

***Operating Instructions***

***Tubular dispensers / ultra stackers***  
***Exchange dispensers***  
***Built-in adjustment tubes***

***( from construction year 09/2005 )***

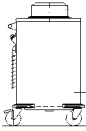
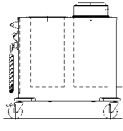

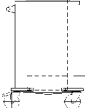
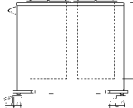

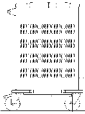
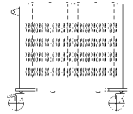

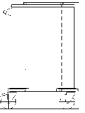
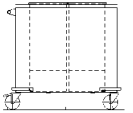
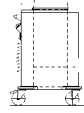
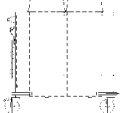
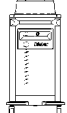
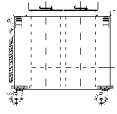

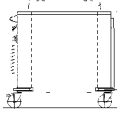

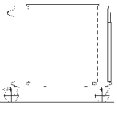
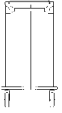
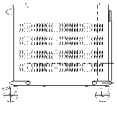
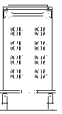






[ Universal  
kitchen unit programme ]



***Rieber***  
[ gut gelöst ]

The operating instructions are valid for tubular dispensers from construction year 09/2005, as follows:

Model/type	Order no.:	Model/Type	Order no.:			
RRV-H1-....	89010255	RRV-U1-....	89010155			
RRV-H2-....	89010252	RRV-U2-....	89010152			
	89010256		89010156			
	89010254		89010154			
RRV-1-....	89010455					
RRV-2-....	89010452					
	89010456					
	89010454					
RRV-L1-....	89010355					
RRV-L2-....	89010352					
	89010356					
	89010354					
RE-1-....	89010457					
RE-2-....	89010458					
	89010264					
	89010265					
RE-H1-....	89010257	RE-U2-290	89010158			
RE-H2-....	89010258					
	89010262					
	89010263					
REU-P2-260	89040103					
WE-H-....	89010259	WE-U	89010159			
	89010260					
	89010261					
WE	89010459					
WE-L	89010359					
ERRV-....	89050348					
	89050347					
	89050346					
	89050345					
ERRV-H....	89050423					
	89050424					
	89050422					
	89050421					

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## **1. Liability and warranty**

Liability and warranty is excluded if:

- The product is not used properly.
- The information and instructions in the operating instructions are not observed.
- The product including its accessories are operated incorrectly.
- The product including its accessories are not serviced or are serviced incorrectly.
- The product including its accessories are incorrectly repaired and non-original spare parts are used.
- Modifications and functional amendments are performed without the manufacturer's approval.

Excluded from the warranty are:

- All fitted parts that are subject to natural consumption or wear (e.g.: polycarbonate lid)
- All parts that are subject to mechanical wear (e.g. tires, bumper/corner bumpers)

All following wear parts are also excluded from the warranty:

- Power supply cable

Liability and warranty is expressly excluded if:

- Damage is caused to the unit (e.g. to the control system) due to fluctuations in the mains supply.  
i.e.:  
damage caused by mains voltage levels below 207 volts, or  
damage caused by mains overvoltage levels over 241 volts.

The current valid terms and conditions of sales and delivery of the company Rieber GmbH & Co. KG will apply to all warranty claims made to the manufacturer. The terms and conditions of sales and delivery which are valid on the invoice date shall apply.

**Please read the operating instructions carefully before use.**

**Keep for future reference!**

**Subject to technical changes!**

Figures, functional steps and technical data may change slightly due to continuous further developments.

## 2. General safety information



These operating instructions were specially compiled for the personnel operating the unit. They contain important information about the assembly, operation and cleaning of the system.

The operating instructions apply to the Rieber tubular dispensers, exchange dispensers and built-in adjustment tubes and their accessories as shown in the product overview on page 2 or in Chapter 3.5.

Read these operating instructions carefully before using the unit and ensure that all operators also read these instructions before use.

### 2.1 Operator's duty of care

The unit was designed and constructed taking into consideration a hazard analysis, further technical specifications and after careful selection of the harmonised relevant standards. It therefore complies with the state-of-the-art and guarantees a high degree of safety.

However this level of safety can only be achieved in practice if all required measures are taken. It is the duty of the operator of the unit to plan these measures and ensure they are realised.

The operator must take special steps to ensure that:

- The unit is used properly (see also Chapter 3.1 Product description).
- The unit may only be used in well-lit rooms.
- The unit may only be positioned and operated on non-slip floors that are free of obstacles.
- The unit is only operated when it is fully functional. (Units with mechanical damage which could allow insulating material or dirt to penetrate the inside of the unit may no longer be operated).
- The required personal protection equipment for the operating, maintenance and repair personnel is available and used.
- The operating instructions are always legible and available in full where the unit is used.
- Only adequately qualified and authorised personnel operate, service and repair the unit.
- This personnel receives regular instruction on all relevant issues pertaining to health & safety and environmental conservation, and is also familiar with the operating instructions and in particular the safety information included therein.
- All safety and warning information attached to the unit are not removed and remain legible (for positioning of the warning information, see Chapter 3.2.3).

## 2.2 Explanations of the safety symbols/abbreviations used

### 2.2.1 Explanations of the safety symbols used



**CAREFUL**

Indicates a potentially dangerous situation; non-observance of the safety provisions may lead to slight or more serious injury and/or damage.



**WARNING**

Warning, dangerous electrical voltage



**CAREFUL**

Danger of burns from hot surfaces.  
Non-observance can lead to burns and/or damage.



**IMPORTANT**

Indicates operating advice and other useful information.



**CAUTION**

Wear protective gloves.



**CAUTION**

Be careful of hot liquids and hot vapours.



**Do not spray with water**

Do not use water or high-pressure cleaning devices to spray the unit.  
The unit/the system is not water-tight! The electrical parts may become damaged or there is a risk of injury caused by electrical shocks.

### 2.2.2 Abbreviations

CNS	Stainless steel
if nec.	if necessary
GN	Gastronorm
i.L.	clearance
Kst.	plastic
Pos.	Position

## **2.3 Basic safety measures**

### **Keep the information available:**

These operating instructions must be kept in a location which is easily accessible for the operator. Steps must be taken to ensure that every person who needs to work with the unit can refer to the operating instructions at all times. In addition to the operating instructions booklet, operating instructions within the meaning of the health & safety laws and the use of work equipment directive should also be provided.

All safety signs and operating instruction signs on the unit must always be kept in a good legible condition. Damaged signs or signs which are no longer legible must be replaced immediately.

When positioning and operating the unit, the provisions of the BG regulations „Working in kitchens" by the special committee for „Food and tobacco" of BGZ (BGR 111) must also be observed.

### **Before starting:**

Fully familiarise yourself with:

- The unit's operating and control elements
- The unit's equipment
- The way the unit works
- The unit's direct environment
- The unit's safety fixtures
- Emergency measures

### **The following must be performed every time before the unit is used:**

- Check and ensure that all safety fixtures are attached and functional.
- Check the unit for any possible damage; rectify any faults immediately or report these to the supervisory staff – the unit may only be operated when it is fully functional.
- Check and ensure that no other persons are endangered when the unit is operated, especially during loading, unloading and moving.
- Check and ensure that the power cables and the mains plug are not damaged.
- Check that the brakes on the casters work properly.



## 2.4 Requirements made of the operating staff

The unit may only be used by persons who have been adequately trained, instructed and who are authorised. These persons must know and act in accordance with the operating instructions. The respective operating personnel's spheres of responsibility must also be clearly specified.

### Organisational, staff-related issues

What needs to be done?	Who does this?
Instruct operator with regard to the operating instructions and on the unit itself (repeated).	Manager of responsible area
Report malfunctions to manufacturer / Service.	Manager of responsible area / operator <sup>3)</sup>
Provide protective gloves/clothing	Manager of responsible area
Provide cleaning agents	Manager of responsible area
Keep operating instructions in a place which is known and accessible to the operator.	Manager of responsible area
Perform actions and checks and make verifiable reports	Manager of responsible area
Unload packed product, transport and unpack, dispose of packaging.	Service <sup>1)</sup> (Transport specialist <sup>2)</sup> )
Position unit, connect unit and commission.	Service <sup>1)</sup>
Retooling	Service <sup>1)</sup>
Operating	Operator <sup>3)</sup> (trained person)
Cleaning/disinfecting	Operator <sup>3)</sup>
Servicing	Service <sup>1)</sup>
Maintenance, repairs	Service <sup>1)</sup>
Decommissioning and disposal	Operator <sup>3)</sup> (trained person)

- 1) All tasks, which may only be performed by **Service**, are not outlined in these operating instructions.
2. Acc. to DIN 31000: A **specialist** is somebody who "...can assess the work delegated to him and recognise possible hazards due to his specialist training, knowledge and experience as well as knowledge of the relevant provisions."
- 3 Acc. to DIN 31000: A **trained person** is somebody who "...has received instruction and/or training about the tasks he has been delegated, the possible hazards connected with improper use as well as protection fixtures and protective measures."

Operating personnel which needs to be trained may initially only work with the unit under the supervision of an experienced person. Any successfully completed training should be confirmed in writing.

All control and safety fixtures may only be used by trained persons.

All persons which work with the unit must read the operating instructions and confirm with their signature that they have understood these instructions.

## 2.5 Special types of hazard



### Careful! Danger of injury/accident!

Do not operate the unit near children. Do not leave the unit unattended in rooms to which unauthorised personnel have access.



### Careful! Danger of injury/accident!

The stacking platforms of tubular/exchange dispensers and built-in tubes may tilt if the crockery or parts of the crockery get caught between the springs or the moving parts of the platform.

When removing the packaging, there is a **danger** that the **platform** may **shoot up suddenly** due to the spring tension causing crockery or damaged parts on the platform to be ejected.

**When the platforms or crockery shoot up suddenly, arms and hands or other parts of the body may be crushed, cut or sprained by the unit.**

**Always secure the platform** against shooting upwards e.g. with a sturdy bar or rod or another suitable measure until all the blocked pieces of crockery have been removed. If necessary, individual springs may be removed or cut to reduce the overall spring tension.

**Special care must be taken when removing the securing parts (rods etc.) when the springs are still taut. There is a danger of injury when the platform suddenly shoots upwards.**

Please always observe the information about proper loading in Chapter 5.8, and proper operation, setting of the tubes in Chapter 5.4 – 5.7.



### Careful! Danger of injury when the platform shoots upwards!

When removing large quantities of crockery at once, the platform with the remaining crockery can bump against arms and hands.  
Remove the crockery slowly and in small quantities.



### Careful! Danger of fire!

Under no circumstances may the capillary tube of the thermostat sensor be bent, crushed or damaged in any way.

Correct temperature control is no longer possible if the capillary tube is defective. There is a danger that the unit overheats.

**Do not operate a unit with a damaged capillary tube.**



### Careful! Danger of burns / fire!

In case of a technical defect, the unit may overheat.

Do not touch or move an overheated unit. Disconnect the unit from the mains supply by shutting down the fuse on the on-site switch or fuse box.

Do not operate the unit again. Inform the customer service.



### Careful! Danger of crushing when changing the location of the unit!

When moving the unit to a new location, ensure that no parts of the body or no persons get caught between the unit and the surrounding fixtures.

Drive slowly and carefully. The unit may only be moved by instructed, responsible persons.



Ensure that you do not drive over anybody's feet.

**Careful! Danger of crushing when removing/mounting the dispenser tubes!**

When removing or inserting the dispenser tube(s) there is a danger of crushing body parts between the edge of the tube and the worktop. Fingers or arms may be severed, crushed, cut or sprained if caught between the edge of the tube and the edge of the worktop.

For this reason, always insert the built-in tubes, built-in dispenser slowly and carefully into the worktop.

Never allow the built-in tubes/built-in dispenser to fall into the worktop cut-out.

When loading, there is a danger of crushing between the edge of the tube and the stacking platform or between the crockery and edge of the tube.

There is a danger of crushing on the lid-closing parts of the ultra stacker when closing the folding cover.



**Careful, danger of cuts!**

When removing and inserting the dispenser tube(s) there is a **danger of cuts on the edges of metal parts.**

When working with the unit there is a **danger of cutting on broken crockery.**

Remove any broken crockery from the unit carefully. To do this, remove the empty tubes(s) from the unit.



**Careful danger of tilting/crushing! Danger of injury!**

The unit can tilt over and fall on persons in the vicinity of the unit.

**Please observe the safety information in Chapter 5.1 Location/positioning and Chapter 5.1.2 Changing the location.**



**Careful!**

Danger of burns from hot surfaces. If heated for long periods and non-compliance with the cool-down or heat distribution periods, the crockery may reach temperatures of over 100 °C.

Use protective gloves or allow the hot surfaces to cool down before touching. Carefully check that the surfaces are cool before touching them.

**Be careful when the guests remove crockery themselves!**

When the guests remove crockery themselves there is a danger of burns on the hot surfaces of the dispenser/the built-in tubes or hot crockery.

**Ensure that the crockery and stacking surface are not hotter than 65 °C. Turn the unit down to heating level 1.5 in good time.**

**Please observe the safety information in Chapter 5.1 (Location/positioning) and Chapter 5.4 (Safety information for operating) to avoid the guests unintentionally adjusting the temperature (when removing crockery) or burning themselves.**



**Warning!**

Warning! Dangerous electrical voltage. **Caution! Life-threatening!**

The unit may only be used if it is fully functional.

Never touch any live parts.

Before dismantling the switch panel for repair or service work (**by the service personnel**), the mains plug must be disconnected to ensure that the current-bearing parts behind the panel are dead.

The unit may not be exposed to rain or damp.



**Warning!**

When disconnecting the unit: pull on the mains plug or the unit plug and not on the power cable.

Never touch the mains plug with wet or damp hands or allow the plug to come into contact with damp or wet floors!

Never allow the power cable to come into contact with hot objects/surfaces. Danger of melting. Danger of electrical shock!

Do not place any heavy objects on the power cable.

To not allow the power cable to become damaged or caught between objects.

Always switch off the unit first with the ON/OFF switch. Then disconnect the mains plug.

The unit is only currentless when the connection to the mains supply has been interrupted, i.e. when the mains plug has been disconnected.

For this reason:

Always disconnect the mains plug before moving or touching/handling the unit intensively.

Immediately decommission units with damaged power cables or damaged switch elements and do not use any more.



**Careful! Danger of fire!**

Do not place any plastic parts or other flammable materials into the heated interior. Parts which are not heat-resistant can catch fire.

Melted material that comes into contact with the hot surfaces of heating elements inside the unit could react explosively.



**Careful! Danger of mobile units tilting and falling over!**

The unit may roll away in an uncontrolled manner if driven over uneven surfaces. Do not let go of the unit or allow it to roll on its own.

After positioning the mobile unit at the intended location, both swivel casters need to be fixed with the brake to avoid the unit rolling away.



**Do not spray with water**

Do not use water or high-pressure cleaning devices to spray the unit.

The unit is not water-tight!

**The electrical parts may become damaged or there is a risk of injury caused by electrical shocks.**

**Please note:**

When new, undamaged and closed, the tubular dispenser Type RRV, exchange dispenser Type WE and ultra stacker Type REU-P2-260 are jet-water protected (IPX5) on the outside and can be sprayed down with water on the outside; permitted water pressure maximum 0.3 bar.

However, these units may only be cleaned on the inside with a damp cloth.

When spraying down the outside, no water may be allowed to penetrate the built-in tube or interior.



**Careful when loading or unloading the ultra stacker with heat bowls! Danger**

**of splashing liquids!**

Heat bowls „Ultra“ and menu trays are double-walled and filled with wax. They are under pressure after being heated in the ultra stacker.

When welded seams are torn, the hot liquid storage medium (wax) can splash out and scald parts of the body.

Therefore always handle heat bowls/double-walled menu trays carefully.

Never allow the heat bowls/ menu trays to fall.

Allow any fallen or dented menu trays/heat bowls to cool down first before transporting or moving them.

Always use undamaged heat bowls/menu trays. Check these regularly for damage.

### 3. Product description/ product overview

Tubular dispensers are mobile units with built-in tube(s) and are designed for the insertion of one or several pieces of crockery on the stacking platform. They serve to transport, store and supply crockery.

Built-in adjustment tubes are designed for insertion in a cut-out in counters. Depending on the unit type, they may be heated or unheated.

Unheated dispensers: Single-walled carcass.

Heated dispensers: carcass double-walled, tube(s) with polycarbonate lid or lid made of stainless steel.

- Unheated dispensers (Type -L) with ventilation slits designed for pre-cooling the crockery in refrigerated or freezer rooms (passive refrigeration). The trolley itself does not have a refrigeration unit.

#### Type RRV -

#### Tubular dispenser round



Figure 3-1:

Tubular dispenser for holding round plates.

Equipped with 1 or 2 tubes.

