



CE

thermoport[®]

- A patented system from Rieber which does more than just transport
- For cooling / hot holding / regenerating / cooking – or several tasks at the same time
- Various stainless steel and plastic thermoport[®] - versions available

Original user guide

Rieber

1. Introduction

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 user 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 demand 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.

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2. Description of product

2.1 Brief description of appliances

thermoport® - for hot holding, cooling, transporting and serving of meals. In plastic and stainless steel.

thermoporthybrid® – for cooking, baking, regenerating, cooling and serving of meals.

2.2 Identification of components

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

1. Retainer for electrical mains plug
2. Impact protection
3. Wearing strips, replaceable
4. Caster
5. Ventilation grille
6. Type plate

	
Thermoporthybrid® 140	thermoport® with controllable circulating air heating
	
thermoport® with controllable circulating air heating	thermoport® with non-controllable circulating air heating

	
thermoport® toploder with non controllable heating	thermoport® toploder with non controllable heating
	
thermoport® with controllable cooling	thermoporthybrid® 200

2.3 Operating and display elements

7	Handle
8	Lock
9	Locking bar
10	Water tank
11	Removeable door / lid
12	Removeable heating / ventilation
13	Core temperature sensor
14	Steam valve opening
15	Control panel
16	Temperature display
17	Cover / use as required
18	Insulated divider

2.4 Product data

The product data is indicated on the type plate (control panel).
For detailed information on dimensions, order number, accessories:

Please refer to the catalogue

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

3. Purpose

3.1 Applies to thermoport®

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.
- Depending on the specific intended use, only use the product for pre-cooled or pre-heated meals.
- 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 safety gear such as protective gloves which will prevent you from burning your arms or hands on the hot parts, such as the heating, hot parts, objects and meals.
- For use by instructed adults only.



CAUTION! During transport of thermoport® dors / lids must be closed and locked.

- Comply with hygiene requirements according to HACCP.

Prevent any potential misuse in advance:



WARNING! Never operate the product unsupervised.

- 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 a fire or explosion may arise.
- Never heat anything other than food.
- Do not use to heat up a room.
- Do not push or pull the product over sharp edges; otherwise the casters may be damaged.
- Do not use this product under unfavorable 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 castors 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.

3.2 thermoport® hybrid 140 and hybrid 200

The special functional door with separately controlled heating systems and fans gives the hybrid kitchen its unique hybrid functionality.

The electronic control offers the choice of four settings as well as the combi-steamer mode.

Using the product as per the specific specifications:

- For hot holding and / or cooling.
- For simmering – chamber temperature, time and steam can be adjusted.
- Core temperature — Core temperature, Chamber temperature and steam can be adjusted.
- Fan (passive cooling) — passive cooling with cooling pellets + circulating air
- Hybrid — passive cooling with cooling pellets and circulating air (top); chamber temperature, time and steam can be adjusted at the bottom.
- Chamber temperatures — chamber temperature and time can be adjusted at the top chamber temperature, time and steam can be adjusted at the bottom.

- Heating up to a maximum temperature 140°C. / 200°C

3.3 thermoport® with controllable circulating air heating

The circulating air ensures a particularly uniform and quick temperature distribution.

Using the product as per the specific specifications:

- For hot holding of meals with heated circulating air.
- Heating up to 100°C with type 1000 - 3000/CN;
Heating up to 85°C with type 1000 K unit.

3.4 thermoport® with non-controllable circulating air heating

Using the product as per the specific specifications:

- For hot holding of meals with heated circulating air.
- Heating up to 95°C with type 600 K / 1000 K / 6000 K.

3.5 thermoport® toploader with non-controllable heating

Using the product as per the specific specifications:

- For hot holding of meals with heated water / water vapour.
- Heating up to 95°C with type 50 KB / 100 KB / 105.

3.6 thermoport® with controllable cooling

Using the product as per the specific specifications:

- For cold holding meals.
- Cool holding at +2 to +8°C.

4. 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. Safety information relating to a particular operation or situation are placed before the appropriate operation step or description of the situation in the following section.

4.1 Basic rules

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.

4.2 On use of electrical appliances

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.

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 electric 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 authorized staff. Only use original spare parts.** In this way you can ensure that the appliance remains safe.

4.3 Warnings and explanation of icons

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 may cause 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 warning instructions may cause minor bodily injury.

