Operating instructions

Series 2300 kettles

Kettle
Type JGN, JR

Originalanleitung
Notice originale
Original instructions

Anleitung vor Gebrauch lesen!
Lire la notice d'utilisation avant l'emploi!
Read instructions before use!

Kettle
Type JK

Mobile kettle
Type M-JGN, M-JR, M-JK

Datum	09.04.2015
Ersetzt	21.09.2012
Verfasser	VAE
PL	SIG
Verantwortlich	VAE
Dok-Nr.	X101532E
Revision	7
Seiten	23

1 Safety instructions

Observe the notices WARNING, CAUTION and recommendations. Please follow the cleaning and maintenance instructions. These contribute to the proper functioning of the appliance.

1.1 General

Setting up, connection and first operation of appliances may only be carried out by ***concessionary specialists*** and ***personnel authorized by*** **ELRO**. ***Installation and Initial Operating Instructions*** must be read beforehand.
Careless handling may cause burning or scalding due to:

⇒ hot surfaces
⇒ escaping steam
⇒ food that overflows

In case of malfunction or damage, do not put the appliance into operation.
The appliance should not be used as fryer => danger of fire!

Caution, hot surface!

Caution, hot surface that must be touched!
Use all operation elements with the foreseen handle.

Caution, escaping steam!
Steam can escape from all appliance openings.

Caution, danger of pinching or crushing!

The appliance must always be operated under supervision. Exceptions are the operation modes with “moist heat” and with “slow overnight cooking at low temperature”.

Observe the filling mark!

Inappropriate use (filling food over the filling mark or at 100% output in the continued cooking phase) is dangerous and can cause scalding from hot food that spills over the side of the appliance.

The mobile appliance may not be moved when it is full.

Always add dissolved salt to cooking water, and/or stir until all the salt has dissolved.

1.2 Manufacturer

Wohlerstrasse 47
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1.3 ELRO After Sales Service

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*) Options

2 ELRO series 2300 kettle

Congratulations on your purchase of an ELRO series 2300 kettle.
We are sure that this appliance will satisfy all your requirements in your daily kitchen operations. Please read these operating instructions carefully. Options are designated with a *) in this instruction manual.

2.1 Area of application

This appliance is intended for use in the following customer segments:

⇒ Homes, schools, boarding schools
⇒ Homes for the elderly and nursing homes, care centres
⇒ Catering and delicatessen companies
⇒ Regional hospitals, clinics and institutions
⇒ Military barracks
⇒ Personnel restaurants, central kitchens
⇒ Gastronomy, hotels
⇒ Cruise ships, shipping companies
⇒ Airline catering

2.1.1 Intended use

The ELRO series 2300 appliance is intended for food preparation and processing.
It is used as a modern and universal kettle and offers the following advantages:

⇒ Balanced pressure cooking
⇒ Steaming

This appliance is used by ***trained personnel*** in professional kitchens.
Use in vehicles, on ships or airplanes requires the authorisation of the manufacturer.

2.1.2 Not intended use

All other types of use do not correspond to the intended use and can be dangerous for people and/or goods.

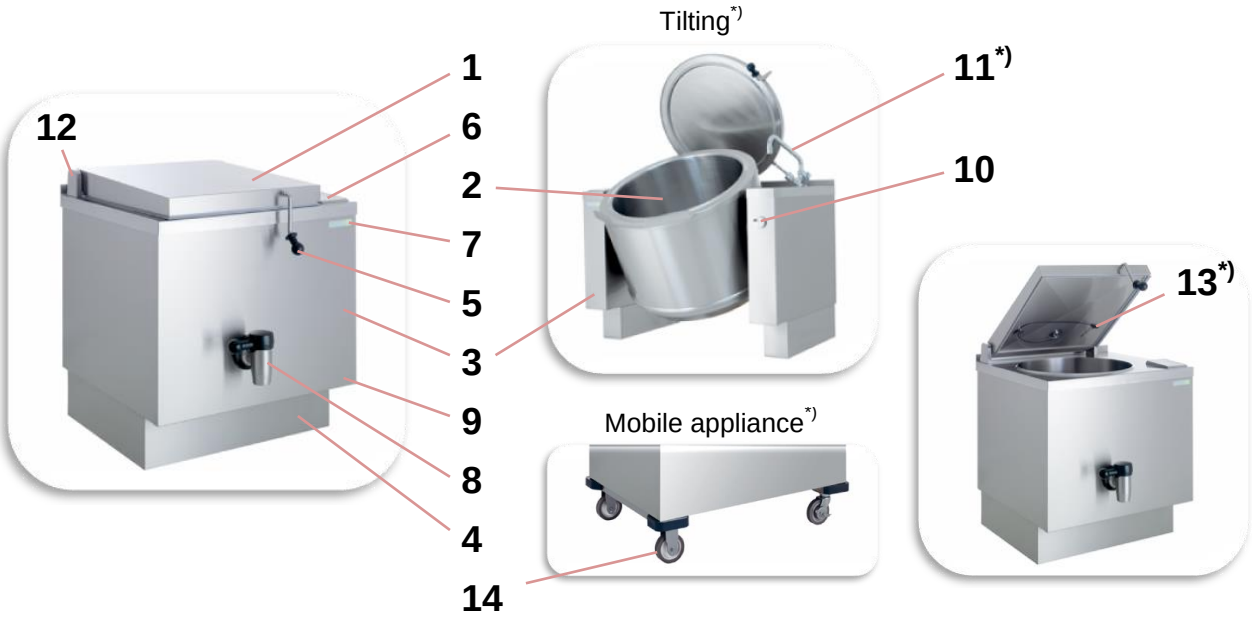
In particular, no products that ignite below a temperature of 120°C or that may give off

