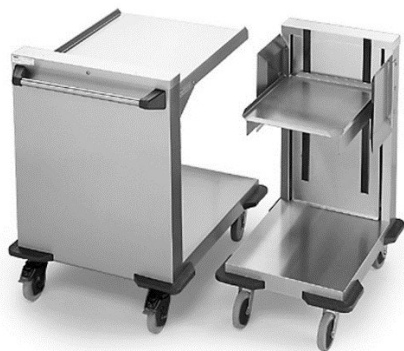




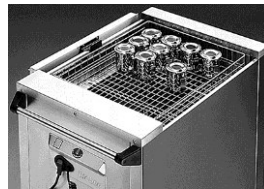
Pipe dispenser, round RR...



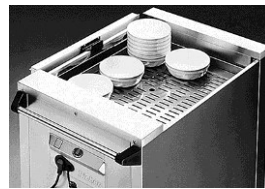
Exchange dispenser, square WE...



Platform dispenser, open for baskets and trays PO...



Platform dispenser for baskets, closed or cooled PG..., PK ...



Platform dispenser, convection-heated PU...



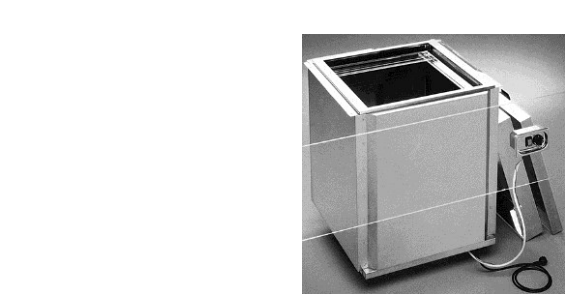
Ultra dispenser, square REU...



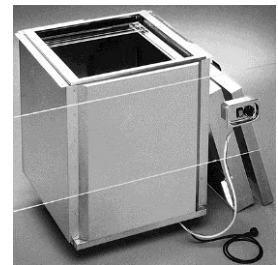
Built-in pipe dispenser ERR-V...



Built-in pipe dispenser, with heating element ERE-H...



Built-in multipurpose pipe, heated EMR...



Built-in platform dispenser, closed, convection-heated EPU...



Observe the operating instructions  
Translation of the Original Operating Instructions

DOWNLOAD: USER MANUAL

QR code on type plate



# Dispenser

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.



## Contents

<b>1</b>	<b>Revision Index</b> .....	<b>4</b>
<b>2</b>	<b>Important information</b> .....	<b>4</b>
2.1	The components of the technical documentation .....	4
2.2	Using this guide .....	5
2.3	Representation conventions in the text .....	6
2.4	Structure of safety instructions .....	6
<b>3</b>	<b>General Safety Instructions</b> .....	<b>7</b>
3.1	Principles .....	7
3.2	On use of electrical appliances .....	7
3.3	Operator's duties.....	8
3.4	Personnel qualification requirements .....	9
3.5	Provide protective equipment for the operating personnel .....	9
3.6	Appliance-specific safety instructions.....	10
3.7	Please observe the product identification, make sure to keep.....	15
3.8	Instructions on behaviour in an emergency.....	15
<b>4</b>	<b>Designated use</b> .....	<b>16</b>
<b>5</b>	<b>Product Description</b> .....	<b>17</b>
5.1	Mode of operation .....	17
5.2	Designation.....	19
5.3	General technical data .....	20
5.4	Pipe dispenser, round RR... ..	22
5.5	Exchange dispenser, square WE... ..	26
5.6	Platform dispenser P... ..	29
5.7	Ultra dispenser, square REU... ..	37
5.8	CHECK HACCP.....	38
<b>6</b>	<b>Useful information on delivery and initial cleaning</b> .....	<b>39</b>

<b>7</b>	<b>Notes on installation of the built-in dispenser .....</b>	<b>40</b>
7.1	Safety note on installation .....	40
7.2	Built-in pipe dispenser ERR.....	41
7.3	Built-in multipurpose pipe, heated EMR.....	41
7.4	Built-in platform dispenser, closed, convection-heated EPU.....	41
<b>8</b>	<b>Configure dispenser for the crockery .....</b>	<b>42</b>
8.1	Safety instructions for configuration .....	42
8.2	Configure the Crockery guide .....	44
8.3	Configure dispenser to weight of crockery .....	46
8.4	Ultra dispenser REU .....	49
<b>9</b>	<b>Note on permissible changes changes /modifications .....</b>	<b>50</b>
<b>10</b>	<b>Use.....</b>	<b>51</b>
<b>11</b>	<b>Carry out maintenance measures correctly .....</b>	<b>54</b>
11.1	Safety instructions for maintenance .....	54
11.2	Cleaning agents for stainless steel.....	56
11.3	Choose the correct cleaning method.....	57
11.4	Overview of activities and intervals .....	60
<b>12</b>	<b>Troubleshooting? .....</b>	<b>61</b>
<b>13</b>	<b>Warranty and liability.....</b>	<b>64</b>
<b>14</b>	<b>Excerpt from Declarations of Conformity.....</b>	<b>65</b>
<b>15</b>	<b>Index .....</b>	<b>66</b>
<b>16</b>	<b>Manufacturer's address .....</b>	<b>67</b>

### 1 Revision Index

Revision	Change
2011-01-04	First issue
2012-03-22	Safety instructions before use, pages 19 and 21, page 31
2012-09-12	b/w print; Pictures
2014-01-24	Configuring ...
2014-05-30	Register, ultra dispenser
2014-11-18	VDE change request
2015-07-16	Safety note/warning instruction; guarantee; WE: grille integrated
2016-02-16	Addition to configuring and cleaning pipe dispenser, exchange dispenser
2017-08-11	Excerpt from Declaration of Conformity, liability /guarantee
2018-06-18	New platform dispenser
2019-04-16	New platform dispenser. CHECK HACCP

### 2 Important information

#### 2.1 The components of the technical documentation

---

- Dispenser operating instructions
- Installation instructions are also supplied with a built-in dispenser.
- Separate instructions for **CHECK HACCP**  
[www.riber.de](http://www.riber.de)  
Select "→Service" at the top of the display list.
- Spare parts and necessary instructions.  
[www.riber.de](http://www.riber.de)  
Select "→Customer Service" at the top of the display list.
- The Rieber price guide provides further information about interesting solutions.  
[www.riber.de](http://www.riber.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.riber.de](http://www.riber.de)  
Select "→Customer Service" at the top of the display list.

## 2.2 Using this guide

This guide contains important information about how to use the product 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.

Our customers often express the wish to have one compact guide instead of a number of different guides for these product variants, which have similar functions.

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

---

- 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. Injuries can be prevented by adhering to the specified rules of conduct.

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.

The information provided here such as 'Basic rules of conduct', 'Operator's obligations' etc. only refers to the legally required observance of requirements such as the Workplaces Ordinance (ArbStättV) according to German law.

### 3.1 Principles

Even though this product corresponds to the state of the art and is in compliance with the accepted technical safety rules, hazards may occur.

