



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Rieber 1000 K Frontloader Thermoport Delivery System

Model / SKU: 1000 K

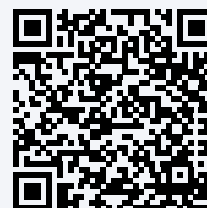
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DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

Official supplier source: https://moffat.global.ssl.fastly.net/sites/default/files/products/manual/UM_Rieber_Thermoports%20k%20Series.pdf

1 For your safety:

These operating instructions contain important information about the use of the device. Please ensure that all operators familiarise themselves with the contents. These operating instructions are also available in the Internet at <http://www.rieber.de/>.



Warning! Danger! Electrical voltage

The electrical devices may only be used when fully functional. Always pull on the plug and never on the power cable as this causes damage! Always pull the plug from the socket before moving the device.



The mains plug must be accessible at all times in order to be able to disconnect the unit from the mains supply in an emergency.

Before using the device, always check the mains plug and the power cable for visible damage.



Careful! Danger of burns!

Be careful when removing and loading GN containers or cooktainers; there is a danger of burns on hot surfaces.



Therefore wear protective gloves!

2 Proper use:

The Thermoport 50KB- 1000KB is only designed for storing, heating and transporting warm food. The Thermoport can hold GN containers of the size max. 1/1 and different depths.

The Thermoport® 50K/ 1000K is only designed for storing and transporting warm and/or cold food. The Thermoport® can hold GN containers of the size max. 1/1 and different depths.

Maximum storage capacity 50K+ 50KB: 1x GN 1/1, 100 mm deep.

Maximum storage capacity 100K+ 100KB: 1x GN 1/1, 200 mm deep.

Maximum storage capacity 1000K+ 1000KB: 2x GN 1/1, 200 mm deep.

- It is forbidden to equip the heated wells and/or the drawers or compartments with Gastronorm containers that are made of non-heat-resistant or flammable material.
- Never operate the device unsupervised.
- The Thermoport® may not be thrown.
- Persons may not sit or stand on the Thermoport®.

3 Transport and positioning:

- There is a carrying handle on the left and right of the Thermoport® for safe transportation.
- Position the device horizontally, securely and stably.
- Ensure that no-one can trip over the electrical cable.
- The devices can be stacked. The runners on the base of the Thermoport® click into a moulded groove on the lid of the next Thermoport®
- The Thermoport® should be stored at room temperature.

4 Commissioning:

- Electrical connection conditions on site and specifications on the unit's type plate must be in agreement.
 - Unit connection: 1N AC 220 V- 240 V 50 Hz
 - The connection cable must use at least the type H05RN-F3G1.0² or a cable of equal value!



- Ensure that the electrical power cables of the inserted function elements are not crushed or come into contact with hot parts of the housing.
- Clean the device thoroughly with a damp cloth before commissioning for the first time.

5 Operation:

5.1 1000 KB

- Connect the power cable of the Thermoport® to the socket. The heating will now start to work until it reaches 95°C. Then it will shut down and heat up again automatically if the temperature drops.

5.2 50KB and 100KB:

- Wet and dry mode is possible:
 - For wet-mode, fill approx. 2 cm water into the Thermoport® (approx. 2 l). The best possible device efficiency is achieved in wet-mode.
 - Operate the device without water.
- Connect the power cable of the Thermoport® to the socket. The heating will now start to work until it reaches 95°C. Then it will shut down and heat up again automatically if the temperature drops.

5.3 General:

- Recommended pre-heating time before loading: 30 minutes with a closed lid.
 - Temperature range: -20°C to +100°C. Please also ensure that the GN-containers you insert do not undercut or exceed these temperatures.
 - Warm food should be inserted at a minimum temperature of +85°C (see HACCP rules)
 - The transportation and holding times should not exceed 2 hours (see HACCP rules)
 - In the case of liquid food, the GN-containers should be closed with water-tight press-in lids
 - To ensure the best insulation effects, please note:
 - Leave as little free space inside the Thermoport® as possible
 - Close the Thermoport® immediately after fitting and only open again just before serving
- Close the door again immediately after removing food

After operation:

- The container should be cleaned inside and outside every time it is used.