⇒ toxic vapours
⇒ corrosive vapours

may be used.

This appliance may not be used by persons (including children) with limited physical, sensory or mental abilities, or lack of experience, and/or lack of knowledge. Exception: they are supervised by a person responsible for their safety, or have received instructions from this person regarding the use of this appliance. Children must be supervised at all times.

3 Appliance overview

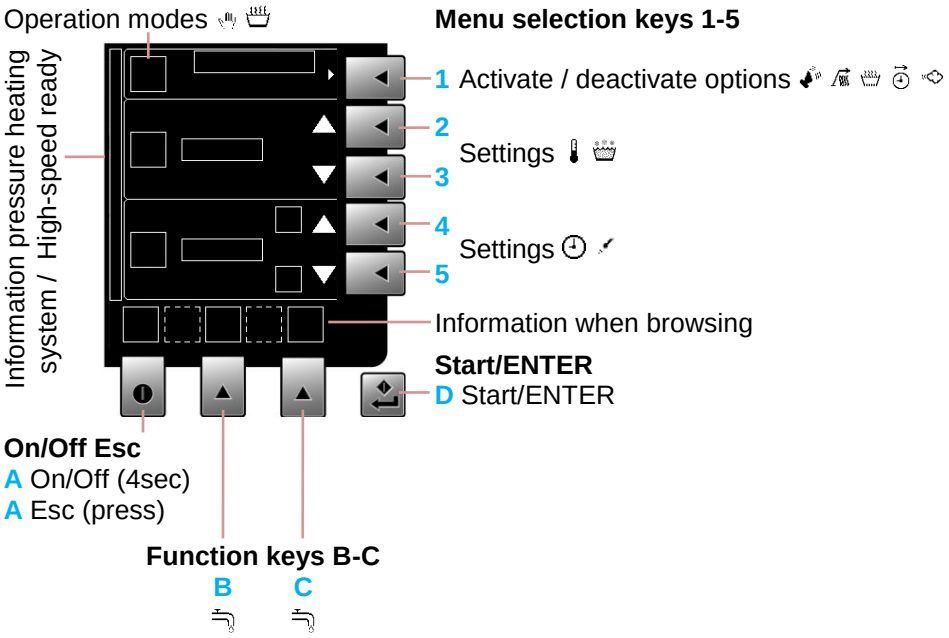


1. Appliance lid
2. Pan/Cooking chamber
3. Console
4. Base
5. Lid handle
6. Display control 90
7. Process status display
8. ELRO drain valve, for tiliting appliances*)
9. Engraved appliance number (5 digits)
10. Control for tilting device
11. Mixer tap*) / WDS Water Dosing System*)
12. Hygienic hinge
13. Core temperature probe*)
14. Fixed and steering castors
15. Lifting / lowering device*)

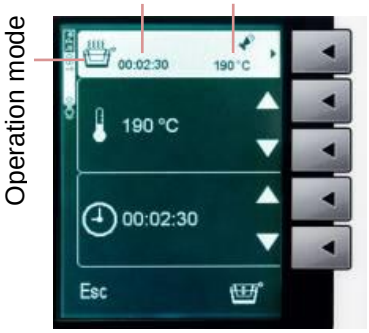
*) Options

4 ELRO Quick Cook Select QCS

ELRO QCS ensures easiest operation and reproducibility. You use the appliance with the help of the 9 keys on the display control 90. You can prepare food using operation modes or cooking programs. In addition, you can retrieve various information.



Started operation mode



Cooking programs

* Fixed cooking programs – these cannot be changed

4.1 Keypad lock

In cooking programs (3x per sec) (5) keypad lock

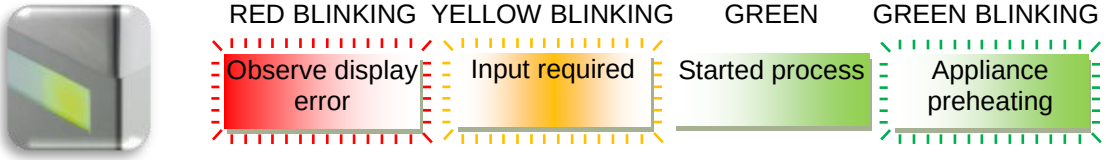
In operation modes / Manual operation (3x per sec) (D) keypad lock

Unlock keypad:

Press the corresponding key (3x per sec) again (5) or (D)

A On/Off (4 sec) also works when the keypad lock is activated!

