



RR ...



PO ...



Dispenser



ERR ...

Pipe dispenser R ...

- round, RR ...
- corner, RE ...

Exchange dispenser WE ...

Platform dispenser P ...

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

Ultra dispenser REU ...

Built-in platform dispenser ERR ...



ERR ...

Translation of the Original user guide

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
2012-03-22	Safety instructions before use, pages 19 and 21, page 31

2 Important information

2.1 Use of this guide

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



IMPORTANT

Protect yourself against potential hazards and prevent damage to your appliance.

- ▶ It is essential that you read the user guide before using the product for the first time.
- ▶ Keep the guide in a safe place and pass it on to any future user.

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

Space for your notes:

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.



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 degree of risk of bodily injury in an actual situation. You can avoid injury by complying with the behavioural rules provided.

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**.

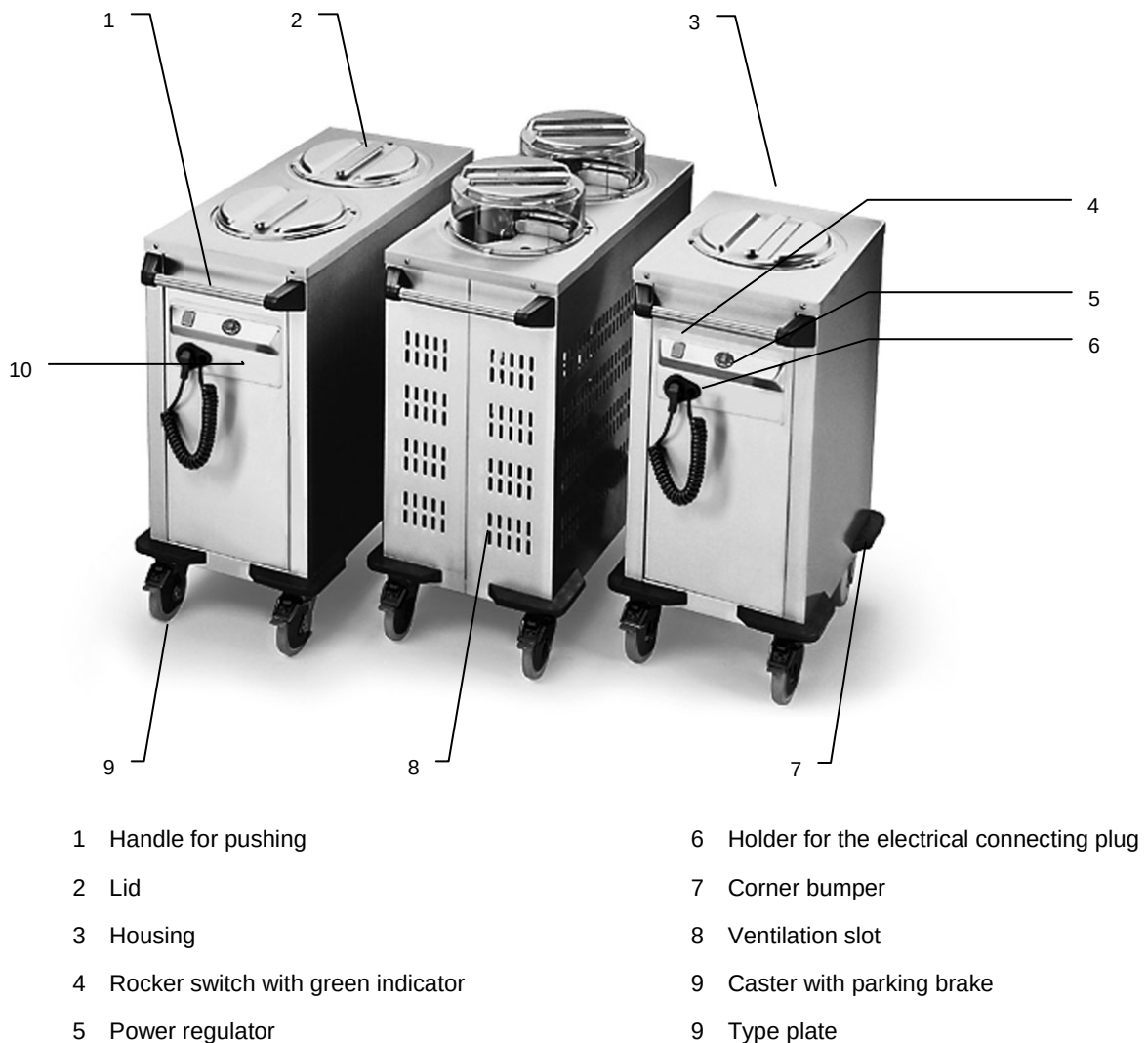
Failure to follow these warnings **may** cause **minor bodily injury**.

