

*Thinking of you*

 **Electrolux**

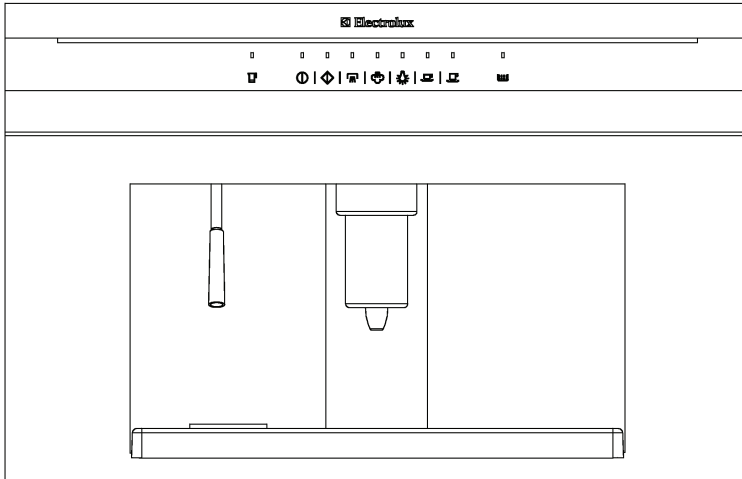
user manual

Automatic coffee machine

EBA 60000 X / EBA 60002 X



## CONTENTS



1. Safety instructions
2. Description of the coffee machine
3. Description of the control panel: touch control
4. Instructions for the first use of the machine
5. Making Coffee
6. Hot water
7. Steam
8. Programming the amount of coffee beans to be grinded
9. Programming the volume of coffee dispensed in the cup
10. If you wish to reset the standard values
11. Signals and alarms
12. Coffee menus
13. Cleaning
14. Installation
15. Something not working....
16. Technical specifications
17. After-sales Service, spare parts and guarantee

## 1. SAFETY INSTRUCTION

Please read this instruction book before using the appliance and retain for future reference. These warnings are provided in the interests of your safety, ensure you understand them fully before using the appliance.

### ***Intended use***

- The appliance is intended for use in the home. If the appliance is used for purposes other than those intended or used incorrectly, no liability can be accepted by the manufacturer for any damage or injury that may be caused. •
- Alterations or changes to the appliance are not permitted for reasons of safety.

### ***Prior to initial start-up***

- Check the appliance for transport damage. Under no circumstance should a damaged appliance be plugged in! In the event of damage, please contact your retailer.

### ***Safety of children***

- Keep packaging material away from children. Risk of suffocation!
- Please make old appliances unusable prior to disposal. Pull out the mains plug, and cut off the mains cable.

### ***DURING USE***



### **CAUTION:**

**The filtering unit will always be kept very hot to obtain an excellent coffee. Therefore please empty the “used” coffee tank with extreme care to avoid being scalded.**

- This machine must be used only by adults. **Make sure that children cannot touch the controls nor play with the machine.**
- Modifying or merely trying to modify the characteristics of this product is very dangerous, and will invalidate your guarantee.
- **Always keep this machine clean.**
- **The external parts of this machine become very hot while it is operating and they will not cool down immediately after the machine is switched off. Keep children out of reach.**
- **Before cleaning or servicing the machine, make sure that it is disconnected from the power supply.**
- In case of malfunction, **never try to repair the machine yourself.** Consult this manual and if the necessary information cannot be found, please **contact the nearest Service Force Centre.** This machine must be serviced exclusively by an authorised Service Force Centre. Always ensure the use of genuine spare parts.

## **FOR INSTALLATION AND SERVICING**

Keep this instruction manual together with the machine for any future reference. If the machine is sold or transferred to another person, make sure that this instruction manual is given to the new user, so that he/she can become familiar with the machine's functions and with the recommendations given.

- **This machine must be installed and connected to the mains by a COMPETENT PERSON. Make sure that the machine is DISCONNECTED from the power supply before any servicing operation.**
- After unpacking the machine make sure that the product has not suffered any damage and that the power cord is in perfect condition. In case of damage, please contact your retailer or our customer service dept.
- **The Manufacturer declines all responsibility if the safety rules are not complied with.**

## **SOME HINTS OF ENVIRONMENTAL PROTECTION**

### **PACKAGE**

- All the packing materials are environmentally friendly and they can be recycled. Please help in preserving the environment, by using the proper channels of separate collection of rubbish.

### **DISPOSAL**

#### **Appliance Packaging Information**

All materials are environmentally sound.

The plastics can be recycled and are identified as follows:

>PE< for polyethylene, e.g. the outer covering and the bags in the interior.

>PS< for polystyrene foam, e.g. the pads, which are all free of chlorofluorocarbon.


The carton parts are made from recycled paper and should be disposed of at a waste-paper recycling collection location.

#### **Disposal of Old Appliances**

- Use an authorised disposal site.

Contact your Local Council or Environmental Health Office to see if there are facilities in your area to recycle the appliance.



The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product

**CE** This machine complies with the directive BT 73/23

Electrical safety rules EN 60335-1 (August 1995 - Safety for electrical household and similar appliances – General Standard) and EN 60335-2-15 (April 1996 – Specific Rules concerning the equipment for heating liquids).

Directive EMC 89/336 in conformity with the following standards:

- 55014-1; 55014-2; 61000-3-2; 61000-3-3

### **ELECTRICAL CONNECTION**

Any electrical work required to install this appliance should be carried out by a qualified electrician or competent person.

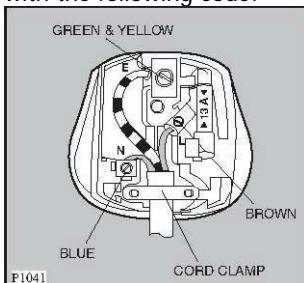


#### **WARNING: THIS APPLIANCE MUST BE EARTHED.**

Should the appliance power supply cable need to be replaced, this must be carried out by a Service Force agent. The manufacturer declines any liability should this safety measure not be observed.

Before switching on, make sure the electricity supply voltage is the same as that indicated on the appliance's rating plate.

The appliance should be fitted with a 13amp plug. The plug should be fitted with a 13amp ASTA approved BS1363/A fuse. The mains lead of the appliance should be connected as described below. The wires in the mains lead are coloured in accordance with the following code:



- Green and Yellow - Earth
- Blue - Neutral
- Brown - Live

In the plug the colours of the wires may not correspond with the markings identified with the terminals in your plug:

- 1) Connect the Green and Yellow (earth) wire to the terminal in the plug which is marked with the letter "E" or the earth symbol or coloured green and yellow.
- 2) Connect the Blue (neutral) wire to the terminal in the plug which is marked with the letter "N" or coloured black.
- 3) Connect the Brown (live) wire to the terminal in the plug which is marked with the letter "L" or coloured red.
- 4) Upon completion there must be no cut, or stray strands of wire present and the cord clamp must be secure over the outer sheath.



**THE PLUG MUST STILL BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN INSTALLED.**



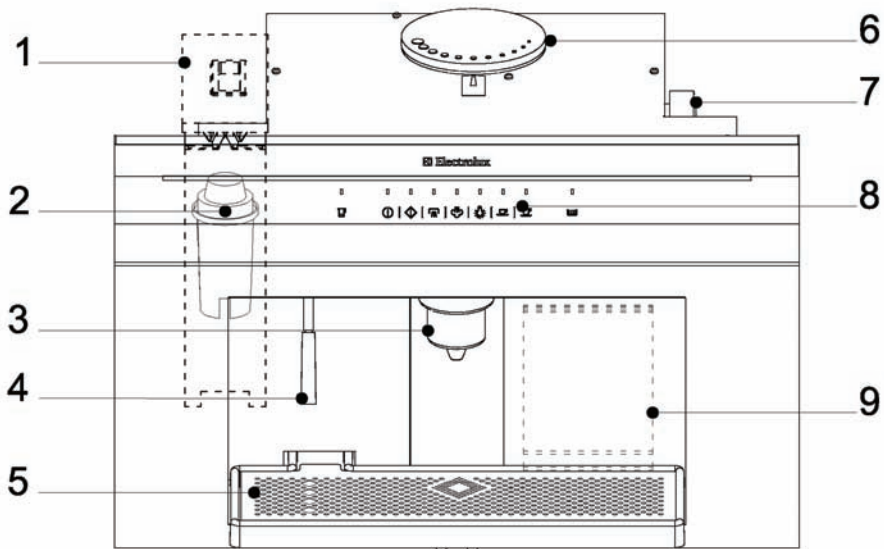
**THE APPLIANCE SHOULD NOT BE CONNECTED TO THE ELECTRICAL SUPPLY BY MEANS OF AN EXTENSION CABLE**

### **PERMANENT CONNECTION**

In the case of permanent connection it is necessary that you install a double pole switch between the appliance and the electricity supply (mains), with a minimum gap of 3mm between the switch contacts and of a type suitable for the required load in compliance with the current electrical regulations.

