

Cleaning procedure

For hygiene reasons and to avoid interruptions to operation, it is essential that the ClimaPlus Combi is cleaned every day at the end of operations.

The CleanJet® is a patented, fully automatic system for cleaning the cooking cabinet of the ClimaPlus Combi®. There are four different cleaning steps to choose from depending on how dirty the cooking cabinet is. Robust, tried and tested materials and innovative technology make the CleanJet® easy to use and guarantee perfect cleaning results every time.

Benefits for you:

- The CleanJet® is fully automatic. Simply select the appropriate cleaning step, switch on the power and that's it. ClimaPlus Combi® units are approved for unsupervised operation, which means that CleanJet® can be left to get on with the cleaning after working hours or over night.
- Now you can achieve perfect cleaning results without having to worry about how much detergent to use and how long to leave it on. CleanJet® does these chores for you automatically effortless cleaning at the touch of a button.
- The multi-step program adjusts temperatures, soaking times and drying times depending on how dirty the cooking cabinet is and calculates exactly how much detergent and rinsing agent to use, ensuring perfect, hygienic cleaning results in accordance with HACCP every time.
- The CPC switches off automatically once the cleaning step has finished, making for greater safety in your kitchen and reducing supervision to a minimum.
- The various steps enable the cleaning process to be adapted depending on how dirty the cooking cabinet is. This means you can choose the step which is most suitable for your particular requirements.
- The cleaning mechanism, detergents and time / temperature settings are carefully co-ordinated to prevent the build-up of cooking residues and lime-scale, guaranteeing top food quality every time.
- Odourless detergent is applied automatically with the door closed, protecting the users health and preventing unpleasant smells.

For reasons of hygiene and in order to prevent operational faults the ClimaPlus Combi® must be cleaned daily after it has been used. When you switch off the power supply in your kitchen after you have finished cooking for the day, please ensure that the electricity and water supply for the CleanJet® are still switched on. It is advisable to check the temperature of the cooking cabinet before switching on the CleanJet® system. Press the cooking cabinet temperature button. The current temperature will appear in the display. If it is above 100°C, reduce the temperature to below 80°C using the automatic cool-down function.

NOTE!

Make sure that the CleanJet® moves up and down during cleaning and that the spray heads rotate. This is the only way to guarantee a satisfactory cleaning result. After cleaning, check that the cleaning solution is completely rinsed away.



Follow the procedure described below:

- Make sure no cooking media or programs are selected.
- Remove racks, trays, containers etc. Mobile oven racks and run-in rails can be left in the cooking cabinet.
- Insert Clean Jet® (see page 80). If the temperature is too high, follow the instructions on page 77/78.
- Close the door of the unit.

Hints:

Using a damp cloth, wipe under the drip tray on the outside of the unit and around the glass panel on the inside of the door, including the door drip tray, to ensure that these areas are also cleaned properly. Replace the door drip tray before starting the CleanJet® system as water and detergent collect here during cleaning.

Operating CleanJet®

Once the CleanJet® has been placed in position the ClimaPlus Combi® automatically goes into self-clean mode.

The following appears in the cooking cabinet temperature display

The pre-set cleaning step STEP 1 appears in the IQT display.

Select the appropriate cleaning step, e.g. STEP 3 using the central dial.

Cleaning steps 1 to 4 and QUICK can be selected depending on how dirty the cooking cabinet is (see table on page 79). To select the additional steps 0 and 5/6, see page 73.

Start the CleanJet® system using the Program/Start button.

The following messages will appear during the cleaning step:

- Time display: time remaining until end of step.
- IQT® Sensor display: the program is running, i.e. is active.
- IQT® display: CleanJet® has started.

Once the selected cleaning program has finished the buzzer sounds for 20 seconds and END appears in the time display.

As soon as you open the door of the cooking cabinet, END and ACTIVE disappear. CLEANJET and the number of the cleaning step which has just finished reappear. The CPC is then ready for another cleaning program.

As soon as you remove the cleaning arm the unit goes into stand-by mode (the time appears in the display) and is ready for cooking.