Special warning icons

Special hazard types are indicated using special icons.



Electrical current



Risk of burns or scalding



Wear protective gloves



Risk of fire

**NOTE**

indicates potential damage to property without any personal injury.

Failure to follow these instructions may cause damage to property.

4.4 Appliance-specific safety instructions

This section provides information on general product-specific safety instructions of the appliances of these modular product series. 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.

4.4.1 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 an earth leakage circuit breaker with a tripping current of 30 mA upstream of the appliance.

4.4.2 Dangers due to electricity



WARNING!

Potential electrical hazard in the case of incorrect electrical connection.

- The unit may only be commissioned by an instructed person or a qualified electrician.
- 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 power supply at any time.
- The cable must be routed such 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.



DANGER!

Danger of electric shock. Risk of death.

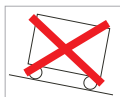
- Before each use, inspect the product, the connecting plug and electric cable for any visible signs of damage.

4.4.3 Danger by unstable position



WARNING!

- Prevent the product from running away accidentally using the two parking brakes.
- Only park the product on flat surfaces.



4.4.4 Dangers due to hot surfaces, burns and explosions



WARNING!

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

When you remove the door or cover from the appliance during hot holding of meals, hot water vapour might escape and cause scalding.

- Where possible wear protective gloves.
- Open doors or covers carefully.
- Keep combustible materials away from the product.
- Keep unauthorised persons away from the product.
- Never operate the product unsupervised.
- Only use Gastronorm containers made from heat-resistant or non flammable materials, otherwise there is a risk of fire.

4.4.5 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.

4.5 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.

4.6 What to do in an emergency

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.

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.

5. Before first use

5.1 Transport

5.1.1 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.

5.1.2 Unpacking

- Remove any packaging residues. 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 appliance.

5.1.3 Dispose of packaging material

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

5.1.4 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.

Please refer to "Cleaning and maintenance" on Page 25ff

5.2 Commissioning / recommissioning

5.2.1 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 on the appliance.

Mechanical requirements for the installation site must be met.

- The place of installation must be horizontal. The place of installation must have sufficient load capacity to carry the appliance.
- The casters must be secured by parking brakes to prevent accidental running away.
- A minimum distance to walls must be kept to prevent fingers, clothes, etc. from getting caught when placing/taking out crockery.

Applicable electrical regulations must be observed.

- 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. as well as the technical connection requirements of the local power utility must be met.
- The socket outlet must be easily accessible so that the unit can be disconnected from power supply at any time.

5.2.2 Applies to all heatable versions of thermoport®

The heating method is indicated on each appliance – „dry heating“ or with „water vapour“ as well as the water quantity. Preheat your new thermoport once before first use.

5.2.3 thermoport® with controllable cooling



CAUTION

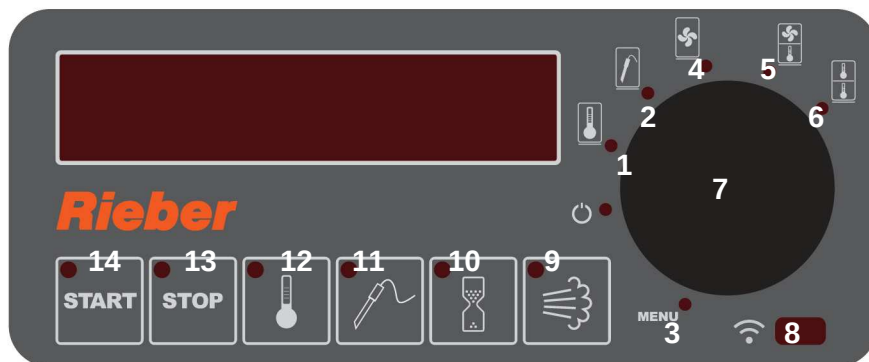
After transporting electrical cooling appliances, allow the cooling liquid to settle. Otherwise, the appliance may be damaged.

- After transport, put the appliance in its correct position and allow it to rest for at least one hour before switching it on.

