

LiberoPro Induction Hob & Wok



User maintenance guide



1 Glass-ceramic surfaces

Clean the glass-ceramic surfaces (cooking and user interface) using a paper serviette soaked in a specific detergent for glass; rinse the top, then dry with a clean and dry cloth. Do not clean the top when hot.



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.

2 Satin-finish steel surfaces

Disconnect the cooking appliances. Remove grime, fat and other cooking residuals from all steel surfaces 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



3 Air filters

Disengage the filter(s) metal spring and slide the filter(s) out of their support by slightly inclining them. Clean in dishwasher and carefully dry the filter(s). Fit the filter(s) back in place by sliding them in the support until securing with the metal spring.



How to remove and clean the filter below the induction

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.



Induction Pan



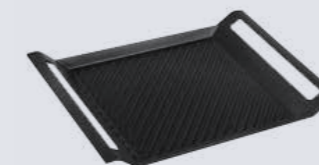
OS2059
Stainless Steel Handle
D= 200 mm



OS2060
Stainless Steel Handle
D= 240 mm

OS2061
Stainless Steel Handle
D= 280 mm

653595
Stainless Steel Induction Wok
Pan + Stainless Steel Handle
D= 350MM

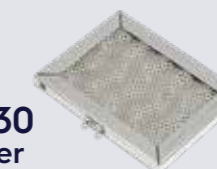


OS2063
Smooth plate
260x330 mm

OS2064
Ribbed plate
260x330 mm



OS1606
Scaper
for glass ceramic plate
(Only for flat)



OD8130
Fat filter
stainless steel
mesh filter

Anomaly	Possible Cause	Remedy
E031	Firmware issue	Switch OFF/ON. If the error persists call service.
E311/E312	Supply voltage too high	Plug to a different socket. If the error persists, have the electrical system checked by an electrician.
E321/E322	Supply voltage too low	Plug to a different socket. If the error persists, have the electrical system checked by an electrician.
E401/E402	Temperature sensor fault	Switch off for 5 minutes then switch on again. If the error persists, call service. However, with double zone Frytop appliances it is possible to work with the non-affected zone.
E411/E412	Temperature sensor fault	Call service. However, with double zone Frytop appliances it is possible to work with the non-affected zone.
E421/E422	Cooking zone temperature too high	Switch off for 10 minutes then switch on again. However, with double zone Frytop appliances it is possible to work with the non-affected zone.
E431/E432	Temperature detection error	Switch OFF/ON. If the error persists call service. However, with double zone Frytop appliances it is possible to work with the non-affected zone.
E441/E442	Temperature sensor fault	Switch off for 5 minutes then switch on again. If the error persists, call service. However, with double zone Frytop appliances it is possible to work with the non-affected zone.
E501	Supply / Configuration	Call service.
E611/E612	Electronic overheating	Switch off for 5 minutes then switch on again. If the error persists, call service. However, with double zone Frytop appliances it is possible to work with the non-affected zone.
E651	Electronic fault	Switch OFF/ON. If the error persists call service.
E661	Firmware issue	Call service.
E701/E702	Electronic cooling stop	Switch off for 5 minutes then switch on again. If the error persists, call service. However, with double zone Frytop appliances it is possible to work with the non-affected zone.
E711/E712	Coil cooling stop	Switch off for 5 minutes then switch on again. If the error persists, call service. However, with double zone Frytop appliances it is possible to work with the non-affected zone.
E821/E822	Communication stop	Switch OFF/ON. If the error persists call service. However, with double zone Frytop appliances it is possible to work with the non-affected zone.
E831/E832	Communication stop	See E821/E822.
Poor cooking power	Dirty filter	Clean air filters (see point 3 on the front page).
Touch board unreactive	Dirty hand/fingers/glove	Clean the interface with a paper towel, clean your hands and fingers and / or change the glove with a clean one and try again.
No heat	Pot/pan unsuitable for induction	Use pot/pan suitable for induction.

