



Illustrative examples

thermoport® – »Thermi« Drink Dispenser



The illustrations show configuration examples, which do not necessarily have to be included in the scope of delivery.



Observe the operating instructions

Translation of the Original Operating Instructions

DOWNLOAD: USER MANUAL

QR code on type plate



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 area of hygiene and service management. The automated digital answer to the analogue paper trail.



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1 Revision Index

Revision	Change
2018-01-23	New edition; Assembly of appliances
2018-04-16	Edit the THG-K12. Further additions
2018-12-03	Bayonet catch with self-locking device, 3.6.3, 3.6.5, 3.6.6, 7.5; 8.3, 8.5.1, 13. Temperature profile according to DIN EN 12571, 5.2.1

2 Important Information

2.1 The components of the technical documentation

- Operating instructions for **thermoport® – »Thermi« drink dispenser**
- 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 interesting solutions.
www.rieber.de
At the top of the display list, select: Search → price guide
Or: Contact the Customer Service Department of 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.

2.3 Representation conventions in the text

- Lists are represented in this way.
- Instructions on certain actions are represented in this way.
 - █ The result of the action is represented in this way.



See '...' cross-references are represented in this way.



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

2.4 Structure of safety instructions

The signal words DANGER - WARNING - CAUTION classify the possible 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 an **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 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.

- Do not use the device as a stepladder or to store objects on.
- 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's life please ensure that the appliance 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 moisture. Allowing water to get into an electric appliance will increase the risk of electric shock.
- When removing food, make sure that no liquids, e.g. sauce come into contact with the thermoport[®]. This will increase the risk of an 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.
- 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 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.
- Any repairs and/or overhaul during the warranty period may only be carried out by the manufacturer's service department.



'Warranty and liability', page 50

3.5 Personal protective equipment (PSA) must be readily available for personnel

The requirements for safety shoes are regulated by standards. The safety shoes in this case are intended to protect the toes. S1 safety shoes are protective shoes with the requirement that a protective toecap is present. As with S2 and S3 safety shoes, the protective toecap has a load capacity of 200 joules. These requirements are regulated in EN 20345:2004 for safety shoes.

- Ensure that the personnel wear the personal protective equipment appropriate to the relevant situation.
- Wear protective gloves to avoid burns and scalds to hands and arms. Temperature of heating unit and beverage up to **100 °C** possible.

3.6 Appliance-specific safety instructions

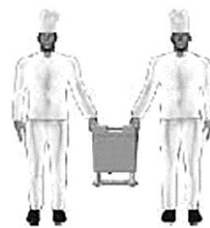
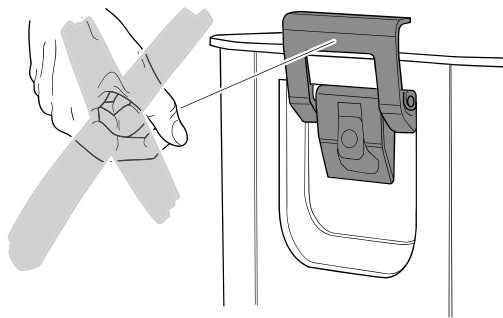
This chapter describes general, appliance-specific safety instructions. In the following section, additional safety information relating to a particular operation or situation is placed before the appropriate operation step or description of the situation.

3.6.1 Risks in transit

- There is a risk of injury when lifting and carrying heavy loads. Such work may only be carried out by suitable, appropriately trained and authorized personnel. If you are not physically fit, consult your designated representative.



Chapter 'Information on accessories', page 27 ff.,
section "MOBILE APPLIANCES" ...little helpers



- Do not lift the »Thermi« using the lid catch. Use the carrying handle.

The filled »Thermi«
should always be carried by two
people.

...little helpers

⚠ Always close the »Thermi« for transport and hold it by the carrying handle.


- Keep the lid closed during transport.
- Hold the appliance by the carrying handle during transport.
- Have two people carry the filled »Thermi«.
- Do not stack filled »Thermi« appliances.
- Only stack empty »Thermi« that fit together, otherwise there is a risk of the appliances tipping over and falling. **Judge** the permissible stack height realistically on your own responsibility. We recommend: Stack 2 stackable empty »Thermi« on top of one another.

⚠ Load safety

According to § 22 of the Road Traffic Regulations (StVO) the load must be stowed and secured in such a way that it cannot slip, fall over, roll, fall off or cause avoidable noise even during emergency braking or if a sudden evasive motion is required. The responsibility for the load safety lies with the driver, the owner and the shipper.

- Secure the load.

3.6.2 Risks due to electricity when using heated »Thermi«

-  **Danger of electric shock. Risk of death.**
Keep heated "Thermi" away from rain or moisture. Allowing water to get into an electric appliance will increase the risk of electric shock.

Risks associated with transporting open liquids.

- Only transport liquids in closed containers.
Seal the lid with both fastening clips.
- Transport the filled drink dispenser with the electrical connection in the position of use.
- Always disconnect the power cable before transporting the appliance; use the mains plug to do this.
- Install the electric cable in such a way that risks like falling over or tearing off the cable, etc. are avoided.

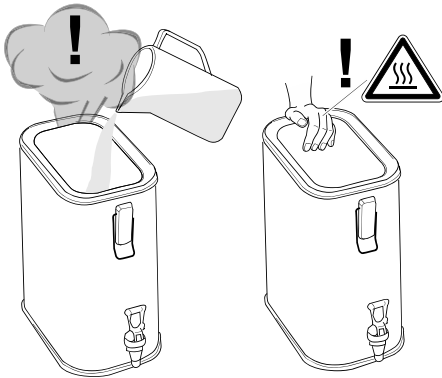
Risks due to moisture and ambient temperature below +2 °C.

- Do not set or store below +2 °C, otherwise stray electrical currents may result due to condensation water. Only use in dry areas and ambient conditions. Leakage currents can be dangerous.

Risks in wet areas: The operator is obliged to comply with the legal requirements, for example sockets must be arranged at a height of at least 1 m and have a series-connected residual current operated device (RCD) with a tripping current of 30 mA.

- Do not use extension cables in wet areas.

3.6.3 Risk of burns and scalds



- Risk of scalds to hands, arms and face.
 - If there is insufficient liquid in the electrically heated »Thermi«, allow the appliance to cool down before filling with liquid.
 - Wear protective personal protective gear (protective gloves) for contact with the hot surfaces of up to 100 °C inside the electrically heated »Thermi«.

- Risk of scalds.
 - Hot liquid instead of cold fruit juice could be discharged from the discharge tap.
 - The manufacturer recommends labelling with a plate to describe the contents and how to operate the discharge tap.

3.6.4 Warnings 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 have been 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.

3.6.5 Safety and monitoring devices

- »Thermi«, without heating, (made of plastic), are fitted with a bayonet catch on the discharge tap. The discharge tap has a locking device to avoid risk of scalding from being turned on accidentally.
- In the event of a fault in the control or electrical system the appliance switches itself off, and the maximum permissible temperature is not exceeded.
- If the appliance is filled with hot liquid up to the maximum capacity and immediately sealed with the lid, a little liquid may drip from the drain outlet. In the event of overpressure the drain outlet acts as a safety valve.
- To increase safety, install a residual current operated device with a tripping current of 30 mA upstream of the appliance.
- The connection cable is heat-resistant up to 120 °C and cannot be confused due to the shape of the connector.