6. Use of control panels

6.1 Use of the thermoport® hybrid

6.1.1 The control panel of the thermoport® hybrid



Programs

- 1 Cook
- 2 Core temperature
- 3 Menu
- 4 Fan
- 5 Hybrid
- 6 Two chamber temperatures

Control panel

- 7 Control dial
- 8 Infrared interface

Function buttons

- 9 Steam
- 10 Time
- 11 Core temperature
- 12 Chamber temperature
- 13 STOP
- 14 START



Program 1: Cook
Options for setting chamber temperature, time and steam.



Program 2: Core temperature
Options for setting core temperature, chamber temperature and steam.



Program 3: Fans (passive cooling)
Passive cooling with cooling pellets + circulating air



Program 4: Hybrid
Top: passive cooling with cooling pellets and circulating air.
Bottom: Options for setting chamber temperature, time and steam.



Program 5: Two chamber temperatures
Top: Options for setting chamber temperature and time.
Bottom: Options for setting chamber temperature, time and steam.



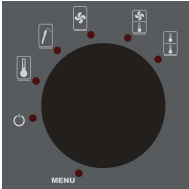
Program 6: Menu
For selecting stored programs.

6.1.2 Use

General

Switching on the appliance

- For heating with water / steam, please fill in water before.
- Plug in the connecting plug.
- Standby indicator will light up.



Turn the control dial (7) until the indicator for the required program lights up.
Press the dial to open the required program.

- The corresponding indicator lights up.



Depending on the selected program you can now set the chamber temperature, core temperature, time and steam using the function buttons .

- The corresponding indicators on the function buttons flash.



Chamber temperature function button

During operation:

- The current chamber temperature is displayed.

LED flashes:

- Press the button to display the target temperature.

Adjusting the target chamber temperature:

Keep pressed function button (12). Turn the dial (7) to set the target chamber temperature.

Release the function button.

- The adjusted value is saved automatically.

Calling up the target temperature:

Press the chamber temperature function button.

- The target temperature is displayed.
- After approx. 10 seconds the display will revert to the current chamber temperature.



Core temperature function button

During operation

- The current core temperature is displayed.

LED flashes:

- Press the button to display the target temperature.

Adjusting the target core temperature:

Keep pressed function button (11). Turn the dial to set the target core temperature.

Release the function button.

- The adjusted value is saved automatically.

Calling up the target core temperature:

Press the core temperature function button.

- The target temperature is displayed.
- After approx. 10 seconds the display will revert to the current core temperature.



Time function button

During operation:

- The current time is displayed.

LED flashes:

- Press the button to display the target time.

Adjusting the target time:

Keep pressed time function button (10). Turn the dial to set target time.

Select “—” for continuous operation.

Release the function button.

- The adjusted value is saved automatically.

Calling up the target time:

Press the time function button.

- The target time is displayed.
- After approx. 10 seconds the display will revert to the current time.



Steam function button

During operation:

- The steam level is displayed.

LED flashes:

- Press the button to display the target level.

Adjusting the steam level:

Keep pressed steam function button (9).

Select “0” for steam OFF.

Release the function button.

- The adjusted value is saved automatically.



START - button

Start programs:

Press the START - button (14).

- The selected program starts with the stored settings.



STOP - button

Re-adjusting functions:

Keep pressed the STOP - button (13) for approx. 5 seconds:

- Back to the functions. These can be reset as described above. The program currently running will not be interrupted.

Stopping programs:

Press STOP – button (13) again and keep it pressed for approx. 5 seconds:

- Back to program selection. The program currently running will be stopped.

Activating standby - mode:

Press STOP – button (13) again and keep it pressed for approx. 5 seconds:

- Standby mode is activated.

Program 1: Cook



- The indicators of chamber temperature, time and steam function buttons will flash (flashing = may be changed).



Set the chamber temperature, time and steam.



Press the START - button.

- The "Cook" program starts with the stored settings.



Press STOP – button and keep it pressed for approx. 5 seconds:

- Back to functions. These can be re-adjusted. The program currently running will not be interrupted.

Press STOP – button again and keep it pressed for approx. 5 seconds:

- Back to program selection. The program currently running will be stopped.

Press STOP – button again and keep it pressed for approx. 5 seconds:

- Standby mode is activated.

Program 2: core temperature



- The indicators of core temperature, chamber temperature, time and steam function buttons will flash (flashing = may be changed).



Set the core temperature, chamber temperature, time and steam.



Press the START - button.

- The "Cook" program starts with the stored settings.



