



1 Clean the surface with the scraper after every serving

Use a scraper to remove food deposits and stubborn dirt. Do not touch the surface with the edge of the scraper, otherwise you will scratch the cooking surface. Wash down the surface using a cloth or brush (no metal bristles) and hot water. Use the degreaser OS1841 (refer to the detergent use instructions). If you do not use our degreaser (tested on high temperatures) wait at least 30 minutes for the surface to cool.



For versions with mild steel: clean and oil the hot plate to prevent the formation of rust



2 Drip tray cleaning

Empty and clean the drip tray after every serving. When sliding the drip tray out, remove visible grease and debris from its housing.



3 Check and, if necessary, clean the flue (gas versions)

Pay attention not to push any debris in the chimney.



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 Service Partner.



OS1841
C40 Degreaser
1 pack of six 1lt bottles



OCB172
Scraper
for ribbed cooking plate



OS1379
Cleaner brush
with handle for hot surfaces*



OS1377
Squeegee
with handle for hot surfaces*



OS1380
Non abrasive pads for brush (15 pcs)*



055995
Scraper for smooth cooking plate



OC2519
Blades for scraper 055995

OC6241
Blades for scraper 055995 with rounded corners

* to be used with temperature lower than 175 °C

Anomaly	Possible causes	Instructions to User
Appliance does not turn on (electric version)	<ul style="list-style-type: none"> - No power supply - Faulty electrical system 	<p>Check whether main power supply is turned on. If the problem persists, call service</p>
Pilot burner will not ignite (gas version)	<ul style="list-style-type: none"> - Gas tap is turned off - Insufficient gas supply - Pilot burner worn - Gas ignition electrode not fastened properly or connected badly 	<p>Check whether main gas supply tap is turned on. If the problem persists, call service</p>
Pilot burner goes out when knob is released (gas version)	<ul style="list-style-type: none"> - Main burner worn - Insufficient gas pressure - Faulty gas tap or valve 	Call service
Temperature cannot be adjusted	<ul style="list-style-type: none"> - One of the heating elements does not work (electric version) - Faulty gas tap or valve (gas version) - Faulty thermostat (electric version) - Safety thermostat triggered (where present) 	Call service

