



Pasta cooker 4.0 | Deep-fryer 4.0

The multipurpose kitchen appliance.
Order no.: 91 10 01 05

- For fresh cooking of pasta in portions
- For deep-frying food
- For system gastronomy
- Can be combined with the Rieber °CHECK digitalisation and organisation system



Please read Operating Instructions beforehand

Translation of the Original Operating Instructions

Rieber Professional. Our solutions guarantee high quality, safety and, above all, excellent energy efficiency and cost effectiveness.

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1 Revision Index

Revision	Change
2015-11-17	First issue

2 Important Information

2.1 Use of this guide

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



IMPORTANT

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

- ▶ It is essential that you read the user guide before using the product for the first time.
- ▶ Keep this guide in a safe place and pass it onto the next owner should you wish to part with the product.

If there are any shortcomings in your opinion, please do not hesitate to let us know. With your help, we will try to become even better.

Please add your notes here ☺

2.2 Representation conventions in the text

Highlighting . . . Text fragment, which must be emphasized

- List
- Instructions for action



'...' *Cross reference*



ATTENTION

indicates potential damage to property without any personal injury.
Failure to follow these instructions may cause damage to property.



User tip

▶ Useful information or tip

Indication (excerpt) of abbreviations and units of measurement used

Minute	min
Degrees Celsius	°C

2.3 Structure of safety instructions

The signal words **DANGER** - **WARNING** - **CAUTION** classify the degree of risk of bodily injury in an actual situation. You can avoid injury by complying with the behavioural rules provided.

The warning triangle symbol indicates a "General Danger".



DANGER

indicates **imminent danger**.

Failure to follow these warning instructions will result in **serious bodily injury or even death**.



WARNING

indicates a **potentially hazardous situation**.

Failure to follow these warning instructions **may cause serious bodily injury or even death**.



CAUTION

indicates a **potentially harmful situation**.

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

3 General Safety Instructions

This section covers residual risks and hazards associated with the intended use of the appliance. We have provided a list of all generally valid safety instructions which must be followed.

In the following section, safety information relating to a particular operation or situation is placed before the appropriate operation step or description of the situation.

3.1 General behaviour

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

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

3.2 On use of electrical appliances

Safety instructions according to EN 60745-1:

Work area

- Keep your work area clean and tidy. A messy or unlit work area can cause accidents.
- Keep children and other persons at a distance when using the product.

Electrical safety

- The plug on the unit must fit in the socket. Do not modify the plug in any way. Never use an adapter in combination with earthed appliances. Using an unmodified plug and a suitable socket will reduce the risk of an electric shock.
- Avoid bodily contact with earthed surfaces such as pipes, heating units, cookers and refrigerators. The risk of an electric shock is greater when your body is earthed.
- Keep the appliance away from rain or damp. Allowing water to get into an electric appliance will increase the risk of electric shock.
- Do not misuse the cable by using it to remove the plug from the socket. Always remove whilst holding onto the plug. Keep the cable away from heat, oil, sharp edges or the moving parts of other appliances. Using damaged or tangled cables increases the risk of electric shock.
- When working with an appliance outdoors, only use extension cables which are permitted for outdoor use. Using an extension cable suitable for outdoor use reduces the risk of electric shock.
- Potential risk of fire due to heat build-up. Unwind the cable from the cable drum to prevent a possible heat build-up and/or cable fire. The coupling must have splash protection, must be made of rubber or be rubber-coated.

Safety guidelines for persons

- Be alert. Pay attention to what you are doing. Take the utmost care when working with electrical appliances. Do not use the appliance when tired or under the influence of drugs, alcohol or medication.
Just one moment of inattention whilst using the appliance can result in serious injury.

Careful handling and use of electrical appliances

- Keep unused electrical appliances in places where children are not able to reach them. Do not allow the appliance to be used by persons who are not familiar with it or persons who are not familiar with this user guide. Electrical appliances are dangerous when in the hands of inexperienced persons.
- Treat the device with care. Check that moving parts are functioning properly and do not block; check whether parts are broken or damaged and impairing the functioning of the device. Have any damaged parts repaired before using the appliance. Many accidents are caused by poorly-maintained electrical appliances.
- Use electrical appliances, accessories etc. in accordance with these guidelines and in a manner that is specified for this particular appliance type. When using the appliance, please take into account the working conditions and the work being carried out. Using electrical appliances for other uses than that intended can lead to hazardous situations.

Service

- Only have the device repaired by qualified and authorised staff. Only use original spare parts. In this way you can ensure that the appliance remains safe.

3.3 Operator's duties

Operator

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

Operator's obligations

The appliance is used in commercial applications. For this reason, the operator of the appliance must meet all legal duties relating to work safety.

In addition to the safety instructions in this guide, the safety, accident prevention and environmental protection regulation applying to the application of the appliance must be complied with.

In particular, the following shall apply:

- The operator must be familiar with the applicable work safety regulations and identify, by carrying out a risk analysis, any additional hazards which are due to the place where the appliance is used. These hazards must be addressed in the form of operating instructions governing the operation of the appliance.
- During the whole service life of the appliance, the operator must verify if the operator's operating instructions reflect the current versions of the applicable regulations. If necessary, the operator must update the operating instructions accordingly.
- The operator must define and assign the responsibilities for installation, operation, repair, maintenance and cleaning clearly.
- The operator must make sure that all personnel working with the appliance have read and understood this guide. In addition, the operator must train the personnel and inform them of the hazards involved at regular intervals.
- The operator must provide the personnel with the necessary protective equipment and make sure that they wear it.

In addition, the operator must ensure that the appliance is always in a perfect technical condition. For this reason, the following shall apply:

- The operator must ensure that the maintenance intervals defined in this guide are obeyed.
- The operator must have all safety equipment checked regularly for completeness and proper function.
- The operator must ensure that the required media connections are available.
- The operator must ensure that all safety-relevant measures required on site are taken.

3.4 Personnel qualification

Safe operation requires certain technical skills and personal qualification of each person.

- The responsibility for organization lies with the '**Designated Representative**' (operator). According to EN 50110-1, the Designated Representative is a 'person assigned the direct responsibility for the performance of the work. If necessary, this responsibility can be assigned partly to other persons. [...] The designated representative must instruct all persons involved in the work on all hazards which may not be obvious for them'.
- The work may only be performed by '**instructed persons**' who have been trained accordingly. Training, instructions must be repeated, proper understanding must be verified (ideally by way of an appropriate test).
- Only '**Qualified Staff**' are allowed to carry out repair work. IEC 60204-1 defines qualified personnel as "persons who, on account of their training and relevant experience are in the position to recognise risks and avoid potentially dangerous situations."
- Electrical work may only be carried out by trained and experienced **electricians**. Electro-technically instructed persons may only work under the supervision of a qualified electrician.

3.5 Provide personal protective equipment (PPE) for personnel

The requirements for heat-protection gloves are regulated by the European Glove Standard EN 407. This relates to safety gloves for protection against thermal risks (heat and /or flames).

Relevant selection criteria for this appliance are:

- Boiling water, steam, hot oil up to 190 °C
- Residual risks from burning oil and grease explosion
- Ensure that the personnel wear the personal protective equipment appropriate to the relevant situation.
- Wear safety gloves to avoid burns and scalds to hands and arms.
- Wear sturdy shoes to prevent injuries during transport.

3.6 Appliance-specific safety instructions

This chapter describes general, appliance-specific safety instructions. In the following section, additional safety information relating to a particular operation or situation is placed before the appropriate operation step or description of the situation.

3.6.1 Risks due to the liquid, oil or water used

⚠ Risks due to hot surface in the base of the container

- The heating element is in the base of the container. The setting range on the control is up to **190 °C**.

⚠ Risks due to hot water or oil:

This appliance can be used with water and with oil. Filling volume MIN 5 – MAX 12 litres.

