

TrinityPro Vegetable Slicer



User maintenance guide



1 Hopper and disc assembly (wear personal protection!)



After each processing cycle, remove the hopper from the motor base and separate all its parts. Manually remove processing residues from each part and avoid damaging them while scraping. Wash the parts in the dishwasher: at the end of the cycle, dry the parts and reassemble the hopper.



2 Motor base



Clean the outside of the motor base with a damp sponge and mild detergent, rinse with a clean sponge and dry completely.

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

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Anomaly / Description	Possible Cause	Remedy
The appliance does not turn on.	1. There is no power supply. 2. Main switch set to O (Off). 3. Motor overheating and thermal protection intervention.	1. Be sure to plug the equipment into a powered socket. 2. Set main switch to I (On). 3. Let the equipment cool down for 30 min. 4. If the problem persists, call service.
Single speed model: the appliance is on but the light is still orange. Variable speed model: the appliance is on but the light is flashing.	1. The container or lid is not engaged on the appliance. 2. The sensors are faulty. 3. Single speed model - The heat protection of the motor is activated.	1. Check that these are in place. 2. Call service. 3. Let the equipment cool down for 30 min. 4. If the problem persists, call service.
Single speed model: the appliance does not start, the light is green.	Circuit breaker intervention.	Unplug the equipment from the electric supply. Manually reset the circuit breaker by gently inserting a screwdriver in the reset hole on the bottom of the motor base. If the problem persists, call service.
The appliance does not start.	Electric or electronic fault	Call service.
Abnormal noise.	1. The motor base is not resting properly and firmly on the work surface. 2. The accessories inside the hopper or bowl are not properly fixed. 3. Scrape off food residues stuck under the ejector or rotor.	1. Clean the work surface and make sure the motor base rests properly on it. 2. Make sure you have assembled the parts correctly. 3. Clean the inside of the hopper or bowl making sure to remove any food residues. 4. If the problem persists, call service.

