



Appliances for food delivery, available as table-top or built-in version

- Bain-Marie

Mobile appliances for food delivery /food distribution

- Delivery Trolley

- Food Transport Trolley

Translation of the Original Operating Instructions

Rieber Professional. Our solutions provide you with quality and safety and are top of the range when it comes to energy efficiency and profitability.

Contents

1	List of revisions	3
2	Important Information	3
2.1	Using the instructions.....	3
2.2	Representational conventions in the text.....	3
2.3	Structure of the safety instructions.....	4
3	Equipment Descriptions	5
3.1	Bain-marie	5
3.2	Delivery trolleys	6
3.3	Food transport trolleys	7
3.4	Technical data	9
4	Designated purpose of use	10
5	General Safety Information.....	11
5.1	Basic rules of conduct.....	11
5.2	How to use electrical devices.....	11
5.3	Operator's obligations	12
5.4	Qualification of personnel.....	13
5.5	Provision of protective equipment for personnel.....	13
5.6	Device-specific safety information	14
5.7	Information about required regulations	16
5.8	Instructions on behaviour in an emergency	16
6	Before using for the first time	17
6.1	Transport.....	17
6.2	Commissioning.....	17
7	Use.....	18
7.1	Safety information with regard to use	18
7.2	Heating the bain-marie.....	19
7.3	Heating the food transport trolley/delivery trolley.....	20
7.4	Cooled cupboards	21
7.5	After use	21
8	Cleaning, maintenance and care.....	22
8.1	Safety information about cleaning, maintenance and care.....	22
8.2	Choose the correct cleaning method	23
8.3	Descale the bain-marie if necessary.....	23
8.4	Cleaning and maintenance of stainless steel parts	23
8.5	Cleaning and maintenance of plastic parts.....	24
8.6	Cleaning the casters	24
8.7	Cleaning the ventilation grille from the cooling unit compartment	24
8.8	Disinfect appliance if necessary.....	24
8.9	Dry the appliance to keep it ready for next use	25
9	Fault – What now?.....	25
9.1	Notes on the troubleshooting	25
9.2	Disposing of your product	26
10	Liability and warranty.....	26
11	Excerpt from EC Declarations of Conformity	27
12	Manufacturer's address	28

1 List of revisions

Revision	Modification
2012-05-11	New edition
2013-02-20	Temperature 100°C
2013-04-19	Ausgabe schwarz-weiss Druckdaten

2 Important Information

2.1 Using the instructions

These instructions contain important information for using the appliance safely and correctly.



IMPORTANT

Protect yourself against risks and avoid damage to your appliance.

- It is essential that you read the operating instructions before first using the appliance.
- Keep the manual in a safe place and make it available to the next owner of the appliance.

Our customers often express the wish to have one compact guide instead of a number of different guides for these product variants, which have similar functions.

If there are any shortcomings in your opinion, please notify us immediately. We will endeavour to become even better with your help.

2.2 Representational conventions in the text

... **Highlighting** ..., is a text fragment, which must be emphasized

- Lists are represented like this.
- Instructions for action are represented like this.



See '...' ,cross-reference is represented like this



ATTENTION

indicates possible material damage, which does not include personal injuries.

Failure to observe this note can lead to material damage.



Tips for users

- Useful note or tip

2.3 Structure of the safety instructions

The signal words DANGER - WARNING - CAUTION classify the degree of danger of the injury in a concrete situation. Injuries can be prevented by observing the specified rules of conduct.

The warning triangle symbolises a 'General danger'.



DANGER!

indicates an imminent danger.

Failure to observe the warning will result in **serious injury or death**.



WARNING!

indicates a **potentially dangerous situation**.

Failure to observe the warning **can** result in **serious injury or death**.



CAUTION!

indicates a **potentially harmful situation**.

Failure to observe the warning **can** result in **minor injury**.

3 Equipment Descriptions

This chapter provides useful information on the structure and function of the equipment.

3.1 Bain-marie

The bain-marie is an electrically operated kitchen appliance, which is designed to keep food warm.

Dishes such as sauces, soups or goulash are kept warm in Gastronorm containers in the bain-marie well, so that they can be served more quickly.

The bain-marie has water inlets and drains. The water bath enables better distribution of the heat in the dish, so that it does not scorch on the bottom and remains warm on the surface. Regular stirring is not required.