Type RRV-..1(2)-190-280:  
for plates- Ø 190 – 280 mm

Type RRV-..1(2)-230-320:  
for plates Ø 230 – 320 mm

Type RRV- unheated  
Type RRV-L... unheated, with ventilation slits  
Type RRV-H... heated (quiet heating)  
Type RRV-U... heated (circulating air heating)

#### Type RE-

#### Tubular dispenser square



Figure 3-2:  
shown: RE-2-290

Tubular dispenser for holding round or square plates. equipped with 1 or 2 tubes.

Type RE-..1(2)-290:  
for plates Ø 282 mm or 282 x 282 mm

Type RE-..1(2)-330:  
for plates Ø 330 mm or 330 x 330 mm

Type RE- unheated  
Type RE-H... heated (quiet heating)  
Type RE-U... heated (circulating air heating)

Several pieces of crockery can be placed next to each other in square tubes.



Example:  
4 round trays  
Ø 130 mm  
in RE-2-290

Figure 3-3:

#### Type WE-

#### Exchange dispenser

**square**



Figure 3-4:

Exchange dispenser for holding round or square plates/crockery.

Type WE-:  
platform dimensions 590 x 290 mm

Type WE unheated  
Type WE-L unheated, with ventilation slits  
Type WE-H..., heated (quiet heating)  
Type WE-U heated (circulating air heating)

Type WE-H-750, WE-H-810: shorter design, pushing handle WE-H-750 placed on top.

Different pieces of crockery can be inserted. The platform can be subdivided using exchange rods.



Figure 3-5:

**Type ERRV**

**Built-in adjustment tubes**



unheated



heated

Figure 3-6:

Built-in adjustment tubes for holding round plates.

Type ERRV-190-280:  
for plates- Ø 190 – 280 mm  
Type ERRV-230-320:  
for plates Ø 230 – 320 mm

Type ERRV- unheated; installation depth 640 or 750 mm  
Type ERRV-H... heated (quiet heating); installation depth 685 or 785 mm

**Model  
REU-P2-260**

**Ultra stacker, square**



Figure 3-7:

The ultra stacker for heating heat bowls „Ultra“ with 2 tubes; shaft dimensions each 260 x 260 mm. Storage capacity: 80 ultra bowls Ø 255 mm.

**Mobile tubular/exchange dispenser:**

The cart is made of stainless steel, material no.: 1.4301 (stainless steel), visible surfaces ground matt.

Spring power can be set easily depending on the weight of the crockery by hooking and unhooking the tension springs.

Mounted on the face end, 1 safety pushing handle.

With impact protection.

Rustproof casters in acc. with DIN 18867, Part 8. Wheel diameter 125 mm.

2 swivel casters and 2 swivel casters with brake.

**Heated dispensers:**

Heating elements made of stainless steel.

Thermostat for the range +30 to +110 °C. With overheating safeguard.

Switch elements impact-protected, located visibly below the pushing handle.

With spiral cable approx. 2.5 m long, earthed plug, blind socket and 1 ON/OFF switch.

With polycarbonate lid or stainless steel lid depending on the model.

**Built-in adjustment tubes:**

The adjustment tubes are made of stainless steel, material no.: 1.4301 (stainless steel), in torsion-resistant stainless steel profile design.

The required plate diameter is set via 3 round adjustment rods in a grid on the stainless steel base, rilsan-coated.

Spring power can be set easily depending on the weight of the crockery by hooking and unhooking the tension springs.

**Built-in adjustment tubes, heated:**

As described for built-in adjustment tubes.

The adjustment tubes with stainless steel casing.

Heating element made of stainless steel mounted to the base. Plug-in connection to the switch panel for simple assembly and removal of the tubes. Completely electrically wired, with ON/OFF switch and thermostat, can be set between +30 and +90 °C. Switch integrated into the deep-drawn switch panel, dimensions 176 x 108 mm.

The switch panel is designed for mounting in the counter substructure.

The adjustment tubes with power cable 1.6 m long, with earthed plug.

With polycarbonate lid or stainless steel lid depending on the model.

**Ultra stacker**

The cart is made of stainless steel, material no.: 1.4301 (stainless steel), visible surfaces ground matt.

Both tubes inclusive folding cover made of stainless steel.

Both lids are double-walled and heat-insulated, folding, with sealed frame; hinge in sturdy design screwed to dispenser carcass.

Sealed frame can be removed for cleaning

Spring power can be set easily depending on the weight of the crockery by hooking and unhooking the tension springs on the removable tube insert.

Carcass double-walled, reinforced heat-insulated for reducing the surface temperature.

Switch elements impact-protected, located visibly below the pushing handle.

With spiral cable approx. 2.5 m long, earthed plug, blind socket and ON/OFF switch.

With thermostat for the range +30 to +160 °C. With overheating safeguard.

Unit with circulating air heating 2 x 1600 Watt (1 heating unit per tube).



### 3.1 Proper use

Dispensers are only designed for the storage, supply and transportation of crocker indoors.

They can be used in institutional catering operations, the washing kitchen, the warehouse, the serving area and for the distribution of cook-and-serve food.

Built-in adjustment tubes only designed for the storage and supply crocker.

- Heated dispensers and heated built-in adjustment tubes serve to pre-heating porcelain crocker.
- Unheated dispensers (type –L) with ventilation slits designed for pre-cooling crocker in the refrigeration or freezer room.
- The ultra stacker only serves to pre-heat heat bowls „Ultra“.
- Built-in adjustment tubes can usually only be operated when built into fixtures.
- The unit may only be used when it is fully functional. Malfunctions must be rectified immediately. For health reasons, a defective unit must be decommissioned immediately.
- The removal and re-insertion of parts e.g. built-in tubes, for cleaning the unit must be performed properly (see detailed description).
- The cleaning and operating personnel must be instructed about the usage and in particular the maintenance specifications.
- The unit may only be commissioned in compliance with the operating instructions.
- Do not use any cleaning agents that could lead to damage if not used properly. (see Cleaning chapter)
- The unit may only be equipped with the defined Rieber accessories.

If the unit is not used properly (not as intended), the **warranty will lapse**. In this case the manufacturer shall not be liable whatsoever.



Please also note that:

- Transporting persons on the unit is dangerous and therefore not allowed.
- Heated units may not be used to heat up rooms or objects/food.
- It is prohibited to use crocker or baskets made of plastic or other parts not made of heat-resistant material in heated units.
- The unit may not be used as a cooking unit.
- The use of parts other than the recommended accessories is not permitted.
- Independent repairs or modifications to the unit are not allowed.
- No clothes may be used in ultra stackers.
- No food/meals may be placed in the tubular dispenser.

### 3.2 Structure of the units

#### 3.2.1 Mobile tubular/exchange dispenser:

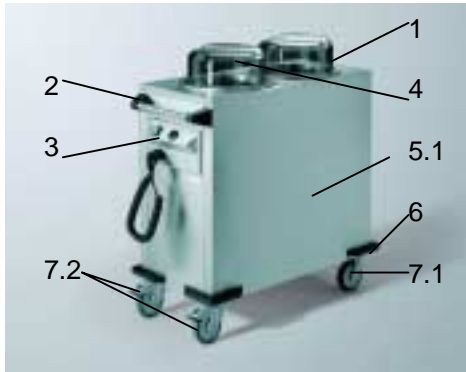


Figure 3-2-1-1: RRV-H2-190-280

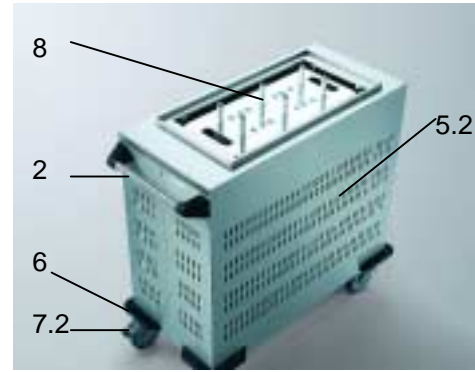


Figure 3-2-1-2: WE-L

- 1 Built-in tubes
- 2 Safety pushing handle
- 3 Switch panel
- 4 Polycarbonate hood
- 5.1 Stainless steel casing, single-walled
- 5.2 Stainless steel-casing, single-walled, with ventilation slits
- 6 Corner bumpers
- 7.1 Swivel casters
- 7.2 Swivel casters with brake
- 8 Platform with boreholes and exchange rods

#### 3.2.2 Built-in adjustment tubes

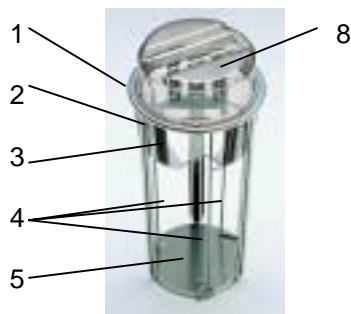


Figure 3-2-2-1: ERRV-190-280

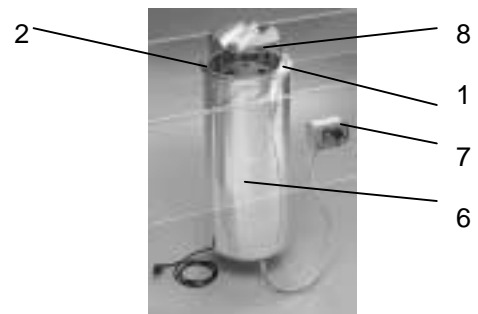


Figure 3-2-2-2: ERRV-H-190-280

- 1 Edge of the tube
- 2 Stacking platform of the tubes, rilsan-coated
- 3 Stainless steel springs
- 4 Adjustment rods, rilsan-coated
- 5 Base with boreholes
- 6 Stainless steel casing heated tubes
- 7 Switch panel with plug connection 176 x 108 mm
- 8 Polycarbonate lid (for type ERRV-190-280 optional)

### 3.2.3 Location of the type plate and the warning information



#### Built-in tubes type ERRV-H

You will find the type plate and warning information at the points mentioned below. see Figures 3-2-3-1 to 3-2-3-3

You will find the type plate below the edge of the tube on the stainless steel casing.

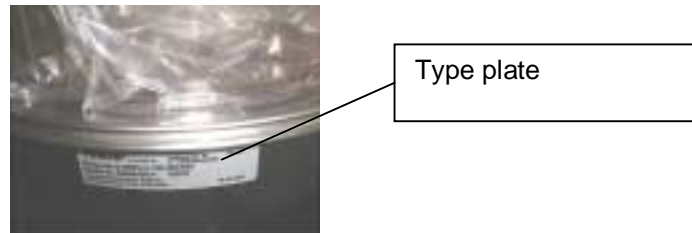


Figure 3-2-3-1

#### Mobile dispensers

You will find the type plate below the pushing handle and/or the switch panel.



Figure 3-2-3-2

#### Ultra stacker

Type REU-P2-260

#### Heated tubular dispenser

Type RRV-H  
Type RE-H

You will find the warning information on the cover of the unit above the pushing handle, on the side next to the folding cover (on ultra stacker), or on the side next to the dispenser tubes (on heated tubular dispensers)

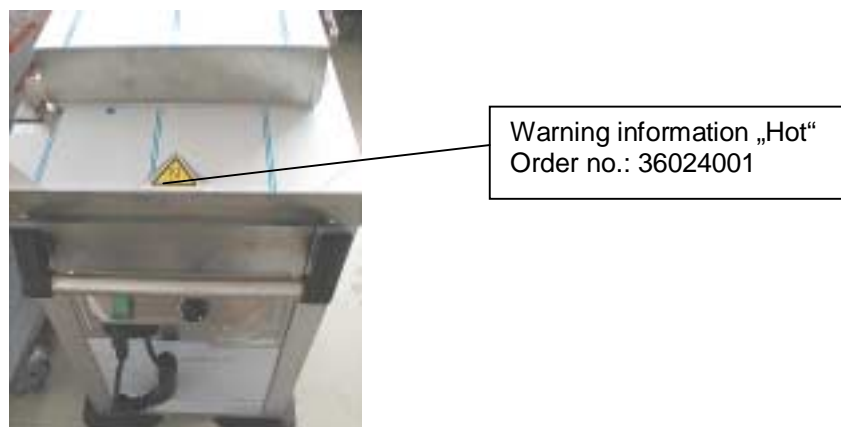


Figure 3-2-3-3

### 3.3 Unit details/accessories

**Stainless steel lid for type RE-...330**



Figure 3-3-1:

**Polycarbonate lid for type RE-...290**



Figure 3-3-2:

**Polycarbonate hood for RRV-...-190-280**



Figure 3-3-3:

**Stainless steel lid for RRV-...-230-320**



Figure 3-3-4:

**Polycarbonate hood for WE-**



Figure 3-3-5:

**Switch panel/ pushing handle**



Figure 3-3-6:  
Switch panel/pushing handle  
RRV-H/U, WE-H/U, RE-H/U,  
WE-H-810  
Switch panel WE-H-750

**Pushing handle**



Figure 3-3-7 (similar):  
Pushing handle on top  
WE-H-750

**Stainless steel springs**

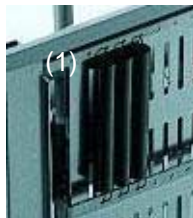


Figure 3-3-8:

Springs can be hooked/unhooked to adjust tube to the different weight of the crockery  
(1) hooks for extra springs

**Ultra bowls for ultra stacker**



Figure 3-3-9: 89080141

### 3.4 Function

The built-in adjustment tubes can be adjusted to the diameter of the crockery without tools by simply resetting the adjustment rods.

The plastic coating (rilsan coating) on the adjustment rods avoid black marks on the crockery when the rods come into contact with the crockery.

All dispensers and built-in adjustment tubes can be adjusted to the different weights of the crockery without tools by simply hooking and unhooking the tension springs.

The number of springs is designed for standard crockery weights.

The springs in the individual dispenser types all have different spring tensions.

#### **Possible accessories:**

##### **for all mobile dispensers:**

- all-round impact protection.
- casters stainless steel Ø 125 mm.
- casters galvanised Ø 125 mm.

##### **ERRV-...-190-280:**

- Polycarbonate hood, 130 mm high.  
Maximum stacking height with hood approx. 595 mm (short tubes), approx. 700 mm (long tubes)  
**Order no.: 89 06 01 09**
- Stainless steel lid, double-walled.  
Maximum stacking height with stainless steel lid approx. 470 mm (short tubes), approx. 575 mm (long tubes)  
**Order no.: 89 06 01 03**

##### **ERRV-...-230-320:**

- Stainless steel lid, double-walled.  
Maximum stacking height with stainless steel lid approx. 470 mm (short tubes), approx. 575 mm (long tubes)  
**Order no.: 89 06 01 02**

##### **RRV-...-190-280:**

- Stainless steel lid, double-walled, round for adjustment tube 190 – 280.  
Maximum stacking height with stainless steel lid approx. 575 mm.  
**Order no.: 89 06 01 03**
- Polycarbonate hood, round, 130 mm high, for adjustment tube 190 – 280.  
Maximum stacking height with polycarbonate hood approx. 700 mm  
**Order no.: 89 06 01 09**
- Lid holder made of stainless steel for 1 polycarbonat hood.  
**Order no.: 89 06 10 01**

##### **RRV-...-230-320:**

- Stainless steel lid, double-walled, round for adjustment tube 230 – 320.  
Maximum stacking height with stainless steel lid approx. 575 mm.  
**Order no.: 89 06 01 02**

##### **WE-all:**

- Stainless steel hood, 70 mm high, single-walled, square.  
Maximum stacking height with stainless steel hood approx. 615 mm.  
**Order no.: 89 06 01 10**
- Polycarbonate hood, 130 mm high  
Stacking height with polycarbonate hood approx. 645 mm  
**Order no.: 89 06 01 12**

**RE-...-290:**

- Stainless steel hood, square, single-walled, for square tubes max. 290 x 290 mm, on the face side of the trolley can be hooked, per tubes. (Maximum stacking height with stainless steel hood approx. 630 mm)  
**Order no.: 89 06 01 11**
- Polycarbonate hood, square, single-walled for square tubes max. 290 x 290 mm (Maximum stacking height with polycarbonate hood approx. 645 mm)  
**Order no.: 89 06 01 13**
- Interior cladding, plastic-coated

**RE-...-330:**

- Stainless steel hood, square, single-walled, for square tubes max. 330 x 330 mm, can be hooked to the face side of the trolley, per tube.  
(Maximum stacking height with stainless steel hood approx. 630 mm)  
**Order no.: 89 06 01 14**

