

Cleaning CombiMaster®






Warning!

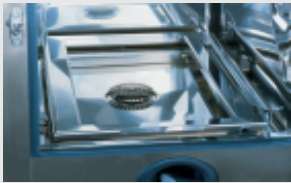


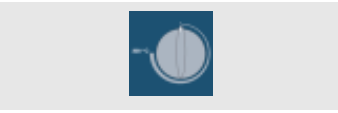


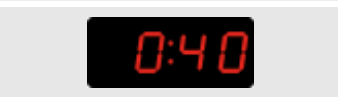

- For hygiene reasons and to prevent malfunctions it is essential to clean the unit every day - risk of fire.
- Please note that your unit must be cleaned every day, even if only "steaming" mode is used.
- Follow the safety instructions on the spray bottle and cleaner canister.
- Use only genuine cleaning agents and the genuine hand spray gun (article no.: 6004.0100) from the unit manufacturer.
- Never leave hand spray guns under pressure.
- Never spray other people, animals or objects.

For cleaning to be carried out, the cooking cabinet temperature must be below 60 °C (see "cool down" section).



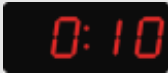


You can choose between 'CLE' (for heavy soiling) and 'CLES' (for light soiling).

step	info/button	instructions
1		Switch unit off.
2		Swivel hanging rack and air baffle to the middle.
3		<p>Warning! <i>Aggressive chemical fluid – risk of chemical burns.</i> <i>It is essential that you use:</i> <i>protective clothing, safety goggles, gloves,</i> <i>facemask and the unit manufacturer's hand</i> <i>spray gun.</i></p>

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step	info/button	instructions
4		<p>Spray the space behind the air baffle, cooking cabinet, door seal and inside of the door with cleaner.</p> <p>Reset and lock the air baffle and hanging rack in place, close the cooking cabinet door.</p>
5		<p><i>Warning!</i> <i>Do not open the cooking cabinet door while cleaning is in progress – chemical cleaner and hot vapour may escape – risk of chemical burns and scalding.</i></p>
6		<p>Select "prog/start".</p>
7		<p>Just turn the selector switch to the right to select the desired cleaning program – CLES or CLE.</p>
8		<p>Depending on the cleaning program selected, either 'CLES' or 'CLE' appears on the display.</p>
9		<p>Press the button.</p>
10		<p>The cleaning program starts.</p> <p>CLES duration: 20 min. CLE duration: 40 min.</p>
11		<p><i>Warning!</i> <i>Aggressive chemical fluid – risk of chemical burns.</i> <i>It is essential that you use: protective clothing, safety goggles, gloves and facemask.</i></p>

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step	info/button	instructions
12		At the end of the cleaning time, you will be prompted to open the doors.
13		When the cleaning program has finished, rinse the unit down, including behind the air baffle . Wipe the cooking cabinet and cooking cabinet seal with a damp cloth. If necessary, fold back the inner pane and wipe it down as well.
14		Close the cooking cabinet door. In order to dry the cooking cabinet, after the cooking cabinet doors are closed the 'Hot air' mode is automatically switched on for 10 minutes (CLE) or 5 minutes (CLES).
15		"End" appears on the display when cleaning is complete.
16		After cleaning the display shows "Cool" and the current temperature of the cooking cabinet. You can now switch to a cooking mode. Otherwise the unit cools down to room temperature.

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If there is a power failure during cleaning, the following warning appears:
The cleaning program must be cancelled in these circumstances.
This is achieved by pressing the Prog/Start button. The device must then be rinsed manually!



Warning!

Aggressive chemical fluid – risk of chemical burns.

It is essential that you use:

protective clothing, safety goggles, gloves and facemask.

Rinse the spray gun nozzle and nozzle extension with clean water after every use.

Rinse the cleaning bottle with warm water after use.

Cancel the cleaning process by switching the unit off.

Always open the cooking cabinet door very slowly (hot vapours) – risk of burns.

*Then rinse the unit out thoroughly, **including behind the air baffle**. Remove all chemical residue before you continue with cooking.*



- Cleaning the cooking cabinet seal every day will extend its service life.
- Do not use any scouring agents to clean the cooking cabinet seal.
- Clean the glass windows inside and out and the outer panels of the unit, ideally using a soft, damp cloth. Do not use a scouring product.
- If there is heavy soiling, allow the residues soften for 10 minutes in “steam” mode before cleaning.
- A couple of drops of salad oil will clear any stiffness in the pump plunger (manual spray gun).