

1 For your safety:

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



Careful! Danger of burns!

Be careful when removing and loading GN containers or cooktainers; there is a danger of burns on hot surfaces.

Therefore wear protective gloves!

2 Proper use:

The Thermoport® 600K is only designed for storing and transporting warm and/or cold food. The Thermoport® can hold GN containers of the size max. 1/1 and different depths. Maximum storage capacity: 1x GN 1/1, 200 mm deep.

- The Thermoport® may not be thrown.
- Persons may not sit or stand on the Thermoport®.

3 Transport and positioning:

There is a carrying handle on the left and right of the Thermoport® for safe transportation. Position the device horizontally, securely and stably.

The devices can be stacked. The runners on the base of the Thermoport® click into a moulded groove on the lid of the next Thermoport®

4 Commissioning:

- Clean the device thoroughly with a damp cloth before commissioning for the first time.

5 Operation:

- Temperature range: -20°C to +100°C. Please also ensure that the GN-containers you insert do not undercut or exceed these temperatures.
- Warm food should be inserted at a minimum temperature of +85°C (see HACCP rules)
- The transportation and holding times should not exceed 2 hours (see HACCP rules)
- In the case of liquid food, the GN-containers should be closed with water-tight press-in lids
- To ensure the best insulation effects, please note:
 - Leave as little free space inside the Thermoport® as possible
 - Close the Thermoport® immediately after fitting and only open again just before serving
 - Close the door again immediately after removing food
- Food with different temperatures can be transported in the Thermoport® 600K when the Iso-compartment divider (Mat.No.: 85022012) (e.g.: warm food at the top and cold below).

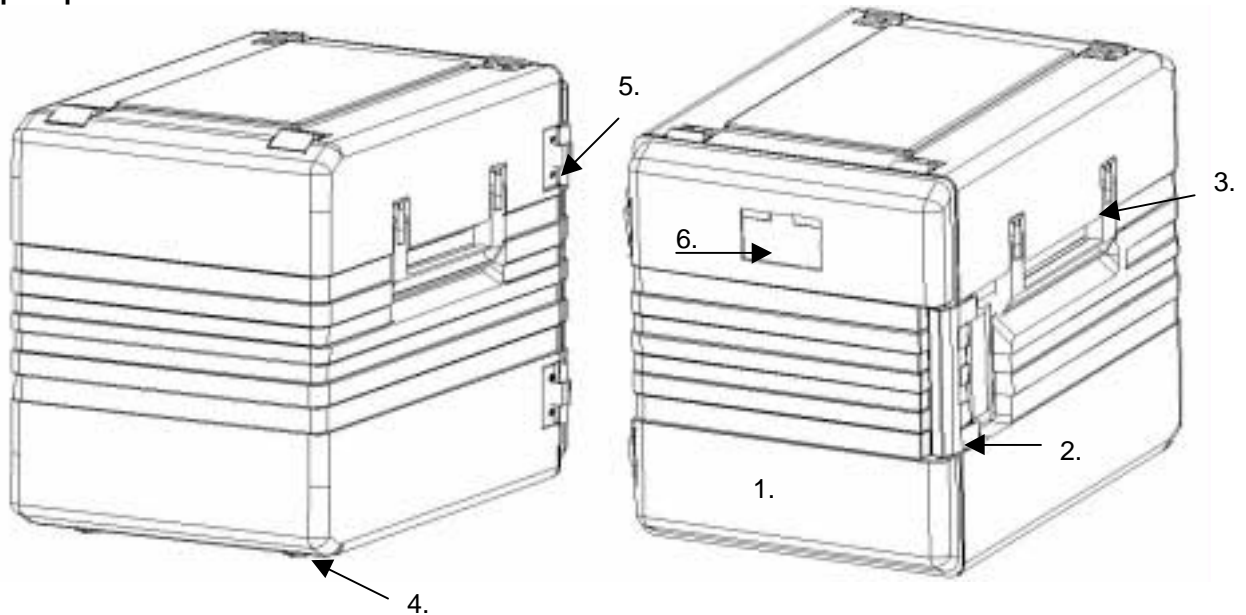
After operation:

- The container should be cleaned inside and outside every time it is used.

6 Cleaning:

- To clean the plastic, use a suitable neutral or general purpose cleaning agent. Do not use any cleaning agents that contain chlorine, sand, soda or acids.
- The Thermoport® 600K can be washed in the dishwasher up to +90°C.

7 Spare parts:



1. Doors: Material number: 85022522
2. Door catch: Material number: 37133202
3. Carrying handle: Material number: 37130306
4. Runners: Material number: 37130401
5. Complete hinge set: Material number: 37138909
6. Insert card: Material number: 37190601

8 Malfunctions:

- In case of a failure, please contact the Rieber customer service stating the unit type and unit 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

9 Decommissioning:

- 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).

10 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.riever.de).

Manufacturer's address

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Dealer's stamp

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