

Boiling Pan ProThermetic

User maintenance guide



1 Satin-finish Steel Surfaces (including the Lid)

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.



activate the stirrer (models equipped with) while boiling. Rinse thoroughly with fresh water to completely eliminate chemical residues and dry carefully for preventing any liquid stagnation. Models with the stirrer: dismantle the scrapers from the stirrer and check the cleanness: complete the cleaning if needed, then fit the scrapers back in place.

2 Other surfaces (Knob - UI)

Clean glass, metal and plastic parts only with nonaggressive detergents. Stop immediately using those products if detecting any visual or tactile characteristic change on surfaces and thoroughly rinse with water (examples: glass becoming mat/scratched/other, or plastic discoloring/melting/other, or metal showing rust/stains/scratches). Carefully dry after rinsing.



4 Drain Tap (models equipped with)

Dismantle the drain tap (see the User Manual). Clean the tap with a mild cleaning agent, then rinse with fresh water and dry it. Before reassembling, grease the tap with:

- Tap with seal/O-ring: code 0S2118 (grease for taps and fittings);
- Tap with no seal/O-ring: 0S2277 (lubricant for taps with metal seal).



3 Vessel (including the Stirrer where present)

Remove any cooking residuals and starch from tank and baskets using boiled water and a degreasing cleaning agent if necessary;



5 Descaling (wear personal protections!)

Descalc the appliance with a solution of 10% vinegar, 10% phosphoric acid (or a suitable descaling solution available for purchase). Never use steel-wool or other abrasive materials which can scratch the surface of the stainless steel.



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 service is undertaken by Electrolux Professional authorised engineers every 12 months, in accordance with the manufacturer indications. Please contact your local Electrolux Professional Service Centre for details on the maintenance agreement.

Suggested for you

For more Accessories & Consumables please look at our Catalogues or contact our Electrolux Professional Service Partner.



0S2118
Grease
100GR



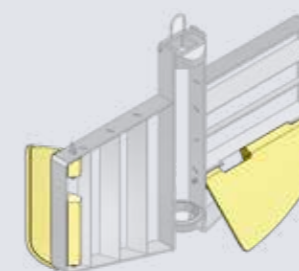
0S2277
Grease
1 kg
Drain tap without O-R



Measuring rod for PBON
Measuring rod, stationary Boiling Pan
OG8947 for 60L
OG8948 for 100L
OG8949 for 150L



Drain standpipe for PBON
913426 for PBON06
913427 for PBON10/15
913428 for PBEN08
913429 for PBEN20/30/40
913430 for PFEN8/12
912478 for PFEN11/17



Vertical/Horizontal scrapers for stirrer

OG8343 + OG8334 for PBON06
OG8344 + OG8335 for PBON10
OG8336 + OG8329 for PBOT06
OG8337 + OG8330 for PBOT10
OG8338 + OG8331 for PBOX15

OG8339 + OG8332 for PBOT20
OG8340 + OG8333 for PBOT30
OG8341 + OG8333 for PBOT40
OG8342 + OG8333 for PBOT50

