



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Rieber PO-SV1/1 Open Platform Dispenser

Model / SKU: PO-SV1/1

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RR ...



PO ...



Dispensers



ERR ...

Pipe dispensers R ...

- round, RR ...
- square, RE ...

Exchange dispensers WE ...

Platform dispensers P ...

- open, PO ...
- closed, PG ...
- circulating air-heated, PU ...

Ultra dispenser REU ...

Built-in dispensers ERR ...



ERR ...

Original user guide

Issue: 2011-01-04

Rieber

Rieber Professional. Our solutions guarantee high quality, safety and, above all, excellent energy efficiency and cost effectiveness.

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1 Revision index

Revision	Change
2011-01-04	First issue

2 Important information

2.1 Use of this guide

This guide contains important information about how you can use the product safely and correctly.



IMPORTANT

- Protect yourself against potential hazards and prevent damage to your product.
- ▶ It is essential that you read the user guide before using the product for the first time.
 - ▶ Keep this guide in a safe place and pass it onto the next owner should you wish to part with the product.

Customers have often expressed their desire for a compact manual, as an alternative to numerous instructions for product variants with similar functions.

If there are any deficits from your point of view, please do not hesitate to let us know. With your help, we will try to get even better.

Please add your notes here:

2.2 Representation conventions in the text

. . . **Highlighting** . . . , text to be highlighted

- Listings are represented in this way.
- Instructions on certain actions are represented in this way.
- The result of the action is represented in this way.



See ' . . . ' ; cross-references are represented in this way.

Notes



NOTE

indicates potential damage to property without any personal injury.
Failure to follow these instructions may cause damage to property.



User tip

- ▶ Useful information or tip.

2.3 Structure of safety instructions

The signal words DANGER - WARNING - CAUTION classify the possible degree of risk of bodily injury in an actual situation. Injuries can be prevented provided that the relevant instructions are followed.

The warning triangle symbol indicates a "General Danger".



DANGER!

indicates imminent danger.
Failure to follow these warning instructions will result in serious bodily injury or even death.



WARNING!

indicates a **potentially hazardous situation**.
Failure to follow these warning instructions **may** cause **serious bodily injury or even death**.



CAUTION!

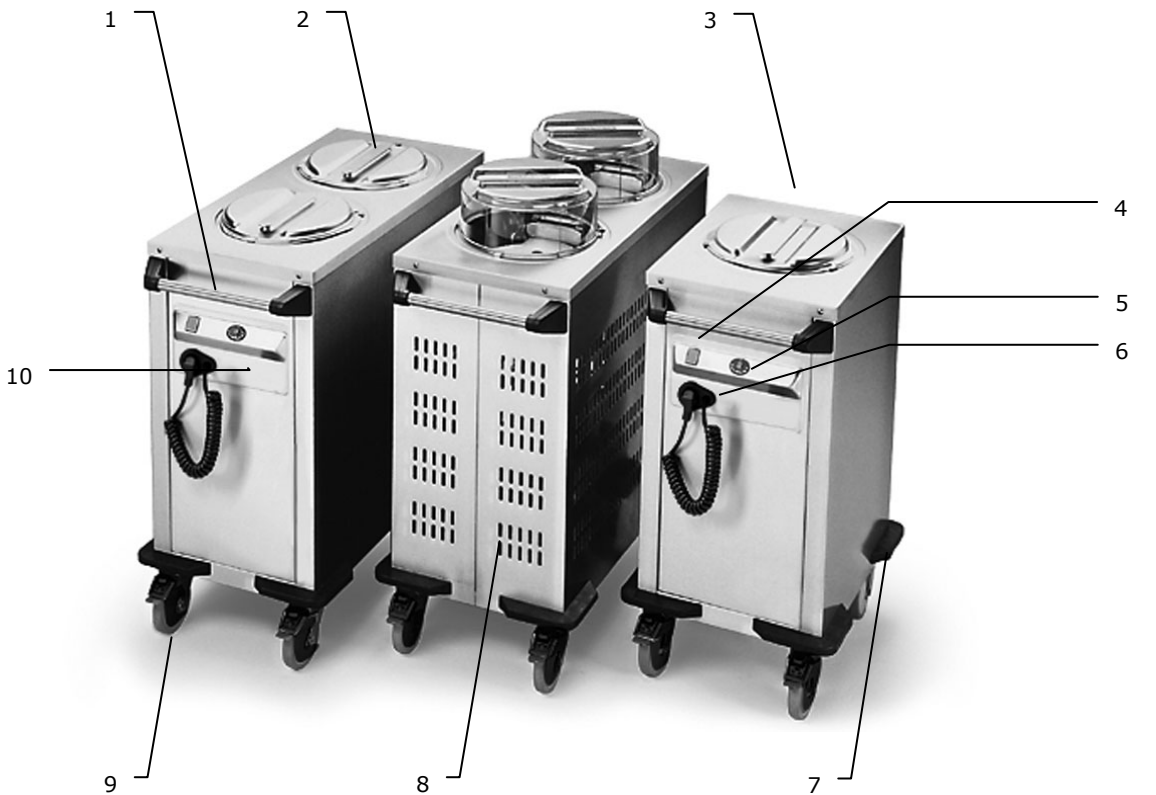
indicates a **potentially harmful situation**.
Failure to follow these warnings **may** cause **minor bodily injury**.

3 Description of product

This section provides useful information about the installation and operation of this product.

3.1 Identification of parts using an illustrated example

Identifies the parts which are important for understanding the subsequent sections.