3.6.6 Note the product identification and ensure its preservation

NOTE: If the product identification is damaged or illegible, the warranty will be invalidated. Contact Rieber Service as early as possible in the event of damage.

Product identification for electrically heated »Thermi«

The type plate on the appliance bears the legally required product data.

- The following information can be found on the type plate:
Designation, serial number, manufacturer's address, heating capacity, electrical connection value, protection class; CE marking.
- 'Warning of electrical voltage' warning sign

Information about risks. No product labelling in this regard is currently provided on the appliance

Take suitable measures for the minimization and avoidance of dangers in accordance with the so-called "Operator's obligations".

- Hot liquid instead of cold fruit juice could be discharged from the drain outlet. Risk of scalds resulting from confusion.
→ The manufacturer recommends labelling with a plate to describe the contents and how to operate the discharge tap.
- The weight of the empty appliance and the weight of the filled appliance are not indicated.
- Some appliances have a bayonet lock without additional position fixing at the drain outlet. There is a risk of scalds and a danger of slipping. The appliance has no product labelling to indicate correct operation of the drain outlet or indicating "Keep children away".
→ The manufacturer recommends labelling with a plate to describe the contents and how to operate the drain outlet.
- Risk of scalds. Do not heat empty drink dispensers. Allow the empty appliance to cool down before filling.
- Instructions on cleaning are not provided on the appliance.
- Non-electric (plastic) »Thermi« can be cleaned in the dishwasher.
No "Dishwasher-safe up to ≤ 90 °C" label is provided on the appliance. No labelling recommending the position of the appliance in order to avoid damage in the dishwasher is provided on the appliance.
- According to EU regulations the labelling of articles coming into contact with food is "not obligatory", if their characteristics are clearly designed for this purpose.
»Thermi« appliances have no labelling such as "soup spoon", for example.
(Regulation no. 1935/2004 EU)

3.7 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.

The maximum keep-warm time according to HACCP is **2 hours**.

3.8 Instructions on behaviour in an emergency

- In an emergency always interrupt the power connection immediately, by disconnecting the electrical connector.

⚠ First aid in the case of burns, scalds, crushing or 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. Make yourself familiar with the instructions.



User tip

- Inform yourself in details by reading the in-house operating 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.

⚠ Intended use in principle means:

- For service in catering, hotels and restaurants; also suitable for the care and school catering sectors. For thermally insulated beverage dispensing / beverage distribution of beverages.
- Transport the appliance with the lid closed and the mains plug disconnected. Always transport the appliance firmly closed and in its normal position for use.
- To prevent injuries such as burns on hot surfaces, use of the product by the public or for self-service should only be allowed under supervision.
- The intended use includes compliance with the technical data.
- The work supervisor, e.g. the chef, defines and is responsible for how the drink dispensers are actually used.
- Use is only permitted by suitable, appropriately trained and authorised operating personnel.

»Thermi« with heating function / radiant heat

- Use heated »Thermi« for keeping liquids warm; these containers are only limitedly suitable for heating up.
- Only use heated »Thermi« for hot liquids, in order to prevent risks of confusion during use.

»Thermi« for keeping cold

- For keeping chilled beverages cold. Keeping cold at +2 °C to +8 °C Introduce beverages pre-chilled to storage temperature.
- Do not place the appliance close to heat sources.

⚠ Prevent any predictable misuse and abuse:

- Risk of scalds to hands, arms and face. If there is insufficient liquid in electrically heated "Thermi", allow the appliance to cool down before filling with liquid in order to avoid scalds to hands, arms and face.
- Transport the »Thermi« with the lid closed and the mains plug disconnected.
- Always use the mains plug when disconnecting the connection cable. Do not pull the cable.
- Do not throw the »Thermi«, but handle it with care.
- Do not use »Thermi« as a climbing aid.
- Do not place the »Thermi« on a hot cooker or on angled surfaces.
- Do not place the »Thermi« inside the oven or heat it up.
- Not intended for private use at home.
- Keep any combustible or explosive fluids away from heated »Thermi« to prevent the risk of fire or explosion. Do not keep meals with a high proportion of strong alcoholic beverages hot.
- Do not use stainless steel »Thermi« 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.

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.



Examples

»Thermi«, (plastic)
20 l with drip tray



»Thermi«, (stainless steel)
THG-12H

Legend:

- 1 Drain outlet, complete
- 2 Locking clip
- 3 Lid with carrying handle
- 4 Ventilation plug

5.2 Technical data

5.2.1 General data

Temperature range

Temperature range for beverages	up to +100 °C
Permitted ambient conditions	Intended for use in typical living room conditions. Thermi, with electrics: from +2 °C to +100 °C. Non-electric »Thermi«: from -20 °C to +100 °C are dishwasher-safe up to ≤ 90 °C.

General information for electrically heated "Thermi"

Rated voltage / mains frequency	1N AC 230 V 50/60 Hz
Electrical connection	Loose connection cable around 2 m; Type H05RN-F 3x1.0 mm ² The connection for the connection cable is at the back of the appliance.
Protection class in working condition with mains plug inserted	IP44 as per DIN EN 60529 → Protected against ingress of solid objects and a wire, protected against water splashes on all sides.
Thermostatic heating permanently installed	Heating temperature up to +100 °C

Option:



»Thermi« can be equipped with **CHECK**.

The QR code on the appliance creates the prerequisite for a transparent and traceable process.

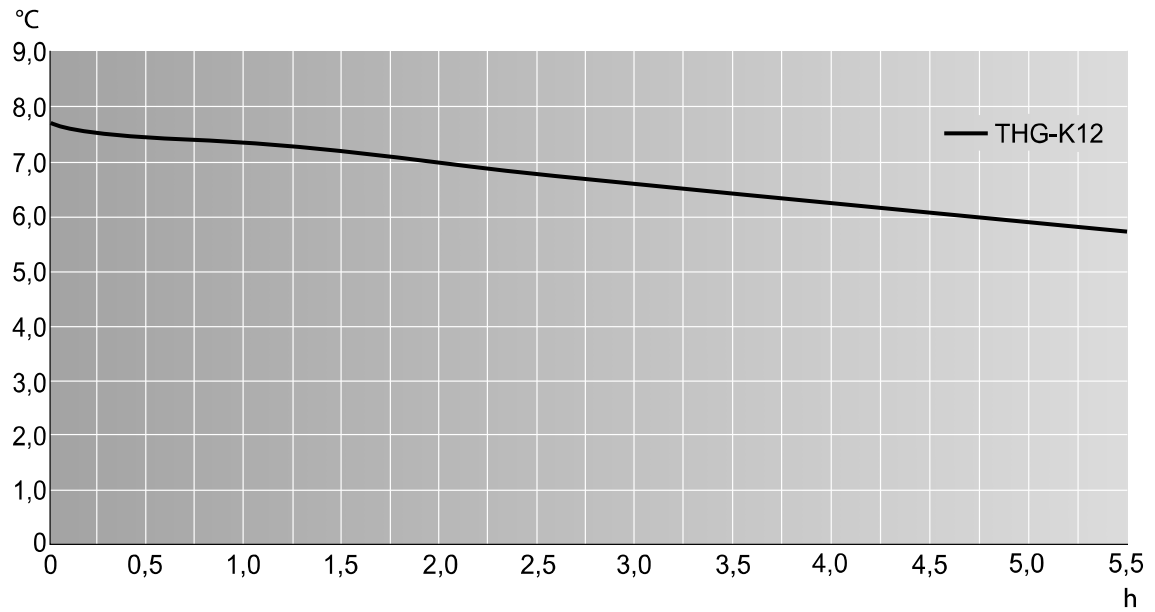
Order no. 94 01 01 14

➤ Please contact Rieber customer service.