Intended for use with Gastronorm containers

Variants: 1, 2 or 3 bain-marie wells

Only for 'wet heating' in the standard version; the table-top version can be identified by the protruding water drain as shown in the illustration.

The built-in version can be identified by the water drain underneath the well.

Only for 'dry heating' is possible in the special version.



- 1 Water drain
- 2 ON/OFF rocker switch with indicator light → indicates the operating state
- 3 Control dial for heat regulation → temperature adjustable from +30 °C to +100 °C
- 4 Bain-marie well → fill with maximum 2 cm water. More water would only waste unnecessary energy.

3.2 Delivery trolleys

Delivery trolleys are used for transporting and dispensing meals. Although food can be ladled from them, generally they are used for supply.

Variants: 1, 2 or 3 bain-marie wells, **can be operated with dry and wet heat**
Can be refrigerated → see illustration below



- 1 'Caster with parking brake' → prevents the appliance from rolling away accidentally.
- 2 Retainer for mains plug
- 3 ON/OFF rocker switch with indicator light → indicates the operating state
- 4 Pushing handle → you can push the appliance and also maintain a better overview.
- 5 'Control dial for heat regulation' → temperature adjustable from +30 °C to +100 °C
- 6 Water drain
- 7 'Control dial for cooling regulation' → temperature adjustable from +3 °C to +10 °C
- 8 Indicator light → indicates temporarily active cooling process



3.3 Food transport trolleys

Food transport trolleys are used for transporting and dispensing meals.

The cupboards are equipped with ladder racks, which take Gastronorm grids or Gastronorm containers.

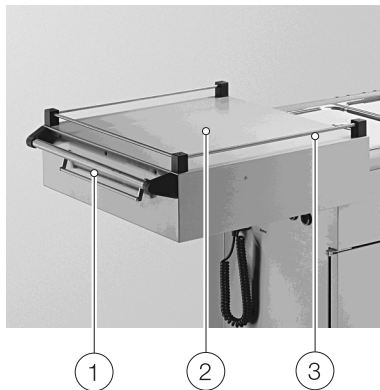
Variants: 0, 2 or 3 bain-marie wells, **can be operated with dry and wet heat**
Each cupboard can be individually heated by means of a heating element or it can also be refrigerated.



- 1 ON/OFF rocker switch with indicator light → indicates the operating state
- 2 Control dial → depending on version, the temperature can be adjusted from +30 °C to +100 °C, and from +3 °C to +10 °C for refrigeration
- 3 Cooling unit, optional
- 4 Cupboard → takes GN containers up to GN 1/1

Version with sliding lid

You can slide the sliding lids apart. The sliding lids lock in the end positions automatically; push the ratchet lever down to open.

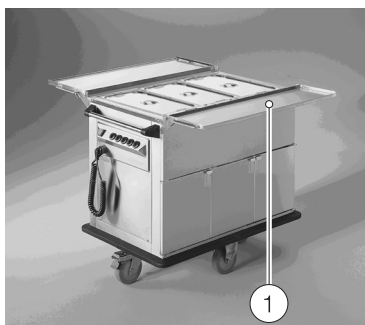


- 1 Notched lever → releases the sliding lid from the latched safety position
- 2 Sliding lid
- 3 Guard rail → secures items in position to a limited extent

- **! WARNING!** Do not transport open containers of hot liquids. Only place items on the sliding lid which cannot fall off.
- **ATTENTION.** Load sliding lid with maximum 40 kg positioned flat, otherwise there is a risk of material damage.
- Only move the appliance with the sliding lid closed.

Version with hinged lid

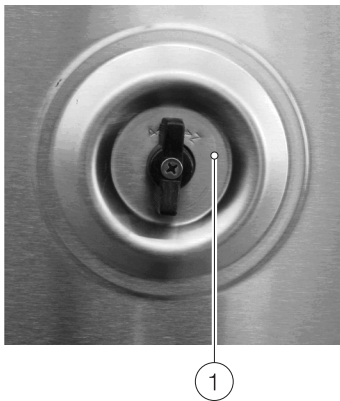
You can swing open the lid elements, see illustration.



- 1 Hinged lid

- **! WARNING!** Risk of burns. Only transport hot liquids in closed container with press-in lid.
- **! WARNING!** Load hinged lid with maximum **15 kg** positioned flat. Only move the appliance with the hinged lid closed.
- **! CAUTION!** There is a risk of crushing when opening and closing the hinged lid.

