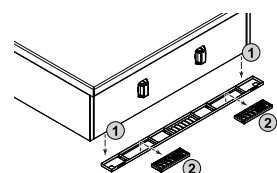
5 Air filters

- ▶ Wash the air filters with the dishwasher or manually using water and detergent. It is advisable to clean the filters using compressed air to remove any residuals.

Floor installation appliances:



Top installation appliances:



CAUTION

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



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.

Type of anomaly	Possible causes	Actions/remedy
Cannot use the appliance	No power from local mains	Switch on the main fuse
E_01	<ul style="list-style-type: none"> • Overheating fault • Display • Ventilator 	<ul style="list-style-type: none"> • Allow to cool • Clean/unblock vents • Clean the filter • Ensure flow of clean air • If the problem persists, contact Customer Care Service

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



S02 Degreaser

- ▶ Professional detergent with high concentrated detergent specifically conceived for cleaning and removing grease from appliances, surfaces and floors.
- ▶ Recommended Dose: ready-to-use product.

Code	Quantity
0S2882	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



C41 Hi-temp rapid degreaser

- ▶ Suitable for cleaning plates and grills with high temperature surfaces (max 175°C).
- ▶ Pack of 6 1L bottles (includes 1 spray bottle code 0S2331)

Code	Quantity
0S2292	Set of 6 pcs x 1L
0S2331	1 spray bottle

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ACCESSORIES & CONSUMABLES

Recommended products



Cleaner brush for fry top

- ▶ Brush with handle for hot surfaces Suitable for cleaning hot plates with a maximum temperature of 175° C Non-abrasive With handle in heat-resistant material.

Code	Quantity
0S1379	1 cleaner brush



Non-abrasive grill pads

- ▶ Replacement sponge for brush Suitable for cleaning hot plates with a maximum temperature of 175° C Non-abrasive.

Code	Quantity
0S1380	Set of 15 pcs



Scraper for smooth plate

- ▶ Scraper for smooth plate Suitable for cleaning all smooth plate fry tops complete with 2 blades.

Code	Quantity	WxDxH (mm)
0CC064	1 scraper	400x150x50



Scraper for ribbed plate

- ▶ Scraper for ridged plate Suitable for cleaning ridged plate fry tops.

Code	Quantity	WxDxH (mm)
0CB172	1 scraper	359x120x30



Scraper blades for smooth plates

- ▶ Stainless steel blades for scraper 0CC064.
- ▶ Not suitable for chrome fry tops.

Code	Quantity
0C2519	Set of 10 pcs



Scraper blades for ribbed plates

- ▶ Stainless steel blade for scraper 0CB172.

Code	Quantity
0CBCYD	1 blade