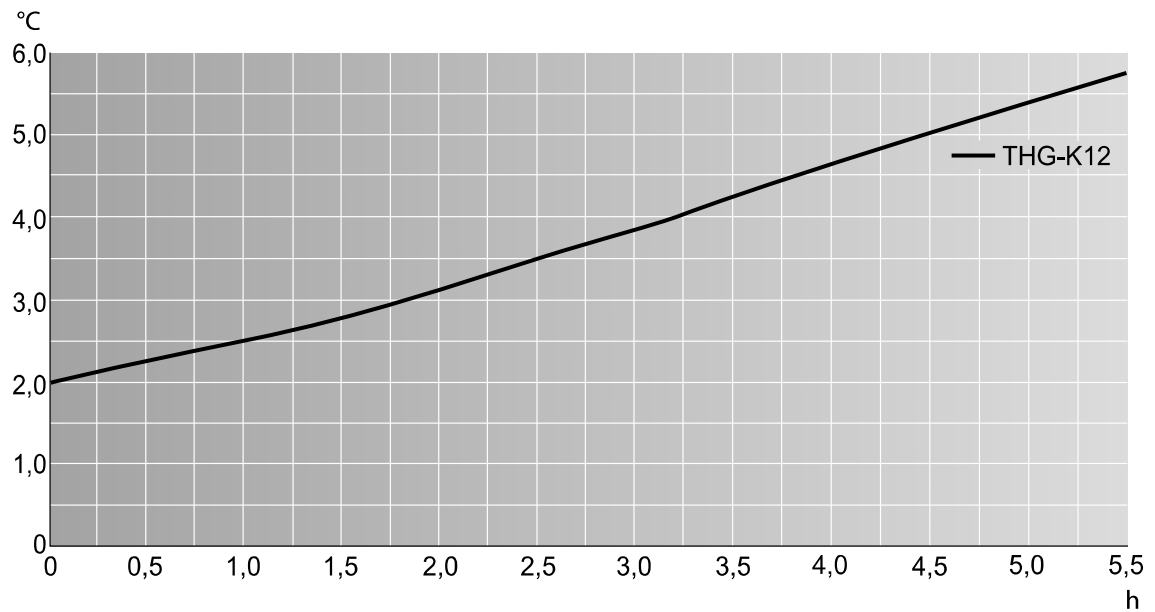
Insulating behaviour of thermoport®

Measurement according to DIN EN 12571. → See diagram, example THG-K12

Temperature profile for keeping food warm (hot operating condition)



Temperature profile for keeping food cold (cold operating condition)



Explanation of graphic symbols used



Empty weight



Maximum loading

5.2.2 »Thermi« THG-24H, (stainless steel)



THG-24H
– heated

Characteristics:

Drink dispenser made of stainless steel, double-walled, CFC-free insulation. Lid with 2 tension locks, insulated carrying handle, vulcanised silicon seal, ventilation plug.



Deep-drawn inner container, with seamlessly welded outer casing.

Unscrewable drain outlet with vulcanised tap seal. Sealing by means of sealing cone.

Can be used in Gastronorm and Euronorm compartments.

For heated type:

80 W, electrical connection value 0.1 kW

Designation Order no.	Capacity, maximum [Litres]	Outer dimensions L x W x H [mm]		
THG-24H 85 04 01 04 without CHECK	24	219 x 368 x 735	14	24

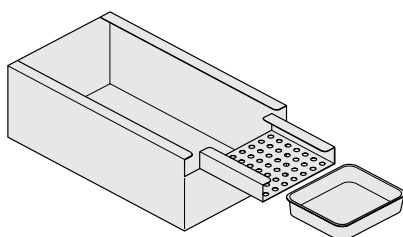
Accessories:

Base for »Thermi« THG in sizes 24, 16, 12, 8.

Made of stainless steel with perforated tumbler rest and drip tray

Order no.

85 04 03 04



5.2.3 »Thermi« THG-16H, (stainless steel)





THG-16H
– heated

Characteristics:



Also see page 17, 19

Designation Order no.	Capacity, maximum [Litres]	Outer dimensions L x W x H [mm]		
THG-16H 85 04 01 03 without CHECK	16	219 x 368 x 535	11,5	16

Accessories:



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5.2.4 »Thermi« THG-12H, (stainless steel)





THG-12H
– heated

Characteristics:



Also see page 17, 19

Designation Order no.	Capacity, maximum [Litres]	Outer dimensions L x W x H [mm]		
THG-16H 85 04 01 02 without CHECK	12	219 x 368 x 435	9	12

Accessories:



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5.2.5 »Thermi« THG-8H and THG-8, (stainless steel)



THG-8H
– heated





THG-8
—

Characteristics:



Also see page 17, 19

Designation Order no.	Capacity, maximum [Litres]	Outer dimensions L x W x H [mm]		
THG-8H 85 04 01 01 without CHECK	8	219 x 368 x 335	7	8
THG-8 85 04 01 12 without CHECK	8	219 x 368 x 335	7	8

Accessories:



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5.2.6 »Thermi« THG-7H and THG-7, (stainless steel)



THG-7H
– heated





THG-7
—

Characteristics:



Also see page 17, 19

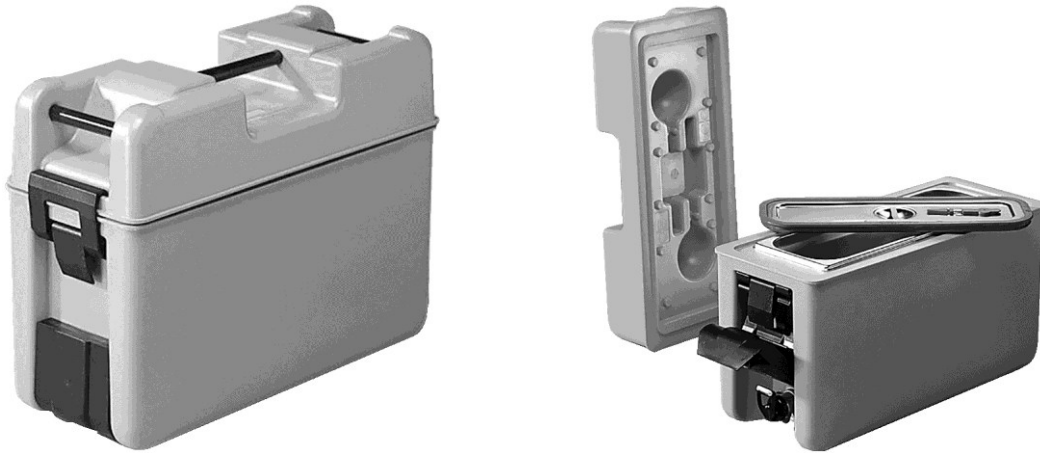
Designation Order no.	Capacity, maximum [Litres]	Outer dimensions L x W x H [mm]		
THG-7H 85 04 01 09 without CHECK	7	147 x 426 x 407	5,7	7
THG-7 85 04 01 12 without CHECK	7	219 x 368 x 335	5,5	7

