

iVario®

User information – Care and cleaning





TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE THIS COVER. NO USER-SERVICEABLE PARTS INSIDE. REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY.

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1 Cleaning and care

1.1 Cleaning interval

After use, functional components must be cleaned in accordance with the care interval, though they can be cleaned more frequently if necessary.

Care intervals	Function parts
Daily	- Inside and outside of pan - Pan valve - Steam vent - Core temperature probe - Pan lid seal - Control panel - Automatic water filling - Hand shower - Plastic parts - Accessories
Weekly	On cooking systems with the pressure-cooking option, after max. 20 hours of pressure cooking: - Locking system - Pressure cooking system
Semi-annually	Automatic water intake aerator

1.2 Care products

Suitable care products

- Clean the cooking system using lukewarm water and a sponge.
- If the inside of the pan shows signs of scale buildup or discoloration, clean it with diluted vinegar.
- Clean stubborn residues on the inside of the pan with a brush or sponge (see RATIONAL accessories); use a scouring agent if needed.
- Scouring agents.

Unsuitable care products

Do not use any of the following products to clean the unit or its functional components or accessories:

- Hydrochloric acid, lye, sulphurous substances, or other oxygen-consuming agents
- Steel wool
- Sharp or pointed tools

1.3 Cleaning the pan

CAUTION

When the pan base is hot, cold water may heat up very quickly and sizzle out of the pan.

Coming into contact with hot water droplets can cause scalding injuries.

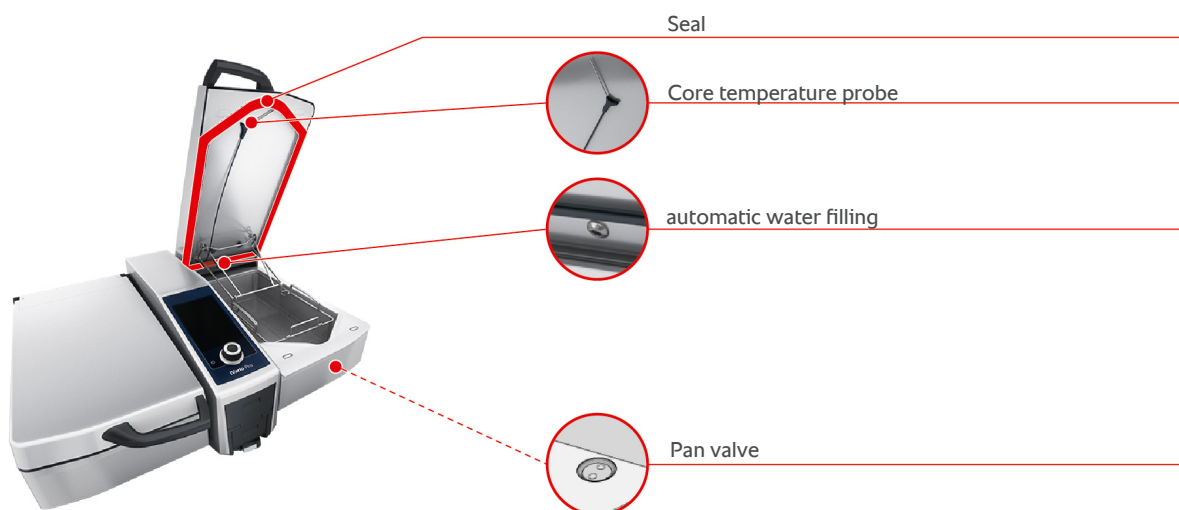
1. Allow the pan to cool on its own. Do not attempt to accelerate the process using cold water or ice.

NOTE

Reduced pan corrosion resistance due to insufficient cleaning

The high-quality stainless steel pan surface combines with the oxygen in the air to form a protective chromium dioxide layer. Cleaning with a brush or sponge does **not** affect this protective layers, since the oxygen in the air recombines with the stainless steel to form a new protective layer. Food residues and moisture can prevent the protective layer from forming and, thus, reduce the pan's corrosion resistance.