The switch must not break the yellow and green earth cable at any point.

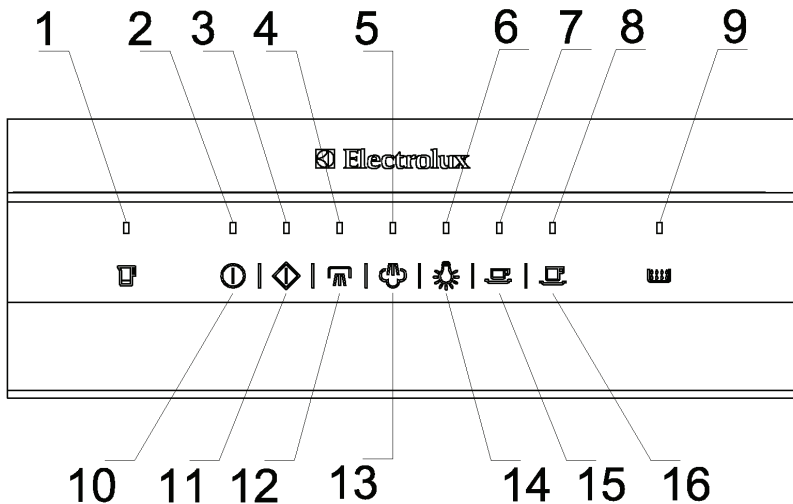
## 2. DESCRIPTION OF THE COFFEE MACHINE



1. Water reservoir
2. Brita filter
3. Coffee Outlet
4. Steam/water nozzle
5. Drip tray
6. Coffee beans container
7. Grinding regulation knob
8. Control panel
9. "Used" coffee drawer



### 3. DESCRIPTION OF THE CONTROL PANEL: TOUCH CONTROLS



1. Water refill indicator
2. ON-OFF/stand-by indicator
3. Start indicator
4. Hot water selector indicator
5. Steam selector indicator
6. Light selector indicator
7. Espresso coffee indicator
8. Regular coffee indicator
9. Used Coffee 'drawer full' indicator
10. ON-OFF/stand-by control
11. Start control
12. Hot water selector control
13. Steam selector control
14. Light selector control
15. Espresso coffee control
16. Regular coffee control

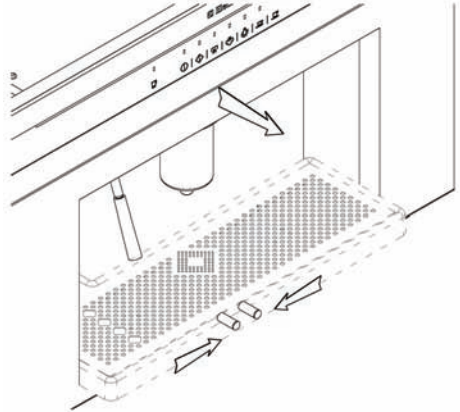
#### **TOUCH CONTROLS: Instructions for use**

These touch controls must be pressed precisely to prevent functions from being enabled accidentally. Pressing lightly on the respective symbol will enable the corresponding function.

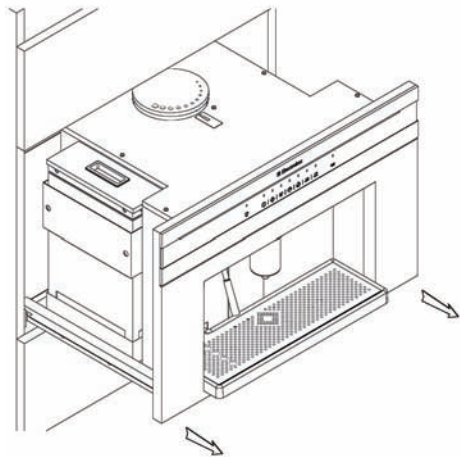
## 4 INSTRUCTIONS FOR THE FIRST USE OF THE MACHINE

### ***FILLING UP THE WATER RESERVOIR***

- Squeeze together the unlocking levers found under the drip tray

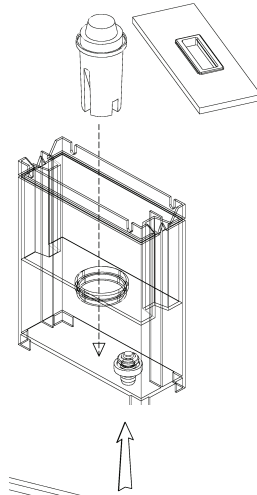


- Gently pull the coffee machine forward from the housing by sliding it along the telescopic runners.

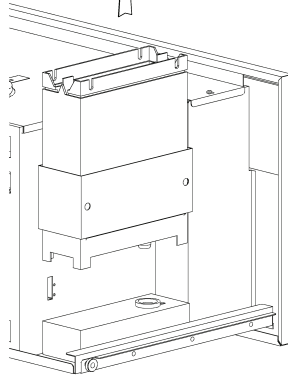


**Hardness of water:**

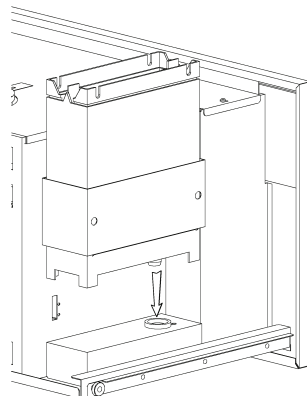
- Before filling up the water reservoir, make sure that the decalcifying Brita filter has been soaked in cold water for at least 30 min. Follow the instructions printed on the filter package. After this operation insert the filter into position inside the water reservoir as shown in the figure.
- If the machine will not be used for long periods, empty the water from tank.
- Brita filters are available from most supermarkets and domestic goods outlets, at our After-Sales Service Centres or at the Shops of Authorized Spare Parts.



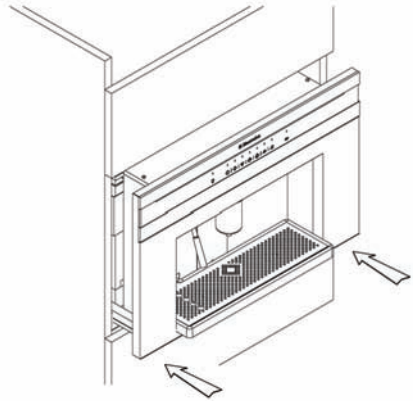
- Remove the reservoir and fill it with approximately 2.5 litres of water as shown.



- replace the water reservoir in its own housing tankig care to fully engage the water valve into the docking station.

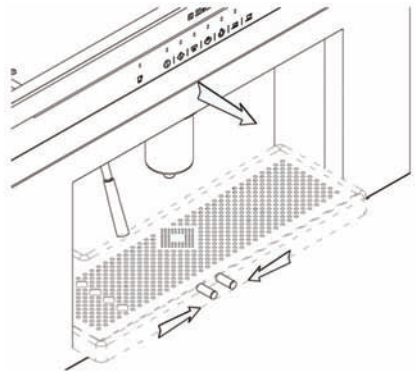


- Ensure the mains ON/OFF switch(at rear) is ON
- push the machine back into the housing until a “CLICK” can be heard. This indicate that the machine has been locked in position.

