

MI_2227: Use of scale remover – iCombi Classic



iCombi Classic Index J



100 min.



Standard



22/12/2022

Subject

The information describes the correct use of the scale remover to loosen stubborn limescale residues in the steam generator.

Affected product/accessories

iCombi Classic Electric and Gas

- 6-1/1
- 6-2/1
- 10-1/1
- 10-2/1
- 20-1/1
- 20-2/1

Required tool

- Standard
- Foot pump for descaling – article number 6004.0203
- Scale remover, clear 10 l canister – article number 6006.0111

General information

Target group

- This document is intended for skilled technicians, who have been certified by the manufacturer after attending training and safety instructions.
- Installation, inspection, maintenance, and repair work must only be carried out by trained technicians.
- It is recommended that only technicians authorised by the manufacturer perform inspection, maintenance and repair work.
- The unit may not be used, cleaned, or maintained by children. The unit may not be used for play. This is prohibited even under supervision.
- The unit may not be used, cleaned, or maintained by people with limited physical, sensory, or mental capacity or those without the necessary experience or knowledge, unless such people are supervised by a person who is responsible for their safety and who has been informed of the hazards of the unit.
- In order to prevent accidents or damage, the manufacturer recommends that technicians attend training and safety instructions.

Safety instructions

WARNING

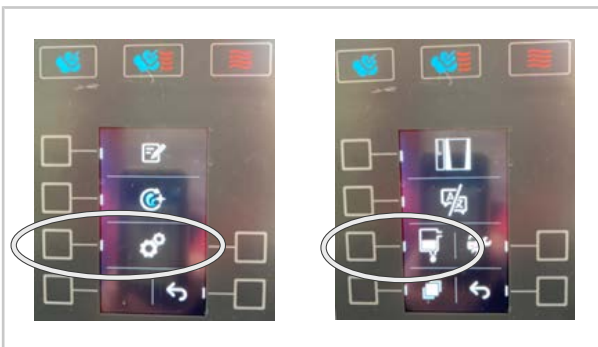
Risk of chemical burns and damage due to aggressive chemical liquids

There is a high risk of chemical burns and damage due to the use of aggressive chemical liquids when manually descaling the steam generator. The descaler can foam heavily during descaling.

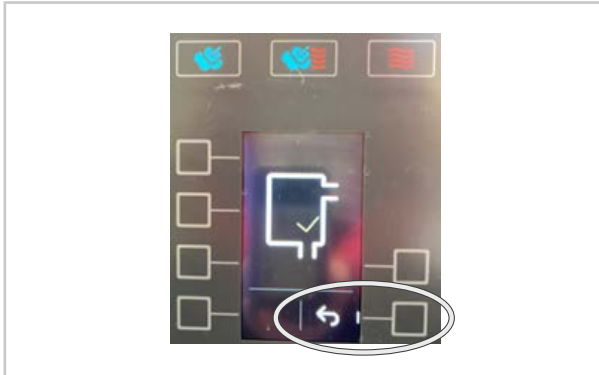
- Wear the appropriate protective clothing, gloves, protective mask and safety goggles.
- Use the unit manufacturer's descaling pump.
- Always observe the information on the safety data sheet for the descaler.
- If the descaler foams up:
Interrupt the filling process of the steam generator. Clean the cooking cabinet with the hand shower immediately to prevent damage.
- After manual descaling, clean the cooking cabinet thoroughly with clear water.

Work steps – manual descaling with scale remover

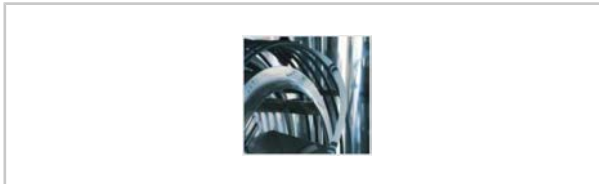
1. Remove the air baffle and the left hinging rack on a tabletop unit (6-1/1 - 10-2/1. With a floor unit (20-1/1 - 20-2/1), leave the mobile oven rack (HGW) in the cooking cabinet, complete with a baking tray. You can place the scale remover canister on the baking tray later.
2. Spray the entire cooking cabinet with the hand shower, as the scale remover can cause stains and corrosion in the cooking cabinet.
3. Close the water tap.
4. No processes may run in the background.
Then go to the second page in the settings.
Press "Empty steam generator".
Steam generator is drained.



5. When the steam generator is completely emptied, press the "Back" button.



6. Now guide the hose of the foot pump into the steam inlet opening until the tip of the hose is completely within the steam generator.
Notice: You can use the allocation of the markings described in the instructions for the descaler pump.



7. **Warning! Aggressive chemical fluid – risk of chemical burns. It is essential that you use: Protective clothing, safety goggles, gloves, face mask and the unit manufacturer's descaler pump.**
8. Hook in the hinging rack.
9. Fix the hose with wire hooks.
10. Place the canister with scale remover in the cooking cabinet and guide the hose into the canister.
11. Now pump the scale remover into the steam generator very slowly.
Notice: Scale remover reacts with limescale and can foam over. If foam emerges from the steam outlet opening, do not pump in any more scale remover!

Scale remover: Quantities for electric units only

6-1/1 GN - 3.5 litre
 6-2/1 GN - 6 litre
 10-1/1 GN - 6 litre
 10-2/1 GN - 8.5 litre
 20-1/1 GN - 9 litre
 20-2/1 GN - 11.5 litre

Scale remover: Quantities for gas units

6-1/1 GN - 4 litre
 6-2/1 GN - 6.5 litre
 10-1/1 GN - 7 litre

10-2/1 GN - 9 litre
20-1/1 GN - 8 litre
20-2/1 GN - 11 litre

12. Remove the canister and accessories from the cooking cabinet. Rinse the accessories and the cooking cabinet thoroughly with water (hand shower).
 13. Insert the air baffle and the hinging rack on the left and lock them in place.
 14. Close the doors and leave the scale remover to work for 45 minutes.
 15. After 45 minutes of descaling, empty the steam generator again as described in steps 4 and 5.
 16. Open the water tap. After a few moments, the unit will start filling up the steam generator again.
Repeat the rinsing process two more times. To do this, always press "Empty steam generator" and always wait until the steam generator has been completely filled again.
 17. Now let the unit run in steam mode for 10 minutes.
 18. Spray the entire cooking cabinet with water. Use the hand shower for this, for example.
 19. Perform a reset of the current filling volume.
In the Service level, press the "Diagnostic" tab.
Select "Actual Volume" and press "Reset".
 20. The unit automatically determines the current filling volume of the steam generator.
This process takes a few minutes. As soon as the process is complete, this will be displayed.
- >> >> The unit is now ready for cooking again.

Aborting the descaling process:

- a. If you want to abort the descaling process and scale remover is already in the steam generator, you must complete step 12 - 18.
The reaction time of 45 minutes (step 14.) can be omitted.