3 Description of appliance

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

3.1 Designation of parts using an example illustration

In the following, the parts which are important for understanding the subsequent sections are identified.



3.2 Product information

Chromium-nickel steel housing. Adjustment of uniform serving height by attaching and unhooking the tension springs. 4 corner bumpers. Galvanised casters in accordance with DIN 18867, Part 8. Wheel diameter 125 mm. 2 swivel casters and 2 swivel casters with brake, antistatic tyres.

Electrical unit is equipped with pull-out spiral cable 2.5 m with earthed connector and dummy socket outlet, rocker switch with green indicator as ON/OFF switch, thermostat controller (continuous control), 1N AC 230V 50/60Hz. Ambient conditions +5°C to +40°C. Carcass with double-wall insulation. R 134a refrigerant for cooling unit. Emitted sound pressure level closed 52.0 dB, emitted sound pressure level open 61.5 dB.

Protection class IPX5 in accordance with DIN EN 60529 (jet-proof, nozzle, from any angle).

3.3 Accessories and their use



See website <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; also for managed care facilities and schools.
- For keeping stacked parts neutral, cold or warm.
- For stacking and dispensing stacked parts.
WARNING! Only remove parts at serving height. Jammed parts may generate high forces which may discharge suddenly. Stacked parts must be centred and guided.
- **WARNING!** To avoid injuries such as shearing and crushing due to reaching into the inside of the unit or touching hot surfaces, use of the appliance in public/for self-service should only be allowed under constant supervision.
- **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.
- For use by instructed persons only.

Prevent any potential misuse in advance:

- **WARNING!** Never operate the appliance unsupervised.
- **ATTENTION!** 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 the appliance.
- Keep any combustible or explosive fluids away from heated appliances, to prevent the risk of fire or explosion.
- Heated units may only be used for heating crockery. Do not use to heat up a room.
- 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.
- This appliance may only be moved manually, machine-supported moving is not permitted.

4.2 Intended use of pipe dispensers R ...

Generally, the following are intended uses for the product:

- For stacking identical stackable plates.
Plates, bowls or cups can be stacked.
- Carrying capacity per pipe maximum 75 kg

4.2.1 Pipe dispenser, round RR ... ist bestimmt für runde Teile



RRV - H

RRV – L2

RRV – H1

Type designation:

R	R	—		Pipe dispenser
R	R	—		... round
R	R	V	1	... with 1x adjustable pipe, unheated
R	R	V	—	... with adjustable pipe. Desired plate diameter can be fixed with 3 adjusting rods.
R	R	—	H	... heated pool, static heating
R	R	—	U	... heated pool, circulating air heating
R	R	—	1	... number of pipes
R	R	—	L	... version with ventilation slots. For pre-cooling plates etc. in refrigerated and deep-freeze rooms

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

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

4.2.2 Pipe dispenser, square RE ... is intended for square parts



REH - 2

Type designation

R			Pipe dispenser
R	E		... square
R	H		... heated pool, static heating
R	U	—	... heated pool, circulating air heating
R		2	... number of pipes

4.3 Intended use of exchange dispensers WE ...

Generally, the following are intended uses for the product:

- 6 exchange rods can be distributed across 18 holes. Adaptable for crockery of different sizes.
- Carrying capacity maximum 150 kg



WE-H



WE-Q 1/1

Type designation:

WE				Exchange dispenser
WE	—	H		... heated pool, static heating
WE	—	U		... heated pool, circulating air heating
WE	—	Q	1/1	... square, single appliance

