LiberoLight

User Maintenance Guide

OPERATIONS | TROUBLESHOOTING | ACCESSORIES & CONSUMABLES

Vetroceramic

daily

Slight
Dilute well the zone to clean with hot water then wipe.

Accumulation of recooked spots
Dilute well the zone to clean with hot water, use a special scraper for glass to rough-hew, finish with the scraper side of a sanitary sponge, then wipe.

Haloes and tracks of limestone
Apply some vetro ceramic detergent, wipe with a soft cloth.

Inlays following the over-flowing of sugar, aluminium or molten plastic
Apply to the surface a special product for vitroceramic glass.

Filter

1 per week

Clean with detergent the filter placed under your appliance (or put it in the dishwasher). Put it back very dry before any use. This filter protects your appliance from dust and fats.

Plancha product

daily

Only use stainless steel spatulas to place and remove food on the plate;

With the cooking plate hot (max 170° C degrees): making sure to rinse and wipe the hot-plate afterwards;

Remove any grease, oil, food residuals, etc., from trays, drawers and containers in general used for collection.

! Do not use ice or cold water to quickly cool the cooking plate and for cleaning when the cooking plate is hot because it would permanently deform and compromise the appliance operation

Invisible induction

Reccomandations for cleaning

- Do not touch the appliance with wet hands or feet or when barefoot.
- Put the appliance in safe conditions before starting any cleaning operation.
- Do not allow oil or grease to come into contact with plastic parts. Do not allow dirt, fat, food or other residuals to form deposits on the appliance.
- Respect the requirements for the various routine and extraordinary maintenance operations. Non-compliance with the instructions can create risks for personnel.
- Do not spray water or use water jets, steam cleaner or high pressure cleaner.

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.

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For all the other warning codes not mentioned in the document: Call Service

BUFFET RANGE: INDUCTION ELEGANCE		
Anomaly / Description	**Possible Cause**	**Remedy**
Hi. U	Faulty electrical connection voltage> 275 V	Make the connection of the device compliant (voltage greater than or equal to 230 V +/-10%)
ER 03	Overheating from below the glass ceramic	Cool the top of the unit to clear the error, other-wise contact customer service
ER 15 / ER 21	Device safety linked to a poor quality of cookware	Turn off the product and change the cookeware to clear the defect
ER 09	Incorrect electrical connection or drop in supply voltage <207 V	Conform to the connection of the device (Higher tension than or equal to 230V +/- 10%)
Other (ER XX)	Product failure	Switch off and on the product, if persistent fault, contact customer service
Keyboard off	Overheating of the product	Unplug the product and let cool for 10 minutes. Turn on the product and check the condition of the filter
Does not work	The appliance is not powered The power supply or the connection is defective The safety fuse is out of order	Inspect the fuse on the unit Inspect the fuse and breaker of the electrical installation

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INDUCTION HOB, DROP IN/FLUSHED/ INDUCTION HOB AND WOK, COUNTERTOP/ INDUCTION GRIDDLE		
Anomaly / Description	**Possible Cause**	**Remedy**
F7	Electronic power components overheating	Let it cool and check that the device is well ventilated. If the error code is still present: Call customer service
F22	Vitro ceramic glass temperature overheating	
F24	Electronic generator board overheating ambient temp	
F9	Fault lower main line voltage	Electrical network problem
F10	Fault higher main line voltage	
F19 - F20	Mainline frequency default (>maxi or <mini)	Electrical installation problem
F8 - F29	Hardware electronic security	Press the ON / OFF key to acknowledge the fault or disconnect / reconnect product. If error code still present: Call After sales service
When putting into service, a bright display appears	Regular functioning	NOTHING: everything is normal
When putting into service, your installation short-circuits	The connection of you device is defective	Cool the top of the unit to clear the error, other-wise contact customer service
The ventilation continues a few minutes after stop-ping the device	Cooling of the device	It's normal
The device doesn't work. The display on the casing stays off	The device is not supplied. The supply or the connection is defective	Inspect fuses and the circuit breaker of your electric installation
After switching on the device and starting the cooking zone, the selected indicator contin-ues to flash	The pan you are using is not compatible with the induction technology or is of a diameter smaller than 12 cm	See the induction-compatible pans on the list of accessories & consumables
Pan makes noise while cooking	It's a vibration generated by the circulation of the current in the pan	This phenomenon is normal with some type of pans. There is no danger
The device releases a smell during the first cookings	New device	Run the cooking during half an hour with a pan full of water