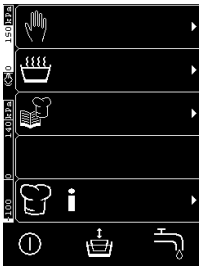
4.2 Process status display



4.3 Main menu

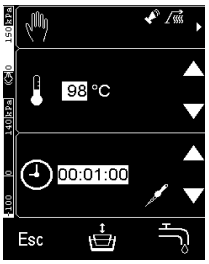
The main menu appears at first start-up. Thereafter, the last operation mode/cooking program carried out is available when the appliance is switched on.

Pressing (A) brings up the main menu.

	Menu selection key / Function key
	(1) Manual operation (2) Operation modes (3) ELRO QCS cookbook (4) – (5) Help/Information
	(A) On/Off (B) – (C) WDS Water Dosing System*) (D) Start process

4.4 Manual operation

In the manual operation, you can enter temperature/boiling level, time/core temperature*) irrespective of the operation mode.

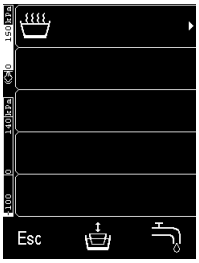
	Menu selection key / Function key
	(1) ⇨ Options (2) Increase temperature/boiling level (3) Decrease temperature/boiling level (4) Increase time/core temperature*) (5) Decrease time/core temperature*)
	(A) Esc ⇨ Main menu (B) – (C) WDS Water Dosing System*) (D) Start process

Please read the chapter “Operation modes” to enter/modify a temperature/boiling level, time/core temperature*) and activate/deactivate options.

4.4.1 Setting and operating range

	Operation mode	Settings	Setting and operating range	Started
	Manual operation		Temperature 0°C-Boiling point Boiling 1-9	

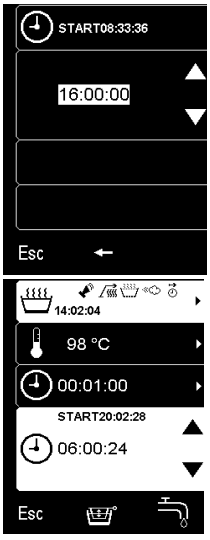
4.5 Operation modes

	Menu selection key / Function key
	(1) Cooking (2) – (3) – (4) – (5) –
	(A) Esc ⇨ Main menu (B) Lifting/lowering device*) (C) WDS Water Dosing System*) (D) –

4.5.1 Setting and operating range

	Operation mode	Settings	Setting and operating range	Started
	Cooking		Temperature 30°C-Boiling point Boiling 1-9	
	Pastamat*)		Temperature 30°C-Boiling point Boiling 1-9	

4.5.2 Settings

	Function	Settings	Description
	Temperature		(2)(3) Setting and operating range according to above table
	Boiling		After 99°C switch over to boiling level Levels 1-9 to adjust power level, e.g. „--7“ corresponds to a power level of 77% of the appliance connected load
	Time		Set time with (4)(5) --:--:-- means continuous operation Time smaller than 0 switch over to core temperature *)
	Timed start		Activate the delayed starting time with options (1) Values can be changed by pressing the corresponding keys (1) to (5)

4.5.3 Options to operation modes

			Operation modes	
Active	Inactive	Option		
		Horn	●	●

When the horn sounds, you must acknowledge it. Turn off the horn by pressing any key => tone off.
The horn sounds/the process status display blinks when:

⇒ Preheating phase completed ☞ you can start the process (D).

⇒ Process/batch completed ☞ you can start a new process/batch (D).

Horn inactive ☞ check the process status display.

		Preheating	●	●
⚠CAUTION		Preheat only on clean, dry frying surfaces!		
		Optitherm, the active symbol blinks when Optitherm intervenes in the cooking process		●
		Timed start		●

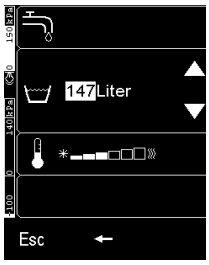
● Option possible ○ Option with restriction, appliance may not be operated without supervision!

4.5.4 Options

Function	Set mode	Description
Core temperature*)		Set core temperature with (4)(5) Core temperature > 100°C ⇨ time

The 6-point core temperature probe makes cooking to the precise degree easy.

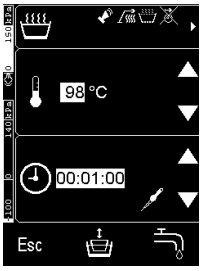
Make sure the probe is placed in the middle of the food.

ELRO WDS*) Water Dosing System		(1) WDS Water Dosing System*) (2) Increase water volume (3) Decrease water volume (4) Temperature cold - hot (5) – (A) Esc ⇨ Main menu (B) ⇨ Back (C) – (D) –

Set the desired water volume with (2)(3). Set water temperature with (4). Start filling with (D).