For WE-H-750: special design with extremely reduced length for flush installation in niches, push handle with impact protection, 2 corner bumpers

4.4 Intended use of platform dispensers PO ...

Generally, the following are intended uses for the product:

- For stacking and dispensing trays or crockery baskets.
- Carrying capacity maximum 200 kg

4.4.1 Platform dispensers, open PO ...

**Type designation:**

PO				Platform dispenser, open
PO	—	SV		... Distribution of food
PO	—	GN		... Gastronorm
PO	—	Q		... square
PO	—	SV1/1		Special version with lateral tray guide for tray destacking
PO	—	TA1/1		Special version with lateral tray guide for tray destacking

4.4.2 Platform dispenser closed and refrigerated PG ...



Type designation:

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

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



PU-M

Type designation:

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

4.5 Intended use of ultra dispensers REU ...

Generally, the following are intended uses for the product:

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



REU-P

Type designation:

REU	Ultra dispenser
REU — P	 for heating heat/ultra bowls

4.6 Intended use of built-in dispensers ERR ...

Generally, the following are intended uses for the product:

- Heated or unheated pipe dispensers are designed for stationary installation in a counter or serving system.



ERR-V-H



ERR-V

Type designation:

ERR	Built-in platform dispenser
ERR — V	... adjustable pipes, unheated
ERR — V — H	... adjustable pipes, static, heated

5 General safety instructions

This section covers residual risks and hazards associated with the intended use of the appliance. 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 General behaviour

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

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

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 on 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 obligations

Operator

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

Operator's duties

The appliance is used in commercial applications. For this reason, the operator of the appliance must meet all legal duties 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 appliance 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 are due to the place where the appliance is used. These hazards must be addressed in the form of operating instructions governing the operation of the appliance.
- During the whole service life of the appliance, 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 appliance 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 appliance 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**' (operator).
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 personal protective equipment appropriate to the relevant situation.
- Wear sturdy shoes to avoid injury.
- Wear safety gloves to avoid burns at hands and arms.

5.6 Appliance-specific safety instructions

This chapter describes general, appliance-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 appliance features a safety cut-out. The appliance 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 due to mechanically jammed parts shooting up



WARNING!

There are many different **risks of injury in the area of the dispenser platform of pipe dispensers R ..., exchange dispensers WE ..., built-in dispensers E ...**. The platform may jam if crockery or broken pieces get caught between the springs or in the moving parts of the platform.

When the jam is cleared, there is a risk of the platform suddenly shooting up as a result of spring tension and ejecting crockery or damaged parts of the platform.

Platforms or crockery shooting up can cause crushing, shearing or compression of arms, hands or other parts of the body inside the appliance.

- ▶ Secure a jammed platform against accidental shooting up, until all blocking crockery parts have been removed. Use a sturdy bar or rod to do this. If possible, unhook or cut through individual springs to reduce the overall spring tension.
- ▶ Finally remove the securing rod or bar, taking special care due to the preloaded parts.



Also see 'Adjustment of the dispenser to the crockery used', page 17

5.6.3 Risk of burns due to hot surfaces



WARNING!

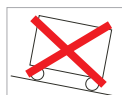
One can burn one's hands and arms on the hot surfaces around the heating and its environment.



- ▶ Where possible wear protective gloves.
- ▶ Keep combustible materials away from the product.
- ▶ Keep unauthorised persons away from the appliance.

5.6.4 Dangers during transport and due to unstable position

- ▶ **WARNING!** Do not pull the appliance, only push it. This ensures good visibility and direct access to the casters with brakes. Keep the door closed during transport and push the appliance by the handle. Wear sturdy shoes to avoid injuries.
- ▶ **WARNING!** Avoid unintentional moving of the appliance and the resulting hazards. Prevent the appliance from accidentally rolling away using the two parking brakes. Only park the appliance on flat surfaces.



- ▶ **ATTENTION!** Note the permissible step height, maximum 4 mm, otherwise the casters might be damaged.
- ▶ Remove accessories and transport them separately.

5.6.5 Comply with the applicable electrical regulations



WARNING!