- Only use the product in perfect condition, observing the instructions contained in this user guide.
- As far as possible, ensure that the product is safely integrated into its environment in all phases of the product life.
- Refrain from modifying and altering the product.

### 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 appliance may only be connected to a correctly installed grounded power outlet with RCD residual current protective device.
- 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.
- 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. The cable cross-section must be at least 1.5mm<sup>2</sup>.

### # 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 obligations

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

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

In particular, the following shall apply:

- The operator must be familiar with the applicable work safety regulations and identify, by carrying out a risk analysis, any additional hazards which are due to the place where the appliance is used. These hazards must be addressed in the form of operating instructions governing the operation of the appliance.
- 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.

- Organisational responsibility is borne by the **'work supervisor'**.  
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'.
- Work may only be carried out by **'instructed persons'** who have been trained to carry out the respective task, for example for use, for permissible changes /modifications, for cleaning or for troubleshooting. Such persons must have received practical instruction on the appliance in accordance with the operating instructions. Training and instruction must be repeated and proper understanding must be verified (ideally by way of an appropriate test).
- In addition, the task of **"Configuring dispenser for crockery"** may only be carried out by **appropriately authorised persons**. A dispenser must be fully configured in order to demonstrate understanding. This verification is only valid for one type of dispenser.
- Only **'Qualified Staff'** are allowed to carry out repair work.  
According to IEC 60204-1, skilled workers are 'People who, due to their relevant training and experience, are able to recognize risks and avoid potential hazards.'
- Electrical work may only be carried out by trained and experienced **electricians**.  
Persons trained in electrical engineering are only admissible under the direction and supervision of a qualified electrical engineer.
- **Work on the cooling unit should only be carried out by authorised skilled personnel like a refrigeration specialist** or a member of the Rieber Customer Service.
- Any repairs and/or overhaul during the warranty period may only be carried out by the Rieber Service Department.



*Chapter 'Warranty and liability', page 64*

### 3.5 Provide protective equipment for the operating personnel

---

- Ensure that the personnel wear the personal protective equipment appropriate to the relevant situation.
- Wear sturdy shoes to prevent injuries during transport and/or displacement of the appliance.
- Wear safety gloves to avoid burns at hands and arms. In the case of the heatable dispenser, the top edge above the safety pushing handle can be hot (up to **+85 °C**). The heatable dispenser is hot in the heating area (up to **+140 °C**).

### 3.6 Appliance-specific safety instructions

This chapter provides you with general product-specific safety information. 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 during transport of mobile dispensers

- Disconnect the connection cable.
- Push the appliance using the safety pushing handle, do not pull it.  
This will also give you a better overview and allow direct access to the 'casters with parking brake'. Do not lift the appliance using the pushing handle, as this could cause damage.
- Only transport the dispenser on a level surface if possible.
- Carry out transport with an adequate number of people.
- Use the two parking brakes to prevent the mobile dispenser from rolling away accidentally. Only park the device on flat surfaces.



- Wear safety shoes to prevent injuries.
- Mobile appliances may only be moved manually. Machine-aided transport, e.g. using fork lift trucks or lift trucks, is not permissible.



#### ATTENTION

Uneven ground such as edges, ridges or thresholds can damage the castors.

- Only move the appliance over flat, smooth surfaces. Do not push or pull the appliance over sharp edges.
- Note the permissible step height, maximum 4 mm, otherwise the castors may be damaged.
- Do not use this appliance with poor floor conditions.  
We are not able to rule out the possibility of marks appearing on the floor due to friction with casters or the formation of scratches due to split cracks in the casters, for example.

#### # 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

- Before each use, inspect the product, the connecting plug and electric cable for any visible signs of damage. A damaged mains cable must be replaced by a qualified electrician.
- The cable must be routed so that it cannot be squeezed or overheated.
- The socket outlet must be easily accessible so that the unit can be disconnected from the power supply at any time.
- Compare the connection data on the type plate with the data of the electrical network before connecting (voltage and frequency, power rating).
- 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.
- Connect the dispenser to a socket with a series-connected residual current operated device (RCD) with a tripping current of 30 mA.
- Do not operate the appliance outdoors. Keep the appliance away from moisture. Never direct a water jet onto the device.

#### Risks due to soiled heater.

- Do not poke anything into the ventilation grille.
- The heating unit housing may only be opened/closed for the purpose of thorough cleaning by appropriately trained and authorised persons. Such persons must have received practical instruction on the appliance. If necessary, contact the manufacturer's service department.

#### 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 pre-switched residual current operated device (RCD) with a tripping current of 30 mA.

- Do not use extension cables in wet areas.

### 3.6.3 Risks due to power interruption possible

The appliance remains switched on after a power interruption. This can lead to risks such as unnoticed restarting.

### 3.6.4 Risk of burns and fire risk with heatable dispenser

---



#### **WARNING**

Risk of burns to hands and arms due to contact with the hot surface in the heating area (up to **140 °C**). In the case of the heatable dispenser, the top edge above the safety pushing handle can be hot, up to +85 °C.



▶ Wear protective gloves.

- 
- Keep any combustible or explosive fluids away from heated appliances. Otherwise a fire or explosion may occur.

### 3.6.5 High mechanical forces impact the dispenser.



#### User tip

The market study mandatory for us as the manufacturer according to the Product Safety Act flags up incorrect configuration of the dispenser with the potential for significant risk of injury, independent of manufacturer. The cause is insufficient experience.

- ▶ Please contact the manufacturer, Rieber GmbH & Co. KG, if you require assistance with configuration and changeover.



#### WARNING

Incorrect configuration and/or human error can result in various injuries.

A dispenser which is configured for a special requirement should only be loaded with the specifically **intended parts**. If the diameter of the dishes is smaller, the parts may tip. If the parts are heavier, they will drop below the serving height and cause impermissible and dangerous reaching into the dispenser.

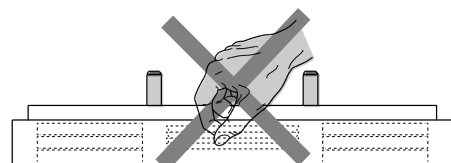
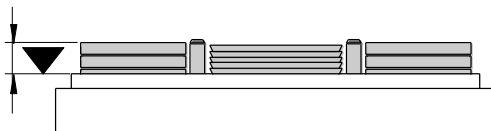
Broken pieces of crockery **may obstruct the guide**

**Human error**, like inadmissible manipulation of the blocked stack or reaching into the pipe, may have the effect that a dangerous tension is suddenly triggered and crockery items bounce up. Dangers like shearing, bruises on the hands and arms and dangers as result of ejected parts flying into the face may occur.

Very high forces due to spring preload are active.

- ▶ Configure the dispenser according to the instructions. Contact Rieber Service if you require clarification.
- ▶ Only use the dispenser for parts arranged for that purpose. Take organisational measures to avoid the risk of confusing the different dispensers.
- ▶ Only remove parts at serving height. Do not reach into the dispenser.
- ▶ In case of malfunction, lock the dispenser immediately. Eliminate the fault or have it eliminated.