**Ultra stacker REU-P2-260:**

- Heat bowl „Ultra“, model SJ-255-Ultra, Ø 255 mm.  
**Order no.: 89 08 01 41**

### 3.5 Technical Data

#### 3.5.1 Technical data tubular dispenser Type RRV-

Tubular dispenser, round	RRV-H1-190-280	RRV-H1-230-320	RRV-H2-190-280	RRV-H2-230-320	RRV-U1-190-280	RRV-U1-230-320	RRV-U2-190-280	RRV-U2-230-320	RRV-1-190-280	RRV-L1-190-280	RRV-1-230-320	RRV-L1-230-320	RRV-2-190-280	RRV-L2-190-280	RRV-2-230-320	RRV-L2-230-320
Length	620	620	955	955	620	620	986	986	620	620	955	955	620	620	955	955
Width	480	480	480	480	480	480	480	480	480	480	480	480	480	480	480	480
Height	900	900	900	900	900	900	900	900	900	900	900	900	900	900	900	900
No. of tubes	1	1	2	2	1	1	2	2	1	1	2	2	1	1	2	2
Crockery dimensions min. Ø	190	230	190	230	190	230	190	230	190	230	190	230	190	230	190	230
Crockery dimensions max. Ø	280	320	280	320	280	320	280	320	280	320	280	320	280	320	280	320
Stacking height approx. to edge of tube in mm	600	600	600	600	600	600	600	600	600	600	600	600	600	600	600	600
Stacking height with lid approx. in mm	700	575	700	575	700	575	700	575								
Max. load in kg	75	75	2x75	2x75	75	75	2x75	2x75	75	75	2x75	2x75	75	75	2x75	2x75
Empty weight in kg approx.	40	40	55	55	41	41	56	56	38	38	44	44	44	44	44	44
<b>Electrical data</b>																
El. connected load in kW	0.860	0.860	1.400	1.400	0.900	0.900	1.460	1.460								
Rated voltage	1N AC 230 V 50 Hz															
Fuse	16 A															
Power cable	With spiral cable approx. 2.5 m long, earthed plug, blind socket															
Protection class	IPX5	IPX5	IPX5	IPX5	IPX5	IPX5	IPX5	IPX5								
<b>Ambient conditions</b>																
Ambient temperature	heated units: from +2 to +35 °C															
Continuous sound level of the unit	≤ 70 dB(A)															

### 3.5.2 Technical data tubular dispenser Type RE-

Tubular dispenser, square	RE-1-290	RE-2-290	RE-1-330	RE-2-330	RE-H1-290	RE-H2-290	RE-H1-330	RE-H2-330	RE-U2-290	REU-P2-260
Length	620	955	620	955	620	955	620	955	955	1043
Width	480	480	480	480	480	480	480	480	480	480
Height	900	900	900	900	900	900	900	900	900	930/ 1020
No. of tubes	1	2	1	2	1	2	1	2	2	2
Crockery dimensions. max. in mm	282 x 282	282 x 282	330 x 330	330 x 330	282 x 282	282 x 282	330 x 330	330 x 330	282 x 282	
Crockery dimensions. max. Ø in mm	282	282	330	330	282	282	330	330	282	255
Stacking height approx. to edge of tube in mm	560	560	560	560	560	560	560	560	560	590
Stacking height with lid approx. in mm					645	645	630	630	645	660
Max. load in kg	75	2x75	75	2x75	75	2x75	75	2x75	2x75	2x75
Empty weight in kg approx.	28	42	30	45	41	56	43	59	56	70
<b>Electrical data</b>										
El. connected load in kW					0.860	1.700	0.860	1.400	1.800	3.200
Rated voltage	1N AC 230 V 50 Hz									
Fuse	16 A									
Power cable	With spiral cable approx. 2.5 m long, earthed plug, blind socket									
Protection class					IPX5	IPX5	IPX5	IPX5	IPX5	IPX5
<b>Ambient conditions</b>										
Ambient temperature	Heated units: from +2 to +35 °C									
Continuous sound level of the unit	≤ 70 dB(A)									



### 3.5.3 Technical data tubular dispenser Type WE-

Exchange dispenser, square	WE-H	WE-H-750	WE-H-810	WE-U	WE	WE-L
Length	955	750	810	955	955	955
Width	480	420	480	480	480	480
Height	900	900	900	900	900	900
Shaft dimensions in mm	590 x 290	590 x 290	590 x 290	590 x 290	590 x 290	590 x 290
Stacking height to edge of the tube approx. in mm	560	560	560	560	560	560
Stacking height with lid approx. in mm	645	645	645	645		
Max. load in kg	150	150	150	150	150	150
Empty weight in kg approx.	55	56	56	59	44	44
<b>Electrical data</b>						
El. connected load in kW	1.700	1.700	1.700	1.800		
Rated voltage	1N AC 230 V 50 Hz					
Fuse	16 A					
Power cable	With spiral cable approx. 2.5 m long, earthed plug, blind socket					
Protection class	IPX5	IPX5	IPX5	IPX5		
<b>Ambient conditions</b>						
Ambient temperature	Heated units: from +2 to +35 °C					
Continuous sound level of the unit	≤ 70 dB(A)					

### 3.5.4 Technical data built-in adjustment tubes Type ERRV-

Built-in adjustment tubes, round	ERRV-190-280-640	ERRV-190-280-750	ERRV-230-320-640	ERRV-230-320-750	ERRV-H-190-280-685	ERRV-H-190-280-785	ERRV-H-230-320-685	ERRV-H-230-320-785
Diameter	372	372	397	397	372	372	397	397
Installation depth	640	750	640	750	685	785	685	785
Worktop cut-out Ø	340	340	365	365	362	362	380	380
Crockery dimensions min. Ø	190	190	230	230	190	190	230	230
Crockery dimensions max. Ø	280	280	320	320	280	280	320	320
Stacking height approx. to edge of tube in mm	495	600	495	600	495	600	495	600
Stacking height with lid approx. in mm					595	700	470	575
Max. load in kg	75	75	75	75	75	75	75	75
Empty weight in kg approx.	5.2	6.4	7.0	8.2	13.0	15.3	16.0	17.0
<b>Electrical data</b>								
El. connected load in kW					0.550	0.550	0.550	0.550
Rated voltage	1N AC 230 V 50 Hz							
Fuse	16 A							
Power cable	Power cable 1.6 m long with earthed plug							
Protection class					IPX4	IPX4	IPX4	IPX4
<b>Ambient conditions</b>								
Ambient temperature	Heated units: from +2 to +35 °C							
Continuous sound level of the unit	≤ 70 dB(A)							

### 3.6 Possible accessories

Accessory (designation)	Benefit	Order number
<b>Lid for dispenser/tubes</b>	For covering the crockery hygienically. To prevent heat loss in heated units.	
Stainless steel lid for RRV/ERRV 190-280		89060103
Stainless steel lid for RRV/ERRV -230-320		89060102
Polycarbonate lid for RRV/ERRV 190-280		89060109
Stainless steel hood for built-in tube, square (for type RE- 290)		89060111
Stainless steel hood for built-in tube, square (for type RE- 330)		89060114
Polycarbonate hood for built-in tube, square (for type RE- 290)		89060113
Plastic hood H=130, for type WE		89060112
Stainless steel hood for type WE		89060110
<b>Ultra bowls</b>		
Ultra bowl (heat bowl) SJ-255-Ultra-LS	For insertion into the ultra stacker	89080141
<b>Lid for ultra bowl</b>	For covering the plate; for placement on top on the ultra bowl	
Lid for heat bowl SJ 255 with groove		89080131
Lid for heat bowl SJ 255 without groove		89080132
Lid for heat bowl SJ 255 with groove, polished		89080331
Lid for heat bowl SJ 255 without groove, polished		89080332
Insulated plate lid, lilac		89080212
Insulated plate lid, light grey		89080232

Only use original spare parts as these parts have been especially designed for the unit. If other parts are used, there is no guarantee that they have been designed and manufactured to cope with the exerted loads or in compliance with the safety standards.

Parts and accessories which are not supplied by us are not approved for use in the unit.

## 4. Transport

### 4.1 Delivery condition and scope

- Delivery condition:**
- ERRV-, ERRV-H:
- On disposable pallets/Europallets, covered in foil. Switch panel and foil attached with tape.
- Mobile dispensers:
- Covered with packing paper/foil. Foil attached with tape.
  - Protective foil for the ground stainless steel surfaces (external surfaces)
- Delivery scope:**
- Unit
  - Operating instructions for unit

### 4.2 Dimensions and weights

<b>General</b>	
Dimensions of unit	see Chapter 3.5 Technical data
Dimensions with packaging Length x Width x Height	Unit dimensions
Dimensions of pallet	Europallet
Empty weight	see Chapter 3.5 Technical data
Weight incl. packaging	= Empty weight
Weight of Europallet	approx. 20 kg

### 4.3 Transport and unpacking

What needs to be done?	Who does this?
Unload packed product, transport and unpack, dispose of packaging.	Transport specialist



- Danger of injury or damage when heavy load is not transported properly.
- Only transport the packed dispensers, packed built-in tubes with a suitable unit.
- Observe information on packaging.
- Remove outer packaging.
- Remove protective foil.
- Dispose of foil, packing paper, tape and pallet separately (observe local guidelines).
- Check that the delivery is complete and undamaged.

## 5. Location and commissioning

What needs to be done?	Who does this?
Place unit in position	Operator
Commission unit	Operator

### 5.1 Location / positioning general



The floor and walls in the room where the unit will be positioned need to be cleaned before the unit is delivered and installed.

If cleaning agents or chemicals are used that could damage the unit, these substances need to be neutralised. The rooms need to be adequately ventilated before the unit is brought into position to ensure that all cleaning agents and chemical vapours have been thoroughly removed.

Please observe the information in the Chapters 7.1 - 7.4 and 8.



- The unit must be positioned horizontally and stably.
- The floor must be strong enough to support the unit.
- The casters must be fixed with the brake to avoid the unit rolling away.
- The unit must be positioned so that it cannot be damaged e.g. by closing doors, falling objects etc.
- The unit should be positioned with enough clearance to on-site walls or adjacent units etc. so that when the crockery or the dispenser tubes are inserted/removed there is no danger of catching fingers, clothing etc.
- The unit must be positioned/installed so that the socket is accessible at all times in order to be able to disconnect the unit from the mains supply in an emergency.
- Mobile units may only be moved manually. Mechanical transportation aids, e.g. fork/lift truck or lifting trolley, are not allowed. There is a danger of injury and/or damage to the unit.
- Heated dispensers that are used by the guests or non-qualified personnel must be positioned (e.g. in Rieber drive-in niches) so that unintentional adjustment of the temperature via the thermostat control is not possible. Alternatively the unit can be disconnected from the mains supply whilst the crockery is being removed.

### 5.1.1 Positioning / assembly of built-in tubes, general



If necessary, adjust the built-in tubes to the on-site crockery before assembly. Ensure that the counter worktop is strong enough to support the built-in tubes (with crockery).

**Always observe the instructions and information in Chapter 5.6.**

For **Heated built-in tubes**, always observe the safety and assembly information in **Chapter 5.1.1.1.**

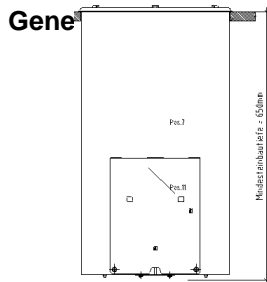


#### Careful! Danger of crushing!

When removing or inserting the dispenser tubes, there is a danger of crushing body parts between the edge of the tube and the worktop.

#### Careful, danger of cuts!

When removing and inserting the dispenser tubes there is a danger of cutting on the edges of metal parts.



The counter/worktop must be horizontal. When inserting into the worktop cut/out take special care to ensure that the individually permissible values for lifting and carrying are satisfied.

ceed as follows:

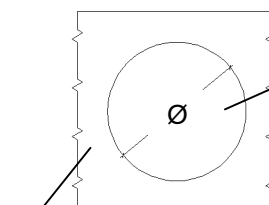
Check that the available installation height is adequate.

Installation

Required installation height:  
ERRV-...-640: 640 mm  
ERRV-...-750: 750 mm  
ERRV-H-...-685: 685 mm  
ERRV-H-...-785: 785 mm

#### Assembly

- Cut out a suitable recess in the counter worktop.



Counter worktop

round cut-out

required diameter:  
ERRV-190-280: 340 mm  
ERRV-230-320: 365 mm

ERRV-H-190-280: 362 mm  
ERRV-H-230-320: 380 mm

- Insert the tube carefully into counter worktop from above. Never allow the tube to fall into the worktop cut-out.

### 5.1.1.1 Positioning / assembly of built-in tubes ERRV-H

#### Heated built-in tubes

ERRV-H

- Heated built-in tubes are supplied complete with a switch panel.
- The switch panel hangs with the capillary tube and power cable, including the 4-pin plug on the tube. The capillary tube is protected by a white insulation hose.
- If this is not the case, you will need to connect the 4-pin unit plug on the underneath of the stainless steel casing base and assemble the temperature sensor (behind the inspection panel). Please note the information on page 31/32/33.

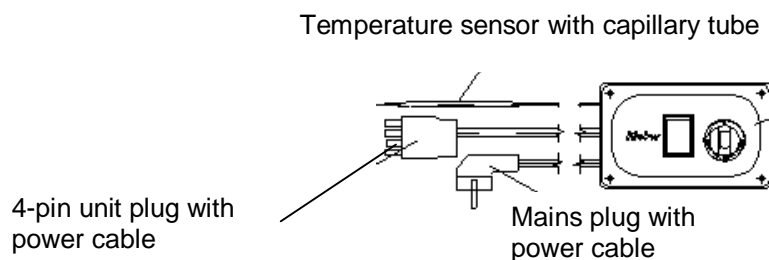


Figure 5-1-1-1



#### Warning! Danger of electrical shock!

Never allow the power cable to come into contact with hot objects/surfaces. Danger of melting.

Do not place any heavy objects on the power cables.

Never bend the power cables or allow them to be caught between the counter and the built-in tube.

The tubes may only be connected to the mains supply after they have been installed.



#### Careful! Danger of fire! Danger of burns!

Do not bend the capillary tube or allow it to become caught.

Ensure that the temperature sensor is positioned correctly in the tube.

If the capillary tube is damaged or the temperature sensor is mounted incorrectly, there is a danger that the tube will overheat.

There is a danger that parts of the counter near the tube may ignite or that persons may suffer burns from the overheated tube.

#### Assembly

Proceed as follows:

- Check that the available installation height is adequate (as described in Chapter 5.1.1)
- Cut out a suitable recess in the counter worktop (as described in Chapter 5.1.1)
- Cut out a suitable recess in the counter worktop for the switch panel.

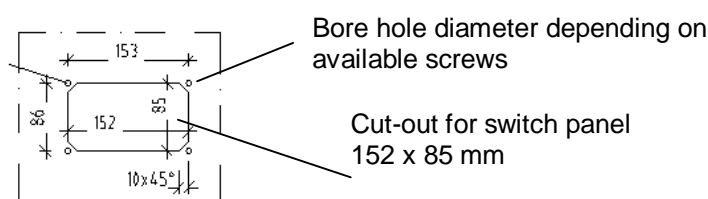


Figure 5-1-1-1-2



**Careful! Danger of fire!** Ensure that there is a minimum clearance of **at least 40 mm** between the stainless steel casing and flammable or heat-sensitive components of the counter.

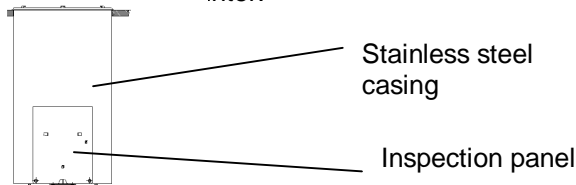


Figure 5-1-1-1-3

- Hold the built-in tube over the cut-out (person 1)
- Hold the switch panel with the power cables and capillary tube tightly (person 2) and push the switch panel through the cut-out in the counter and then from inside through the counter panelling.
- Attach the switch panel with 4 screws from the outside to the counter cladding.

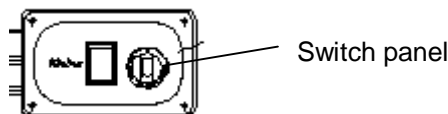


Figure 5-1-1-1-4

- Insert the tube carefully into counter worktop from above (person 1).

**Connect the 4-pin unit plug**

If the 4-pin unit plug on the underneath of the stainless steel casing is not already connected to the built-in tube, proceed as follows:

- Connect the 4-pin unit plug to the socket of the built-in tube.

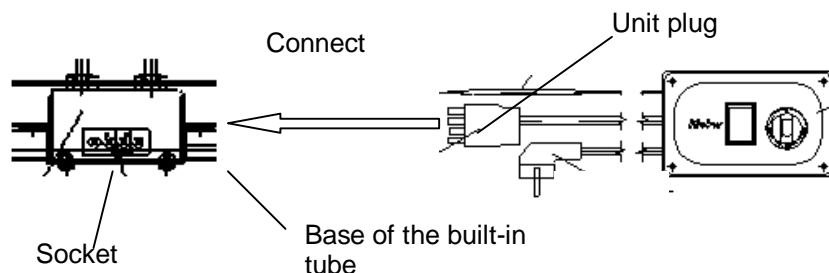


Figure 5-1-1-1-5

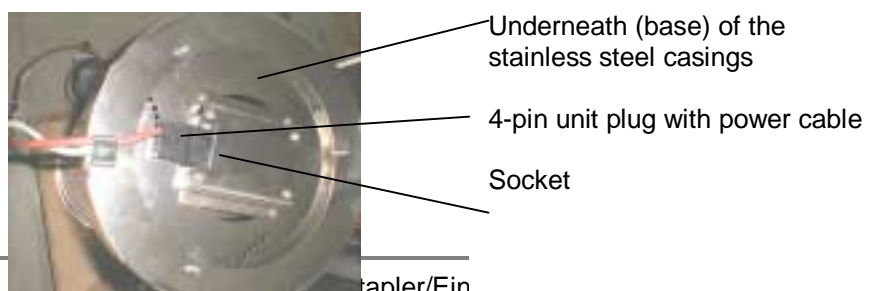




Figure 5-1-1-1-6:

Remove the inspection panel/  
mount the temperature sensor

**Careful! The inspection panel may only be removed if the mains plug has been disconnected.**

**Always allow the unit to first cool down to room temperature.**

Mount the temperature sensor first after you have:

- adjusted the springs to the weight of the crockery
- locked the dispenser tubes into place in the stainless steel casing

If the temperature sensor has not been mounted, proceed as follows:

- Unscrew the 2 screws on the underneath of the inspection panel.

