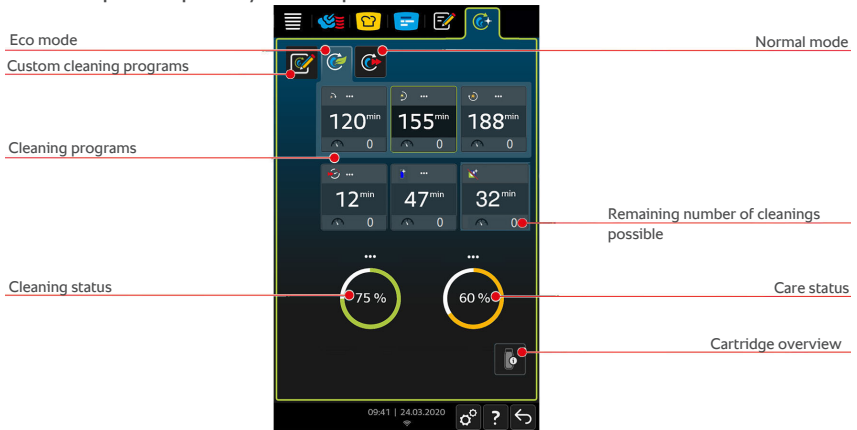


16 Automatic cleaning - iCareSystem (chemical storage)



The iCareSystem is the intelligent cleaning and descaling system in the iCombi Pro. It recognises how dirty the unit is and proposes the ideal cleaning program and the optimal quantity of care products.



16.1 General safety information

- Only use the manufacturer's recommended Active Green cleaner tabs in automatic cleaning.
- Do not connect a hose to the emergency overflow.

To avoid scalding and burn injuries:

- Allow the cooking system and all functional components to cool down before starting automatic cleaning.

To avoid severe chemical burns:

- Cleaning and care products can cause severe eye damage and chemical burns to the skin. Always wear securely fitting safety eyewear and chemical-resistant gloves when cleaning the unit.
- Keep the cooking cabinet door closed during automatic cleaning. Otherwise, hot steam and corrosive cleaning chemicals could escape. If you open the cooking cabinet door during automatic cleaning, a warning signal will sound.
- Make sure the core temperature probe is not hanging out of the cooking system while automatic cleaning is in progress. This could damage the seal on the cooking cabinet door and allow corrosive cleaning chemicals to escape.
- Do not clean the externally attached core temperature probes using automatic cleaning.

How to respond if you come into contact with cleaning chemicals:

- If you touch cleaning products when not wearing gloves or your skin otherwise comes into contact with cleaning products, rinse your skin with running water for 10 minutes.
- If you get cleaning chemicals into your eyes, rinse your eyes with running water for 15 minutes. Remove your contact lenses, if applicable.
- If you swallow cleaning chemicals, rinse your mouth out with water and drink two glasses of water immediately. Do not induce vomiting.
- Call the poison control hotline or a doctor immediately.

16.2 Cleaning modes

The **light**, **medium** and **strong** cleaning programs can be used in two different cleaning modes:



Eco mode

If you select this cleaning mode, cleaning programs [▶ 148] will clean the cooking system using less water and cleaning chemicals. but cleaning will take longer than it does in Normal mode.



Normal mode

If you select this cleaning mode, cleaning programs [▶ 148] will use more cleaning chemicals and water to clean the cooking system, but they will be shorter than in Eco mode.

16.3 Cleaning programs

The following cleaning programs are available to you:

Program	Mode	Description	Care product
light	Eco / Normal	Suitable for removing minor food residue and limescale accumulated when using the cooking system at temperatures of up to 400 °F.	<ul style="list-style-type: none"> ▪ Active Green cartridge ▪ Care cartridge
medium	Eco / Normal	Suitable for removing stains and limescale that have accumulated during cooking paths involving grilling or frying.	<ul style="list-style-type: none"> ▪ Active Green cartridge ▪ Care cartridge

Program	Mode	Description	Care product
Strong	Eco / Normal	Suitable for removing heavy soiling or significant limescale buildup that has occurred during cooking paths involving grilling or frying.	<ul style="list-style-type: none"> Active Green cartridge Care cartridge
fast	–	Suitable for interim cleaning, to remove heavy soiling quickly. This cleaning program does not reset the forced cleaning timer.	<ul style="list-style-type: none"> Active Green cartridge
Rinse without cleaner	–	Suitable for removing water-soluble dirt and grime. This cleaning program does not reset the forced cleaning timer.	–
Rinse	–	Suitable for removing stains containing limescale that occur during cooking paths involving baking or steaming.	<ul style="list-style-type: none"> Care cartridge

You have the option of editing existing cleaning programs individually and saving them. You can then export these and import them to other cooking systems.