Serving  
height



### 3.6.6 Warnings concerning the use of the appliance by children

- This appliance may be used by children over 14 and by persons with limited physical, sensory and intellectual abilities or a lack of experience and/or knowledge if they are supervised or if they were instructed in the safe use of the appliance and have understood the resulting dangers.
- Children may not play with the appliance.
- Cleaning and user maintenance may not be carried out by children without supervision.

### 3.6.7 Safety and monitoring devices

- Safety pushing handle on the mobile dispenser.  
Do not pull the appliance, always push it using the pushing handle. This will also give you a better overview and allow direct access to the 'casters with parking brake'.  
The safety pushing handle acts as a bumper and protects the electrical operating and display elements from damage.
- The mobile dispenser can be protected against unintended changes in position using the 'casters with parking brake'.
- The lifting device has a linear guide with minimal play and prevents the platform from tipping and tilting.
- Connect the dispenser to a socket with a series-connected residual current operated device (RCD) with a tripping current of 30 mA.

### 3.7 Please observe the product identification, make sure to keep

---

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



In the case of the heatable dispenser, the surface on the top edge above the safety pushing handle can become hot, up to approx. +85 °C.

The surface is marked with the warning sign 'Danger due to hot surface', in accordance with DIN EN ISO 7010.

- **i User tip** To avoid the risk of confusing the dispensers with each other, an additional identification is recommended, for example with **CHECK**.

### 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, 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 Designated use

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

#### # General intentions of use include:

- For mobile service in the catering, hotel, and food processing industry; also suitable for the care and school catering sectors.
- For keeping stacked crockery items neutral, cold or warm.
- The person responsible for the work, e.g. the chef, defines how the dispenser is actually used and is responsible for such use. The work may only be carried out by 'instructed persons', who have been trained to carry out the respective task.



*See 'Personnel qualification requirements', page 9*

- To prevent injuries as a result of human error, any use in public and/or in the case of self-service is only admissible under supervision.
- The intended use includes compliance with the technical data.
- The designated purpose of use of the dispenser is set out again at the beginning of the respective product description.



*Chapter 'Product Description', page 17 ff.*

#### # Prevent any predictable misuse and abuse:

- Plastic baskets are not suitable for heatable dispensers.
- Not intended for private use at home.
- Do not lean against or sit on the dispenser.
- Keep any combustible or explosive fluids away from heatable dispensers. Otherwise a fire or explosion may occur.
- Do not use this appliance on poor floor conditions.
  - We are not able to rule out the possibility of marks appearing on the floor due to friction with casters or the formation of scratches due to split cracks in the casters, for example.
  - We are not able to rule out the possibility that the casters may be damaged or become unusable due to thresholds or sharp edges on the floor.
- Use and transport the dispenser in its normal position for use.
- Move mobile dispensers manually, do not use mechanical support.
- Heated units may only be used for heating crockery. Do not use to heat up a room.

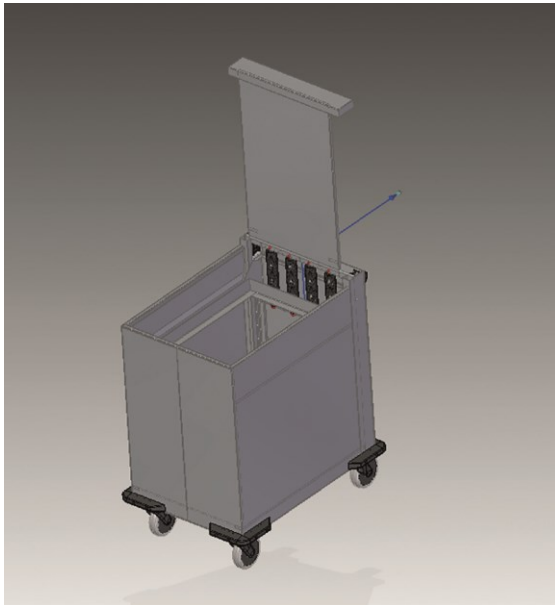


## 5 Product Description

This chapter provides everything you need to know about the structure and function of this product.

### 5.1 Mode of operation

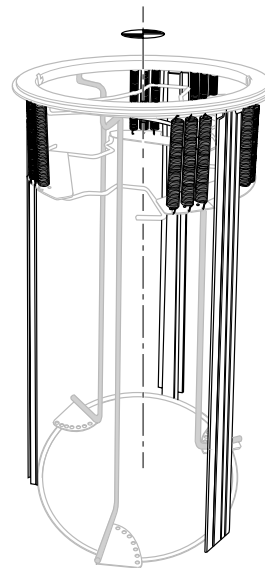
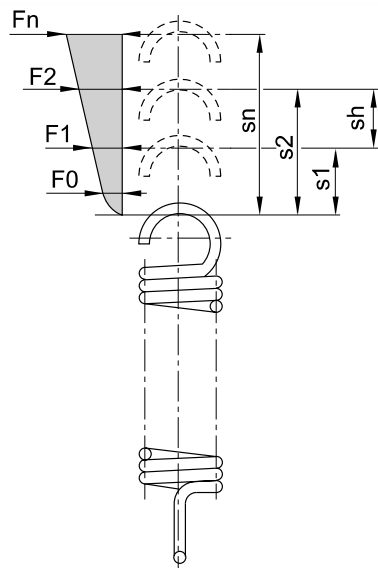
example



After removing the safety guard (spring cover), you can access the area of the attachable and detachable tension springs.

The parts to be stacked are tared with tension springs. The **spring characteristic curve** corresponds to the mass of the parts to be stacked.

Example



Parameters for the spring characteristic curve

### Ranges of spring

S1	Spring range, pre-tensioned	mm
S2	Spring range, loaded	mm
sh	Spring deflection	mm

### Forces

F0	Inner preloading	N
F1	Spring force, pre-tensioned	N
F2	Spring force, loaded	N

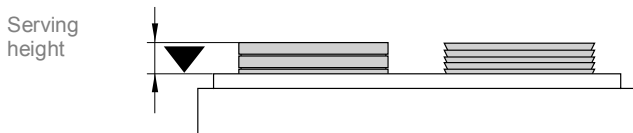
Think of your vacuum cleaner and its extendable electric cable with a noticeably constant **tractive force**. This is so with high-quality devices, and with the dispenser the forces are much higher.

Optimal **adjustment** of the uniform serving height by connecting and disconnecting the tension springs is important.

A **central force absorption** is important for uninterrupted force transmission. Think of a completely filled, heavy pan, which you hold by both handles. This also applies for the dispenser.

**Serving height** defines the range of the removal of stacked pieces.

- The serving height is above the edge of the housing.
- The protruding number of crockery items depends on the device type.