The ClimaPlus Combi® is approved for unsupervised operation. No-one needs to be present while the cleaning program is running or after it has finished.

Operating CleanJet®

Selecting cleaning steps "0", 5 and 6

In addition to the steps mentioned above (steps 1-4 and QUICK) you can also select steps 0, 5 and 6.

Follow the procedure described below:

- Do not insert CleanJet®
- After ensuring that no cooking medium is selected, hold cooking cabinet temperature and clock button down together for about 10 seconds

You are now in the menu for RATIONAL settings (see also page 62 of the manual).

The time display will initially show the time system (choice of 24.00 or AM:PM). If you now press the cooking cabinet temperature button you will come to the language selection option, then the °C/Fahrenheit F selection option and finally to CleanJet® mode

The following appears in the cooking cabinet temperature display

The time display shows STANDARD or the last selected step

Using the central dial you can choose the STANDARD step, +STEP 0 and +Step 56.

Confirm your program selection using the Program/Start button and slot the CleanJet® into position

The steps selected here supplement steps 1-4 and QUICK offered in the IQT® display i.e.

- If you select "+STEP 0" you can also select step 0 from the IQT® display. In other words, you can now choose from steps 0,1,2,3,4 and QUICK.
- If you select "+Step 56" you can also select Step 5 or Step 6 from the IQT® display. In other words, you can now choose from steps 1,2,3,4, QUICK and steps 5 and 6.
- If you select the STANDARD step you will be able to choose from the basic steps 1,2,3,4 and QUICK mentioned above.



e.g.

A description of the steps and details of how long each takes are given on page 79.

Interrupting the cleaning program

If the cooking cabinet door is opened during the cleaning program the detergent / rinsing agent pump, the cleaning arm and the rotary jet are immediately switched off.

Only open the door if absolutely necessary!

When the cleaning arm is removed, the message "RINSE/START" appears in the IQT®-display, flashing alternately.

In this mode all cooking functions are locked.

To continue with the program slot the CleanJet® back in place and close the door.

If necessary top up the rinsing agent in the dispenser.

Then press the Program/Start button until the rinse program starts.

The following appears in the time display

The following appears in the IQT® Sensor display

The following appears in the IQT® display

The rinse program lasts around 3 minutes and flushes all residual detergent and rinsing agent out of the cooking cabinet and the supply pipes. This means that no chemical residues can get onto your food even if the cleaning program is interrupted accidentally.

At the end of the rinse program the buzzer sounds. The time display first shows "END" and, once the door has been opened, "CLEANJET". You can now either select another cleaning step using the central dial or remove the CleanJet®. When the arm is removed all displays apart from the time display disappear and the unit is ready for cooking.

Detergent/rinsing agent may escape as the rotary jet gradually comes to a halt. Important: Hot steam may escape. Danger of scalding. Please open door slowly



Interrupting the cleaning program

If you accidentally interrupt the cleaning step and want to start the rinse program but have not replaced the arm or closed the cooking cabinet door, the CPC will automatically tell you that you have forgotten to do so:

If you press the Program/Start button when the door is open, the instruction CLOSE DOOR appears in the time display and CLEANJET starts flashing in the cooking cabinet temperature display.

The buzzer also sounds.

Slot the arm into place and close the door.

You can now start the rinse program by pressing the Program/Start button.

To guarantee perfect cleaning results please ensure that there is sufficient detergent and rinsing agent in the dispenser.

Insufficient detergent and rinsing agent

If the detergent or rinsing agent runs out while the cleaning step is running the buzzer sounds for about 30 seconds.

The IQT® Sensor display indicates whether detergent or rinsing agent is required.

A message in the IQT® display indicates that the dispenser needs filling.

Fill the dispenser within 4 minutes (see page 81) and restart the cleaning program by pressing the Program/Start button.

For safety tips and information on refilling the dispenser see page 81.

Tip:

If the rinse-aid refill container is empty and there is no rinse-aid available, it is possible to refill it with water once only.



