

Electric Pasta Cooker **thermaline**

Swiss Design

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.



1 per month Cleaning operations

2 Descaling

- ▶ Depending on the limescale grade, proceed with a dilution in warm water with a concentration between 3% and 10% of C30 Multipurpose descaler.
- ▶ Switch on the appliance and ensure at least 15 minutes of boiling then switch-off. Empty the tank, rinse and wash with a generic detergent.

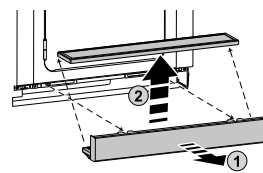


1 per month Cleaning operations

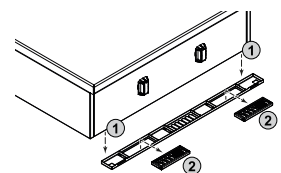
3 Air filters

- ▶ Remove the air filter and wash in the dishwasher or manually with water and detergent used for manual dishes cleaning. It is advisable clean the filter using compressed air to remove any type of residual.

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.

Water supply		
Anomaly description	Possible causes	Actions/remedy
No water is coming into the tank.	<ul style="list-style-type: none"> The local water tap is off The tank's water tap is blocked 	<ul style="list-style-type: none"> Open the water tap Clean the outlet tap

Digital		
Description	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, please inform 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



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



C30 Multipurpose descaler

- ▶ Effectively eliminates encrustations and scale from washing appliances and boilers of any professional equipment
- ▶ The regular use of C30 Multipurpose descaler keeps the equipment always efficient, while slowing down the natural wear and tear.

Code	Quantity
0S2362	2 x 5 lt tanks



False bottom for aquacooker 1/1 GN

Code	Quantity
0G8092	1 false bottom



Pasta cooker basket

- ▶ Stainless steel basket for pasta cooker 1/6 round basket with handle.

Code	ØxH (mm)
056918	135x180