

# Electric Fry 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 plate

- ▶ Use a scraper to remove food deposits and stubborn dirt. Make you do not touch the edge with scraper, otherwise you will scratch the frying surface.
- ▶ Wash down the cooking surface every day using a cloth or brush (no metal bristles) and hot water adding S02 Degreaser detergent.
- ▶ Wipe the plate with clean water and dry.

#### 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 Collecting drawers and trays

- ▶ Empty and clean collecting trays with hot water adding S05 Multipurpose degreaser based on needed.
- ▶ Rinse thoroughly with clean water.
- ▶ Rub dry and replace.

### 4 Back splash

- ▶ Pull the side and rear back splash up and out and clean with S05 Multipurpose degreaser and warm water.
- ▶ Wipe with a damp cloth and allow to dry.
- ▶ Use a soft brush in case of stubborn dirt.

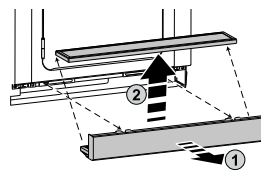


#### 1 per month Cleaning operations

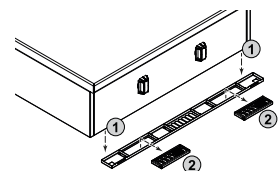
### 5 Air filters

- ▶ Remove the air filters and wash them in the dishwasher to remove grime and food residuals. It is advisable to clean the filter also with compressed air.

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"> <li>• Overheating fault</li> <li>• Display</li> <li>• Ventilator</li> </ul>	<ul style="list-style-type: none"> <li>• Allow to cool</li> <li>• Clean/unblock vents</li> <li>• Clean the filter</li> <li>• Ensure flow of clean air</li> <li>• If the problem persists, contact Customer Care Service</li> </ul>

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