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

- ▶ Have electrical work carried out by the manufacturer, its customer service or a qualified electrician only.
- ▶ Only connect the appliance via a residual current operated device (RCD). Connect the appliance to the ground conductor.
- ▶ 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.



Also see 'On use of electrical appliances', page 12

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 Instructions on behaviour in an emergency

- ▶ In an emergency, always turn the appliance off immediately and unplug the mains connector.

First aid in case of crushing, 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. Make yourself familiar with the instructions.



User tip

- ▶ 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 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, and have the damage confirmed by the haulage contractor (with signature).
- Decide if you wish to keep the appliance and claim the defect using the consignment note, or if you wish to reject the appliance.
 - By following this procedure you will contribute to proper claim settlement.

6.1.2 Unpacking

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

6.1.3 Scope of supply

- Inspect the scope of supply.

6.1.4 Dispose of packaging material

- Dispose of packaging material in an environmentally compatible way.

6.2 Commissioning

Preconditions

- The appliance has no defects or visible damage.
- The 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.

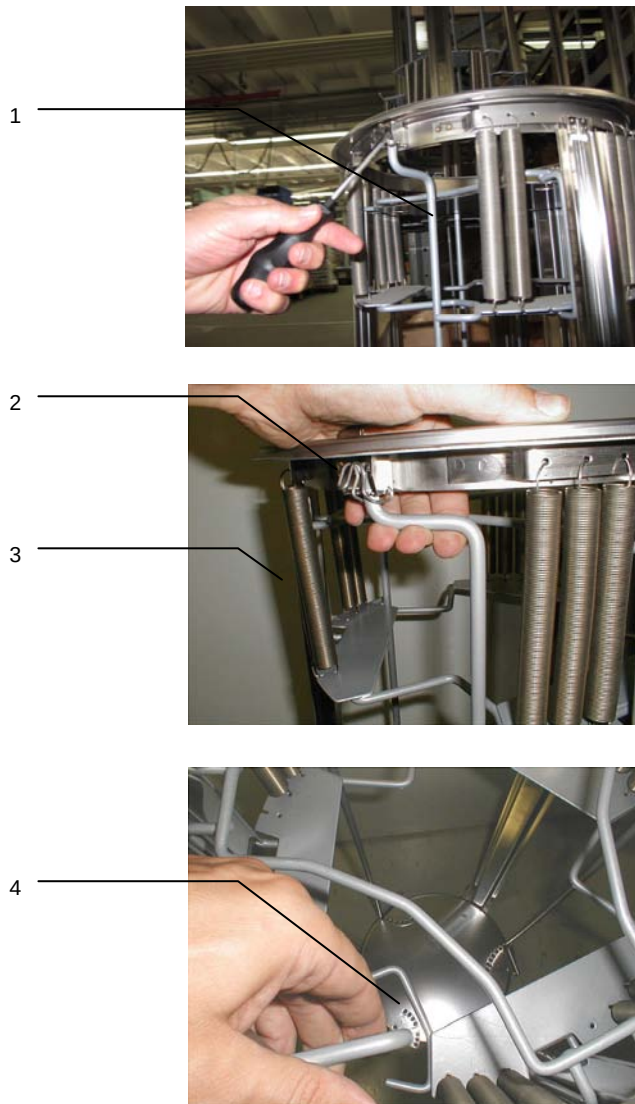
Clean the appliance



See chapter 'Cleaning, maintenance and care', page 26

7 Adjustment of the dispenser to the crockery used

7.1 Pipe dispenser R ...



1 Adjustable rod

2 Spring clip

3 Dispenser pipe

4 Base hole

Adjust the pipe dispenser, round RR ... to the crockery diameter

- Lock the dispenser using the parking brake and unplug the mains connector.
- Remove dispenser pipe (3).
- Loosen spring clip (2) with tool. Raise adjusting rod (1) and swivel if required.
- Fix adjusting rods (1) through the base hole (4). Fix all adjusting rods using the same base hole.
 - There should be a continuous gap of 2 to 5 mm between adjusting rods (1) and plates, in order to compensate for crockery tolerances.
- After adjustment lock all spring clips (2) again, using the tool.

Adjusting the pipes to the weight of the crockery



WARNING!

Risk of injury if pipes are adjusted incorrectly. When plates are removed from a jammed pipe, the other plates can be ejected.

