

Electrolux

Cooking



Induction Wok

EQWP4510IK

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CUSTOMER CARE AND SERVICE

Always use original spare parts.

When contacting our Authorised Service Centre, ensure that you have the following data available: Model, PNC, Serial Number.

The information can be found on the rating plate.



Warning / Caution-Safety information



General information and tips



Environmental information

Subject to change without notice.

1. ⚠ SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes

injuries and damages. Always keep the instructions with the appliance for future reference.

1.1 Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.
- Children of less than 3 years should be kept away unless continuously supervised.

1.2 General Safety

- The appliance and its accessible parts become hot during use. Do not touch the heating elements.
- Do not operate the appliance by means of an external timer or separate remote-control system.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- Never try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- Do not store items on the cooking surfaces.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Do not use a steam cleaner to clean the appliance.

- After use, switch off the hob element by its control and do not rely on the pan detector.
- If the glass ceramic surface / glass surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- If the supply cord is damaged, it must be replaced by the manufacturer, an authorized Service or similarly qualified persons in order to avoid a hazard.

2. SAFETY INSTRUCTIONS

2.1 Installation



WARNING!

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Keep the minimum distance from the other appliances and units.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Seal the cut surfaces with a sealant to prevent moisture to cause swelling.
- Protect the bottom of the appliance from steam and moisture.
- Do not install the appliance adjacent to a door or under a window. This prevents hot cookware to fall from the appliance when the door or the window is opened.
- If the appliance is installed above drawers make sure that the space, between the bottom of the appliance and the upper drawer, is sufficient for air circulation.
- The bottom of the appliance can get hot. Make sure to install a non-combustible separation panel under the appliance to prevent access to the bottom.
- Make sure that the ventilation space of 2 mm, between the worktop and the front of the below unit, is free. The warranty does not cover damages caused by the lack of an adequate ventilation space.

2.2 Electrical Connection



WARNING!

Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Before carrying out any operation make sure that the appliance is disconnected from the power supply.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Make sure the appliance is installed correctly. Loose and incorrect electricity mains cable or plug (if applicable) can make the terminal become too hot.
- Use the correct electricity mains cable.
- Do not let the electricity mains cable tangle.
- Make sure that a shock protection is installed.
- Use the strain relief clamp on the cable.
- Make sure the mains cable or plug (if applicable) does not touch the hot appliance or hot cookware, when you connect the appliance to the near sockets
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug (if applicable) or to the mains cable. Contact our Authorised Service Centre or an electrician to change a damaged mains cable.
- The shock protection of live and insulated parts must be fastened in

such a way that it cannot be removed without tools.

- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.

2.3 Use



WARNING!

Risk of injury, burns and electrical shock.

- Remove all the packaging, labelling and protective film (if applicable) before first use.
- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Set the cooking zone to "off" after each use.
- Do not rely on the pan detector.
- Do not put cutlery or saucepan lids on the cooking zones. They can become hot.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not use the appliance as a work surface or as a storage surface.
- If the surface of the appliance is cracked, disconnect immediately the appliance from the power supply. This to prevent an electrical shock.

- Users with a pacemaker must keep a distance of minimum 30 cm from the induction cooking zones when the appliance is in operation.
- When you place food into hot oil, it may splash.



WARNING!

Risk of fire and explosion

- Fats and oil when heated can release flammable vapours. Keep flames or heated objects away from fats and oils when you cook with them.
- The vapours that very hot oil releases can cause spontaneous combustion.
- Used oil, that can contain food remnants, can cause fire at a lower temperature than oil used for the first time.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.



WARNING!

Risk of damage to the appliance.

- Do not keep hot cookware on the control panel.
- Do not let cookware to boil dry.
- Be careful not to let objects or cookware fall on the appliance. The surface can be damaged.
- Do not activate the cooking zones with empty cookware or without cookware.
- Do not put aluminium foil on the appliance.
- Cookware made of cast iron, aluminium or with a damaged bottom can cause scratches on the glass / glass ceramic. Always lift these objects up when you have to move them on the cooking surface.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

2.4 Care and cleaning

- Clean regularly the appliance to prevent the deterioration of the surface material.
- Deactivate the appliance and let it cool down before you clean it.
- Disconnect the appliance from the electrical supply before maintenance.