CLOSE DOOR



CLEANJET

Prog
Start



CLEANER / RINSE



CONTAINER /

REFILL

Prog
Start

Insufficient detergent at the end of a step or after the refill time has expired

If a cleaning problem goes unnoticed, e.g. while the cleaning program is running at night, or if the fill-up time of 4 minutes is exceeded, the program continues automatically despite the problem.

The following messages are displayed at the end of the cleaning program to let you know that the detergent or rinsing agent ran out:

The following appears in the time display



A message instructing you to fill up the dispenser with detergent or rinsing agent flashes alternately in the IQT® Sensor and IQT® display.



Once the door has been opened "CLEANJET" will be displayed in the clock display and "LEVEL" in the IQT-display.

Once the door has been closed, cleaning can be started again.

When the arm is removed all displays apart from the time display disappear and the unit is ready for cooking

Too little rinsing agent at end of program or if the refill time is exceeded.

RINSE/START is displayed alternately in the IQT display.



Please fill up the rinsing agent and press START. The device is rinsed for 3 minutes and is then ready for operation again.

Troubleshooting

Fault	Cause of fault	Remedy
Unit is not cleaned	No cleaning agent in the device	Fill cleaning agent (Page 105)
	Cleaning level set is too low	Select suitable cleaning level (refer also to page 97)
	Original RATIONAL cleaning agent is not being used	Use original RATIONAL cleaning agent
Display "SPUELEN" - "STARTEN"	CleanJet arm faulty	Contact RATIONAL Service or Service Partner
	No rinsing agent in the device.	Fill rinsing agent (Page 105)
Display "SERVICE 5" "SERVICE 6"	Hose assembly under the device bent or interrupted	Remove container from the device (only 61, 101, 102) (Page 105) and check hose assembly. If damaged please request Service.
	Cleaning system faulty	Contact RATIONAL Service or Service Partner! Rinse out device thoroughly with hose attachment! Display goes out when the keys "Cooking chamber temperature" "+CLOCK+IQT" are pressed simultaneously for longer than 10 seconds. Warning: There can be cleaning agent in the hose assembly. Please heat the device for at least 5 minutes in the operating mode "Humid heat" and then rinse thoroughly! Please repeat this procedure 3 times! Then you can use the unit for cooking again.

Operating CleanJet®

Power failure

If there is a power failure while the program is running or if the device is switched off for more than 4 seconds, only the word CLEAN will be shown in the IQT® display.

Once power has been restored hold the Program/Start button down until the rinse program starts. This will remove any residual rinsing agent and detergent from the cooking cabinet.

At the end of the rinse program the buzzer sounds. The time display first shows END and, once the door is opened, CLEANJET. You can now either select another cleaning step using the central dial or remove the CleanJet®.

When the arm is removed all displays apart from the time display disappear and the unit is ready for cooking.



TOO HOT message

CleanJet® displays a TOO HOT message in the following cases:

1. Cooking cabinet temperature too hot **before** CleanJet® is started This happens if the cooking cabinet is still very hot from a previous program.
2. Cooking cabinet temperature too hot **after** CleanJet® has been started This happens if the temperature is low enough to start the CleanJet® but residual heat causes the temperature of the cooking cabinet to rise during the cleaning program

Re 1.

If the temperature in the cooking cabinet is more than 100°C and you insert the CleanJet® to start a step the following messages appear:

In the cooking cabinet temperature display
The buzzer also sounds.



In the time display



The last selected step appears in the IQT® display



e.g.

Remove the CleanJet® and close the door. Start the cool-down step (see page 56 of the manual) and cool the cooking cabinet down to below 80°C.

Re. 2.

If the temperature is only just below 100°C when you start the CleanJet®, residual heat can make the temperature rise to over 100°C during the program.

In this case the following messages are displayed:

The message TOO HOT flashes in the cooking cabinet temperature display and the buzzer sounds



The duration of the cool-down program, which starts automatically if the cooking cabinet is too hot, is shown in the time display



In the IQT® Sensor display



In the IQT® display



A rinse program starts automatically and reduces the temperature of the cooking cabinet to below 100°C. The TOO HOT message disappears, the other displays stay the same and the buzzer stops.