Incorrectly installed springs can loosen during operation.

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



See illustration at beginning



WARNING!

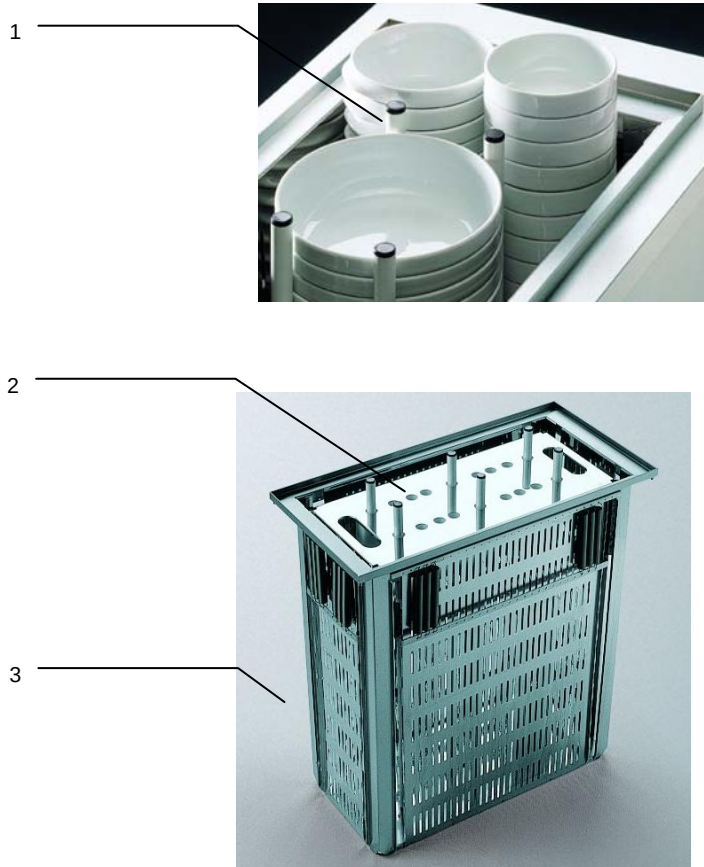
Risk of injury if dispensing level is below lower edge of housing. Fingers and hands may be sheared or crushed.

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

-
- Place the empty pipe on a level surface.
 - Insert approx. 20 plates into the pipe.
 - The spring adjustment is optimal 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.

7.2 Exchange dispenser WE ...



1 Exchange rod

3 Dispenser pipe

2 Holes

The dispenser platform can be divided. 6 exchange rods can be inserted in 18 possible 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.

- Lock the dispenser using the parking brake and unplug the mains connector.
- Remove dispenser pipes (3).
- Fix exchange rods (1).
 - There should be a continuous gap of 2 to 5 mm between exchange rods and plates, in order to compensate for crockery tolerances.
- After adjustment lock all spring clips again, using the tool.

Adjusting the pipes to the weight of the crockery



WARNING!

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

The springs have an open eye on one side and a closed eye on the other. 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



WARNING!

