



navioven

- For baking, roasting and regenerating specially portioned food and for keeping food warm.
- For system gastronomy



Observe the operating instructions

Translation of the Original Operating Instructions

DOWNLOAD: USER MANUAL

QR code on type plate



EN

Rieber Professional. Our solutions provide quality, safety and, in particular, a high level of energy efficiency and cost effectiveness.

CHECK HACCP – In the area of HACCP documentation the CHECK CLOUD platform offers the CHECK HACCP digital system, for simple, safe and transparent temperature detection.

In addition to this, further digital features are possible in the areas of hygiene and service management. The automated digital answer to the analogue paper trail.



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1 Revision Index

Revision	Change
2011-03-31	First issue
2011-05-06	Review of controls
2011-07-05	Addition to setting time and date, control images
2011-09-19	8.9.5 Note inserted referring to 2 different saving procedures
2012-03-23	Safety note changed on page 30
2012-12-10	Technical data on page 6; images replaced
2017-08-01	Hold function, 2-stage door handle and pump function; Register, operating manual structure; EU Declaration of Conformity; Protective cap for core temperature sensor, maintenance
2018-06-12	Door lock on page 8 is left out
2019-02-14_f1	No fixation for core temperature sensor; lock on door has been changed

2 Important Information

2.1 The components of the technical documentation

- **navioven** Operating Instructions
- **Information on CHECK HACCP**
www.rieber.de
Select "→ Service" at the top of the display list.
- **Spare parts and necessary instructions.**
www.rieber.de
Select "→ Customer Service" at the top of the display list.
- The Rieber price guide provides further information about a wide variety of accessories.
www.rieber.de
At the top of the display list, select: Search → price guide
Or: Contact the manufacturer, Rieber, or your dealer
- Do you wish to have the operating instructions in another language?
www.rieber.de
Select "→ Customer Service" at the top of the display list.

2.2 Using this guide

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



- ▶ Read the operating instructions before first using the product.
- ▶ 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 😊

Note the details for your contact at Rieber Customer Service:



2.3 Representation conventions in the text

... **Highlighting** ... , is a text fragment which needs to be emphasized

Lists are represented in this way.

➤ Instructions on certain actions are represented in this way.



See '...' , *cross-reference is represented in this way.*



CAUTION

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

2.4 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 product's life please ensure that the product is safely integrated into its environment.
- Refrain from rearranging or changing the device.

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 people away from the area when work is being carried out.

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 device away from rain or wet. Allowing water to get into an electric appliance will increase the risk of electric shock.
- Do not use the cable for anything other than the intended purpose to disconnect 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 electrical 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.
- Risk of fire as a result of heat build-ups possible. 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. The cable cross-section must be at least 1.5mm².

Safety guidelines for persons

- Be attentive and pay attention to what you are doing, act rationally when working with an electrical appliance. Do not use the appliance when tired or under the influence of drugs, alcohol or medication.
Just one moment of inattention whilst using the appliance can result in serious injury.
- Make sure the appliance cannot be switched on unintentionally. Double check that the main switch is in the "OFF" position before inserting the plug in the socket. Connecting the appliance to the power supply while it is switched on can cause an accident.

Careful handling and use of electrical appliances

- Never use an electrical appliance with a faulty switch. An electrical appliance which can no longer be switched on or off is dangerous and must be repaired.
- Keep unused electrical devices away from children. 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 instructions 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 duties

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.
- Throughout the period of use of the device the operator must check that the operating instructions which he has compiled comply with the current regulations and adapt them if necessary.
- The operator must clearly regulate and define the responsibilities for installation, operation, troubleshooting, maintenance and cleaning.
- The operator must ensure that all employees who use the device have read and understood these instructions. 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 issue mandatory instructions on wearing 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 regularly check all safety devices for functionality and completeness.
- The operator must ensure that the appropriate media connections are present.
- The operator must ensure that structural safety measures are performed.

3.4 Personnel qualification requirements

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 a work supervisor is a person who is appointed to take direct responsibility for the performance of 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.
- The Circulating air heater unit housing may only be opened/closed for the purpose of thorough cleaning by appropriately trained and authorised operating personnel. NOTE: This is only permitted by the manufacturer's service department during the guarantee and warranty period.
- Any repairs and/or overhaul during the warranty period may only be carried out by the manufacturer's service department.



'Warranty and liability', page 49

3.5 Provide protective equipment for personnel

- Ensure that the personnel wear the personal protective equipment appropriate to the relevant situation.
- Wear sturdy shoes to prevent injuries.
- Wear safety gloves to avoid burns at hands and arms.

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 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..
- To increase your safety we recommend that you install a residual current device with a tripping current of 30 mA upstream of the appliance.

3.6.2 Transport

The navioven weighs around **45 kg**. Risk of injury when lifting and carrying heavy loads.

- Such work may only be carried out by suitable and appropriately trained personnel. If you are not physically fit, consult your designated representative.
- When transporting the appliance hold it at the handle. Transport the appliance with 2 people.
- Only transport the appliance when empty, with the mains plug disconnected and the door closed.



- **User tip:** Use the Rieber transport equipment range. Please contact the manufacturer Rieber.

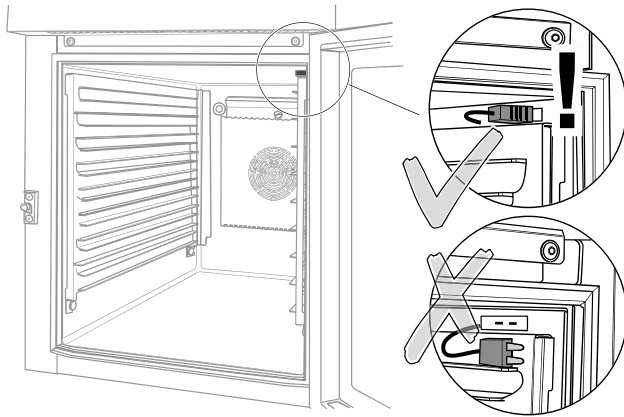
3.6.3 Risks involved in using the sharp core temperature sensor



WARNING

Risk of stab wounds when handling the pointed core temperature sensor.

- ▶ Be careful.
-



CAUTION

If the plug connector for **connecting the core temperature sensor** is not fastened, the sensor may be contaminated; considerable damage is possible.

- ▶ Keep the electrical connection for the core temperature sensor closed.
- ▶ Use the dummy connector.



CAUTION

If the core temperature sensor is inserted into the ventilation grille of the circulating air heater, the heater could be damaged; considerable damage is possible.

- ▶ Do not insert the core temperature sensor into the grille of the circulating air heater inside the appliance.

3.6.4 Risk of burns and scalds to hands, arms and face

Hot steam is released when the door is opened. The temperature inside the appliance can be up to 230 °C. Steam at temperatures of up to 200 °C is released at the back of the appliance. The outside of the housing can reach temperatures of up to 65 °C.

- When opening the door allow steam to escape first before opening completely.
- Wear protective gloves.
- Do not operate the appliance unsupervised.
- Keep flammable materials away from the product.

3.6.5 Risk of fire and malfunction

Steam at temperatures of up to 200 °C is released at the back of the appliance. The outside of the housing can reach temperatures of up to 65 °C.

- **Observe minimum distance** for the air circulation at the back panel, ≥ 10 cm.
- Keep flammable materials away from the product.

3.7 Product identification

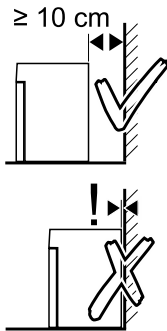
The type plate bears the legally required product data.
→ See back of the appliance.



Warning of hot surface
→ See front top left on the appliance, next to the control unit



Warning of electrical voltage
⚠ Warning. Unplug mains plug before opening the appliance.
Languages German, English, French.
→ See back of the appliance.



Note on the distance to be observed at the back of the appliance, otherwise considerable damage is possible.
→ See pictogram on the back 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

- In an emergency, always turn the appliance off immediately.