Accessories:



Page 19



5.2.7 »Thermi« THG-K12, without heating, (plastic)



THG-K12

Characteristics:

Drink dispenser made of plastic, double-walled, CFC-free foam.
 Internal container, deep-drawn, made of stainless steel.
 Press-in lid (inner) with vulcanised seal, ventilation plug. External lid with moulds for 2 ladles on the inside (ladle and slotted spoon not included in scope of supply).
 Sturdy handle, 2 clip locks.
 Stainless steel drain putlet covered with protective cover

Designation Order no.	Capacity, maximum [Litres]	Outer dimensions L x W x H [mm]		
THG-K12 85 04 01 03 without CHECK	12	240 x 620 x 430	6.2	12

Accessories:

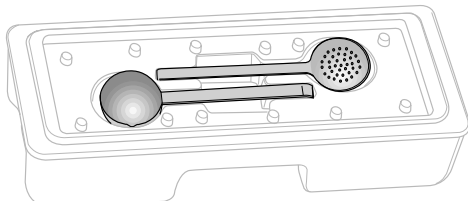
Ladle

Slotted spoon

Order no.

44 20 02 07

44 20 07 05



5.2.8 »Thermi«, without heating, (plastic)



»Thermi« 40 l



»Thermi« 20 l



»Thermi« 10 l



Drip tray with 2 tumbler holders
for »Thermi« 40 l



»Thermi« 20 l
with drip tray



»Thermi« 10 l
with drip tray


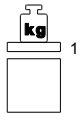
Characteristics:

Drink dispenser made of impact-resistant antibacterial polypropylene. Thanks to the antibacterial material beverages can be poured directly into the plastic container.

The drain outlet is fixed by means of a bayonet lock.

The elastic seal in the lid can be replaced if required.

Description of Device

Designation Order no.	Capacity, maximum [Litres]	Outer dimensions L x W x H [mm]		
»Thermi« 40 l 85 04 02 14 without CHECK	40	410 x 397 x 611	7.8	40
»Thermi« 20 l with drip tray 85 04 02 13 without CHECK	20	360 x 255 x 712	6.8	20
»Thermi« 20 l without drip tray 85 04 02 12 without CHECK	20	360 x 255 x 612	6.0	20
»Thermi« 10 l with drip tray 85 04 02 11 without CHECK	10	360 x 255 x 490	4.5	10
»Thermi« 10 l without drip tray 85 04 02 10 without CHECK	10	360 x 255 x 382	3.4	10

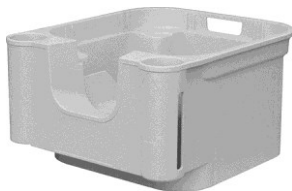
Accessories:

Drip tray with 2 tumbler holders
→ for »Thermi« 40 l

487 x 420 x 260

Order no.

85 04 02 15



¹ Empty »Thermi« without a drip tray are stackable.

5.3 Information on accessories

5.3.1 Transport/serving trolley

MOBILE APPLIANCES“ ...little helpers

Transport/serving trolley in plastic and stainless steel

→ Also suitable for Rieber thermoport® food transport containers



PW-TH-RP /Rolliport,

→ for all portable thermoport®; with foldable push handle in stainless steel



TH-TA-1

→ for 1 thermoport®





TH-TA-2

→ for 2 thermoport®



TH-TA-3

→ for 3 thermoport®

Designation	Outer dimensions		
Order no.	L x W x H [mm]		
PW-TH-RP 88 07 06 01	850 x 470 x 890	9	100
TH-TA-1 88 15 01 01	711 x 705 x 840	14	80
TH-TA-2 88 15 02 01	1246 x 705 x 840	21	130
TH-TA-3 88 15 03 01	1781 x 705 x 840	27	210

Antistatic wheels, 4 pcs, diameter 125 mm. on request



Further information: See Rieber price guide, "TRANSPORTATION" chapter

www.riever.de

Search: Price guide

5.3.2 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 area of hygiene and service management. The automated digital answer to the analogue paper trail.

The HACCP-relevant data are recorded using two different methods:

Mobile CHECK and Auto-CHECK. The browser-based CHECK Cockpit enables the management, visualisation and evaluation of the collected process data.

- Mobile CHECK: Manual temperature measurement using bluetooth-capable core temperature sensor and CHECK app. Simple hygiene and service management with flexible, individually adaptable checklists and additional photo and text function via the CHECK app.
- Auto CHECK: Retrofittable or permanently installed sensors, which send data to the database at predefined intervals.

Order no. 94 01 01 14



*Further information: See "Services" under www.rieber.de
Please contact Rieber customer service.*

6 Useful information on delivery and initial operation

This chapter describes the measures to be taken before use.

Check/handle 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.

Unpack

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

First cleaning



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.

- Clean the »Thermi« before initial operation.



See 'Cleaning, maintenance and care', page 35

Information about packaging material

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

7 Notes on use

7.1 Safety information with regard to use

Keep to the basic rules for operating the product

- Use is only permitted by suitable, appropriately trained and authorised operating personnel.
- To prevent injuries, any use in public and/or for self-service is only allowed under supervision.
- Wear safety shoes and protective gloves.
- Only operate the »Thermi« with adequate lighting.

Avoid risks from electricity

➤ **WARNING**

- Danger of electric shock. Electric »Thermi« have splash protection. Allowing water to get into an electric appliance will increase the risk of electric shock. Wipe electrical parts with a slightly damp cloth and then rub dry.
- Connect the appliance to a socket with a series-connected residual current operated device (RCD) with a tripping current of 30 mA.

Reduce risks during transport

- Transport the »Thermi« with the lid closed and the mains plug disconnected.
- The filled »Thermi« should always be lifted and carried by two people.
- Use the Rieber transport equipment range.

 Chapter 'Information on accessories', page 27

Risk of burns and scalds



Risk of scalds to face and hands.



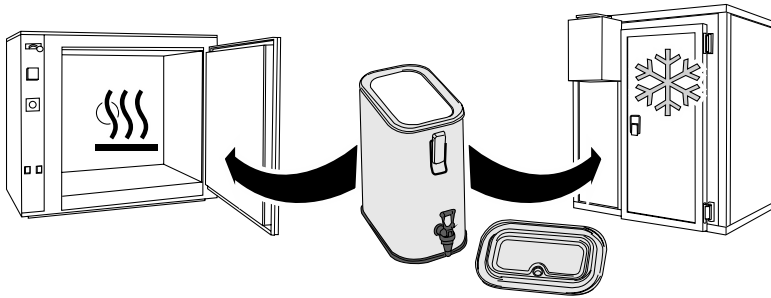
- If there is insufficient liquid in an electrically heated »Thermi«, allow the appliance to cool down first. Wait for **at least 5 minutes**.
- Only then fill with liquid. This will prevent scalds to hands, arms and face.

