

Electric Cookers XP



User maintenance guide



1 Satin-finish steel surfaces

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.

In case of encrusted grime, fat or food residuals, go over with a cloth or sponge, wiping in the direction of the satin finish and rinsing often: rubbing in a circular motion combined with the particles of dirt on the cloth/sponge could spoil the steel's satin finish.



4 Oven

Clean the inner side of the oven when cool removing grime, fat and other cooking residuals. Use soapy water, with or without detergent, and a cloth or a sponge. Dry the surfaces thoroughly after cleaning.



5 Air Inlet Grid

Remove the dust with a vacuum cleaner.



2 Cast iron trivets

Clean the hot-plates with a damp cloth, then switch them on for a few minutes to dry rapidly; lastly, lubricate them with a light film of cooking oil. Do not pour cold liquids on the hot-plates while they are hot.



3 Control panel and oven door

Perform general cleaning of the external front surfaces. When cool, clean the oven door backside with the same method as per operation 1.

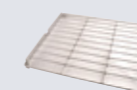


Planned Maintenance Programmes

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.

Suggested for you

For more Accessories & Consumables please look at our Catalogues or contact our Electrolux Professional Service Partner.



025020
Chromed grill
for oven GN 2/1
with 2 stoppers
on the short side



OCA622
Cast iron bars
to obtain wider
flat cooking zone*
* only for XP 900



OC8700
Knob with
adapter; dia.6; Kit

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.

Anomaly	Possible causes	Instructions to User
Appliance does not turn on	a. No power supply b. Faulty electrical system	a. Turn power ON b. Call service
Temperature of one of the hot plates cannot be set	a. Faulty power selector switch b. Faulty harness/contact c. A heating element has burnt out	Call service
One of the hot plates does not heat up properly	a. Deformed, uneven pot base b. Pot too large c. The pot is not centred on the hot plate d. Faulty power selector switch e. Faulty harness/contact f. One of the heating elements has burnt out	a. Use a different pot b. Use a different pot c. Centre the pan d. Call service e. Call service f. Call service
Temperature of the oven (if present) cannot be set	a. Faulty thermostat b. Safety thermostat triggered c. One of the heating elements has burnt out	Call service