- | | |
|--------------------------------------|---|
| 1 Push handle | 6 Holder holding the electrical connector |
| 2 Lid | 7 Corner bumper |
| 3 Casing | 8 Vents |
| 4 Rocker switch with green indicator | 9 Caster with parking brake |
| 5 Power controller | 10 Type plate |

3.2 Product information

Casing of chrome nickel steel. Adjustment of uniform serving height by connecting and hanging out the tension springs. 4 corner bumpers. Galvanized casters in accordance with DIN 18867, part 8. Wheel diameter 125 mm. 2 swivel casters and 2 swivel casters with brakes, anti-static tires.

Electrical unit equipped with pull-out spiral cable 2.5 m with earthed connector and dummy socket outlet, rocker ON/OFF switch with green indicator lamp, thermostat controller (continuous control), 1N AC 230V 50/60Hz. Environmental conditions +5°C up to +40°C. Casing with double-wall insulation. Cooling unit refrigerant R134a. Emitted sound pressure level closed 52.0 dB, emitted sound pressure level open 61.5 dB.

Protection class IPX5 according to DIN EN 60529 (jet-proof, nozzle, from any angle).

3.3 Accessories and their use



See Internet <http://www.rieber.de>

4 Purpose

This chapter describes the intended use and contains warnings against misuse, for your safety.

4.1 Intended use of dispensers, general

Generally, the following are intended uses for the product:

- For mobile meal services in catering, hotels and restaurants; but also for managed care facilities and schools.
- For stacking and dispensing of the relevant parts at serving height.
WARNING! Only remove the parts at serving height. Jammed parts may generate high forces which may unload suddenly. Stacked parts must be centred and guided.
- **WARNING!** To prevent persons from injuring themselves by shearing and crushing by reaching into the inside of the unit or touching hot surfaces, use of the product in public/for self-service should only be allowed under constant supervision.
- **WARNING!** Prevent unintentional moving of the unit and the resulting hazards. Always secure the unit in its position by applying the parking brake.
- For neutral, cold or hot dispensing of stackable parts.
- **WARNING!** Wear personal protective equipment such as protective gloves which will prevent you from burning your arms or hands on hot parts, such as plates, meal trays, etc.
- The unit may only be used by instructed persons, minimum age 16 years.
- Comply with hygiene requirements according to HACCP.

Prevent any potential misuse in advance:

- **WARNING!** Never operate the product unsupervised.
- **CAUTION!** Baskets made of plastic are not suitable for heated crockery dispensers!
- Not intended for private use at home.
- Do not lean against or sit on this product.
- Keep any combustible or explosive fluids away from heatable appliances. Otherwise fire or explosion may result.
- Heatable units may only be used for heating crockery. Do not use to heat up a room.
- Do not use this product under unfavourable floor conditions.
We are not able to rule out the possibility of marks appearing on the floor due to friction with casters or the formation of scratches due to split cracks in the casters.
We are not able to rule out the possibility that the casters may be damaged or become unusable due to thresholds or sharp edges on the floor.
- These products may only be moved manually, machine-supported moving is not permissible.
- When transporting mobile units, wear safety shoes.

4.2 Use of pipe dispensers R ...

Generally, the following are intended uses for the product:

- For holding identical stackable plates.
Plates, bowls or cups can be stacked.
- Max. load capacity for each pipe: 75 kg.

4.2.1 Pipe dispenser, round RR ... is designed for round parts



RRV - H

RRV - L2

RRV - H1

Type identification

R	R	—		Pipe dispensers
R	R	—		... round
R	R	V	1	... with 1x adjustable pipe, unheated
R	R	V		... with adjustable pipe. Desired plate diameter can be fixed by means of 3 adjustable rods.
R	R	—	H	... heated, static heating
R	R	—	U	... heated, circulating air fan heating
R	R	—	1	... number of pipes
R	R	—	L	... provided with ventilation slots. For pre-cooling plates etc. in cold or freezer rooms

With RRV 190-280: from Ø 190 mm to Ø 280 mm.

With RRV 230-320: from Ø 230 mm to Ø 320 mm.

4.2.2 Pipe dispenser, square RR ... is designed for square parts



REH - 2

Type identification

R			Pipe dispensers
R	E		... square
R		H	... heated, static heating
R		U	... heated, circulating air fan heating
R			2
			... number of pipes

4.3 Use of exchange dispensers WE ...

Generally, the following are intended uses for the product:

- 6 change rods can be installed as required in 18 holes. Adjustable for crockery parts of different sizes.
- Max. load capacity 150 kg



WE-H



WE-Q 1/1

Type identification:

WE				Exchange dispenser
WE	—	H		... heated, static heating
WE	—	U		... heated, circulating air fan heating
WE	—	Q	1/1	... square, detached unit

With WE-H-750: Special design with extremely shortened length for flush placement in niches, push-handles with bumper, 2 corner bumpers

4.4 Use of platform dispensers PO ...

Generally, the following are intended uses for the product:

- For stacking and dispensing of trays or crockery baskets.
- Max. load capacity 200 kg

4.4.1 Platform dispensers, open PO ...



Type identification:

PO				Platform dispenser, open
PO	—	SV		... Food distribution
PO	—	GN		... Gastronorm
PO	—	Q		... square
PO	—	SV1/1		Special design with side tray guide for tray stacking
PO	—	TA1/1		Special design with side tray guide for tray stacking