⚠ First Aid for burns, scalds, cuts and electric shock

- Inform yourself on this before commissioning the appliance.
- Store the emergency equipment, including the relevant instructions, at a readily accessible place near the place of use.



User tip

- ▶ You can find detailed information in the company's internal instructions.
- ▶ We recommend that half-yearly emergency training sessions should be carried out.

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 intended use.

⚠ Generally, the following are intended uses for the product:

- For system catering, catering, hotels, restaurants and school cafeterias.
- Use as a mobile table-top appliance. The appliance is used stationary, without being moved.
- Use as a fitted kitchen appliance for installation in the Rieber 'aircleansystem'. Installation only intended and permitted by the Rieber company or a specialist dealer. Installation by the operator is only permitted in exceptional cases and at the operator's own responsibility.
- For baking, cooking, cooking at core temperature, braising and regenerating meals comprising specially portioned food and for keeping food warm.
- The person responsible for the work, e.g. the chef, programs the navioven parameters.
- Wear personal protective equipment such as protective gloves which will prevent you from burning your arms or hands on hot parts such as heating elements, hot parts of the appliance, objects and food.
- For use by instructed persons only.

⚠ Prevent any predictable misuse and abuse:

- Observe minimum distance for the air circulation at the back panel, ≥ 10 cm. Do not obstruct the fresh air supply. Steam at temperatures of up to 230 °C is released at the back of the appliance. The outside of the housing can reach temperatures of up to 65 °C. Ensure suitable installation conditions.
- Remove the protective sheath on the tip of the core temperature sensor before first use, otherwise there is a risk of significant damage and malfunction. Dispose of the protective sheath.
- Do not insert the core temperature sensor into the grille of the circulating air heater inside the appliance.
- Do not 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 supervision.
- Not intended for private use at home.
- Do not lean against or sit on the appliance.
- Keep any combustible or explosive fluids away from heated appliances. Otherwise a fire or explosion may occur.
- Do not use to heat up a room.

5 Description of device

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

5.1 Designation

All parts are named here to facilitate further understanding of the manual.

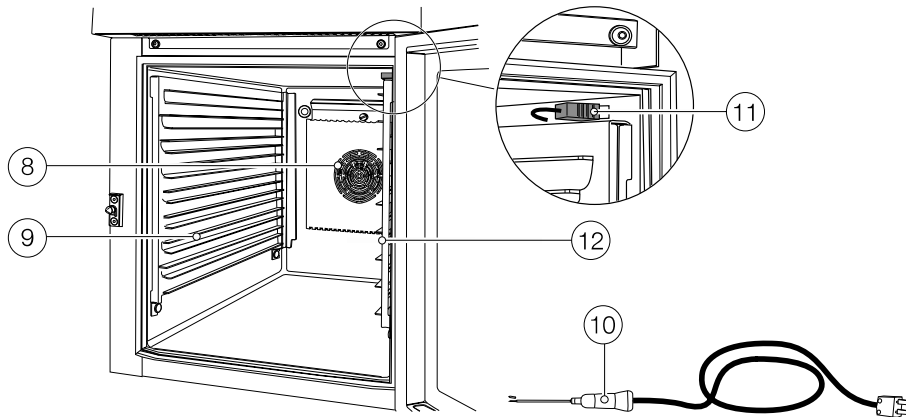


- 1 Supports, 4x
- 2 Spacers, 5x
- 3 Door lock
- 4 Handle, 2x

- 5 Water container with lid
- 6 Control unit
- 7 Viewing window in the door

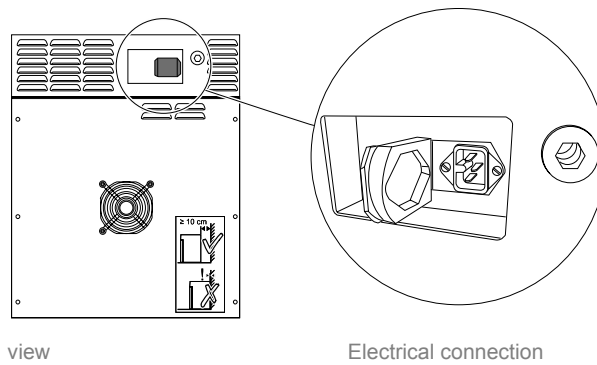


Description of device



- 8 Circulating air heater
- 9 Register, left
- 10 Core temperature sensor

- 11 Dummy connector
- 12 Register, right



view

Electrical connection

The pre-programmable control provides for easy operation and is fitted with a real-time clock. You can set the following functions: temperature, time, core temperature, circulating air and steam supply. Heating and ventilation are controlled separately from one another. This free regulation of the circulating air thus enables a wide range of cooking methods from gentle to powerful cooking.

The core temperature ensures a precise cooking result.

The navioven control unit



- 4 Dial, protrudes when switched off
- 6 POWER ON
- 11 STOP
- 12 START

Programs

- 1 Cook
- 2 Core temperature
- 3 Fan
- 5 Menu

Function keys

- 7 Humidification with steam / emptying, cleaning
- 8 Time
- 9 Core temperature
- 10 Chamber temperature



Program 1: Cook
Chamber temperature, time and steam can be set.



Program 2: Core temperature
Core temperature, chamber temperature and steam can be set.

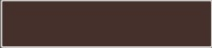





Program 3: Fan (passive cooling)
Passive cooling with cooling pellets + circulating air



Program 6: Menu
Stored programs can be selected.

Display

Examples of displays	Meaning
	<ul style="list-style-type: none"> The navioven is in Standby mode. The POWER ON LED (6) flashes. Display is black
	<ul style="list-style-type: none"> Program XX is running. In the lower menu bar, the Function keys flash indicating the most meaningful adjustment options. The current temperature is shown in the display.
	<ul style="list-style-type: none"> F1 in the display indicates: A fault. <p> See 'Troubleshooting' chapter, page 47</p>
	<ul style="list-style-type: none"> Acoustic signal: 10 seconds before a task is run automatically, you will hear an acoustic signal, e.g. 10 seconds before the cooking time is over.

5.2 Technical data

	navioven:	navioven UK:
Rated voltage / mains frequency	1N AC 230 V 50/60 Hz	
Heating capacity	3,3 kW	2,9 kW
Ambient conditions	0 °C bis +45 °C	
Protection class	IP55 as per DIN EN 60529 (dust-protected, protected against access with a wire, protection against water jets (nozzle) from any angle) For installation outdoors a canopy or protection from penetrating moisture is required.	
Mass	circa 50 kg	
Dimensions (W x D x H)	775 x 460 x 632 mm	
Temperature range	+20 °C bis +230 °C	
Water tank	0.5 litres	
Support rails	7 pairs for max. 5 x 1/1 GN 65 mm deep	
Order no.	85 01 10 21	85 01 10 26

Detailed specifications for measurements, order number, accessories, circuit diagrams, spare parts, wear and tear parts:

 [See catalogue/brochure](#)

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

6 Before First Use

This chapter describes the measures to be taken before use.

6.1 Transport

Check/deal with any transport damage

- Immediately after delivery, visually check the appliance for any transport damage.
- Document any potential transport damage on the consignment note in the presence of the haulage contractor. Have the damage confirmed by the haulage contractor (with signature).
- Decide 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.

Scope of delivery

- Check the scope of delivery.

6.2 Commissioning

⚠ Observe the prerequisites

- Observe **minimum distance** for the air circulation at the back panel, ≥ 10 cm.
- Installation only intended and permitted by the Rieber company or a specialist dealer, for example in Rieber's 'aircleansystem' installation station. Installation by the operator is only permitted in exceptional cases and at the operator's own responsibility.
- The appliance has neither defects nor visible damage.
- The appliance has room temperature and is dry.

