

Induction Cookers XP



User maintenance guide





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.



Glass-ceramic surfaces

Clean the glass-ceramic top using a paper serviette soaked in a specific detergent for glass; rinse the top, then dry with a clean and dry cloth.

Do not clean the top when hot

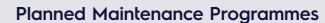


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Cleaning external surfaces

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 neccessary, 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.



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.



Induction Pan

0S2059 - Stainless Steel Handle Ø 200 mm

0S2060 - Stainless Steel Handle Ø 240 mm

0S2061 - Stainless Steel Handle

Ø 280 mm

0\$2063 - Smooth plate 260x330 mm **0\$2064** - Ribbed plate 260x330 mm

0S1606

Scraper

for glass ceramic plate



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Anomaly	Possible cause	structions to User	
Insufficient heating of cooking zone	a. Material of pot unsuitable b. A mains phase is lacking	a. Use a pot made from appropriate material b. Call service	
Continuous heating of cooking zone at max. power	Control interface faulty	Check the control interface and call service	
A free cooking zone starts working	Pot detection sensor faulty	Call service	
Small metal objects are heated	Pot detection sensor faulty	Call service	
No heating of cooking zone	a. Pot bottom less than 12 cm wide b. A phase is lacking	a. Use a pot of suitable size b. Call service	
The appliance does not respond	a. Main fuse blownb. Supply line faulty	Call service	



Short green LED lights	Anomaly	Possible cause	Instructions to User
Short green LED lights	Anomaly		instructions to user
1	Cooking zone overtemperature	a. The zone temperature is too high b. Material of pot unsuitable	a. Switch of the power zone and restart after zone cooling down b. Use a pot made from appropriate material
3	Main board IGBT temperature sensor	a. Dirty air filters b. Cooling duct obstructed c. Ingestion of hot air from the cooling inlets d. Cooling fan blocked or faulty e. Temperature sensor of power terminals faulty	
4	Potentiometer error	Disconnection between the generator and controls Potentiometer faulty	
5	Main board failure on +15V power supply output	Induction generator failure	Disconnect the appliance from the mains and call service
6	Cooling system failure	Cooling fan blocked	
7	Cooking zone temperaturesensor	Inductor temperature sensor disconnected or interrupted	
10	Main board power circuitfailure	Phase relay faulty	
11	Zone temperature sensor out of range	Sensor is shorted or the conditioning circuit is not working properly	
13	Main board mains voltage	Generator mains voltage too low	
15	Main board microcontroller error	Induction generator failure	