TIP

If your cooking system is connected to soft water, you should set the soft water switch to “Soft water”.

16.4 Cleaning, care and cleaner cartridge status

iCareSystem automatically detects your unit's cleaning and care status.

Cleaning status

- When the indicator is green, the cooking system is clean.

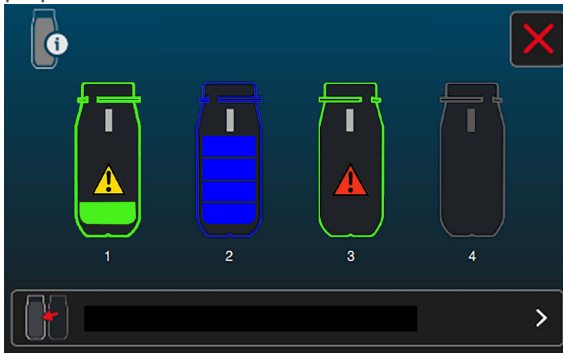
- A yellow indicator means that the cooking system is dirty, but you can continue using it to prepare food until you are prompted to run a cleaning program.
- A red indicator means that the cooking system is very dirty. Start a cleaning program as soon as possible - no later than the next time you are prompted to run a cleaning program.


Care status

- When the care status indicator is green, the steam generator is free of limescale.
- When the indicator is yellow, the steam generator has a small amount of limescale buildup.
- When the indicator is red, the steam generator has a great deal of limescale buildup. Start a cleaning program as soon as possible - no later than the next time you are prompted to run a cleaning program.

Cartridge overview

Cleaner cartridge status can be checked on the diagram designed for that purpose.



- The diagram shows the various slots and status information for each.
- Four full bars (see Slot 2) mean that the cartridge is full.
- Cleaner cartridges with a yellow warning indicator and one filled bar (see Slot 1) symbolize a cleaner cartridge that is only 25% full.
- Cleaner cartridges with a red warning indicator (see Slot 3) symbolize an empty cleaner cartridge.
- If the cleaner cartridge is grayed out (see Slot 4), it means that no cleaner cartridge has been inserted into that slot.
- Press this button:  to start the cartridge replacement wizard.
- Follow the instructions shown.

- After replacing the cleaner cartridges, please confirm on the display that you have inserted full cleaner cartridges.

16.5 Replace cleaner cartridge

⚠ CAUTION

Danger of chemical burns!

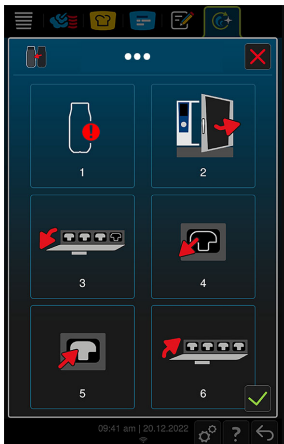
Wear close-fitting protective goggles and chemical-resistant gloves to protect yourself reliably when working with cleaner cartridges.


NOTE

Handling cleaner cartridges

- Cleaner cartridges should not be removed or inserted at random! Replace only empty cartridges with full ones.
- Do not use defective cleaner cartridges!
- Even outside of the cleaning process, do not replace empty cleaner cartridges until prompted to do so.
- If the cleaner cartridge has been dropped, check it for damage.

