

How to clean your Carbonator Pro

Here's how to clean and take care of your Carbonator Pro, to make sure it will last for years to come.

Before you get started

<u>No strong chemicals</u>. Never use aggressive cleaning solutions on the Carbonator Pro. Kitchen spray detergents, acids, powders, polishing liquids or similar cleaning solutions can leave permanent marks on all Carbonator finishes.

<u>Display with care</u>. Be sure to choose the right spot for the Carbonator Pro in your kitchen. Don't place it too close to a cooktop, as hot oil or grease may leave stubborn marks on the Carbonator's finish, which can be quite difficult to remove.

Day-to-day cleaning

To avoid dust collecting on the Carbonator Pro's surface, wipe it with a damp cloth. Please make sure that the cloth is quite dry (not dripping wet), to avoid getting water into the machine's mechanism. Then use the Aarke cleaning cloth to polish the steel parts and remove fingerprints.

If you notice water in the drip tray, use a paper towel to soak it in. Removing residual water regularly will prevent limescale stains from appearing. Do not lean or turn the Carbonator over to pour the water out – water can get into the mechanism and get trapped there.

Deep cleaning

The day-to-day cleaning steps are always a great starting point. If you notice small stains on the machine, use a wet kitchen cloth and mild soap to rub them out. Please note that this is for stains only. A wet cloth should not be used on the Carbonator in general, to avoid getting water inside the mechanism.

Please do not clean the inside of the protective chamber, as there are sensitive state-of-art mechanisms that shouldn't be tampered with. Dust won't get in there – and since our Carbonators are for water carbonation only, it won't get dirty. However, if you feel the need, you can carefully wipe the rim with a damp cloth. You can also refresh the nozzle by pressing the carbonation button once without a bottle present. The air pressure will then rinse it and push out residual water drops.

All done! If you just follow these steps every now and then, you'll have a great kitchen appliance for years to come.