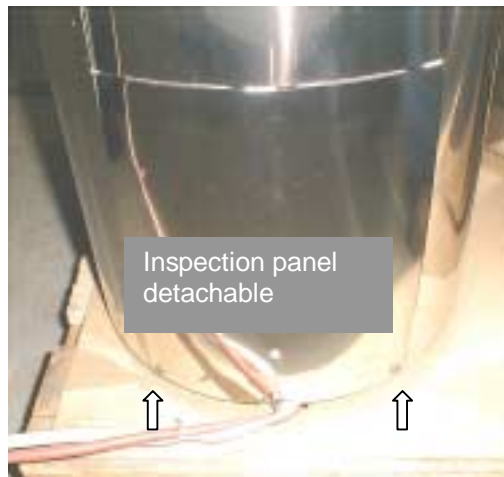


Figure 5-1-1-1-7:

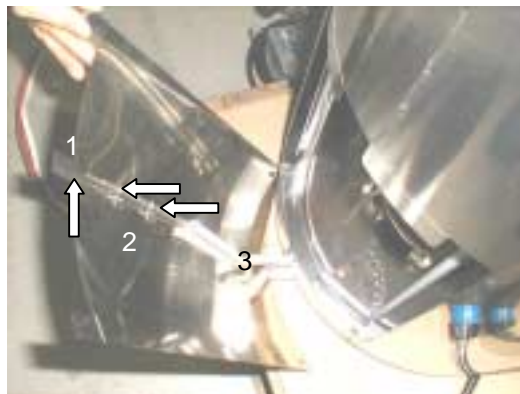
- Tilt and pull down the inspection panel.



Figure 5-1-1-1-8:

To replace the inspection panel proceed in reverse order.

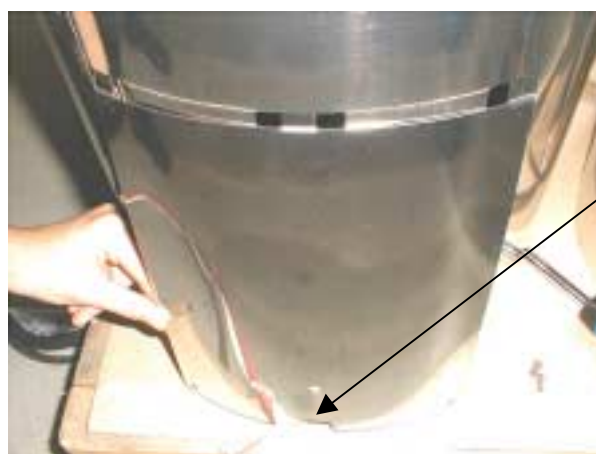
- Mount the temperature sensor on the reverse of the inspection panel by pushing it through the two eyes until it has reached the right position (see photo).



- 1 End of the sensor
- 2 Eyes
- 3 Capillary tube with white insulation hose

Figure 5-1-1-1-9:

- Guide the capillary tube and the power cable down through the slit in the tube casing towards the outside.



End for the power cable and capillary tube

Figure 5-1-1-1-10:

## 5.1.2 Changing the location of mobile dispensers



### Careful! Possible material damage!

If the unit is moved to a different location, all the unit's mechanical and electrical connections need to be disconnected.



Proceed as follows:

- Disconnect the mains plug and insert it into the blind socket to avoid damage to the spiral cable
- Close or replace the lid
- Release the brakes on the casters.
- Constantly check that the path in front of the unit is free of obstacles of any kind before moving the unit.
- Use the pushing handle to move the unit. Push mobile units.



### Important

Always push the mobile dispensers with the pushing handle. The brakes on the casters are only accessible during pushing. Do not carry the unit, do not lift using the pushing handle.



### Careful!

Danger of injury or damage if the unit is not moved properly!



### Caution!

Observe much greater weight of the loaded unit.  
If necessary, two people should move the unit.

- After positioning the mobile unit at the intended location, both swivel casters need to be fixed with the brake to avoid the unit rolling away.

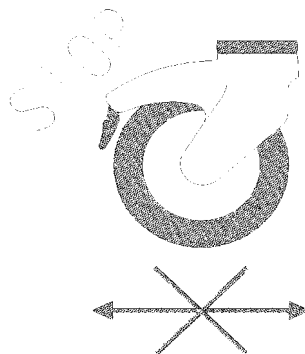


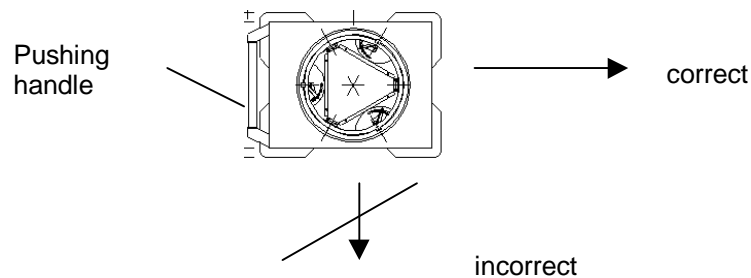
Figure 5-1-2-1: Fixing the casters



**Careful danger of tilting/crushing! Danger of injury!**

The unit can tilt over and fall on persons in the vicinity of the unit. Always observe the following safety information:

- Never lean on the dispenser.
- Only position the unit on even floors.
- Unload the unit before driving over sloping floors. If necessary two persons should be deployed to move the unit.
- Never drive sideways (long side) over curbs/edges in the floor.



**Figure 5-1-2-2:** Direction of travel

- Drive slowly and carefully. The unit may only be moved by instructed, responsible persons.

**5.2 Commissioning for the first time**



First commissioning of the unit is performed by the operator.

**Important!**

Before commissioning for the first time:

- Clean the unit thoroughly (see Cleaning chapter)
- Electrical connection conditions on site and specifications on the Type plate of the unit must be in agreement (for location of the Type plate, see Chapter 3.2.3).
- Connect the earthed socket (of the power cable) to local earthed socket.
- Heat up the empty unit at the maximum temperature once or twice for approx. 30 minutes. Ensure that the room is adequately ventilated when heating up for the first time.
- Check the function of the switch/control lamps.



### **5.3 Check function**

- Check that the stacking platform moves smoothly
- Check that the tension springs are in good working order (to do this, it is best to lift out the dispenser tubes)
- Check the mobility of the casters and the brakes.
- Check the function of the thermostat
- Check the function of the switches.
- Check that the plug and power cable are in good working order.

## 5.4 Safety information for operating

See also Chapter 2.5 Special types of hazard.



### Careful!

Danger of injury or damage if the unit is not operated properly. Please always observe the information about proper loading in Chapter 5.8, and setting of the tubes/stacking platform in Chapter 5.6 – 5.7 ff..



### Careful!

Do not use high-pressure cleaning devices! (see Cleaning chapter). Only clean unit using a damp cloth.

Ensure that the unit cannot be reconnected unintentionally. If necessary attach an appropriate warning sign (e.g.: "not in use, do not connect to mains supply")



### Warning!

In exceptional cases and during cleaning, the unit must be disconnected from the mains supply. Always disconnect the mains plug. Never clean electrical equipment with water or similar liquids.

See also Chapter 2.5 Special types of hazard.



### Careful! Danger of tilting and falling over

Do not let go of the unit when moving. Do not allow it to roll on its own. The unit may roll away or tilt over if driven over uneven surfaces.



### Careful! Danger of injury!

Danger of injury on sharp metal edges.

### Careful! Danger of crushing!

1. all-round between the inner edge of the built-in tube and the stacking platform.
2. all-round between the built-in tubes and the worktop
3. all-round between the inner edge of the built-in tube and the crockery if the stacking platform is set too deeply (due to incorrect setting of the tension springs)

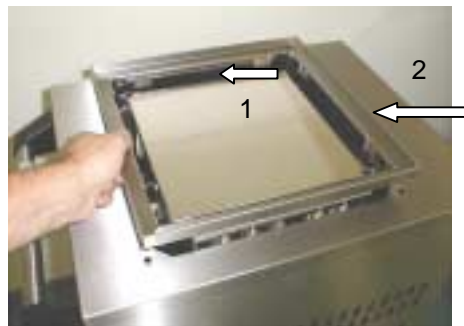


Figure 5-4-1: Example: square dispenser tubes



**Careful! Hot surfaces!**

There is a danger of burns from hot surfaces on the following points of the unit (see Figure):



- 1 On the upper side and inside of the tubes (especially on the edges of the tube)
- 2 On the upper side of the worktop
- 3 On the edges of the worktop
- 4 Underneath the base

On the surface of stainless steel lids



**Careful! Hot surfaces on the ultra stacker REU-P2-260!**

There is a danger of burns from hot surfaces on the following points of the unit (see Figure):



- 1 On the upper side and inside of the tubes (especially on the edges of the tube)
- 2 On the upper side of the worktop
- 3 On the edges of the worktop
- 4 Underneath the base
- 5 on the inside and the surface of the stainless steel-folding cover

**Observe warning information „hot“!**

**The crockery may be very hot especially just after the lid has been opened.**



**Always wear suitable protective gloves.**

**The units may only be operated by instructed personnel.**



**Careful! Hot surfaces when guests remove their own crockery!**

When the guests remove crockery **themselves** there is a danger of burns on the hot surfaces of the dispenser/the built-in tubes or hot crockery.

**Ensure that the crockery and stacking surface are not hotter than 65 °C.**

To prevent unintentional resetting of the temperature by guests when removing crockery or untrained personnel please ensure that:

- either the unit is positioned so that the thermostat control cannot be accessed (e.g. by placing the unit in Rieber drive-in niches)
- or the unit is disconnected from the power supply whilst crockery is being removed by untrained personnel.

Before allowing guests to remove their own crockery, the operator must check and ensure that both the crockery temperature and the unit surface temperature is not too high. Before allowing crockery to be removed by the guests, the setting of the unit turned down in good time.

We recommend level 3 for heating up the crockery (but only when no untrained personnel has access to the unit during this time). 20-30 minutes before and during self-removal, we recommend the basic setting of level 1.5.



## 5.5 Information about the switches

### 5.5.1 General information



All heated dispensers and built-in tubes are equipped with an ON/OFF switch and a thermostat control.

The temperature can be set from level 1 to 3 (equates to an interior temperature of between +30 and +110 °C).

The temperature for built-in adjustment tubes type ERRV-H can be set from level 1 to 3 (equates to an interior temperature of between +30 and +90 °C).

### 5.5.2 Explanations of the safety symbols used

Type

RRV-H/U  
REU-P2-260



Rocker switch (ON/OFF) green

Thermostat control

Figure 5-5-2-1:

Type

WE-H/U

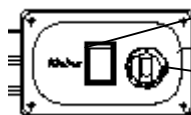


Rocker switch (ON/OFF) green

Thermostat control

Figure 5-5-2-2:

Type ERRV-H



Rocker switch (ON/OFF) green

Thermostat control

Figure 5-5-2-3:

Detail  
thermostat  
control



Temperature control, stepless  
(level 1-3)

Temperature can be controlled in the  
range between +30 and +110 °C  
ERRV-H: +30 to +90 °C

Figure 5-5-2-4:

### 5.5.3 Switching the unit ON/OFF/pre-heating



#### Careful! Hot surfaces!

When the guests remove crockery **themselves** there is a danger of burns on the hot surfaces of the dispenser/the built-in tubes or hot crockery.

Ensure that the crockery is not hotter than **65 °C**.

Before commissioning, always ensure that the thermostat is set correctly.

#### Switching on

- Press the rocker switch → control lamp lights up → unit is switched on
- Turn the thermostat control (Figure 5-5-2-4) to the required level
- Cover with the appropriate lid.

#### Switching off

- Press the rocker switch → control lamp turns off → unit is switched off

#### Pre-heating



#### Careful! Hot surfaces!

Never remove crockery from the dispenser directly after pre-heating at level 3. In particular, the edges of the crockery are very hot after pre-heating at level 3. There is a danger of burning your hands.

#### Wear protective gloves.

Porcelain can absorb a lot of heat. Due to the fact that the crockery is stacked in the tube, heat can only be absorbed on relatively small areas (usually the edges of the crockery).

For this reason, it takes a relatively long time for the heat to reach the centre of the plate from the edges.



#### To ensure quick and even pre-heating of the crockery, we recommend:

- Heating up the dispenser for 2-3 hours at the highest level 1.5 to 2.5.  
In case of larger and heavier pieces of crockery, the dispenser must be heated up for 2.5 hours or longer.  
In case of smaller or lighter crockery, the dispenser does not have to be pre-heated for as long.

The longer you pre-heat at level 3, the hotter the crockery will be.

- Whilst keeping the lid closed, turn down the heating level 20-30 minutes before serving the food. This will allow the heat in the crockery to spread from the hot edges to the centre of the plates.  
This also minimises the risk of burning hands.

## 5.6 Installing/dismantling the tube(s) type ERRV/ERRV-H and adjustment to the crockery



### Careful! Danger of crushing!

When removing and inserting the dispenser tubes, there is a danger of crushing between the edge of the tube and the worktop and between the edge of the tube and the stacking platform.

### Careful, danger of cuts!

When removing and inserting the dispenser tubes there is a danger of cutting on the edges of metal parts.



### Careful! Danger of tilting!

Do not lean on the removed tubes, they could tip over.

### Caution! Danger of injury!

The built-in tubes may only be placed on flat surfaces. Ensure that the tubes cannot be knocked over by other people. There is a danger that the falling tubes could cause injuries.



### Careful!

Danger of burns from hot surfaces. Ensure that the tubular dispensers/the built-in tubes have cooled down to room temperature before you remove the tubes.



### Warning!

Warning! Dangerous electrical voltage. **Caution! Life-threatening!** Disconnect the mains plug before you dismantle or clean the tube(s).

Do not place the tubes on the power cable.  
Do not allow the power cable to get caught between objects.

### 5.6.1 Dismantling the tubes



#### To dismantle the tubes, proceed as follows:

- Fix the brakes on the casters (on mobile dispensers) to prevent the unit from rolling away.
- Disconnect the mains plugs on heated tubes/tubular dispensers
- Wait until the built-in tube has reached room temperature
- Remove all pieces of crockery from the tubes
- Place both hands inside and under the edge of the tube and remove the tubes vertically upwards. Ensure that the tube does not tilt when lifting out.



Figure 5-6-1-1:

- Place the built-in tube on an even surface.

## 5.6.2 Adjusting the tubes to the diameter of the crockery (based on the example of a plate)



The built-in tubes are equipped with 3 adjustment rods that allow adjustment to the different diameters of the crockery.

The adjustment rods can be adjusted to the diameter of the crockery without tools. Insert the adjustment rods evenly (centred).

### Type ERRV-....190-280:

The platform can be adjusted manually to plate sizes ranging from 190 to 280 mm. The guide rods can be adjusted and fixed into place, no tool is required.

Settable plate diameters: 190 mm, 195 mm, 205 mm, 220 mm, 240 mm, 260 mm, 280 mm, intermediate sizes are also possible.

### Type ERRV-....230-320:

The platform can be adjusted manually as required to plate sizes ranging from 230 to 320 mm.

The guide rods can be adjusted and fixed into place, no tool is required.

Settable plate diameter: 230 mm, 235 mm, 245 mm, 260 mm, 280 mm, 300 mm, 320 mm, intermediate sizes are also possible.



### Adjustment of the **adjustment rod(s)**

Proceed as follows:

- Place the built-in tube on an even surface.
- Pull the spring clip (1) down (release) → the adjustment rod catch is released
- Lift the adjustment rod (2) and pull up until it slides out of the borehole (3) in the base
- Slide the adjustment rod to the side until it reaches the required position.
- Allow it to click into place in the required borehole (3) in the base
- Click the adjustment rod into position by pressing the spring clip upwards



**Figure 5-6-2-1:**  
Release/click the spring clip (1) into position



**Figure 5-6-2-2:**  
Lift the adjustment rod (2)



**Figure 5-6-2-3:**  
Bore holes (3) in the base plate



**Figure 5-6-2-4:**

### Important!

There should be an all-round gap of 2-5 mm between the adjustment rods and the plates as a tolerance for crockery sizes.