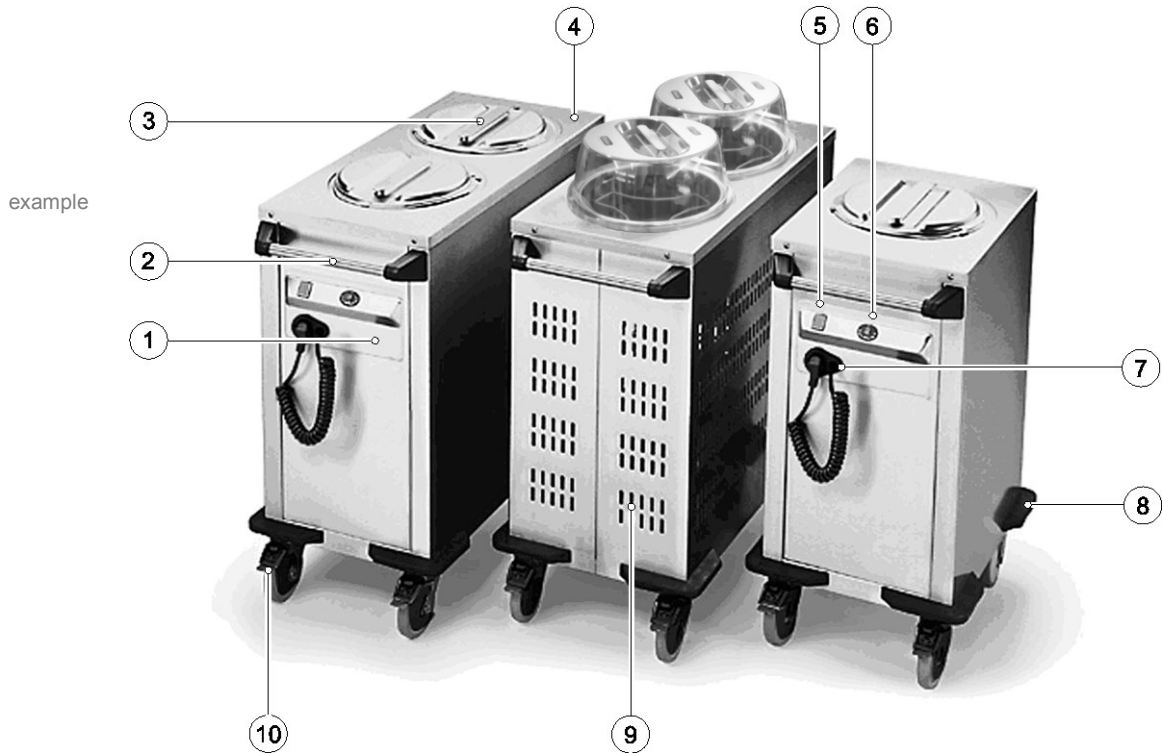
### User tip

- ▶ Please contact Rieber Service for assistance with configuration and changeover of the dispenser.

## 5.2 Designation

### # Identification of components:

Here parts are mentioned by way of example which are then important for an easier understanding.



Visual examples

- |                                      |   |
|--------------------------------------|---|
| 1 Rating plate                       | 6 Power regulator                           |
| 2 Safety pushing handle              | 7 Holder for the electrical connecting plug |
| 3 Lid, lockable                      | 8 Corner bumper                             |
| 4 Housing                            | 9 Ventilation slot                          |
| 5 Rocker switch with green indicator | 10 Caster with parking brake                |

### 5.3 General technical data

---

#### # Housing

Material of housing / lid	Stainless steel CNS 18/10 (WN 1.4301). Carcass with double-wall insulation, interior seal-welded. Lid have an elastic seal. The seal is removable.
Mobile appliance	4 corner guards. Rustproof casters in accordance with DIN 18867, Part 8. Plastic casters, wheel diameter 125 mm. 2 steering and 2 swivel casters. Options: <ul style="list-style-type: none"><li>• Rustproof casters, stainless steel casters, and antistatic tyres on request.</li><li>• Drawer on the bottom of the appliance, for holding broken crockery and to act as a cover.</li></ul>

#### # Electric connector

Rated voltage / mains frequency	1N AC 230 V 50/60 Hz
Electrical connection	Spiral cable 2.5 m with shock-proof plug and dummy socket, rocker switch with green pilot light as ON/OFF switch

#### # Heatable dispenser

Statically heated	Thermostat control from +30 °C to +110 °C. Surface heating in base
Convection-heated	Thermostat control from +30 °C to +85 °C or +110 °C or +140 °C, depending on type of device. Surface heating in base, fan  Ultra dispenser, square: Thermostat control from +30 °C to +130 °C. Surface heating in base, fan

#### # Actively cooled dispenser

Keeping cold	+2 °C to +8 °C with the door closed
Refrigerant	R134a
Emitted sound pressure level	closed $L_{pa} \leq 51.0$ dB (A), open $L_{pa} \leq 61.5$ dB (A).

NOTE: Dispenser for keeping cold with active circulating air cooling.  
Keeping cold means: Keeping pre-chilled food at storage temperature.

### # Protection class

Protection class

**IPX5** according to DIN EN 60529

→ Protection against spray water (jet) from any angle

Option:



**Dispenser** 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.

### # Further information



*Further information: See Rieber price guide,*

*[www.riber.de](http://www.riber.de)*

*Search: Price guide*

### Explanation of graphic symbols used



Empty weight



Maximum loading

## 5.4 Pipe dispenser, round RR...

### 5.4.1 Pipe dispenser, round RR... for round crockery items with a diameter from 190 to 320 mm

#### # Designated purpose of use of pipe dispenser, round RR...

- For round crockery items with a diameter from 190 to 320 mm
- For stacking identical stackable plates.  
Plates, bowls or cups can be stacked.

example



RRV-H

RRV-L2


RRV-H1

Characteristics:

3 guide bars, adjustable, fixable.  
Stack height 600 mm  
Pipe diameter 397 mm  
Simple internal cleaning of the dispenser is possible. Remove the removable pipes for this purpose.  
Polycarbonate cover hood

#### Type code

R	—				Pipe dispenser
R	R	—			... round
R	R	V	—	1	... with 1x adjustable pipe, unheated
R	R	V	—	H	... heated, static heating
R	R		H	1	... with 1x adjustable pipe, heated
R	R		—	U	... convection-heated
R	R		—	L	... version with ventilation slots. For pre-cooling plates etc. in refrigerated and deep-freeze rooms

Designation Order no.:	Number of pipes	Heating capacity [W]	Outer dimensions L x W x H [mm]		
RRV-H1 (statically heated) without CHECK: 89 01 02 68 with CHECK on request	1	860	620 x 480 x 900 (1030 with lid)	40	75
RRV-H2 (statically heated) without CHECK: 89 01 02 69 with CHECK on request	2	1400	620 x 480 x 900 (1030 with lid)	55	2x 75
RRV-U1 (convection-heated) without CHECK: 89 01 01 68 with CHECK on request	1	900	620 x 480 x 900 (1030 with lid)	41	75
RRV-U2 (convection-heated) without CHECK: 89 01 01 69 with CHECK on request	2	1460	620 x 480 x 900 (1030 with lid)	56	2x 75
RRV-1 (unheated) without CHECK: 89 01 04 68 with CHECK on request	1	—	620 x 480 x 900 (1030 with lid)	38	75
RRV-2 (unheated) without CHECK: 89 01 04 69 with CHECK on request	2	—	620 x 480 x 900 (1030 with lid)	44	2x 75
RRV-L2 (unheated) without CHECK: 89 01 03 69 with CHECK on request	2	—	620 x 480 x 900 (1030 with lid)	44	2x 75

#### 5.4.2 Pipe dispenser, square RE... is designed for different shapes of crockery

##### # Designated purpose of use of pipe dispenser, square RE...

- For different shapes of crockery
- For stacking identical stackable plates.  
Plates, bowls or cups can be stacked.