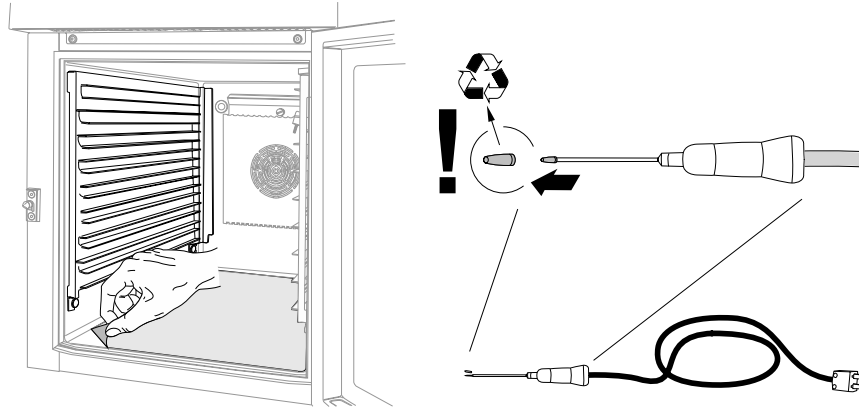
Remove and dispose of packaging materials



CAUTION

Protective foils or heat-sensitive objects on/in the appliance could damage the appliance during heating.

- ▶ Ensure that there are no **protective foils** on the inside or outside of the appliance.
- ▶ Before using for the first time, remove the protective sheath at the tip of the **core temperature sensor**. **Dispose of the protective sheath.**



⚠ Maintain a minimum distance

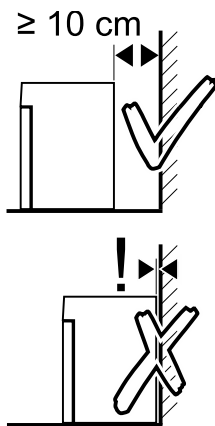


CAUTION

Steam at temperatures of up to **230 °C** is released at the back of the appliance. The outside of the housing can reach temperatures of up to **65 °C**.

If the ventilation on the back of the appliance is obstructed, the appliance can be badly damaged; malfunctions are also possible.

- ▶ Observe **minimum distance** for the air circulation at the back panel, **≥ 10 cm**.
- ▶ Ensure suitable installation conditions; hot steam is released.



⚠ Observe the local building inspectorate regulations

- Get information from the local authorities.

Cleaning the navioven



See 'Cleaning, maintenance and care' chapter, page

Connecting the navioven

- Connect the navioven to the power supply.

7 Use

7.1 Safety information with regard to use

Comply with the principles for operation

- Before each use, check the appliance for any visible damage.
- Observe **minimum distance** for the air circulation at the back panel, **≥ 10 cm**. Comply with the installation conditions.



Commissioning, page 17

- Make sure there is always drinking water in the water tank. Top up the drinking water regularly.
- The appliance is used stationary, without being moved.
- Only operate the appliance with adequate lighting.

Risk of burns and scalds to hands, arms and face



WARNING

The temperature inside the appliance can be **up to +230 °C**. The outside of the housing can reach temperatures of up to 65 °C.



- ▶ When opening the door allow steam to escape first before opening completely.
- ▶ Wear protective gloves.
- ▶ Keep flammable materials away from the product.

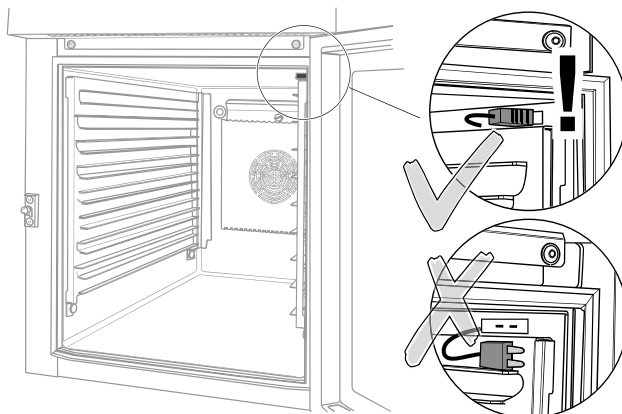
Risks involved in using the sharp core temperature sensor



WARNING

Risk of stab wounds when handling the pointed core temperature sensor.

- ▶ Be careful.



**CAUTION**

If the plug connector for **connecting the core temperature sensor** is not fastened, the sensor may be contaminated; considerable damage is possible.

- ▶ Keep the electrical connection for the core temperature sensor closed.
- ▶ Use the dummy connector.

**CAUTION**

If the core temperature sensor is inserted into the ventilation grille of the circulating air heater, the heater could be damaged; considerable damage is possible.

- ▶ Keep the core temperature sensor in a secure location, for example in the holder on the left register. Do not insert the core temperature sensor into the grille of the circulating air heater inside the appliance.

⚠ Risks due to soiling of the circulating air heater

**CAUTION**

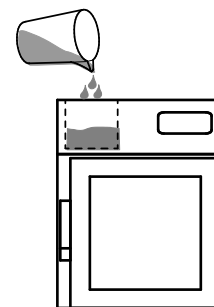
If the circulating air heater becomes soiled, it may be damaged.

- ▶ Prevent liquids from spilling out, use lids. Avoid any soiling.
- ▶ Use the navioven stationary, without moving it.

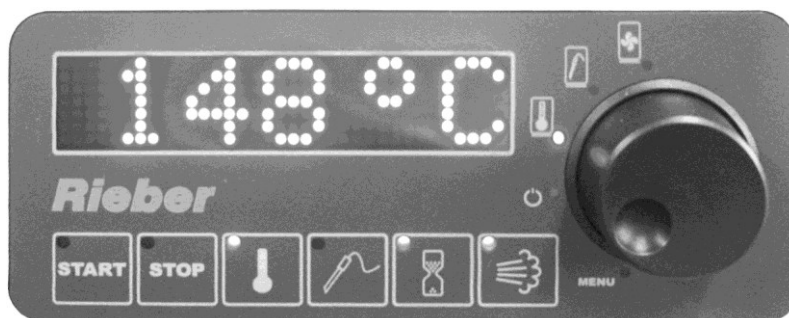
7.2 Pour drinking water into the water tank. Top it up regularly.

Switching on the appliance

- Pour **drinking water** into the water tank, **up to a maximum of 1 cm below the top, ca. 0.5 l.**
- Make sure there is always drinking water in the tank. **Top up the drinking water regularly.**
 - No error message is given when there is no drinking water in the container.
- Insert plug.
 - The standby display lights up.



7.3 Select program



- Choose the program by turning the **dial** (4).
 - The display shows the current chamber temperature.
 - In the lower menu bar, the function keys for the most meaningful adjustment options flash.

7.4 Start cooking process



- Put the product you want to cook into a GN container.
- Press **START button** (12).
 - The selected program is executed.
 - The current chamber temperature is shown in the display.
 - The respective LED on the dial lights up.

Querying values

- Press the respective function key.
 - The respective setpoint, e.g. the remaining time, is displayed.
- Release the function key.
 - The respective actual value is displayed
 - After about 10 seconds, the current chamber temperature is shown again in the display.

After expiry of the cooking time



- A signal sounds after expiry of the cooking time.
- The program continues.
- The current chamber temperature is shown in the display.

7.5 Change settings during operation



- The selected program is executed.
 - The current chamber temperature is shown in the display.
 - Tap the relevant function key and set the desired value on the **dial** (6).
 - The control panel applies the set value for the current cooking process.
-

7.6 Cancel cooking process



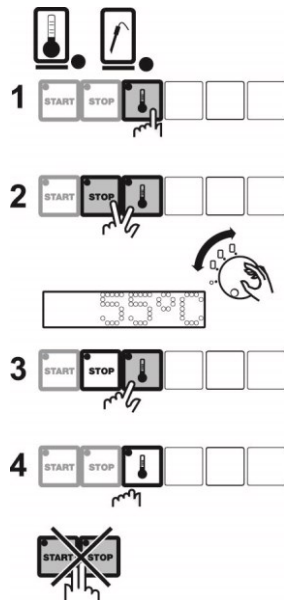
- Press the **STOP button** (11) and hold for around 5 seconds: Back to program selection.
 - The currently running program is cancelled.
- Press the **STOP button** again and hold for around 5 seconds.
 - The appliance switches to Standby mode.
 - The **POWER ON LED** (6) lights up.