### 5.6.3 Adjusting the tubes to the weight of the crockery (based on the example of a plate)



The built-in tubes are equipped with springs that can be hooked and unhooked to allow adjustment to the different weights of the crockery. The number of springs is designed for standard crockery weights. The springs are hooked in at the top and the bottom (Figure 5-6-3-1, 5-6-3-2) and can be removed without a tool.

To adjust the springs to the weight of the crockery, proceed as follows:

- Place the built-in tube on an even surface.
- Place approx. 20 plates into the tube

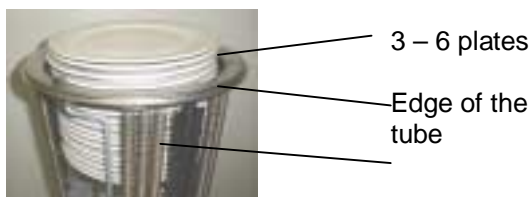


Figure 5-6-3-1:

The spring setting is at an **optimum** if approx 3-6 plates show over the edge of the tube.

If more plates are visible, you need to remove some springs.  
If the plates are too low, you need to add some springs.

You can order more springs for the tubular dispensers as **spare parts**.  
Order number: **32 68 18 01**.

Ensure that the springs are distributed evenly so that the platform is always horizontal.

If the platform tilts, there is a danger of malfunctions.



#### Dismantling the springs:

Proceed as follows:

- Pull the springs upwards at angle, until the hook jumps out of the borehole (1) below (Figure 5-6-3-3)
- Unhook the springs at the top by bending them outwards (Figure 5-6-3-4).



Figure 5-6-3-2:  
Springs inserted at the top and the bottom



Figure 5-6-3-3:  
Unhooking the springs at the bottom



Figure 5-6-3-4:  
Unhooking the springs at the top



Keep the springs in a dry, clean place.  
Identify the springs accordingly to avoid confusion with springs belonging to other dispenser types (with other spring tensions).



#### Installing springs:

The springs are equipped with an open hook (at the top) and a „closed“ hook (at the bottom).

Ensure that the open hook is at the top and the „closed“ hook is at the bottom to prevent the springs from unhooking unintentionally.

Ensure that the springs hang vertically.

Proceed as follows:

- First hook the open hook of the spring into the borehole (2) (Figure 5-6-3-4)
- Then pull the spring downwards
- Hook the "closed" hook from below into the borehole (1) (Figure 5-6-3-3).

#### 5.6.4 Installing the tubes



Replace the built-in tube(s) immediately as soon as you have adjusted the tube(s) to the crockery.

**To install the tube, proceed as follows:**

- Fix the brakes on the casters (on mobile dispensers) to prevent the unit from rolling away.
- Check whether the mains plug on heated tubes/tubular dispensers has been disconnected.
- Remove all pieces of crockery from the tubes
- Place both hands inside and under the edge of the tube and push the tube vertically downwards into the cut-out in the worktop. Ensure that the tube does not tilt during insertion.



If you have not yet clicked the spring clips into position, the spring clips (for fixing the adjustment rods) will be automatically fixed when the tube is inserted.

Figure 5-6-4-1:

### 5.6.5 Mounting/dismantling the casing of the adjustment tube ERRV-H



To adjust the springs or the adjustment rods on the type ERRV-H, the built-in adjustment tube first needs to be removed from the stainless steel casing.

To do this, proceed as follows:

- Remove all crockery from the tube.
- Place the built-in tube with the opening facing downwards onto an even surface.

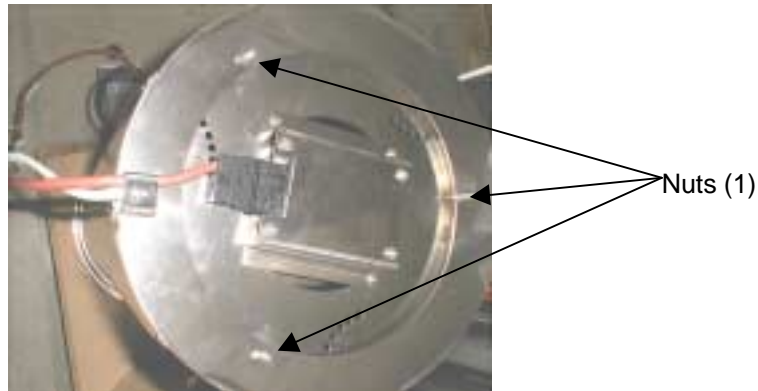


Figure 5-6-5-1: Nuts on the underneath of the stainless steel casing

- Unscrew the 3 nuts (1) on the underneath of the stainless steel casing.
- Remove the stainless steel casing by pulling upwards. Ensure that it does not tilt.
- Turn the adjustment tube upside down and place the adjustment tube on an even surface with the base facing downwards. Perform all required adjustments (in accordance with Chapter 5.6.2, 5.6.3).
- To assemble the stainless steel casing, proceed in reverse order.

If you have not yet clicked the spring clips into position, the spring clips (for fixing the adjustment rods) will be automatically fixed when the tube is inserted into the stainless steel casing.

- Turn the stainless steel casing until the 3 threaded pins on the base of the tube slide into the openings in the base of the stainless steel casing.

The tube is in the correct position when the casing (1) lies flush all-round at the top on the drawn upper tube frame (2).



Figure 5-6-5-2:

- Screw the tube and the casing together by attaching the nuts to the threaded pins (underneath of the base).

## 5.7 Inserting/dismantling square built-in tubes and adjustment to the crockery



### Careful! Danger of crushing!

When removing and inserting the dispenser tubes, there is a danger of crushing between the edge of the tube and the worktop and between the edge of the tube and the stacking platform.

### Careful, danger of cuts!

When removing and inserting the dispenser tubes there is a danger of cutting on the edges of metal parts.



### Careful! Danger of tilting!

Do not lean on the removed tubes, they could tip over.

### Caution! Danger of injury!

The built-in tubes may only be placed on flat surfaces. Ensure that the tubes cannot be knocked over by other people. There is a danger that the falling tubes could cause injuries.



### Careful!

Danger of burns from hot surfaces. Ensure that the tubular dispensers/the built-in tubes have cooled down to room temperature before you remove the tubes.



### Warning!

Warning! Dangerous electrical voltage. **Caution! Life-threatening!** Disconnect the mains plug before you dismantle or clean the tube(s).

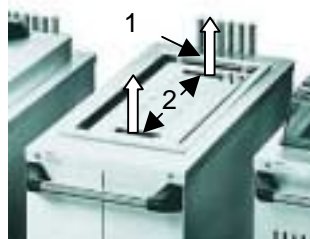
Do not place the tubes on the power cable.  
Do not allow the power cable to get caught between objects.

### 5.7.1 Dismantling square tubes



#### To dismantle the tube(s), proceed as follows:

- Fix the brakes on the casters to prevent the unit from rolling away.
- Disconnect the mains plugs on heated tubular dispensers/exchanger dispensers/ultra stackers
- Wait until the built-in tube has reached room temperature
- Remove all pieces of crockery from the tubes
- If necessary, remove the exchange rods (type WE) and place the exchange rods in the appropriate holder (1).



- Type WE: Place both hands inside the oval opening in the platform (2) and pull the tube vertically upwards. Ensure that the tube does not tilt when lifting out.

- Place the built-in tube on an even surface.



Type RE: Place both hands inside and under the edge of the tube and remove the tubes vertically upwards. Ensure that the tube does not tilt when lifting out.



Figure 5-7-1-2:

- Place the built-in tube on an even surface.

## 5.7.2 Adjusting the exchange dispenser to the diameter of the crockery



The stacking platform can be subdivided using the exchange rods. The exchange rods can be inserted and removed without tools.

This is possible:

- if the built-in tube is installed or
- if the built-in tube is dismantled.

### Type WE:

Platform with 12 pairs of bore holes with plastic guides for the exchange rods for subdivision of the platform as required.

Suitable for the customary plate diameter 200, 220, 240, 260, 280 mm.

With exchange rods (for centering the crockery on the platform), on the reverse of the trolley in stainless steel holder.



### Adjusting the **exchange rods**:

Proceed as follows:

- If the built-in tube is dismantled, place the empty built-in tube onto a flat surface.
- Place the required crockery into the tube and fix the crockery into place using the exchange rods.



Figure 5-7-2-1:



### **Important!**

There should be an all-round gap of 2-5 mm between the exchange rods and the plates as a tolerance for crockery sizes.

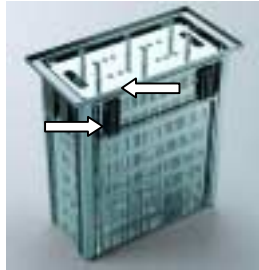
You can order more exchange rods as **spare parts**.

Order number: **59 03 38 07**.

### 5.7.3 Adjusting square tubes to the weight of the crockery (based on the example of a plate)



The built-in tubes are equipped with springs that can be hooked and unhooked to allow adjustment to the different weights of the crockery. The number of springs is designed for standard crockery weights.



The springs are hooked in at the top and the bottom (Figure 5-7-3-1, ) and can be removed without a tool.

Figure 5-7-3-1:

To adjust the springs to the weight of the crockery, proceed as follows:

- Place the built-in tube on an even surface.
- Place approx. 20 plates into the tube

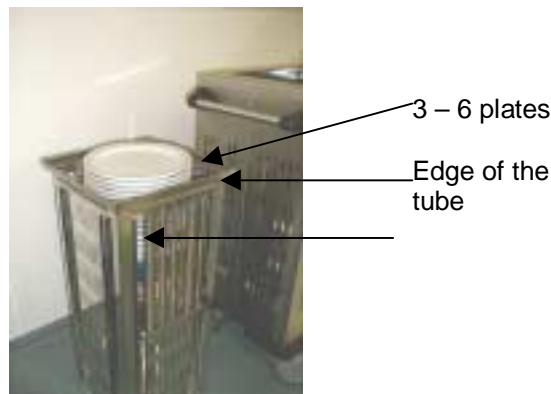


Figure 5-7-3-2: Example of the type RE

The spring setting is at an **optimum** if approx 3-6 plates show over the edge of the tube.

If more plates are visible, you need to remove some springs.  
If the plates are too low, you need to add some springs.

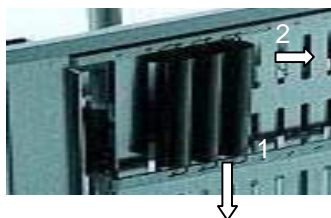
You can order more springs for the tubular dispensers/exchange dispensers as **spare parts**.

Order number: **32 68 18 01**

Ensure that springs are distributed evenly so that the platform is always horizontal. If the platform tilts, there is a danger of malfunctions.



### Dismantling the springs:



Proceed as follows:

- Pull the springs upwards at angle, until the hook jumps out of the borehole (1) below
- Unhook the springs at the top by bending them outwards (2)

Figure 5-7-3-3:



Keep the springs in a dry, clean place. Identify the springs accordingly to avoid confusion with springs belonging to other dispenser types (with other spring tensions).



### Installing springs:

The springs are equipped with an open hook (at the top) and a „closed“ hook (at the bottom).

Ensure that the open hook is at the top and the „closed“ hook is at the bottom to prevent the springs from unhooking unintentionally.

Ensure that the springs hang vertically.

Proceed as follows:

- First hook the open hook of the spring into the borehole (2) (Figure 5-7-3-3)
- Then pull the spring downwards
- Hook the "closed" hook from below into the borehole (1) (Figure 5-7-3-3).

## 5.7.4 Installing square tubes



Replace the built-in tube(s) immediately as soon as you have adjusted the tube(s) to the crockery.

### To install the tube, proceed as follows:

- Fix the brakes on the casters to prevent the unit from rolling away.
- Check whether the mains plug on heated dispensers has been disconnected.
- Remove all pieces of crockery/exchange rods from the tube
- Type WE: Place both hands inside the oval opening in the platform and push the tube vertically downwards into the cut-out in the worktop. Ensure that the tube does not tilt during insertion.
- Type RE: Place both hands inside and under the edge of the tube and push the tube vertically downwards into the cut-out in the worktop. Ensure that the tube does not tilt during insertion.

## 5.8 Loading/unloading/operating



### Important!

Please note the stated max. load when loading the unit (see Chapter 3.5 Technical data).

- The unit may only be loaded properly by instructed persons. The personnel must wear protective clothing (e.g. protective cap, protective gloves) to prevent parts of the body/long hair getting caught between the platform and the crockery.
- The stacking platform/built-in tubes must be set correctly to the crockery dimensions and weight before use.
- Load the dispensers evenly.
- Only stack the same crockery parts on top of each other.

**Also observe the general safety instructions for operation in Chapter 5.4.**



### Careful! Danger of injury when the platform shoots upwards!

When removing large quantities of crockery at once, the platform with the remaining crockery can bump against arms and hands.  
Remove the crockery slowly and in small quantities.



### Careful! Danger of burns!

The worktop of the dispenser and the built-in tubes are hot.  
Danger of burns on the hot surfaces.



### Careful, danger of catching!

When removing and inserting the crockery and between the stacking platform and edge of the tube.



### Careful, danger of injury or material damage!

Only use crockery and plastic lids that are in perfect working order.

When loading and unloading the ultra stacker, ensure that you do not damage the lid seals.

Ensure that you do not damage the stainless steel lid and polycarbonate/plastic lid. Never allow the lids and exchange rods to fall. The lids and exchange rods are heavy. There is a danger of injury to hands and feet.  
There is a danger that the material of the plastic lids may become damaged.

Never place the plastic lids on hot surfaces.

Put the lid down so that it cannot fall down or hang the lid into the dispenser (see Chapter 5.8.2)



### Careful!

Danger of injury on sharp edges of the built-in tubes and metal parts.

Never use damaged lids or springs.



### Observe the following when loading/unloading!

Close the lid quickly to avoid unnecessary loss of heat/cold.  
Always close the lid properly.

Click the lids on round tubes into place (see Chapter 5.8.3).  
The lid on the ultra stacker must click into place.

### 5.8.1 Loading/unloading tubes



**Loading:**

- Activate the brakes on the casters.
- Remove the lid and hang onto the dispenser or put in a safe place.  
Polycarbonate lids can be stacked on top of each other.  
Turn the lids on round tubes before removing to release the lid catch (see Chapter 5.8.3)
- Insert crockery

### 5.8.2 Hooking on the lid



**Lid holder for polycarbonate lid for**

Type RRV

Some of the mobile dispenser lids can be hooked onto the dispenser.

Hook on the lid to avoid damage or loss.

One-part tubular dispensers (with 1 tube) can also be fitted with a stainless steel lid holder as an option. Order number: **89 06 10 01**.

The lid holder (see photo) is designed for holding one round polycarbonate lid.



The illustrated holder is mounted vertically to the dispenser. The handle of the plastic lid is inserted from above into the recess.

Figure 5-8-2-1:

**Stainless steel hood for**

Type RE  
Type WE

The stainless steel lid has a handle which can also be used to hook the lid to the side wall of the dispenser (1) or the pushing handle (2).



Handle=hooking fixture

Figure 5-8-2-2:



Figure 5-8-2-3: in the side wall (1)



Figure 5-8-2-4: in the pushing handle (2)

### 5.8.3 Clicking the polycarbonate lids of round tubular dispensers into position



The polycarbonate lids of the round tubular dispensers type RRV-, ERRV- need to be clicked into position after they have been placed on the tubes.

Always hook on the lid to avoid damage or loss.



Lid catch for polycarbonate lid (1)

Click into place

Release

Figure 5-8-3-1:

Release the lid catch: Turn the lid anti-clockwise.

Click the lid into place: Turn the lid clockwise.

### 5.8.4 Opening/closing the folding cover of the ultra stacker



Close both folding covers of the ultra stacker before you move the unit to another location.

Ensure that the hook (1) on the underneath of the handle clicks into the bolts (2).

**Careful! Danger of crushing!**

There is a danger of crushing on the lid-closing parts of the ultra stacker when closing the folding cover.



Figure 5-8-4-1: Closed

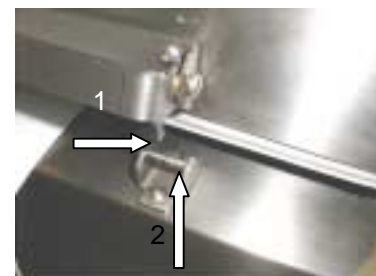


Figure 5-8-4-2: Open

Open lid: pull the handle upwards (3)

Close lid: allow the lid to fall down (clicks into position).



## 6. Help in case of malfunctions

- Repairs may only be performed by Service.
- In case of malfunctions, please notify the Rieber customer service stating the unit type and unit number. (see type plate)
- The address of the service partner responsible for you is printed on the back page of the operating instructions.