- Do not use water spray and steam to clean the appliance.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.

2.5 Disposal

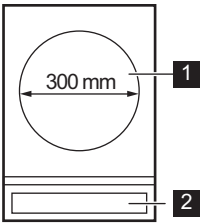


WARNING!

Risk of injury or suffocation.

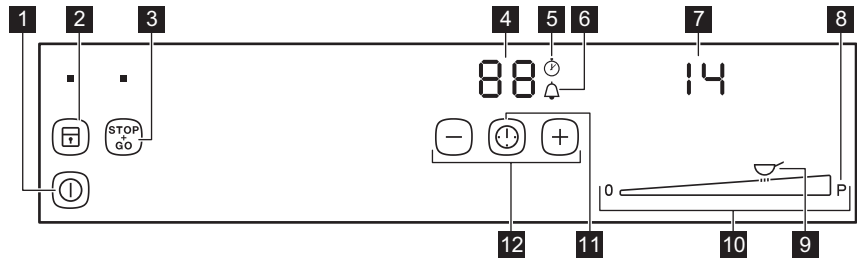
3. PRODUCT DESCRIPTION

3.1 Cooking surface layout







- 1 Induction cooking zone
- 2 Control panel

3.2 Control panel layout















Use the sensor fields to operate the appliance. The displays, indicators and sounds tell which functions operate.

Sensor field	Function	Comment
1	ⓘ	ON / OFF To activate and deactivate the hob.
2	🔒	Lock / The Child Safety Device To lock / unlock the control panel.
3	STOP + GO	STOP+GO To activate and deactivate the function.

Sensor field	Function	Comment
4	-	Timer display To show the time in minutes.
5		CountUp Timer To show that the function operates.
6		Count Down Timer / Minute Minder To show that the function operates.
7	-	Heat setting display To show the heat setting.
8	P	Power function To activate and deactivate the function.
9		Continue simmering To activate and deactivate the function.
10	-	Control bar To set a heat setting.
11		- To select the Timer function.
12	+ / -	- To increase or decrease the time.




3.3 Heat setting displays

Display	Description
	The cooking zone is deactivated.
 - 	The cooking zone operates.
	STOP+GO function operates.
	Power function operates.
 + digit	There is a malfunction.
 /  / 	OptiHeat Control (3 step Residual heat indicator): continue cooking / keep warm / residual heat.
	Lock / The Child Safety Device function operates.
	Incorrect or too small cookware or no cookware on the cooking zone.
	Automatic Switch Off function operates.

3.4 OptiHeat Control (3 step Residual heat indicator)



WARNING!

 /  /  There is a risk of burns from residual heat. The indicator shows the level of the residual heat.

The induction cooking zones make the heat necessary for cooking process directly in the bottom of the cookware. The glass ceramic is heated by the heat of the cookware.

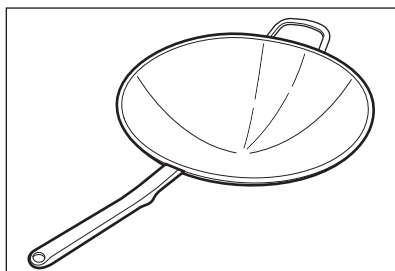
3.5 Accessories

The WOK pan P 6.0 (supplied)



Only use the supplied WOK pan.

390 mm, 6 litres, 2 handles, stainless steel.




4. DAILY USE



WARNING!



Refer to Safety chapters.

4.1 Activating and deactivating


Touch  for 1 second to activate or deactivate the hob.