Cancel program with real time function

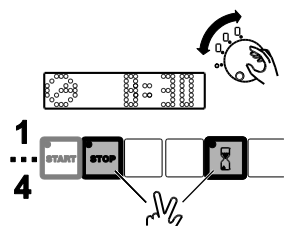
 See 'Unlock the control in real time mode', page 33

7.7 Keep food warm (HOLD)

Using the chamber temperature and core temperature settings, you can set a keep-warm phase after the cooking process.



- Press and hold down the **Chamber temperature** button.
- With your second finger, press and hold down the **STOP** button.
- Make sure that you do not inadvertently press the **START** and **STOP** buttons at the same time, as in this case the set values will be lost (RESET).
- Set the required keep-warm temperature with the **dial**.
- Then release the **STOP** button first followed by the **Chamber temperature** button.
- The keep-warm temperature is saved.



- Press and hold down the **Time** button.
- With your second finger, press and hold down the **STOP** button.
- Set the required keep-warm time with the **dial**.
- Then release the **STOP** button first followed by the **Time** button.
- The keep-warm time is saved.

7.8 Set date and time



- In Standby mode press the **Time button** (8) and hold for around 5 seconds.
- Place the flashing bar with the **dial** (4) in the desired position.
- Press the **dial**.
- The value to be changed flashes in the display.
- Set the desired value with the **dial**.
- Press the **dial** again.
- The new value is saved.
- To close the setting, press the **STOP BUTTON** (11).
- The device is in standby mode.



7.9 How to switch off the navioven



- Press the **STOP button** (11) and hold for around 5 seconds: Back to program selection.
 - The currently running program is cancelled.
- Press the **STOP button** again and hold for around 5 seconds.
 - The appliance switches to Standby mode.
 - The current chamber temperature appears in the display.
- Turn the **dial (4)** to the **POWER ON** setting.
 - The readings in the display disappear.
- Disconnect the electrical connector from the mains if necessary.

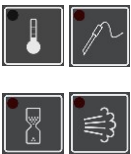
Cancel program with real time function

 See 'Unlock the control in real time mode', page 33

7.10 Operation of the navioven function keys



- Turn the **dial (4)** until the display for the desired program lights up.
- Press the **dial**, to open the desired program.
 - The LEDs on the function keys flash.



- Use the function keys to set chamber temperature, core temperature, time and humidification, depending on the desired program.
 - The LEDs on the function keys flash.



Chamber temperature function key

Query current chamber temperature

- The current temperature is shown in the display, if no other function key has been pressed.

Query set chamber temperature

- Press the **Chamber temperature function key** (10).
 - The set temperature is displayed.
 - After about 10 seconds, the current chamber temperature is shown again in the display.

Set required chamber temperature

- Press and hold down the **Chamber temperature function key**.
- Set the required chamber temperature by turning the **dial (4)**.
- Release the **Chamber temperature function key**.

- The set value is accepted automatically.
- The current chamber temperature is displayed.

Set keep-warm phase (HOLD)

 See 'Keep food warm', page 23



Core temperature function key

Query set core temperature

- Press the **Core temperature function key** (9).
 - The set temperature is displayed.
 - After about 10 seconds, the current core temperature is shown again in the display.

Query current core temperature

- Press and release the **Core temperature function key**.
 - The current core temperature is displayed.

Set required core temperature

- Press and hold down the **Core temperature function key**. Set the required core temperature by turning the dial.
- Release the **Core temperature function key**.
 - The set value is accepted automatically.
 - The current chamber temperature is shown in the display again.

Set keep-warm phase (HOLD)

 See 'Keep food warm', page 23



Time function key

Query set time

- Press the **Time function key** (8).
 - The set time is displayed.
 - After about 10 seconds, the current chamber temperature is shown again in the display.

Query remaining time

- Press and release the **Time function key**.
 - The remaining time is displayed.
 - After about 10 seconds, the current chamber temperature is shown again in the display.

Set required time

- Press and hold down the **Time function key**. Adjust the set time by turning the dial. Set "--" for endless operation.
- Release the **Time function key**.
 - The set value is accepted automatically.
 - The current chamber temperature is shown in the display again.



Humidification function key

In order to use this function you must fill the water tank with drinking water beforehand, up to a maximum of 1 cm below the top, around 0.5 l.

- Make sure there is always drinking water in the tank. **Top up the drinking water regularly.**

Humidification levels

The air humidification function prevents cooked product from drying out and improves heat transfer.

4 air humidification levels are available:

- 0: Neutral setting, no humidification
- Dry: The valve is opened
- 1 and 2: Controlled humidification

Query humidification level

- Press the **Humidification function key** (7).
| The set level is displayed.

Set humidification level

- Press and hold down the **Humidification function key**.
- Adjust the humidification level by turning the **dial**.
- Release the **Humidification function key**.
| The set value is accepted automatically.
| The current chamber temperature is shown in the display again.
| When 50°C is reached, the water pump starts with a pre-pumping time of 6 seconds. Water can enter the interior during this process.



Pump residual water out of the appliance, rinse the appliance

 See 'Pump residual water out of the appliance, rinse the appliance', page 40



Descal the appliance

 See 'Descal the appliance as required, page 45'



START button

Start program

- Press **START button** (12).
| The selected program starts with the saved settings.



STOP button

Reset functions at any time

- Press the **STOP button** (11) and hold for around 5 seconds.
| Back to the functions. These can be reset, as described above. The running program is interrupted.
- Press the **START button** (12) to continue the program.
| The current chamber temperature is shown in the display again.

End programs

- Press the **STOP button**.
- Press the **STOP button** again and hold for around 5 seconds.
 - Back to program selection. The running program is terminated.
 - The current chamber temperature is shown in the display again.

Switch on Standby mode

- Press the **STOP button** again and hold for around 5 seconds.
 - The appliance switches to **Standby** mode.
 - The **Power ON LED** (9) lights up.

7.11 The navioven programs

7.11.1 Program 1: Cook



- The displays of the chamber temperature, time and steam function keys flash (flashing = changeable).



- Set chamber temperature, time and humidification.



- Press **START button** (12).
 - The 'Cook' program starts with the saved settings.



Change settings for the current cooking process

- Press the **STOP button** (11) and hold for around 5 seconds.
 - Back to the functions. These can be reset. The running program is interrupted.
- Press the **START button** to continue the program.
 - The current chamber temperature is shown in the display again.

Cancel program

- Press the **STOP button** and hold for around 5 seconds.
 - Back to program selection. The running program is terminated.
- Press the **STOP button** again and hold for around 5 seconds.
 - The appliance switches to Standby mode.
 - The **POWER ON LED** (6) lights up.
 - The current chamber temperature is shown in the display again.

7.11.2 Program 2: Core temperature



- The displays of the core temperature, chamber temperature, time and humidification function keys flash (flashing = changeable).



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



- Press **START button** (12).
- The 'Core temperature' program starts with the saved settings.



Change settings for the current cooking process

- Press the **STOP button** (11) and hold for around 5 seconds.
 - Back to the functions. These can be reset. The running program is interrupted.
- Press the **START button** to continue the program.
 - The current chamber temperature is shown in the display again.

Cancel program

- Press the **STOP button** and hold for around 5 seconds.
 - Back to program selection. The running program is terminated.
- Press the **STOP button** again and hold for around 5 seconds.
 - The appliance switches to Standby mode.
 - The current chamber temperature is shown in the display again.

7.11.3 Program 3: Fan

Cooling is only possible if the navioven contains cooling pellets.

- Insert cooling pellets.



Passive cooling with circulating air + cooling pellets.

- Turn **dial** (4) to program 3, set fan.
- Press the **START key**.
 - Circulating air operation begins when the program starts.
 - The current chamber temperature is shown in the display.



- Press the **STOP button** and hold for around 5 seconds.
 - Back to program selection. The running program is terminated.
 - The current chamber temperature is shown in the display again.
- Press the **STOP button** again and hold for around 5 seconds.
 - The appliance switches to Standby mode.
 - The **POWER ON LED** (6) lights up.
 - The readings in the display disappear.