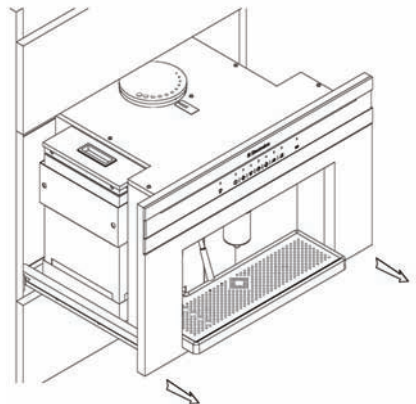


**FILLING UP THE CONTAINER WITH COFFEE BEANS**

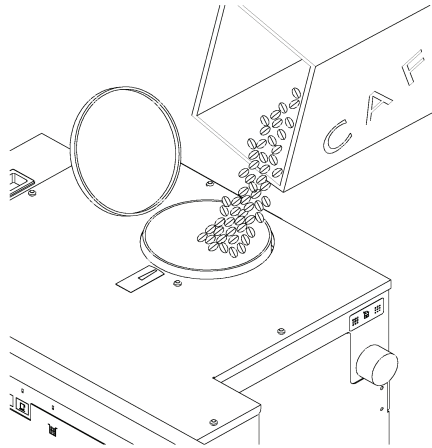
- Press the unlocking levers located under the drip tray and pull the machine as it is shown in the figure.



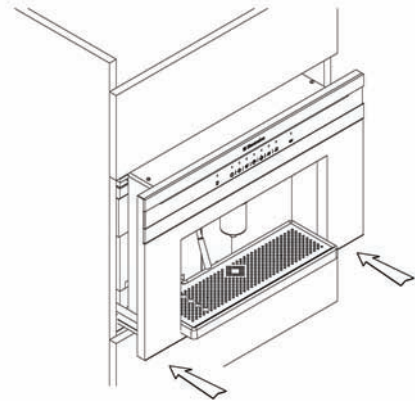
- pull the coffee machine forward from the housing along the telescopic runners .



- Pour approximately 200 g of coffee beans into the container on the top as shown in the figure.

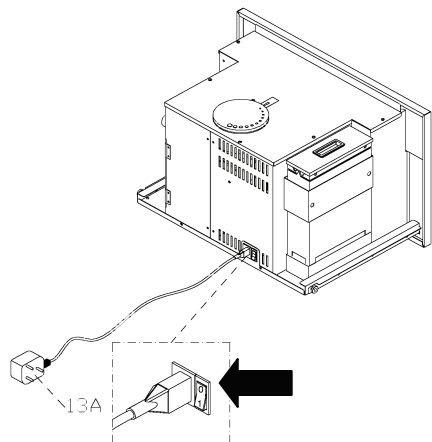


- Push the machine back into the housing until a "CLICK" can be heard. This indicates that the machine has been locked in position.

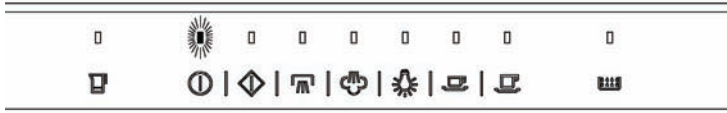


### **INITIAL START-UP**

- Put the main switch in position 1
- The led corresponding to the ON-OFF control will blink rapidly for 3 minutes.



Electrolux



- The machine is in stand-by mode when the ON-OFF LED is blinking slowly, it is then ready to be switched on.

Electrolux



- Ensuring the water reservoir and the coffee beans container are full, switch the coffee machine on by pressing the on-off control and the corresponding LED stops flashing and remains lit.

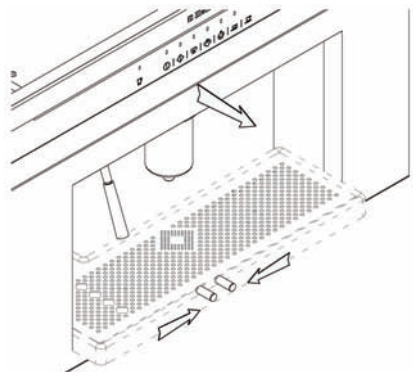
### **ADJUSTING THE TEXTURE GROUND COFFEE**

#### **CAUTION**

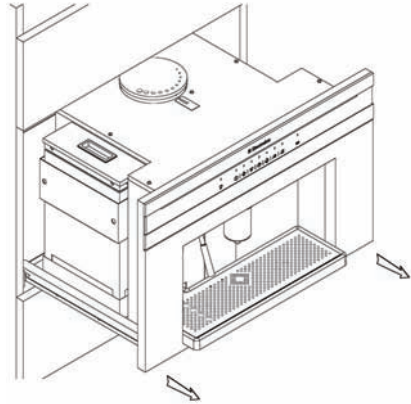
- **This machine is calibrated in the factory for an optimum level of ground coffee.** Too “coarse” ground coffee will result in a weaker coffee. Too “fine” ground coffee will result in very strong coffee, delivered by “drops” and tasting “bitter”.

The time required for an espresso will range from 20-30 seconds.

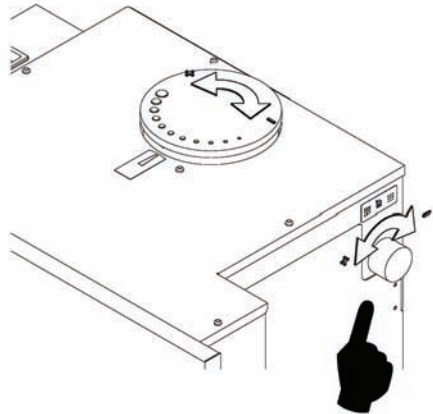
- Press the unlocking levers available under the drip tray and pull the machine as shown in the figure.



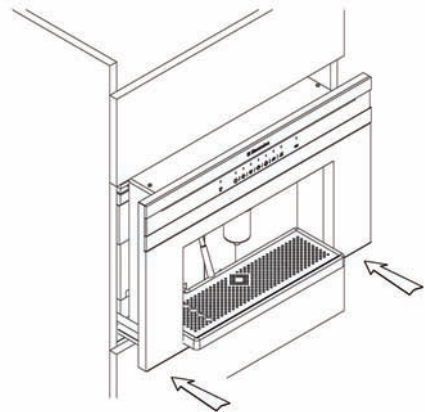
- Pull the coffee machine forward from its housing by sliding it along its telescopic runners.



- Turning the knob will adjust the coffee texture. Before adjusting, make a note of the original setting so that the machine can be reset, if required, to the factory settings. Turning the knob in the clockwise direction will lead to a fine texture for a stronger coffee. Turning the knob anti-clockwise will lead to a coarse texture for a weaker coffee. The set grinding level can be read on the lid of the coffee case: bigger circles means "coarse" grinding level (fast-flowing weak coffee), whereas smaller circles means "fine" grinding level (slow-flowing strong coffee).

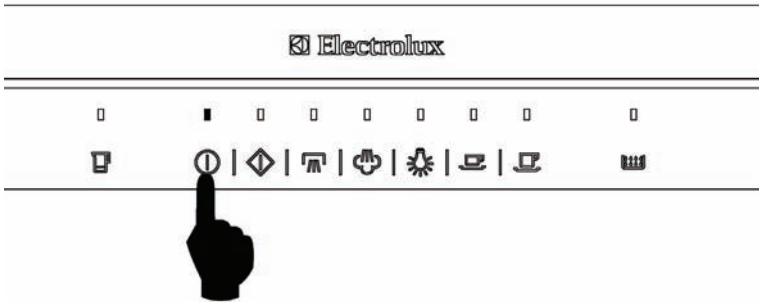


- Push the machine back into the housing until a "click" can be heard. This indicates that the machine is locked in position.



### **STAND-BY MODE**

- Once powered and inserted into the cabinet, the machine is in stand-by mode: this will be signaled by the on/off LED blinking.
- Press the start control to switch on the machine: the start LED will be illuminated.



- To come back to the stand-by mode, press the start control once again.