Version with 'remote control' for water drain



1 Water drain

- To open the water drain, turn control dial to position A = OPEN.
- To close the water drain, turn control dial to position Z = CLOSED.

3.4 Technical data

Rated voltage / Rated frequency	1N AC 230V 50/60Hz
Bain-marie	Well size for Gastronorm container GN 1/1 up to 200 mm; Rieber bain-maries are fitted with an effective, three-sided dry heating element. We recommend that you dry-heat.
Heating range	Thermostat-controlled from + 30 °C to + 100 °C; Cupboard optionally heated with 1 heating element per cupboard 1/1, heat output separately adjustable
Refrigeration range	+ 2 °C to + 10 °C, without automatic defrost function, Refrigeration capacity 230 watts at VT -10 °C, refrigerant R 134a
Cupboard	Option: 14 pairs of seamless deep-drawn support rails, clearance 37 mm, for holding GN containers up to GN 1/1. Doors double-walled and self-closing.
Loading excluding cupboard and bain-marie	maximum 20 kg, evenly distributed
Protection class (heated)	IP X5 in accordance with DIN EN 60529 Protected against water jets from all directions
Protection class (cooled)	IP X3 in accordance with DIN EN 60529 Protected against spraying water up to 60° on either side of the vertical
Ambient temperature	+5 °C to +40 °C

VDE-tested/GS-tested. Material stainless steel. 4 corner bumpers. Rustproof casters in accordance with DIN 18867, Part 8. Wheel diameter 125 mm. For detailed information on dimensions, order number, accessories, wiring diagrams, spare parts, wearing parts:



see rating plate, catalogue, brochure

- If you have any questions, please contact your local Rieber Service.

4 Designated purpose of use

This chapter discusses the intended use of the product and warns against misuse for your own safety.

⚠ Generally, the following are designated purposes of use of the product:

- For mobile meal services in catering, hotels and restaurants; also for managed care facilities and schools.
- For neutral, cold or hot transport, storage or dispensing of food.
- To prevent persons from burning themselves on hot surfaces, use of the product in public/for self-service should only be allowed under constant supervision.
- Wear personal protective equipment such as protective gloves which will prevent you from burning your arms or hands on hot parts such as heating elements, hot parts of the appliance, objects and food.
- The designated purpose of use includes compliance with the technical data.
- For use only by appropriately trained and suitable operating personnel.

⚠ Avoid foreseeable misuse:

- A bain-marie which is intended to be 'wet-heated' should only ever be wet-heated. A bain-marie which is intended to be 'dry-heated' should only ever be dry-heated.
- Do not fill hot or overheated bain-maries - after water loss, for example - with water. Allow the appliance to cool down first. Only then fill with water.
- Do not operate the appliance unsupervised. To prevent persons from burning themselves on hot surfaces, use of the product in public/for self-service should only be allowed under constant supervision.
- Not intended for private use at home.
- Do not lean against or sit on this product.
- Keep any combustible or explosive fluids away from heated appliances, to prevent the risk of fire or explosion.
- Never heat anything other than food or crockery.
- Do not use to heat up a room.
- Incorrect cleaning can substantially and irreparably damage the stainless steel surfaces.
- Do not push or pull the product over sharp edges; otherwise the casters may be damaged.
- Do not use this appliance with poor 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, for example.
We are not able to rule out the possibility that the casters may be damaged or become unusable due to swelling or sharp edges on the floor.
- Mobile appliances may only be moved manually. Machine-aided transport, e.g. using fork lift trucks or lift trucks, is not permissible. Risk of injury and risk of damaging the appliance.

5 General Safety Information

This chapter provides information about residual risks and hazards despite compliance with the intended use of the device. Generally applicable safety instructions that should generally be complied with are listed here. Action- and situation-based safety regulations are presented as well and precede the relevant action or situation.

The information here such as 'Basic rules of conduct', 'Operator's obligations' etc refer only to already legally required compliance requirements such as the workplace regulations according to German law.

5.1 Basic rules of conduct

This device corresponds to state-of-the art technology and recognized safety-relevant regulations. However risks can still emerge.

- Only use the device if it is in perfect working order and under observation of this manual.
- During all phases of the product's life please ensure that the product is safely integrated into its environment.
- Refrain from rearranging or changing the device.

5.2 How to use electrical devices

Safety notes taken from EN 60745-1:

Work area

- Keep your work area clean and tidy. An untidy and unlit work area can lead to accidents.
- Keep children and other people away from the area when work is being carried out.