4.4.2 Platform dispenser, closed, also refrigerated PG ...



Type identification:

PG		Platform dispenser, closed
PG	— GN	... Gastronorm
PG	— SV	... food distribution
PG	— Q	... square
PG	— 4S	... for 4 cloches per level
PG	— 6S	... for 6 cloches per level
PK	— Q1/1	... circulating air cooled

4.4.3 Platform dispensers, circulating air heated and meal tray dispenser, circulating air heated PU ...



PU-M

Type identification:

PU		Platform dispenser, circulating air heated
PU	— GN	... Gastronorm
PU	— SV	... food distribution
PU	— Q	... square
PU	— M	... stainless steel hinged lid; only suitable for stainless steel baskets

4.5 Use of ultra dispensers REU ...

Generally, the following are intended uses for the product:

- For stacking and dispensing and **heating of heat/ultra bowls** from **Rieber**.



REU-P

Type identification:

REU	Ultra dispenser
REU — P	... for heating up heat/ultra-bowls

4.6 Use of built-in dispensers ERR ...

Generally, the following are intended uses for the product:

- Unheated or heated pipe dispensers are designed for stationary installation in a counter or serving system.



ERR-V-H



ERR-V

Type identification:

ERR	Built-in dispenser
ERR — V	... adjustable pipe, unheated
ERR — V — H	... adjustable pipe, static heating

5 General safety instructions

This section covers residual risks and hazards associated with the intended use of the product. We have provided a list of all generally valid safety instructions which must be followed.

In the following section, safety information relating to a particular operation or situation is placed before the appropriate operation step or description of the situation.

5.1 Basic principles

This product meets the current state of the art and complies with all acknowledged technical safety-related regulations. Nevertheless hazards may still arise.

- Only use this product when it is in fault-free condition and according to the instructions in this user guide.
- During all phases of the product's life please ensure that the product is safely integrated into its environment.
- Do not make any conversions or modifications to the product.

5.2 On use of electrical appliances

Safety instructions according to EN 60745-1:

Work area

- Keep your work area clean and tidy. A messy or unlit work area can cause accidents.
- Keep children and other persons at a distance when using the product.

Electrical safety

- The plug of the unit must fit in the socket. Do not modify the plug in any way. Never use an adapter in combination with earthed appliances. Using an unmodified plug and a suitable socket will reduce the risk of an electric shock.
- Avoid bodily contact with earthed surfaces such as pipes, heating units, cookers and refrigerators. The risk of an electric shock is greater when your body is earthed.
- Keep the appliance away from rain or damp. Allowing water to get into an electric appliance will increase the risk of electric shock.
- Do not misuse the cable by using it to remove the plug from the socket. Always remove whilst holding onto the plug. Keep the cable away from heat, oil, sharp edges or the moving parts of other appliances. Using damaged or tangled cables increases the risk of electric shock.
- When working with an appliance outdoors, only use extension cables which are permitted for outdoor use. Using an extension cable suitable for outdoor use reduces the risk of electric shock.
- Potential risk of fire due to heat build-up. Unwind the cable from the spool to prevent any heat build-up or cable fire. The coupling must have splash protection, must be made of rubber or be rubber-coated. The cable cross-section must be at least 1.5 mm².

Safety guidelines for persons

- Be attentive and pay attention to what you are doing, act rationally when working with an electrical appliance. Do not use the appliance when tired or under the influence of drugs, alcohol or medication.
Just one moment of inattention whilst using the appliance can result in serious injury.
- Make sure the appliance cannot be switched on unintentionally. Double check that the main switch is in the "OFF" position before inserting the plug in the socket. Connecting the appliance to the power supply while it is switched on can cause an accident.

Careful handling and use of electrical appliances

- Never use an electrical appliance with a faulty switch. An electrical appliance which can no longer be switched on or off is dangerous and must be repaired.
- Keep unused electrical appliances in places where children are not able to reach them. Do not allow the appliance to be used by persons who are not familiar with it or persons who are not familiar with this user guide. Electrical appliances are dangerous when in the hands of inexperienced persons.
- Handle the appliance carefully. Make sure all moving parts of the appliance work perfectly and are not jammed, also check whether any parts are broken or damaged to the extent that operation of the appliance is impaired. Have any damaged parts repaired before using the appliance. Many accidents are caused by poorly-maintained electrical appliances.
- Use electrical appliances, accessories etc in accordance with these guidelines and in a manner that is specified for this particular appliance type. When using the appliance, please take into account the working conditions and the work being carried out. Using electrical appliances for other uses than that intended can lead to hazardous situations.

Service

- Only have the device repaired by qualified and authorised staff. Only use original spare parts. In this way you can ensure that the appliance remains safe.

5.3 Operator's duties

Operator

The operator is the person who operates the machine for commercial or economic purposes either himself/herself or lets others use it and bears the legal product responsibility for protection of the user, staff or any third parties during operation.

Operator's duties

The machine is used in commercial applications. For this reason, the operator of the machine must meet all legal requirements relating to work safety.

In addition to the safety instructions in this guide, the safety, accident prevention and environmental protection regulation applying to the application of the machine must be complied with.

In particular, the following shall apply:

- The operator must be familiar with the applicable work safety regulations and identify, by carrying out a risk analysis, any additional hazards which may be present or occur at the place where the machine is used. These hazards must be addressed in the form of operating instructions governing the operation of the machine.
- During the whole service life of the machine, the operator must verify if the operator's operating instructions reflect the current versions of the applicable regulations. If necessary, the operator must update the operating instructions accordingly.
- The operator must define and assign the responsibilities for installation, operation, repair, maintenance and cleaning clearly.
- The operator must make sure that all personnel working with the machine have read and understood this guide. In addition, the operator must train the personnel and inform them of the hazards involved at regular intervals.
- The operator must provide the personnel with the necessary protective equipment and make sure that they wear it.