- When the set is not in use cover with a lid, for example GN 1/1, to save energy costs and reduce the risk of burns from hot liquid.
- Use the **pasta set** provided for pasta cooking. When the basket is inserted, the risks from splashing hot liquid are reduced.

Pasta set



General Safety Instructions

- Use the **deep-frying set** provided for deep-frying. When the basket is inserted, the risks from splashing hot liquid are reduced.

Deep-frying set



⚠ Risks due to flash point of the oil used:

The flash point of a substance is the lowest temperature at which an ignitable steam-air mixture can form above the substance.

The setting range of the appliance is up to **190 °C**.

- Note the **flash point** of the **oil used**.
- Heat the oil to **maximum 10 °C below the flash point**.



'Display setpoint temperature', page 34

⚠ Risks due to oil bubbling over or splashing:

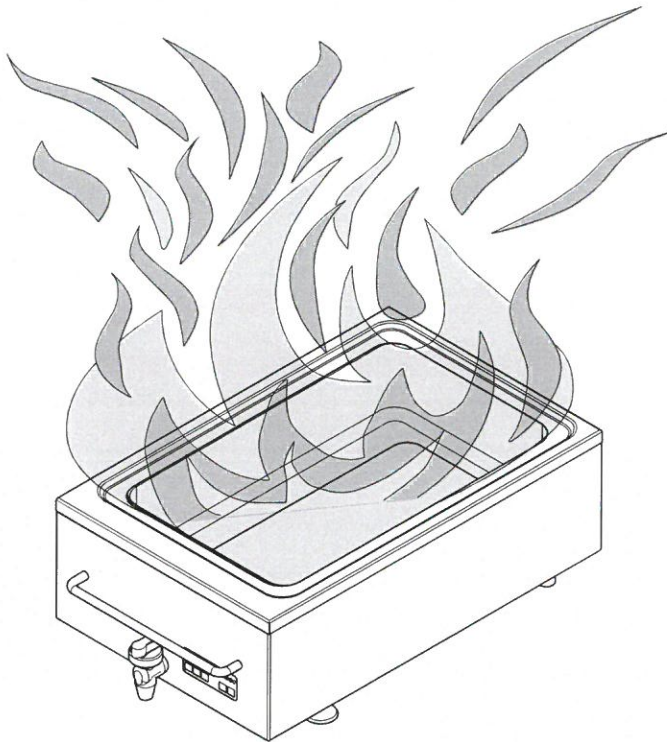
- Only use one type of oil, otherwise the oil in the deep fryer could bubble over or splash. Do not mix oils.

⚠ Risks of a grease fire or grease explosion:

If you pour water into hot oil, there is a **risk of fire and explosion**.

There is a risk of confusing oil with water.

- Always check beforehand which liquid is in the container, oil or water.



Grease fires are problematic, as attempts to extinguish them with water can lead to a **grease explosion**. A grease explosion can occur if an attempt is wrongly made to extinguish a grease fire with water or liquids (beverages etc.) with a high water content.

- **NEVER attempt to extinguish burning oil with water. NEVER pour water into hot oil.**

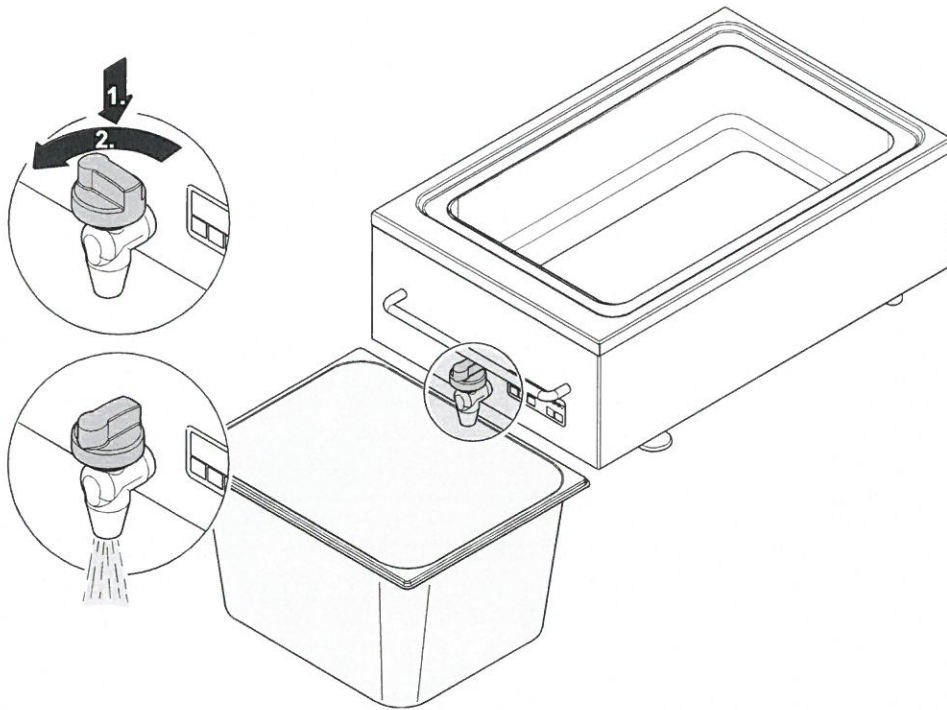
The easiest way to extinguish a grease fire is to place a dry cover on top, so that the flammable substance is separated from the oxygen and quenched. However, you must take care to protect yourself, as some parts of the body (arms, chest and face) are only minimally protected and there is a risk of burns.

If the hot oil catches fire:

- If present: Switch off the extraction fan.
- Extinguish the flames with a large cover.
- Keep a suitable fire extinguisher ready to hand for extinguishing cooking oil and cooking fat fires.

⚠ Risks associated with draining hot liquid

Risks of burns and scalds. Drain liquid at the **safety drain valve**.



- Allow hot liquid to cool down first.
- Place a heat-resistant container (filling volume ≥ 14 litres) under the safety drain valve to collect the water or oil.
- Open the safety drain valve.
Do this by pressing it down and turning it anticlockwise.
The safety drain valve is intentionally difficult to operate. This is to prevent accidental draining of the well.
 - The water or oil runs into the container.
- Dispose of water or oil correctly.
- Close safety drain valve.
Do this by pressing it down and turning it anticlockwise.

⚠ Advised protective measures:

- Wear personal protective equipment (PPE) such as protective gloves to prevent injuries to hands and arms.
- To prevent injuries, any use in public is only admissible under constant supervision.
- Keep flammable materials away from the product.

3.6.2 Risks due to electricity

- Before each use, inspect the product, the connecting plug and electric cable for any visible signs of damage.
- The cable must be routed so that it cannot be squeezed or overheated.
- The socket outlet must be easily accessible so that the unit can be disconnected from the power supply at any time.
- Compare the connection data on the type plate with the data of the electrical network before connecting (voltage and frequency, power rating).
- Connect the appliance to a socket with a series-connected residual current operated device (RCD) with a tripping current of 30 mA.
- Only operate the appliance with a power socket that can be disconnected.
- Do not operate the appliance unprotected outdoors. Keep the appliance away from moisture. Can be used outdoors, for example in marquees, if safety requirements are adhered to.

3.6.3 Risks due to hot outside surfaces of housing

The temperatures on the outside surfaces are up to 70 °C at maximum heating capacity.

- Wear personal protective equipment (PPE) such as protective gloves.

3.6.4 Risks due to incorrect installation

Risk of fire due to failure to observe fire protection regulations.