If you want to interrupt the filling process press (A) again.

4.5.5 Cooking (approx. 100°C)

	Menu selection key / Function key	
	(1) ⇨ Options (2) Increase temperature/boiling level (3) Decrease temperature/boiling level (4) Increase time/core temperature*) (5) Decrease time/core temperature*) (A) Esc ⇨ Main menu (B) Lifting/lowering device*) (C) WDS Water Dosing System*) (D) Start process	Boiling level 9 Core temperature*)

4.6 Basic preparation modes in the ELRO QCS cookbook

The ELRO QCS cookbook features easy access to basic preparation modes with predefined, process-proven values to guarantee optimal cooking results. These fixed programs are marked with a * before the cooking programs names. You can use these fixed cooking programs as a basis for your own cooking programs. To do so, modify the settings (temperature, time, options, phases, etc.) and save the cooking program under a new name.

4.7 Chef to Chef

Please visit our homepage www.ELRO.ch. Under the heading Chef to Chef, you will find practical tips and information.

4.7.1 Slow overnight cooking

Many products are very well suited for slow overnight cooking. This increases production performance, decreases energy costs, improves product quality, reduces weight loss and saves time!

Boiled beef etc.

Blanch the meat briefly, and then cover with fresh water.

Add some root vegetables. **Attention: do not add salt** (the meat will turn red)! Close lid, select the fixed cooking program ***Slow overnight cooking**.

Start process (D)

Roast beef, braised beef, etc.

Brown meat, cover with stock, close lid.
Fixed cooking program ***Slow overnight cooking**.

Start process (D)

Stocks, bouillon, basic sauces

Prepare stocks or basic sauces. Distribute bones, etc. in GN baskets for easy removal on the following day. Bring sauces, stocks to a boil and skim off fat.
Fixed cooking program ***Slow overnight cooking***

Set temperature at 90°C, start process (D).

4.7.2 Cooking with Optitherm

Thanks to this function thick, pasty and difficult to heat food can be cooked optimally. Optitherm prevents food from building up or scorching on the basin bottom.

Polenta, rice pudding, semolina pudding, etc.

Fixed cooking program ***Boiling**.

Boil at 98°C with Optitherm (blinks when in operation), Horn and preheat .
Add liquid (milk, stock, etc.).

Start process (D). Before the liquid reaches the boiling point, the horn will sound, acknowledge with (D).

Select boiling level 9 with (2)(3), start process (D).
Stir liquid and quickly bring to a boil. Add polenta, rice pudding or semolina and stir well.

(A) Stop process, reduce temperature with (2)(3) to 94°C and set cooking time (4)(5) at 30-40 minutes, start process (D).

Cream/Pudding

Fixed cooking program ***Boiling**.

Boil at 98°C with Optitherm (blinks when in operation), Horn and preheat .

Add liquid (milk without sugar), start process (D). Before the milk reaches the boiling point, the horn will sound. Acknowledge with (D).

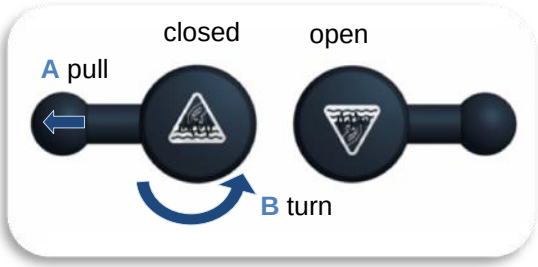
Boiling level 9 with (2)(3), start process (D).

Bring the milk to a boil quickly while stirring continuously. Add the pudding powder with sugar, let steep , do not let the mixture cook further. (A) Stop the process and fill the pudding into bowls.

4.8 ELRO Drain valve

Allows complete draining of the cooking chamber. It prevents filling when the appliance has been improperly installed, as well as accidental opening through jolting or knocking.

The ELRO drain valve*) is an option for tilting appliances.



CAUTION

Remove the valve piston (1) of the ELRO drain valve only when the appliance lid is open!

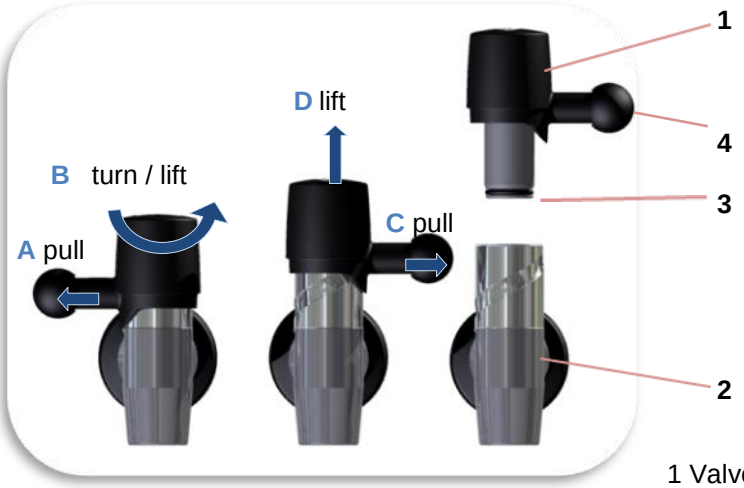
CAUTION

The ELRO drain valve becomes hot during operation!
Always use the foreseen handle when operating the drain valve.