When the cooking cabinet temperature has cooled down to well below 100°C the word END appears in the time display.



Now open the door.

All displays disappear.

The word CLEANJET appears in the time display



You can now either select a cleaning step using the central dial or remove the arm (see below).

The steps are shown in the IQT® display.



e.g.

Select a step, close the door and press the Program/Start button.



or

When the arm is removed all the displays apart from the time display disappear and the unit is ready for cooking.

Description of cleaning steps

Step	When to use
0*	Very light soiling from baked goods
1	Light soiling from cooking vegetables and fat-free products
2	Light soiling from several batches of mixed foods (vegetables, meat) containing small quantities of animal fat
3	Medium soiling from several batches of meat or grilled products
4	Heavy soiling from several batches of meat/grilled products alternated with starchy and sugary foods
Step 5*	Heavy soiling, particularly from multiple batches of fatty grilled products, baked-on cooking residues or heavy soiling from mixtures of vegetables, meat or grilled products
Step 6*	Very heavy soiling from virtually constant preparation of fatty grilled and fried products in conjunction with sugary marinades/spice mixes
QUICK	Quick step for rinsing between batches; particularly suitable for heavy soiling from fatty products. For removing encrusted residues and deposits; no drying step is used, preventing any remaining deposits from being baked onto the surface of the cooking cabinet

Duration of the cleaning programmes

Step-	Duration in minutes	
	CPC 61/ CPC 101	CPC 102/ CPC 201/CPC 202
0	23	39
1	24	42
2	52	61
3	70	82
4	89	103
5	108	124
6	127	145
Quick	12	ca. 14

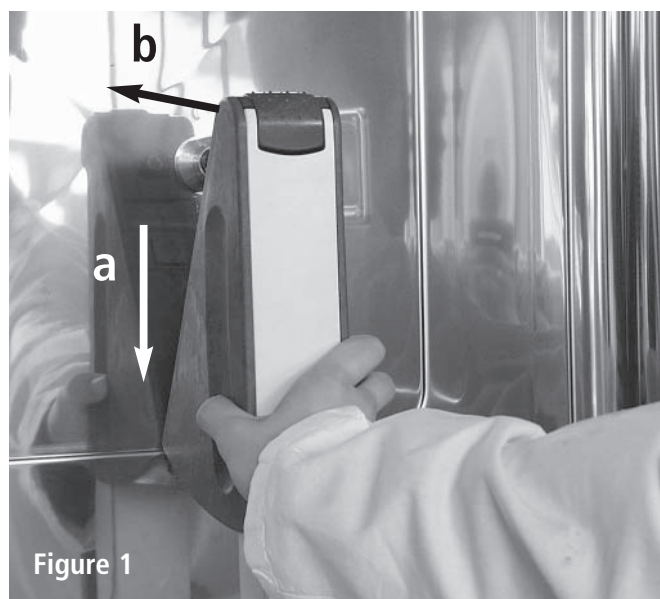
* Description of how selecting the steps, page 73

