

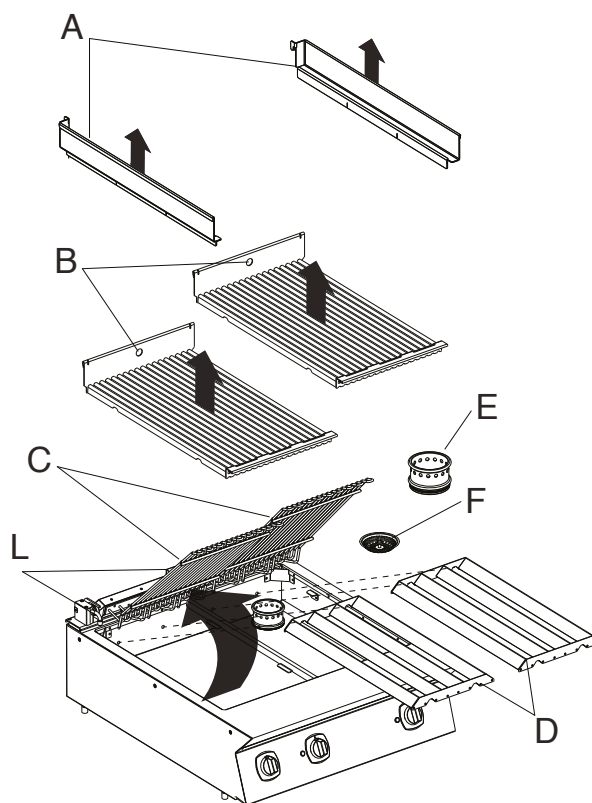


### 2 Cooking grills/Splashguard/ Deflectors and Tank



- Remove splashguards A and grill grid assemblies B.
- Tilt up the heating elements C.
- Take off the deflector assemblies D and the overflow E.
- Collect grimes and residuals in the overflow filter F, then remove the filter and dispose of the collected residuals.
- Open the water and complete the tank cleaning.
- Wash the parts A, B, D, E and F in a dishwashing machine: in case of encrusted grimes, leave 15 min the parts A, B, D, E in warm water and neutral detergent prior to put in the dishwasher.
- After washing, dry all the parts and fit them back in place.

Note: lower the heating elements down unlock them with the levers L.



### 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.

### 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.

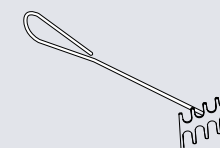
The operations described must be performed wearing the needed Personal Protection Equipment. Refer to the User Manual.

### Performance 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 or visit <https://buy.electroluxprofessional.com>



**OCA819**  
Scraper; for EI.Grill HP



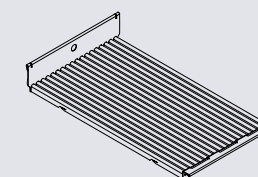
**OCA906**  
O-Ring Overflow



**OCA821**  
Overflow Pipe

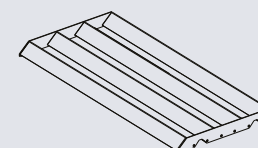


**OCA818**  
Overflow Filter



**OCA891**  
Grill Grid Assembly 700

**OCA820**  
Grill Grid Assembly 900



**OCA924**  
Deflector Assembly 700

**OCA923**  
Deflector Assembly 900

Anomaly	Possible causes	Instructions to User
The appliance does not switch ON	a. No power supply b. Control knob is not set ON	a. Make sure the equipment is connected to the power supply b. Make sure setting the control knob ON If the problem persists, call service
Low performance	a. Missing deflectors D b. Electric/Electronic issue	a. Fit the deflectors beneath the heating elements b. Call service
Water loading issues	a. No water or lack of water pressure b. Water injector dirt	a. Make sure the main water valve is open and water pressure is enough b. Call service