In addition, the operator must ensure that the machine is always in a perfect technical condition. For this reason, the following shall apply:

- The operator must ensure that the maintenance intervals defined in this guide are obeyed.
- The operator must have all safety equipment be checked regularly for completeness and proper function.
- The operator must ensure that the required media connections are available.
- The operator must ensure that all safety-relevant measures required on site are taken.

5.4 Personnel qualification

Safe operation requires certain technical skills and personal qualification of each person.

- The responsibility for organization lies with the **'Designated Representative'**. According to EN 50110-1, the Designated Representative is a 'person assigned the direct responsibility for the performance of the work. If necessary, this responsibility can be assigned partly to other persons. [...] The designated representative must instruct all persons involved in the work on all hazards which may not be obvious for them'.
- The work may only be performed by **'instructed persons'** who have been trained accordingly. Training, instructions must be repeated, proper understanding must be verified (ideally by way of an appropriate test).
- Only **'Qualified Staff'** is allowed to carry out repair work. IEC 60204-1 defines qualified personnel as "persons who, on account of their training and relevant experience are in the position to recognise risks and avoid potentially dangerous situations."

- Electrical work may only be carried out by trained and experienced **electricians**. Electro-technically instructed persons may only work under the supervision of a qualified electrician.

5.5 Provide protective equipment for personnel

- Ensure that the personnel wears the protective equipment appropriate to the relevant situation.

5.6 Appliance-specific safety instructions

This chapter describes general, product-specific safety instructions. In the following section, additional safety information relating to a particular operation or situation is placed before the appropriate operation step or description of the situation.

5.6.1 Safety and monitoring devices

- The product features a safety cut-out. The product switches itself off automatically in the event of a fault to the control system.
- To increase your safety we recommend you install a earth leakage circuit breaker with a tripping current of 30 mA upstream to the appliance.

5.6.2 Hazards by mechanically blocked parts shooting up



WARNING!

There are various **hazards (risk of injury) in the dispenser platform area of pipe dispenser R ..., exchange dispensers WE ..., built-in dispensers E ...**. The platform may get stuck if crockery or pieces of broken pieces are caught between the springs or the moving parts of the platform.

When the jam is dissolved, there is the danger that the platform suddenly shoots up and ejects crockery parts or damaged parts of the platform.

Platforms shooting up or crockery can cause serious injury to arms, hands or other parts of the body in the appliance.

- Secure the stuck platform against accidental shooting up, until all blocking crockery parts are removed. To do this, use a stable bar or rod. If possible, unhook or cut through individual springs to reduce the overall spring tension.
- Finally remove the securing bar/rod taking proper care due to the pre-loaded parts.



Also refer to 'Adjust the dispenser to the crockery used', page 19

5.6.3 Dangers due to hot surfaces, burns



WARNING!

One can burn one's hands and arms on the hot surfaces around the heating and its environment.



- ▶ Where possible wear protective gloves.
- ▶ Keep combustible materials away from the product.
- ▶ Keep unauthorised persons away from the product.
- ▶ Never operate the product unsupervised.

5.6.4 Avoid material damage during transport



NOTE

Improper transport may damage the appliance.

- ▶ Disconnect the electrical connection cable.
- ▶ Remove accessories and transport them separately.
- ▶ In the case of mobile units, note that the maximum height of a level is 4 mm.

5.7 Information about regulations to be followed

Alongside this user guide there are a range of health and safety and other regulations that are relevant for the operation of this cooking station; these include HACCP food hygiene regulations for example.

5.8 What to do in an emergency

- ▶ In an emergency, always turn the main switch off.

First aid in the case of bruises, cuts, burns or electric shock:

- ▶ Inform yourself on this before commissioning the appliance.
- ▶ Store the emergency equipment, including the relevant instructions, at a readily accessible place near the place of use.



User tip

- ▶ Inform yourself in detail taking the company-internal instructions as a reference. Remember the rules of conduct.
- ▶ We recommend that half-yearly emergency training sessions should be carried out.

6 Before first use

This chapter describes the measures to be taken before use.

6.1 Transport

6.1.1 Check/handle any transport damage

- Immediately after delivery, visually check the appliance for any transport damage.
- Document any potential transport damage on the consignment note in the presence of the haulage contractor.
- Have the damage confirmed by the haulage contractor (with signature).
- Decide: Keep the appliance and report damage with consignment note – or - reject the appliance.

 This procedure ensures proper loss adjustment.

6.1.2 Unpacking

- Remove any packaging remnants. When doing this, follow the product-specific instructions given on the dispatch note / label on the appliance.
- Open transport packaging at the positions provided for this purpose. Do not tear or cut.
- Check scope of delivery using the dispatch note.
- Remove any protective foils from the inside and the outside of the appliance.

6.1.3 Dispose of packaging material

- Dispose of packaging material in a proper and environmentally compatible manner.

6.1.4 Clean the appliance

- Clean the appliance thoroughly before using for the first time.
Clean with a damp cloth and rub dry with a clean cloth. Rinse the accessories.



See chapter 'Cleaning, maintenance and care', page 27

6.2 Commissioning

Preconditions

- Appliance has no defects or visible damage.
- Appliance has room temperature and is dry.