Using the CleanJet®

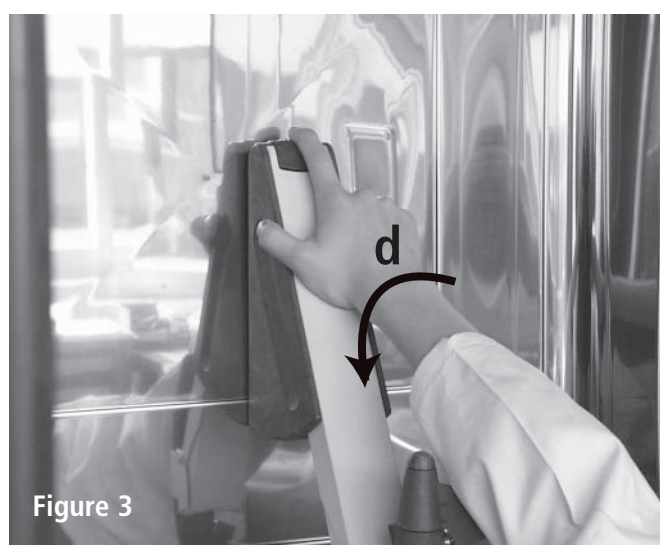
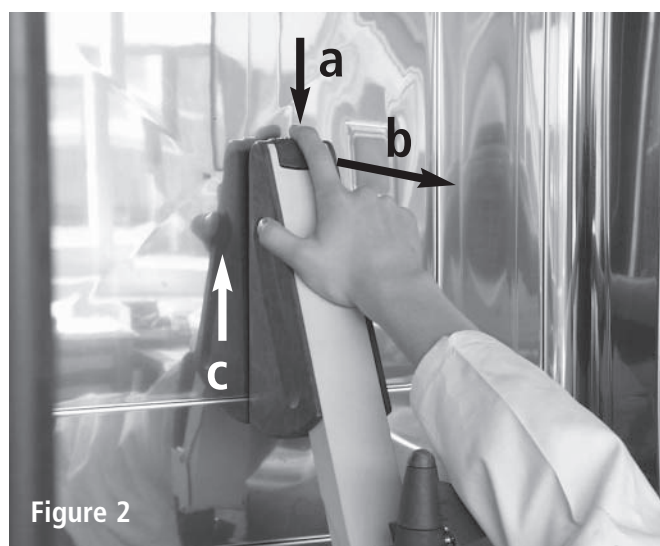
1. Remove CleanJet® from its holder
2. Insert CleanJet® in unit (Figure 1):
 - a) Place CleanJet® at an angle on the guide pins
 - b) Push CleanJet® backwards towards the back wall of the cooking cabinet until you hear it slot into place in the adapter.

6x1/1GN, 10x 1/1GN, 10x2/1GN: 1 CleanJet®

20x 1/1GN, 20x2/1GN: 2 CleanJet®



3. Remove CleanJet® (Figure 2):
 - a) Press ribbed button down using index finger
 - b) Swivel CleanJet® forward and release the button
 - c) Lift CleanJet® out of the adapter
 - d) Turn CleanJet® over so that the water in the arm can drain away via the cooking cabinet. Alternatively you can pour the water down a drain in the kitchen (Figure 3).



Topping up detergent/ rinsing agent

Safety tips

Wear suitable protective clothing, gloves and goggles when topping up or handling detergent and rinsing agent. To achieve the best cleaning results we recommend only using original detergent and rinsing agent. Other detergents/rinsing agents may damage the unit.



RATIONAL bears no liability for damage caused through the use of detergents and rinsing agents produced by other manufacturers. The RATIONAL hygiene guarantee applies only if original RATIONAL detergent and rinsing agent are used



Table-top units

1. Pull out dispenser from under the unit until the coloured lids are clearly visible (Figure 1)

Note: red lid = detergent; blue lid = rinsing agent

Attention:

If you have a CPC with AeroCat® then you should dilute the detergent 1:1 with water.

See also the label on the device (figure 4).

2. Open the lids and pour in detergent/rinsing agent (Figure 2)
3. Close lids
4. Push dispenser back under the unit.



Figure 1



Figure 2

Floor models

1. Remove the screw tops from the canisters
2. Screw the red lid and the red hose onto the canister of detergent; screw the black lid and transparent hose onto the canister of rinsing agent
3. Attach both hose connections to the bottom left of the front of the CPC (Figure 3):

Right-hand connection: detergent

Left-hand connection: rinsing agent



Figure 3



Figure 4

Cleaning the dispenser table-top units

Note: Dispenser must only be cleaned when completely empty.



1. Pull the dispenser out from under the unit until the coloured lids are clearly visible. Do not open the lids!
2. Push the retaining clip on the left-hand side of the runner downwards and away from you until the dispenser can be pulled almost right out.
3. Pull the hose end pieces upwards out of the adapter sleeves on the dispenser.
4. Pull the dispenser right out and clean as required.