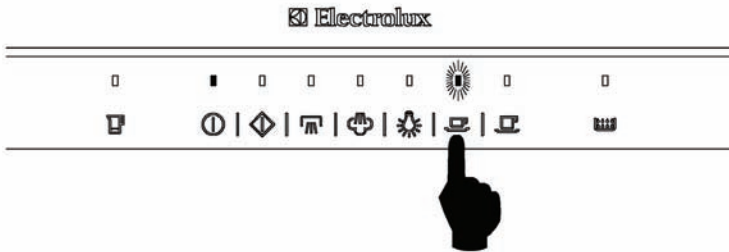
### **CAUTION:**

On start-up, the machine initiates the pre-warming phase for the first 3 minutes. During this phase the ON/OFF LED will blink quickly and the machine will be not able to execute any operation. Then the LED blinks slowly and the machine is ready to operate.

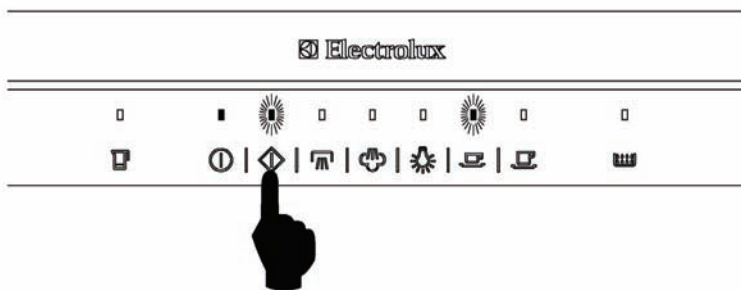


## 5 MAKING COFFEE

---



- Press the control corresponding to the desired selection.



- Press the start control within 10 seconds and the machine will make the coffee selected.
- The machine will stop automatically

**CAUTION:** the desired function will be disabled if the start control is not pressed within 10 seconds. It will then be necessary to repeat the procedure.



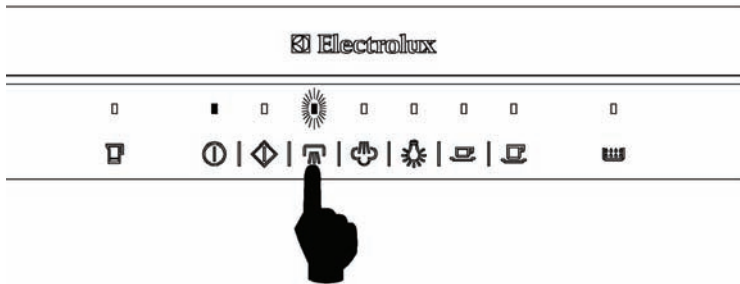
### **HOW TO OBTAIN AN EXCELLENT ESPRESSO**

- The brewing time for an excellent espresso will be about 15 - 25 seconds. Elements affecting this brewing time are the grinding level of the coffee and the quantity of ground coffee. If necessary, the grinding level, as well as the quantity of ground coffee can be modified (refer to Chapters 8 & 9. Instructions for the first use of the machine).

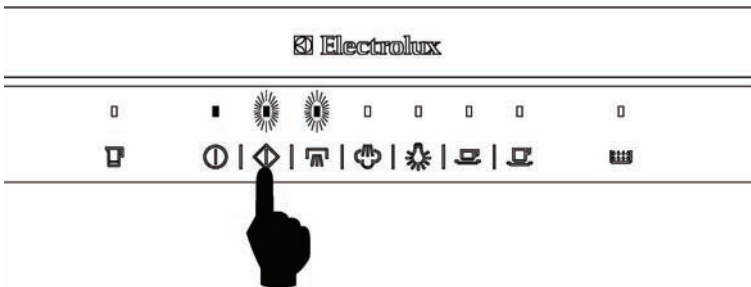
**Useful advice:** coffee is an hygroscopic element that its quality and characteristics strictly depend on weather (humidity). Coffee should be ground coarser if humidity in the air is very high, otherwise it will become thick and not flow freely; on the contrary, the coffee should be ground finer in dry conditions.

## 6 HOT WATER

- The steam/water pipe can be moved to the back of the cabinet when not in use. Pull forward when required. Do not touch when HOT!



- To dispense hot water, place a container under the steam/water nozzle; then press the water control.

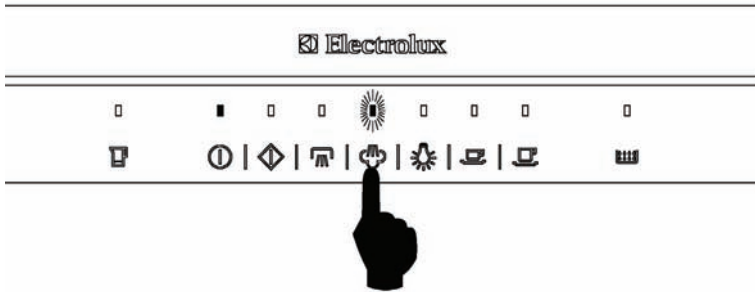


- Press and hold the start control within 10 seconds until the desired amount is dispensed. To stop the water flowing, simply release the control.

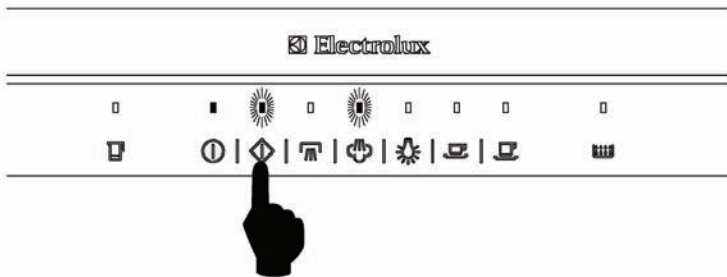
**CAUTION:** the desired function will be disabled if the start control will be is not pressed within 10 seconds. It will then be necessary to repeat the procedure.

## 7 STEAM

### HEATING LIQUIDS



- Press the steam control and the corresponding indicator blinks for 20 seconds. The machine will be ready to make steam when the indicator stops blinking and remains lit.



- Place a jug with the liquid to be heated under the steam nozzle.
- Press and hold the start control within 10 seconds and wait for the steam function to commence.

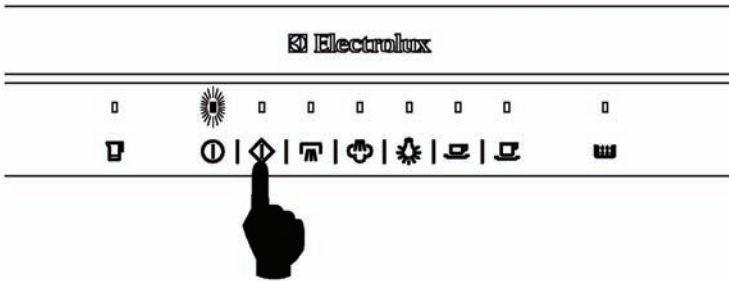
**CAUTION:** the desired function will be disabled if the start control is not pressed within 10 seconds. It will then be necessary to repeat the procedure.

- The steam will continue to spray till the start control is released.

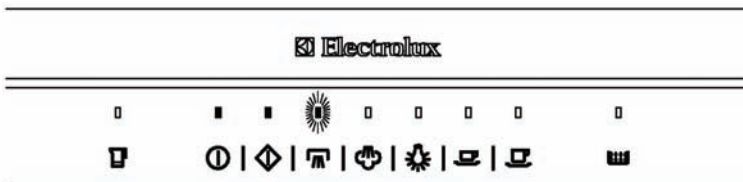
**MILK FOR CAPPUCCINO:** Pour some cold milk (100cc min.) in a deep jug and heat it using steam. Agitate the milk jug a little and wait until the foam is ready (one minute min.). To improve the result gently beat a little the jug on the table after that the foam is ready.

## 8 PROGRAMMING THE AMOUNT OF COFFEE BEANS TO BE GRINDED

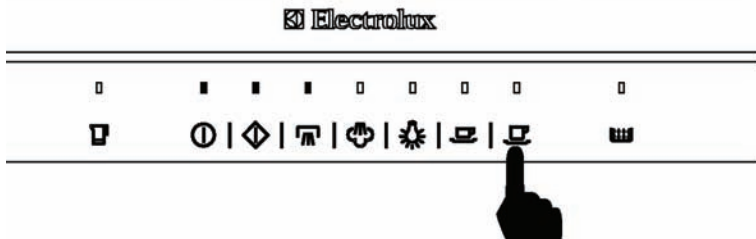
- This espresso machine has already been calibrated in factory to dispense the ideal measure of ground coffee for one cup of espresso.
- However this quantity of ground coffee can be increased or reduced, then the selected measure is stored. The programmable measure of ground coffee refers to both the espresso selection and to regular coffee selection.
- Put the machine on stand-by mode as described.



