

Brief operating instructions

STW-NORM-II, -III, ZUB 1-4

from construction year 2005



Rieber

Brief operating instructions

Food transport cart STW-NORM-II,-III,
Delivery cart ZUB 1-4
heated/refrigerated

Rieber

General safety information:

The brief operating instructions contain important information about the use of the device. Please ensure that all operators familiarise themselves with the contents. The detailed operating instructions are available in the Internet at <http://www.rieber.de/>.



Warning! Danger! Electrical voltage

The device may only be used when it is fully functional. Always pull on the plug and never on the spiral cable as this causes damage! Always pull the plug from the socket before moving the device.



The mains plug must be accessible at all times in order to be able to disconnect the unit from the mains supply in an emergency.

Before using the device, always check the mains plug and the power cable for visible damage.



Careful! Danger of burns!

Be careful when removing GN containers, there is a danger of burns on hot surfaces. When the Bain Marie is used in wet-heating mode, there is a danger of scalding on hot liquids and steam. Therefore wear protective gloves!



Warning!

To prevent the device rolling away uncontrollably, activate the brake on the caster as soon as the device is in position.

Proper use:

- The device is only suitable for heating and serving food and for cooling cold food.
- It is forbidden to equip the heated wells and the heated cabinet compartments with Gastronorm containers that are made of non-heat-resistant or flammable material.
- The food transport cart may not be used as a cooking unit.
- The unit is not suitable for cooling down food. Only place pre-cooled food inside the refrigerated compartment.
- It is forbidden to stand or sit on the fold-down or sliding covers, the fold-down tray slides or the fold-down surfaces.
- The ambient temperature is max. +30°C

Transport and positioning:

Position the device horizontally, securely and stably.

Basic functions:

Switch/display



Setting:
0 Heating off
1 - 3 Heating level 1-



Setting:
0 Unit OFF
I Unit ON

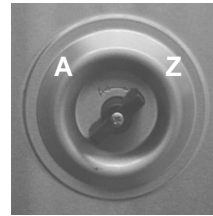
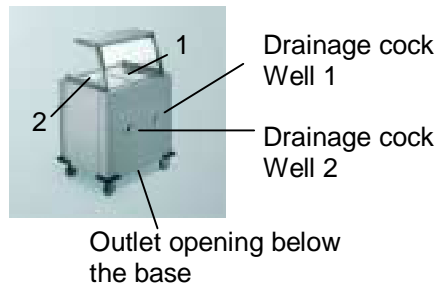
Thermostat with knob

- 1 thermostat per heated well / heated cabinet.
- The respective thermostats are marked accordingly.
- Temperature range +30 to +90 °C.

Green rocker switch ON/OFF.

- The rocker switch will shine when the unit is on.

Open/close drainage cock



Setting:
A Cock OPEN
Z Cock CLOSED

- Allocation of the drainage cock/well
- Close the drainage cock by turning the valve knob to the right (clockwise) to the setting "Z" (closed).

Commissioning:

- Electrical connection conditions on site and specifications on the unit's type plate must be in agreement.
- Clean the device thoroughly with a damp cloth before commissioning for the first time.
- Switch the device on
- Check that all ball drain cocks on the reverse of the unit are closed and can be closed properly.
- Heat up the heated cabinets whilst empty at the highest temperature twice for 30 minutes.
- Allow the refrigerated food transport cart (STW-NORM-III-3-1-1K) to stand still for approx. 1 hour before commissioning for the first time to allow the oil in the cooling circuit to collect completely. Non-observance can result in serious damage to the device!

Operation:

- The heated wells can be heated in both dry and wet mode. In wet-heating mode, always pour 2 cm of water into the well.
- In wet-heating mode on carts with sliding or fold-down lids: When heating up, open the sliding/fold-down lid or never use the heated wells without Gastronorm containers with lids to prevent condensation water forming and dripping.
- Observe the food temperatures and the max. heating times as defined by HACCP (2 hours).

Before removing the device:

- Close all doors, sliding and folding lids
- Fold-down the fold-down surfaces and tray slides
- Pull out the mains plug and insert into the blind socket.

After operation:

- Allow the cart to cool down.
- In wet-heating mode, let out the water from the heated wells via the outlet in the base.
- Clean the unit after every use. Before cleaning, always disconnect the unit from the mains supply and allow the device to cool down.

Cleaning:

To clean the stainless steel, use a suitable neutral or general purpose cleaning agent. Do not use any cleaning agents that contain sand, soda or acids.

Do not use a high-pressure cleaner as water may penetrate into the electrical parts.

Proceed as follows:

- Activate the brakes on the casters
- Disconnect the plug from the mains supply
- Clean the device with a cloth or sponge.
- Dismantle soiled door seal(s) and clean (at least once a week).
- Allow the device to dry off completely.
- In the case of devices with refrigeration machine compartments, the ventilation grille must be cleaned **at least every 4 weeks** with a cloth or brush.



Spare parts: Rieber will be happy to supply you with the spare parts and the circuit plans in the detailed operating instructions; alternatively, these are available in the Internet at <http://www.rieber.de/> .

Malfunctions:

- If the heated or refrigerated compartments fail, please contact the Rieber customer service stating the device type and device number (see type plate).
- Repair work may only be performed by Service. The address of your service partner is stated on the last page of these brief operating instructions.
- Only use original spare parts and original accessories

Maintenance/ servicing:

The food transport cart must be serviced by an electrician/service technician **at least every 6 months.**

Decommissioning:

- Disconnect the device from the mains supply.
- Dry the inside or leave the door(s) and lid open until the residual damp has dried.
- Disposal: Dispose of the device in a proper and environmentally-friendly manner (observe local regulations).

Liability and warranty:

The terms and conditions of sale and delivery of the company Rieber GmbH & Co. KG that are valid on the invoice date apply to all warranty claims made to the manufacturer.

Excluded from the warranty: All installed parts that are subject to consumption or natural or mechanical wear (e.g.: seals, power cables, tires, corner bumpers, bumpers).

No liability will be assumed if the device is not used properly for its intended purpose.

The general terms and conditions apply (available for viewing at www.riber.de).

Manufacturer's address

Rieber GmbH & Co. KG
Hoffmannstraße 44
D – 72770 Reutlingen
Tel. +49 [0] 7121 / 518 - 0
Fax +49 [0] 7121 / 518 - 302
E-Mail: info@riber.de
www.riber.de

Dealer's stamp

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