7.11.4 Program 6: Menu (call up saved menus)

This operating mode is an automatic mode. Previously defined programs can be called up. Once programmed, instructed personnel can prepare the meals easily and precisely.

There are two options for saving and calling up menus:

- Timed with real time function. In real time mode no changes can be made to the settings during execution of the menu.

or

- Saving a menu without real time function.



Calling up a menu with real time function

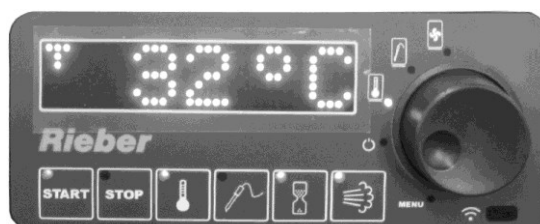
- Turn the **dial** to the **Menu** position and press.
 - Menu no. 1 is shown in the display.
- Select the desired menu no. YY by turning the **dial** (6).
 - The display of the program symbol for menu no. YY lights up. Menus with real time function are identified by a T in the display.
- Press the **dial**.
 - First, the following picture is shown in the display:



- Then the display shows the start time.



- Menu no. YY starts with the settings made.
- During automatic execution of the program, the chamber temperature is shown in the display.



Calling up a menu without real time function

- Press the **dial**.
- Press the **dial** again.
 - The display of the program symbol for menu no. YY flashes, if the position is free, assigned menu positions are lit.
- By turning the **dial (6)** you can select the menu number YY you want.
 - The display of the program symbol for menu no. YY lights up.
- Press the **dial**.



- Press the **START button (15)**.
 - Menu no. YY starts with the settings made.
 - During automatic execution of the program, the current chamber temperature is shown in the display.

Change settings for the current cooking process

You can only change the settings for the current cooking process in the menu mode without real time function.

If a value is changed during the program sequence, the change will only affect the current process. The menu is not automatically overwritten.

- Press and hold down the relevant **function key**.
- At the **dial (6)** set the value you want and then release it to activate the set value.
 - The changed settings are only adopted for the current cooking process. The stored menu no. YY is not overwritten.
 - The current chamber temperature is shown in the display again.



Cancel program without real time function

- Press the **STOP button** again and hold for around 5 seconds.
 - Back to program selection. The running program is terminated.
- Press the **STOP button** again and hold for around 5 seconds.
 - The appliance switches to Standby mode.
 - The POWER ON LED (9) lights up.
 - The readings in the display disappear.

Cancel program with real time function


 See 'Unlock the control in real time mode', page 33

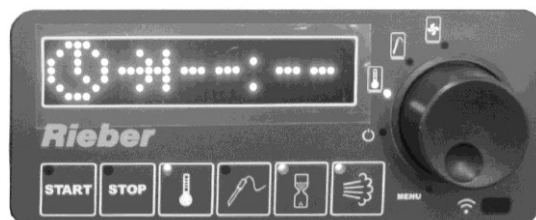
7.11.5 Saving a menu

- Set required values for the program.

 See chapter 'Select program', page 21

- Press the **dial** for about 5 seconds.

 The following picture is shown in the display:



There are 2 options for saving a menu.

Variant 1: Saving a menu with real time function

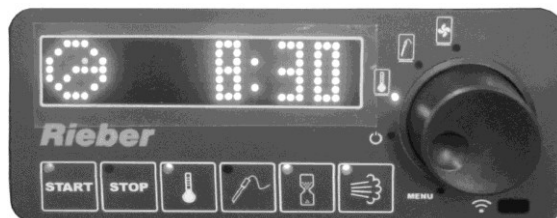
 See 'Saving a menu with real time function', page 31

Variant 2: Saving a menu without real time function


 See 'Saving a menu without real time function', page 32


Saving a menu with real time function

- Select the desired settings with the **dial** and the **function keys**.



- Press and hold the **dial**.

 The display shows a clock, a flashing arrow and symbolically shows the time as --:--.

 Use the **dial** to set the required start time

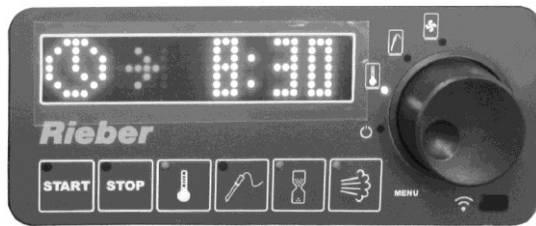
- Press the **dial**.

 The next free menu number flashes. Assigned menu numbers are lit up.

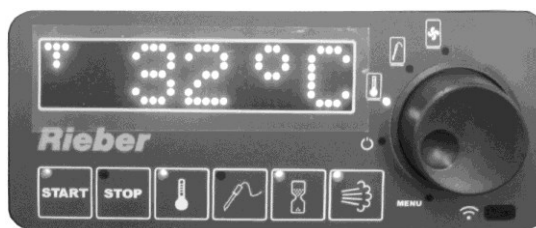
- Press the **dial** to save the entered program settings under the required menu number XX or to overwrite. 31 different menus can be saved.

 The display shows: "Saving, please wait".

- After saving, the set start time of the program is shown in the display.



- The program starts automatically at the set time.
- During an automatically run program, the current chamber temperature is shown.



- While it is running, the set values cannot be changed.

- When the program has finished, "Ready" is shown in the display for about one hour.

There are 2 subsequent options:

- Press the **dial**.

- The menu for the next day is opened again.

Or

- The setting can be unlocked.

 See 'Unlock the control in real time mode', page 27'.

Saving a menu without real time function

- Press and hold the dial.

- The next free menu number flashes in the display, previously assigned menu numbers are lit.

- Use the **dial** to select the menu number you want.

- Press the **dial** to save the entered program settings under the required menu number XX or to overwrite. 31 different menus can be saved.

- The display shows an **OK!**
-

Unlock the control in real time mode

- Press and hold the **START button** and the **STOP button** simultaneously.
 - The display shows 0000
- Use the **dial** to set the preset start time as a value, e.g. start time 14:30 – value 1430.
- Press the **dial**. The chamber temperature is shown in the display.
- If the value is no longer available: Press and hold down the **Time function key**, until the start time appears in the display.

7.11.6 Pre-saved menus

Menu	Function	Chamber temperature	Time (min)	Humidification	Core temperature	Comments
1	Regeneration	140 °C	90	2		Cook & Chill
2	Regeneration	140 °C	15	1		Hotel industry
3	Cook	120 °C	20	2		Rice
4	Cook	140 °C	75	0		Pork
5	Core temperature	130 °C		0	58 °C	Roast beef
6	Core temperature	130 °C		0	50 °C	Turkey breast
10	Circulating air	passive				Pellets

8 Cleaning, maintenance and care

This chapter will help you to meet the hygiene requirements.

8.1 Safety information relating to cleaning, maintenance and care

Risk of burns and scalds to hands, arms and face



The temperature inside the appliance can be **up to +230 °C**.



- ▶ When opening the door allow steam to escape first before opening completely.
 - ▶ Allow the device to cool down.
 - ▶ Wear protective gloves.
-

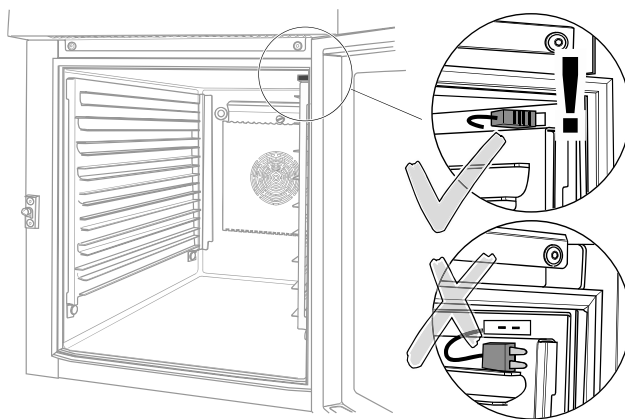
Risks involved in using the sharp core temperature sensor



WARNING

Risk of stab wounds when handling the pointed core temperature sensor.