Press STOP – button and keep it pressed for approx. 5 seconds:

- Back to functions. These can be re-adjusted. The program currently running will not be interrupted.

Press STOP – button again and keep it pressed for approx. 5 seconds:

- Back to program selection. The program currently running will be stopped.

Press STOP – button again and keep it pressed for approx. 5 seconds:

- Standby mode is activated.

Program 3: Fan

- Put in the cooling pellets, otherwise cooling is not possible.



Passive cooling with circulating air + cooling pellets.

- Air circulation begins when this program is started.
- The current chamber temperature is shown in the display.



Press STOP – button and keep it pressed for approx. 5 seconds:

- Back to program selection. The program currently running will be stopped.

Press STOP – button again and keep it pressed for approx. 5 seconds:

- Standby mode is activated.

Program 4: Hybrid

- Put in the insulated divider.
- On the top of the upper compartment, put in cooling pellets, otherwise cooling is not possible.



Top: passive cooling with cooling pellets and circulating air.

- Bottom: Options for setting chamber temperature, time and steam.



- The indicator flashes on the time function button (flashing = may be changed).

Adjust the time.

- At top:
Passive cooling with circulating air + cooling pellets.
Air circulation begins when the program is started.
- At bottom:
The indicators flash on the chamber temperature and steam function buttons
- (flashing = may be changed).



Set temperature, time and steam.



Press the START - button.

- The selected program starts with the stored settings.



Press STOP – button and keep it pressed for approx. 5 seconds:

- Back to functions. These can be re-adjusted. The program currently running will not be interrupted.

Press STOP – button again and keep it pressed for approx. 5 seconds:

- Back to program selection. The program currently running will be stopped.

Press STOP – button again and keep it pressed for approx. 5 seconds:

- Standby mode is activated.

Program 5: 2 chamber temperatures

- Put in the insulated divider.



For the “2 chamber temperatures” program, the lower chamber temperature is set via the core temperature button.

- The indicator flashes on the time function button
(flashing = may be changed)



Adjust the time.

- At top:
The indicator flashes on the chamber temperature function button
- (flashing = may be changed)



Adjust the temperature.

- At bottom:
The indicators flash on the buttons for core temperature and steam
(only possible at bottom) (flashing = may be changed).



Adjust lower core temperature:

Press the core temperature function button.

- Setting is done like in the case of the temperature function button.



Adjust the steam (steam only possible for lower chamber).



Press the Start -button.

- The selected program starts with the stored settings.



Press STOP – button and keep it pressed for approx. 5 seconds:

- Back to functions. These can be re-adjusted. The program currently running will not be interrupted.

Press STOP – button again and keep it pressed for approx. 5 seconds:

- Back to program selection. The program currently running will be stopped.

Press STOP – button again and keep it pressed for approx. 5 seconds:

- Standby mode is activated.

Program 6: Menu (for calling up stored menus)



- Menu no. flashes in the display.

Turn the dial to select required menu no. Y.

- Indicator of program symbol for menu no. Y flashes.

Press the dial to open menu no. Y.



Press the Start - button.

- Menu No. Y starts (stored menu No. 1, 2 , 3, 4 or 5 with the relevant settings).



Press STOP – button and keep it pressed for approx. 5 seconds:

- Back to the functions of the program stored under menu no. Y. These can be re-adjusted.
- Stored menu no. Y is not overwritten. The altered settings are performed once through.
- The program currently running will not be interrupted.

Press STOP – button again and keep it pressed for approx. 5 seconds:

Back to program selection.

- The program currently running will be stopped.

Press STOP – button again and keep it pressed for approx. 5 seconds:

- Standby mode is activated.

Saving a menu

- Set the required program as described.
- Press the dial for approx. 3 seconds.

The next free menu number flashes in the display.

- Select the menu number required using the dial.

A menu number which is already in use is indicated by a „*“.

- Press the dial to save your program settings under the selected menu number XX. Up to 31 different menus can be saved.