##### # Type description

R			Pipe dispenser
R	E		... square
R	H		... heated, static heating
R	U	—	... convection-heated
R		2	... number of pipes

**5.4.3 Built-in pipe dispenser ERR... for round crockery items with a diameter from 190 to 320 mm**

**# Designated purpose of use of built-in pipe dispenser ERR...**

- For round crockery items with a diameter from 190 to 320 mm
- for stationary installation in a counter or serving system
- For stacking identical stackable plates.  
Plates, bowls or cups can be stacked.

example



ERRV-H  
190-320-785  
statically heated



ERRV  
190-320-685

Characteristics:

Pipe diameter 397 mm  
Cover cutout diameter 380 mm.  
Cutout for switch panel 152 x 85 mm.  
Polycarbonate cover hood, 130 mm high

Version H = with heating element, static

Double-walled carcass, insulated. Completely wired, connection cable 1.6 m, ON/OFF switch, thermostat controller +30 °C to +110 °C. Switch panel for installation. Installation depth 758 mm. Stack height around 490 mm.



Version V =

installation depth 685 mm. Stack height around 600 mm.

**# Type code**

ERR				Built-in dispenser	
ERR	—	V		... adjustable pipes, unheated	
ERR	—	V	—	H	... adjustable pipes, static, heated



Designation Order no.:	Number of pipes	Heating capacity [W]	Outer dimensions L x W x H [mm]		
ERRV-H (statically heated) without CHECK: 89 05 04 25 with CHECK on request	1	550	17	75	
RRV-H2 (statically heated) without CHECK: 89 05 04 25 with CHECK on request	1	550	16	75	

**Accessories:**

Stainless steel cover hood, double-walled, lockable  
Polycarbonate cover hood

Order no.:

89 06 01 02

89 06 01 15

## 5.5 Exchange dispenser, square WE...

### 5.5.1 Exchange dispenser, square

#### # Designated purpose of use of exchange dispenser, square WE...

- For crockery items with different dimensions
- Guide bars can be flexibly distributed
- For stacking identical stackable plates. Plates, bowls or cups can be stacked.
- WE-H, WE-H-750, WE-U, WE: ... with grille platform, for stacking and transporting different crockery items



WE-H



WE-Q 1/1

#### Characteristics:

Exchange dispenser made of stainless steel with 1 platform.  
Platform with 36 holes. 6 guide bars can be flexibly distributed.

WE-H, WE-H-750,  
WE-U, WE

... with grille platform, for stacking and transporting different crockery items

Version WE-H-750



Version with extremely reduced length for flush installation in niches, safety pushing handle, 2 corner bumpers

Version WE-PN

with removable multipurpose pipe.  
Suitable for stacking and transporting chinaware of PN standard sizes.

#### Type code

WE	Exchange dispenser
WE — H	... heated, static heating
WE — U	... convection-heated
WE — Q 1/1	... square, individual device

Designation Order no.:	Shaft dimensions / Stack height without / with cover hood [mm]	Heating capacity [W]	Outer dimensions L x W x H [mm]		
WE-H (statically heated) without CHECK: 89 01 92 59 with CHECK on request	590 x 290 645 / 645	1700	955 x 480 x 900 (+ 130 mm polycarbonate cover hood = 1030 mm with lid)	55	150
WE-H-750 (statically heated) without CHECK: 89 01 02 60 with CHECK on request	590 x 290 645 / 645	1700	750 x 420 x 900 (+ 130 mm polycarbonate cover hood = 1030 mm with lid)	56	150
WE-U (circulating air fan heating) without CHECK: 89 01 01 59 with CHECK on request	590 x 290 645 / 645	1800	955 x 480 x 900 (+ 130 mm polycarbonate cover hood = 1030 mm with lid)	59	150
WE without CHECK: 89 01 04 59 with CHECK on request	590 x 290 545 / 645	1800	955 x 480 x 900	44	150
WE-QU 1/1 without CHECK: 89 02 01 08 with CHECK on request	525 x 590 645 / 645	1550	860 x 690 x 911 (+ 35 mm stainless steel cover hood = 946 mm with lid)	82	200
WE-Q 1/1 without CHECK: 89 02 01 08 with CHECK on request	525 x 290 600	1550	750 x 690 x 911 (+ 35 mm stainless steel cover hood = 946 mm with lid)	67	200
WE-PN without CHECK: 89 02 01 08 with CHECK on request	470 x 340 around 550	1550	654 x 480 x 922 (+ 35 mm stainless steel cover hood = 946 mm with lid)	67	200

**Accessories:**

Polycarbonate cover hood, 130 mm high  
for WE...

Order no.:

89 06 01 12

Stainless steel cover hood, single-walled, 30 mm high  
for WE-Q 1/1  
for WE-PN

89 07 01 01

on request

Stainless steel cover hood, single-walled, 70 mm high  
for WE-H, WE-H-750, WE-U, WE  
for WE-PN

89 06 01 10

on request

**5.5.2 Built-in multipurpose pipe, heatable**

**# Designated purpose of use of built-in multipurpose pipe, heatable EMR...**

- for stationary installation in a counter or serving system
- Compare exchange dispenser, square WE ...



Page 26

Characteristics: With grille platform, for stacking and transporting different crockery items.  
6 guide bars.

Exchange dispenser made of stainless steel with 1 platform.  
Platform with 36 holes.



Stack height 600 mm  
Pipe diameter 397 mm

Version H/U = heated

H = static heating

U = circulating air fan heating

Double-walled carcass, insulated. Impact-protected switch elements, spiral cable 2.5 m, ON/Off switch, blind socket, thermostat controller +30 °C to +110 °C.

Designation Order no.:	Shaft dimensions / Stack height without / with cover hood [mm]	Heating capacity [W]	Outer dimensions L x W x H [mm]		
EMR-H590x290-750 (statically heated) without CHECK: 89 05 02 13 with CHECK on request	590 x 290 645 / 645	1100	590 x 290 x 750		

## 5.6 Platform dispenser P...

### # Designated purpose of use of platform dispenser P...

- For stacking and dispensing trays or crockery baskets with crockery
- Built-in platform dispenser, closed, convection-heated → for use of baskets with crockery

### 5.6.1 Platform dispenser, open, for baskets and trays PO...

#### # Designated purpose of use of platform dispenser PO...

- For stacking and dispensing trays or crockery baskets with crockery



PO-SV 2/1  
PO-TA 1/1 with lateral tray guide for destacking





Cutlery attachment with cutlery holders

Characteristics: Stainless steel platform dispenser with 1 platform.  
Stack height around 575 mm.

