

Gas 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 Cast iron trivets

After the daily cleaning, lubricate the entire surface with cooking oil. Light the burners at minimum until all the oil is dried. If any oxidized areas, use abrasive paper (glass abrasive, NEVER metallic) and repeat immediately the monthly treatment



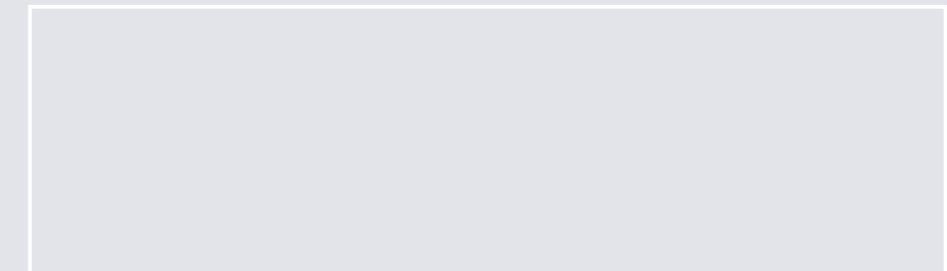
2 Cast iron trivets

If washing and drying by hands, handle the grids with care: the enamelled coating may have rough edges. Remove food residuals with a damp cloth and neutral surfactants. If necessary, remove charred deposits using brush with NON-metallic bristles. After cleaning light the burners to dry the surface quickly.



3 Brass burners

Removing the burners for cleaning, protect the Venturi holes from dirt penetration to prevent gas nozzles obstruction. Remove food residuals with a damp cloth and neutral surfactants. If necessary, remove charred deposits using brush with NON-metallic bristles. use a cloth-paper to dry the burners and put them back in place by matching the inserts and the slots for the correct alignment of the flame holes.



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



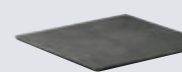
0C1985
Grid for open fire in cast iron (only for XP900)



0C6298
Double burner support grid for pans



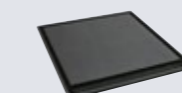
0CA626
Wok pan support



002009
Radiant Plate 350X350X30 mm (only for XP900)



002011
Ribbed Plate 350X400X30 mm (only for XP900)



002010
Smooth Steak Plate 350X400X30 mm (only for XP900)

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
Pilot burner of the open flame burners does not light	a. Gas supply tap is turned off b. Nozzle obstructed c. Gas ignition electrode not fastened properly / connected badly (where present)	a. Turn the valve on b. Call service c. Call service
Pilot burner goes out when knob is released	a. Gas tap knob and/or gas valve not pressed sufficiently b. Thermocouple insufficiently heated by the pilot burner c. Thermocouple worn d. Insufficient gas pressure at tap and/or valve e. Gas tap or valve worn f. Nozzle partially blocked	a. Try again b. Call service c. Call service d. Call service e. Call service f. Call service
Main burner does not ignite although the pilot burner is lit	a. Burner's gas outlet holes obstructed b. Insufficient gas flow pressure c. Obstructed gas nozzle or worn gas tap or valve	a. Check whether crowns and flame ports are obstructed and clean if necessary b. Call service c. Call service
Flame knob blocks	Gas tap seized	Call service
Regulation of the oven temperature (where present) is not efficient	a. Gas valve worn b. Electric thermostat worn c. Electric safety thermostat triggered	a. Call service b. Call service c. Call service