4.2 Automatic Switch Off

The function deactivates the hob automatically if:

- all cooking zones are deactivated,
- you do not set the heat setting after you activate the hob,
- you spill something or put something on the control panel for more than 10 seconds (a pan, a cloth, etc.). An acoustic signal sounds and the hob deactivates. Remove the object or clean the control panel.
- the hob gets too hot (e.g. when a saucepan boils dry). Let the cooking zone cool down before you use the hob again.
- you use incorrect cookware. The symbol  comes on and the cooking zone deactivates automatically after 2 minutes.
- you do not deactivate a cooking zone or change the heat setting. After some time  comes on and the hob deactivates.

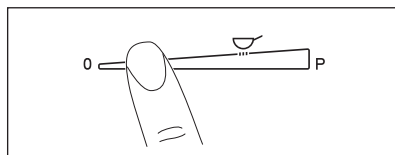
The relation between the heat setting and the time after which the hob deactivates:

Heat setting	The hob deactivates after
 , 1 - 3	6 hours
4 - 7	5 hours
8 - 9	4 hours
10 - 14	1.5 hour

4.3 The heat setting

To set or change the heat setting:

Touch the control bar at the correct heat setting or move your finger along the control bar until you reach the correct heat setting.



4.4 Use of the wok

Put the wok pan into the wok niche carefully. Do not shake the wok pan while it is in the wok niche.




CAUTION!

Make sure the handle does not hit or scratch the surface. It can cause damage to the hob.

4.5 Power function

This function makes more power available to the induction cooking zones. The function can be activated for the induction cooking zone only for a limited period of time. After this time the induction cooking zone automatically sets back to the highest heat setting.

 Refer to "Technical information" chapter.

To activate the function for a cooking zone: touch **P**.  comes on.



To deactivate the function: change the heat setting.



4.6 Timer





Count Down Timer




You can use this function to set how long the cooking zone should operate for a single cooking session.


The selection of the Timer function is possible when the cooking zone is active and the heat setting is set.

To activate the function: touch  of the timer to set the time (**00 - 99** minutes). When the indicator of the cooking zone starts to flash slowly the time counts down. When this function is active,  comes on.

To see the remaining time: touch  again and again until  comes on. The display shows the remaining time.

To change the time: touch  again and again until  comes on. Touch  or .




To deactivate the function: touch  again and again until  comes on. Touch . The remaining time counts back to **00**.



 When the time comes to an end, the sound operates and **00** flashes. The cooking zone deactivates.






To stop the sound: touch .


CountUp Timer (The count up timer)


You can use this function to monitor how long the cooking zone operates.

To activate the function: touch . The symbol  goes out and  comes on.


To see how long the cooking zone operates: touch  again and again until  comes on. The display shows how long the zone operates. During the first minute the display shows the time in seconds. After the first minute the display shows the time in minutes.

To deactivate the function: touch  again and again until  comes on. Touch . The symbol  goes out and  comes on.



To reset the function: touch . The time counts back to **00**.

 If two functions operate at the same time, the display shows the CountUp Timer function first.


Minute Minder

You can use this function as a **Minute Minder** when the hob is activated and the cooking zone does not operate (the heat setting display shows .

To activate the function: touch .

Touch  or  of the timer to set the time. When the time comes to an end, the sound operates and **00** flashes.

To stop the sound: touch .

 The function has no effect on the operation of the cooking zone.

4.7 STOP+GO

This function sets all cooking zones that operate to the lowest heat setting.

When the function operates, you cannot change the heat setting.

The function does not stop the timer functions.



To activate the function: touch  .  comes on.

To deactivate the function: touch  .
The previous heat setting comes on.

4.8 Lock

You can lock the control panel while cooking zones operate. It prevents an accidental change of the heat setting.

Set the heat setting first.

To activate the function: touch  .  comes on for 4 seconds. The Timer stays on.



To deactivate the function: touch  .
The previous heat setting comes on.





When you deactivate the hob, you also deactivate this function.

4.9 The Child Safety Device

This function prevents an accidental operation of the hob.

To activate the function: activate the hob with ①. Do not set the heat setting. Touch  for 4 seconds.  comes on. Deactivate the hob with ①.