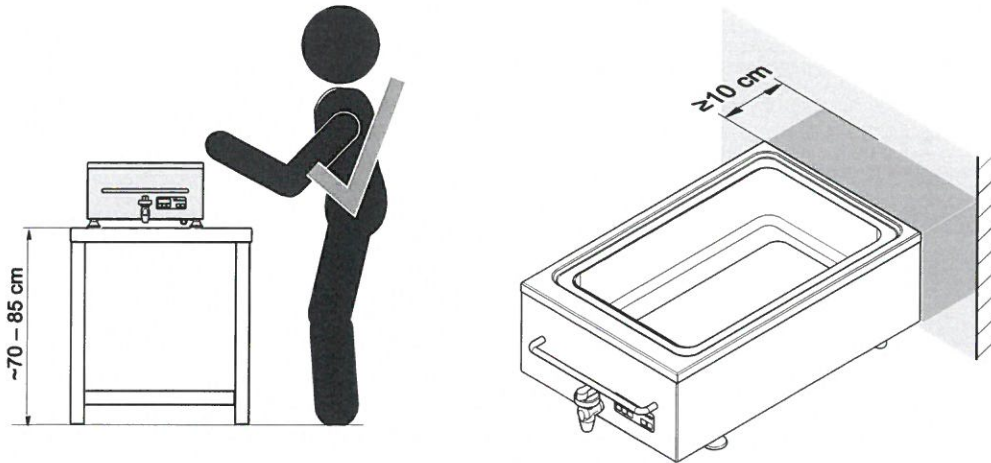
A fire cannot be excluded when handling hot oil.

- Observe the fire protection regulations. Get information from the local authorities.

Risks due to inadequate ventilation of the appliance at the back panel.

- Maintain at least **10 cm distance** at the back panel or ventilation slots, to allow the air to circulate unimpeded. Keep fluff away, as it may result in fire.

⚠ Comply with the ergonomic installation conditions



- Ensure ergonomically optimised installation. Take account of individual personnel requirements in terms of physical size
- Install the appliance at the optimal working height. Installation height = normal table height up to around 85 cm.
- The place of installation must be horizontal.
- Only operate the appliance with adequate lighting.

3.6.5 Risks during transport of the appliance

- Only transport the appliance when empty and cooled down. Drain liquid beforehand. Allow the appliance to cool down first.

Numerous hazards such as dropping or crushing can arise when transporting this appliance of around **19 kg**.

- Be realistic about whether you can withstand the physical effort involved in transport. If not, transport the appliance with the help of another person.
- Wear safety shoes to prevent injuries during transport.
- Disconnect the connection cable.

3.6.6 Risks associated with use as a mobile appliance in marquee hospitality

- Do not use the appliance outdoors in adverse and potentially hazardous weather conditions. Stability and protection from wetness and moisture are required.

3.6.7 Risks concerning the use of the appliance by children

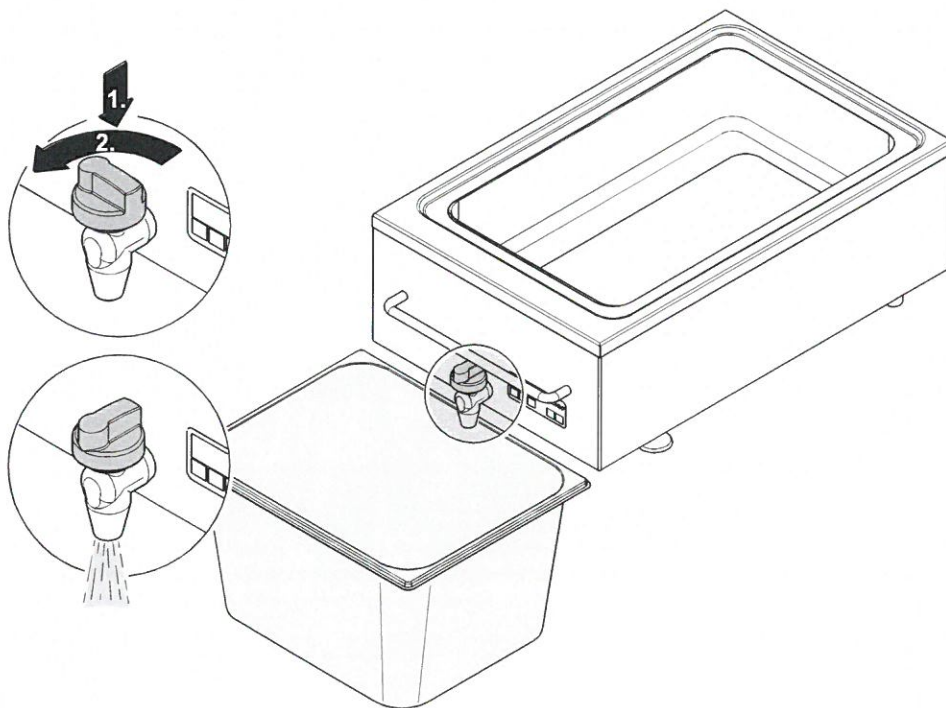
- This appliance may be used by children over 12 and by persons with limited physical, sensory and intellectual abilities or a lack of experience and/or knowledge if they are supervised or if they were instructed in the safe use of the appliance and have understood the resulting dangers.
- Children may not play with the appliance.
- Cleaning and user maintenance may not be carried out by children without supervision.

3.6.8 Safety and monitoring devices

- The device features a safety cut-out. The product switches itself off automatically in the event of a fault in the control system.. Thermostat in the lower well area: Temperature accuracy +/- 1 K
- Connect the unit on site to a socket with a series-connected residual current operated device (RCD) with a tripping current of 30 mA.
- The guard rail reduces the risk of unintentional activation of the safety drain valve. It is also used for transport.
- The appliance does not restart automatically after a power interruption. It is in Standby mode.

The safety drain valve

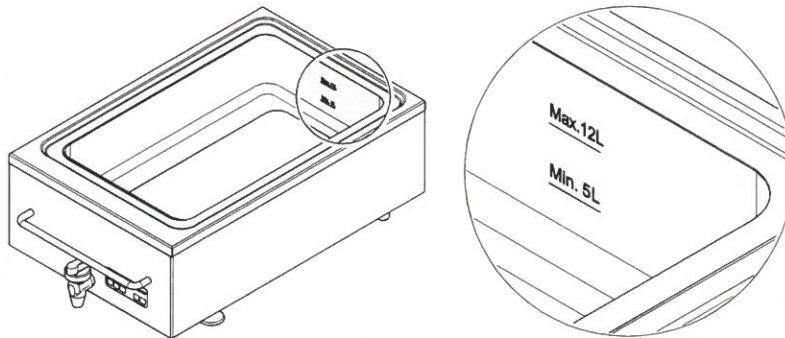
The safety drain valve is intentionally difficult to operate.



3.7 Note the product identification and ensure its preservation

- The type plate bears the legally required product data.
- Filling volume MIN – MAX marking

Filling volume
Min 5 l, Max
12 l (litres)



- NEVER pour water into hot oil. Symbol at front top of appliance:



- At front top of appliance



- On the underside of the appliance:



3.8 Information about regulations to be followed

In addition to this user guide there are a range of health and safety and other regulations that are relevant for the operation of this cooking station; these include HACCP food hygiene regulations for example.

3.9 Instructions on behaviour in an emergency

- Always unplug the mains plug immediately in an emergency.

Keep a suitable fire extinguisher ready to hand for extinguishing cooking oil and cooking fat fires. The suitability for extinguishing cooking oil and cooking grease fires is specified on the extinguisher (generally fire classes: AF and ABF, as aqueous solution according to EN°3).¹



⚠ WARNING

Risks of grease fire, grease explosion.

If the oil is burning:



- If present: Switch off the extraction fan.
- Extinguish the flames with a cover or a suitable fire extinguisher.
- **NEVER attempt to extinguish burning oil with water. NEVER pour water into hot oil.**



⚠ First aid in the case of burns and scalding or electric shock

- Inform yourself on this before commissioning the appliance.
- Place the emergency instructions and equipment within easy reach near the place of use.
- Keep a suitable cover ready.
- Keep a suitable fire extinguisher ready to hand for extinguishing cooking oil and cooking fat fires.



User tip

- Inform yourself in detail by reading the in-house operating instructions.
- We recommend half-yearly emergency practices.