7.2 Pre-heat/pre-cool »Thermi« if necessary

...pre-heat/pre-cool in heating cabinet or cold store

Permissible temperature range:

Thermi, with electrics:	from +2 °C to +100 °C.
Non-electric »Thermi«:	from -20 °C to +100 °C
	are dishwasher-safe up to ≤ 90 °C.



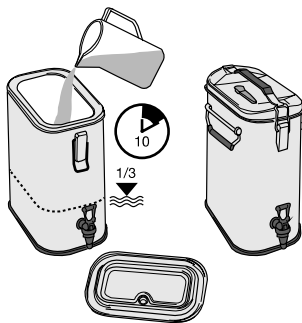
➤ **⚠ WARNING**

Danger of electric shock. Do not cool the electric appliance below **+2 °C**, otherwise stray electrical currents may result due to condensation water. This can be dangerous.

- Do not cool »Thermi« below **+2 °C**, otherwise condensation will form on the appliance under the usual indoor conditions.

...alternatively pre-heat/pre-cool with liquid

The permissible temperature range is **+2 °C** to **+100 °C**.



Example »Thermi« THG-8

- For pre-heating/pre-cooling fill with water at a temperature of **+90 °C** for hot beverages and **+4 °C** for cold beverages.



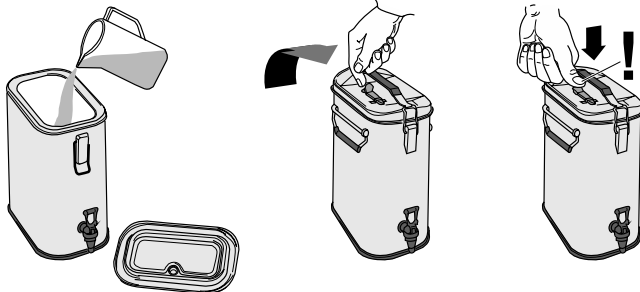
User tip

A pre-heating or pre-cooling time of **around 30 minutes** gives the optimal temperature control under the usual ambient conditions.

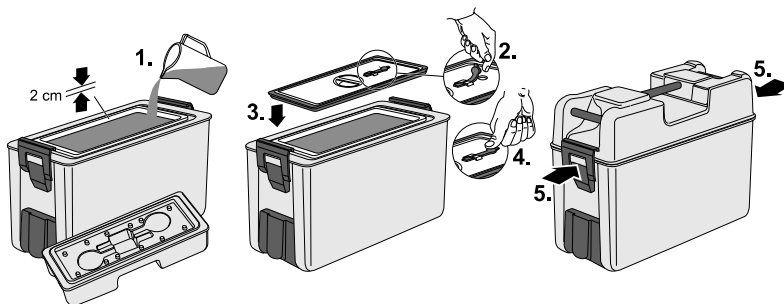
- Fill to **around 1/3 of the filling capacity with water** to pre-heat/pre-cool the "Thermi".
 - With the electrically heated »Thermi« you are even more independent with regard to timing. Connect the electrically heated »Thermi« if necessary.
-
- Disconnect the connection cable before emptying the »Thermi«.
Use the mains plug, do not pull on the connection cable.

7.3 Fill with beverage, seal drink dispenser

Fill with beverage



Example »Thermi« THG-8



Example »Thermi« THG-12K

Fill with beverage

- Fill with hot beverages at a temperature of **+90 °C** or cold beverages at a temperature of **+4 °C**.
- Fill to max. 2 cm below the edge, around a thumb-width.

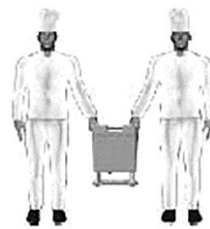
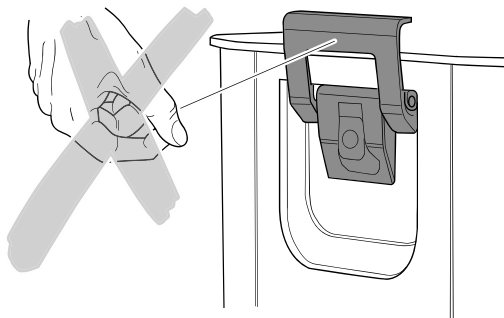
Seal container

- **NOTE**
After closing a »Thermi« which is filled to maximum capacity with very hot liquid, the drain outlet may drip slightly. In the event of overpressure the drain outlet acts as a safety valve. Open the ventilation plug to allow pressure equalisation.
- Seal the container with the lid and both fastening clips.
- Push the ventilation plug in.

The **heated** »Thermi« can be reheated during the dispensing phase.

- Install the connection cable in such a way that risks like falling over or tearing off the cable, etc. are avoided.

7.4 Transporting »Thermi«



- Do not lift the »Thermi« using the lid catch. Use the carrying handle.

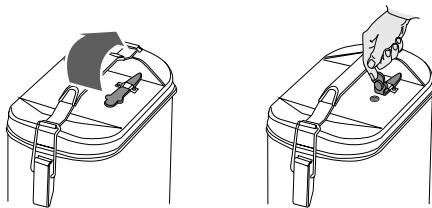
The filled »Thermi« should always be carried by two people.

...little helpers

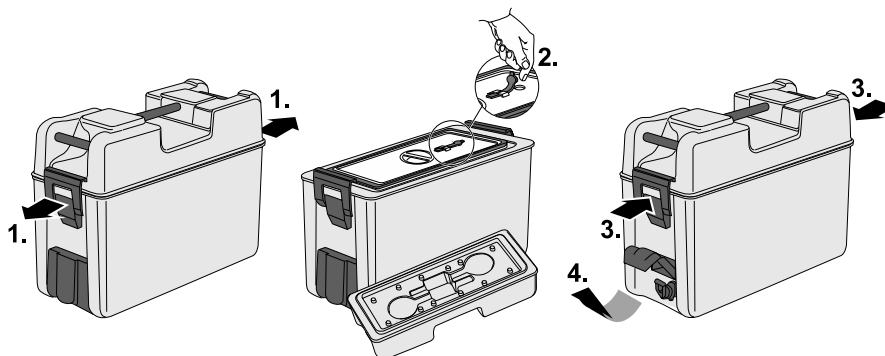
- **⚠ Risk of tipping when stacking**
Stack a maximum of 2 »Thermi« on top of each other. Make sure that the stacking slides of the upper »Thermi« are located in the guides of the lower »Thermi«.
- **User tip:** Use the possibilities of the Transport equipment range from Rieber.

7.5 Beverage dispensing

In order to ensure trouble-free beverage dispensing at the drain outlet, the ventilation plug must be opened beforehand so that pressure compensation is possible.



Example »Thermi« THG-8



Example »Thermi« THG-K12

- If the »Thermi« has a ventilation plug on the lid, open this before dispensing beverages.

➤  **WARNING**

To prevent injuries, any use in public and/or for self-service is only allowed under supervision.

- Be ready to provide assistance if a user shows a lack of understanding. Identify the beverage dispensing area if necessary.



Page 13

7.6 Clean the »Thermi« daily after use

- Disconnect appliance from the power.
- Move and chill the beverage correctly daily after use.
- Clean the appliance after use, at least once a day.



'Cleaning, maintenance and care', page 35 ff.