To deactivate the function: activate the hob with ①. Do not set the heat setting.

Touch  for 4 seconds.  comes on. Deactivate the hob with ①.




To override the function for only one cooking time: activate the hob with ①.



 comes on. Touch  for 4 seconds.

Set the heat setting in 10 seconds.


You can operate the hob. When you deactivate the hob with ① the function operates again.

4.10 OffSound Control (Deactivation and activation of the sounds)

Deactivate the hob. Touch ① for 3 seconds. The display comes on and goes out. Touch  for 3 seconds.  or  comes on. Touch + of the timer to choose one of the following:

-  - the sounds are off
-  - the sounds are on

To confirm your selection wait until the hob deactivates automatically.

When the function is set to  you can hear the sounds only when:

- you touch ①
- Minute Minder comes down
- Count Down Timer comes down
- you put something on the control panel.

5. HINTS AND TIPS



WARNING!

Refer to Safety chapters.

5.1 Cookware



Use the hob only with original wok with round bottom.



WARNING!

Do not use cookware with flat bottom. Safe operation in accordance with EN60335 can only be guaranteed with the wok pan supplied with the hob.



For induction cooking zones a strong electro-magnetic field creates the heat in the cookware very quickly.

Cookware material

- **correct:** cast iron, steel, enamelled steel, stainless steel, the bottom made of multi-layer (with correct mark from a manufacturer).
- **not correct:** aluminium, copper, brass, glass, ceramic, porcelain.

Cookware is correct for an induction hob if:

- some water boils very quickly on a zone set to the highest heat setting.
- a magnet pulls on to the bottom of the cookware.

5.2 The noises during operation

If you can hear:

- crack noise: cookware is made of different materials (sandwich construction).
- whistle sound: you use the cooking zone with high power level and the cookware is made of different materials (sandwich construction).
- humming: you use high power level.
- clicking: electric switching occurs.
- hissing, buzzing: the fan operates.

The noises are normal and do not refer to hob malfunction.

5.3 Energy saving

- If it is possible, always put the lids on the cookware.
- Put cookware on a cooking zone before you start it.
- Use the residual heat to keep the food warm or to melt it.

5.4 Öko Timer (Eco Timer)

To save energy, the heater of the cooking zone deactivates before the count down timer sounds. The difference in the operation time depends on the heat setting level and the length of the cooking operation.

5.5 Cooking with the wok

The induction wok is best for preparing "à la minute" dishes, in particular Chinese specialities. The food is continuously turned during the short frying time. Induction heating system allows you to cook very quickly and at high heat level. As a result meat and fish stay succulent and vegetables keep their colour, taste and vitamins.

At the heat setting 9 and above the induction wok has a high power with very fast reaction time. Fat and oil become too hot very quickly. When it starts to smoke, it is too hot. Power function must be used

only for a short time if you cook with small quantity of food or oil. There is the risk of damage to the wok pan.

The frying temperature can be estimated by testing with a wooden spoon. Hold the handle of a wooden spoon in the hot fat. If small bubbles rise to the surface, the frying temperature has been reached. If there are no bubbles, the frying temperature has not yet been reached.

Cooking methods

Stir-frying

- Swirl the wok with oil.
- Cut the ingredients into small pieces. Add sauces and seasonings and quickly fry over a high heat while stirring continuously.
- The cooking time is very short. Make sure that the ingredients are prepared before you start cooking.
- Start with the ingredients with the longest cooking time.
- Stir-frying is a very healthy cooking method.
- Vegetables keep their taste and colour, and stay nice and crunchy.
- Small pieces of meat stay tender.

Deep-frying

- The wok provides a very small drop in temperature and low oil consumption.
- Because of the constant temperature the fried food does not absorb much fat.
- Meat, fish, potatoes, vegetables, etc. keep an even colour and crust, and thus also the usual taste.
- Only use fats that are specially intended for deep-frying.

Poaching / Whipping

- The curved shape of the wok is suitable for whipping up custards, sabayons, butter sauces, fatless sponge or parfait mixtures without a bain marie at 65° C to 80° C.