### 6.1 Overview of possible malfunctions and remedies

Symptom / cause	Remedy	Who?
Control lamp does not shine / - Unit is not connected properly - Plug connections interrupted - No power supply	Check the connections /plug connections  Check on-site fuse	Operator
Temperature cannot be regulated (too low / high) - Temperature regulation defective	Unit may no longer be used. Call Service	Operator
Unit is overheated	Do not touch or move the unit. Disconnect the unit from the mains supply by removing the fuse from the on-site fuse box. Call Service	Operator
Plug / spiral cable / rocker switch defective	Call Service	Operator
Brakes / casters (swivel casters) blocked	Rectify blockage; remove the foreign body causing the blockage Release the brakes	Operator
Brakes / swivel casters defective	Exchange the casters (see Spare parts)	Operator
Control lamp shines but the unit does not heat up - Overheating protection is activated	Call Service	Operator
The crockery does not sink properly - Too much tension	Remove springs, see Chapter 5.6, 5.7	Operator
The crockery sinks too much - Too little tension	Fit springs, see Chapter 5.6, 5.7	Operator
The crockery is not transported upwards - Platform is caught – individual springs are defective	Exchange the defective/misshapen springs, see Chapter 5.6, 5.7	Operator
The crockery is not transported upwards - Platform is caught – the crockery has got caught in the springs / platform guide - Platform has tilted/become caught	Observe safety information in Chapter 2.5. Remove the crockery carefully and gradually  Secure the platform against unintentionally shooting upwards (using a sturdy panel or rod or another suitable means)	Operator

	<p>For reasons of safety, if possible, cut the springs to reduce the tension. Release the tilted platform carefully</p> <p>Check the tubes for mechanical damage; if necessary call Service</p>	
<p>The crockery is not transported upwards - Platform is caught – the crockery has got caught in the springs / platform is tilted</p>	<p>For round tubes, set the adjustment rods correctly (centrally).  Distribute the springs evenly all around</p>	Operator
<p>Platform is tilted</p>	<p>Distribute the springs evenly all around Insert the crockery evenly Remove the crockery evenly (if there are several types of crockery on the platform)</p>	Operator
<p>Built-in adjustment tube type ERRV-H/ heated dispenser heats up too much - Capillary tube of the temperature sensor is damaged or the sensor is not attached properly.</p>	<p>Decommission the unit immediately  Call Service</p>	Operator

<sup>\*)</sup> foot note.

## 6.2 Power failure

All settings will remain.

## 7. Maintenance/ servicing

Mobile electrical units must be serviced by an electrician/service **at least every six months**

### 7.1 Cleaning



#### General:

Cleaning is particularly important for all equipment and units in which food is transported, stored or served. For this reason, the staff using the equipment must be familiar with the cleaning chapter to ensure compliance with the hygiene provisions.

Clean the unit after every use or as required before and after every use.  
Clean the outside of the unit at least once a week.



#### Warning: Electrical Voltage!

Disconnect from the mains supply before cleaning electrical units.

Ensure that the unit cannot be reconnected unintentionally during cleaning. If necessary attach an appropriate warning sign (e.g.: "not in use, do not connect to mains supply")



#### Careful! Danger of burns!

Ensure that all parts of the unit have cooled down to room temperature before cleaning.



#### Careful! Possible material damage!

The unit/lid is not suitable for dishwasher cleaning!  
Only clean unit using a damp cloth.

Never clean the plastic lid / polycarbonate lid with cleaning agents that contain solvents.  
Solvents will make the transparent plastic dull.



#### Do not spray with water

Do not use water or high-pressure cleaning devices to spray the unit.  
The unit is not water-tight!

**The electrical parts may become damaged or there is a risk of injury caused by electrical shocks.**

#### Please note:

When new, undamaged and closed, the tubular dispenser Type RRV, exchange dispenser Type WE and ultra stacker Type REU-P2-260 are jet-water protected (IPX5) on the outside and can be sprayed down with water on the outside; allowed water pressure maximum 0.3 bar.

However, these units may only be cleaned on the inside with a damp cloth.  
When spraying down the outside, no water may be allowed to penetrate the built-in tube or interior.



#### Careful!

When cleaning the **ultra stacker**, clean the all-round bead for the sealed frame

thoroughly with a soft brush to remove any deposits.

**Careful!**

Danger of injury on sharp metal edges.



**Careful! Possible material damage to stainless steel!**

Acidic cleaning agents may not contain any hydrochloric or hydrofluoric acid because these can cause discolouration on the surfaces or even rust.



Cleaning agents, water or steam containing chlorine will discolour stainless steel surfaces turning them brown and corrosion may occur. Similar floor cleaning agents may also have the same effect. Danger of damage.

Do not use cleaning agents which contain chlorine on or anywhere near the unit.

The following may not be used under any circumstances to clean stainless steel surfaces:

- Bleach
- Acidic cleaning agents
- Silver cleaning agents
- Scouring powder
- Cleaning sponges containing iron
- Steel wool, steel brushes
- Objects with sharp edges

The cleaning agents should be used in compliance with the manufacturer's instructions.

Heavy soiling can be removed by first cleaning with e.g. a soft plastic fleece. Then rinse with clean water.

If possible, always use demineralised water to avoid limescale.

The unit may only be cleaned with the specified cleaning agents and a little water.

## 7.2 Initial cleaning

After the unit has been assembled/placed in position, it must be cleaned thoroughly to remove construction and assembly dirt.



Use non-abrasive cleaning agents.

First disconnect the unit from the mains supply before cleaning. Parts which may react unfavourably to the cleaning agent must be protected.

Remove the self-adhesive plastic protection foil from the stainless steel surface as soon as protection is no longer required. Not all foils are resistant to light and UV radiation, which means that bits of adhesive may remain on the surface. Also remove protective layers of paper, remains of labels, tape etc. as these may lead to corrosion.

Stainless steel surfaces can be damaged if they come into contact with iron particles or welding sparks (e.g. during building work). This type of soiling must be immediately removed using an iron-free cleaning sponge or special cleaning agents to avoid corrosive damage.

Any lime or plaster splashes on the surface that are still wet can be removed carefully using a rubber or wooden scraper.

Any dry lime or plaster splashes can be removed using diluted phosphoric acid and then rinsing with cold water.

Under no circumstances should cement remover (for tiles) or diluted hydrochloric acid be used.

If these substances do accidentally land on the stainless steel surfaces, they must be immediately washed off with plenty of cold water.

### 7.3 Everyday cleaning



Non-abrasive cleaning agents should be used to clean the stainless steel surfaces (e.g. standard cleaning liquids). These should be applied with a damp cloth or an iron-free cleaning sponge.

After cleaning, the surface needs to be rinsed with clean water.

If possible, always use demineralised water to avoid limescale.

Any residual damp should be wiped off using a soft, absorbent cloth.

Grease and pigment dirt can be easily removed using:

- general cleaning agents
- neutral cleaning agents and
- alkaline cleaning agents.

In case of heavy greasy soiling (hardened oils and grease) use:

- solvent cleaning agents and
- non-abrasive emulsions.

### 7.4 Disinfecting



The unit should be cleaned and disinfected at regular intervals or when particularly dirty. Disinfectants have an effect on morbidic (pathogenic) germs – in different ways depending on the disinfectant used.

Use products which are listed by the German Association for Hygiene Products (DHGM).



**General rule:**

- Always clean first – then disinfect!
- Never use cleaning agents and disinfectants together.  
The agents may cancel each other out.

## 7.5 Interior cleaning of the dispenser, built-in tubes

### Warning!



Avoid contact between damp and electrical components of the unit. Disconnect the unit from the mains supply before cleaning.

This avoids damage or injury caused by electrical short circuits.



The tubes can be removed before cleaning the inside of the dispenser; see also Chapter 5.6, 5.7.



### Careful! Danger of fire!

Under no circumstances may the capillary tube of the thermostat sensor be bent, crushed or damaged in any way.

Correct temperature control is no longer possible if the capillary tube is defective. There is a danger that the unit will overheat.

Do not operate a **unit with a damaged capillary tube**.

### Interior cleaning ERRV-H

The inspection panel can be removed for cleaning the heated built-in tubes type ERRV-H



To **dismantle the inspection panel** proceed as outlined in Chapter 5.1.1.1. Always observe the **safety information in Chapter 5.1.1.1**.

The following listed parts can be removed and cleaned during the basic cleaning of the unit.

### 7.5.1 Dismantling/installing/cleaning the lid seal of the ultra stacker



**Careful! Danger of crushing/catching during cleaning!**

Between the lid closing parts and the lid hinges.



The seal comprises an all-round removable seal frame. Seal frame in the lid, see photo.



Figure 7-5-1-1

Clean the plug-in chamber seal regularly to remove deposited dirt. The plug-in chamber seal can also be cleaned in the dishwasher

**Exchange any damaged seals immediately.**

Proceed as follows:

- Open the lid as far as it will go
- Lift the lid seal upwards without using tools (see photo)
- Clean the seal thoroughly.
- Exert a little pressure to replace the seal again after cleaning. When inserting the seal, first insert the corners.

## 7.6 Maintenance/servicing

### 7.6.1 Exchanging the springs/built-in tubes



If the **springs** do not return to their original position when not under pressure, they are defective and need to be exchanged.  
For instructions on how to exchange the springs, please see Chapter 5.6.3, or. 5.7.3.



#### Defective springs (1)

Example:

- Hook (1.1) is bent
- Spring in area X does not return to original shape

#### Intact springs (2)

Figure 7-6-1-1:



If the built-in tubes are damaged or if the adjustment rods or other components of the built-in tubes are bent, they need to be exchanged.  
To do this, dismantle the damaged built-in tube (see Chapter 5.6.1, 5.7.1) and replace with a new built-in tube.

### 7.6.2 Rectifying corrosive damage/ discolouration of stainless steel surfaces



#### Rectifying corrosive damage /discolouration:

- Slight damage: Treat the unit using a cleaning liquid (polish) for stainless steel surfaces
- Medium damage: Arrange for the damaged surface to be pickled (observe the valid working and environmental conditions in this case)
- Serious damage: Arrange for the damaged surface to be sanded down/polished

#### Caution!

Damage to the material such as e.g. corrosion, pitting, can be avoided by proper cleaning and care as well as ensuring that the unit is positioned in suitable rooms. Therefore, please observe the information about the location (Chapter 5.1), cleaning (Chapter 7) and cleaning agents (Chapter 8).



## 8. Reinigungsmittel/weitere Reinigungshinweise

### 8.1 Reinigungsmittel für CNS-Oberflächen

Die hochwertigen Oberflächen können durch die Anwendung falscher Reinigungsmittel und Verfahren beschädigt werden und ihre schmutzabweisende Wirkung verlieren.

Nachfolgende Tabelle gibt einen Überblick über geeignete Reinigungsmittel.

Mittel	Bemerkung
<b>mechanische Reinigungsmittel</b>	
Borstenerzeugnisse	gut geeignet sind Bürsten mit Natur-, oder Kunststoffborsten
Textilien	Textilmaterial aus Natur- und Chemiefasern als Putzfäden (Putzwolle) und textile Flächengebilde (Maschinen- und Webware, Putzlappen, Scheuertuch, Fransenmaterial, Vlies). Sehr gut geeignet sind Reinigungstextilien aus Mikrofasern, um Griffspuren von Edelstahl rostfrei und Chromnickelstahl-Oberflächen zu entfernen.
Kunststoffvlies	ohne Schleifkörner.
Sonstiges	Naturleder (Fensterleder), Kunstleder, Kunstvlies, Schwämme, Schwammtücher
<b>Chemische Reinigungsmittel</b>	
Allzweckreiniger	Besonders für leichtere Fettverschmutzungen
Neutralreiniger	Für mit Öl und Fett verschmutzte Oberflächen (Fingerabdrücke); auch als Geschirrspülmittel geeignet.
Alkoholreiniger	Wie Allzweckreiniger
Alkalische Reiniger	Besonders für starke Fett- und Ölverschmutzungen (verharzte Öle)
Lösemittelreiniger	Je nach Art besonders gut zum Entfernen von: Fett, Öl, Wachs, Teer, Klebstoffen, Lacken, Farben.
Scheuermittelfreie Emulsionsreiniger	Besonders für starke Fettverschmutzungen, Farben
Desinfektionsreiniger	Wirkung auf krankheitserregende, (pathogene) Keime – unterschiedlich je nach Desinfektionswirkstoff. Produkte verwenden, die in der Liste der Deutschen Gesellschaft für Hygiene und Mikrobiologie (DGHM) aufgeführt sind.

## 9. Spare parts/circuit plan

Only use original spare parts as these parts have been especially designed for the unit. If other parts are used, there is no guarantee that they have been designed and manufactured to cope with the exerted loads or in compliance with the safety standards.

You will also find spare parts in the Rieber-Online-Store at <http://shop.riber.de>.

Parts and accessories which are not supplied by us are not approved for use in the unit.

### 9.1 Spare parts, mechanical

Designation	Order no.
Swivel caster with brake plastic Ø125 PI.95x70	32291203
Swivel caster plastic Ø125 PI.95x70	32290203
Draw spring	32681801
Tension spring for adjustment rods	32680515
Spring for adjustment rods	32680517
Screw for attachment of tension spring	38130208
Adjustment rod (torsion bar), long tubes, rilsan-coated	32961803
Adjustment rod (torsion bar), short tubes, mobile tubular dispensers, rilsan-coated	32961804
Axle for guide caster, Ø 5 mm with semi- rounded head for type WE, RE	38790201
Rapid attachment, suitable for axle	38650101
Guide caster for square tubes (type WE and RE)	37131202
Corner bumper with no recess	37130701
Covering caps for corner bumpers	37130801
Stainless steel holder, complete, for exchange dispenser	59035802
Guide tube (exchange rods) white for exchange dispenser	59033807
Built-in adjustment tube for RRV-....190- 280	89050347
Built-in adjustment tube for RRV-....230- 320	89050345
Built-in adjustment tube for ERRV-H, long tubes	on request
Built-in adjustment tube for ERRV-H, short tubes	on request
Built-in tubes, square for RE-..290	89050113
Built-in tubes, square for RE-..330	89050115
Built-in tubes, square for WE	59034903
Built-in tubes, square for REU-P2-260	89050114
Seal for folding cover REU-P2-260	37282530
Warning label hot	36024001

## 9.2 Spare parts, electrical

Component, heating unit 1400 W	59050614	
Component, heating unit 866 W with long cable holder	59050612	
Component, heating unit 866 W with short cable holder	59050613	
Component, heating unit 866 W for WE-H 750 / 810	59050615	
Cable holder, long for fan	59050310	
Cable holder, short for fan	59050312	
Operating panel, complete, tubular dispensers	59050235	
Temperature control (110 °C)	33060401	
Temperature control (90 °C) for ERRV-H	33060403	
Sealing washer for temperature control	37281814	<b>Caution! Exchange during every assembly</b>
O-ring large	37282418	
O-ring small	37282417	
Stainless steel retaining washer	40013309	
Adapter washer black	37137501	
Thermostat knob	33353026	
Spring washer 4mm	38600101	
Tallow-drop screw M4	38220115	
Countersunk screw M4	38080102	
Rocker switch	33350207	
Seal for rocker switch	37280601	<b>Caution! Exchange during every assembly</b>
Cable with mains plug	33100309	
Fan motor for all circulating air/heated tubular dispensers	33200403	
Fan wheel for fan motor	33200404	
Low cap nut for fan wheel	33200405	

