

# Induction 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.

## 2 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



### 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.

### 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.



### Induction Pan

**OS2059** - Stainless Steel Handle  
Ø 200 mm

**OS2060** - Stainless Steel Handle  
Ø 240 mm

**OS2061** - Stainless Steel Handle  
Ø 280 mm

**OS2063** - Smooth plate 260x330 mm

**OS2064** - Ribbed plate 260x330 mm



### OS1606

**Scraper**  
for glass ceramic plate



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



Short green LED lights	Anomaly	Possible cause	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	Disconnect the appliance from the mains and call service
4	Potentiometer error	Disconnection between the generator and controls Potentiometer faulty	
5	Main board failure on +15V power supply output	Induction generator failure	
6	Cooling system failure	Cooling fan blocked	
7	Cooking zone temperature sensor	Inductor temperature sensor disconnected or interrupted	
10	Main board power circuit failure	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	