#### Type code

PO		Platform dispenser, open
PO	— SV	... food distribution
PO	— GN	... Gastronom
PO	— Q	... square
PO	— SV1/1	Special version with lateral tray guide for tray destacking
PO	— TA1/1	Special version with lateral tray guide for tray destacking

## Product Description

Designation Order no.:	Platform dimensions [mm]	Basket/tray dimensions max. [mm]	Outer dimensions L x W x H [mm]		
PO-SV1/1 without CHECK: 89 02 03 01 with CHECK on request	412 x 555	530 x 400	730 x 690 x 911	43	200
PO-SV2/1 without CHECK: 89 02 03 02 with CHECK on request	812 x 555	530 x 800	1088 x 690 x 911	53	200
PO-GN2/1 without CHECK: 89 02 03 03 with CHECK on request	662 x 555	530 x 650	880 x 690 x 911	48	200
PO-Q1/1 without CHECK: 89 02 03 04 with CHECK on request	537 x 555	500 x 500	730 x 690 x 911	44	200
PO-TA1/1 without CHECK: 89 02 03 06 with CHECK on request	535 x 412	530 x 400	500 x 700 x 911	38	200

### Capacity (quantity) of baskets, stainless steel/Rilsan stainless steel wire (optional)

	PO-SV1/1	PO-SV2/1	PO-GN2/1	PO-Q1/1	PO-TA1/1
530 x 400 mm, 85 mm high	6	12	–	–	6
530 x 400 mm, 120 mm high	4	8	–	–	4
530 x 800 mm, 85 mm high	–	6	–	–	–
530 x 800 mm, 120 mm high	–	4	–	–	–
530 x 650 mm, 75 mm high	–	–	7	–	–
530 x 650 mm, 115 mm high	–	–	5	–	–
530 x 325 mm, 115 mm high	–	–	10	–	–
Stainless steel					
500 x 500 mm, 75 mm high	–	–	–	7	–
500 x 500 mm, 115 mm high	–	–	–	5	–

### Capacity (quantity) of baskets, plastic (optional)

500 x 500 mm, 70 mm high	–	–	–	8	–
500 x 500 mm, 70 mm high with crockery basket attachment, 41 mm high (overall height 106 mm)	–	–	–	5	–

## 5.6.2 Platform dispenser for baskets, closed or cooled

### # Designated purpose of use of platform dispenser PG...

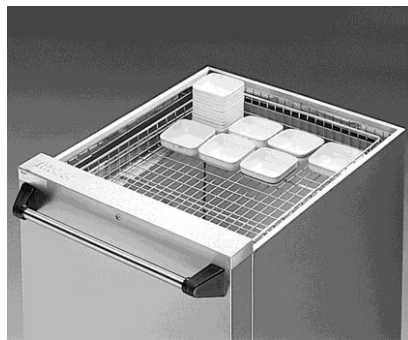
- For stacking and dispensing trays or crockery baskets with crockery
- The plastic soup bowl accessory is suitable for the heatable version up to 85 °C.

### # Designated purpose of use of platform dispenser PK...

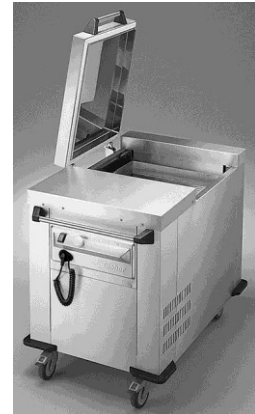
- For stacking and dispensing trays or crockery baskets with crockery
- Refrigeration with circulating air cooling



PG-...



PG-...



PK-Q1/1 cooled

#### Characteristics:

Stainless steel platform dispenser with 1 support frame.  
Spring force adjustable according to weight of crockery.  
Stack height around 575 mm.



#### PK-Q1/1

Convection-cooled with attached stainless steel lid. Double-walled carcass, insulated. Lid 68 mm high, insulated with seal, can be folded up 90 degrees, lockable.  
Refrigeration temperature is around +5 °C to +8 °C (with lid closed).  
Connected load 0.410 kW, refrigeration capacity 460 watts at evaporator temperature -10 °C.

#### Type code

PG		Platform dispenser, closed
PG	— GN	... Gastronom
PG	— SV	... food distribution
PG	— Q	... square
PG	— 4S	... for 4 cloches per level
PG	— 6S	... for 6 cloches per level
PK	— Q1/1	... convection-cooled

## Product Description

Designation Order no.:	Platform dimensions / Basket/tray dimensions [mm]	Connected load [W]	Outer dimensions L x W x H [mm]		
PG-630 x 425 without CHECK: 89 02 02 14 with CHECK on request	630 x 425	–	871 x 580 x 910	50	200
PG-GN2/1 without CHECK: 89 02 02 01 with CHECK on request	535 x 660 max. 530 x 650	–	880 x 690 x 911	68	200
PG-SV2/1 without CHECK: 89 02 02 06 with CHECK on request	535 x 810 max. 530 x 800	–	1040 x 690 x 911	65	200
PG-Q1/1 (circulating air fan heating) without CHECK: 89 02 02 02 with CHECK on request	535 x 505 max. 500 x 500	410	730 x 690 x 911	54	200
PG-Q1/1 cooled (circulating air fan) without CHECK: 89 02 04 01 with CHECK on request	535 x 505 max. 500 x 500	410	1164 x 814 x 945	140	200
PG-4S without CHECK: 89 02 02 03 with CHECK on request	566 x 566 –	–	790 x 690 x 911	57	100
PG-6S without CHECK: 89 02 02 04 with CHECK on request	857 x 566 –	–	1090 x 690 x 911	61	100



<b>Accessories:</b>	Order no.:
<b>Stainless steel cover hood, low</b>	
for PG-GN2/1,	89 07 02 01
PG-SV2/1,	89 07 14 01
PG-Q1/1,	89 07 01 01
PG-4S,	89 07 03 01
PG-6S	89 07 04 01
<b>Inlay sheet with slotted perforations</b>	
for PG-GN2/1,	89 07 10 02
PG-SV2/1,	89 07 10 04
PG-Q1/1,	89 07 10 01
PG-Q1/1 cooled	89 07 10 02
PG-4S,	inclusive
PG-6S	inclusive
<b>Bottom for soup bowl (plastic)</b>	
... suitable for PG-630 x 425 → heatable up to 85 °C	89 08 05 64
<b>Lid for soup bowl (plastic)</b>	
... suitable for PG-630 x 425 → heatable up to 85 °C	89 08 05 67

Capacity (quantity) of baskets, stainless steel/Rilsan stainless steel wire (optional)