6 Cleaning:

- Do not use a high-pressure cleaner on electrical devices as the water may penetrate the electrics.
- To clean the plastic, use a suitable neutral or general purpose cleaning agent. Do not use any cleaning agents that contain chlorine, sand, soda or acids.
- The Thermoport 50K, 100K, 1000K can be washed in the dishwasher up to +90°C.
- The Thermoport® 50KB, 100KB, 1000KB can be washed in the dishwasher up to +90°C if the heating has been removed.

Proceed as follows:

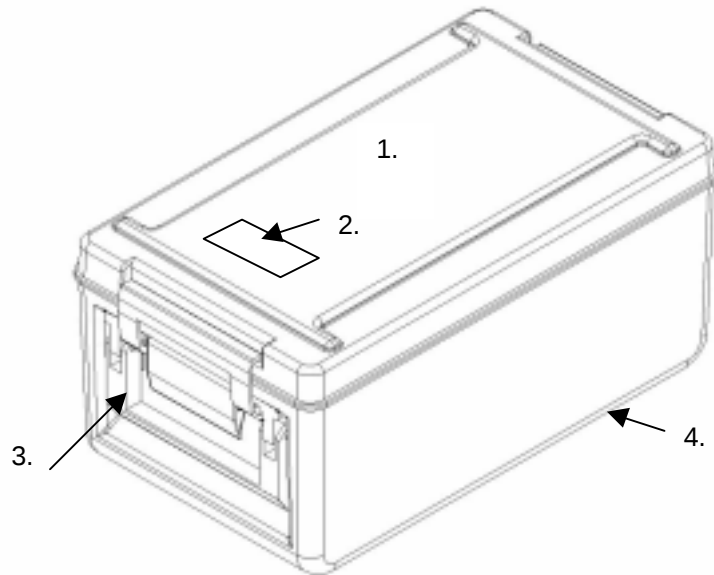
- Disconnect the plug from the mains supply
- Clean the unit with a damp cloth.
- If necessary remove the heating.

7 Maintenance/ servicing:

The electrical devices must be serviced by an electrician/service technician **at least every 6 months**.

8 Spare parts:

8.1 50K



1. Lid: Material number: 85022501
2. Insert card: Material number: 37190601
3. Complete handle: Material number: 37130309
4. Runners: Material number: 37130401

8.2 50KB

1. Lid: Material number: 85022501
2. Insert card: Material number: 37190601
3. Complete handle: Material number: 37130309
4. Runners: Material number: 37130401
5. Heating element: Material number: 55050214



8.3 100K



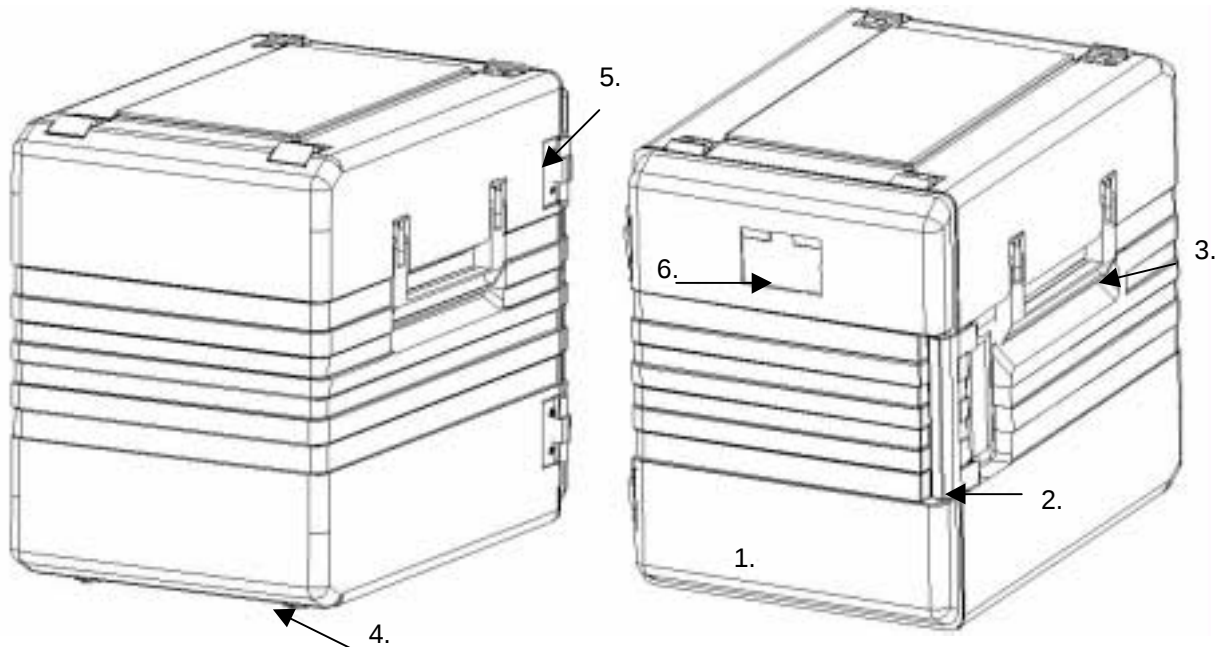
1. Lid: Material number: 85022501
2. Insert card: Material number: 37190601
3. Complete handle: Material number: 37130309
4. Runners: Material number: 37130401