1. Clean the inside of the pan with lukewarm water and a sponge after each cooking process. Intermediate cleaning is particularly important after preparing food containing salt.
2. Remove any layers of residue (salt, lime, fat, starch, and protein layers) with degreasing detergent or diluted vinegar. Rinse thoroughly with clean water.
3. Remove stubborn residues with a brush or sponge.
4. Do **not** use hydrochloric acid, sulphuric acid, or other oxygen-reducing substances to clean the pan.
5. Before leaving the pan for longer periods of time (e.g., overnight), dry the inside of the pan thoroughly with a cloth. Leave the pan lid open to dry out. **Never** use the built-in heater for drying purposes.
6. Use commercially available cleaning agents **without chlorides**.

**Cleaning the pan interior**

1. Make sure to clean the edges and corners of the pan thoroughly.
2. Remove any traces of food and grease, starch, or protein residues.
3. To remove stubborn scale deposits or stains, pour diluted white vinegar into the pan and bring it to a boil.
4. After that, drain the diluted vinegar and rinse the pan thoroughly.

Cleaning the pan exterior

1. Only clean the pan exterior with the pan fully lowered.
2. Clean the pan exterior using a soft sponge.
3. When cleaning, make sure to apply water to the cooking system only from above.

Cleaning the pan lid seal

1. Clean the pan lid seal using a soft sponge.
2. Make sure to clean the groove between the edges of the seal, which may have collected water.

Cleaning the core temperature probe

1. Clean the core temperature probe and its cable using a soft sponge.

Cleaning the steam vent

Please note that cooking systems without a pressure cooking feature have one steam vent. Cooking systems with a pressure cooking feature have two steam vents.

1. Remove the steam vent by hand, without using tools.
2. Clean the notch for the steam vent using the hand shower.
3. Clean the steam vent using the hand shower or in the dishwasher.
4. Reinsert the steam vent.

Cleaning the aerator



Clean the aerator regularly - at least once every six months, but possibly more as needed, depending on soiling and water hardness.

To clean the aerator, you will need the service key (see image) which is included in the iVario starter kit.

Cleaning tip: To do this, soak the aerator overnight in a container of white vinegar.

Proceed as follows:

1. Place the key on the aerator and unscrew it.
 2. Clean the aerator using a mixture of vinegar and water.
 3. Rinse the aerator with water.
 4. Flush 1/4 gal of water through the Variodose without the aerator in order to clear residual particles from the line.
 5. After cleaning the aerator, replace it using the service key.
 6. Tighten the screw connection.
- >> Full aerator functionality will then be restored.

Cleaning the automatic water intake

1. Clean the automatic water intake every morning and evening using dish soap and a soft sponge.

Cleaning the pan valve

1. Open the pan valve.
2. Unscrew the pan valve.
3. Clean the opening, the lid, and the seal of the pan lid using a sponge.
4. Screw the pan valve on again.

1.4 Cleaning the hand shower

1. Pull the hand shower hose all the way out and hold it in place.
2. Use a soft sponge to clean the hand shower and the hose.
3. To remove stubborn scale deposits, clean the hand shower and the hose using diluted vinegar.

1.5 Cleaning the control panel

⚠ CAUTION! Avoid cuts! The selection dial has sharp edges. Wear gloves when cleaning the selection dial and the surfaces around it.

1. Remove the selection dial by hand, without using tools. Lift straight up.
2. Clean the selection dial and the surface underneath it using a soft cloth.
3. Reattach the selection dial.

If your cooking system is equipped with a lockable control panel, the lockable control panel must be unlocked and the cover opened before cleaning the control panel.