- ▶ Be careful.
-



CAUTION

If the plug connector for **connecting the core temperature sensor** is not fastened, the sensor may be contaminated; considerable damage is possible.

- ▶ Keep the electrical connection for the core temperature sensor closed. Use the dummy connector.

⚠ Prevent risks due to electricity



⚠ Danger of electric shock. Risk of death

- ▶ Disconnect the appliance from the mains.
- ▶ Protect the appliance against moisture. Never direct a jet of water at electrical components such as heater, controller or ventilation grille.
- ▶ Check the heating and connecting cable for any damage.
- ▶ Do not use a steam cleaning unit to clean electrical appliances. Doing so may allow moisture to get into the electrical system and cause a short circuit. Do not expose to spray water. Wipe electrical parts with a moist cloth only and dry the surface using a dry cloth.
- ▶ ¹ Have electrical equipment inspected by a qualified electrician in accordance with DGUV. Define the inspection cycle according to the conditions of use. Generally this is every 12 months.

Note on switching off the appliance:



- ▶ Turn the **dial** (6) to the **POWER** setting.
- ▶ If necessary, press the **dial** again to switch off the appliance.
 - The respective display is no longer lit.
- ▶ Unplug the mains plug and prevent the appliance from accidentally being switched on again.

¹ Source: DGUV Regulation 3. Electrical Systems and Equipment

8.2 Cleaning agents for stainless steel

The following applies for all cleaning agents:

- Observe the instructions for use provided by the cleaning agent manufacturer.

Mechanical cleaners for stainless steel

Cleaning agent	Suitable
Brush products	Brushes with natural or synthetic bristles
Textiles	Textile material comprising natural and chemical cleaning fibres and textile fabrics (knitted and woven fabric, cleaning cloths, floor cloth, fringed material, fleece). Microfibre cleaning textiles are ideal for removing finger marks from stainless steel surfaces.
Synthetic fleece	Without abrasives. Mainly produced in the colours white, beige, yellow.
Other	Natural leather (chamois), synthetic leather, synthetic fleece, sponges, sponge cloths

Chemical cleaners for stainless steel

Cleaning agent	Areas of application
All-purpose cleaners	Particularly for lighter grease stains.
Neutral cleaners	For surfaces soiled with grease and oil (fingerprints); also suitable as a dishwashing detergent.
Alcohol cleaners	As all-purpose cleaner
Alkaline cleaners	Especially for heavy grease and oil stains (dried-in oils). Observe the manufacturer's dosage instructions.
Solvent cleaners	Depending on the type, particularly good for the removal of grease, oil, wax, tar, adhesives, paints and lacquers. Not suitable for plastics.
Disinfectant cleaners	Effect on pathogenic germs differs depending on active disinfectant ingredient. Long-term exposure to sodium hypochlorite can cause damage to the material. It should not be used if possible. Products should be used, which are specified in the list of the German Society of Hygiene and Microbiology (DHGM).

8.3 Choose the correct cleaning method



CAUTION

Incorrect cleaning can damage the surface or even destroy the appliance. Please note:

- ▶ Do not scratch the surface with sharp-edged objects. Do not use any abrasive or aggressive cleaning agents, such as oven spray or a sponge with an abrasive surface.
- ▶ Remove dirt with cleaning and care products that are suitable for stainless steel.
- ▶ Do not mix standard cleaning agents; do not produce your own cleaning agent.
- ▶ Do not use steel wool or steel brushes.
- ▶ 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, e.g. cast iron pans or steel kitchen sponges.

Clean and service stainless steel parts

→ Applies to the stainless steel housing of the navioven, outside and inside and the door frame



CAUTION

Incorrect cleaning can cause damage to the surface.

- ▶ A **mild washing up detergent diluted in hot water** is ideal. Wipe the surfaces with a **damp, non-scratch cloth**. After cleaning **rub** the surfaces **dry** with a **soft cloth**.



User tip

- ▶ We recommend **Rieber cleaning agent for stainless steel** for cleaning stainless steel.
 - It is an especially thorough yet gentle cleaner, produces a dazzling shine, and cleans and protects in one.
Order no.: 72 10 24 08

Clean and service plastic parts

→ Applies to operator's controls such as switches and control, door seal, seal of the water tank cover










CAUTION

Incorrect cleaning can cause damage to the surface.

- ▶ A **mild washing up detergent diluted in hot water** is ideal. Wipe the surfaces with a **damp, non-scratch cloth**. After cleaning **rub** the surfaces **dry** with a **soft cloth**.

- ▶ Remove the door seal for cleaning if necessary.

8.4 Overview of cleaning and maintenance intervals

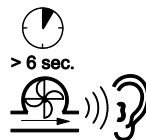
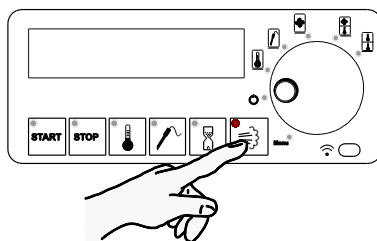
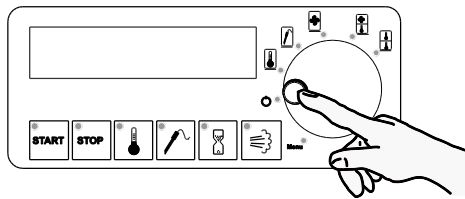
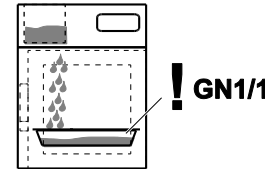
Interval	Activity to be performed	Page
Daily after use	Pump out residual water, rinse appliance.	 <i>Page 40 et seqq.</i>
	 Switch the appliance off	 <i>Page 34, 41</i>
	cleaning the navioven	 <i>Page 37, 41 et seqq.</i>
	Clean core temperature sensor	 <i>Page 44</i>
If required	Clean door seal, at least once a week during use	 <i>Page 37, 44</i>
	Clean the viewing window in the door	 <i>Page 43</i>
	 Risk of fire Remove fluff from the ventilation grille, at least once a month	 <i>Page 44</i>
	Descale appliance, at least every 3 months	 <i>Page 45</i>
Every 180 working days or 6 months	Have electrical system /control checked.	 <i>Page 34 et seqq.</i>
	Ensure preservation of the product identification	 <i>Page 11</i>

8.5 Pump residual water out of the appliance, rinse the appliance

Pump out residual water

Pump residual water out of the appliance daily after use. If residual water remains in the appliance, this can impair the taste of the food.

- Place an empty GN container on the lowest support rail in the appliance.
- Turn the unit off.
- Turn the **dial** to the **POWER** setting.
- The corresponding LED lights up.



- Press the **Humidification button** continuously, until you hear the water pump switch on. The pumping out process lasts around 5 or 6 seconds. Do not interrupt the process, otherwise the pumping out process will begin again at the next START of the appliance.
- Check that the water has been completely pumped out of the water tank and the interior. Repeat the process if necessary.
- Empty the GN container.

Rinse the appliance

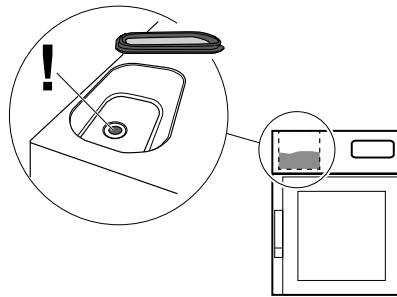
- Place an empty GN container on the lowest support rail in the appliance.
- Pour **around 0.5 litres of drinking water** into the water container.

Note: The water pump requires three pumping out processes for the 0.5 litres of water.

- Press the **Humidification button** continuously, until you hear the water pump switch on.
- When the water pump switches off again, press the **Humidification button** again continuously, until you hear the water pump switch on. Repeat the process again, to pump out the water completely.
- Empty the GN container.