	PG-GN 2/1	PG-SV 2/1	PG-Q 1/1	PG-Q 1/1 cooled
530 x 400 mm, 85 mm high	–	14	–	–
530 x 400 mm, 120 mm high	–	10	–	–
530 x 800 mm, 85 mm high	–	7	–	–
530 x 800 mm, 120 mm high	–	5	–	–
530 x 650 mm, 75 mm high	8	–	–	8
500 x 500 mm, 75 mm high	5	–	–	5
500 x 500 mm, 115 mm high	–	–	–	–
500 x 500 mm, 75 mm high	–	–	8	–
500 x 500 mm, 115 mm high	–	–	5	–

Capacity (quantity) of baskets, plastic (optional)

500 x 500 mm, 70 mm high	–	–	8	8
500 x 500 mm, 70 mm high with crockery basket attachment, 41 mm high (overall height 106 mm)	–	–	5	5

### 5.6.3 Platform dispenser convection-heated, meal tray dispenser convection-heated

#### # Designated purpose of use of platform dispenser PU.....

- For stacking and dispensing trays or crockery baskets with crockery
- Heating with circulating air heater
- Use stainless steel baskets. Do not use plastic baskets.
- The plastic soup bowl accessory is suitable for the heatable version up to 85 °C.



Platform dispenser, convection-heated  
(PU-GN 2/1, PU-SV 2/1, PU-Q 1/1)



Meal tray dispenser  
(PU-M 2/1)

#### Characteristics:

Platform dispenser, closed, stainless steel with a rectangular support frame.

Stack height around 600 mm.

Double-walled carcass, insulated. Stainless steel lid, 35 mm high, can be attached on front of trolley (does not apply for PU-M 2/1). Impact-protected switch elements, spiral cable 2.5 m, ON/OFF switch, blind socket.



Thermostat control from +30 °C to +85 °C or +110 °C or +140 °C, depending on type of device. Circulating air fan heating.

#### Version PU-M 2/1:

Hinged lid made of stainless steel, double-walled and insulated, with safety handle, can be folded up. Dispenser only suitable for stainless steel baskets (without coating)!

#### # Type code

PU		Platform dispenser, convection-heated
PU	— GN	... Gastronom
PU	— SV	... food distribution
PU	— Q	... square
PU	— M	... stainless steel hinged lid; only suitable for stainless steel baskets

Designation Order no.:	Platform dimensions / Basket/tray dimensions [mm]	Connected load [W]	Outer dimensions L x W x H [mm]		
<b>PU-630 x 425 140°</b> → heatable up to 140 °C without CHECK: 89 02 01 24 with CHECK on request	630 x 425	2400	994 x 647 x 960	90	200
<b>PU-630 x 425 85°</b> → heatable up to 85 °C, the plastic soup bowl is suitable for this without CHECK: 89 02 01 25 with CHECK on request	630 x 425	2240	994 x 647 x 960	90	200
<b>PU-SV 2/1</b> without CHECK: 89 02 01 02 with CHECK on request	535 x 810 max. 530 x 800	2240	1142 x 690 x 911	86	200
<b>PU-Q 1/1</b> without CHECK: 89 02 01 04 with CHECK on request	535 x 510 max. 500 x 500	2240	840 x 690 x 911	86	200
<b>PU-M 1/1</b> without CHECK: 89 02 01 07 with CHECK on request	535 x 660 max. 530 x 650	2240	1148 x 744 x 911	109	200

**Accessories:**

**Inlay sheet with slotted perforations**

for PU-GN 2/1,  
PU-SV 2/1,  
PU-Q 1/1

Order no.:

89 07 10 02  
89 07 10 04  
89 07 10 01

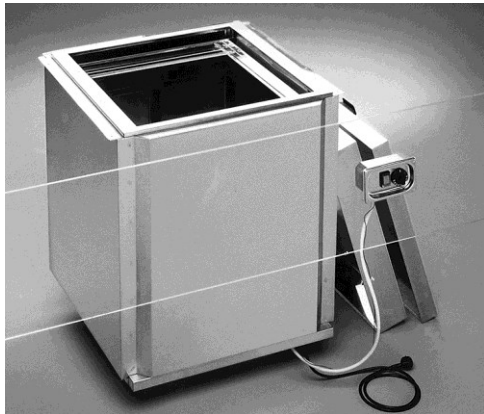
**Capacity (quantity) of baskets, stainless steel/Rilsan stainless steel wire (optional)**

	PU-GN 2/1	PU-SV 2/1	PU-Q 1/1	PU-M 2/1
530 x 400 mm, 85 mm high	–	14	–	–
530 x 400 mm, 120 mm high	–	10	–	–
530 x 800 mm, 85 mm high	–	7	–	–
530 x 800 mm, 120 mm high	–	5	–	–
530 x 650 mm, 75 mm high	8	–	–	8
530 x 650 mm, 115 mm high	5	–	–	–
500 x 500 mm, 75 mm high	–	–	8	–
500 x 500 mm, 115 mm high	–	–	5	–

**5.6.4 Built-in platform dispenser, closed, convection-heated**

**# Designated purpose of use of platform dispenser PU.....**

- For stacking and dispensing trays or crockery baskets with crockery
- Heating with circulating air heater
- Intended for installation
- Use stainless steel baskets. Do not use plastic baskets.





**Characteristics:**

Built-in platform dispenser made of stainless steel with a rectangular support frame for use of baskets.

Interior with stainless steel cladding on all sides, thermally-insulated. Completely wired. ON/OFF switch, thermostat controller, from +30 °C to +110 °C. Switch panel for installation. Circulating air fan heating. Stainless steel lid with handles. Splashproof.

**Version EPU-Q 1/1-760**

Length 705 mm, width 664 mm, installation depth 760 mm, installation frame dimensions 666 x 628 mm, stack height around 640 mm, lid cutout 656 x 615 mm, cutout for switch panel 152 x 85 mm  
Stainless steel cover hood, low

Designation Order no.:	Platform dimensions / Basket/tray dimensions [mm]	Connected load [W]	Dimensions Outer casing L x W x H [mm]		
EPU-Q 1/1-760 without CHECK: 89 03 03 02 with CHECK on request	535 x 535 max. 530 x 530	1560	705 x 664	65	110

**Accessories:**

Order no.:

Capacity (quantity) of baskets, stainless steel/Rilsan stainless steel wire (optional)

	EPU-Q 1/1-760	
500 x 500 mm, 75 mm high	8	89 03 03 01
500 x 500 mm, 115 mm high	5	89 03 03 02

## 5.7 Ultra dispenser, square REU...

### # Designated purpose of use of ultra dispenser, square

- For the stacking, preparation and heating of heat bowls (ultra-large bowls) from Rieber GmbH Co. KG.
- Do not use heat bowls of diameter 277 mm.



Characteristics: Ultra dispenser made of stainless steel.

Stack height around 610 mm. Stacking capacity, up to 92 bowls. Shaft dimensions in length. 260 x 260 mm per pipe.

Removable pipes enable easy cleaning of the appliance.

Stainless steel hinged lid with handles, double-walled, thermally-insulated, with sealing frame, hinges and fastening catch.



ON/OFF switch, thermostat controller, from +20 °C to +130 °C.