NOTE

Protective foils or heat-sensitive objects at/in the appliance might damage the appliance during heating.

- ▶ Ensure that there are no protective foils in the inside and on the outside of the appliance.

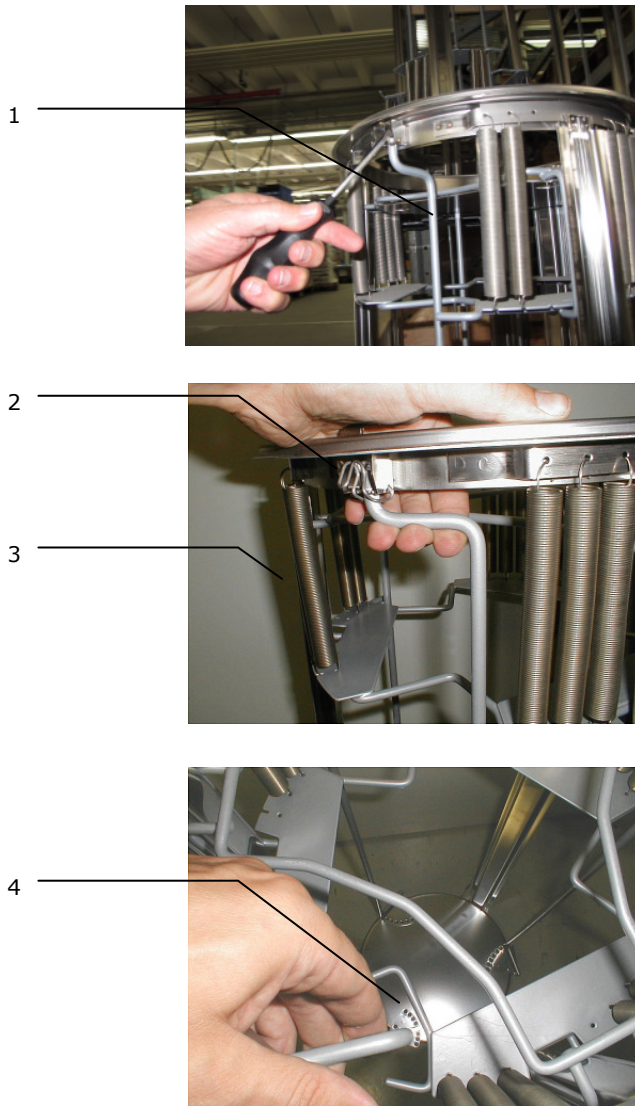
Clean the appliance



See chapter 'Cleaning, maintenance and care', page 27

7 Adjust the dispenser to the crockery used

7.1 Pipe dispenser R ...



1 Adjustment rod

2 Spring clip

3 Dispenser pipe

4 Bottom hole

Adjustment of pipe dispenser, round RR ... to crockery diameter

- Apply parking brake and unplug mains plug.
 - Take out dispenser pipe (3).
 - Using a tool, loosen the spring clip (2). Lift up adjustment rod (1) and move as required.
 - Fix adjustment rod (1) in bottom hole (4). All adjustment rods must be fixed in the corresponding hole.
- Between the adjustment rods (1) and plates, there should be a continuous gap of 2 to 5 mm in order to compensate for crockery tolerances.

Adjust the dispenser to the crockery used

- After adjustment, lock all spring clips (2) again, using the tool.

Adjusting the pipe to the weight of the crockery



WARNING!

Risk of injury if pipes are adjusted incorrectly. When plates are removed from a stuck stack, the other plates might shoot out.

The springs installed incorrectly may loosen during operation.

- Carry out the setup work correctly.
- The springs are provided with an open eye on the one side and a closed eye on the other side. When installing the springs, ensure that the open side always faces up.



See illustration at beginning

- Place the empty pipe on a level surface.
- Put approx. 20 plates into the pipe.
 - Spring adjustment is ideal if approx. 3 to 6 plates project over the edge of the pipe.
- If more plates project, remove the springs again.
If too few plates project, install springs.
- After adjustment of the pipes, reinstall them in the dispenser carefully.

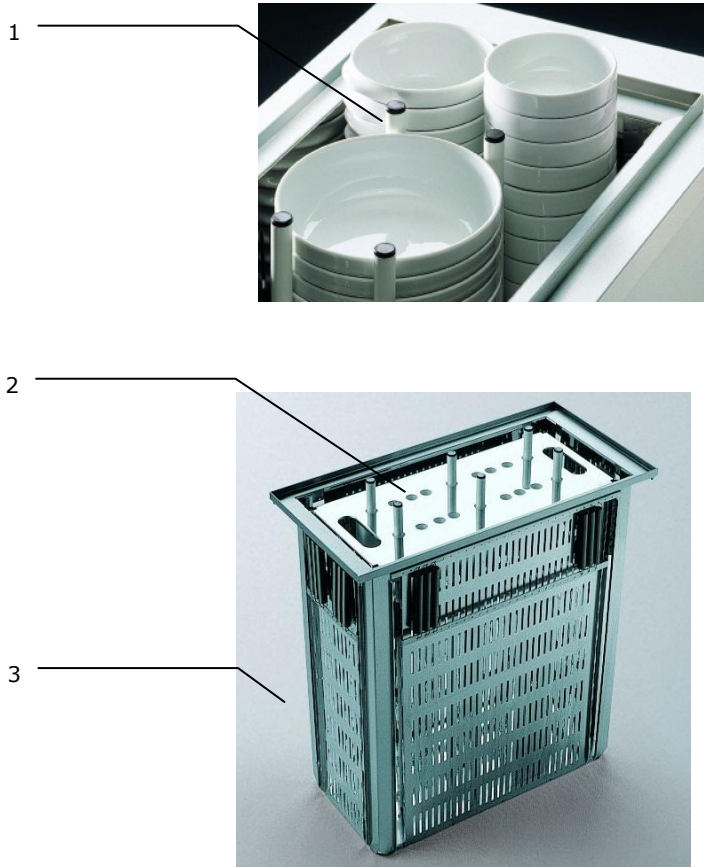


WARNING!