Clean the water container and lid

- Clean the opening in the rubber plug and clear it with a thin wire if necessary.



- **i** User tip. We recommend descaling the appliance regularly, at least **once a month** for intensive use, at least **once every 3 months**, depending on use.

 See 'Descal the appliance as required', page 45

8.6 Cleaning

8.6.1 Observe the prerequisites

⚠ Prerequisite

- The residual water has been pumped out of the appliance, the appliance has been rinsed.

 See 'Pump residual water out of the appliance, rinse the appliance', page 40

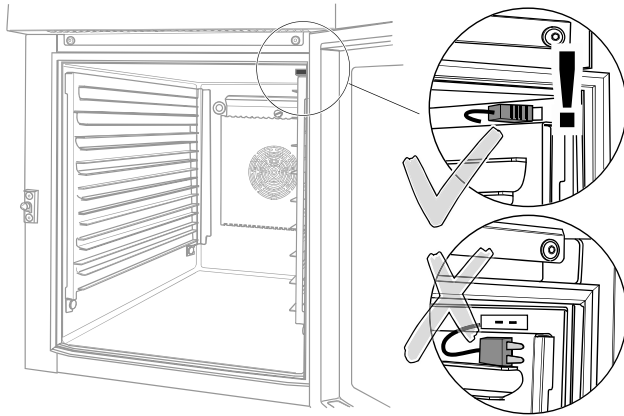


- Turn the **dial** (6) to the **POWER** setting.
- If necessary, press the **dial** again to switch off the appliance.
 - The respective display is not lit.
- Open door and also allow hot appliance to cool down.

- **⚠ WARNING**
Before cleaning the device, switch it off and disconnect from the mains.

- **⚠ WARNING**
Take care when handling the pointed core temperature sensor.

- Remove the core temperature sensor from the navioven.



CAUTION

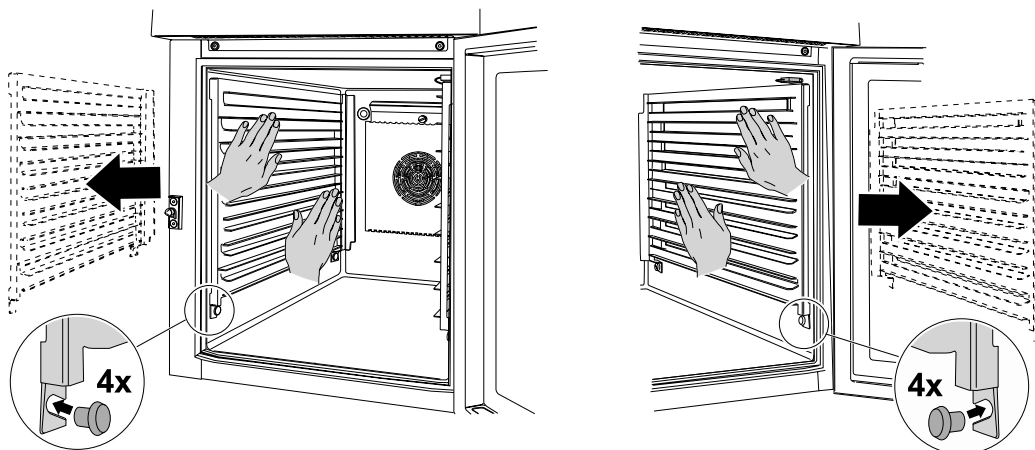
An unplugged dummy connector may be damaged or pulled off when removing the register.

If the opening for connecting the core temperature sensor is not sealed, the sensor may be contaminated; considerable damage is possible.

- ▶ Remove the connector of the core temperature sensor. Remove the core temperature sensor from the navioven.
- ▶ Insert the dummy connector into the receptacle provided.

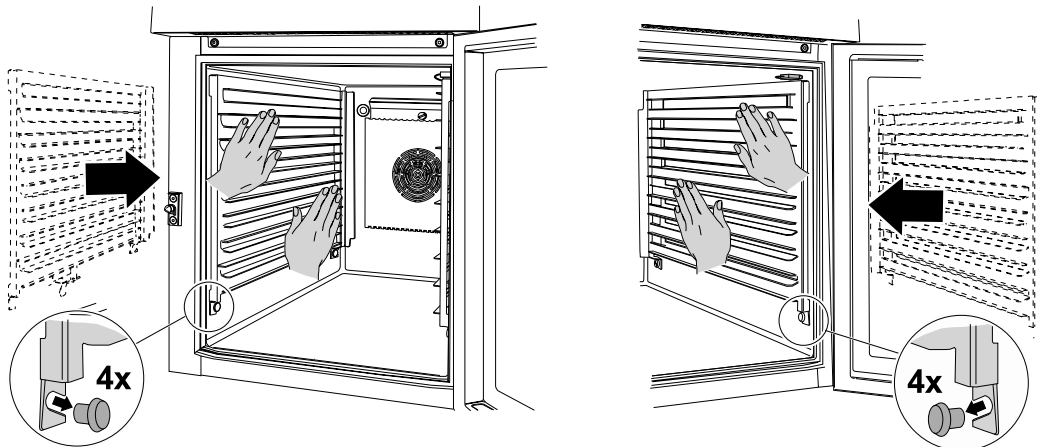
8.6.2 Installing and removing the register

8.6.2.1 Removing the register



- ▶ Grasp the register with both hands. Pull the long side of the register towards you and remove the part.
 - The guide is smooth-running.
- ▶ Remove the **left register**. The core temperature sensor can remain in the holder, if it is completely mounted in the holder and the cable is fixed by hand.
- ▶ Remove the **right register**.

8.6.2.2 Installing the register

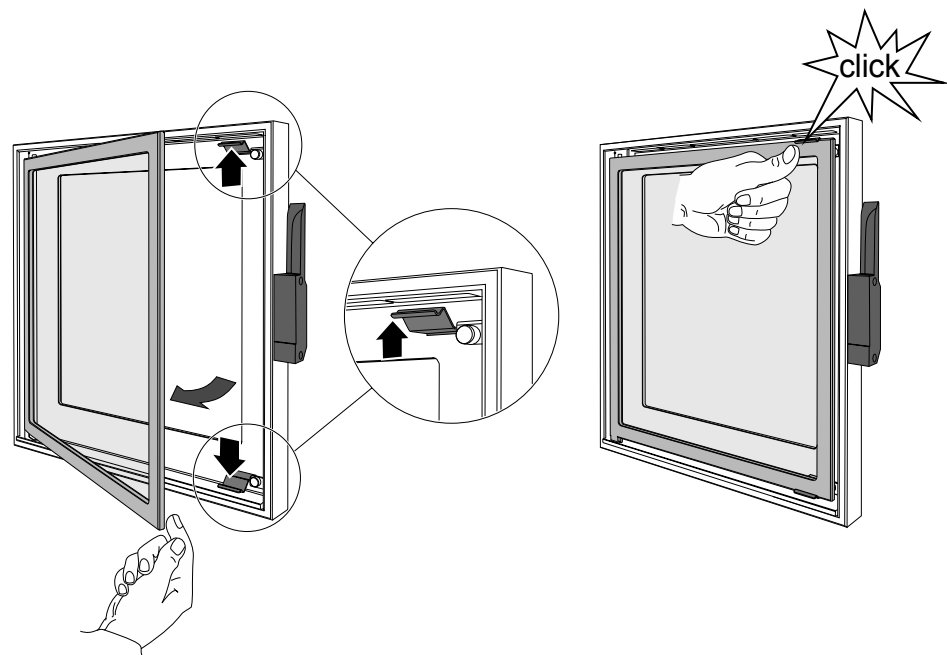


CAUTION

If installed incorrectly, the plates at the bottom of the register may be bent, so that the register would have to be replaced.

- ▶ Mount the register evenly on the inside at the top edge with both hands. Pay attention to the **front closure of the inside of the housing and the register**.
- ▶ Then push the long side of the register into the interior until you feel the end stop.
 - The guide is smooth-running. The register is guided back at a slight angle. The 4x guide bolts hold the register.