Simmering

- Boiling: to cook food (for example spaghetti) at the boiling point.
- Simmering: to cook food (for example dumplings) just under the boiling point.

Stewing

- Cook the food in its own juice, or add of a little fat and other liquid.

- Use this method to cook food with a high water content (such as vegetables, fish and fruit) with a lid on over moderate heat, to keep the flavour.

Steaming

- This is a gentle cooking method, which keeps a high level of the food's nutrient content and colour.

Use of the fats and oils

When the temperature is too high, the fat begins to produce smoke. This temperature is called the smoke point.

Fat / Oil	Max. temperature °C	Smoke point °C
Butter	130	150

Fat / Oil	Max. temperature °C	Smoke point °C
Pork fat	170	200
Beef fat	180	210
Olive oil	180	200
Sunflower oil	200	220
Groundnut oil	200	235
Coconut oil	200	240

Use Power function to heat up large quantities of water.

6. CARE AND CLEANING



WARNING!

Refer to Safety chapters.

6.1 General information

- Clean the hob after each use.
- Always use cookware with clean bottom.
- Scratches or dark stains on the surface have no effect on how the hob operates.
- Use a special cleaner applicable for the surface of the hob.
- Use a special scraper for the glass.

6.2 Cleaning the hob

- **Remove immediately:** melted plastic, plastic foil, and food with sugar. If not, the dirt can cause damage to the hob. Put the special scraper on the glass

surface at an acute angle and move the blade on the surface.

- **Remove when the hob is sufficiently cool:** limescale rings, water rings, fat stains, shiny metallic discoloration. Clean the hob with a moist cloth and non-abrasive detergent. After cleaning, wipe the hob dry with a soft cloth.

6.3 Cleaning the wok

- Clean the wok inside and out with washing up liquid after every use.
- Soften heavy deposits with hot water. Clean the wok with a chromium steel cleaner and a sponge.
- Blue discolourations, limescale stains or protein stains are best removed with vinegar or lime juice.




7. TROUBLESHOOTING



WARNING!

Refer to Safety chapters.

7.1 What to do if...

Problem	Possible cause	Remedy
You cannot activate or operate the hob.	The hob is not connected to an electrical supply or it is connected incorrectly.	Check if the hob is correctly connected to the electrical supply. Refer to the connection diagram.
	The fuse is released.	Make sure that the fuse is the cause of the malfunction. If the fuse releases again and again, contact a qualified electrician.
		Activate the hob again and set the heat setting in less than 10 seconds.
	You touched 2 or more sensor fields at the same time.	Touch only one sensor field.
	STOP+GO function operates.	Refer to "Daily use" chapter.
	There is water or fat stains on the control panel.	Clean the control panel.
An acoustic signal sounds and the hob deactivates. An acoustic signal sounds when the hob is deactivated.	You put something on one or more sensor fields.	Remove the object from the sensor fields.
The hob deactivates.	You put something on the sensor field ①.	Remove the object from the sensor field.
Residual heat indicator does not come on.	The zone is not hot because it operated only for a short time.	If the zone operated sufficiently long to be hot, speak to an Authorised Service Centre.
There is no signal when you touch the panel sensor fields.	The signals are deactivated.	Activate the signals. Refer to "Daily use" chapter.
 comes on.	Automatic Switch Off operates.	Deactivate the hob and activate it again.
 comes on.	The Child Safety Device or the Lock function operates.	Refer to "Daily use" chapter.
 comes on.	There is no cookware on the zone.	Put cookware on the zone.