WARNING

When draining the cooking chamber, hot liquids or escaping steam can cause scalding/burning. Stand back when opening the ELRO drain valve.

4.8.1 Cleaning



1 Valve piston
2 Valve body
3 Seals
4 Handle

After each use, clean the valve piston (1) and body (2) with commercial detergents.

4.8.2 Maintenance

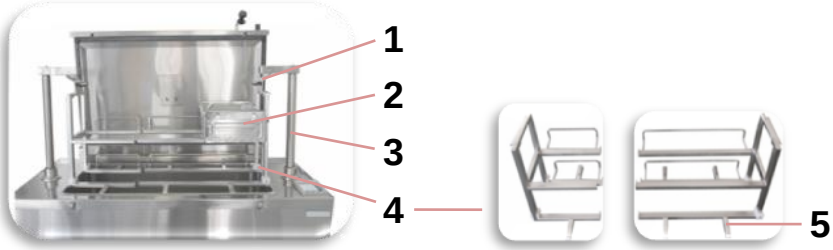
CAUTION

After each use/cleaning, check

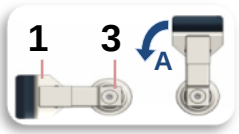
- ☞ proper functioning
- ☞ if parts are damaged and
- ☞ piston seals (3) for tears or cuts.

If the valve is not functioning correctly or if parts are damaged, contact ELRO After Sales Service.
Lubricate the valve piston (1) with Vaseline or glycerine before you insert it in the valve body (at least once a week).

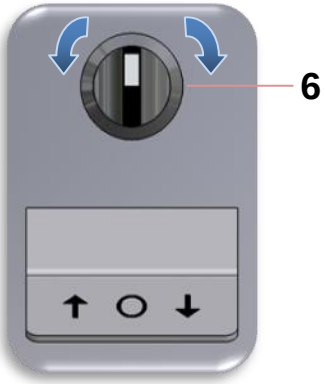
4.9 Lifting / lowering device*)



1 Hanger clamps
2 GN basket
3 Lifting column
4 Insert frame
5 Glide rail



Les colonnes de levage (3) avec les attaches (1) se trouvent tout en bas, les attaches (1) sont pivotées vers l'extérieur.
Mettez l'étagère pour paniers (4) dans le bassin. Faites pivoter (**A**) les attaches (1) au-dessus du bassin.
En soulevant/tirant (**B**) et en tournant (**C**) légèrement, fixez les attaches (1) à l'étagère pour paniers GN (4).



Turn the rotary switch (6) in the counter clockwise direction, (**1**) the frame lifts out of the cooking chamber.
Load baskets (2) into the insert frame (4).
Turn the rotary switch (6) in the clockwise direction, the frame with the baskets (4) lowers into the cooking chamber.
When the frame full of baskets is at the very bottom, you can release the hanger clamps (1) from the insert frame (4).
Swing the hanger clamps (1) to the rear.

Start the cooking process with (**D**).
As soon as you let go of the rotary switch, the lifting/lowering device stops.

⚠CAUTION

Caution, danger of pinching or squashing!
When operating the lifting / lowering device, limbs or objects can be caught in the device. Make sure this area is free before operating the lifting / lowering device.

⚠CAUTION

Caution, danger of burning when touching the baskets (2) or the insert frame during or immediately after the cooking process. Always load or unload the frame with the appropriate protective measures (i.e. gloves).

4.9.1 Cleaning

Clean the lifting / lowering device with commercial detergents. Before use, read the detergent instruction leaflet.

4.9.2 Maintenance

⚠CAUTION

Check the basin for scratch marks. If this is the case, check the glide rail (5) on the insert frame (4) for damage and inform the ELRO After Sales Service.

4.10 Tilting*)

easy-tilt

1

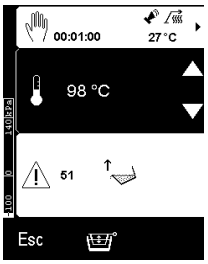
easy-tilt electronic*)

2

⚠CAUTION

⚠CAUTION

Open the appliance lid.
Turn the manual wheel (1) or the rotating wheel (2) in the desired direction to tilt the cooking chamber.



If you start a process (D) when the basin is not in the horizontal position, the system message on the right will appear. Operation is not possible until you have put the basin in the horizontal (level) position with (B).
Adapt the tilting speed to the cooking chamber fill level.
Do not put any additional pressure on the basin front edge during tilting process. Danger of scalding by hot food!
During tilting limbs or objects can be pinched or squashed in the area between the basin and the console. Make sure this area is free before operation.
Danger of burning! Accidental or jerky tilting can cause food or fat to overflow.