### 9.3 Circuit plans

#### 9.3.1 Circuit plan RRV-U1

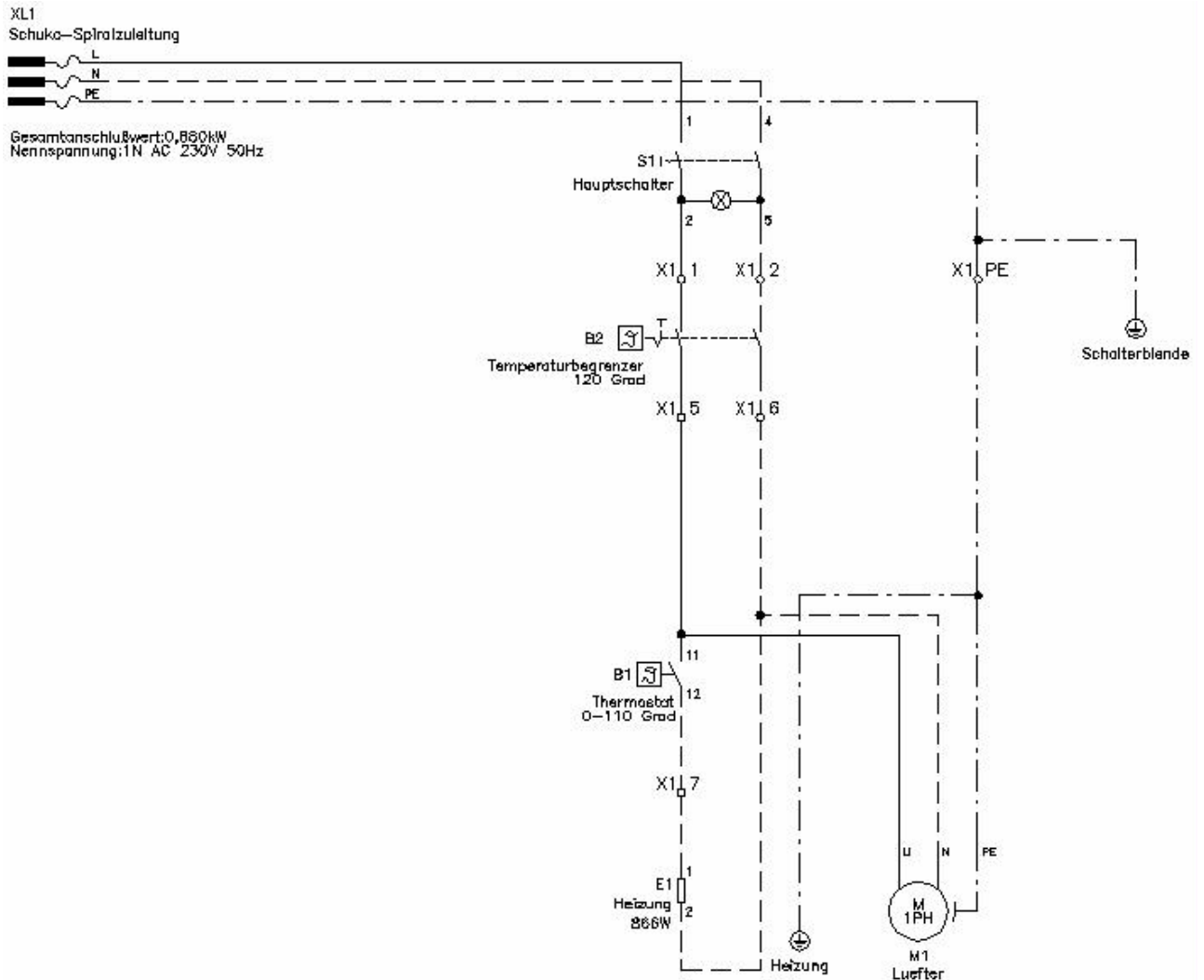


Figure Circuit plan 89010152, 89010155

### 9.3.2 Circuit plan RRV-U2

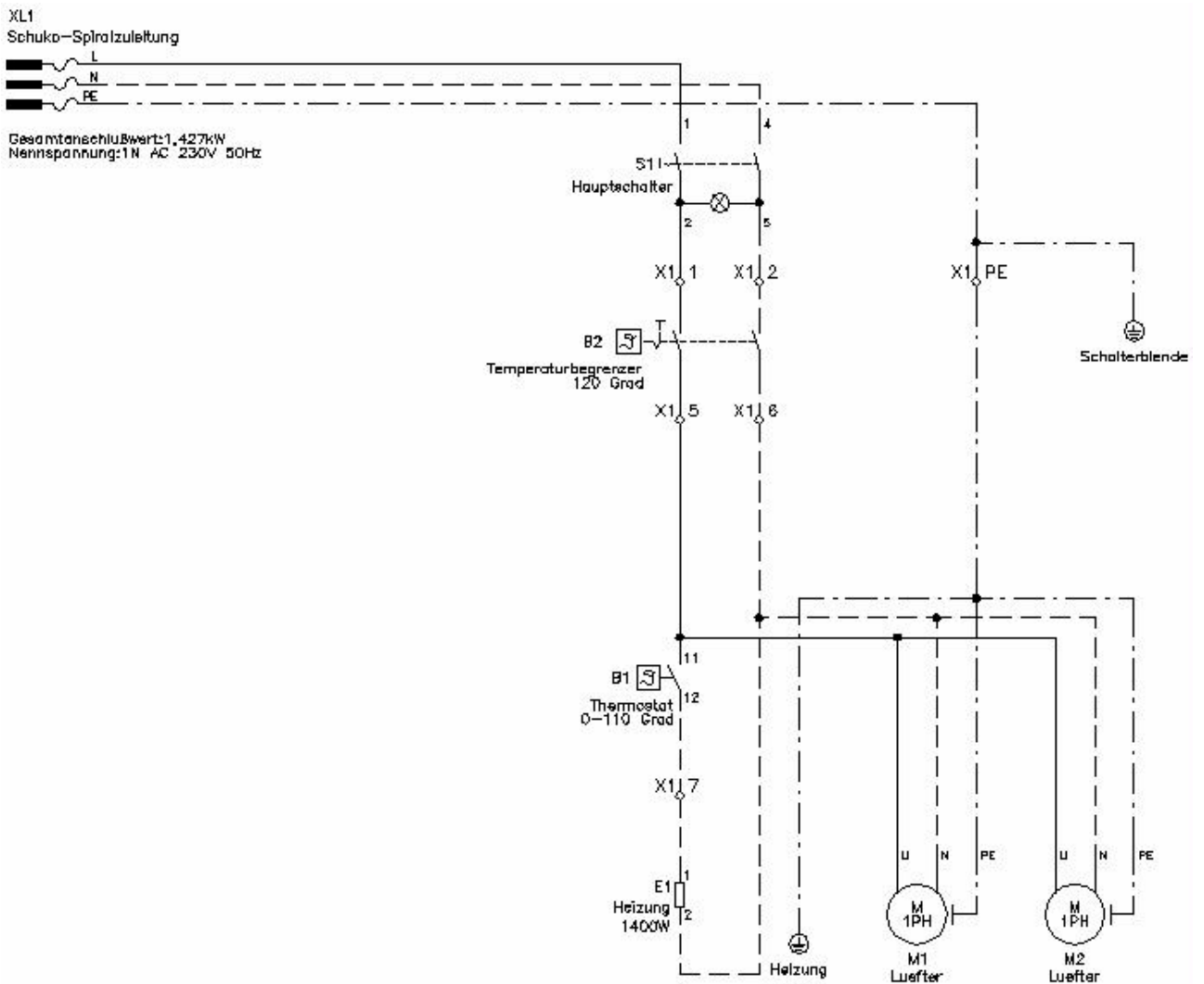


Figure Circuit plan 89010154, 89010156

9.3.3 Circuit plan WE-U, RE-U2-290

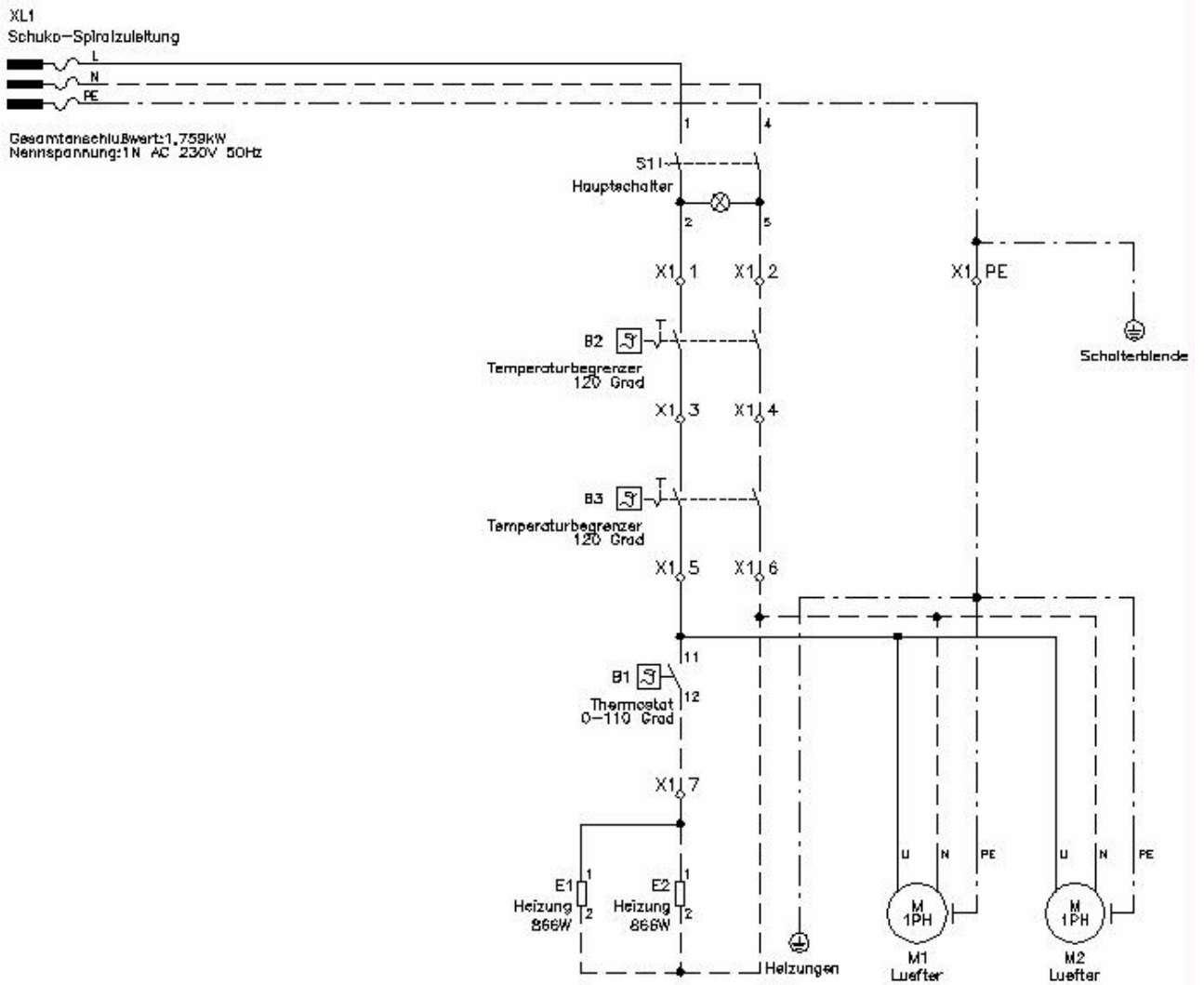


Figure Circuit plan 89010158, 89010159

### 9.3.4 Circuit plan RRV-H2, RE-H2-330

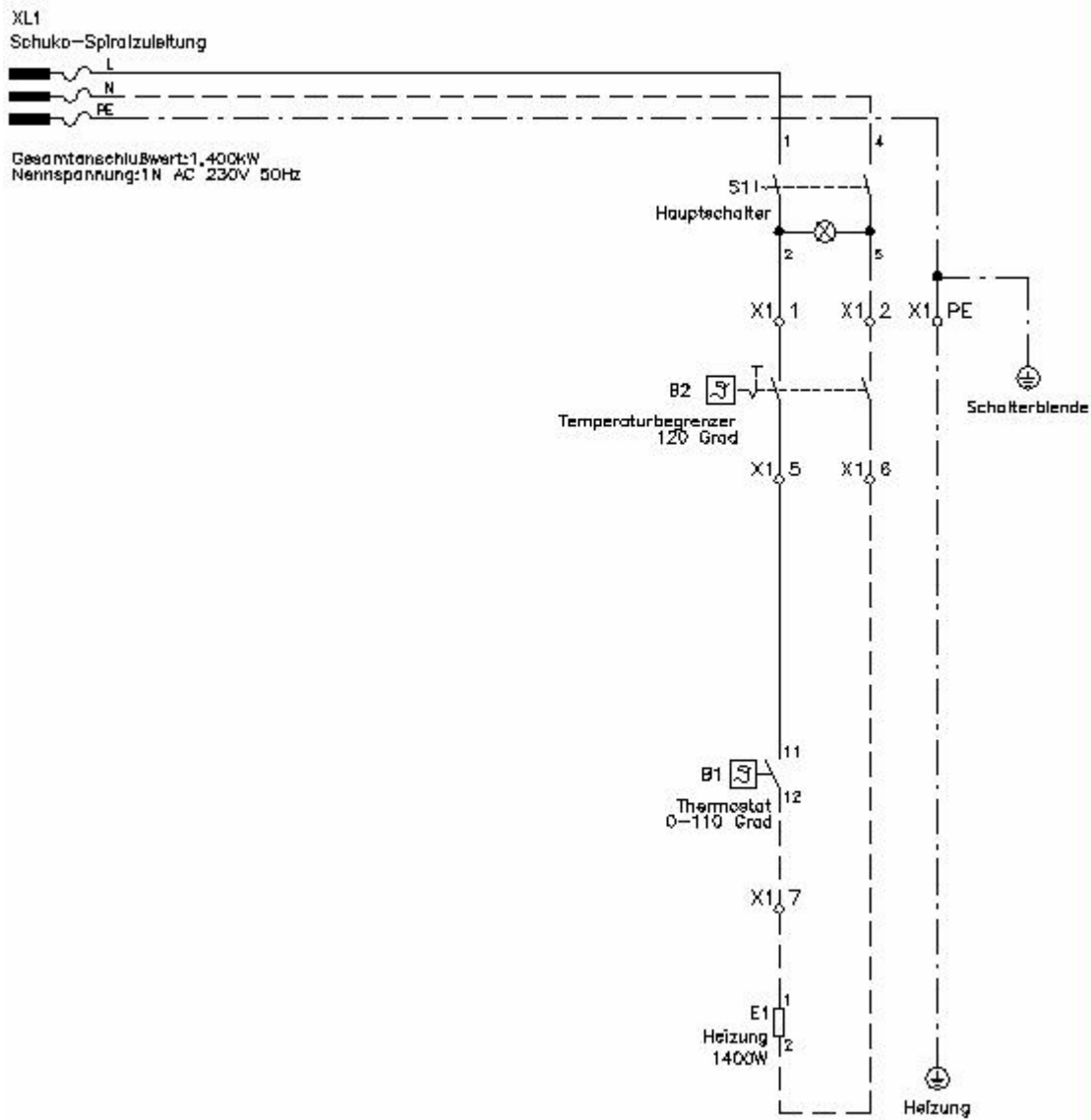


Figure Circuit plan 89010254, 89010256, 89010263

### 9.3.5 Circuit plan RRV-H1, RE-H1

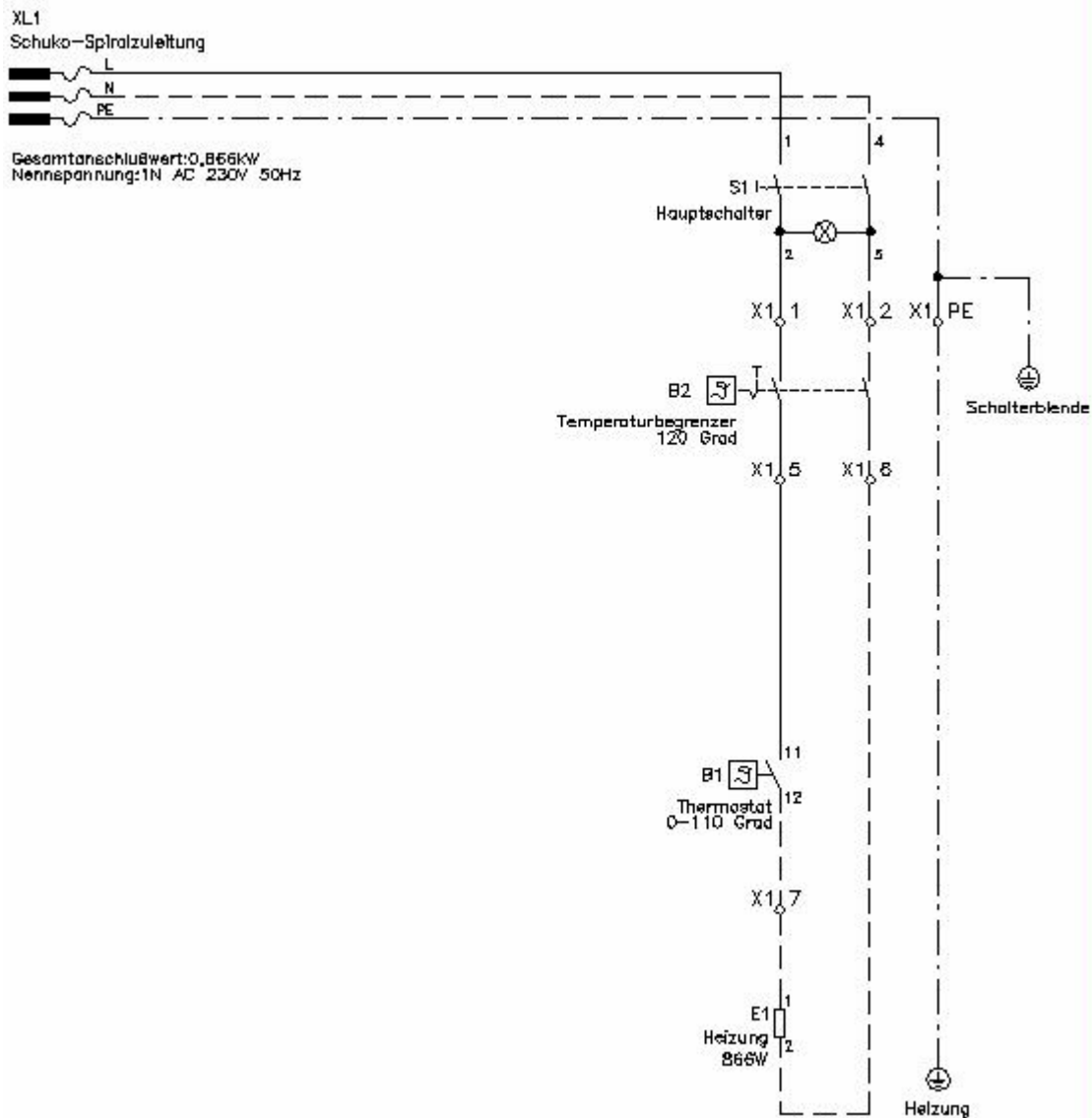


Figure Circuit plan 89010252, 89010255, 89010257, 89010262



### 9.3.6 Circuit plan WE-H, RE-H2-290

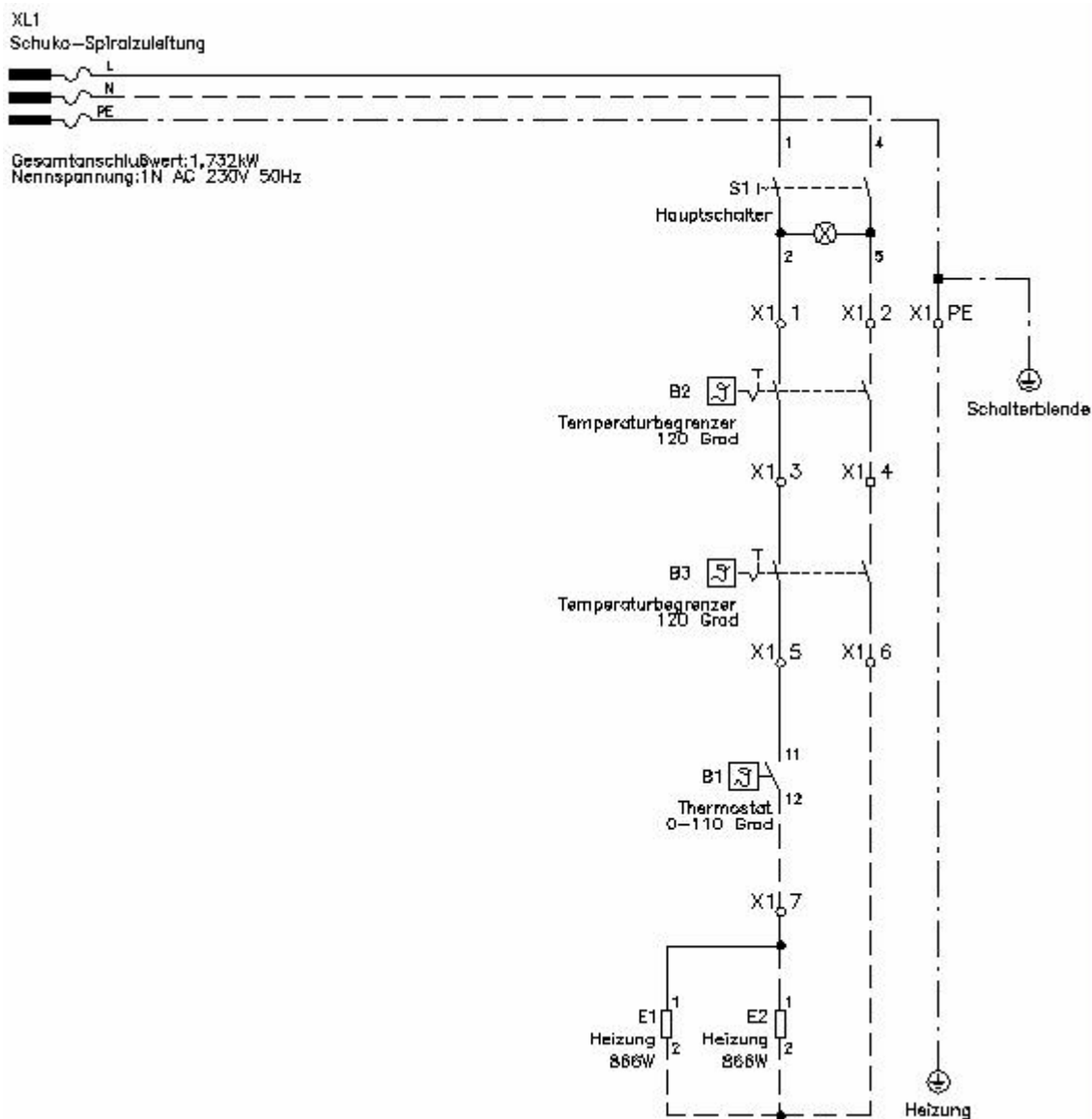


Figure Circuit plan 89010258, 89010259

### 9.3.7 Circuit plan WE-H-750, WE-H-810

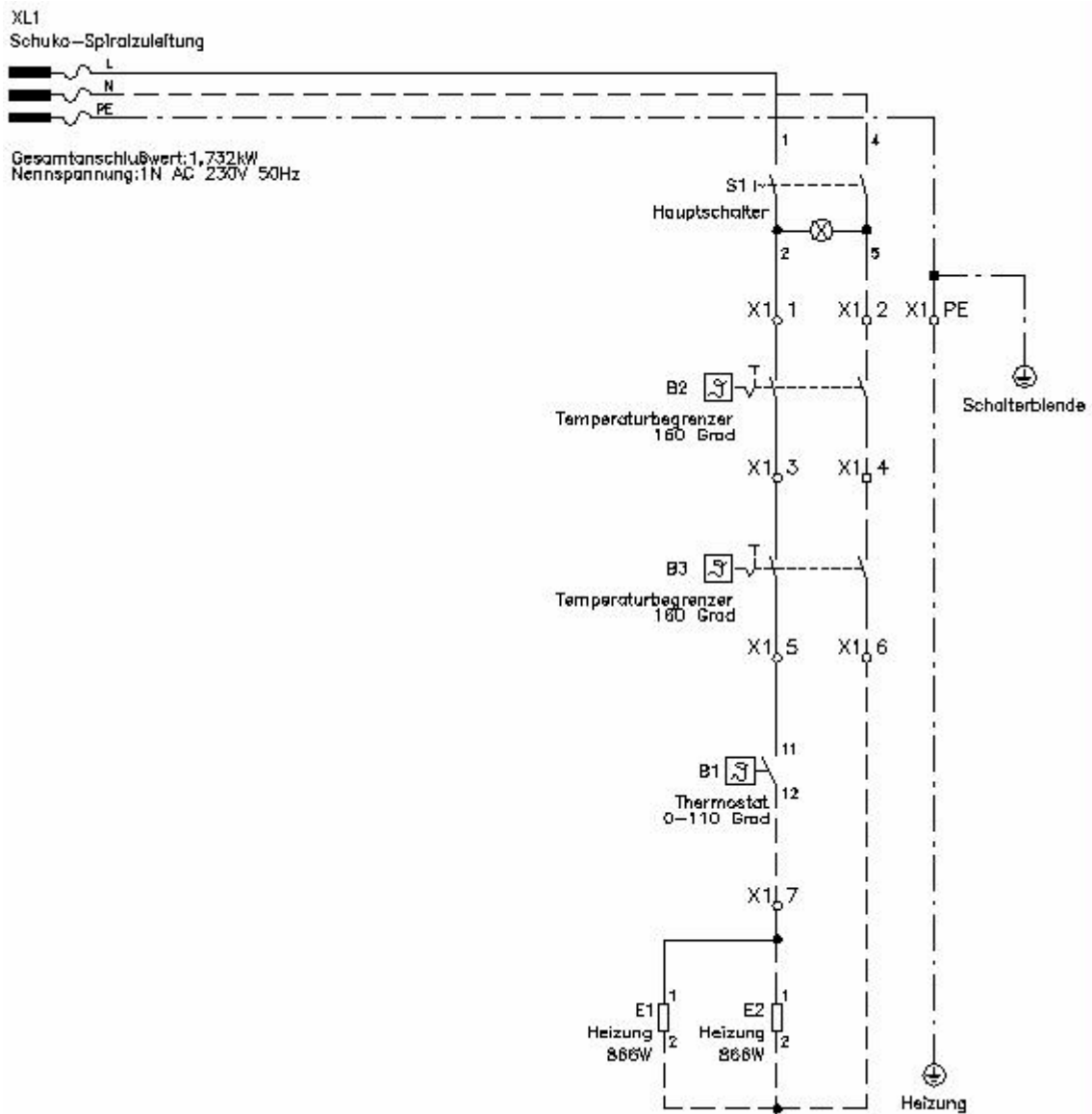


Figure Circuit plan 89010260, 89010261

## 9.3.8 Circuit plan ultra stacker REU-P2-260

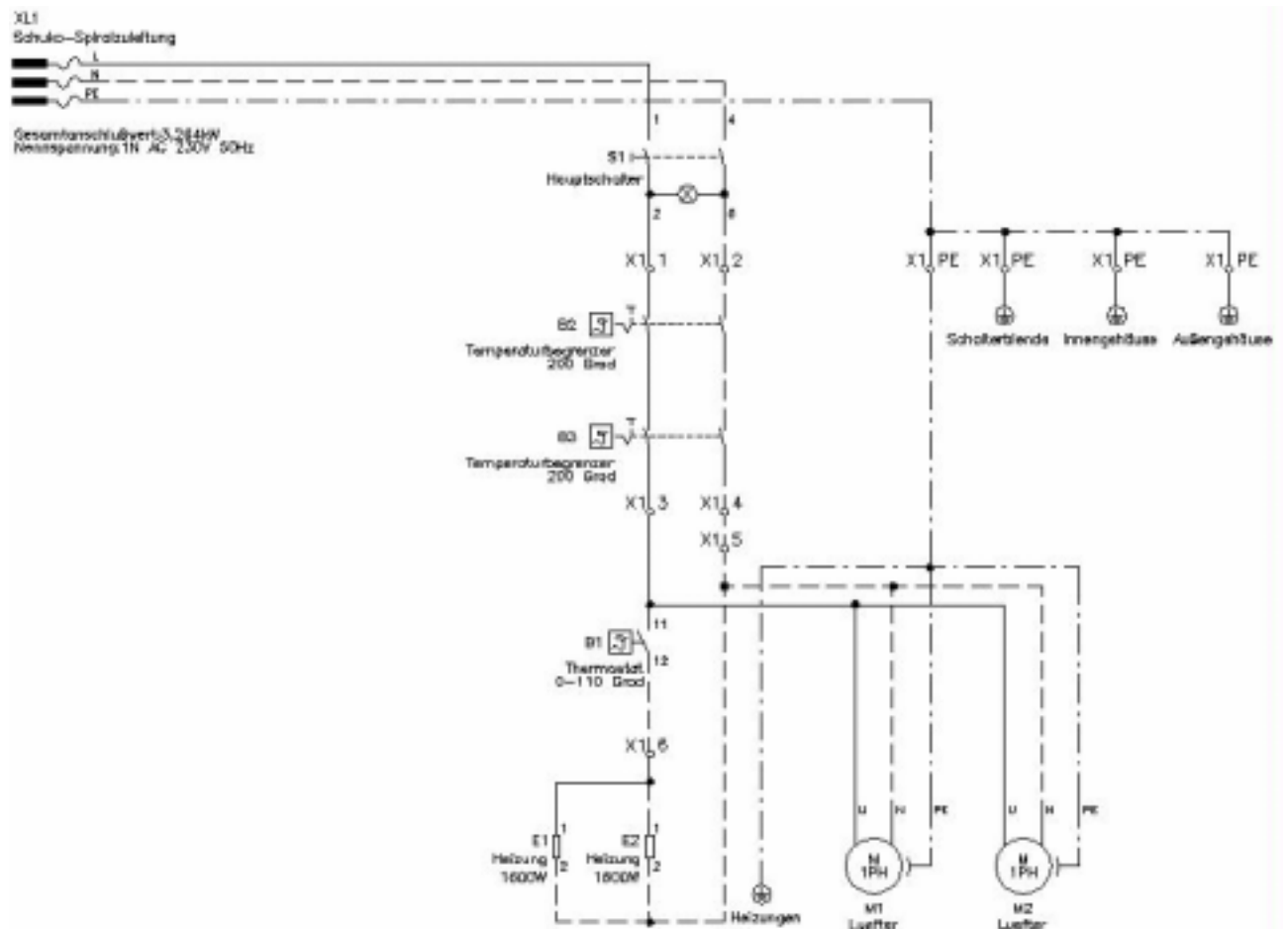


Figure Circuit plan 89040103

### 9.3.9 Circuit plan built-in tubes ERRV-H

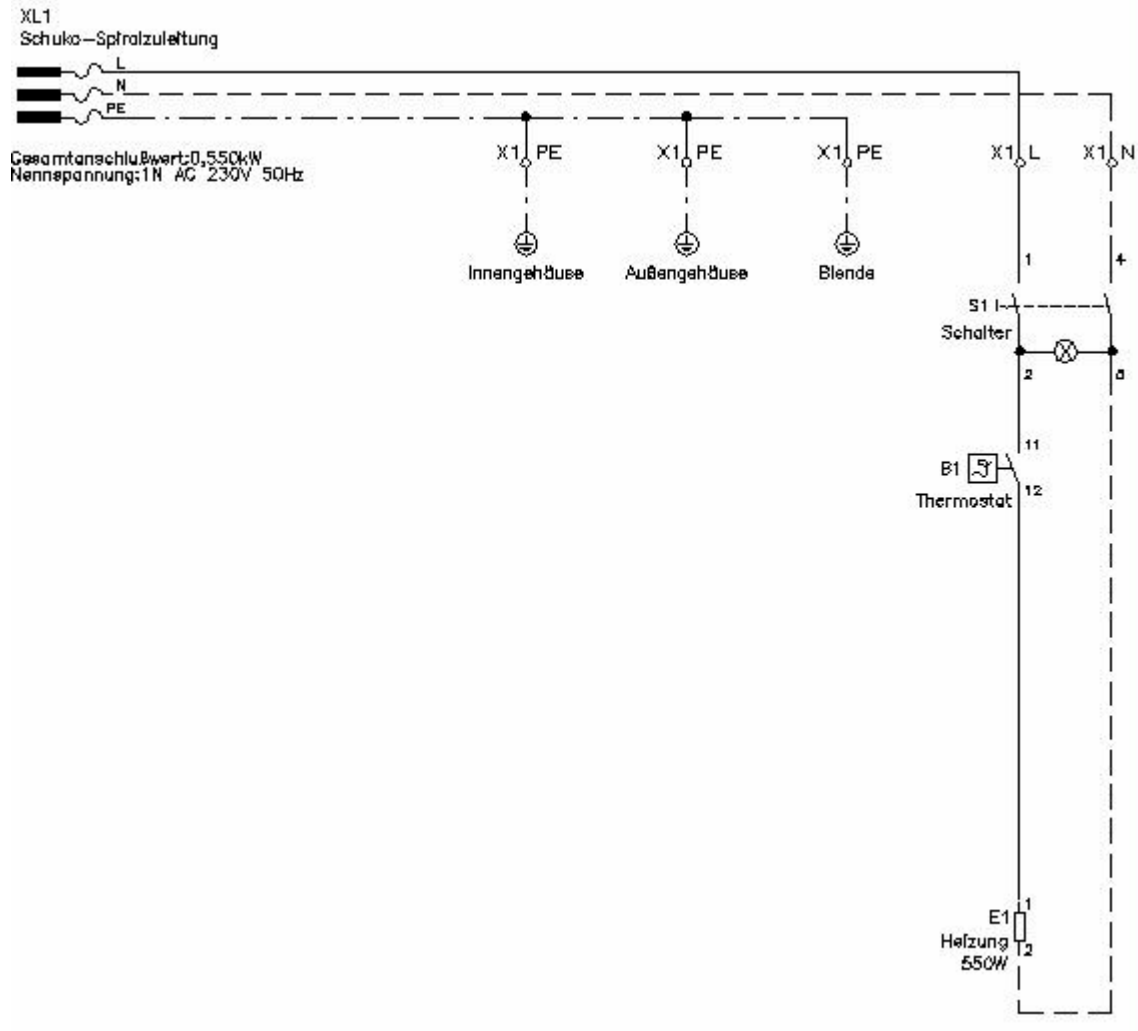


Figure Circuit plan 89050421, 89050422, 89050423, 89050424

## 10.0 Decommissioning/disposal

### Decommissioning

- Disconnect the unit from the mains supply.  
Always disconnect the mains plug first and then any unit plugs.
- Dry the dispenser off or leave standing with the lid open until the remaining damp has dried.
- Ensure that the unit cannot be reconnected unintentionally. If necessary attach an appropriate warning sign (e.g.: "not in use, do not connect to mains supply")



Before decommissioning for a long time, thoroughly clean and disinfect the inside. This will help to avoid the growth of any microbes and unpleasant smells.

### Disposal

- Decommission the unit (see above)
- Before transporting the unit, ensure that the lid cannot fall down or transport the lid separately.
- Take unserviceable units out of service immediately in order to avoid subsequent accidents.
- Dispose of the unit properly in accordance with the environmental guidelines (local regulations must be satisfied).

## Vertretungen Inland (Domestic agents)

### Baden-Württemberg Nord

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