Anomaly	Description	Possible Cause	Remedy
EOTS1	INT1 sensor overtemperature (Food Sensor).	a. The pan is empty or poorly loaded. b. Connectors issue.	Fill food in the pan and/or cool food before cooking. If the error persists, call service.
EOTS2	INT2 sensor overtemperature (Bottom left or Double jacket sensor).	a. Braising Pan model: the pan is empty or poorly loaded. b. Boiling Pan: double jacket low water level.	Cool the pan before cooking.
EOTS3	INT3 sensor overtemperature (Bottom right or Steam sensor).	a. Braising Pan model: the pan is empty or poorly loaded. b. Boiling Pan model: wrong sensor connection.	Cool the pan before cooking.
EOTS4	INT4 sensor overtemperature (Steam elimination or Stirrer motor).	a. Braising Pan model: wrong sensor connection. b. Boiling Pan model: stirrer overload.	Cool the pan or the stirrer motor before cooking.
EOPDJ	Overpressure in double jacket	Steam elimination electrovalve not working.	Call Service to check appliance.
ESCH	Temperature too high on electronic power board.	a. Ambient temperature too high. b. Electromechanics compartment heated by another appliance installed by the side.	Allow appliance to cool before cooking. If the error persists call Service.
ECAD	Problem with temperature ADC converters.	a. EMC noise. b. Power board failure.	Switch off and on again the appliance. Cooking impossible if error persists: Call Technical Service.
ESTS	Safety overtemperature thermostat detected a problem.	a. Problem with temperature reading. b. Electric supply fluctuations or software issue.	Switch off and on again the appliance. If error persists call Service.
ENTC	Electronic power board temperature sensor damaged.	Electronic power board failure.	Cooking impossible. Call Technical Service.
EADS1 - EADS2 EADS3 - EADS4	INT1 temperature sensor damaged (Food sensor).	a. Temperature sensor damaged or not connected. b. Electronic power board failure.	Call Technical Service.
EPRB	Food probe damaged. Impossible to cook with food probe.	a. Food probe damaged or not connected. b. Electronic power board failure.	Possible cooking without food probe. Call Technical Service to restore full functionality.
EGAS	Gas burners alarm. Verify gas supply.	a. Missing gas supply. b. Failure on gas burners.	Ensure gas supply valve opening. Try to reset the alarm. If error persists call service.
EWFA	Lack of water.	a. Missing water supply. b. Failure on water electrovalve. c. Failure on water fluxmeter.	Verify water inlet or outlet. Call Service if warning persists.
ERTC	Failure on RTC (Real Time Clock).	Issue with software or hard - ware (for example battery clock exhausted).	Problem with internal clock, It is possible that some functionality do not work (for example HACCP). For restoring full functionality, call service.
ERAM	Problem with internal RAM memory.	Power board internal failure.	Call Technical Service.
EPWM	Problem with PWM system.	Power board internal failure.	Call Technical Service.
EMDB	Communication with inverter impossible. (only on models with stirrer).	a. Stirrer inverter failure. b. Stirrer communication cable failure.	Appliance will continue working without stirrer option only. Call Technical Service.
EIOH	Inverter overheating. (Specific for appliances with variable speed stirrer).	a. Stirrer overload: too much amount of food. b. Mechanical frictions on stirrer gears. c. Ambient temperature too high. d. Poor ventilation on electromechanics compartemente. Electromechanics compartment heated by another appliance installed byside.	Reduce amount of food and let the inverter cool down before continue working. Call Technical Service.
EINV	Problem with inverter or with stirrer motor. (Specific for appliances with variable speed stirrer).	a. Stirrer inverter failure. b. Stirrer motor failure.	Appliance will continue working without stirrer option only. Call Technical Service. (This alert is specific for appliances with variable speed stirrer).
ESOL	Stirrer motor overload. (Specific for appliances with fixed speed stirrer).	a. Stirrer overload: too much amount of food. b. Mechanical frictions on stirrer gears.	Reduce amount of food and let the stirrer motor cool down before continue working. Call Technical Service.
(Blinking icon on screen)	Lid is open.	(If icon persist even with lid closed): a. Magnet under the sensor in wrong position or missing. b. Sensor failure. c. Wrong sensor connection.	Some operation are suspended. In example, stirrer motor is stopped; heating and countdown will continue. Close the lid to get the full functionality. In case the message persists also when lid is closed, call service.
EMOL	Stirrer motor overload. (Specific for appliances with variable speed stirrer).	a. Stirrer overload: too much amount of food. b. Mechanical frictions on stirrer gears.	Reduce amount of food and let the pot cool down before continue working.
EPWR	Communication with electronic power board impossible.	a. Missing communication between UI and power board failure. b. Power board failure.	Switch OFF/ON. If the problem persists call Technical Service.
PVAL	Problem with appliance parameters: one or more parameters are out of range.	a. Software issue. b. Strong electromagnetic noise.	Switch OFF/ON. If the problem persists call Technical Service.
PDEF	Electronic User Board has automatically loaded default parameters.	a. Software issue. b. Strong electromagnetic noise.	Try to switch OFF/ON. Call Technical Service to have machine parameters properly set