Problem	Possible cause	Remedy
	The cookware is incorrect.	Use the correct cookware. Refer to "Hints and tips" chapter.
	The diameter of the bottom of the cookware is too small for the zone.	Use cookware with correct dimensions. Refer to "Technical information" chapter.
E and a number come on.	There is an error in the hob.	Disconnect the hob from the electrical supply for some time. Disconnect the fuse from the electrical system of the house. Connect it again. If E comes on again, speak to an Authorised Service Centre.
E3 comes on.	The electrical connection is incorrect. The supply voltage is out of range.	Speak to a qualified electrician to check the installation.
E4 comes on.	There is an error in the hob because a cookware boils dry. Automatic Switch Off and the overheating protection for the zones operate.	Deactivate the hob. Remove the hot cookware. After approximately 30 seconds, activate the zone again. If the cookware was the problem, the error message goes out. Residual heat indicator can stay on. Let the cookware become sufficiently cool. Check if your cookware is compatible with the hob. Refer to "Hints and tips" chapter.
E7 comes on.	The cooling fan is blocked.	Check if objects block the cooling fan. If E7 comes on again, speak to an Authorised Service Centre.

7.2 If you cannot find a solution...

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre. Give the data from the rating plate. Give also three digit letter code for the glass ceramic (it is in the corner of the glass surface) and an

error message that comes on. Make sure, you operated the hob correctly. If not the servicing by a service technician or dealer will not be free of charge, also during the warranty period. The instructions about the Service Centre and conditions of guarantee are in the guarantee booklet.

8. INSTALLATION



WARNING!

Refer to Safety chapters.

8.1 Before the installation

Before you install the hob, write down the information below from the rating plate. The rating plate is on the bottom of the hob.

Serial number

8.2 Built-in hobs

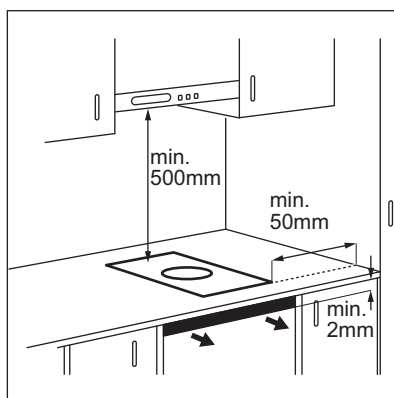
Only use the built-in hobs after you assemble the hob into correct built-in units and work surfaces that align to the standards.

8.3 Connection cable

- The hob is supplied with a connection cable.

