

Cleaning instructions for ELRO Appliances

1. General care instructions for stainless steel

Stainless steel surfaces can be damaged through improper care. Do not clean stainless steel surfaces with cleaning products containing chlorine, acids, or bleaching products and sliver polish. Furthermore, do not use steel brushes or sponges containing iron.

We recommend cleaning the appliance after every use to avoid the build up of aggressive materials.

Aggressive materials can be:

- Materials containing salt or sulphur
- Chloride
- Spice concentrates such as mustard, vinegar essence, spice cubes, cooking salt, etc.

Further damage can occur from:

- Rust residue from other sources (e.g. other parts, tools or corrosion)
- Iron parts (e.g. grinding dust)
- Contact with non-ferrous metals (formation of voltaic cells) e.g. aluminium)

2. Cleaning procedure

1. Shut off the appliance and let it cool down (50°C, risk of burning) before cleaning.
2. After normal use, cleaning can be carried out with a soft brush and hot water containing the usual degreasing agent. Rinse with warm potable water and dry with a soft cloth. Do not let the water drops containing cooking salt or food dry on the appliance surface.
3. Do not use granular cleaning products, scouring powder, scouring sponges, diluting agents, solvents or strong cleaning agents.
4. If you detect lime scale on the appliance, remove it with the usual household decalcification products, or ordinary white vinegar.
5. Leave the appliance lid open if the appliance is not in use over long periods.

3. Recommendations

Ordinary household cleansing liquid that also removes lime traces is sufficient to clean stainless steel surfaces. Apply the cleansing liquid with a damp cloth or a (non-ferrous) cleaning sponge. Rinse the surface with clean water and wipe dry. Scouring power is unsuitable because it scratches the surface.

To keep the stainless steel surface in perfect condition, treat the surface with stainless steel polish in regular intervals.

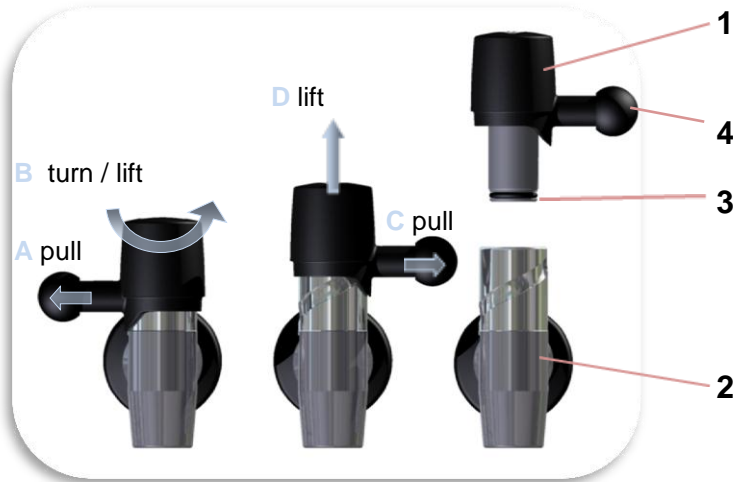
4. ELRO Drain Valve

Please read the corresponding chapter in the operating instructions!

Drain valve series 2300

- 1 Valve piston
- 2 Valve gate
- 3 Seals
- 4 Operating handle

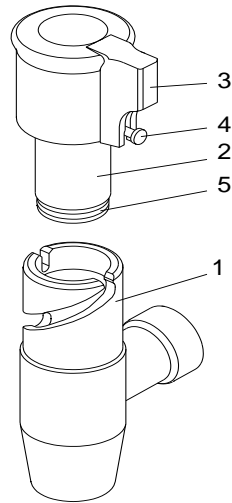
Clean after every use!



Clean the valve piston (1) and gate (2) after every use with the usual household cleaning products.

Disassembly of valve top for maintenance or cleaning

Using the operating handle (3) pull the valve upward, and then open by turning in counter-clockwise direction (to the stop). Press the locking button (4) in to the stop. Keep the locking button pressed (4) and pull the valve top (2) out of the valve gate.



Cleaning

Clean and dry the valve top (2) and valve gate (1) daily with the usual commercial cleaning products. Finely apply Vaseline or glycerine in the areas around the O-ring seals.

Replacement of valve seal

The seal (5) can be removed from the seal groove with a screwdriver (or similar tool). Press the new seal in the groove by hand. (Only use original ELRO seals!)

Assembly of valve top

Insert the valve top (2) into the valve gate (1) with the operating handle (3) pointing to the right. Move the operating handle (3) so that the valve top locks in place; press the locking button (4) and press the valve top down (2) to the stop; release locking button (4); close valve by turning in clockwise direction.