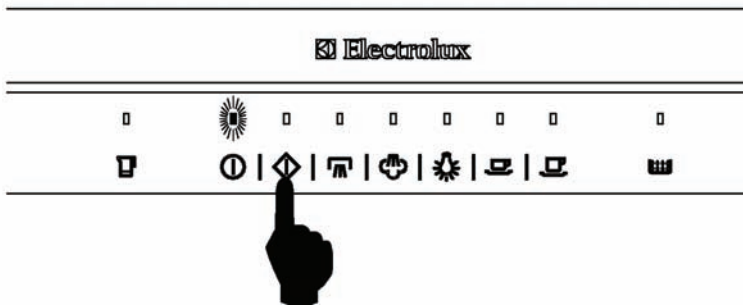
- Keep the start control pressed for 10 seconds.



- Some LEDs will flash, working as indicators, (the more are the LEDs illuminated the greater the quantity of coffee). Before adjusting make a note of the original setting so that the machine can be reset to the factory settings if required.



- To increase or decrease the quantity of ground coffee just press the "espresso" control to decrease and "regular coffee" control to increase.



- Once you have modified the coffee ground quantity, press the start control for 10 seconds and the machine will automatically save the quantity desired and it will return to stand-by mode.



**CAUTION:** the correct grinding time can change if a different kind of coffee is used.

If any unpressed coffee powder is found when emptying the “used” coffee drawer, it means that the grinding time is too long and should be decreased.

The “exhaust” coffee pods in the “used” coffee drawer can help to achieve a correct regulation of the grinding-time.

The coffee pods must to be 1 cm in thickness: this is the correct coffee quantity.

If its thickness is lower, it means that the grinding time is too short and should be increased.



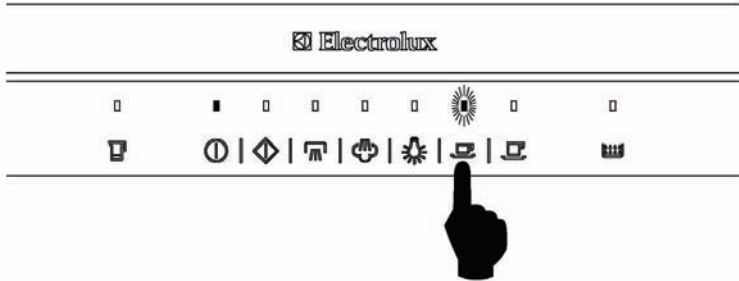
**IMPORTANT:** Increasing or decreasing the grinding time can change the coffee taste.

A stronger coffee taste and a rich aroma can be obtained by slightly increasing the programmed time.

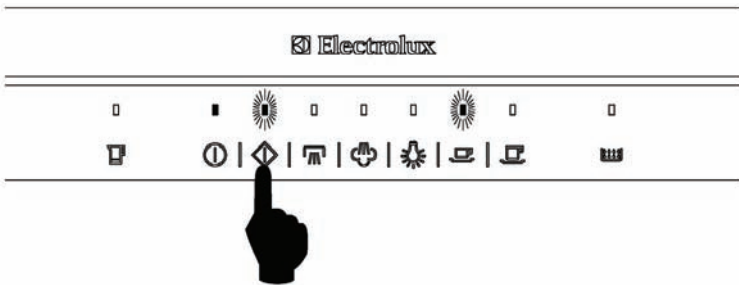
A weaker coffee can be obtained by slightly decreasing the programmed time.

## 9 PROGRAMMING THE VOLUME OF COFFEE DISPENSED IN THE CUP

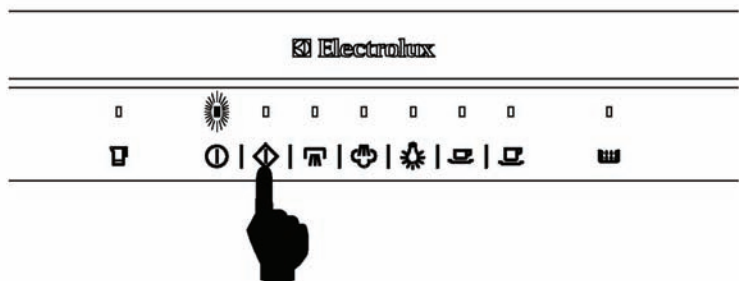
- The volume of coffee dispensed can be adjusted as desired as follows:



- Press the espresso control.



- Keep the start control pressed until the programme starts (approximately 5 seconds); the start control LED flashes.

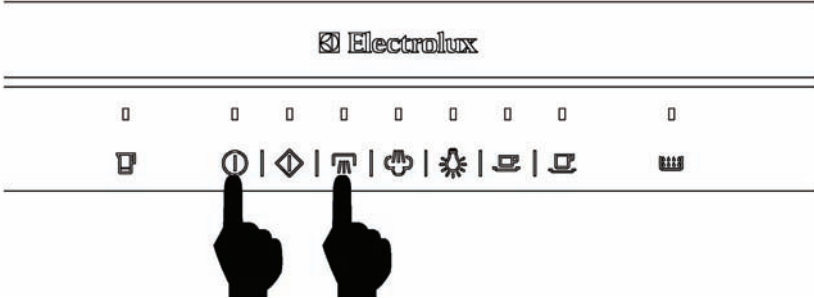


- When the desired quantity of coffee has been dispensed, press the start control. The machine will stop the cycle and the coffee measure will be stored automatically on the correspondent selection.

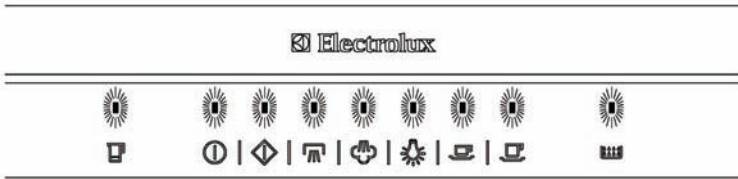
# 10 IF YOU WISH TO RESET THE STANDARD VALUES

## RESETTING STANDARD VALUES

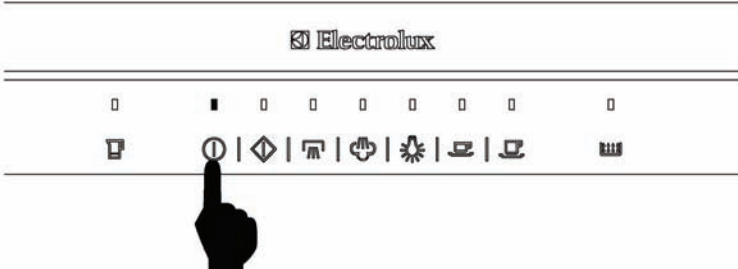
- This coffee machine is calibrated in the factory to make the optimum Italian espresso, the values set for the espresso coffee distribute 30 cc, the values set for the regular coffee is 80 cc.



- if the standard values have to be reset From the stand-by control switch on the machine then press both the on/off and hot-water controls at the same time for 5 seconds.



- All the LEDs will briefly illuminate to indicate the factory values have been reset.

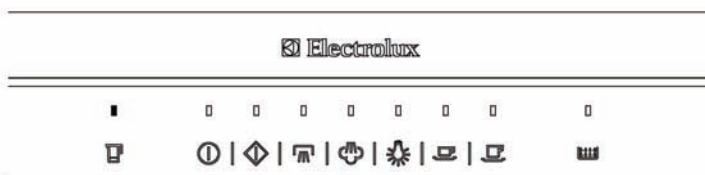


- Press the ON/OFF control. Each selection will use the factory values.