Electrical safety

- The device connectors must fit the plugs. The connectors may not be modified in any way. Do not use adapters together with earthed devices. Connectors that are not modified and suitable plugs reduce the risk of an electric shock.
- Keep the device away from rain or wet. If water is allowed to enter an electrical device, the risk of an electric shock increases.
- Do not use the cable for anything other than the intended purpose to disconnect the plug from the socket. Always take hold of the plug only. 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 electrical 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.

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 treatment 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 devices away from children. Do not allow people to use the device who are not familiar with it or who have not read the operating manual. Electrical devices are dangerous when they are used by inexperienced people.
- Treat the device with care. Check that moving parts are functioning properly and do not block; check whether parts are broken or damaged and impairing the functioning of the device. Have damaged parts repaired before using the device. Many accidents are due to badly maintained electrical devices.
- Use electrical appliances, accessories etc in accordance with these instructions 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 skilled personnel and only using the original spare parts. This ensures that the device remains safe.

5.3 Operator's obligations

Operator

The operator is the person who operates the device himself for business or commercial purposes or allows its use by a third party and during its operation bears legal responsibility for protection of the user, personnel or third parties.

Operator's obligations

The device is used in the commercial sector. The operator of the device is therefore subject to the legal obligations concerning operational safety.

In addition to the safety instructions in this manual, the safety, accident prevention and environmental protection regulations applicable for the field of application of the device must be complied with.

The following apply in particular:

- The operator must familiarise himself with the applicable occupational health and safety regulations and, in addition, carry out a risk assessment to determine any hazards associated with the specific operating conditions at the place of use of the device. He must implement these in the form of operating instructions for operation of the device.
- Throughout the period of use of the device the operator must check that the operating instructions which he has compiled comply with the current regulations and adapt them if necessary.
- The operator must clearly regulate and define the responsibilities for installation, operation, troubleshooting, maintenance and cleaning.

- The operator must ensure that all employees who use the device have read and understood these instructions. In addition, the operator must train the personnel at regular intervals and inform them of the relevant dangers.
- The operator must provide the personnel with the necessary protective equipment and issue mandatory instructions on wearing it.

The operator is also responsible for ensuring that the device is always in perfect technical condition. The following therefore applies:

- The operator must ensure that the maintenance intervals described in these instructions are complied with.
- The operator must regularly check all safety devices for functionality and completeness.
- The operator must ensure that the appropriate media connections are present.
- The operator must ensure that structural safety measures are performed.

5.4 Qualification of personnel

Safe operation requires professional qualifications and personal aptitude of each person.

- Organisational responsibility is borne by the '**work supervisor**' (operator).
According to EN 50110-1 a work supervisor is 'a person who is appointed to take direct responsibility for the performance of work. This responsibility can be partially transferred to other persons if necessary. [...] The work supervisor must inform all persons involved in the work of all hazards, which are not easily identifiable for them'.
- Work may only be carried out by '**instructed persons**' with appropriate training. Training and instruction must be repeated and understanding must be checked, preferably by means of tests.
- Only '**Skilled workers**' may carry out repairs.
According to IEC 60204-1, skilled workers are 'People who, due to their relevant training and experience, are able to recognize risks and avoid potential hazards.'
- Electrical work may only be carried out by a trained and experienced **electrician**.
The participation of a person instructed in electrical engineering is only permitted under the direction and supervision of the trained and experienced electrician.

5.5 Provision of protective equipment for personnel

- Make sure that personnel wear the appropriate personal protective equipment for the respective situation.
- Wear sturdy shoes to prevent injuries.
- Wear protective gloves to prevent burns to hands and arms.

5.6 Device-specific safety information

This chapter provides general device-specific safety information. Further action- and situation-based safety information is positioned before the specific action or situation.

5.6.1 Dangers due to hot surfaces



100 °C

WARNING!

When changing over GN containers or working in the area of the hot bain-marie there is a risk of injuring oneself on the hot surfaces, which can be up to 100 °C, or scalding oneself on hot water or steam.



In the heated cupboard one can burn one's hands and arms on the hot surfaces around the heating element and its environment.

- ▶ Work calmly and carefully.
 - ▶ Wear protective gloves if possible.
 - ▶ Keep unauthorised persons away from the device.
 - ▶ Never operate the device unsupervised.
-

5.6.2 Risk of scalds and material damage



100 °C

WARNING!