Default menus

Menu	Function	chamber-temperature	Time (min)	Steam	Core-temperature	Remarks
1	Regenerate	140°C	90	2		Cook & Chill
2	Regenerate	140°C	15	1		Hotel
3	Cook	40°C	60	2		Rice
4	Cook	40°C	75	0		Pork
5	Core temp	85°C		0	58°C	Roast beef
6	Core temp.	130°C		0	50°C	Turkey breast
7	Hybrid	80°C top passive bottom				Hot / cold serving
8	2 chamber	80°C top 140°C bottom	90	1		Hot holding Regenerate
9	2 chamber	120°C top Passive bottom				Cook Hot holding
10	Circulating air	passive				Pellets

•

6.1.3 Special feature of thermoporthybrid® 200

Door lock:



The door lock of thermoporthybrid 200 works for reasons of safety in two Steps:

- By the first pull of the lock the door opens only for 1 cm.
- Now overpressure in form of hot air or water vapour can disappear.
- By the second pull of the lock the door opens completely.

Charging:

You can find a spreadsheet with advices for optimal charging of thermoport hybrid 200 under:
www.Rieber.de / service center / users guides.

6.2 Use of thermoport® with controllable circulating air heating



There are 2 Heaters for thermoport.

Left side shown heater operates up to 100°C and fits only on stainless steel thermoport® and not for thermoport® Unit

Right side shown heater operates up to 85°C and fits for all thermoport®.

- Connect electrically.
- Start the appliance. (see page 22: The control panel of the thermoport®)

After approx. 30 minutes, with door closed, the operating temperature is reached.

6.3 Use of thermoport® with non-controllable circulated air heating



- Connect electrically.

After approx. 30 minutes, with lid closed, the operating temperature of approx. 95°C is reached.

6.4 Use of the thermoport® toploader with non controllable heating



- Fill in water; 20 mm high or 2 liters!
- Connect electrically.

After approx. 30 minutes, with lid closed, the operating temperature of approx. 95°C is reached.

6.5 Use of thermoport® with controllable cooling



The appliance does not have a defrost feature.

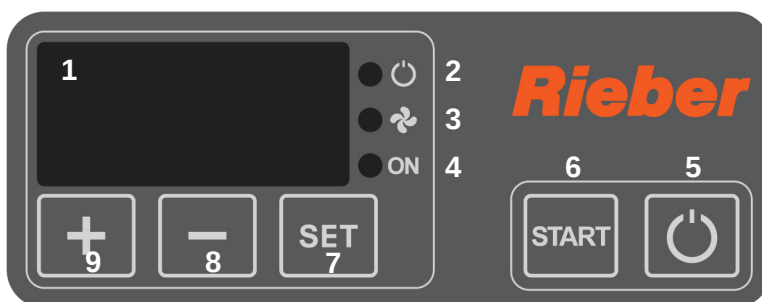


CAUTION

After transporting electrical cooling appliances, allow the cooling liquid to settle. Otherwise, the appliance may be damaged.

- An appliance which was transported in its correct position (upright), can be switched on immediately.
- Otherwise, put the appliance in its correct position and allow it to rest for at least one hour before switching it on.

6.6 The control panel of the thermoport®



Display / indicators

- | | |
|---|-------------------|
| 1 | Display |
| 2 | Standby |
| 3 | Fan |
| 4 | Heating / cooling |

Function buttons

- | | |
|---|---------|
| 5 | Standby |
| 6 | START |
| 7 | SET |
| 8 | Minus |
| 9 | Plus |

Switching on the appliance

- Plug in the connecting plug.

Standby indicator (2) will light up.



Press the standby button (5).

- Fan indicator (3) will light up. Fan is running.
- Display indicates the current temperature.



Keep pressed SET – button (7) and set the target temperature using the + - buttons.



Release the SET - button.

- The current temperature is displayed again.
- This setting will remain set even if the system is kept unplugged for a long period of time.



Press the START - button (6) .

- Heating / cooling (4) ON indicator will light up.
- Temperature is increased / reduced until the target temperature is reached.

Switching the unit off



Press the START - button.

- Heating / colling is deactivated.
- Heating / cooling (4) ON indicator will go off.
- Fan will continue to run until standby mode is activated.



Press the Standby - button (5).

- Display will go off.
- Fan indicator (3) will go off. Fan stops.
- Standby (2) indicator will light up.
- The appliance is switched off.

7. General information on using the product

7.1 Keep to the basic rules for operating the product

- Never operate the appliance unsupervised.
- Comply with hygiene requirements according to HACCP.
- Keep the product in a clean and hygienically spotless condition.