Risk of injury if dispensing level is below lower edge of casing. Fingers and hands may get caught.

- ▶ Ensure that the dispensing level is always above the lower edge of the casing.

7.2 Exchange dispensers WE ...



1 Change rod

3 Dispenser pipe

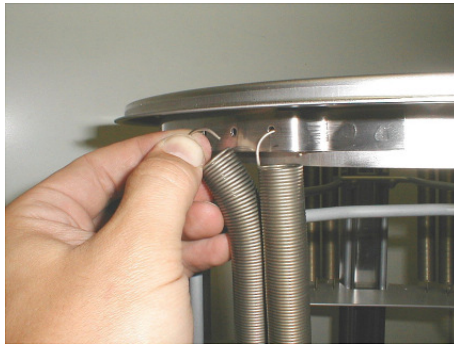
2 Holes

The dispenser platform can be divided. 6 change rods can be installed in 18 holes. The holes are distributed in accordance with the most common plate diameters (200, 220, 240, 260, 280 mm).

Adjustment of exchange dispenser to crockery.

- ▶ Apply parking brake and unplug mains plug.
- ▶ Take out dispenser pipe (3).
- ▶ Fix change rods (1).
 - Between the change rods (1) and plates, there should be a continuous gap of 2 to 5 mm in order to compensate for crockery tolerances.
- ▶ After adjustment, lock all spring clips again, using the tool.

Adjusting the pipe to the weight of the crockery



WARNING!

Risk of injury if pipes are adjusted incorrectly. When plates are removed from a stuck stack, the other plates might shoot out.

The springs are provided with an open eye on the one side and a closed eye on the other side. When installing the springs, ensure that the open side always faces up. Otherwise, the springs may loosen during operation.

- ▶ Carry out the setup work correctly.
- ▶ Ensure that the open side of the spring always faces up.



See illustration at beginning

- ▶ Place the empty pipe on a level surface.
- ▶ Put approx. 20 plates into the pipe.
 - Spring adjustment is ideal if approx. 3 to 6 plates project over the edge of the pipe.
- ▶ If more plates project, remove the springs again.
If too few plates project, install springs.
- ▶ After adjustment of the pipes, reinstall them in the dispenser carefully.

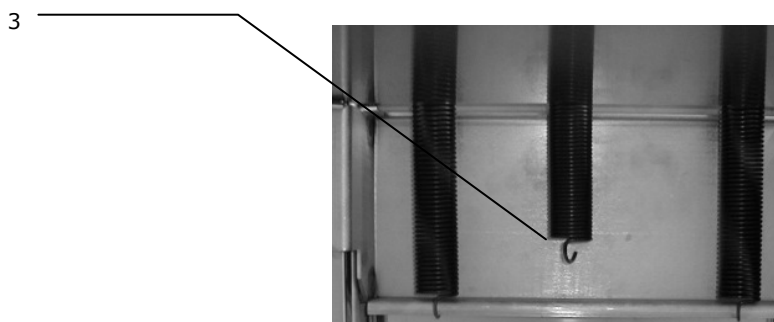
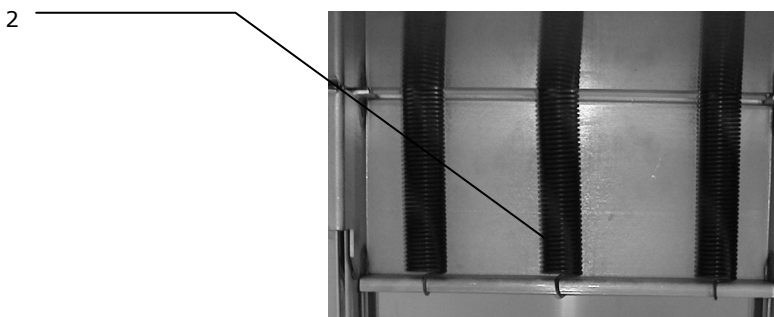
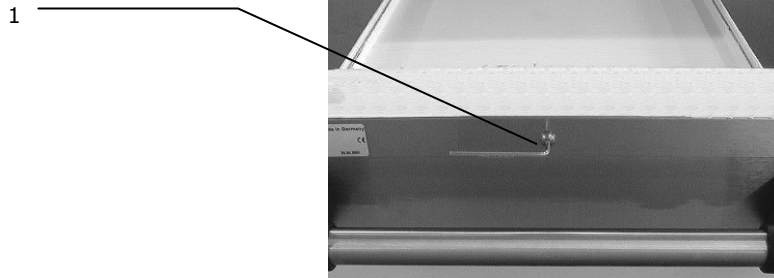


WARNING!

Risk of injury if dispensing level is below lower edge of casing. Fingers and hands may get caught.

- ▶ Ensure that the dispensing level is always above the lower edge of the casing.