8.5 Assembly

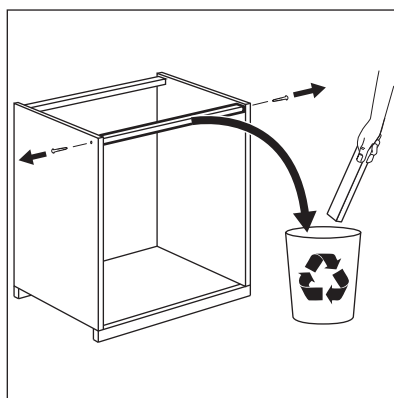
ON-TOP INSTALLATION

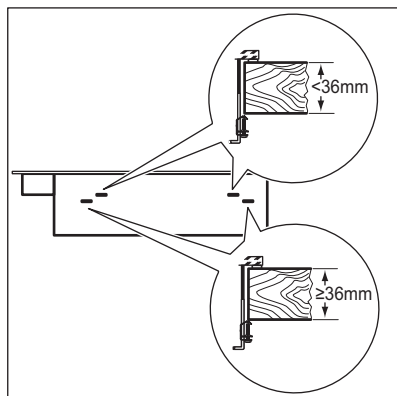
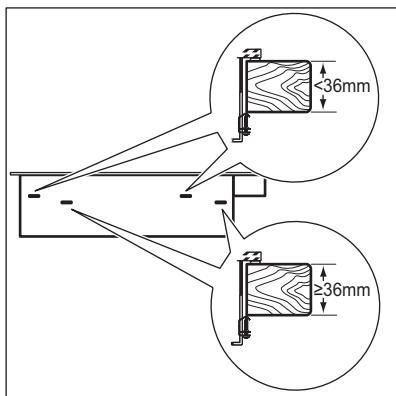
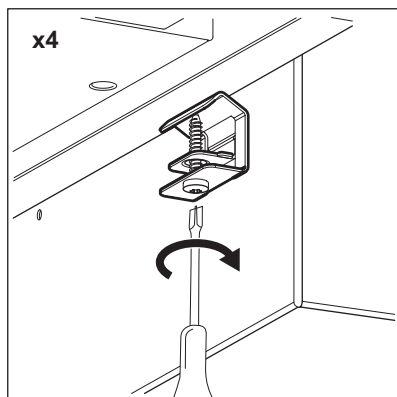
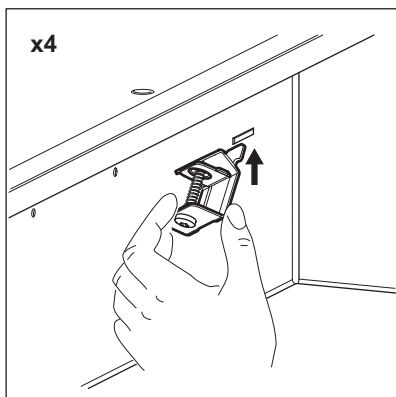
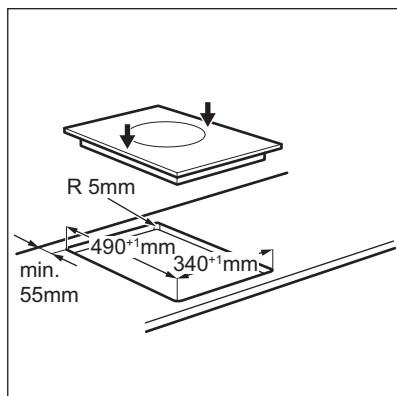
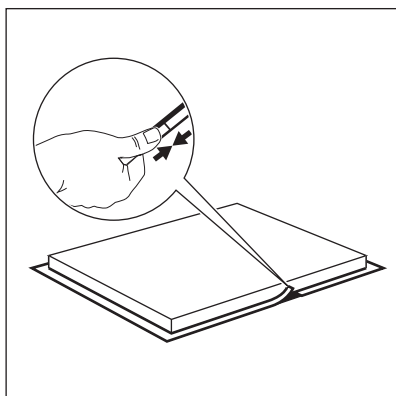


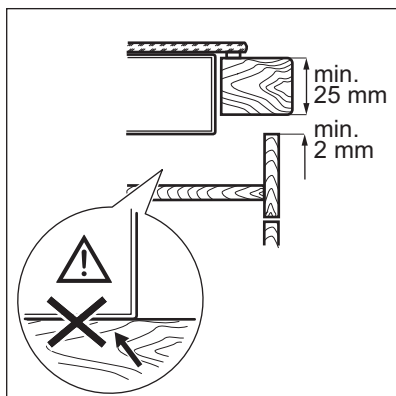
- To replace the damaged mains cable use the following (or higher) mains cable type: H05BB-F T min 90°C. Speak to your local Service Centre.

8.4 Attaching the seal

1. Clean the worktop around the cut out area.
2. Attach the supplied seal stripe to the lower edge of the hob along the outer edge of the glass ceramic. Do not extend it. Make sure that the ends of the seal stripe are located in the middle of one side of the hob.
3. Add some mm when you cut the seal stripe to the length.
4. Push the two ends of seal stripe together.







8.6 Installation of more than one hob

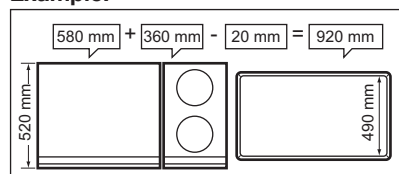
Supplied accessories: connection bar, heat-resistant silicone, rubber shape, sealing stripe.

i Use only a special heat-resistant silicone.