4.11 ELRO PMS, Power Management System

With the ELRO PMS (**P**ower **M**anagement **S**ystem), you can reduce ***energy and installation costs***. Three to twelve appliances can be connected to a PMS system. The appliances share the specified total connected load amongst each other. The result is a 30% reduction of the connected load of the appliance group.
You can identify the appliance being temporarily operated with a reduced connected load (PMS active) thanks to the blinking temperature display on control 90. Please note that with PMS, the heating system can be temporarily switched off.
When the power supply and/or the communication line of an appliance in the PMS group was interrupted for two weeks (14 days), error 26 appears on all appliances in the PMS group when they are switched on. You must acknowledge this message with keys (1), (2) or (3). Then you can start operating the appliance as usual. It is recommended to have the data line be checked by the responsible person (IT department, electrician) to make sure that the total connected load for the PMS group is not exceeded.

4.12 Power limitation system LBS*) on site

This appliance can be prepared for connection to an external LBS system*). The aim of such a system is to reduce electrical power consumption. Time-staggered release of the output connections for appliances with high connection values prevents exceeding of the average maximum permitted connection value for an object (e.g. kitchen) within a given measurement period (e.g. 15 minutes). You can identify LBS system*) intervention thanks to the blinking temperature display on control 90. Please note that with LBS*), the heating system can be temporarily switched off. In order to avoid unnecessary deterioration of appliance control modes, please adhere to the standard values established in the General Remarks/Installation Plan for heating systems – minimum switch on and maximum switch off time.

4.13 Power interruption

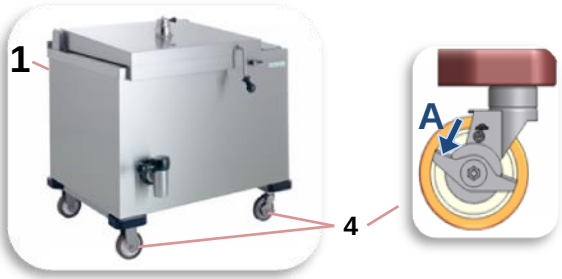
All the ELRO Series 2300 appliances can bypass brief power interruptions up to 30 seconds. Therefore cooking processes in progress are not affected.

4.14 Power failure

If power interruptions exceed 30 seconds, the appliance switches off. After switching on with (A), the settings of the last active process are available.

Start process with (D).

4.15 Mobile appliance*)

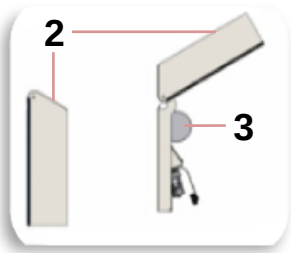


1 Appliance back side
2 Protection hood
3 Appliance cable clamp
4 Steering and locked castors
5 Mains supply

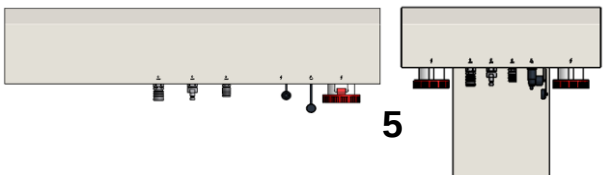
4.15.1 Initial operation

Operate the appliance only on a level floor. When placed on a sloping floor, the appliance must be levelled out with an underlay. Position the appliance correctly. Avoid accidental shifting of the appliance. Lock (A) the steering castors (4).

4.15.2 Connection



Open the protection hood (2) on the appliance back side (1).
Connect all media connections to the mains supply (5). You can start the appliance.



4.15.3 Disassembly

Put the appliance in the horizontal (level) position and close the appliance lid.

(A) Turn off the appliance. Empty the cooking chamber.
Never move the appliance with hot food!
Remove all media connections. ***Never pull the plug out of the socket with the cable***. Install the connection cable. Place the connection cable in the clamp (3). Make sure that cables/hoses are stored so that they are not rolled over when moving the appliance. Unlock the steering castors (4).

Move the appliance with caution and with the greatest care! ***Never pull the appliance with the cable.*** Make sure that there are no persons or objects in the way when moving the appliance on a sloped floor. Always move the appliance with the help of a second person.

4.15.4 Cleaning

Refer to the chapter Cleaning in this instruction manual.

4.15.5 Maintenance

Make sure the media connection cables (electricity, water, steam) are never under tension. These should never be exposed to traction!
If the connection cable/hose has been damaged in any way (squashed or cut), the appliance may not be put into operation. The connection cable/hose must be replaced! The replacement cable must correspond with the original one. In addition the cable type must be suitable for use in professional kitchens (temperature, oil resistance). Check the steering and locked castors (4) functions on a regular basis.

5 Cleaning

Please refer to and follow the cleaning procedure presented in the previous chapters. This ensures the reliable functioning of the appliance.
This appliance is made of high-grade stainless steel. For the cleaning, use mild, commercial detergents, soft cloths or brushes. Use the detergents according to their instruction leaflet. Do not use metal objects or other items which can scratch, corrode or cut the surface.