7.3 Platform dispenser PO ...



1 hexagon socket screw

2 suspended spring

3 removed spring

- ▶ Apply parking brake and unplug mains plug.

Adjusting the platform to the weight of the crockery



WARNING!

Risk of injury if platform is adjusted incorrectly. When plates are removed from a stuck platform, crockery parts might shoot out.

- ▶ Distribute springs evenly. Only remove springs at the bottom.
- ▶ Carry out the setup work correctly.



See illustrations at beginning of chapter

- ▶ Open the casing and/or the separating facility. To that end loosen the hexagon socket screw (1).
 - The springs are easily accessible.
- ▶ Place 2 or 3 baskets with crockery parts on the platform.
 - Spring adjustment is perfect, if the top basket is flush with the edge (or a little below).
- ▶ If platform projects, remove the springs again.
If platform does not project enough, install springs.
- ▶ Close the casing and/or the separating facility again. To that end tighten the hexagon socket screw (1) firmly.



WARNING!

Risk of injury if dispensing level is below lower edge of casing. Fingers and hands may get caught.

- ▶ Ensure that the dispensing level is always above the lower edge of the casing.

7.4 Ultra dispenser REU ...

Procedure



See chapter 'Pipe dispenser R ...', page 19

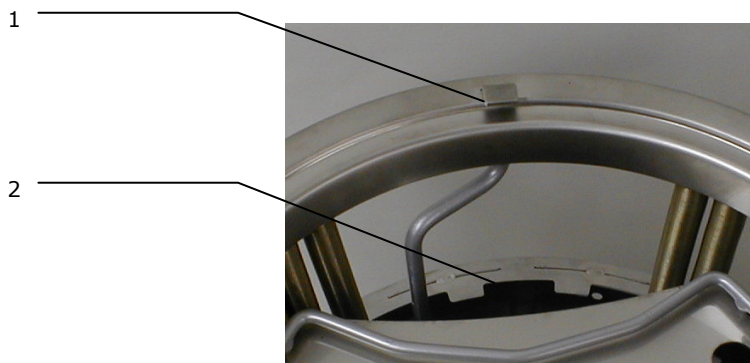
7.4.1 Built-in dispensers E...

Procedure



See chapter 'Pipe dispenser R ...', page 19

- ▶ When reinstalling the adjustable pipe, insert the 3 locking clips (1) in the corresponding cutouts (2) at the upper termination ring of the jacket.



- 1 locking clips
- 2 cutout

8 Information on using the product

8.1 Use the appliance only for its intended use.

- For use by instructed persons only.
- In case of self-service by the guest or use by non-instructed staff, place the dispenser such that **unintentional changing of the temperature at the thermostat controller is not possible**.
- **WARNING!** To prevent persons from injuring themselves by shearing and crushing by reaching into the inside of the unit or touching hot surfaces, use of the product in public/for self-service should only be allowed under constant supervision.
- Comply with hygiene requirements according to HACCP.
- **WARNING!** Only remove the parts at serving height. Jammed parts may generate high forces which may unload suddenly. Stacked parts must be centred and guided.
- **WARNING!** Wear personal protective equipment such as protective gloves which will prevent you from burning your arms or hands on hot parts, such as plates, meal trays, etc.
- **WARNING!** Prevent unintentional moving of the unit and the resulting hazards. Always secure the unit in its position by applying the parking brake.
- The socket outlet must be easily accessible so that the unit can be disconnected from power supply at any time.

- **CAUTION!** Baskets made of plastic are not suitable for heated crockery dispensers!
- **CAUTION!** Do not use this product under unfavourable floor conditions.
We are not able to rule out the possibility of marks appearing on the floor due to friction with casters or the formation of scratches due to split cracks in the casters.
We are not able to rule out the possibility that the casters may be damaged or become unusable due to thresholds or sharp edges on the floor.

8.2 Operation

To moving the appliance, take it by the handle and push it

- **WARNING!** Pushing the appliance ensures a comfortable working position, better overview and more safety. Push the appliance.

Loading the appliance with crockery



NOTE

Plastic crockery baskets may be damaged in hot dispensers and might also damage the appliance. This also applies to plastic baskets with typical dishwasher quality.

- ▶ Do not use baskets made of plastic for heated crockery dispensers.

- Fill the dispenser with crockery evenly. Finally close it with the lid.

Turning the unit on and heating/cooling

- Plug in the connecting plug.
- Press the rocker switch with the green indicator.
 - The product is operational in position I (ON). The indicator will be on. Appliance will heat up or cool down (option).
 - In position O (OFF), the product is switched off. The indicator will be off. The heating is off. The cooling unit is defrosting (option).
- Adjust the required temperature at the power controller.
 - The temperature is adjustable.
- Estimate the heating/cooling time until the temperature is reached realistically.
- If the appliance is used for cooling, only use pre-chilled meals.

Remove crockery

- Remove lid directly before portioning only.
- Remove crockery evenly (if there are several crockery parts on platform).

Switching the unit off

- Turn off electrical appliances via the rocker switch. Unplug connector and put it back in its holder.

Reload the appliance with crockery if necessary, otherwise clean it



See next chapter

9 Cleaning, maintenance and care

This chapter will help you to meet with the hygiene requirements. Before reading this section, please read through the "General safety instructions" section thoroughly first.

9.1 Avoid dangers due to hot parts or areas



WARNING!

Risk of burns. One can burn one's hands and arms on the hot surfaces around the hot cooking modules.



