

# Infrared 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
Appliance does not turn on	a. No power supply b. Faulty electrical system	a. Turn on power supply b. Call service
Temperature of one of the cooking zones cannot be adjusted	a. Faulty power selector b. One of the heating elements has burnt out c. Faulty thermostat	Call service
One of the cooking zones does not heat up properly	a. Deformed, uneven saucepan base b. Saucepan too large c. The saucepan is not centered on the cooking zone d. Faulty power selector e. 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
Temperature of the oven (if present) cannot be adjusted	a. Faulty thermostat b. Safety thermostat tripped c. One of the heating elements has burnt out	Call service