**N.B.: Only the quantity of water required for each cup of coffee is reset. The measures of ground coffee will not alter.**

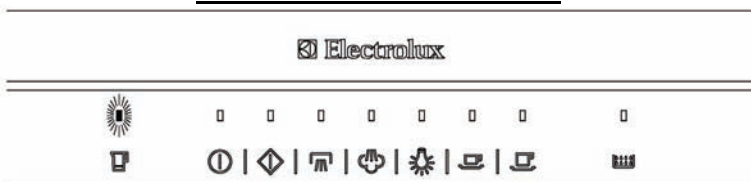
## 11 SIGNAL AND ALARMS

### WATER REFILL INDICATOR



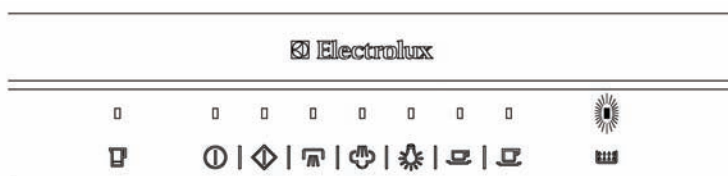
- This machine has a sensor which detects when the water reservoir is empty. the reservoir empty led will illuminate. The machine will not operate until the water reservoir is refilled.

### VOLUMETER COUNTER FAULT



- This machine has a volumeter counter which detects the amount of water distribute by the machine. If the water reservoir is empty or if the volumeter counter is faulty the reservoir empty led will blinking and the machine will not operate.  
To reset this alarm, please put the machine in stand by mode then turn it on again

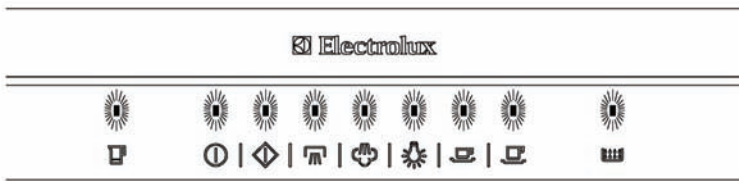
### "USED COFFEE DRAWER FULL"/ COFFEE BEANS REFILL INDICATOR



- Every 20 coffee the machine show you that the coffee beans container is empty and that the "used coffee drawer" is full.
- When the corresponding led will be illuminated, you must empty the Drip tray and the "used coffee drawer" and refill the coffee beans container.
- For instructions on how to empty the "used" coffee drawer, see chapter 13 "CLEANING".



## **FAULT INDICATOR**



- The machine incorporates an automatic system that, detecting a fault in operation, will illuminate all the LEDs. Switch OFF the machine and contact the nearest Service Force Centre.

## **12 COFFEE MENUS**

### **ITALIAN CAPPUCCINO**

This is a normal espresso with steam-heated milk giving the coffee a milder flavour and a rich, delicious frothy topping. Serve in a large cup.

Pour some cold milk into a deep jug and heat using the steam jet. Pour only the froth onto the espresso, tilting and rocking the jug slightly or scoop off the froth with a spoon.

Some cocoa powder can also be dusted on the milk froth.

### **VIENNESE CAPPUCCINO**

This variation is the result of the age-old Austrian tradition.

Prepare a 'weak' espresso on the machine for 30-35 seconds, then add hot milk topped by whipped cream. Serve in a medium-sized cup (midway between an espresso cup and a cappuccino cup).

Decorate with flakes of chocolate.

### **COLD ESPRESSO SHAKE**

Frothy and extremely refreshing, this drink is delicious on hot days.

Prepare an espresso, add sugar and pour into a shaker with large ice cubes. Shake for few seconds. Serve in a tumbler or flûte.

### **IRISH COFFEE**

Energy-giving and invigorating drink.

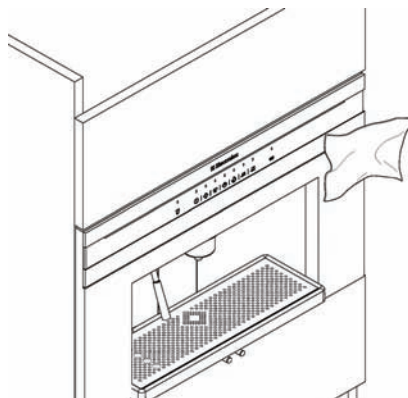
Warm a long glass and mix eight parts of hot coffee with one part whisky and brown sugar.

Gently pour some freshly whipped cream over the back of a spoon so that it floats on the coffee: the result is a layer of cool white cream on top of the hot dark coffee.

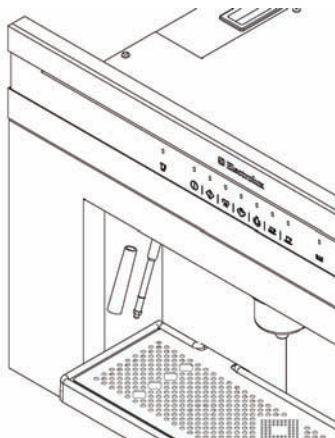
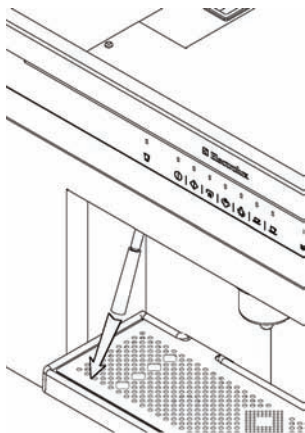
## 13 CLEANING

### OUTER PARTS

- Clean the stainless steel parts of the machine with a soft cloth without using aggressive detergents. Never use any abrasive sponges nor steel wool to clean the parts of steel. Dry well with a soft cloth.



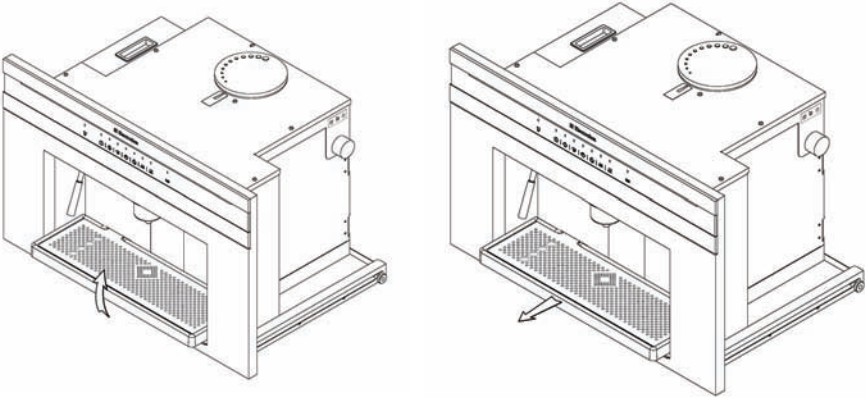
### STEAM NOZZLE



- Remember to clean the steam nozzle periodically that can get internally dirty by frothing the milk. Remove the nozzle as shown in figure above and wipe it, together with its cap, using a sponge and hot water.

**Caution:** to clean the nozzle, switch OFF the machine and wait 20 minutes after use to allow it to cool, to prevent risks of burns.

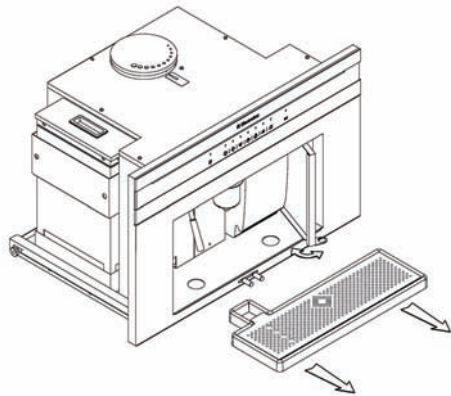
## **DRIP TRAY**



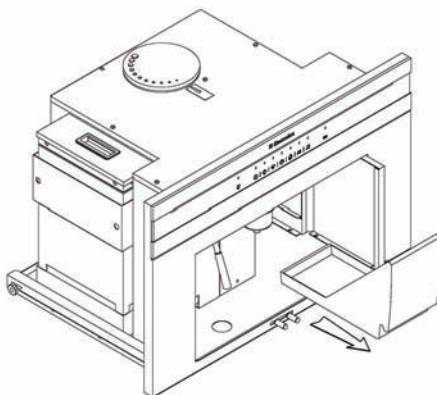
- Remove the drip tray from the machine as it is shown in the figures above.
- Make sure that the drip tray is periodically drained to prevent any liquid from seeping out and dirtying/damaging the underlying furniture. Drip tray and relevant grill can be washed in a dishwasher.