Optional for floor models: Trolley for canisters and CleanJets®. Suitable for a range of applications.

Manual cleaning



Manual cleaning

As an alternative to cleaning with CleanJet® you can also clean the ClimaPlus Combi® by hand.

- Let the cooking cabinet **cool down (to below 60 °C)**.
- Switch the appliance off
- Spray the cooking cabinet and inside of the door, the door gasket, **the space behind the swivel air baffle** and both sides of the air baffle with special cleaner.

IMPORTANT:

Follow the safety instructions on the RATIONAL spray bottle and the cleaner container.



- Close the cooking cabinet door and leave the cleaner to **work** for about 20 minutes.
- Set the cooking mode / mode selector to **"Moist Heat"** (steam).
- Set the timer to **15 minutes**.
- Shut the cooking cabinet door.
- After 15 minutes, rinse the appliance thoroughly **(including the space behind the air baffle)** with the integrated hand shower.
- Wipe the cooking cabinet and door gasket with a damp cloth, and if necessary open the inner glass out and wipe it too.
- Dry the cooking cabinet for 10 minutes with "dry heat" (hot air) at 150 °C.
- After cleaning, do not close the door of the cooking cabinet, but leave it slightly ajar.

Alternatively:

Spray on the cleaner.

- Use the IQT® key and central dial to **select and start the "Clean" program** (takes 40 minutes)
- When the program is completed, **rinse** the cooking cabinet and the space behind the air baffle thoroughly with the hand shower.
- **Wipe** the door and door gasket with a damp cloth.
- **Dry** the cooking cabinet for 10 minutes with hot air at 150°C.
- The best way of cleaning the outside of the ClimaPlus Combi is with a soft, damp cloth.

Replacing the door gasket: look at page 86



Spray the cooking cabinet with the special cleaner



Rinse thoroughly using the hand shower



To clean between the double glass door panel, press the release bar and pull open (open the door).



Manual cleaning



Hints

- If the cabinet is heavily soiled, apply "moist heat" to the residue for ten minutes before cleaning to soften it up, and if necessary repeat the cleaning routine.
- Even if the ClimaPlus Combi is only used with "moist heat", it must be cleaned daily.
- The cooking cabinet, oven rack and floor of the cooking cabinet must be thoroughly rinsed out with water, so that all residues are removed.
- Then dry the cabinet as described.
- Leave the oven rack, grids and containers in the cooking cabinet during cleaning.
- Residues on grids and containers which have first been softened up but are not removed by rinsing can be cleaned by placing in the dish-washer.
- Never use acidic or corrosive liquids on the aluminium trays as this could cause damage to the material and discolouring.

Safety hints

- Do not use a high-pressure cleaner.
- Do not use acids or let acid fumes come into contact with the protective layer of the unit's stainless steel, otherwise it will be damaged and could cause discolouring.
- Observe the handling instructions on the cleaner canister.



1. Materials

Hand pressure spray gun

(always use the original RATIONAL spray pistol!)

The practical cleaning aid.

Robust pressurized container with pump handle.

Fitted as standard with two different spray nozzles and separate extension.

Holds 1.5 litres.

Special cleaner

Dissolves even encrusted dirt without scrubbing. Easy to use, gentle to surfaces and biologically degradable. 11 kg container.

Follow the safety instructions on the cleaner container.

An EC safety data sheet is available on request.

Handling the spray bottle

Fill the spray bottle

- Fill the bottle with liquid no higher than the "max" level.
- Put the pump in place, screw it on and tighten it so that the pressure needed for spraying can be built up.
- Pump air into the container using the pump lever.
- Depress the pump lever while pointing the spray nozzle into the unit.



Safety hints:

- Wear the proper protection: protective glasses and gloves.
- Never leave the container unused and under pressure for any length of time. Slowly unscrew the pump head so that the compressed air can escape.
- Rinse the nozzle, nozzle extension and nozzle tips after each use.
- Clean and rinse the cleaning bottle with warm water two or three times a week.
- If the pump piston becomes stiff, apply 2 or 3 drops of oil.