When pouring water into a hot or overheated bain-marie after water loss, for example, hot steam can form and cause scalds to the face, hands and arms.

- ▶ Allow the appliance to cool down first. Only then fill with water.
-



ATTENTION

A bain-marie which is intended to be 'wet-heated' can overheat if it has insufficient liquid. Damage such as deformation and even destruction are possible.

- ▶ Allow the appliance to cool down first. Only then fill with water.
-

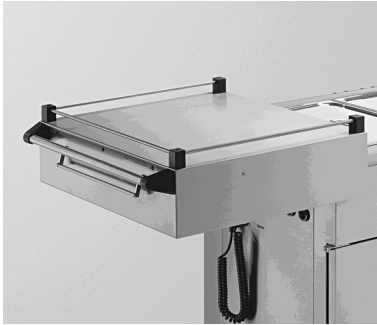
5.6.3 Risk of slipping and falling



WARNING!

Risk of slipping and falling. Water vapour can collect underneath the shelf or the sliding/hinged lid. Water can leak from the water drain and cause a slipping hazard.

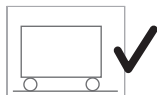
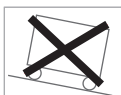
- ▶ When heating, open the sliding/hinged cover.
 - ▶ Never use the bain-marie without a Gastronorm container and lid.
 - ▶ After opening, wipe dry the underneath of the sliding/hinged cover immediately with a cloth.
 - ▶ Always make sure that the floor is dry. Wipe any moisture off immediately.
-



- After opening, wipe dry the underneath of the sliding/hinged cover immediately with a soft cloth.

5.6.4 Dangers during transport and due to unstable position

- **ATTENTION.** The device can be damaged by incorrect transport.
Disconnect the connection cable.
Remove accessories and transport them separately.
- **⚠ WARNING!** Do not pull the appliance, always push it using the pushing handle. This will also give you a better overview and allow direct access to the 'casters with parking brake'.
Keep the doors of the 'cupboard' closed during transport. Wear sturdy shoes to avoid injuries.
- **⚠ WARNING!** Avoid unintentional moving of the appliance and the resulting hazards. Use the two parking brakes to prevent the device from rolling away accidentally. Only park the device on flat surfaces.



- **ATTENTION.** Note the permissible step height, maximum 4 mm, otherwise the casters might be damaged.

5.6.5 Safety devices and monitoring facilities

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

5.6.6 Dangers due to electricity



WARNING!

Potential electrical hazard in the case of incorrect electrical connection.

- ▶ Check the mains voltage, type of current and connected load. Check that these match the specifications on the type plate.
 - ▶ The socket outlet must be easily accessible so that the unit can be disconnected from the power supply at any time.
 - ▶ The cable must be routed so that it cannot be squeezed or overheated.
-



WARNING!

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 an appropriate size for the power consumption of the modules.
 - ▶ Before connecting the product, compare the connection data (voltage and frequency) on the type plate with that for the power supply.
-



WARNING!

Danger of electric shock. Danger of death.

- ▶ Before each use, inspect the product, the connecting plug and electric cable for any visible signs of damage.
-

5.7 Information about required regulations

In addition to these operating instructions 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 Instructions on behaviour in an emergency

- In an emergency always interrupt the power connection immediately, by disconnecting the electrical connector.

⚠ First aid in the case of burns and scalding 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.



Tips for users

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

6 Before using for the first time

This chapter provides information on the preparatory activities to be carried out before using the product.

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 whether to keep the appliance and report damage with the consignment note or reject the appliance.
- I** This procedure ensures proper loss adjustment.

6.1.2 Unpacking

- Open the transport packaging at the positions provided for this purpose. Do not tear or cut.
- Remove any packaging residues.

6.1.3 Scope of delivery

- Check the scope of delivery.

6.1.4 Dispose of packaging material

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

6.1.5 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 'Cleaning, maintenance and care', page 22

6.2 Commissioning

Preconditions

- The appliance has no defects or visible damage.
- The appliance is at room temperature and is dry.



ATTENTION

Protective foils or heat-sensitive objects on/in the appliance could damage the appliance during heating.

- ▶ Ensure that there are no protective foils in or on the appliance.

Comply with the mechanical requirements for the installation site

- The place of installation must be horizontal.
- The casters must be secured by 'parking brakes' to prevent accidental running away.