Drain valve series 2200

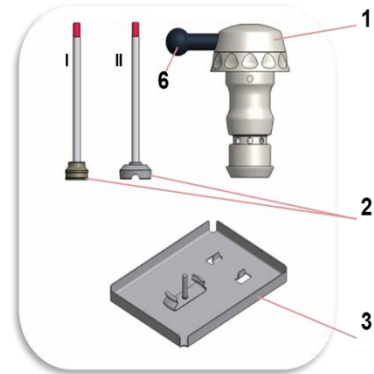
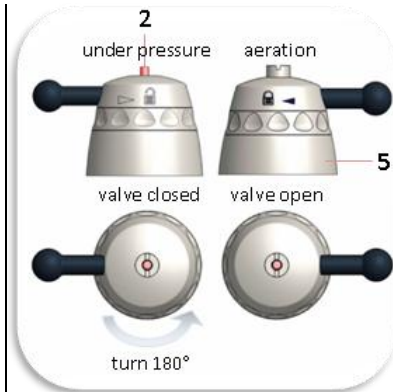
- 1 Valve gate
- 2 Valve top
- 3 Operating handle
- 4 Locking button
- 5 Seal

Clean after every use!

5. ELRO Multi-function Valve

Multi-function valve series 2300

- 1 Valve piston
- 2 Signal pin
- 3 Seals
- 4 Operating handle
- 5 Union nut

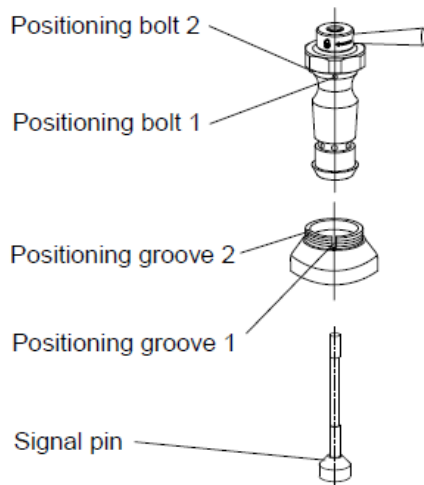


Procedure:

Valve is open, open appliance lid (4)
 Remove deflector plate (3), remove signal pin (2)
 Close appliance lid (4), Unscrew valve top (1) from the union nut (5),
 remove valve top (1)
 Wash valve top (1), deflector plate (3), signal pin (2) under running water
 Assemble the ELRO multi-function valve in the reverse order

Multi-function valve series 2200

- Positioning pin
- Positioning groove



Turn the valve operating handle all the way to the right and ensure that the appliance is no longer under pressure. Open the lid; remove the deflector plate and signal pin. Close lid and screw off union nut. Remove valve top and wash under running water together with the deflector plate and the signal pin. Reassemble in the reverse order.

	Valve top (1)	Signal pin (2)	Deflector plate (3)
After every use		X	X
Weekly	X		

6. ELRO Safety Lock System

Clean the ELRO safety lock system with regular commercial cleaning products. Please follow the directions included in the package.

7. General



Lid gasket

Clean the appliance when it has cooled down and first empty the cooking chamber. Dry the appliance with a soft cloth.
Before cleaning, make sure that there is no hot fat on the frying surface. Make sure the lid gasket is not damaged during cleaning. Use only blunt instruments and soft cloths. Check the gasket for tears and cuts. If such are detected, have the gasket replaced by ELRO After Sales Service.
After cleaning and drying, apply glycerine to the lid gasket.

Always observe the following cleaning instruction in order to guarantee a reliably functioning safety lock system.

8. Steel Hob

Let the steel hob **cool down before cleaning and do not cool with ice or cold water**. This can lead to permanent deformation of the surface. Do not place pots on the steel hob when the surface is wet. Remove salt particles and spilled fruit juices. Use a cloth and soapy water to clean the steel hob in **cool** condition. To remove stubborn dirt, use a scraper or brush. Dry the steel hob by heating it up briefly. High temperatures (over 450°C) can cause discolouring. This is normal and a characteristic of stainless steel. Discolouring does not have a negative impact on the cooking process and does not have to be removed.

9. Grill/Griddle

Let the grill/griddle **cool down before cleaning and do not cool with ice or cold water**. This can lead to permanent deformation of the surface.

During operation, the grill/griddle surface can be cleaned with a scraper or brush. Push frying and oil residue into the channel at the front and then into the fat collecting drawer. The drawer is equipped with an overflow. The fat collecting drawer is fitted into a completely enclosed drawer opening so that spilled fat cannot flow onto the cooking surface. The fat collecting drawer can be pulled out half way to drain and clean the drawer and the grill. Then use the handle over the drawer to pull it out completely and to carry it without spilling oil.

In cold condition the grill/griddle can be cleaned with a brush and cloth.

Fats and oil can ignite at approx. 200°C!