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.

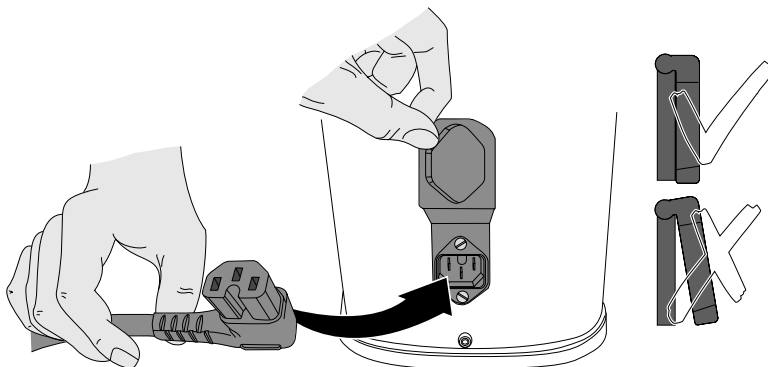
8.1 Safety information relating to cleaning, maintenance and care

⚠ Avoid risks due to electricity with heated »Thermi«



⚠ Danger of electric shock. Risk of death.

- Always disconnect the mains connection before cleaning, by removing the mains plug from the main power supply.
- Completely close the electrical connection with the sealing cover. Ensure that it is protected against water jets (nozzle) from any angle.
- Have electrical equipment ² 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.



- Completely close the electrical connection with the sealing cover before cleaning.

⚠ Risks of burns and scalds



⚠ Risk of burns

Risk of burns to hands and arms on the hot interior surfaces. → Applies to heated »Thermi«.

Risk of scalds when emptying hot liquid.



- Wear personal protective equipment, i.e. protective gloves and safety shoes.

² 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



ATTENTION

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 and plastic parts

→ Applies to the housing of the stainless steel drink dispenser and the lid

→ Applies to the housing of the plastic drink dispenser, the plastic lid, the vent valve on the lid, the seal on the lid, the plastic drain outlet and component parts



ATTENTION

Incorrect cleaning can cause damage to the surface.

- Clean the housing with a **mild detergent diluted in hot water**, wiping it with a damp, scratch-free cloth. Rinse with clear water.
- After cleaning, rub surfaces dry with a soft cloth.
The sponge or cloth should be rinsed out thoroughly beforehand.



'Cleaning agents for stainless steel', page 36











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

8.4 Overview of intervals

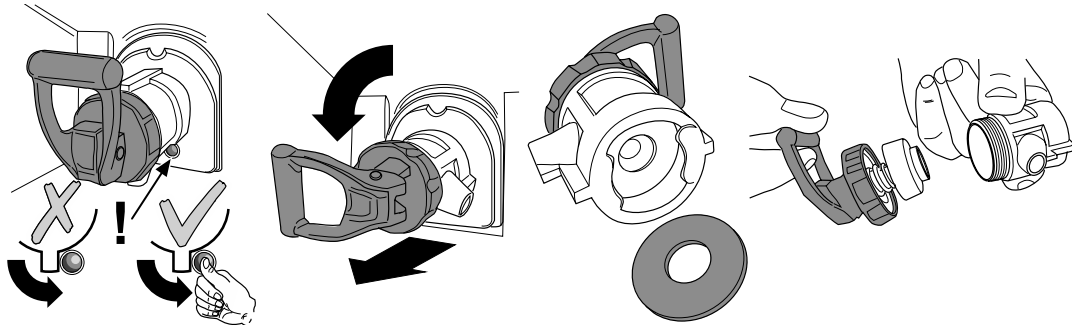
Interval	Activity to be performed	Page
Daily after use	Clean, at least 1x daily.	
	The seal vulcanized on the push-in lid is inseparable, THG-K12.	
	Inspect and loosen the seal on the cover of the »Thermi« made of plastic. Replace damaged or brittle seal.	
	If necessary, loosen the drain outlet. Inspect the seal on the drain outlet . Replace the seal if damaged or brittle.	 Page 39 ff.
	Choose the correct cleaning method	 Page 36 et seq.
	Clean by hand with mild washing up detergent diluted in hot water. Thoroughly rinse the inside of the container with clear water after cleaning, until the cleaning agents used have been removed without leaving any residue. Wipe the surfaces with a damp, non-scratch cloth . After cleaning, rub the surfaces dry with a soft cloth .	 Page 41
	"Non-electric (plastic) »Thermi« can alternatively be cleaned in the dishwasher , dishwasher safe up to +90 °C .	 Page 41
Leave the cover open until the residual moisture has dried off.		
If required	Descale the »Thermi« if necessary	 Page 44
	Disinfect the »Thermi« if necessary; at regular intervals or if heavily soiled.	 Page 44 # Hygiene officer
Every 180 working days or 6 months	Have electrical equipment inspected by a qualified electrician in accordance with DGUV regulations	 Page 35 # Qualified electrician
	Ensure preservation of the product identification	 Page 13

8.5 Information on the drain outlet

8.5.1 Drain outlet with bayonet lock

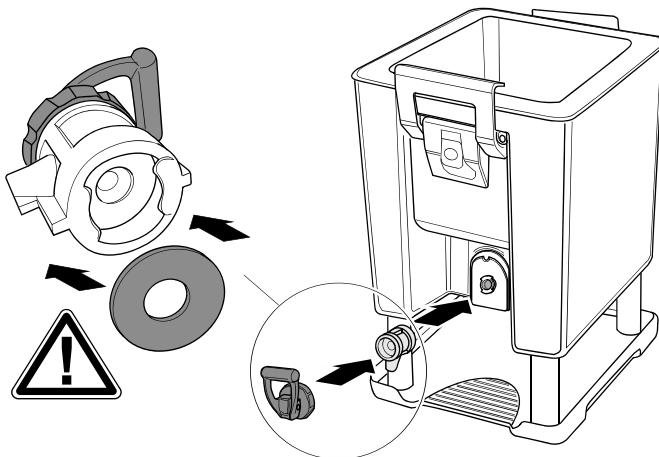
»Thermi«, without heating, (made of plastic), are fitted with a bayonet catch on the discharge tap. The discharge tap has a locking device to avoid risk of scalding from being turned on accidentally.

Note on disassembly:



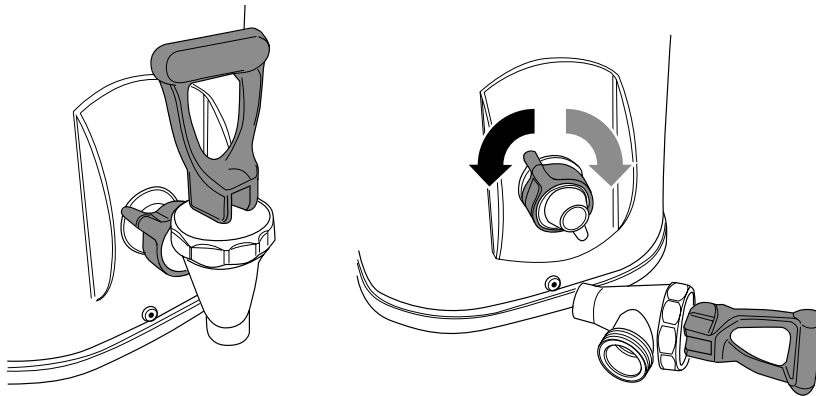
- Press the locking device firmly with your finger. Turn the discharge tap 90 ° anti-clockwise.
- Remove the drain outlet.
- Remove the parts if necessary.