¹ "Grease fire" excerpt from wikipedia.org /2015-08-27

4 Purpose

This chapter provides information on the intended use of the product and warns against foreseeable misuse or abuse, for your safety.

Use the appliance for its generally intended use.

Generally intended means:

- For the hotel and restaurant business as well as general, chain and school catering.
- Intended for use as a table-top appliance.
- For fresh cooking and deep-frying of food in portions.
- 'Dry heating' is not permitted. Fill with water or oil.
- The intended use includes compliance with the technical data.
- For use only by appropriately trained and suitable operating personnel.

Prevent any predictable misuse and abuse. This means:

- This appliance can be used with water and with oil. Use water for cooking pasta. Use oil for deep-frying. 'Dry heating' is not permitted.
- Never operate the appliance unsupervised. To prevent persons from burning themselves on hot surfaces, use of the product in public, e.g. for self-service, should only be allowed under constant supervision.
- Do not operate the appliance in dimly lit places.
- Not intended for private domestic use.
- Do not lean against or sit on the appliance.
- Keep any combustible or explosive fluids away from heatable appliances. Otherwise a fire or explosion may occur.
- Do not use to heat up a room.
- Do not use the appliance in aggressive ambient conditions, for example extremely salt-laden air such as close to the sea or at a swimming pool with a chlorinated atmosphere, as this could damage the stainless steel.
- Incorrect cleaning can substantially and irreparably damage the stainless steel surfaces.



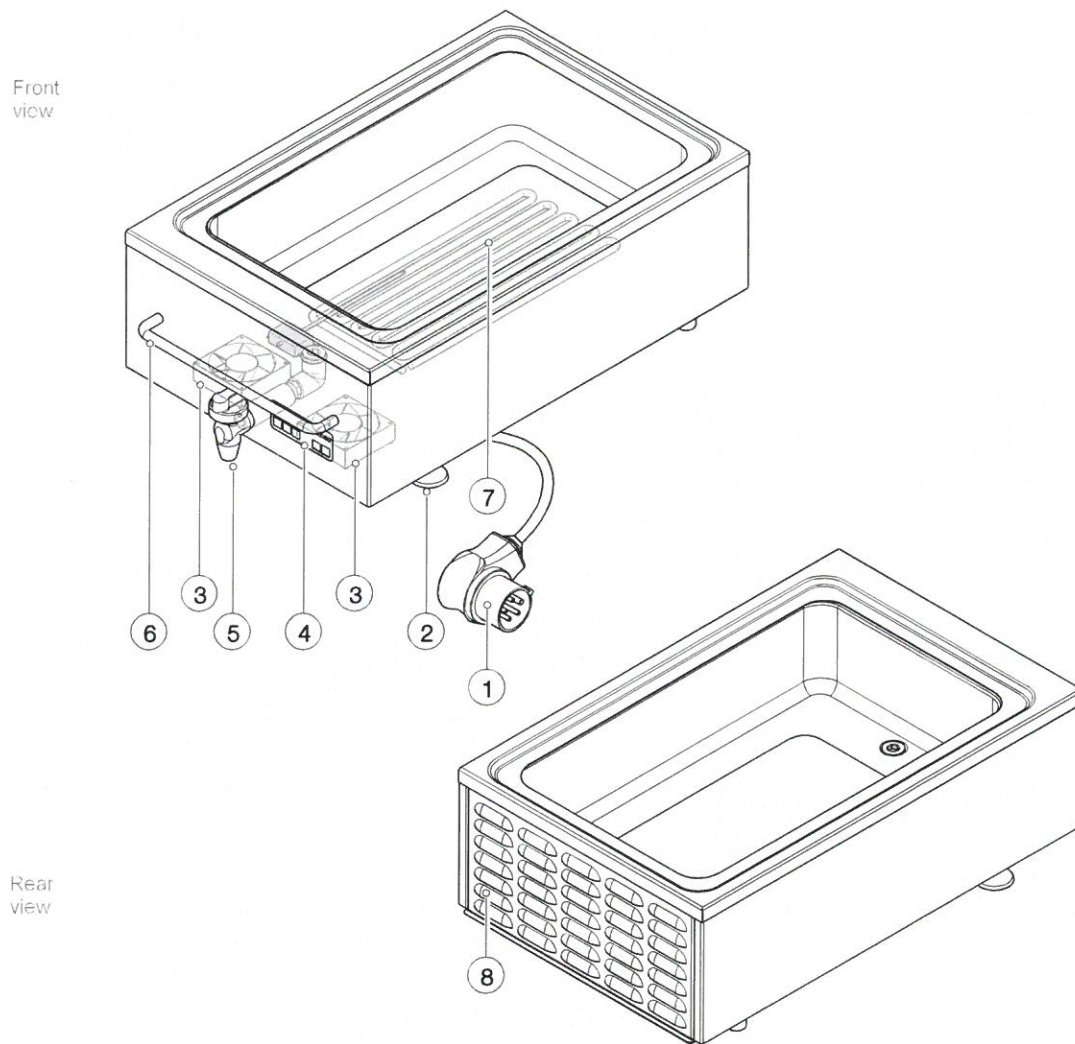
'Choose the correct cleaning method', page 37

5 Device Description

This chapter has interesting facts about the set-up and functionality of this appliance

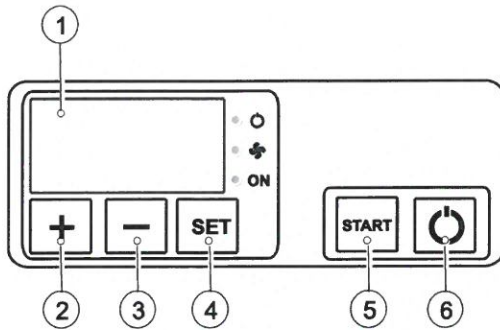
5.1 Designation

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



- | | |
|------------------------------|--------------------------------------|
| 1 Mains plug | 5 Safety drain valve |
| 2 Mounting foot, 4x | 6 Guard rail |
| 3 Fan air outlet | 6 Heating element in base of well |
| 4 Controller operating panel | 8 Air intake area, ventilation slots |

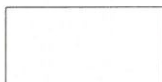
Control panel



- 1 Display
- 2 + key
- 3 - key
- 4 Set button
- 5 Start
- 6 Power

Examples of displays

Meaning




- Appliance is in Standby mode.
- The **POWER** LED is flashing.
- Display is black



- Actual temperature is displayed.



- There is a fault.
-  ['What to Do If' chapter, page 41](#)

5.2 Technical data

Rated voltage / mains frequency	3N AC 400V 50/60Hz
Connected load	4.5 kW
Electrical fuse	16 A: Connect the unit on site to a socket with a series-connected residual current operated device (RCD) with a tripping current of 30 mA.
Heating capacity	4.5 kW
Heating type	Heatable with water or oil. 'Dry heating' is not permitted.
Filling volume	5 to 12 litres
Heat emission sensible / latent	0.470 kW / 1.413 kW
Steam emission	2.1 kg/h
Electrical equipment	Ready for connection, power cable on right, 2 m long
Protection class	IPX4 according to DIN EN 60529 (protection against water splashes on all sides)
Weight	19 kg
External dimensions (L x W x H)	620 x 400 x 220 mm
Inside dimensions	GN 1/1, depth 120 mm
Permissible ambient temperature	-10°C to +35°C
Operating range	+20°C to +190°C
Emitted sound pressure level	$L_{pa} \leq 70$ dB(A)
Material	Stainless steel CNS 18/10, WN 1.4301 with micro-polished surface or finely glazed (wells)

Order no.:

Pasta cooker 4.0 l Deep fryer 4.0	91 10 01 05
Pasta set	91 10 01 06
Deep frying set	91 10 01 07
With °CHECK sensor	on request

» Low energy consumption is ensured by the use of a SWISS-PLY multilayer plate (aluminium core, up to 10 times higher heat distribution in comparison to conventional stainless steel) in the base of the well.