- Maintain a minimum distance from walls, to prevent fingers, clothes, etc. from getting caught when placing/taking out food.

Applicable electrical regulations must be observed



WARNING!

Danger of electric shock. Dangerous electrical voltage. The total connected load of electrical appliances might exceed the locally permissible connected load.

- Peak loads can occur, for example, when several appliances are turned on/off simultaneously. Material damage, including cable fire, is possible. Comply with the locally permissible connected load. Avoid switching a large number of appliances on/off at the same time.

- Before commissioning, check the mains voltage and type of current.
- Check that these match the specifications on the type plate.
- The electrical requirements of VDE 0100 ff. and the technical connection requirements of the local electricity company must be met.
- The socket outlet must be easily accessible so that the unit can be disconnected from power supply at anytime.

7 Use

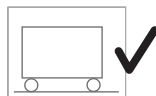
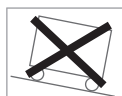
7.1 Safety information with regard to use

Comply with the operational principles

- Inspect the device for visible damage before each use.
- Comply with hygiene requirements according to HACCP.

Avoid dangers during transport and due to unstable position

- **ATTENTION.** The device can be damaged by incorrect transport. Disconnect the connection cable. Remove accessories and transport them separately.
-  **WARNING!** Do not pull the appliance, always push it using the pushing handle. This will also give you a better overview and allow direct access to the 'casters with parking brake'. Keep the doors of the 'cupboard' closed during transport. Wear sturdy shoes to avoid injuries.
-  **WARNING!** Avoid unintentional moving of the appliance and the resulting hazards. Use the two parking brakes to prevent the device from rolling away accidentally. Only park the device on flat surfaces.



- **ATTENTION.** Note the permissible step height, maximum 4 mm, otherwise the casters might be damaged.

⚠️ Avoid risk of burns and risk of fire in the area of hot surfaces and the hot bain-marie

- **⚠️ WARNING!** Risk of burns. Risk of fire. Wear protective gloves if possible when working in the area of the hot bain-marie and the heated cupboard. Keep unauthorised persons away from the device. Never operate the device unsupervised. Keep flammable substances away.
- **⚠️ WARNING!** Risk of scalding due to pouring water into an overheated bain-marie after water loss, for example. Allow the appliance to cool down first.

⚠️ Avoid dangers due to electricity

- **⚠️ WARNING!** Danger of electric shock. Danger of death. Before each use, inspect the product, the connecting plug and electric cable for any visible signs of damage. Never direct a jet of water at electrical components such as heater, controller or ventilation grille.

Avoid slipping hazards

- **⚠️ WARNING!** Risk of falling. Wipe any moisture off immediately.

7.2 Heating the bain-marie

A bain-marie which is intended to be '**dry-heated**' should only ever be dry-heated.



ATTENTION

A bain-marie which is only intended to be '**wet-heated**' may overheat if it has insufficient liquid. Deformation and even destruction are possible.

- ▶ Allow the appliance to cool down first. Only then fill with water.
- Make sure that the drain tap is closed.
- Pour maximum 2 cm water into the bain-marie.
 - More water would only waste unnecessary energy and impedes heating.
- Switch the device ON at the 'rocker switch with indicator light'.
 - Green indicator light illuminates.
- Set the desired power on the 'control dial for heating control'.
 - A heating-up time of around **45 minutes** is necessary.



WARNING!

When changing over GN containers or when working in the area of the hot bain-marie there is a risk of injuring oneself on the hot surfaces, which can be up to 100 °C, or scalding oneself on hot water or steam.



- ▶ Work calmly and carefully.
- ▶ Wear protective gloves if possible.
- ▶ Keep unauthorised persons away from the device.
- ▶ Never operate the device unsupervised.

After use

- Drain the cooled water from the bain-marie through a floor drain.

7.3 Heating the food transport trolley/delivery trolley

Bain-marie → can be dry- and wet-heated. Preferably dry-heat with radiant heat



Tips for users

Dry-heat with radiant heat.

- ▶ A heating-up time of around 5 minutes is adequate.
 - This saves on energy and electricity costs
 - Less steam is generated, which is more pleasant in smaller rooms.
- Switch the device ON at the 'rocker switch with indicator light'.
 - Green indicator light illuminates.
- Set the desired power on the control dial.
 - A heating-up time of around 5 minutes is adequate.

Bain-marie → wet-heating



See 'Heating the bain-marie', page 19

7.4 Cooled cupboards

The display indicates the actual temperature when electrically connected.

