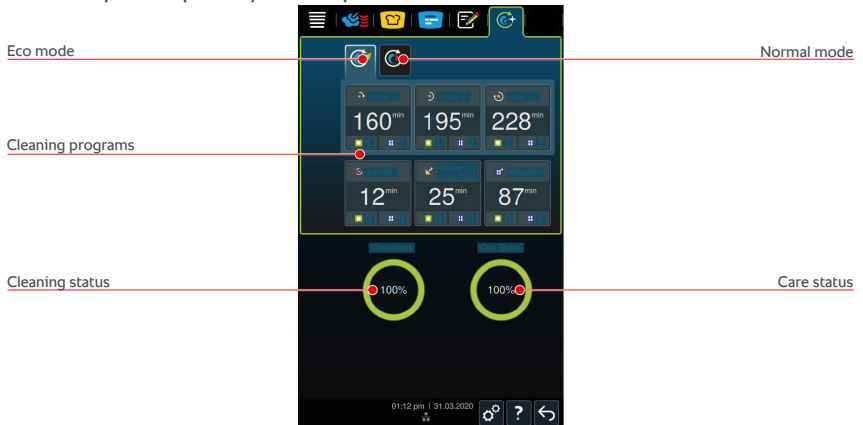


## 17 Automatic cleaning - iCareSystem



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.



### 17.1 General safety information

- Only use the manufacturer's recommended Active Green cleaner tabs and care tabs in automatic cleaning.

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 message will appear prompting you to close it again.
- 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.
- Before preheating the cooking system for use, remove all cleaning products and cleaning product residues.

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

- If you touch cleaning agents when not wearing gloves or your skin otherwise comes into contact with Active Green cleaner tabs, 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.

## 17.2 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 use less cleaning chemicals and water to clean the cooking system, 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.

## 17.3 Cleaning programs

The following cleaning programs are available to you:

Program	Mode	Description	Care product
<b>Light</b>	Eco / Normal	Suitable for removing minor food residue and limescale accumulated when using the cooking system at temperatures of up to 200°C.	<ul style="list-style-type: none"> <li>▪ Active Green cleaner tabs</li> <li>▪ Care tabs</li> </ul>
<b>medium</b>	Eco / Normal	Suitable for removing stains and limescale that have accumulated during cooking paths involving grilling or frying.	<ul style="list-style-type: none"> <li>▪ Active Green cleaner tabs</li> <li>▪ Care tabs</li> </ul>

Program	Mode	Description	Care product
<b>strong</b>	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"> <li>▪ Active Green cleaner tabs</li> <li>▪ Care tabs</li> </ul>
<b>fast</b>	–	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"> <li>▪ Active Green cleaner tabs</li> </ul>
<b>Rinse w/o tabs</b>	–	Suitable for removing water-soluble dirt and grime.  This cleaning program does not reset the forced cleaning timer.	–
<b>Rinse</b>	–	Suitable for removing stains containing limescale that occur during cooking paths involving baking or steaming.	<ul style="list-style-type: none"> <li>▪ Care tabs</li> </ul>



#### TIP

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

## 17.4 Cleaning and care status

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

### Cleaning status



- When the indicator is green, the unit is clean.
- When the indicator is yellow, the unit is dirty, but you can continue using it to prepare food until you are prompted to run a cleaning program.

- When the indicator is red, the unit 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.

## 17.5 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: 
  2. Select the desired cleaning program [▶ 148].
    - > With almost all cleaning programs, the cool-down function starts automatically if the cooking cabinet temperature is above 90°C.
  3. Open the cooking cabinet door.
  4. Remove any containers and trays from the cooking cabinet.   
**WARNING! Danger of burns! Wear safety gloves when removing trays and containers from the cooking cabinet.**



5. Unwrap the indicated number of Active Green cleaner tabs and place them into the floor drain sieve. **⚠️ WARNING! Danger of chemical burns! Wear tight-fitting protective glasses and chemical-safe gloves for reliable protection when handling Active Green cleaner tabs and care tabs.**
  6. Unwrap the indicated number of Care tab packages and place them into the care drawer.
  7. Close the cooking cabinet door.
- >> Automatic cleaning will start.
- >> When automatic cleaning is finished, a signal tone will sound.



#### TIPS



- If foam builds up in the cooking cabinet even though you have used the recommended number of Active Green cleaner tabs, use fewer tabs the next time you run automatic cleaning. If foam continues to build up, please contact your RATIONAL Service Partner.

#### See also

- 📄 Additional functions [▶ 63]

## 17.6 Canceling automatic cleaning

You can cancel all automatic cleaning programs at any time.

1. Press 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: 
  - > Remove the Active Green cleaner tabs.
3. Open the cooking cabinet door.
4. **⚠️ WARNING! Danger of chemical burns! Wear close-fitting protective goggles and chemical-resistant gloves to protect yourself reliably when working with Active Green cleaner tabs.** Remove the Active Green cleaner tabs from the cooking cabinet and dispose of them.
5. Rinse the cooking cabinet with water to eliminate any remaining Active Green cleaner tab residue.
6. Close the cooking cabinet door.
  - > Cancellation will proceed.
  - > Once cancellation has finished, you will be prompted to check the cooking cabinet for Active Green cleaner tab residue.

7. Open the cooking cabinet door.
  8. Close the cooking cabinet door.
- >> After that, the cooking system is ready for use again. The home screen will appear.



#### TIP

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

## 17.7 Forced cleaning after operating hours



If you have activated forced cleaning, you will be prompted to clean the cooking system after a defined 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**
  4. To activate forced cleaning, press this button: **ON**
  5. To set the time after which you want to be prompted to clean the cooking system, press this button: **Time to cleaning request** Please note that this time represents how long the cooking system has been in operation, not how much total time has passed.
  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: **Forced cleaning delay time**
  8. Set the time anywhere between 1 – 24 hours.
- >> The footer will indicate how many hours of operation are left until cleaning will be required.

## 17.8 Cleaning schedule

Use a cleaning schedule to specify the weekdays on which you want Forced cleaning [▶ 152] to occur.

1. Press this button:
2. Press this button: **Cleaning**
3. Press this button: **Cleaning schedule**
4. In order to define how the cooking system behaves when a cleaning request is issued, press this button: **Scheduled cleaning time**

5. If you do not want to be notified when the scheduled cleaning time arrives, press this button: **OFF**
6. If you want a warning to be displayed at the scheduled cleaning time, press this button: **Warning**
7. To specify that cleaning must be done immediately when a cleaning request is displayed, press this button: **Forced cleaning**
8. Tap  in the icon bar to return to the cleaning schedule overview screen.
9. Select the day of the week on which you want cleaning to occur.
10. Press this button: **ON**
11. Set the time at which you want cleaning to occur.
12. Tap  in the icon bar to return to the cleaning schedule overview screen.