» Digital controller. Thanks to the integrated temperature sensor, the temperature precision can be adjusted to +/- 1 °C.

» Safety drain valve

Do not place heavy objects on the appliance. Do not stack appliances.

5.3 Accessories

» Complemented by the Rieber °CHECK digitalisation and organisation system, a safe, transparent and traceable process is enabled. Standard provision of a QR code and a serial number enables unique assignment and identification of the appliance as well as process organisation. The QR code also enables the storage of product-specific data such as operating instructions and recipes.

» The appliance can also be equipped with a °CHECK sensor for automatic temperature acquisition of the medium, water or oil. All acquired data are sent to a web-based cloud, where they can be accessed at any time. Please enquire.



See separate instructions 'Rieber °CHECK Digitalisation and Organisation System'



User tip

With the optimal accessories, you can achieve a high level of energy efficiency and extend the possible applications.

- ▶ Use accessories from Rieber GmbH & Co. KG.



<http://www.riever.de>

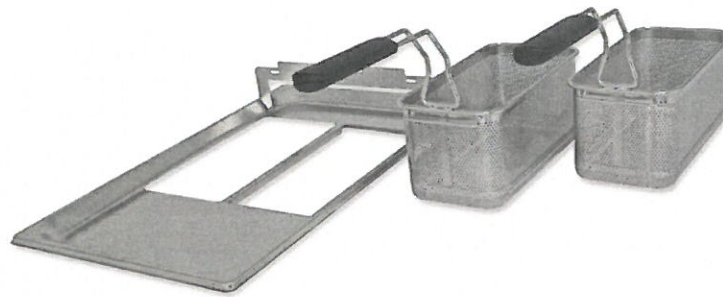
Pasta set
91 10 01 06



1x suspension frame
2x pasta basket GN 1/3
or GN 1/6



Deep-frying
set
91 10 01 07



1x suspension frame
2x deep-frying
basket GN 1/3



6 Checking the Delivery Condition

This chapter provides information on the procedure for checking the delivery condition.

Scope of delivery

- Appliance. Delivery note. Accessories according to delivery note. Operating instructions in the language of the country of use

Check/handle any transport damage

- Immediately after delivery, visually check the appliance for any transport damage.
- Document any potential transport damage on the consignment note in the presence of the haulage contractor, and have the damage confirmed by the haulage contractor (with signature).
- Decide if you wish to keep the appliance and report the defect using the consignment note, or if you wish to reject the appliance.
 - By following this procedure you will ensure proper claim settlement.

Unpacking

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



ATTENTION

Protective foils or heat-sensitive objects at/in the appliance might damage the appliance during heating.

- ▶ Ensure that there are no protective foils on the inside or outside of the appliance.

Information about packaging material

- Dispose of the disposable packaging /cardboard with respect for the environment.

7 Use

This chapter provides information on safe use, incorporating lateral thinking.

7.1 Safety information for use

Keep to the basic rules for operating the product

- Before each use inspect the appliance, the electrical connection plug and the electric cable for any visible signs of damage. If the mains cable is damaged, switch off and lock the appliance immediately. Repair the appliance.
- Leave a distance of at least **10 cm** between the back of the appliance and the wall. The supply and exhaust air must be able to circulate unimpeded.
- Observe the fire protection regulations.
- Do not operate the appliance unsupervised.

Prevent risks due to electricity

➤ **WARNING**

Only operate the appliance with a power socket that can be disconnected. Connect the unit on site to a socket with a series-connected residual current operated device (RCD) with a tripping current of 30 mA.

- Protection against penetrating moisture is required, at the back of the appliance.

Prevent risks during transport

- Only transport the appliance when empty and cooled down.
- Be realistic about whether you can transport the appliance, which weighs around **19 kg**. If not, transport the appliance with the help of another person.

Risks due to permissible liquids for heat transfer

- This appliance can be used with water and with oil. 'Dry heating' is not permitted.



WARNING

Risk of fire from overheated oil or grease.

- ▶ Heat the oil **to maximum 10 °C below the flash point**.
- ▶ Do not mix oils. The oil in the deep-fryer could bubble over or splash.

- Press the set button briefly to 'Display setpoint temperature'.



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WARNING

Grease fire, grease explosion.

NEVER attempt to extinguish a grease fire with water.



- ▶ If present: Switch off the extraction fan.
 - ▶ Quench the flames with a large cover.
 - ▶ Keep a suitable fire extinguisher ready to hand for extinguishing cooking oil and cooking fat fires.
-

- ▶ **When the set is not in use cover it with a lid** to reduce the risk of burns from hot liquid.
- ▶ When opening the lid, you can scald your face on hot steam. Allow any hot steam present to escape as you lift the lid. Only then remove the lid.

7.2 Instructions for use



WARNING

'Dry heating' is not permitted. Heatable with water or oil.

Risk of splashing hot drops of oil when the appliance is hot, contains insufficient oil and is being filled.

When lifting out the basket, there is a risk of burns from hot water or oil.



- ▶ Always fill the appliance up to the minimum filling level beforehand. Only then switch on the appliance.
 - ▶ Top up the appliance as required during use, always to at least the minimum filling level.
 - ▶ Wear personal protective equipment to protect your hands and arms.
 - ▶ Keep unauthorised persons away from the appliance.
-

▶ **ATTENTION**

If there is insufficient liquid in the container or in the event of 'dry heating' the appliance can be severely damaged. See product identification in the container.



User tip

Covering the heating area reduces the heating-up time and saves energy costs.

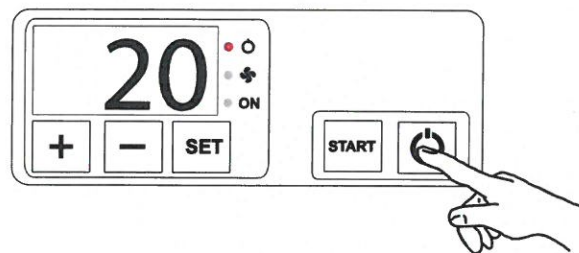
- ▶ Use a lid, for example GN 1/1, to heat the appliance up or keep it warm.
- ▶ Use the appliance with the respective set.

7.3 Instructions for cooking pasta

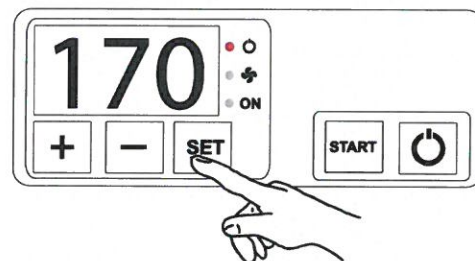
Prerequisites

- The safety drain valve is closed.
- Filling volume with water: ≥ 5 litres, ≤ 12 litres.
- Pasta set

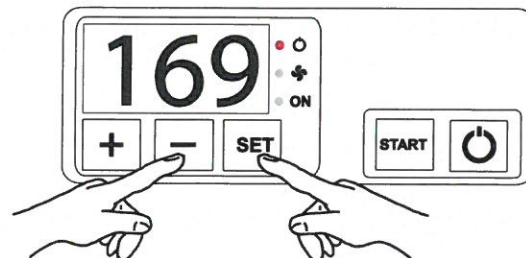
Cooking pasta



- Press the **Power** button
 - The Power LED lights up.
 - The actual temperature appears in the display.



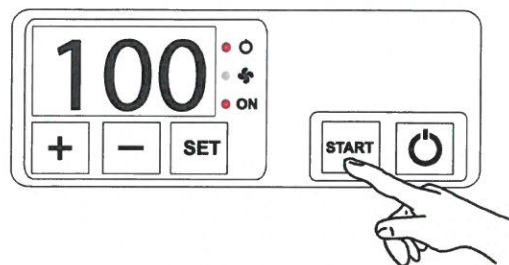
- Press the **Set** button.
 - The setpoint temperature appears in the display.



Heat the water to around **100° C**.