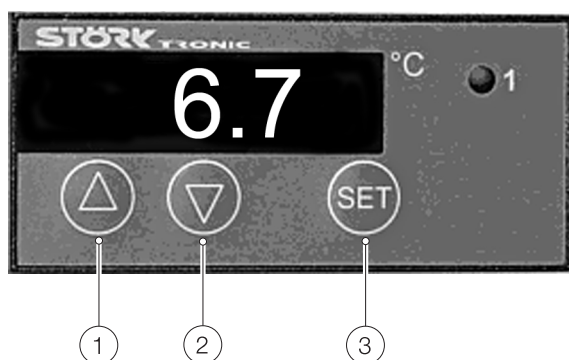
Set desired temperature

- Press the SET button.

■ The display indicates the desired temperature.

- Hold the SET button pressed down and set the desired temperature using the arrow buttons (1) and (2).

■ The indicator light on the top right indicates whether the cooling unit is running or not.



- 1 Arrow button: Increase temperature
- 2 Arrow button: Decrease temperature
- 3 SET button

7.5 After use

- Clean the appliance.



See 'Cleaning, maintenance and care', page 22

8 Cleaning, maintenance and care

This chapter provides information about complying with hygiene regulations. Read the chapter on 'General safety information' carefully in advance.

8.1 Safety information about cleaning, maintenance and care

Avoid burns



WARNING!

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



- ▶ Wear protective gloves if possible.
 - ▶ Keep unauthorised persons away from the device.
 - ▶ Keep flammable substances away.
-

Avoid dangers due to electricity



WARNING!

Danger of electric shock. Danger of death.



- ▶ Disconnect the appliance from the mains; disconnect the power supply unit.
 - ▶ Protect the appliance from moisture. 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. Keep water spray away from electrical appliances. Clean the electrical part with a damp cloth and rub dry with a clean cloth.
 - ▶ Have electrical appliances inspected by a qualified electrician **every six months**¹.
-

¹ Source: Health and safety regulation BGV A3

8.2 Choose the correct cleaning method



ATTENTION

Improper cleaning can damage surfaces and even render the device unusable.

- ▶ For example, note: "Not suitable for dishwasher cleaning" or "Do not clean with high-pressure cleaning equipment".
- ▶ Do not scratch the surface with sharp-edged objects. Do not use a sponge with an abrasive side, steel wool or a steel brush.
- ▶ Do not use any scouring agents or aggressive cleaning agents, for example oven sprays.
- ▶ Do not mix commercially available cleaning agents; do not make your own cleaning agent.
- ▶ Avoid long exposure to sodium chloride solutions, as these can stain or corrode surfaces.
- ▶ Avoid stainless steel coming into direct longer contact with rusty iron parts such as kitchen sponges made of steel.
- ▶ Comply with the instructions according to the appliance label.

8.3 Descale the bain-marie if necessary



Tips for users

Sure signs of calcification are: visible limescale extended processing time, increased noise generation, intense steam generation.

- ▶ It is best to descale the appliance before thorough cleaning.
- ▶ Fill the water container approximately half full of water.
- ▶ Descale the appliance in accordance with the descaler manufacturer's instructions.
- ▶ Fill with water and flush through completely at least 1x, in order to remove any harmful residues, e.g. from the descaler.
- ▶ Then thoroughly clean the water container and the appliance.



See following pages.

8.4 Cleaning and maintenance of stainless steel parts

- ▶  **WARNING!** Danger of electric shock. Never direct a jet of water at electrical components such as heater, controller or ventilation grille.
- ▶ Remove dirt accumulation and limescale regularly.



ATTENTION

Improper cleaning can damage the surfaces of the device.

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



Tips for users

- ▶ We recommend **Rieber cleaning agent for stainless steel for cleaning stainless steel**.

It is an especially tough yet soft cleaner, produces a dazzling shine, cleans and protects in one.

8.5 Cleaning and maintenance of plastic parts



ATTENTION

Improper cleaning can damage the surfaces of the device.

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

8.6 Cleaning the casters



ATTENTION

Cleaning the casters incorrectly can damage them.

- ▶ Never clean the casters with a steam-jet blower, as this may cause lubricating grease to escape from the wheel bearings.
- ▶ Clean the casters with mild washing up detergent diluted in hot water. After cleaning, rub surfaces dry with a soft cloth.