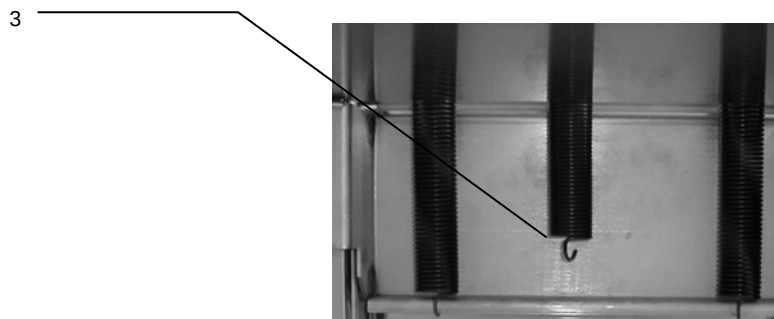
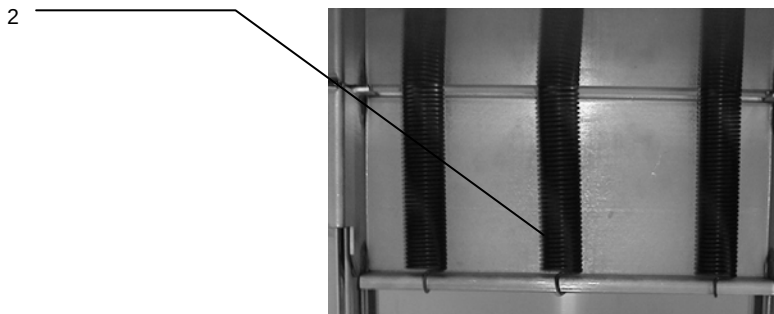
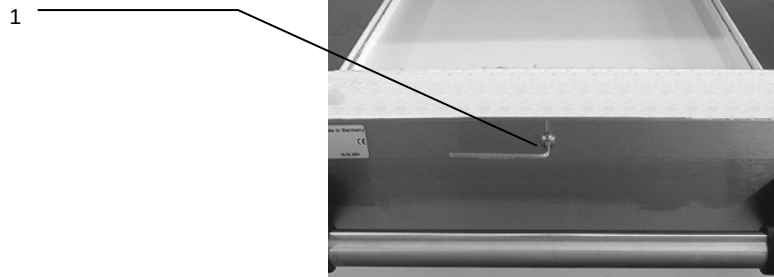
Verletzungsgefahr bei abgesenkter Ausgabehöhe unter der Gehäuseunterkante. Finger und Hände können geschnitten und gequetscht werden.

- ▶ Achten Sie darauf, dass die Ausgabehöhe nicht unter die Gehäuseunterkante absinkt.

-
- ▶ Place the empty pipe on a level surface.
 - ▶ Insert approx. 20 plates into the pipe.
 - The spring adjustment is optimal 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.

7.3 Platform dispenser PO ...



- | | |
|------------------------|-------------------|
| 1 Hexagon socket screw | 3 Unhooked spring |
| 2 Attached spring | |

- Lock the dispenser using the parking brake and unplug the mains connector.

Adjustment of the platform to the weight of the crockery



WARNING!

Risk of injury if platform is adjusted incorrectly. When plates are removed from a jammed 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 housing or guard. To do this, loosen the hexagon socket screw (1).
 - The springs are easily accessible.
- ▶ Place 2 or 3 baskets of crockery on the platform.
 - The 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 housing or guard again. To do this, tighten the hexagon socket screw (1).



WARNING!

Risk of injury if dispensing level is below lower edge of housing. Fingers and hands may be sheared or crushed.

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

7.4 Ultra dispenser REU ...

Procedure



See chapter 'Pipe dispenser R ...', page 18

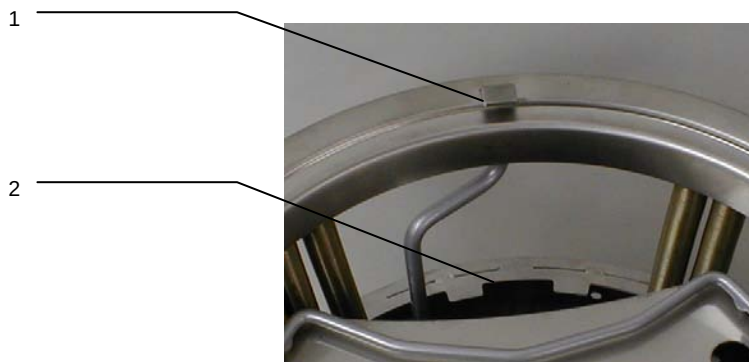
7.4.1 Built-in dispenser E ...

Procedure



chapter 'Pipe dispenser R ...', page 18

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



- 1 Locking clip
- 2 Cutout

8 Information on using the appliance

8.1 Use the appliance only for its intended use

- In the case of self-service by the guest or use by non-instructed staff when the dispenser is heated, make sure **that unintentional changing of the temperature at the thermostat controller is not possible.**
- **WARNING!** To avoid injuries such as shearing and crushing due to reaching into the inside of the unit or touching hot surfaces, use of the appliance in public/for self-service should only be allowed under constant supervision.
- **WARNING!** Only remove parts at serving height. Jammed parts may generate high forces which may discharge 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.
- The socket outlet must be easily accessible so that the unit can be disconnected from the power supply at any time.