## **TO EMPTY THE "USED" COFFEE DRAWER**

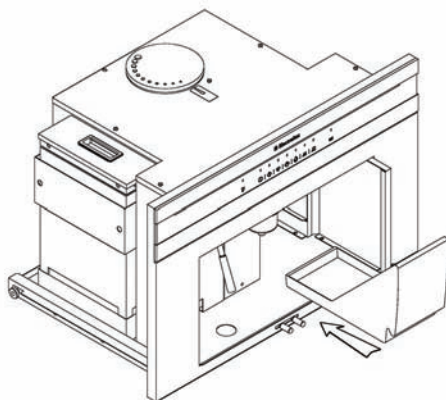
It is necessary to remove the drip tray as it is shown in figure, and drain it.



Pull open the door and remove the drawer and empty it.  
The drawer can be washed in a dishwasher or simply with hot water.



Replace the drawer and close the door.  
Replace the drip tray.



### **WATER RESERVOIR**

- If the machine is not used for long periods, change the water in the reservoir and drain the boiler by pressing the coffee button several times.
- Clean the water reservoir periodically .
- The water reservoir can be washed in a dishwasher.
- When using the Brita filter, replace it after approximately 2000 cups of coffee or at least every three months.

### **CLEANING CYCLE OF THE BOILER**

- This coffee machine is an appliance using water, therefore it is normal that some limescale can form in its boiler.
- It is recommended to carry out the following operations every six months:
- Fill up the water reservoir with 2 litres of water adding half a glass of vinegar or citric acid.
- Carry out the same operations as preparing some cups of coffee (refer to the previous Chapter "Coffee"), and some cups of hot water until the reservoir is completely empty.
- Fill the reservoir again with cold water and repeat the above process to rinse the boiler.

## 14 INSTALLATION

### **BUILDING-IN**

Installing the machine into kitchen furniture with proper characteristics will ensure a correct operation of the equipment.

Complying with the safety rules, ensure a proper protection against any contact with the electric components and with the parts protected only by functional insulation, by housing the machine correctly into the furniture.

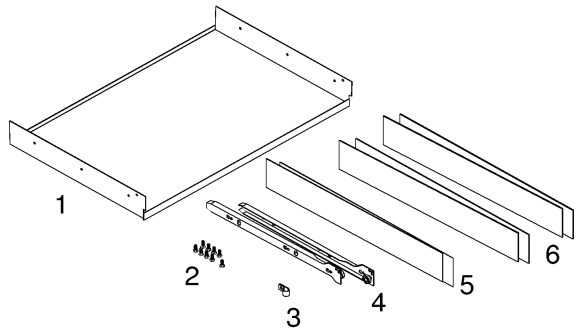
All components that guarantee protection, even a cover panel (for instance, when the machine is positioned at one of the ends of the modular furniture), should be firmly fixed so that they cannot be removed without tools.

Install this machine at a certain distance from refrigerators or freezers, because the heat it emits can impair their functioning.

### **COMPONENTS FOR INSTALLING THE MACHINE**

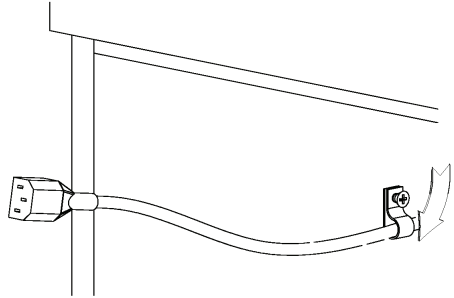
This coffee machine and drawer can be installed into cabinets with height of 450 mm and width ranging from 560 mm to 570 mm. The machine is equipped with the following components for the installation:

1. 1 fixing base
2. 9 self-threading screws  
3.9X19
3. 1 cable clamp
4. 2 side slides
5. 2 side-plates of 1 mm
6. 4 side-plates of 2 mm

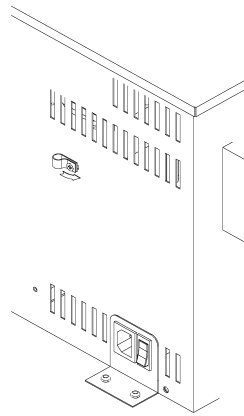


## **ELECTRICAL CONNECTION**

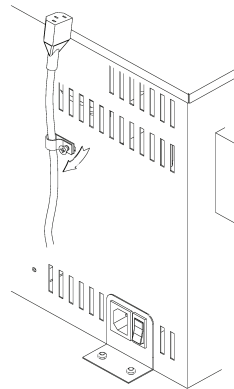
- Fix the power cable onto the left side of the cabinet using one of the self-threading screws of the equipment and the proper cable clamp as shown in the figure.



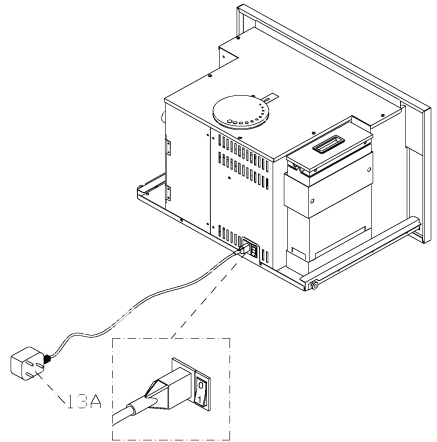
- Unscrew the cable clamp available on the machine.



- Fix the power cable onto the machine as shown in the figure.

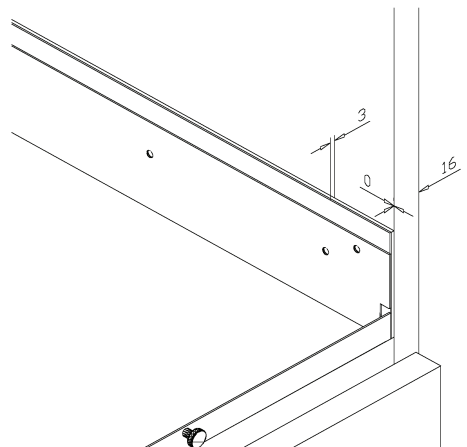
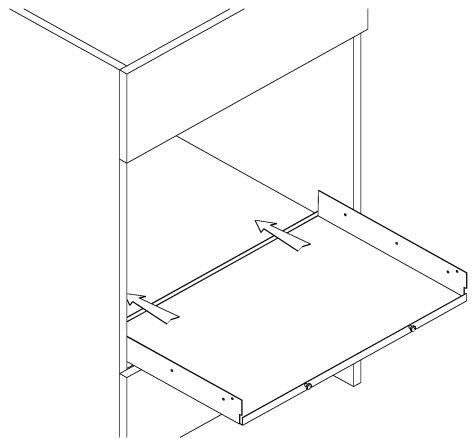


- Connect the power cable as shown in the figure. This machine is designed for a single phase voltage of 230V. The power supply requires only outlets of 13A fuse and a double pole isolation switch with at least 3 mm between contacts.



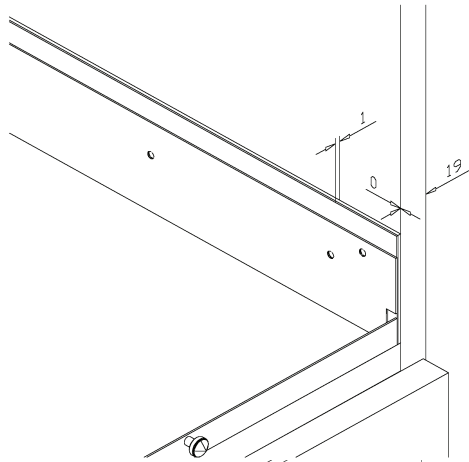
**INSTALLING THE MACHINE**

- Lay the U base plate of the machine on the shelf of the cabinet.
- Insert the L plates, compensating for any space. The width of the housing unit the coffee machine depends on the thickness of the cabinet's sides. six side plates (four being 2 mm thick and two 1 mm thick) are provided to compensate for the different possible measures.