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INVISIBLE INDUCTION		
Anomaly / Description	**Possible Cause**	**Remedy**
When putting into service, a bright display appears	Regular functioning	NOTHING: everything is normal
When putting into service, your installation short-circuits	The connection of you device is defective	Verify your connection or the conformity of the connection
The ventilation continues a few minutes after stopping the device	Cooling of the device	It's normal
The device doesn't work. The display on the casing stays off	The device is not supplied. The supply or the connection is defective	Inspect fuses and the circuit breaker of your electric installation
"F" appears on the display	There is a touch activated permanently on the control keyboard	If the default doesn't disappear, call the after-sales service
"F" appears on the display	Electric circuits are over heating	Inspect the ventilation of the device and check if it is operational
The device doesn't work, another code appears on the display	Electric circuits doesn't work well	Call the after-sales service
After switching on the device and starting the cooking zone, the selected indicator continues to flash	The pan you are using is not compatible with the induction technology or is of a diameter smaller than 12 cm	See « Cookware Recommended section »
Pan makes noise while cooking	It's a vibration generated by the circulation of the current in the pan	This phenomenon is normal with some type of pans. There is no danger
The device releases a smell during the first cookings	New device	Run the cooking during half an hour with a pan full of water

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SHOP NOW

or refer to an Electrolux Professional Authorized Partner

Scraper for glass ceramic plate

Scraper for glass ceramic hobs

Code	WxDxH (mm)
0S1606	45x10x135

Replacement blade for scraper (0S1606)

Stainless steel blades for scraper 0S1606; WxDxH (mm) 42x1x22

Code	PCS
0S1071	set 5

Scraper for smooth plate Fry Top

Suitable for cleaning all smooth plate fry tops complete with 2 blades 0C6241.

Code	WxDxH (mm)
0CC064	400x150x50

Replacement blade for scraper (0CC064)

Stainless steel blades for scraper 0CC064; Not suitable for chrome fry tops; Compatible with: smooth plate fry tops.

Code	PCS
0S2519	set 10

Cleaner brush for fry top

Brush with handle for hot surfaces suitable for cleaning hot plates with a maximum temperature of 175° C; Non-abrasive; With handle in heat-resistant material

Code
0S1379

Non-abrasive grill pads

Replacement sponge for brush suitable for cleaning hot plates with a maximum temperature of 175° C; Non-abrasive.

Code	PCS
0S1380	set 15

Water squeegee for Fry Top

Water squeegee with handle for hot surfaces suitable for cleaning hot plates with a maximum temperature of 175° C; With wooden handle.

Code
0S1377

Stainless Steel Wok Pan

Design in line with wok cuvette

Code	ØxH (mm)
0S3308	Ø600x100

Non-stick Wok Pan

Design in line with wok cuvette

Code	ØxH (mm)
0S3309	Ø600x100

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S04 Glasses & hard surfaces cleaner

Concentrated cleaner for all washable surfaces, like as glass, mirror, marble, working tops, induction and cook top. Recomended temperature surfaces maximum 50°C. Ready-to-use product.

Code	Quantity
0S2884	Pack of 6 1 LT bottles

S05 Multipurpose degreaser

Specific product able to eliminate stains and oil residues, animal and vegetable, fats and various kinds of food residues. S05 is a powerful, controlled foam, degreasing liquid detergent able to remove any stains from washable surfaces. Recomanded temperature surfaces maximum 50°C. Ready-to-use product.

Code	Quantity
0S3257	Pack of 6 1 LT bottles

C41 Rapid degraser

Suitable for cleaning plates and grills with high temperature surfaces (max 175°C).

Code	Quantity
0S2292	Pack of 6 1L bottles (includes 1 spray bottle code 0S2331)