Risk of burns! Do not touch hot parts. Wear personal safety gear, if necessary



DANGER!

Danger of electric shock. Risk of death.

- Remove the product from the mains before cleaning.
- Never direct a jet of water at electrical components such as heater, controller or ventilation grille.

- If necessary and possible, disconnect the appliance from the mains.
- 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.
- Depending on the specific intended use, only use the product for pre-cooled or pre-heated meals.
- Regularly check the temperature and ensure HACCP food hygiene guidelines are met. The maximum transport and hot holding time is 2 hours.
- Keep the product in a clean and hygienically spotless condition.

To obtain the optimum insulating effect:

- Leave as little free space in the thermoport® as possible.
- Directly after filling, close the thermoport® and re-open only directly before serving.
- After taking out meals, close the door / cover immediately again.

7.2 Before use

- Ensure that you are familiar with the product-specific use.
- Check if the appliance is set up properly for the crockery to be used.
- Bring the thermoport® to the right temperature before use.



User tip

For cooling allow the thermoport® to pre-cooling the cold storage or insert cold packs.

For heating, always pre-heat the thermoport®.

It is recommended that the appliance be pre-heated for 30 minutes with the door / lid closed.

Hot meals:

- Fill into the Gastronorm – containers at 85°C; the temperature should not drop below +65°C.



- Fill Gastronorm – container quickly up to the edge of the stacking shoulder. Do not fill up to the top edge to avoid that the lid rests on the meal or in the sauce.
- In case of liquid meals, close the Gastronorm – containers using water-tight press-in lids with all-round silicone seal.

Cold meals:

- Fill into the Gastronorm – containers as cold as possible; the temperature should not increase above +7°C.

7.3 After use

- Clean the appliance.

8 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.

8.1 Avoid dangers due to hot parts and surfaces



WARNING!

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



- Wear protective gloves.
- Allow appliance to cool down

8.2 Avoid dangers due to electricity



DANGER!

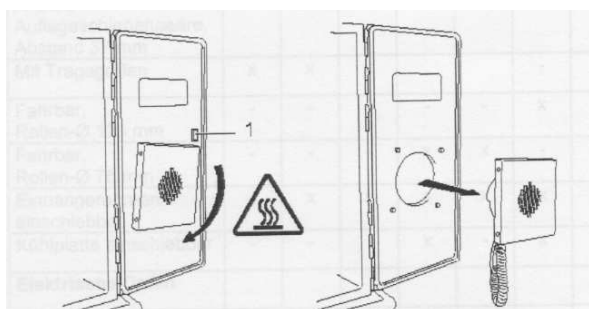
Danger of electric shock. Risk of death.

- Remove the product from the mains before cleaning.
- Never direct a jet of water at electrical components such as the hob, control panel 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.
- **Have the appliance inspected by a qualified electrician every six months..**
- Have the appliance with cooling unit inspected by an cooling equipment expert every year.

thermoporthybrid[®]

- If necessary, remove the door of the thermoporthybrid[®] completely.

thermoport[®] with controllable circulating air heating



- Unlock the locking bar. Using both hands, turn the heating elements to their end position and take them out.
- When reinstalling them later, ensure that the heating element is engaged properly.
- The heating element has proper contact with the door and the heating element panel is in a horizontal position.

thermoport[®] toploader with non-controllable heating



- The heating blade can be taken out by hand

8.3 Choose the correct cleaning method



NOTE

Improper cleaning can damage the or even destroy the appliance.

Improper cleaning can cause damage to the surface.

- For example, note: "Not suitable for dishwasher cleaning" or "Do not clean with high-pressure cleaning equipment".
- 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 or 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 discoloration of the surfaces and even corrosion.
- Do not use any steel wool or steel brushes.

8.4 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.
- Is an especially tough yet **soft** cleaner, produces a dazzling shine, cleans and protects in one.

8.5 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.

8.6 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.

8.7 Clean the seal(s)



- At least once a week, remove soiled door seal(s) and clean.
- Mild washing up detergent diluted in hot water is ideal for cleaning. After cleaning, rub surfaces dry with a **soft cloth**

8.8 Clean ventilation grille at least every 4 weeks



WARNING!

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

- Clean the ventilation grille at least once a month using a cloth or brush!
- Clean the ventilation grille on the rear side of the unit as well as on the bottom of the cooling machine.