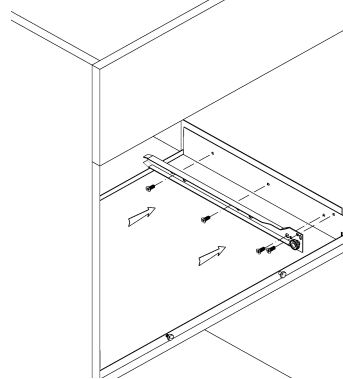




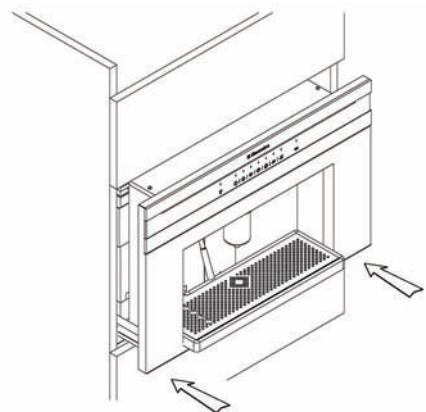
- They should be used to compensate for the internal width of the compartment, leading to a width of 560/570 mm.



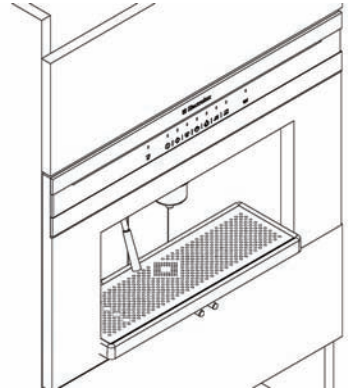
- Fix the U base plate inserting 4 self-threading screws into the 4 front holes of the same plate. Then screw the telescopic runners to each side with the remaining 8 self-threading screw.



- Insert the machine into the housing by coupling the machine to the runners fixed to the sides of the carcass.



- Slide the machine into the cabinet untill the “click” indicates that it is locked into Position.



## 15 SOMETHING NOT WORKING.....

If this machine does not work, please make sure that the fault is not due to:

1. no power
2. no water in the reservoir.

If the power cable is damaged or the machine needs servicing, please contact the nearest **SERVICE FORCE CENTRE**

## 16 TECHNICAL SPECIFICATIONS

- |   |        |
|---|--------|
| • Width                                 | 594 mm |
| • Depth                                 | 475 mm |
| • Height                                | 378 mm |
| • Capacity of water reservoir           | 2.5 l  |
| • Net weight                            | 25 kg  |
| • Gross weight                          | 27 kg  |
| • Supply voltage                        | 230 V  |
| • Rated power                           | 2000 W |
| • Power absorbed by the heating element | 1700 W |
| • Power absorbed by the pump            | 50 W   |
| • Working pressure                      | 12 bar |
| • Fuse                                  | 13 A   |

## 17 AFTER-SALES SERVICE, SPARE PARTS AND GUARANTEE

### Standard guarantee conditions:

We, Electrolux, undertake that if within 12 months of the date of the purchase this Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- Electrolux Service Force Centre must undertake all service work under this guarantee
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

### Exclusions

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Electrolux manufacturer that are not marketed by Electrolux

### Service and Spare Parts

In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your local Service Force Centre by telephoning **0870 5 929 929**

Your telephone call will be automatically routed to the Service Force Centre covering your postcode area. For the address of your local Service Force Centre and further information about Service Force, please visit the website at

**[www.serviceforce.co.uk](http://www.serviceforce.co.uk)**

Before calling out an engineer, please ensure you have read the details under the heading “Something not working”. When you contact the Service Force Centre you will need to give the following details:

1. Your name, address and postcode.
2. Your telephone number.
3. Clear concise details of the fault.
4. The model and Serial number of the appliance (found on the rating plate).
5. The purchase date.

Please note a valid purchase receipt or guarantee documentation is required for in guarantee service calls.

### **Customer Care**

For general enquiries concerning your Electrolux appliance, or for further information on Electrolux products please contact our Customer Care Department by letter or telephone at the address below or visit our website at **[www.electrolux.co.uk](http://www.electrolux.co.uk)**

Customer Care Department  
Electrolux Major Appliances  
Addington Way  
Luton

Bedfordshire, LU4 9QQ

Tel: 08705 950 950 (\*)

(\*) Calls may be recorded for training purposes

### **European Guarantee**


This appliance is guaranteed by Electrolux in each of the countries listed at the back of this user manual, for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed below the appliance guarantee will move with you subject to the following qualifications:

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances.
- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.

- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.

**[www.electrolux.com](http://www.electrolux.com)**

		
Albania	+35 5 4 261 450	Rr. Pjeter Bogdani Nr. 7 Tirane
Belgique/België/ Belgien	+32 2 363 04 44	Bergensesteenweg 719, 1502 Lembeek
Česká republika	+420 2 61 12 61 12	Budějovická 3, Praha 4, 140 21
Danmark	+45 70 11 74 00	Sjællandsgade 2, 7000 Fredericia
Deutschland	+49 180 32 26 622	Muggenhofer Str. 135, 90429 Nürnberg
Eesti	+37 2 66 50 030	Mustamäe tee 24, 10621 Tallinn
España	+34 902 11 63 88	Carretera M-300, Km. 29,900 Alcalá de Henares Madrid
France	<a href="http://www.electrolux.fr">www.electrolux.fr</a>	

		
Great Britain	+44 8705 929 929	Addington Way, Luton, Bedfordshire LU4 9QQ
Hellas	+30 23 10 56 19 70	4 Limnou Str., 54627 Thessaloniki
Hrvatska	+385 1 63 23 338	Slavonska avenija 3, 10000 Zagreb
Ireland	+353 1 40 90 753	Long Mile Road Dublin 12
Italia	+39 (0) 434 558500	C.so Lino Zanussi, 26 - 33080 Porcia (PN)
Latvija	+37 17 84 59 34	Kr. Barona iela 130/2, LV-1012, Riga
Lietuva	+370 5 2780609	Verkių 29, LT-09108 Vilnius
Luxembourg	+35 2 42 43 13 01	Rue de Bittbourg, 7, L-1273 Hamm
Magyarország	+36 1 252 1773	H-1142 Budapest XIV, Erzsébet királyné útja 87
Nederland	+31 17 24 68 300	Vennootsweg 1, 2404 CG - Alphen aan den Rijn
Norge	+47 81 5 30 222	Risløkkvn. 2 , 0508 Oslo
Österreich	+43 18 66 400	Herziggasse 9, 1230 Wien
Polska	+48 22 43 47 300	ul. Kolejowa 5/7, Warsaw
Portugal	+35 12 14 40 39 39	Quinta da Fonte - Edifício Gonçalves Zarco - Q 35 2774 - 518 Paço de Arcos
Romania	+40 21 451 20 30	Str. Garii Progresului 2, S4, 040671 RO
Schweiz/Suisse/Svizzera	+41 62 88 99 111	Industriestrasse 10, CH-5506 Mägenwil
Slovenija	+38 61 24 25 731	Electrolux Ljubljana, d.o.o. Tržaška 132, 1000 Ljubljana
Slovensko	+421 2 43 33 43 22	Electrolux Slovakia s.r.o., Electrolux Domáce spotrebiče SK, Seberínho 1, 821 03 Bratislava
Suomi	+35 8 26 22 33 00	Konepajaranta 4, 28100 Pori
Sverige	+46 (0)771 76 76 76	Electrolux Service, S:t Göransgatan 143, S-105 45 Stockholm
Türkiye	+90 21 22 93 10 25	Tarlabası caddesi no : 35 Taksim Istanbul
Россия	+7 495 9377837	129090 Москва, Олимпийский проспект, 16, БЦ „Олимпик“



[www.electrolux.com](http://www.electrolux.com)