Clean the appliance only when it has cooled sufficiently. Empty the cooking chamber completely, and dry with a cloth.

Lid seal

Do not damage the seal during cleaning. Only use nonabrasive tools or cloths. Check the seal for tears and cuts. If the seal is damaged, it must be replaced by ELRO After Sales Service.
After appliance cleaning, lubricate the dry, detergent-free seal with glycerine.

5.1 ELRO High Pressure Cleaning HPC

It is possible to clean the appliance with a high pressure cleaner under the following conditions.

Turn off the appliance with (**A**) 4 seconds, and empty the cooking chamber. Take into consideration that other kitchen appliances can be damaged during the high pressure cleaning process!
The mobile appliance must always be separated from mains supply (electricity, water, steam)! For mobile appliances, make sure that you never hold the high pressure jet ***under the appliance*** and ***under the media connections protection hood***! The protection hood must be closed!
When cleaning the appliance, the plug must never be immersed or sprayed with water. Dry the plug after cleaning.

You can clean the appliance with high pressure from above and from the sides (never from below / behind)!
The following parameters must be observed:

- Maximum pressure 10’000kPa (100bar)
- Maximum water temperature 80°C
- Maximum water flow through rate 15l/min
- Minimum distance from appliance 150mm
- Flat jet nozzle ≥ 35°

5.2 Long non-use

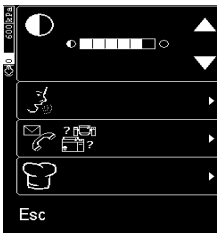
If you do not use the appliance for a long time, leave the appliance lid open. You can lubricate the cooking chamber with a cloth.

6 Maintenance

Repairs and maintenance may only be carried out by ELRO After Sales Service or by service companies authorized by ELRO. In other cases, all guarantee and regress claims are invalid and the appliance may not be cleaned with high pressure (HPC) or a water jet.
This also applies to additions or adaptations which were not authorized by ELRO.
It is recommended to have your appliance checked for proper functioning every 4 years by ELRO After Sales Service.

7 Information/Service

Press (5) in the main menu. You can now proceed to the following settings:



Menu selection key / Function key

(1) Contrast lighter
(2) Contrast darker
(3) Language
(4) After Sales Service / Appliance information
(5) Appliance configuration

(A) Esc ⇨ Main menu
(B) –
(C) –
(D) –

7.1 Contrast

By pressing (1)(2), you can adjust the display contrast. The white bar indicates the intensity.

7.2 Language

Press (3) for the language selection menu.
With (1) to (5), you can select the language. The active language is displayed with a white background.
Confirm settings with (A) or (B).

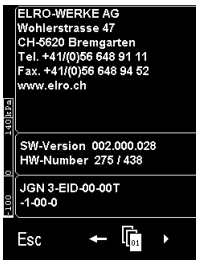
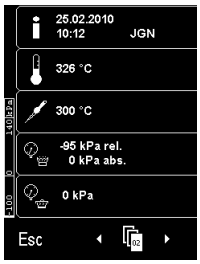
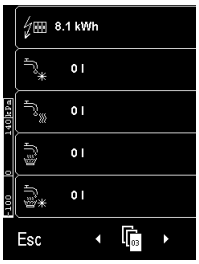
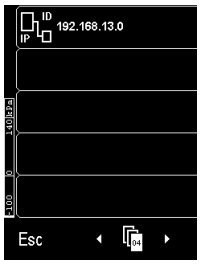
7.3 SW and HW, Software type key

With (3), you access the appliance information menu. You can view appliance information here.
- SW version and HW serial number press (4)
- Software type key, press (5).

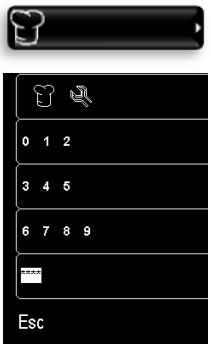
The following illustration shows the appliance information available.

Browse forward and back with (B)(C). Press (A) to return to the main menu.

7.4 Appliance information

			
After Sales Service address Software and hardware information Software type key	Date, time and appliance type Appliance temperature Core temperature	Energy consumption Cold water consumption Hot water consumption	IP address appliance

7.5 User code



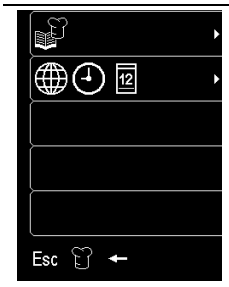
Display control 90 has various user codes. Depending on the user code, the user has various rights:

- **2468** cooking programs
- **2345** cooking programs and settings

Enter the user code with (2) to (4). Confirm entry with (D).
After confirmation, the corresponding configuration menu for the user code is displayed. As information, the symbol appears between (A) and (B).

7.6 Cooking programs

Here, you can create, modify and save cooking programs in the cookbook (1). Furthermore, you can modify with (2) the time zone, clock and date settings.