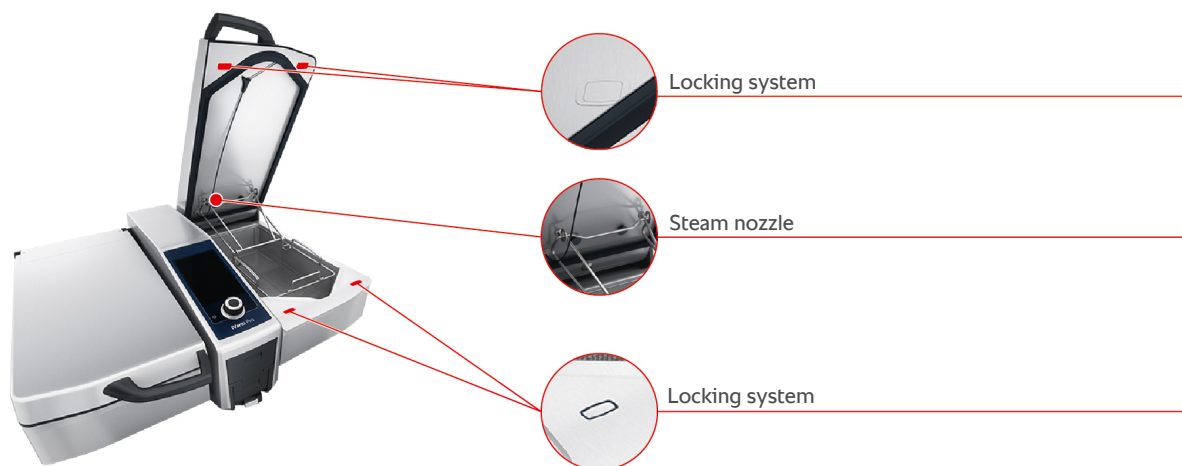
You can lock the display before cleaning it, in order to keep from accidentally starting cooking paths, taking action or accessing functions.

1. Press and hold this button: 
 - > After a few seconds, the display lock will activate and this symbol will be shown: 
2. Clean the display using a soft cloth.
3. To unlock the display, press and hold this button: 
 - > The display will show this symbol: 
4. Remove the selection dial by hand, without using tools. Lift straight up.
5. Clean the selection dial and the surface underneath it using a soft cloth.
6. Reattach the selection dial.

1.6 Cleaning accessories

1. Allow accessories to cool before cleaning them.
2. Use a soft cloth to remove any traces of food and grease, starch or protein residues.
3. If the stains do not come out easily, soak the accessory in lukewarm water and then use a soft cloth to wipe them clean.

1.7 Cleaning the pressure cooking system (optional)



Cleaning the pressure cooking system

1. Clean the pan [► 4].
2. Fill the pan with water to the minimum-fill line.
3. Close the pan lid.
4. In the menu bar, press this button: 
5. Press this button: 
6. Set the **cooking time** parameter to 5 minutes.
7. Follow the instructions on the display.

Cleaning the locking system

1. Open the pan lid.
2. Use a moistened brush to clean the locking system and the recessed areas.

Cleaning the steam vent

1. Remove the steam nozzles by hand, without using tools.
2. Clean the notch for the steam nozzles using the hand shower.
3. Clean the steam nozzles using the hand shower or in the dishwasher.
4. Reinsert the steam nozzles.

2 Cleaning and care assistant



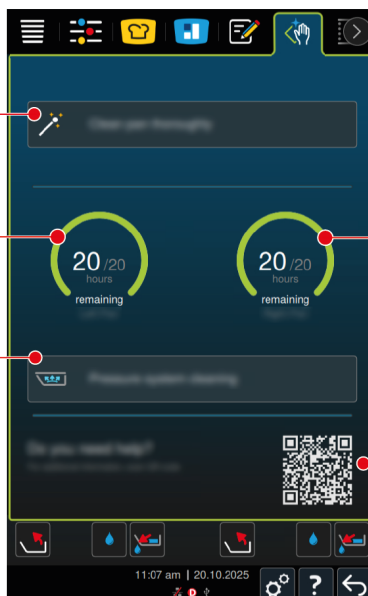
The cleaning and care assistant helps you clean the iVario efficiently.