- Where possible wear protective gloves.
- Allow appliance to cool down
- Keep unauthorised persons away from the product.
- Never operate the product unsupervised.

9.2 Avoid dangers due to electricity



DANGER!

Danger of electric shock. Risk of death.

- Disconnect appliance from mains power.
- Never direct a jet of water at electrical components such as heater, controller or ventilation grille.
- Check the appliance and connection cable for any damage.
- Do not use a steam cleaning unit to clean electrical appliances. Doing so may allow moisture to get into the electrical system and cause a short circuit.
- **Electrical appliances used in rough conditions should be checked by a qualified electrician every 6 months at the latest.**

9.3 Choose the correct cleaning method



NOTE

Improper cleaning can damage or even destroy the appliance.
Improper cleaning can cause damage to the surface.

- ▶ Be careful not to scratch the surface with sharp-edged objects. Do not use any abrasive or aggressive cleaning agents, e.g. oven sprays or a sponge with an abrasive side.
- ▶ Do not use any cleaning agents containing sand, sodium, acid, chloride or solvents.
- ▶ Do not use any cleaning agents containing acids. Cleaning agents must not contain any hydrochloric acid or hydrofluoric acid, as these acids might result in decolouration of the surfaces and even corrosion.
- ▶ Do not use any steel wool or steel brushes.

9.4 Clean and service stainless steel parts



NOTE

Improper cleaning can cause damage to the surface.

- ▶ Clean the appliance with a **mild** detergent diluted in hot water. After cleaning, rub surfaces dry with a **soft cloth**.



User tip

- ▶ We recommend Rieber cleaning agent for stainless steel for cleaning stainless steel.
I Is an especially tough yet **soft** cleaner, produces a dazzling shine, cleans and protects in one.

9.5 Cleaning the casters



NOTE

Cleaning the casters incorrectly can damage them.

- ▶ Never clean the casters with a steam-jet blower. Doing so may cause lubricating grease to escape from the wheel bearings.
- ▶ **Mild** washing up detergent diluted in hot water is ideal for cleaning. After cleaning, rub surfaces dry with a **soft cloth**.

9.6 Clean and service plastic parts



NOTE

Improper cleaning can cause damage to the surface.

- Clean the appliance with a **mild** detergent diluted in hot water. After cleaning, rub surfaces dry with a **soft cloth**.

9.7 Dry the appliance to keep it ready for next use

- Dry the appliance. Allow residual moisture to escape.
- Store appliance at room temperature.

10 Fault - What now?



DANGER!

Danger of electric shock. Dangerous electrical voltage.

- Do not use defective appliances, put it out of service.
- Disconnect the connecting plug on the unit before starting repair work.
- Have all electrical repairs carried out by an authorised electrician only.

Fault	Possible cause	Possible remedy
Indicator lamp not on	Device not connected correctly	➤ Check connection / connectors. # User
	No power supply	➤ Check existing fuse. # Qualified electrician
Temperature not controllable	Temperature controller defective	➤ Repair # Qualified electrician
Appliance has overheated Built-in adjustment pipe type ERRV-H..., ERE-H or heated plate dispenser heats up too much	Capillary tube of temperature sensor is defective.	➤ Do not touch nor move the appliance.
	Sensor not fixed properly.	➤ Disconnect appliance from power supply, switch off existing circuit breakers/fuses in switchbox. ➤ Repair # Qualified electrician
Plug / spiral cable / rocker		➤ Repair.

Fault - What now?

switch defective		# Qualified electrician
Casters / brakes blocked		➤ Remove blocking parts. ➤ Loosen parking brake. # User
Casters / brakes defective	Replace caster	➤ Repair # User
Indicator light on, but appliance not heating	Overtemperature protection tripped	➤ Repair # Qualified electrician
Crockery does not move down enough	Spring force too high	➤ Remove springs. # User  See page 19
Crockery moves down too much	Spring force too low	➤ Install springs. # User  See page 19
Crockery is not moved up	Platform stuck, Crockery got stuck in springs, Platform got stuck	➤ Remove crockery carefully piece by piece. ➤ WARNING! Prevent the platform from shooting up by means of a stable rod. If necessary, cut springs through individually to reduce the spring force. ➤ Check pipe for mechanical damage, call service if necessary ➤ Replace defective springs. # User  See page 19
		➤ In the case of round pipes, adjust rods centrally. # User  See page 19
		➤ Distribute springs evenly across the circumference. # User  See page 19
	Spring defective	➤ Replace defective spring. # User



See page 19

Customer service, spare parts



IMPORTANT

Customer service needs information about the type and number of the appliance.

- If you have a fault you cannot remedy yourself, please get in touch with your Rieber partner or Rieber central customer service.

Disposing of your product



Your appliance is made of high-quality material which can be reused / recycled. For disposal, disconnect the appliance from mains supply. Unplug the mains plug. Cut off the cable directly at the casing. Dispose of this product properly via your local disposal facility.

11 Warranty and liability

Manufacturer liability and warranty shall no longer apply if

- the information and instructions in this user guide were not followed,
 - the product was not used as per the specifications,
-  See chapter "Intended use"
- conversions or functional modifications were made,
 - non-original spare parts were used.

The "Sales and delivery terms and conditions" of Rieber GmbH & Co. KG shall apply for all warranty claims made against the manufacturer.

The following wearing parts are not included in the warranty:

- Caster
- Caster with parking brake
- Corner bumper
- Springs

12 Address of manufacturer

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