

After a period of non-use

more than 2 days

- handshower - 1 minute
- steaming mode - 212 °F - 7 minutes

more than 7 days

- handshower - 5 minutes
- steaming mode - 212 °F - 1 hour

Daily cleaning

1 Switch the unit off **A**



2 Clean housing and touchscreen **B**

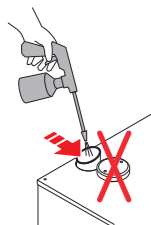


- Clean with a damp cloth and commercially available detergent.
- Remove lime with vinegar or citric acid.

Notice

- Do not clean the touchscreen with highly abrasive or chemically aggressive cleaning agents or highly abrasive sponges.

3 Clean the steam outlet **C**



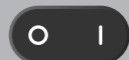
- Check the steam outlet connection and connected pipelines for deposits.
- Spray liquid cleaner into the steam outlet connection.

4 Prepare for automatic cleaning **D**



- Remove from the cooking chamber
 - food residue
 - pans and containers
 - backing trays
- Check the drainage sieve
 - it should not be obstructed
- Close the cooking chamber door.

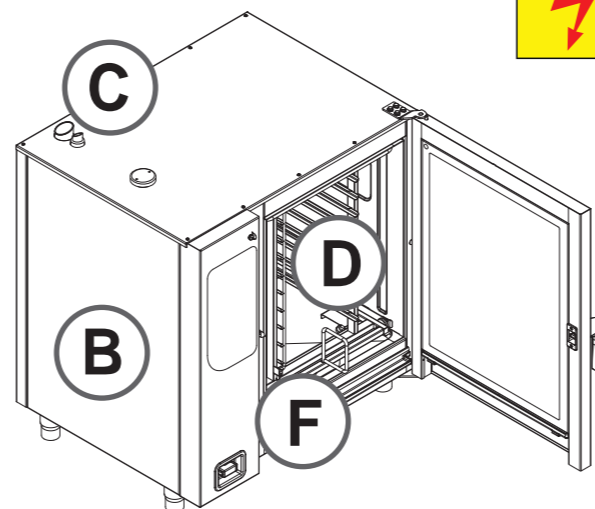
5 Switch the unit on **A**



Before cleaning, read and understand the complete operating manual that is supplied with the unit paying close attention to all safety messages



A



Warning

Danger from electric shock.

Caution

Risk of chemical burns.
Place the preheat bridge on the lower edge of the cooking chamber opening on models 20.15 and 20.21 when there is no tray trolley in the combisteamer.

6 Select the cleaning level **E**



- Tap

- Select the cleaning level.
- In the event of severe soiling, select 3 intensive and use 2 cleaning cartridges.

7 Start automatic cleaning **E**



- Tap Start

Notice

If necessary, the cooking chamber will cool down or heat up until the cleaning temperature of 140 °F is reached.

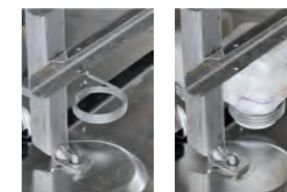
8 Insert the cleaning cartridge **D**



- **Ready**
- Insert the cleaning cartridge when prompted.



- Use only cleaning cartridges with an undamaged wax seal.
- Place the cleaning cartridge in the holder.



- Cartridge holders are located in
 - the air diverter
 - the tray trolley
 - the preheat bridge.
- Close the cooking chamber door.

Caution

Risk of chemical burns.
Keep the cooking chamber door closed during the cleaning cycle.

9 After automatic cleaning **D**

!! Remove the empty cleaning cartridge. !!



- Remove the empty cleaning cartridge.
- Use the hand shower to thoroughly rinse away any remaining cleaner or rinse aid.
- Use a gentle stream of water to flush away any drops of cleaning water that have collected on the floor in front of the unit.

10 Clean the door seal **F**



- During automatic cleaning, the outside surface of the door seal is not cleaned.
- The door seal must be cleaned separately.
- Use warm soapy water.
- Do not use aggressive cleaners.