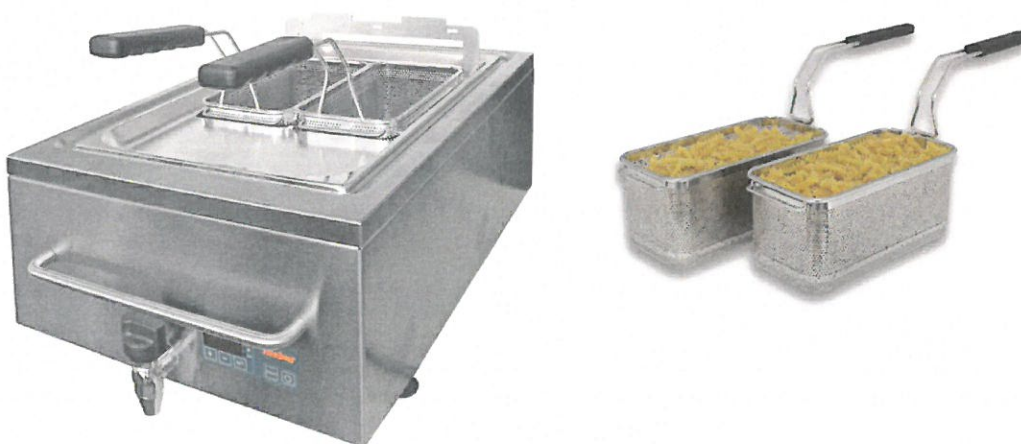
- **Set setpoint temperature:**

Hold the **Set** button pressed with your **right hand**.
Set the setpoint temperature with the **+** and **-** button.

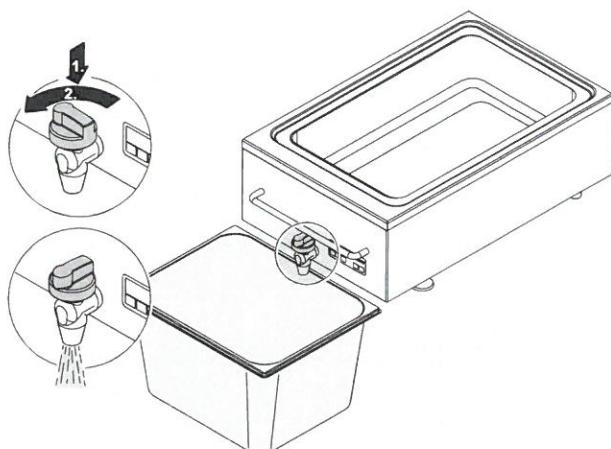


- Press the **Start** button.
 - The appliance heats up.
 - The actual temperature appears in the display.
- When the water has reached the setpoint temperature, place the pasta in the baskets. Mount the baskets in the basket holder in the well.
- As soon as the pasta is sufficiently cooked, lift the baskets and hang to drip on the basket holder on the suspension frame.

Note: alternative set



Alternatively you can prepare larger portions of pasta with the deep-frying set.

Note on draining/replacing water

Allow the liquid to drain into a metal pan with handles if possible.

- Place a heat-resistant container (filling volume ≥ 14 litres) under the safety drain valve to collect the liquid.
- Press the safety drain valve down and turn it anticlockwise.
 - The liquid runs into the container.
- Remove the pasta baskets and the suspension frame.
- Remove the residues from the well.
- Clean the pasta baskets and the well.
- Close the safety drain valve.
To do this, press the safety drain valve down and turn to the right at the same time.

7.4 Deep-frying instructions

7.4.1 General procedure

Prerequisites

- The safety drain valve is closed.
- Filling volume with oil: ≥ 5 litres, ≤ 12 litres.
- Deep-frying set



WARNING

The oil in the deep-fryer could bubble over or splash.

- ▶ Only fill with one type of oil.
- ▶ Heat the oil to maximum 10 °C below the flash point.



User tip

The temperature should not be too high, as at over 175 °C the production of potentially hazardous acrylamide can increase.

Hard fat, cold-pressed and unhardened oil and fat such as olive oil, wheat germ oil, linseed oil, lard and butter are unsuitable.

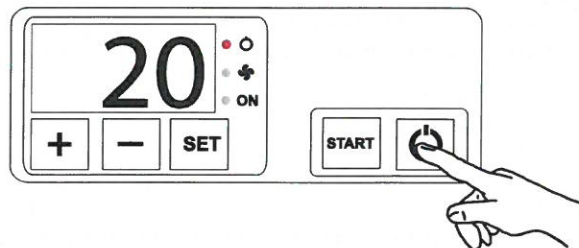
- ▶ Use oil which is suitable for high temperatures and has a neutral taste: e.g. vegetable oils.
- ▶ Use **only hardened vegetable oil**.
- ▶ Heat the oil to maximum 10 °C below the flash point.

- ▶ Change the oil if it turns brown, smells unpleasant or smokes prematurely.



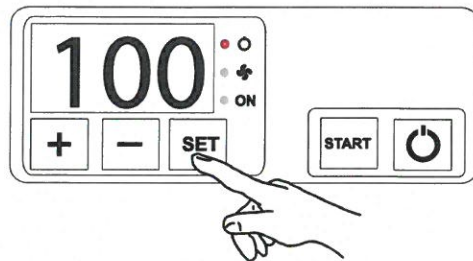
„Change used oil“, Page 30

Deep-frying

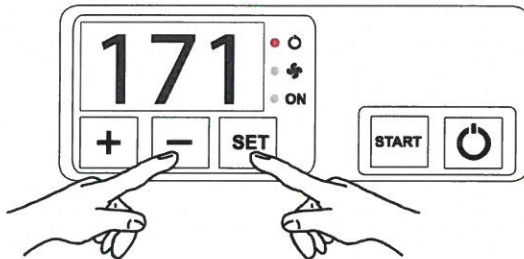


- ▶ Press the **Power** button.
 - The Power LED lights up.

- | The actual temperature appears in the display.

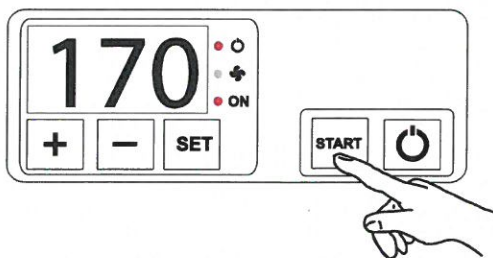


- > Press the **Set** button.
 - | The **setpoint temperature** appears in the display.



Heat the oil to around 170 °C.

- > **Set setpoint temperature:**
 Hold the **Set** button pressed with your right hand.
 Using the **+** and **-** button, set the **setpoint temperature**.



- > Press the **Start** button.
 - | The appliance heats up.
 - | The **actual temperature** appears in the display.
- > When the oil has reached the setpoint temperature, place the food items in the baskets.
- > Insert the baskets into the suspension frame.

- As soon as the food items are sufficiently cooked, lift the baskets and hang to drip on the basket holder on the suspension frame.