Note on assembly:



- **⚠ WARNING**
Insert the seal if it has been removed.
Ensure correct positioning.
- Mount the drain outlet in the reverse order to disassembly.

8.5.2 Drain outlet with screw closure

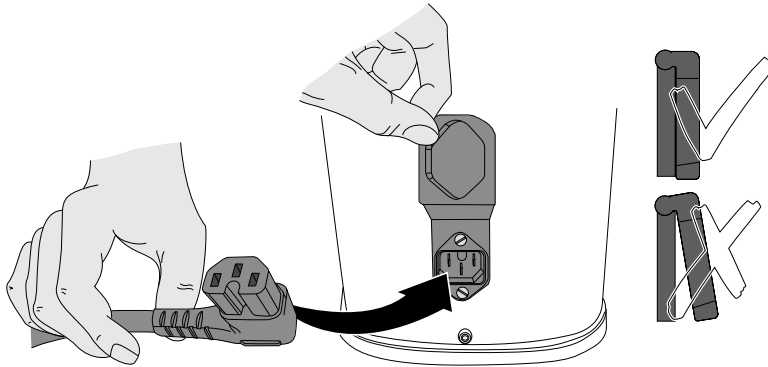


The drain outlet with screw closure has no removable seal.

- **ATTENTION**
Do not damage the sealing cone.
- Turn the wings of the fixing element.
- Remove the drain outlet.

8.6 Information on cleaning

8.6.1 Manual cleaning



- **⚠ Danger of electric shock.**
For electrically heated "Thermi", completely close the electrical connection with the sealing cover. Do not immerse containers with an electrical connection in water, do not clean them with a high-pressure jet or in the dishwasher.

- **Remove the drain outlet if necessary.** Disassemble the tap into its component parts if necessary.

 Page 39

- A seal that is vulcanised onto the lid cannot be removed.
For **lids** that have a **removable round seal**, **remove** the seal for a particularly thorough clean.
- **Clean by hand** with mild washing up detergent diluted in hot water.
- Thoroughly rinse the inside of the container with clear water after cleaning, until the cleaning agents used have been removed without leaving any residue.
- Wipe the surfaces with a **damp, non-scratch cloth**. After cleaning, **rub** the surfaces **dry** with a **soft cloth**.
- Dry the inside of the appliance and leave the lid open until the residual moisture has dried off.

8.6.2 Cleaning in the dishwasher

→ Applies to: Non-electric »Thermi«, (plastic);

→ Applies to: Drain outlets, complete and in component parts

➤ **⚠ WARNING**

Danger of electric shock. Never clean electrically heated »Thermi« in the dishwasher.

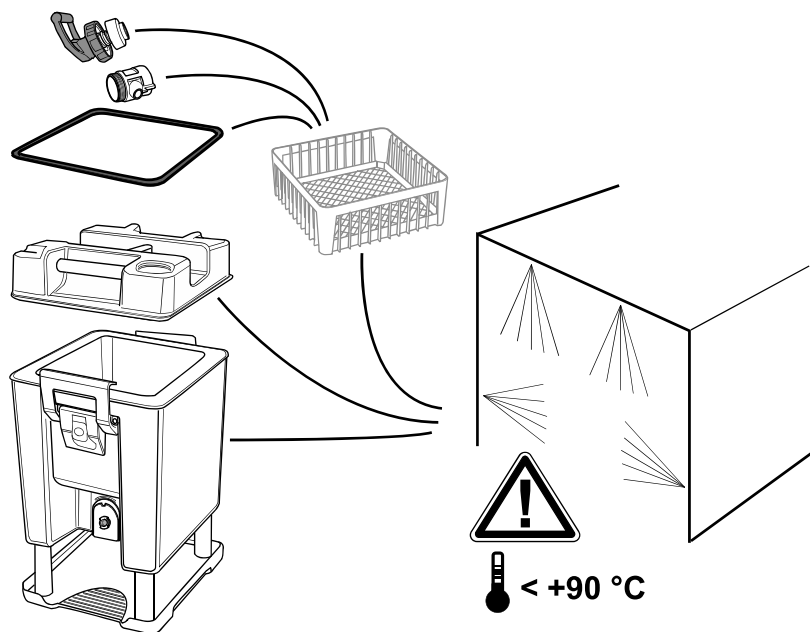


ATTENTION

Non-electric (plastic) »Thermi« can be cleaned in the dishwasher. Do not clean other »Thermi« in the dishwasher, as this could cause considerable damage.

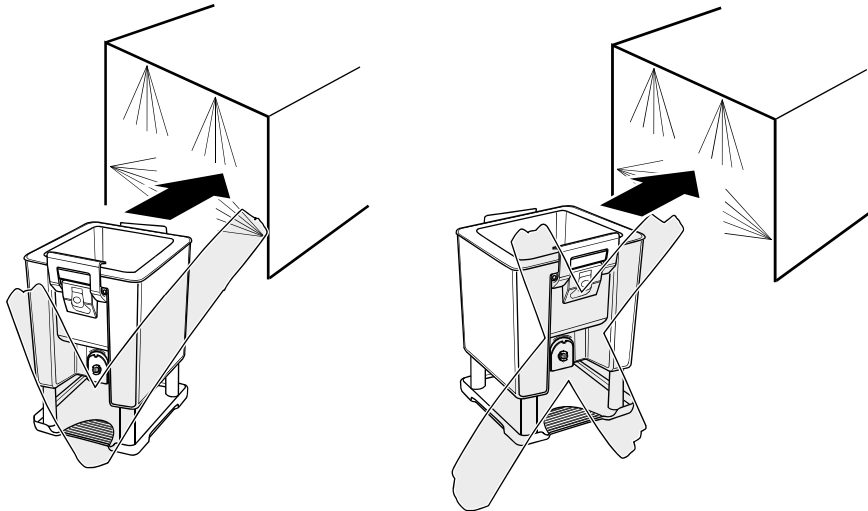
If the drink dispenser is positioned across the running direction in the dishwasher, it could tip over and get caught in the hook of the conveyor belt. The fastening clips could bend, so that the lid can no longer be closed.

- The non-electric »Thermi« (plastic) is dishwasher-safe up to +90 °C. Equally, do not clean any removable plastic attachments above this temperature.
- Position the »Thermi« **lengthwise** to the running direction of the conveyor belt.



»Thermi«, non-electric, (plastic)

- Remove all removable attachments (lid, lid seal, drain outlet, drain outlet pusher, drain outlet seal).
- Place all attachments in a basket in the dishwasher.