Menu selection key / Function key

(1) Cookbook
(2) Time zone, clock and date settings
(3) –
(4) –
(5) –

(A) Esc ⇨ Main menu
(B) Back to previous menu
(C) –
(D) –

7.6.1 Cookbook

Page 1

Page 2

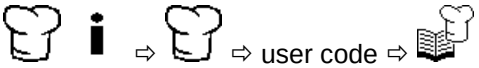
Page 3

Page 4

Quit the cookbook with (A). Press (B)(C) to browse in the cookbook. By pressing (1) to (5), you can select the corresponding program.

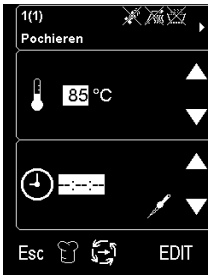
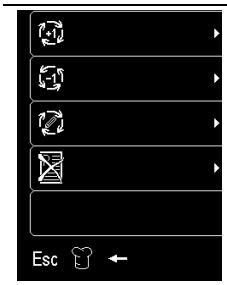
7.6.2 Creating a cooking program

Starting in the main menu, use the following keys:



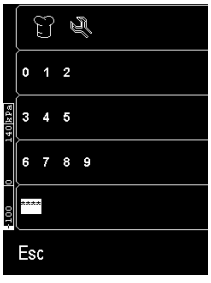
Select an existing cooking program. Make the desired modifications. If you press (A) you will be asked, if you want to save the modifications.

7.6.3 Editing a cooking program

	Menu selection key / Function key
	(1) Options Switch on/off (2) Increase temperature (3) Decrease temperature (4) Increase time (5) Decrease time (A) Esc ⇨ Main menu (B) Next cooking phase (C) Edit (D) –
	(1) Add cooking phase (2) Delete cooking phase (3) Edit cooking phase (4) Delete cooking program (5) – (A) Esc ⇨ Main menu (B) Back to previous menu (C) – (D) –

7.6.4 Saving a cooking program

When you change a fixed cooking program, you can either save the program under a new name or discard it.

	(A) Discard cooking program (B) Save cooking program
	Enter the user code with (2) to (4). Confirm entry with (D).

Rename the cooking program with (1) to (4).

Return to the previous menu with (B).

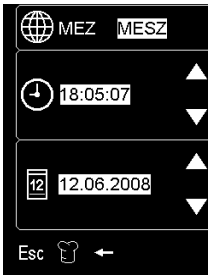
You can delete the suggested text or correct typing errors with (C).

Confirm entry (D).

The program has been saved under a new name. It will be listed alpha-numerically under the fixed cooking programs.

7.6.5 Setting time zone, clock and date

The following time zone settings are available:
MEZ: without automatic daylight saving settings
MESZ: with automatic daylight saving settings
The selected option has a light background.



Menu selection key / Function key

(1) Select time zone, MEZ or MESZ
(2) Earlier time
(3) Later time
(4) Earlier date
(5) Later date

(A) Esc ⇨ Main menu
(B) Back to the previous menu
(C) –
(D) –

7.7 Cooking programs and settings

Page 1

Menu selection key / Function key

The following functions are available under this user code:
(1) Cookbook
(2) Time zone, clock and date settings
(3) WDS*) calibration
(4) Set temperature unit
(5) Set volume unit

(A) Esc ⇨ Main menu
(B) Back to previous menu
(C) To page 2
(D) –

Page 2

(1) Change horn signal tone
(2) Timeout
(3) Error messages
(4) –
(5) –

(A) Esc ⇨ Main menu
(B) Back to page 1
(C) To page 3
(D) –

7.7.1 Water Dosing System WDS*) calibration

Set 10 litres with (2)(3) ➔

Select cold water (4) with (D), fill 10 litres of water into the measuring container. At 10 litres, press (4) ⇒ cold water is calibrated.
Repeat if necessary.

Select hot water (5) with (D), fill 10 litres of water into the measuring container. At 10 litres, press (5) ⇒ hot water is calibrated.
Repeat if necessary.

7.7.1.1 Function check

Return to the main menu with (A), select WDS*) with (C). Set 10 litres with (2)(3). Check both cold and hot water! Start WDS*) with (D). Check the water volume flowing into the measuring container. Calibration is correct if the water volume is 10 litres +/- 0.2.

7.7.2 Set temperature unit

Page 1

(4) Change from °C/°F

7.7.3 Set volume unit

Page 1

(5) Change from L / gal/UK / gal/US

7.7.4 Horn

Page 2

(1) Change horn signal. Six different signals are available.

7.7.5 Timeout

Page 2

(2) Timeout
Select values between 1-5 with (1)(2). Control the entry by pressing briefly or longer

7.7.6 Error messages

Page 2

(3) provides a list of error messages.

7.7.7 Finding errors, error diagnosis and repair

Write down the error message and conditions. This information is important for ELRO After Sales Service.
If the maximum temperature is not reached, this could indicate a faulty setting of the boiling point at the appliance location. If the boiling point setting on the appliance (i.e. the maximum temperature setting) at the location does not correspond with the actual boiling point, it must be corrected according to the installation instructions (chapter “Setting the appliance to the height above sea level”).