

Appliance care.

iVario

The functional parts must be cleaned according to the care interval, but can be cleaned more frequently if required.



Interim & basic cleaning

Pan

Warning risk of burning! When cleaning directly after use, the cleaning water may heat up quickly due to the hot pan base.

- › Clean the pan, particularly in the corners and edges, after every cooking process using lukewarm water and a sponge. Use a degreasing cleaning agent or diluted vinegar if necessary.
- › Boil a little diluted vinegar in the pan to remove limescale or discolouration ("rainbow colours" after boiling). Then drain off the vinegary water and rinse thoroughly with fresh water.

Drain plug

- › Clean the drain plug by unscrewing the plug cover with the plug opened and thoroughly clean the opening. Also clean the plug cover and, in particular, the seal. The replaceable seal is attached to the drain plug. Screw in the plug cover once more after cleaning.



Cover seal

- › Clean the cover seal regularly. Check, in particular, the bottom sealing area (channel between the sealing lips) as water can collect in it. Check that the cover gasket is clean, particularly before pressure cooking. The cover seal is pressed into a guide on the cover edge.



Automatic water refill

If you do not use the automatic water refill daily, germs may form in the water line.

- › Clean the automatic water refill with detergent and a sponge every morning and night.
- › Rinse the automatic water refill twice a day with 3 litres of water.

Accessories

- › Let the accessories cool before cleaning.
- › Remove any food residues and layers of fat, starch and protein with a soft cloth.
- › In case of stubborn dirt, soak the accessories in lukewarm water and then remove the dirt with a soft cloth.



Basic cleaning

Unit housing

Always lower the pan before rinsing the outer surfaces of the iVario. Clean the exterior side of the pan with a soft sponge and a degreasing cleaning agent.

Control panel

Clean the control panel with a soft cloth. If the unit is switched on, you can activate the key lock by pressing and holding (3 sec) the setting button, and repeat to deactivate it again.



Key lock inactive



Key lock active

Steam nozzles

Remove the steam nozzles and clean them using the hand shower or in the dishwasher.



Pressure-cooking system

Carry out a cleaning cycle on the pressure system once a week by filling the minimum quantity of water (2-S: 4 litres; L: 10 litres; XL: 15 litres) into the pre-cleaned pan and operate in pressure mode for 5 minutes.

Hand shower

Rinse the hand shower by running water through it twice a day for 10 seconds. Make sure that the hose of the hand shower is clean before letting it retract into the housing.

- › Pull the hand shower hose out completely and hold it firmly.
- › Clean the hand shower and the hose with a soft sponge.
- › To remove stubborn scale, clean the hand shower and the hose with diluted vinegar.