8.7 Cleaning the ventilation grille from the cooling unit compartment



WARNING!

Risk of fire. Fluff in the ventilation area can cause a build-up of heat which could result in a fire.

- ▶ Clean the ventilation grille from the cooling unit compartment at least once a month with a cloth or brush.

8.8 Disinfect appliance if necessary

- Coordinate with your hygiene officer in this regard.

8.9 Dry the appliance to keep it ready for next use

- Dry the interior and leave the door open to allow residual moisture to escape.
- Store appliance at room temperature.

9 Fault – What now?

9.1 Notes on the troubleshooting



DANGER!

Danger of electric shock. Dangerous electrical voltage.

- ▶ Disconnect the connecting plug on the unit before starting repair work.
- ▶ Only allow electrical repairs to be carried out by an electrician.

Fault	Possible cause	Possible remedy
'Rocker switch with indicator light' does not illuminate	Device not connected correctly Power supply interrupted Overheating protection has tripped	➤ Check electrical connection # User ➤ Repair # Qualified electrician
Temperature not controllable (too low / high)	Temperature controller defective	➤ Disconnect connecting plug and lock appliance. ➤ Repair # Qualified electrician
Bain-marie overheated, deformed	Water loss resulting in overheating	➤ Do not touch or move the appliance. ➤ Disconnect appliance from power supply, switch off existing circuit breakers/fuses in switchbox. Lock appliance. ➤ Allow bain-marie to cool down. # User ➤ Repair # Qualified electrician
Appliance does not heat up	Plug / spiral cable / rocker switch / heating system defective	➤ Repair # Qualified electrician
Caster / 'caster with parking brake' blocked or defective	Fault or damage	➤ Remove blocking foreign bodies; replace parts if necessary # User

Customer services, spare parts



IMPORTANT

The customer services need the type and number of your device.

- If you have a fault which you cannot remedy yourself, please get in touch with your Rieber specialist dealer or Rieber central customer services.

9.2 Disposing of your product



Your appliance is made of high-quality materials that can be re-used or recycled. For disposal, disconnect the appliance from the mains supply. Unplug the mains plug. Cut off the cable directly at the housing. Have the device professionally disposed of by your local recycling unit.



WARNING!

Persons with reduced sensory or mental capabilities could be trapped.

- ▶ Destroy the door lock when disposing of the appliance.

10 Liability and warranty

Liability and warranty of the manufacturer is ruled out if you

- do not observe the information and instructions provided in the operating manual,
- do not use the device as it is intended,



See chapter "Designated purpose of use"

- rearrange and change the function of the device,
- do not use original spare parts.

For warranty claims against the manufacturer, the "Sales and Delivery Conditions" of Rieber GmbH & Co. KG apply.

The following wear and tear parts are excluded from the warranty:

- Caster, caster with parking brake, bumper corner.

11 Excerpt from EC Declarations of Conformity

EC Declaration of Conformity according to EC Machinery Directive 2006/42/EC

The company Rieber GmbH & Co. KG herewith declares that the products

- Food transport trolley, one cupboard with adjustable cooling
- Delivery trolley with adjustable cooling

comply with the basic requirements of the EC Machinery Directive 2006/42/EC, Appendix II A, harmonised standards (DIN EN ISO 12100: Safety of Machinery — General principles for design — Risk assessment and risk minimisation).

EC Declaration of Conformity

in accordance with the European Directive on Electromagnetic compatibility 2004/108/EC

The company Rieber GmbH & Co. KG herewith declares that the products

- Food transport trolley, one cupboard with adjustable cooling
- Delivery trolley with adjustable cooling

comply with the basic requirements of the European Directive on Electromagnetic Compatibility 2004/108/EC in respect of their electrical equipment.

EC Declaration of Conformity

according to European Directive for 2006/95/EC and 2004/108/EC

The company Rieber GmbH & Co. KG herewith declares that the products

- Food transport trolley,
- Delivery trolley and
- Bain-marie in its respective heated version

comply with the basic requirements of the European Directive 2006/95/EC and 2004/108/EC.

If required, a copy of the EC Declaration of Conformity can be obtained from our sales team.

12 Manufacturer's address

Rieber GmbH & Co. KG
Hoffmannstraße 44
D 72770 Reutlingen
Tel +49 (0) 7121 518-0
FAX +49 (0) 7121 518-302
E-Mail info@rieber.de
www.rieber.de