7.4.2 Remove residues from the oil

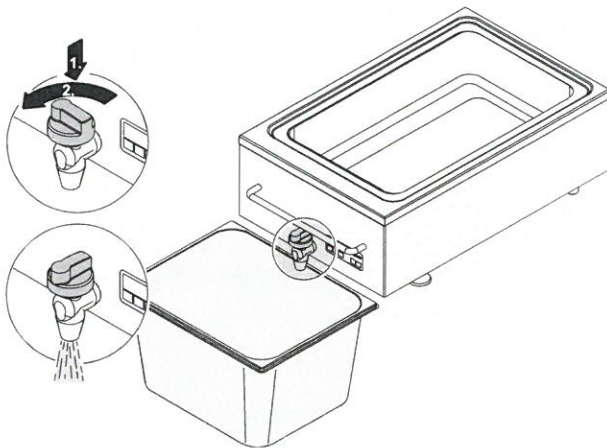


User tip

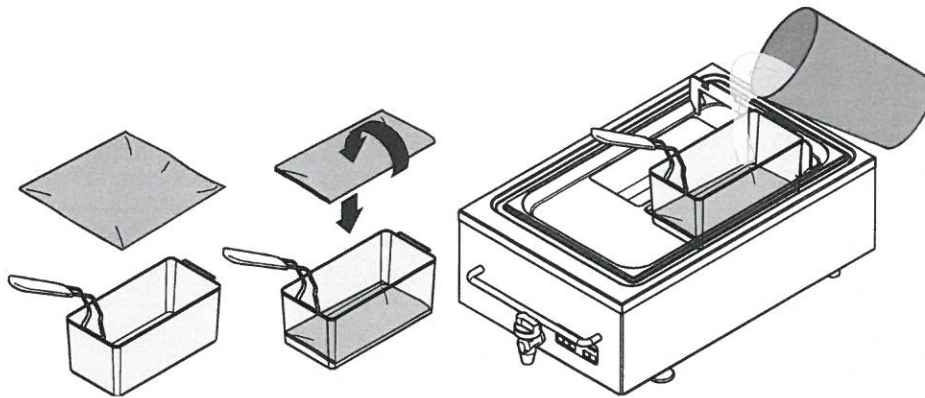
Oil that has not been too highly heated can be used a number of times, provided it is filtered.

In this case it should be noted that the fat often assumes the flavour of the food prepared in the first deep-frying process and this can transfer to the food cooked during the second deep-frying process.

- Organise the deep-frying so that the flavour remains intact.
 - Use several deep-fryers if necessary.
-
- Allow the oil to cool down.
 - Carefully drain the oil into a heat-resistant container (filling volume ≥ 14 litres) with handles. To do this, press the safety drain valve down and turn to the left at the same time.



- Remove the deep-frying baskets and the suspension frame of the deep-frying set.
- Remove the residues from the well.
- Clean the deep-frying baskets, suspension frame and the well.
- Close the safety drain valve.
Do this by pressing it down and turning it anticlockwise.
- Put the suspension frame of the deep-frying set on the well.
- Insert a deep-frying basket into the suspension frame.



- Place a piece of kitchen roll in the basket to act as a filter.
- Slowly pour the oil through the paper filter back into the deep-fryer. Only use the paper-fat filter once.

7.4.3 Change used oil



WARNING

The oil in the deep-fryer could bubble over or splash.

- ▶ Only fill with one type of oil. Do not mix oils.



User tip

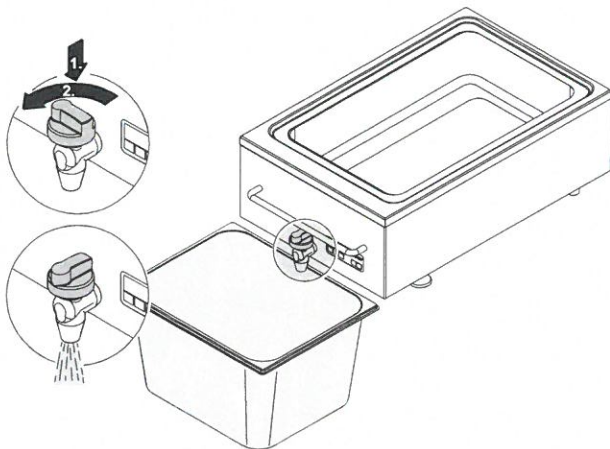
Use **only hardened vegetable oil**.

Hard fat, cold-pressed and unhardened oil and fat such as olive oil, wheat germ oil, linseed oil, lard and butter are unsuitable.

- ▶ Use **only hardened vegetable oil**.

Change the oil if it

- turns brown
 - smells unpleasant or smokes prematurely.
- Allow the oil to cool down.



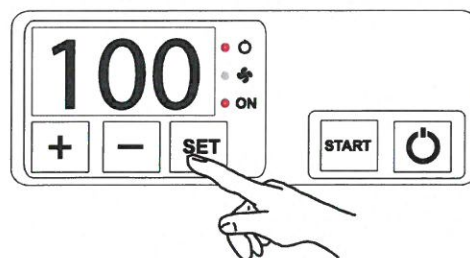
- Carefully drain the oil into a heat-resistant container with handles. To do this press the safety drain valve down and turn it anticlockwise.
- Remove the residues from the well.
- Clean the deep-frying baskets and the well.
- Close the safety drain valve. Do this by pressing it down and turning it anticlockwise.
- Insert a deep-frying basket into the suspension frame.
- Filling volume with oil: ≥ 5 litres, ≤ 12 litres.

7.4.4 Store oil

If you deep-fry frequently, you can store the oil in the deep-fryer.

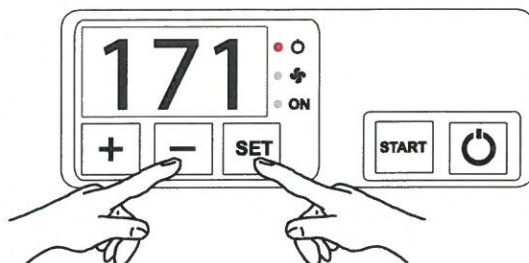
If you do not deep-fry frequently, store the oil in a firmly closed, light-proof container.

7.5 Display setpoint temperature



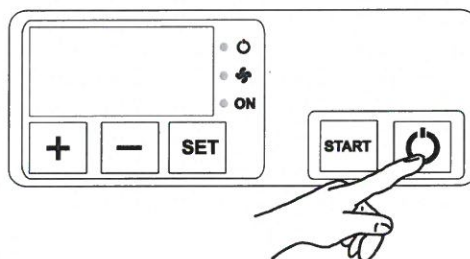
- Press the **Set** button briefly.
 - The set setpoint temperature is displayed.

7.6 Change setting during operation



- Adjust setpoint temperature :
Hold the **Set** button pressed with your right hand.
Using the **+** and **-** buttons, set the setpoint temperature.

7.7 Switch appliance off



- Press the **Power** button.
 - The display goes out.
 - The appliance is switched off.
- Unplug the mains plug.

8 Cleaning, Maintenance and Care

This chapter will help you to meet the hygiene requirements. Before reading this section, please read through the "General safety instructions" section thoroughly first.

8.1 Safety information relating to cleaning, maintenance and care

Prevent risks due to electricity



WARNING

Danger of electric shock. Risk of death.

- ▶ Disconnect the appliance from the mains. To do this, unplug the mains plug.
 - ▶ Protect the appliance against moisture. Never direct a jet of water at electrical components such as heating element, controller or ventilation slots.
 - ▶ Check the heating element and mains plug for any damage.
 - ▶ Do not use a steam cleaning unit, high-pressure cleaner or water hose to clean electrical appliances. Doing so may allow moisture to get into the electrical system and cause a short circuit. Do not expose to spray water. To clean the electrical parts use a damp cloth and dry the surface with a dry cloth.
 - ▶ Have electrical equipment inspected **at least every 6 months²** by a qualified electrician.
-

Prevent risks due to hot surfaces in the heating zone and hot liquid



WARNING

Possible risk of burns on hot surfaces in the heating zone. Possible risk of scalds due to hot liquid.



- ▶ Wear personal protective equipment such as protective gloves.
-

² Source: DGUV Regulation 3. Electrical Systems and Equipment

8.2 Choose the correct cleaning method



ATTENTION

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

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



User tip

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

8.3 Cleaning

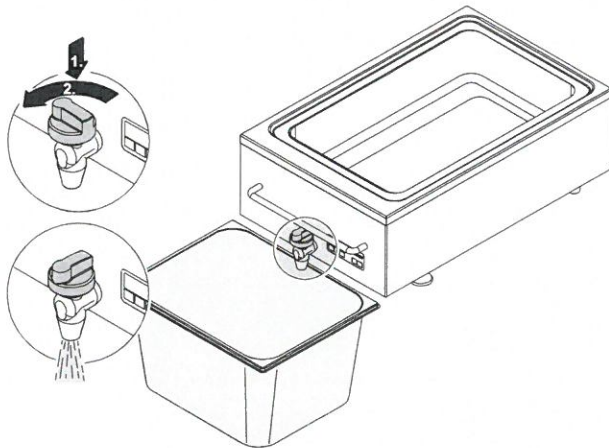


WARNING

Danger of electric shock. Never direct a jet of water at electrical components such as heating element, controller or ventilation slots.