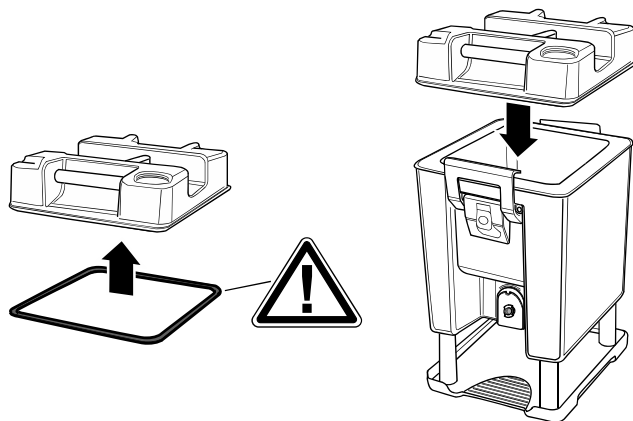


Assembly, installation:



Page 43

8.7 Information on assembly



»Thermi« (10 litres)

- Insert the lid seal, ensuring correct positioning.
- Leave the lid open until the residual moisture has dried off.
- Close the lid with the clip lock.

8.8 Descale container if necessary



User tip

Sure signs of calcification are: visible limescale, extended processing time, increased noise generation, intense steam generation.

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

- Descale the appliance in accordance with the descaler manufacturer's instructions.
- Finally, clean the container with clear water and an absorbent non-scratch cloth. Repeat until all residues of the descaler are safely removed.

8.9 Disinfect container if necessary

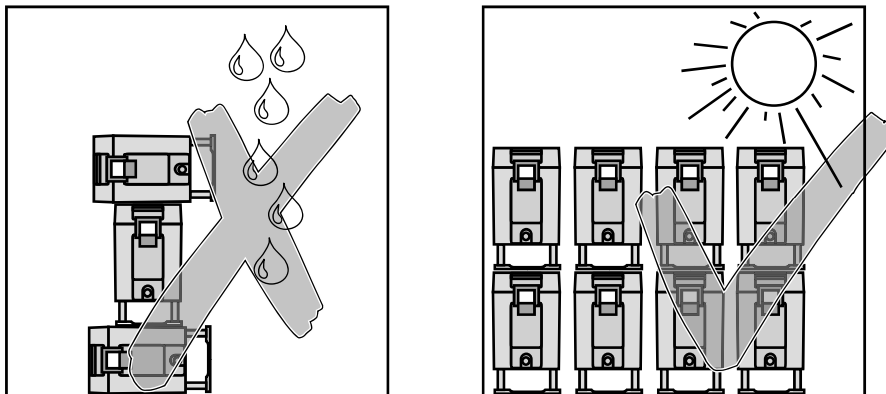
The container should be cleaned and disinfected at regular intervals or if heavily soiled.

- Coordinate with your hygiene officer.

8.10 Keep appliance ready for next use in dry condition

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

8.11 Note on storage /stacking



 **Risk of tipping when stacking**

- Only stack with closed lid.
- Only stack suitable »Thermi«.

- Store the empty »Thermi« in a clean, dry area.

➤ **ATTENTION**

Store appliance at room temperature.

In all areas of the electrical installation condensation may form on highly sealed housings which are exposed to temperature changes and therefore differences in air pressure between the inside and outside, despite high IP protection classes. Consequently there is a risk of corrosion, electrical short-circuits and other damage. These often lead to power failures, supply bottlenecks and cost-intensive production downtimes.

9 Troubleshooting



Danger of electric shock. Risk of death

- Before carrying out repairs on the appliance, disconnect it from the power. Do this by unplugging the electrical power plug.
- Have all electrical repairs carried out by an authorised electrician.

Any repairs during warranty period may only be carried out by the Rieber service department. Please contact the Rieber service department.

Only spare parts that have been approved and specified by the manufacturer may be used. Certain repairs may only be carried out by the Rieber service department.

Spare parts and instructions



See 'The components of the technical documentation', page 4

Fault	Possible cause	Rectification
Drain outlet dripping.	In the event of overpressure the drain outlet acts as a safety valve.	<ul style="list-style-type: none"> ➤ A few drips are OK. Open the ventilation plug. See INFO on page 32 # Operating personnel
	Seal missing or defective.	<ul style="list-style-type: none"> ➤ Insert or replace seal. Page 48 # Operating personnel
Lid is leaking.	Seal missing or defective.	<ul style="list-style-type: none"> ➤ Insert or replace seal. Page 48 # Operating personnel
Heating not working.	Electrical connection defective. Heating defective.	<ul style="list-style-type: none"> ➤ Repair # Qualified electrician # Rieber Service or authorized partner
Power connection cover is damaged.	defective	<ul style="list-style-type: none"> ➤ Repair # Qualified electrician # Rieber Service or authorized partner

Customer service, spare parts



Visit us on the Internet at <http://www.rieber.de>



IMPORTANT

Customer Service requires 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 your product



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.

10 Excerpt from the spare parts list

NOTE: The two-digit item no. designates an assembly.
The item no., for example 20.10, designates the individual part of an assembly.

10.1 Spare parts for stainless steel »Thermi«



Design example: »Thermi« THG-12H

Position	Article no.	Designation
20	32 33 05 06	Drain outlet, complete → Applies to: THG-7H, THG-7
20	32 33 05 02	Drain outlet, complete → Applies to: other stainless steel »Thermi«
20.10	32 32 04 04	Seal on drain outlet
50.10	37 12 15 01	Cover for electrical connection
70	33 10 29 01	Connection cable, 2 m
80	55 04 01 04	Lid, complete → Applies to: THG-7H, THG-7
80	55 04 01 01	Lid, complete → Applies to: other stainless steel »Thermi«
80.10	37 12 07 01	Ventilation plug, red

10.2 Spare parts for plastic »Thermi«

Example



»Thermi«, non-electric, (plastic), 20 l
with drip tray



»Thermi« THG-K12

Position	Article no.	Designation
20	85 02 21 01	Drain outlet, complete → Applies to: THG-K12
20	32 33 05 05	Drain outlet, complete → Applies to: »Thermi«, non-electric
20.10	32 32 04 03	Seal on drain outlet
80.10	85 04 06 02	Lid seal, removable → Applies to: »Thermi«, non-electric, (plastic), 40 l
80.10	85 04 06 01	Lid seal, removable → Applies to: other »Thermi«, non-electric, (plastic)
40.10	37 12 07 01	Ventilation plug, red → Applies to: THG-K12

11 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 Rieber service department, failing which any resulting claims may be voided. Please contact the Rieber service department.

NOTE: If the product identification is damaged or illegible, the warranty will be invalidated. Contact Rieber Service as early as possible in the event of damage.

The following wear parts are not included in the warranty:

- stacking slides

12 Excerpt from EC Declarations of Conformity

EU Declaration of Conformity

in accordance with European Directive 2014/35/EU (Low Voltage Directive)

Rieber GmbH & Co. KG hereby declares that the products heated **thermoport® drink dispenser »Thermi«**

- THG-24H, THG-16H, THG-12H, THG-8H, THG-7H (stainless steel)
- comply with the basic requirements of the European Directive 2014/35/EU.

EU Declaration of Conformity

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

Rieber GmbH & Co. KG hereby declares that the products heated **thermoport® drink dispenser »Thermi«**

- THG-24H, THG-16H, THG-12H, THG-8H, THG-7H (stainless steel)
- comply with the basic requirements of the European Directive 2014/30/EU.

The appliance complies with EC Regulation no. 1935/2004 dated 27/10/2004, relating to materials and articles intended to come into contact with foodstuffs.

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

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14 Manufacturer's address

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