

# Building services - steam generator descaling

The steam generator must be descaled manually on a regular basis.

We recommend the following descaling intervals

based on 8 hours' steaming per day:

- up to 18 °dH (to 3.2 mmol/litres) at least 1x annually
- up to 24 °dH (to 4.3 mmol/litres) at least 2x annually
- over 24 °dH (to 4.3 mmol/litres) at least 3x annually

These recommended descaling intervals may vary from the approximate values given above, depending on the composition of the water (e.g. minerals).



You need:

Foot pump for descaling - Item no.: 6004.0203


Descaler, 10 litre canister – article no.: 6006.0110



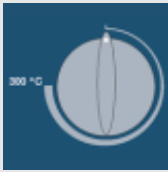

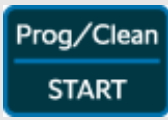

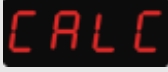


Heavier limescale deposits in the steam generator can only be removed by the Service Technician.

If the steam generator has a heavier build up of limescale, the "Calc Infor" function will be displayed at the end of the CleanJet® cleaning programme.






You can find more information on this in the descaling display sub-section in this operating manual.

step	info/button	instructions
1		Select "Prog/Clean   Start".
2		Close the cooking cabinet door.

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step	info/button	instructions
3		Turn the selector switch to the right
4		appears in the display.
5		Press the button. The descaling process is started.
		If the cooking cabinet temperature is over 40 °C when descaling commences, "Cool Down" starts automatically – (see "Cool Down" display).
6		Steam generator is drained. When pumping out has finished the display shows "CALC".
7		You will be prompted to top up with descaling fluid.
8		Open the cooking cabinet door.
9		Remove the left hinging rack and the air baffle.

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step	info/button	instructions
10		<p>Guide hose into steam inlet opening as far as the mark.</p> <p><b>Tip:</b> The allocation of marks to appliance size is described in the instructions for the descaler pump.</p>
		<p><b>Warning!</b> <i>Aggressive chemical fluid – risk of chemical burns.</i> <i>It is essential that you use: protective clothing, safety goggles, gloves, face mask and the appliance manufacturer's descaler pump.</i></p>
11		<p>Insert hinging rack and fix hose with wire hooks.</p>
		<p><b>Warning!</b> <i>Aggressive chemical fluid – risk of chemical burns.</i> <i>There may be residues of the descaling fluid in the hoses. Rinse the descaling accessories thoroughly with water.</i> <i>Please wear: protective clothing, safety goggles, gloves, face mask</i></p>
12		<p>Place canister of descaling fluid in the cooking cabinet and run the hose into the canister.</p> <p><b>Tip:</b> Descaling fluid reacts with lime and can foam over.</p> <p>Very slowly fill with descaling fluid using the appliance manufacturer's descaling pump.</p>

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step	info/button	instructions
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### Descaling quantities for electric appliances

<b>6 x 2/3 GN</b> 1.8 litres	<b>10 x 1/1 GN</b> 6 litres	<b>20 x 1/1 GN</b> 9 litres
<b>6 x 1/1 GN</b> 3.5 litres	<b>10 x 2/1 GN</b> 8.5 litres	<b>20 x 2/1 GN</b> 11.5 litres
<b>6 x 2/1 GN</b> 6 litres		

### Descaling quantities for gas appliances

<b>6 x 1/1 GN</b> 4 litres	<b>10 x 1/1 GN</b> 7 litres	<b>20 x 1/1 GN</b> 8 litres
<b>6 x 2/1 GN</b> 6.5 litres	<b>10 x 2/1 GN</b> 9 litres	<b>20 x 2/1 GN</b> 11 litres

step	info/button	instructions
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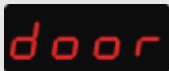


Remove the descaling accessories from the cooking cabinet.

Thoroughly rinse off any descaling fluid in the cooking cabinet and descaler accessories with water.

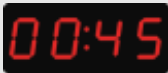
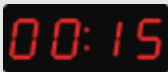

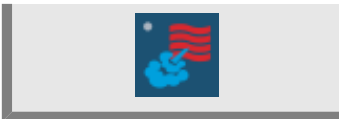
Insert air baffle and left hinging rack, and lock in place.

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appears in the display.



## Building services - steam generator descaling

step	info/button	instructions
17		Close the cooking cabinet door. The length of the descaling phase is displayed.
18		The steam generator is automatically rinsed several times. The appliance then automatically switches to Steam.
19		"End" appears on the display when descaling is complete.
20		Exit the descaling process by selecting a cooking mode. Your appliance is now ready for cooking again.

### Aborting the descaling process

If necessary you can discontinue the descaling process.




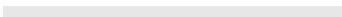

#### Before filling with descaling fluid

step	info/button	instructions
1		Hold down the core temperature button for 10 seconds.
2		"End" now appears in the cooking time/core temperature display. Your appliance is now ready for cooking again.

#### After filling with descaling fluid

The abort programme lasts approx. 20 minutes.

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step	info/button	instructions
1		Switch appliance off and wait for 4 seconds.
2		Switch on the appliance.
3		Descaling will be aborted if the core temperature button is pressed within 30 seconds. If the core temperature button is not pressed within 30 seconds descaling will continue.
4		The steam generator is automatically drained and thoroughly rinsed.
5		"End" now appears in the cooking time/core temperature display. Your appliance is now ready for cooking again.