8.6.3 Clean the viewing window in the door



- ▶ Clean the window as you normally would.

8.6.4 Cleaning the door seal

Clean door seal, at least once a week.

-  User tip. Clean the door seal in the dishwasher.
- Alternatively: A mild washing up detergent diluted in hot water is ideal. Wipe the surfaces with a damp, non-scratch cloth. After cleaning, rub surfaces dry with a soft cloth.

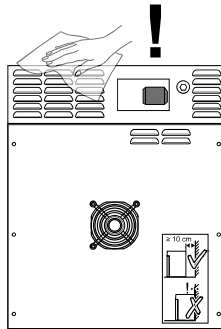
8.6.5 Remove fluff in the ventilation area



Risk of fire

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

- ▶ Clean the ventilation grille on the back of the appliance with a cloth or paintbrush, at least once a month.
-



8.6.6 Clean core temperature sensor



WARNING

Risk of stab wounds when handling the pointed core temperature sensor.

- ▶ Be careful.
-



- **Mild** washing up detergent diluted in hot water is ideal for cleaning. After cleaning, rub surfaces dry with a **soft cloth**.

8.7 Descale the appliance as required



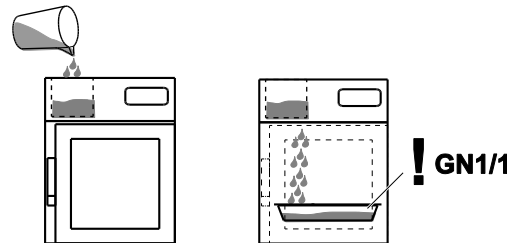
User tip

Signs of calcification are visible limescale and extended processing time, increased noise generation, intense steam generation.

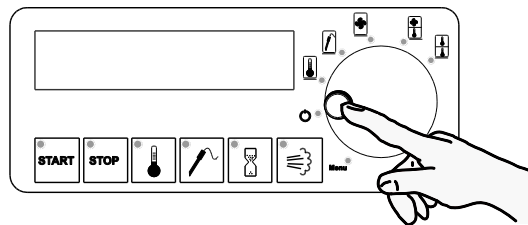
- ▶ Descale the appliance before a thorough cleaning; at least **once a month** for intensive use, at least **once every 3 months** depending on use.

⚠ WARNING

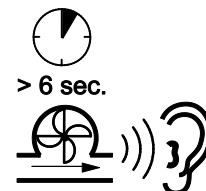
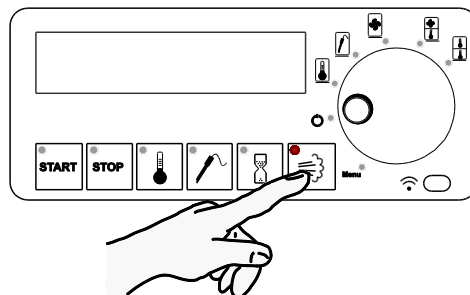
- ▶ Use a commercially available descaler for domestic appliances. Observe the manufacturer's instructions.
- ▶ Prepare the **descaling solution** with **0.5 litres of** drinking water and the quantity of descaler specified by the manufacturer. Pour these in.



- ▶ Place an empty GN container on the lowest support rail in the appliance.



- ▶ Turn the **dial** to the **POWER** setting.
█ The corresponding LED lights up.



- ▶ Press the **Humidification button** continuously, until you hear the water pump switch on.
- ▶ Wait until the water pump switches off again and leave the descaling solution to work in accordance with the manufacturer's instructions, around 10 minutes.
- ▶ Then press the **Humidification button** continuously, until you hear the water pump switch on and the descaling liquid is pumped out.

- When the water pump switches off again, press the **Humidification button** again continuously, until you hear the water pump switch on and the remaining descaling solution is pumped out. Wait until the descaling solution is completely pumped out.
- Empty the GN container.

Rinse the appliance 3x.

- Place the empty GN container on the lowest support rail in the appliance.
- Pour **around 0.5 litres of drinking water** into the water container.

Note: The water pump requires three pumping out processes for the 0.5 litres of water.

- Press the **Humidification button** continuously, until you hear the water pump switch on.
- When the water pump switches off again, press the **Humidification button** again continuously, until you hear the water pump switch on. Repeat the process again, to pump out the water completely.
- Empty the GN container.
- Repeat the complete rinsing process twice more.
- Check that the water has been completely pumped out of the water tank and the interior. Repeat the process if necessary.



See 'Pump residual water out of the appliance, rinse the appliance'; page 40

8.8 Keep ready for next use in dry condition

- Dry the inside of the appliance and leave the door open until the residual moisture has dried off.
- Store appliance at room temperature.

9 Fault - What now?



⚠ DANGER

Danger of electric shock. Dangerous electrical voltage.

- ▶ Disconnect appliance from mains before any repair work.
- ▶ Have all electrical repairs carried out by an authorised electrician only.

Repairs during the warranty period may only be carried out by the manufacturer's service department.

If there is a fault, F1 is shown in the display.

Fault	Possible cause	Possible remedy
F1 in the display	Malfunction	<ul style="list-style-type: none"> ➤ Call Rieber Service or contractual partner # User
Display is blank	Electrical connector / electrical cable defective	<ul style="list-style-type: none"> ➤ Disconnect connecting plug and lock appliance. # Qualified electrician
Appliance does not heat up/ Temperature too high	Heating defective Machine parameter P entered wrongly Controller defective	<ul style="list-style-type: none"> ➤ Replace # User ➤ Repair # Rieber Service or authorized partner
Control unit Not functioning	Control unit defective	<ul style="list-style-type: none"> ➤ Repair # Rieber Service or authorized partner
Humidification does not work	No water in the water container Scale or dirty	<ul style="list-style-type: none"> ➤ Pour drinking water into the water container # User ➤ Descale, clean # User
Residual water is not pumped out	Water pump defective	<ul style="list-style-type: none"> ➤ Repair # Rieber Service or authorized partner

Customer service, spare parts



IMPORTANT

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

- If you have a fault you cannot remedy yourself, please get in touch with your Rieber partner or Rieber central customer service.

Disposing of the appliance



Your appliance is made of high-quality material which can be reused / recycled. For disposal, disconnect the appliance from mains supply. Unplug the mains plug. Cut off the cable directly at the casing. Dispose of this appliance properly via your local disposal facility.



WARNING

Persons with limited sensory and mental ability might get locked in.

- ▶ When disposing of the unit, destroy the door lock.
-

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,
- do not use the device as it is intended,



See chapter 'Intended use'

- make conversions or functional modifications,
- do not use 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 manufacturer's service department.

The following wear parts are not included in the warranty:

- not applicable

11 Excerpt from the EU Declaration of Conformity

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

Rieber GmbH & Co. KG hereby declares that the product

- navioven

complies 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).

EU Declaration of Conformity

in accordance with the European Directive on Electromagnetic Compatibility 2014/30/EU.

Rieber GmbH & Co. KG hereby declares that the product

- navioven

complies with the basic requirements of the European Directive on Electromagnetic Compatibility 2014/30/EU in respect of its electrical equipment.

A copy of the EU Declaration of Conformity can be obtained from our sales team if required.

12 Manufacturer's address

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13 Brief instructions

<p>navioven</p> <p>START</p>	<p>1 SETTINGS</p>	<p>2</p>	<p>3</p>	<p>4 HOLD</p>
<p>SELECT PROGRAM</p>	<p>1 SETTINGS</p>	<p>2</p>	<p>3</p>	<p>4 HOLD</p>
<p>RESET</p>	<p>1 SETTINGS</p>	<p>2</p>	<p>3</p>	<p>4 HOLD</p>
<p>AFTER USE</p>	<p>1 SETTINGS</p>	<p>2</p>	<p>3</p>	<p>4 HOLD</p>
<p>START PROGRAM</p>	<p>1 SETTINGS</p>	<p>2</p>	<p>3</p>	<p>4 HOLD</p>

Ausgabe: 2017-04-21