8.4 100KB

1. Lid: Material number: 85022501
2. Insert card: Material number: 37190601
3. Complete handle: Material number: 37130309
4. Runners: Material number: 37130401
5. Heating element: Material number: 55050214



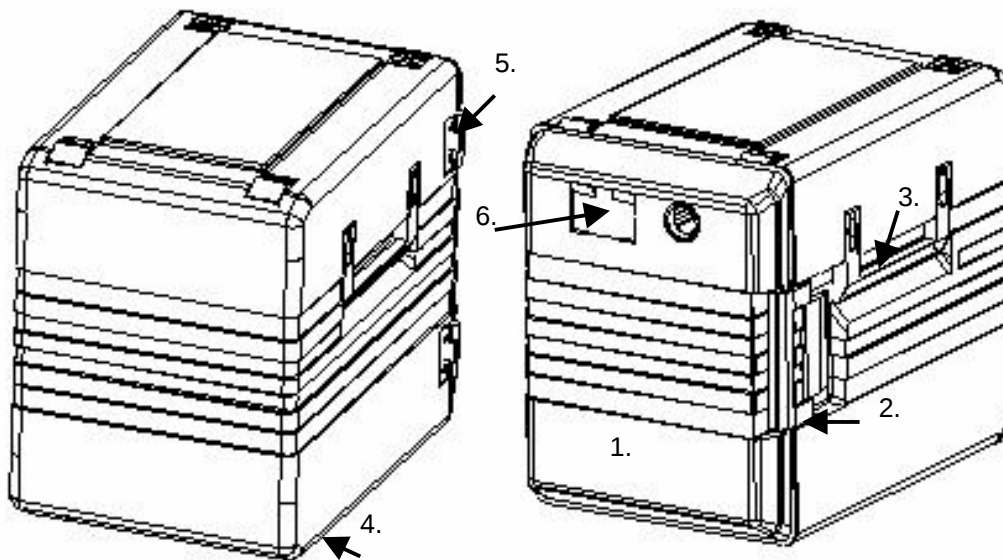
8.5 1000K



1. Doors: Material number: 85022519
2. Door catch: Material number: 37133202
3. Carrying handle: Material number: 37130306
4. Runners: Material number: 37130401
5. Complete hinge set: Material number: 37138909
6. Insert card: Material number: 37190601

8.6 1000 KB

1. Doors with heating: Material number: 85022521
2. Door catch: Material number: 37133202
3. Carrying handle: Material number: 37130306
4. Runners: Material number: 37130401
5. Complete hinge set: Material number: 37138909
6. Insert card: Material number: 37190601



9 Malfunctions:

- If the electrical devices fail, please contact the Rieber customer service stating the unit type and unit number (see type plate).
- Repair work may only be performed by Service. The address of your service partner is stated on the last page of these brief operating instructions.
- Only use original spare parts and original accessories

10 Decommissioning:

- Dry the inside or leave the door(s) and lid open until the residual damp has dried.
- Disposal: Dispose of the device in a proper and environmentally-friendly manner (observe local regulations).

11 Liability and warranty:

The terms and conditions of sale and delivery of the company Rieber GmbH & Co. KG that are valid on the invoice date apply to all warranty claims made to the manufacturer.

Excluded from the warranty: All installed parts that are subject to consumption or natural or mechanical wear (e.g.: seals, power cables, tires, corner bumpers, bumpers).

No liability will be assumed if the device is not used properly for its intended purpose.

The general terms and conditions apply (available for viewing at www.rieber.de).

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Dealer's stamp

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