Cleaning program
Clean pan thoroughly

Left pan cleaning status
Pressure cooking operating hours

Cleaning program
Cleaning the pressure cooking
system

Right pan cleaning status
Cleaning the pressure cooking
system



QR code

2.1 General safety information

- Always wear securely fitting safety eyewear and chemical-resistant gloves when cleaning the unit.
- Only clean using the manufacturer's recommended cleaning products.

To avoid scalding and burn injuries:

- Allow the cooking system and all functional components to cool down before starting cleaning.

2.2 Cleaning programs

The following cleaning programs are available to you:

Program	Description	Care product
Clean pan thoroughly	Supportive cleaning of the pan interior	▪ Water ▪ Brush or sponge ▪ Detergent
Cleaning the pressure cooking system	Supportive pressure cooking system cleaning for units with optional pressure cooking function	▪ Water and steam

2.3 Clean pan thoroughly

1. Start the cleaning program and press this button: **Clean pan thoroughly**.
 - > You will be prompted to clean out any food left in the pan.
2. After all remaining food has been removed, press this button: ✓
 - > The pan will fill with water automatically.
3. Add 5 ml of detergent to the water and press this button: ✓
4. Clean the pan thoroughly with a brush or sponge and press this button: ✓
 - > **For Model 2-S with pressure option:** The pan valve will open automatically.
 - > **For Model 2-S without pressure option and Model 2-XS:** Open the pan valve manually.

5. To tilt and empty the pan, press and hold the central selection dial and this button: 
 6. Rinse the pan using the hand shower and then dry the pan thoroughly with a cloth.
- >> Thorough pan cleaning is complete.

2.4 Cleaning the pressure cooking system

WARNING

Risk of burns due to pressure cooking with alcohol

The system is designed for pressure cooking with water. If you use the pressure-cooking system with liquids whose boiling point is below that of water (alcohol, for example), and if you unlock the pan lid, hot liquid could evaporate and spritz or splash out of the pan at high velocity. This could cause severe scalding or burns.

1. Only use water with detergent to clean the pressure cooking system.
2. In addition, always wear your personal protective equipment.

On units with the optional pressure cooking function, the cooking system will automatically recognize that the pressure cooking system needs cleaning after 20 hours. A corresponding message will appear on the display.

Start pressure cooking system cleaning

1. Start the cleaning program and press this button: **Cleaning the pressure cooking system**
 - > You will be prompted to remove any food left in the pan and clean the pan.
 2. After cleaning the pan, press this button: 
 - > The pan will fill with water automatically.
 - > Once automatic water filling is complete, you will be prompted to check the fill level.
 3. After verifying the specified fill level, press this button: 
 - > You will be prompted not to use liquids with a lower boiling point than water, e.g.. alcohol.
 4. Confirm the notification and press this button: 
 - > You will be prompted to close the pan lid.
 5. Close the pan lid manually and press this button: 
 - > The pan lid will lock, and pressure will begin building up in the pan. Pressurizing will take a few minutes. Please wait until system cleaning begins automatically.
 - > System cleaning will begin automatically, and the remaining cleaning time will be shown on the display.
 - > Once system cleaning is finished, the pressure in the pan will be released. This will also take a few minutes. Please wait until a signal tone sounds and a prompt appears on the display.
 - > Once the pan has depressurized, you will be prompted to unlock the pan lid.
 6. Unlock the pan lid and then press this button: 
- >> Pressure cooking system cleaning is complete.

2.5 Scan QR code for more information on care and cleaning



More information on cooking system cleaning and care is available directly on the RATIONAL website.

1. **Scan the QR code to visit the RATIONAL website for information on:**
 - Video on cooking system cleaning and care
 - User information – Cleaning and care (downloadable PDF)
 - Original instructions for use (downloadable PDF)

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