

Pasta Cookers

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.



2 Tank & baskets

Carry out this operation after the appliance has cooled (the inertia of heating, even if switched off, can damage the tank if empty). If this is not possible, fill the tank with cold water at the same time as emptying the cooking water.

Drain completely the water from the tank. Remove any residuals of food, grime, fat, other cooking residuals and starch from the tank and baskets, using soapy water, with or without detergent, applied with a cloth or sponge, when cool. Rinse carefully tank and baskets removing any residual of detergent. Carefully dry the tank and baskets to avoid the stagnation of liquids.



3 Tank descaling

Use a solution of vinegar (5% at least) and water. Heat for about 5 minutes and allow the solution to act for at least 20 minutes. Rinse with plenty of demineralized water.



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.

Planned 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.



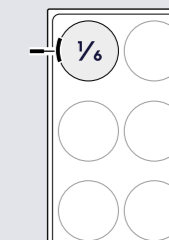
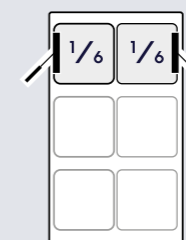
Basket

for pasta cooker in stainless steel. Set of 2 square 1/6 basket with handle (left+right)
OCA806 - 130x130x215 mm (only for XP900)



Basket

for pasta cooker in stainless steel. Round basket 1/6 diam. 135 mm
056918 - 135x180 mm (only for XP900)



Bottom grid

Support for pasta cooker baskets
OC1902 - 290X500X80 mm (only for XP900)



Support frame

to hold 6 round baskets code 056918; to be used to fix the position of the basket during the cooking
OC6831 - 330x535x10 mm (only for XP900)

Anomaly	Possible causes	Instructions to User
Equipment does not turn on (electric version)	a. No power supply b. Faulty electrical system	a. Turn on power supply b. Call service
Pilot burner does not ignite (gas version)	a. Gas tap closed b. Insufficient gas supply c. Pilot burner worn d. Gas ignition electrode not fastened properly or connected badly	a. Turn the gas tap on b. Call service c. Call service d. Call service
Pilot burner goes out when knob is released (gas version)	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 tap and/or valve e. Faulty gas valve	a. Try again b. Call service c. Call service d. Call service e. Call service
Pilot burner is on but the main burner does not ignite (gas version)	a. Main burner worn b. Insufficient gas pressure c. Faulty gas tap	Call service
Flame-adjustment knob gets stuck	Gas tap seized	Call service
It is not possible to regulate the temperature (electric version)	a. Faulty power selector switch b. A heating element does not work c. Safety thermostat triggered	Call service