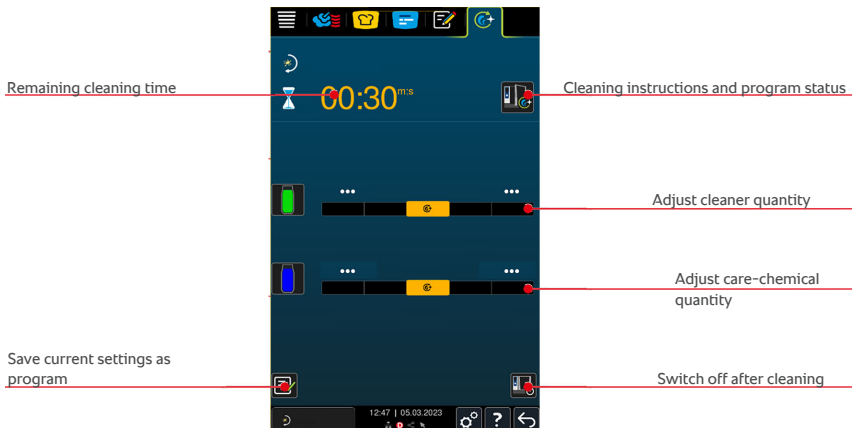
Contact your RATIONAL Service Partner if you have any questions regarding the correct handling of cleaner cartridges.




1. Press this button: .
2. Open the cooking cabinet door.

3. Open the cleaning hatch **NOTE! Do not set anything that weighs more than 7 kg atop the open cleaning hatch!** Cartridge status is displayed automatically.
4. Pull empty cartridges out of the slot via the recessed grips.
5. Unpack the Active Green cleaner cartridges or Care cleaner cartridges, remove the cap and place the cartridge into an empty slot in the chemical storage system. You can decide for yourself how many cleaner cartridges you want to use. However, we recommend using two Care cleaner cartridges and two Active Green cleaner cartridges.
6. You will be asked if you have inserted a new cleaner cartridge.
7. Close the cleaning hatch.
8. Press: ✓ to confirm that you have inserted full cleaner cartridges.
9. Close the cooking cabinet door.

16.6 Starting automatic cleaning



- ✓ The hinging racks are correctly placed in the cooking cabinet.
 - ✓ Make sure the mobile rack is placed correctly within the cooking cabinet.
 - ✓ If your cooking system is equipped with an optional integrated fat drain, remove the drip pan from the cooking cabinet and close the drain pipe.
1. In the menu bar, press this button: 
 - > If the cooking cabinet temperature is above 165 °F, this message will be displayed: **Cooking cabinet too hot**
 2. Select the desired cleaning program [▶ 148].
 3. You now have the option of adjusting cleaning chemical quantities, selecting whether the cooking system should be switched off after cleaning, and pressing the programming button.

4. Open the cooking cabinet door.
5. Remove any containers and trays from the cooking cabinet.
6. Close the cooking cabinet door.
7. The cool down function [▶ 63] will be started in order to lower the cooking cabinet temperature.
8. Automatic cleaning will start.
9. When automatic cleaning is finished, a signal tone will sound.
10. Dispose of empty cartridges in the forced cleaning recycling bin.





TIPS

- If foam forms in the cooking cabinet during automatic cleaning even though you have used the recommended amount of Active Green cleaner, you should set the foam switch. If foam continues to build up, please contact your RATIONAL Service Partner.

16.7 Canceling automatic cleaning

You can cancel all automatic cleaning programs at any time.

1. Press and hold this button: 
 - > You will be asked if you really want to cancel cleaning. The display will indicate how long cancellation will take.
2. Press this button: 
- >> Automatic cleaning will be canceled.








TIP

If a power failure occurs during automatic cleaning, automatic cleaning will be interrupted. Once power has been established again, automatic cleaning will resume.

16.8 Forced cleaning after operating hours

If you have activated forced cleaning, you will be prompted to clean the cooking system after a specified time. You can only continue working with the cooking system once cleaning is complete.

1. Press this button: 
2. Press this button:  **Cleaning**
3. Press this button:  **Forced cleaning after operating hours**
4. To activate forced cleaning, press this button: **ON**

5. To set the time after which you would like to be prompted to clean the cooking system, press this button: **Time until cleaning prompt** Please note that this setting refers to operating time, not total time elapsed.
 6. Set the time anywhere between 1 – 24 hours.
 7. To set the number of hours by which cleaning can be postponed following a prompt, press this button: **Delay period for forced cleaning**
 8. Set the time anywhere between 1 – 24 hours.
 9. Press this button: . You can now select from either standard or custom-created **cleaning programs**.
 10. Press this button:  to switch **automatic cleaning start** on or off.
 - 11.
- >> The footer will indicate how many hours of operation are left until cleaning will be required.