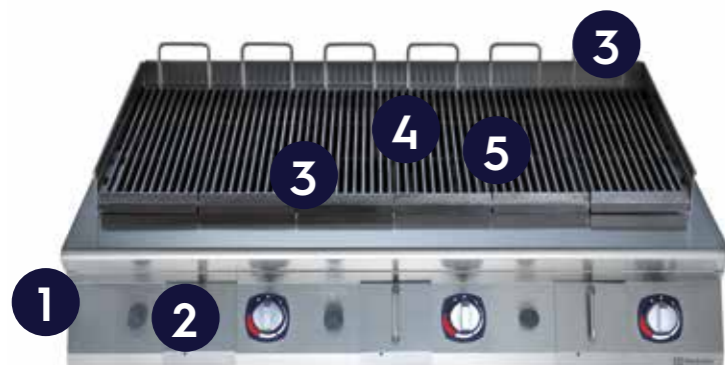


Gas Grills HP

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.



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.

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 Cooking grills/Splashguard Combustion chamber Parts

Remove the enameled-cast-iron cooking grills by handling with care: the grill may break if falling and its enameled coating may have rough edges. Remove splash guards, protection cover(s), radiant plate(s) and side-panel(s) as per the user manual instructions.

Soak all parts in a basin full of hot soapy water, with or without detergent; after about 15 min, vigorously scrub all the surfaces with a brush with non-metallic bristles; rinse with warm water; dry.



4 Combustion chamber

Execute the operations as per point N.3; then use a scraper or similar tool for cleaning the combustion chamber ribs which drive what dripping during cooking into the collection tray: take care not to damage the pilot igniter assembly (refer to the user manual illustrations). After scrubbing the ribs, go all over with a damp cloth.



5 Burner(s)

Execute the operations as per point N.4; then use a scraper or similar tool for cleaning the burner around the flame zone and along the slots of the flame protector; remove all traces of dust and deposits: take care not to enlarge the flame holes.



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.



700 Gas Grill HP
Enamelled cast iron cooking grid & stainless steel handle - Kit

0CB525
Cast iron enamelled cooking grid

0C6148
Handle for cooking grid

0Q0011
Knurled nut M5 (3 pcs)

900 Gas Grill HP
Enamelled cast iron cooking grid & stainless steel handle - Kit

0CB526
Cast iron enamelled cooking grid

0C6148
Handle for cooking grid

0Q0011
Knurled nut M5 (3 pcs)



0C9150
Scraper
For grill hp



0C9152
Scraper blade

Anomaly	Possible causes	Instructions to User
Pilot burner will not ignite	a. Gas supply partly/fully turned off b. Nozzle obstructed c. Gas ignition electrode not fastened properly / connected badly	a. Turn gas supply 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 the tap e. Gas tap 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	a. Perform burner cleaning (see operation N.5 front page) b. Call service c. Call service
Flame knob blocks	Gas tap seized	Call service