8.2 Operation

Loading the appliance with crockery



ATTENTION

Plastic crockery baskets may be damaged in hot dispensers and might also damage the appliance. This also applies to plastic baskets of 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).
 - The product is switched off in position O (OFF). The indicator will be off. The heating is switched off. The cooling unit defrosts (option).
- Set the desired temperature on 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.

Removing crockery

- Only remove the lid directly before portioning.
- Remove crockery evenly, if there are a number of crockery items on the platform.

Switching the unit off

- Turn off electrical appliances using 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.

Avoid dangers due to hot parts or areas



WARNING!

Risk of burns. You can burn your hands and arms on hot surfaces.



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

Avoid dangers due to electricity



DANGER!

Danger of electric shock. Risk of death.

- ▶ Disconnect the 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**.
-

Choose the correct cleaning method



NOTE

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

- ▶ Be careful not to scratch the surface with sharp-edged objects. Do not use sponges with abrasive surfaces, steel wool or steel brushes.
- ▶ Do not use scouring agents or aggressive cleaning agents, such as oven sprays.
- ▶ Do not mix standard cleaning agents; do not produce your own cleaning agent.
- ▶ Avoid extended exposure of stainless steel to liquid containing salt, as this can lead to surface discolouration and corrosion.
- ▶ Avoid direct, extended contact of stainless steel with corroding iron parts, i.e. kitchen sponge made of steel.
- ▶ Comply with instructions according to product identification.

Clean and service stainless steel parts



NOTE

Improper cleaning can cause damage to the surface.

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



User tip

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

Rollen reinigen



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**.

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.

Keep ready for next use in dry condition

- 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.

- ▶ 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	Appliance not connected correctly	➤ Check connection / plug connectors. # User
	No power supply	➤ Check existing fuse. # Qualified electrician
Temperature not controllable	Temperature controller defective	➤ Replace # Qualified electrician
appliance has overheated Built-in adjustment pipe type ERRV-H ..., ERE-H or heated plate dispenser gets too hot	Capillary tube of temperature sensor is damaged. Sensor not fixed correctly.	➤ Do not touch or move the appliance. ➤ Disconnect appliance from power supply, switch off circuit breakers/fuses in switch box. ➤ Replace # Qualified electrician
Plug / spiral cable / rocker defective		➤ Repair. # Qualified electrician
Casters / brakes blocked		➤ Remove blocking foreign bodies. ➤ Release brake. # User
Casters / brakes defective	Replace caster	➤ Replace # User
Indicator lit up but appliance does not heat up	Overheating protection has tripped	➤ Replace # Qualified electrician
Crockery does not move down enough	Spring force too high	➤ Remove springs. # User Also see page 17
Crockery moves down too	Spring force too low	➤ Install springs.

much

User



[Also see page 17](#)

Crockery is not moved up

Platform is stuck,
crockery has got stuck in the
springs,
platform has jammed

- Remove crockery carefully piece by piece.
- **WARNING!** Prevent the platform from shooting up unintentionally using a sturdy 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



[Also see page 17](#)

- In the case of round pipes, adjust rods centrally.

User



[Also see page 17](#)

- Distribute springs evenly across the circumference.

User



[Also see page 17](#)

Spring defective

- Replace defective spring.

User



[Also see page 17](#)

Customer service, spare parts



IMPORTANT

Customer services 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 services.

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 appliance properly via your local disposal facility.

11 Warranty and liability

Manufacturer liability and warranty shall no longer apply if

- you do not follow the information and instructions in this user guide,
- you use the appliance for any purpose other than the intended use,



See chapter "Intended use"

- make conversions or functional modifications,
- use non-original spare parts.

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 Excerpt from the EC Declaration 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

- Pipe dispenser, Exchange dispenser, Platform dispenser
- Ultra dispenser

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 pipe dispensers, exchange dispensers, platform dispensers and ultra dispensers comply with the basic requirements of the European Directive on Electromagnetic compatibility 2004/108/EC in respect of their electrical design.

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

13 Address of manufacturer

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