
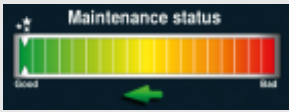



Efficient CareControl

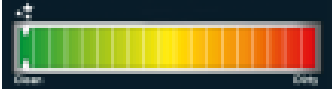
The intelligent **Efficient CareControl** automatically detects the appliance usage, the general care status and – just in time – optimizes the cleaning process to minimize the use of chemicals, water, and power. The amount of cleaning chemicals is suggested according to need. Combined with the special care tabs, this prevents lime scale building up in the first place.

The care and soiling status is displayed in the "Care" and "Clean" bar diagrams.

Care and Soiling Status Display

Step	Info/Button	Instructions
1		Press the button.
2		The top "Care" diagram displays the current care status of the appliance.
3		The bottom "Clean" diagram displays the current soiling status of the appliance.

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A green bar:

"Care" display: The appliance has the ideal care status. Steam generator is free of lime scale.

"Clean" display: The unit was cleaned recently.



A yellow bar:

"Care" display: The appliance has a medium care status. Steam generator has a slight amount of lime scale.

"Clean" display: The appliance is dirty, but you can continue producing until the cleaning request appears.



A red bar:

"Care" display: The care is insufficient and the appliance must be cleaned with CleanJet® +care more often.

"Clean" display: The appliance is very dirty and should be cleaned at the cleaning request.



Trend in changes in the "Care" display: improves.



Trend in changes in the "Care" display: deteriorates.

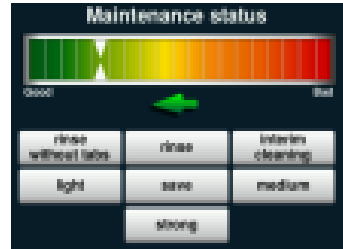
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Cleaning request

CareControl recognizes when CleanJet® +care cleaning has to be carried out. CareControl takes individual cleaning and working habits into account, such as longer breaks or the end of work. The recommended cleaning stages are marked in different colors.



Automatic display of cleaning request as soon as CleanJet® +care cleaning is necessary.



The recommended cleaning level is marked with a rotor symbol.

Step	Info/Button	Instructions
1	Please clean + care	You are requested to clean the unit.
2	CleanJet+care	Start CleanJet® +care by pressing the button or select "later".
3	medium	Select the recommended cleaning stage highlighted in color, such as "medium" and follow the instructions shown in the menu.



The CleanJet® +cleaning request is repeated at regular intervals until a CleanJet® +care cleaning process is carried out.

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Start clean

CleanJet® +care is the automatic cleaning system for cleaning and caring for the appliance.

The 7 cleaning programs allow you to adapt the cleaning process to the particular degree of dirt.



Note!

- For hygiene reasons and to prevent malfunctions it is essential to clean your appliance every day - risk of fire!
- Your appliance must be cleaned every day, even if it is only operated in "Steam" mode
- Only use cleaning and care tabs from the appliance manufacturer. The use of other cleaning chemicals can damage the appliance. Liability is not assumed for damages as a consequence!
- If you use excessive cleaning chemicals, this can cause foaming.
- Never place the tabs in the hot cooking chamber (> 60 °C).







- Leave the appliance door slightly open if it is going to be idle for a prolonged period (e.g. overnight).
- Cleaning the cooking chamber seal daily will extend the service life. Use a soft cloth and washing-up liquid to clean the cooking chamber seal - do not use a scouring agent.
- Clean the glass panes inside and out and the outer panels of the appliance, ideally using a soft, damp cloth. Do not use any abrasive or aggressive cleaning agents. Use mild household washing-up liquid and regularly clean the steel with a steel cleaning agent.
- Rinsing the drip pan and drain channel (tabletop units only): Clean the drip pan and drain channel regularly each day if the unit is frequently being used for grilling or preparing foods containing a large amount of grease or gelatin. Start by running the water-drain cleaning brush (Item no.: 60.75.779) into the drain opening up to the marking.

1/1 units 61 and 101: to the flag marking 2/1 units 62 and 102: to the plastic handle.

Avoid making jerky movements, which could damage the unit or the brush. After using the brush, rinse the drain channel with 1-2 liters of warm water. Do not use the spray jet on the hand shower for this.

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Step	Info/Button	Instructions
1		Press the button.
2	Cooking chamber too hot.	"Cooking chamber too hot" appears if the cooking chamber temperature is above 50 °C. Select "Cool Down" (see the "Cool Down" section).
3	Gentle	Select cleaning level, e.g. "gentle" .
4	Open the door.	Open the cooking chamber door, remove containers and sheets.
5		Warning! <i>Always wear protective gloves to handle the cleaning and care tabs - risk of chemical burns.</i>
6		Unpack the displayed number of cleaning tabs and place them in the indentation in the air baffle (tab basket) in the cooking chamber. See image on the next page.
7		Unpack the displayed number of care tab packages and fill them into the care container. See image on the next page.
8	Close door	The cleaning process starts automatically when the cooking chamber door has been closed.

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Warning!

- Do not open the cooking chamber door while cleaning is in progress – chemical cleaner and hot vapour may escape – risk of chemical burns and scalding. A horn sound is heard if the door is opened during the cleaning process.
- Once the CleanJet® +care cleaning process is aborted or has ended, check the entire cooking chamber (also behind the air baffle) for any cleaning tab residues. Thoroughly rinse away any cleaning tab residues from the entire cooking chamber (also behind the air baffle) with the hand shower - risk of chemical burns.
- During cleaning, all external core temperature probes may not be inserted through the cooking chamber door in the cooking chamber. These sensors must not be cleaned with the chamber! This leads to leaks during cleaning. Danger of chemical burns and scalding!

Chemical handling instructions



Warning!

Only use cleaning and care tabs by complying with the relevant safety measures, always wear, for example, protective gloves when handling the tabs - risk of chemical burns!



Table-top appliances:
Fill the tray with the displayed quantity of care tab packages.



Standalone appliances:
Fill the flap with the displayed quantity of care tab packages.



Cleaning tab: Remove protective film.



Insert the cleaning tabs into the indentation in the air baffle.



Do not insert tabs into the cooking chamber - risk of damage.

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Prior to the start of CleanJet® +care cleaning, make sure that the hanging racks or mobile oven rack are correctly inserted in the cooking chamber.

When using softened water, the recommended quantity of cleaning tabs can be reduced by up to 50%. If foam starts to collect despite adding the correct dosage of tabs, it is necessary to reduce the number of cleaning tabs used. If the level of foam increases despite reducing the cleaning tab dosage, please contact the Service Partner/customer service who can recommend other measures, e.g. the defoaming tab.

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Cleaning Stages

Cleaning Stage	Description/Application	Tabs
rinse without tabs	Rinse cooking cabinet with warm water.	No
rinse	For non-greasy limescale deposits (e.g. after baking or steaming).	Care
interim cleaning	"Short cleaning time" - for all soiling, but without drying and rinsing.	Cleaning agent
light	For lighter soiling(e.g. after mixed loads), applications up to 392 °F (200 °C).	Cleaning agent & Care
save	For light soiling (up to 392 °F / 200°C) with as economical a use of chemicals and water as possible.	Cleaning agent & Care
medium	For roasting and grilling deposits (e.g. after cooking chicken, steaks, or grilled fish).	Cleaning agent & Care
strong	For heavy roasting and grilling deposits (e.g. multiple loads of chicken, steaks, etc.).	Cleaning agent & Care