View on rear side of appliance with plug and exhaust air opening.



View on bottom side of appliance with intake air opening.

8.9 Dry the appliance to keep it ready for next use

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

9 Fault - What now?



DANGER!

Danger of electric shock. Dangerous electric voltage.

- Disconnect the connecting plug on the unit before starting repair work.
- Have all electrical repairs carried out by an authorized electrician only.

Fault – possible cause	Possible remedy	Who carries out?
Leaks – Seal defective	Replace	# User
Main plug / power cable defective	Unplug mains plug and prevent use of appliance	# Authorised electrician
Appliance does not heat up – Heating defective	Replace	# Authorised electrician
Temperature too high – Control panel or temperature sensor defective	Replace	# Authorised electrician
Control panel not working - defective	Replace	# Authorised electrician
Cooling not sufficient: Wrong target temperature set in control panel Meals not pre-cooled sufficiently Too little cooling liquid in cooling loop	Check target temperature pre-cool sufficiently fill up liquid in cooling loop	# User # User # Specialist for cooling technology
Caster defective – normal wear	Replace caster	# User

Customer service, spare parts



IMPORTANT

Customer service needs information about the type and number of the appliance. (type plate on control panel)

If you have a fault you cannot remedy yourself, please get in touch with your *Rieber* specialist dealer or *Rieber* central customer services (see address on Page 2)

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 the product properly via your local disposal facility.

10. 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 "Purpose" on page 8,
- conversions or functional modifications were made,
- non-original spare parts were used.

The following wearing parts are not included in the warranty:

- Caster/caster with parking brake, bumper corner, springs.

The "Sales and delivery terms and conditions" of

Rieber GmbH & Co. KG. shall apply for all warranty claims made against the manufacturer.

11. Information about applicable standards, laws, guidelines

EC-Directives:	2004/108/EC	EMC Directive
	2006/95/EC	Low-voltage Directive
Harmonised standards:	EN 60335-1: 2007-07	Household and similar electrical appliances - safety
	EN 61000-6-3: 2007-09	EMC Generic standards – radiated emissions

12. Technical data

Type	Volume in liter	Proper-weight	Gross vehicle weight (mobile thermoports)	Total connected load in kw	Safety class
50 K	11,7	6,9	-	-	-
50 KB	11,7	7,3	-	0,500	Without heating element, dishwasher fit
100 K	26	7,2	-	-	-
100 KB	26	8,3	-	0,500	Without heating element, dishwasher fit
600 K	33	9,2	-	-	-
600 KB	33	11	-	-	Without heating element, dishwasher fit
1000 K	52	12	-	-	-
1000 KB	52	17,2	-	0,300	Without heating element, dishwasher fit
6000 K	104	20,7	-	-	-
6000 KB	104	23,7	-	0,300	Without heating element, dishwasher fit
75 light	18,4	1,8	-	-	-
50	11,7	4	-	-	-
100 KS	26	6	-	-	-
Mini K	10,9	3,8	-	-	-
230 K	15,3	-	-	-	-
2 x 6000 U	2 x 104	56,5	300	-	-
2 x 6000 UB	2 x 104	59,7	300	0,380	
1000 K UNIT	52	13 / 18,5	-	0,763	
100 K UNI	26	7,7	-	-	-
500 K UNI	26	9,7	-	-	-
105 L	26	13,5	-	0,500	IP X5
1000 N	44,4	17	-	-	-
1000 H	44,4	20	-	0,763	IP X3
1000 DU	52	32	-	0,763	IP X3
1400	63,7	38,5	120	-	-
1400 U	63,7	42,5	120	0,763	IP X5
1600	70,4	41	210	-	-
1600 U	70,4	45	210	0,763	IP X5
1600 DU	78	47	210	0,763	IP X5
2000	89,7	46	210	-	-
2000 U	89,7	50	210	0,763	IP X5
3000	130	59	210	-	-
3000 U	130	63	210	0,763	IP X5
1000 C	44,4	37	-	0,250	IP X3
1600 K cool	70,4	50	210	0,170	IP X3
2000 K cool	89,7	80	210	0,170	IP X3
3000 K cool	130	100	210	0,170	IP X3
Hybrid 140	78	61	210	3,300	IP X5
Hybrid 200	78	69	210	3,300	IP X5