



**Simple. Safe. Clean.**

When a wish comes true.

Hygiene is a top priority in the hospitality industry. It is part of the job, but also a legal obligation and affects all businesses – from restaurants and company canteens to supermarkets. It is about food safety after all. Regular cleaning of kitchen appliances is crucial in order to maintain hygiene.

Combi-steamers are simply cleaned according to the manufacturer's instructions. Employees must maintain the frequency of cleaning, the correct dosage of cleaning agents and use the prescribed protective equipment.

What sounds simple in theory often comes with challenges in practice: High turnover, language barriers or lack of understanding of the importance of the task mean high training efforts and continuous monitoring to ensure the desired standard of hygiene.

### **iCareSystem AutoDose. Integrated solid cleaner. Optimal dosage.**

With the iCareSystem AutoDose option for iCombi Pro tabletop units, RATIONAL now offers the option of starting cleaning autonomously without the involvement of staff, if desired. This happens either at a specified time, e.g. always after closing time, or when it fits into the daily schedule. In the cleaning settings, cleaning cycles can easily be programmed for each day according to appliance usage or according to your weekly schedule.

This is made possible by the cartridges with solid cleaning agent integrated in the cooking system. This means that cleaner and care agents do not have to be dosed for every cleaning process. This increases work safety, saves time and guarantees HACCP hygiene safety.



In addition to hygiene, maintenance reliability is another advantage of the iCareSystem AutoDose: Automated cleaning saves maintenance checks as well as costs and secures ongoing operation by increasing fail-safety.

### **Intelligent cleaning functions:**

- › 9 cleaning programs
- › Intelligent cleaning recommendation depending on the level of soiling
- › Create your own cleaning programs
- › Automatically switches off after cleaning

## Fully automatic and always well informed

With iCareSystem AutoDose, employees no longer need to handle cleaning, as it comes off their daily task list. It is therefore all the more important that the iCombi Pro always keeps the user up to date and warns them, for example, if a specified residual quantity of cleaner or care chemicals is low or if urgent cleaning is required.

### Notification functions.

- › Display of remaining available cleans
- › Display of cleaning and care status
- › Overview of cartridge levels
- › Required cartridge change

### Protecting the environment too.

iCareSystem AutoDose is a quantum leap in cleaning innovation – and in terms of the environment and cash flow. Both the cartridge itself and its lid are made of 100% recyclable PP (polypropylene). In addition, cleaning always requires only the right amount of chemicals due to the consistently optimum dosage compared to conventional cleaning methods.

And compared to the conventional cleaner tab solution, plastic waste is also reduced by up to 50% while the packaging volume is also approx. 80% lower.

All good features for another step towards a more environmentally friendly kitchen.

### Programming options.

- › Cleaning according to schedule
- › Cleaning after use
- › Cleaning advice or forced compulsory cleaning
- › Fixed cleaning program or use-based cleaning
- › Autonomous cleaning with/without switching off

### Remote access via ConnectedCooking.

The essential functions and information, such as the filling status of the cartridges, are also displayed in ConnectedCooking in the unit management. With the ConnectedCooking editor, cleaning programs can be created from the comfort of your desk and rolled out to the iCombi Pro with iCareSystem AutoDose. In addition, upcoming cartridge changes are also displayed in ConnectedCooking and the user is also notified via push function so that cleaning and care products can be ordered in advance, thus ensuring stock security.

**iCareSystem** ✨  
**AutoDose**