The worktop cutout

Distance from the wall	minimum 50 mm
Depth	490 mm
Width	sum of all widths of hobs that you install minus 20 mm

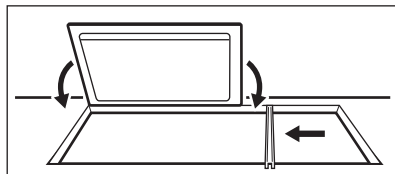
Example:



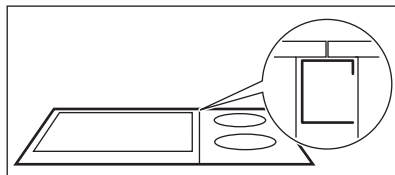
Assembly

1. Calculate correct cutout dimensions.
2. Prepare cutout in the worktop.
3. One by one place the hobs on a soft surface (for example on a blanket) with the bottom side up.
4. Attach the supplied seal stripe to the lower edge of the hob along the outer edge of the glass ceramic.

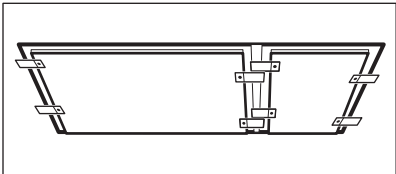
5. Loosely screw the fixing plates into the correct holes in the protective casing.
6. Insert first hob into the worktop cutout. Then insert the connection bar into the worktop cutout. Push it half of its width under the hob.



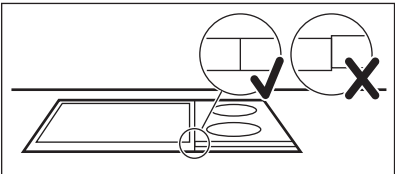
7. Loosely screw in the fixing plates from below to the worktop and to the connection bar.



8. Insert next hob into the worktop cutout. Make sure that the front edges of the hobs are on the same level.



- 9. Tighten the fixing plates / retaining grip screws.
- 10. Use silicone to seal the gaps between the hobs and between the hobs and the worktop.
- 11. Put some soapy water on the silicone.
- 12. Press the rubber shape with some strength against the glass ceramic and move it slowly along the space.



- 13. Do not touch the silicone until it becomes hard, it can last about a day.
- 14. Carefully remove the silicone that came out with a shaving blade.
- 15. Clean the glass surface.

9. TECHNICAL INFORMATION

9.1 Rating plate

Modell EQWP4510IK
Typ 55 WOK 03 AU
Induction 3.2 kW
Ser.Nr.

PNC 941 560 829 00
220 - 240 V 50 - 60 Hz

3.2 kW
CE

9.2 Cooking zone specification

Nominal power (maximum heat setting) [W]	Power function [W]	Power function maximum dura- tion [min]	Cooking zone diam- eter [mm]
2300	3200	5	300

10. GREAT BRITAIN & IRELAND - CUSTOMER CARE AND SERVICE



Standard Guarantee Conditions and Exclusions.To see our guarantee conditions and exclusions please visit www.electrolux.co.uk or contact our Customer Care Department.

Service & Spare Parts. Please contact your local Service Force Centre on; 08445 616616 (Your call will automatically be routed to your local centre) For the address of your local centre please visit; www.electrolux.co.uk Please ensure you read the information under 'What to do if'

in your instruction booklet before contacting us for service. Servicing and/ or installation of your product, including electrical connections and water connections should be carried out by a suitably qualified engineer. In the user manual and on our web site, www.electrolux.co.uk you will find some useful information on how to deal with minor faults and how to take care of your product. When contacting us for Service please ensure that you have your purchase receipt and the following information available:

Model No.....	Serial No.....
Product No.....	Purchase Date:.....

Customer Care. Please contact
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Electrolux : 08445 613613

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or Service please contact us at the
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mail; service.eid@electrolux.ie

Through our website you can get more
help and download user manuals.
Register your product and get easy
access to more helpful information about
your product:

www.RegisterElectrolux.com

11. ENVIRONMENT CONCERNS

Recycle the materials with the symbol .
Put the packaging in applicable containers
to recycle it. Help protect the environment
and human health and to recycle waste of
electrical and electronic appliances. Do

not dispose appliances marked with the
symbol  with the household waste.
Return the product to your local recycling
facility or contact your municipal office.