8.3.1 Clean appliance in heating zone

- Allow appliance to cool down.



- Carefully drain the oil into a heat-resistant container (filling volume ≥ 14 litres) with handles.

Open the safety drain valve.

Do this by pressing it down and turning it anticlockwise.

The safety drain valve is intentionally difficult to operate. This is to prevent accidental draining of the well.

■ The water or oil runs into the container.

- Clean appliance with a **cloth** or sponge and **hot, mild detergent diluted in water**.
- After cleaning, rub surfaces dry with a soft cloth.
- Close safety drain valve.
Do this by pressing it down and turning it anticlockwise.
- Dispose of used water or oil correctly.

8.3.2 Clean controller operating panel

- Clean the operating panel with a damp (not wet) cloth. Then rub dry with a soft cloth.

8.3.3 Clean accessories

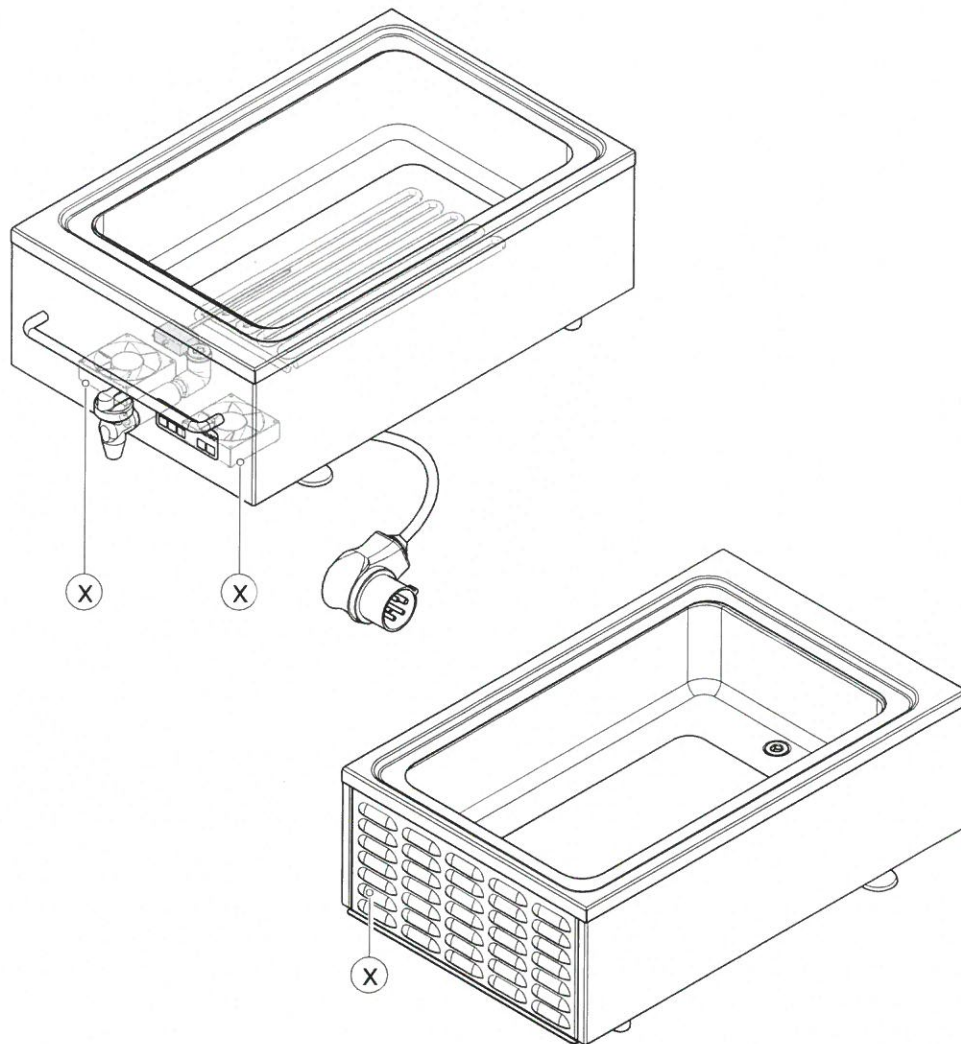
Clean baskets:

- Clean baskets in the dishwasher.

Or

- Clean baskets with hot soapy water.
- Soak burnt-on residues and clean with a brush.

8.3.4 Clean ventilation slots at least every 4 weeks



WARNING

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

- ▶ Clean the ventilation slots at least 1x a month with a cloth or brush.

8.4 Descale appliance if necessary



User tip

A sure sign of calcification is visible limescale and intense steam generation.

- ▶ It is best to descale the appliance before thorough cleaning.

- Descal the appliance after cleaning.



'Cleaning', page 37 ff.

- Use a vinegar cleaner to loosen the deposits. Follow the manufacturer's instructions.

8.5 Disinfect the appliance as required

- Please clarify this with your hygiene officer.

8.6 Keep ready for next use in dry condition

- Dry the well and allow the residual moisture to dry off.
- Store appliance at room temperature.

9 What to Do If?

9.1 Notes on troubleshooting



WARNING

Danger of electric shock. Dangerous electrical voltage.

- ▶ Disconnect the mains plug before starting repair work on the appliance.
- ▶ Have all electrical repairs carried out by an authorised electrician only.

Any repairs during warranty period may only be performed by manufacturer's service department of Rieber. Please contact the Rieber service department.

If a fault is present, an **F1** appears in the display.

Fault	Possible cause	Possible remedy
F1 in display	Malfunction	<ul style="list-style-type: none"> ▶ Consult Rieber Service # Operating staff
Appliance does not heat up	Heating defective Controller defective Temperature sensor defective	<ul style="list-style-type: none"> ▶ Repair # Rieber Service

Customer service, spare parts



IMPORTANT

Customer service needs information about the type and number of the appliance.

- ▶ If you have a fault which you cannot remedy yourself, please get in touch with your Rieber specialist dealer or the Rieber service department.

9.2 Disposing of your product



Your device is made of high-quality materials that can be re-used or recycled. For disposal, disconnect the appliance from mains supply. Unplug the mains plug. Cut off the mains plug directly at the casing. Dispose of this appliance properly via your local disposal facility.

10 Warranty and Liability

Manufacturer liability and warranty shall no longer apply if

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



"Purpose" chapter

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

The "Sales and delivery terms and conditions" of Rieber GmbH & Co. KG shall apply for all warranty claims made against the manufacturer. For instance, any repairs and/or overhaul during the warranty period may only be performed by the manufacturer's service department of Rieber, failing which any claims hereof may be voided. Please contact the Rieber service department.

The following wearing parts are not included in the warranty:

- not applicable

11 Excerpt from the EC Declaration of Conformity

EC Declaration of Conformity according to EC Machinery Directive 2006/42/EC

Rieber GmbH & Co. KG hereby declares that the product

- **Pasta cooker 4.0 I Deep-fryer 4.0**

comply with the basic requirements of the EC Machinery Directive 2006/42/EC, Appendix II A, harmonised standards (DIN EN ISO 12100: Safety of Machinery — General principles for design — Risk assessment and risk minimisation).

EC Declaration of Conformity in accordance with the European Directive on Electromagnetic Compatibility 2004/30/EU.

Rieber GmbH & Co. KG hereby declares that the product

- **Pasta cooker 4.0 I Deep-fryer 4.0**

comply with the basic requirements of the European Directive on Electromagnetic Compatibility 2004/30/EU in respect of their electrical design.

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

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13 Contact Address

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