Two circulating air fan heaters ensure an even temperature distribution.

Switch panel for installation. Stainless steel lid with handles.

### # Type code

REU	Ultra dispenser
REU — P	... for heating heat/ultra-large bowls

Designation Order no.:	Number of pipes / Capacity	Connected load [W]	Dimensions Outer casing L x W x H [mm]		
REU-P2-260 without CHECK: 89 04 01 04 with CHECK on request	2 92 x SJ-255	3200	1005 x 509 x 1011	70	110

### Accessories:

#### Heat bowl (ultra-large bowl)

Heating time: 2 to 2.5 hours from + 20 °C to + 130 °C

SJ-255-Ultra-LS Ø 255 mm

#### Timer

#### Cotton 5-finger gloves

normal

ultra

Order no.:

89 08 01 41

on request

89 06 12 01

31 35 22 01

---

## 5.8 CHECK HACCP

---

Option:



**Dispenser** 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.

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.



*Further information: See "Services" under [www.riber.de](http://www.riber.de)*

*Please contact Rieber customer service.*

## 6 Useful information on delivery and initial cleaning

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.

**I** By following this procedure you will ensure proper claim settlement.

### # Unpack and check the scope of the delivery

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



#### ATTENTION

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

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

### # Unload device



#### ATTENTION

- ▶ Transport the appliance horizontally, as in its working position.
- ▶ Do not use aids such as forklift trucks to unload and transport the appliance, as this may cause damage.

### # 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.



*Page 54 ff.*

### # Dispose of packaging material

- Dispose of packaging material in a proper and environmentally compatible manner.

### # Platform dispenser for baskets, cooled PK ...



#### ATTENTION

If transported incorrectly, e.g. "headlong", the platform dispenser PK... might be damaged. There must be sufficient coolant in the coolant tank.

- ▶ After improper transport, e.g. "headlong", allow the appliance to rest in its correct position for at least one hour before turning it on. Do not switch on until then.

## 7 Notes on installation of the built-in dispenser

### 7.1 Safety note on installation

---

#### Observe the fire protection regulations

---



#### WARNING

Risk of fire with heatable dispenser if fire protection regulations are not observed.

- ▶ In direct proximity to a wall, partition walls, kitchen furniture, decorative cladding, etc., it is recommended that these are made from non-combustible material, Failing this, they must be clad with suitable, non-combustible, heat-insulating material.
- ▶ Observe the fire protection regulations.
- ▶ Fluff may cause a fire. Make sure there is no fluff.

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

#### Applicable electrical regulations must be observed

---



#### WARNING

Danger of electric shock. Applicable electrical regulations must be observed.

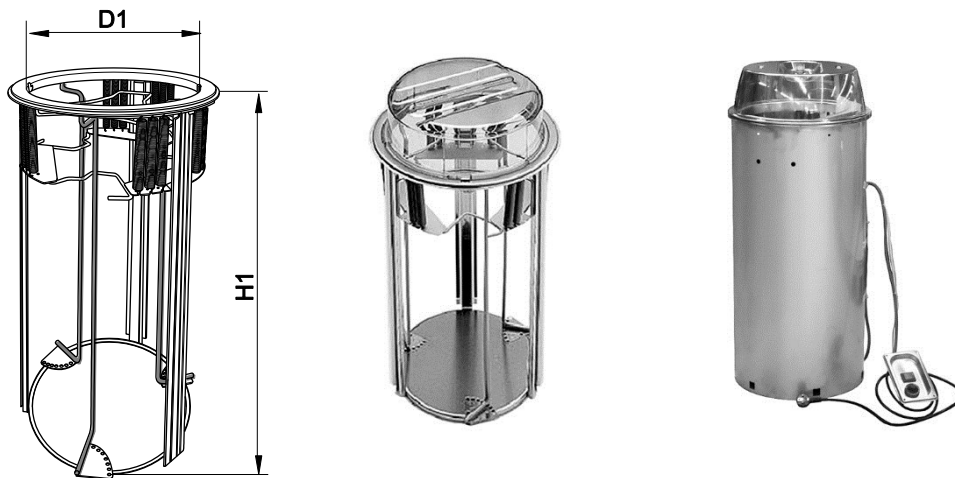
- ▶ Have electrical work carried out by the manufacturer's customer service or a qualified electrician only.
- ▶ Only operate the appliance with a power socket that can be disconnected. Install a residual current operated device with a tripping current of 30 mA upstream. Connect the appliance to a power socket with protective contact.

#### Observe the instructions in the installation guide

- Observe the instructions in the installation guide belonging to the appliance. If you have any queries in this regard, please contact Rieber customer service.

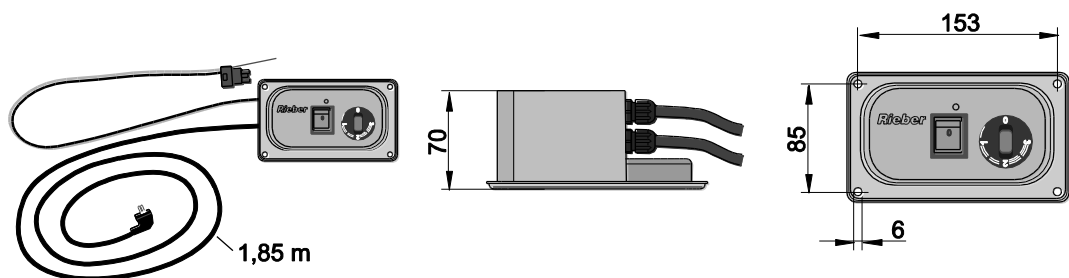


## 7.2 Built-in pipe dispenser ERR...



D1: 280 / 320 mm  
 H1: 680 / 780 mm  
 ∅ Hole for installation: ≥ 356 mm

Control  
 Control unit



Installation instructions are also supplied with a built-in dispenser.

 [See installation guide](#)

### ➤ ATTENTION

Do not bend and/or damage the capillary tube for the thermostat to prevent significant material damage from occurring. The capillary tube is in the insulation hose for the switch panel.

## 7.3 Built-in multipurpose pipe, heated EMR...

Installation instructions are also supplied with a built-in dispenser.

 [See installation guide](#)

## 7.4 Built-in platform dispenser, closed, convection-heated EPU...

Installation instructions are also supplied with a built-in dispenser.

 [See installation guide](#)

## 8 Configure dispenser for the crockery

### 8.1 Safety instructions for configuration

---

**⚠ Safety prerequisite**

- The task of "Configuring dispenser for crockery" may only be carried out by **appropriately authorised persons**.



See 'Personnel qualification requirements', page 9

- Only use original parts from the manufacturer.

**⚠ Guard**

→ applies to WE..., P..., REU

Example



The springs are located behind the guard (spring cover). On the heated dispenser the springs are positioned opposite the safety pushing handle or operating panel, unlike the illustration.

➤ **⚠ WARNING**

Only remove the guard to configure the dispenser. Otherwise keep it closed with all the screws.

**⚠ Avoid risks on the lifting device**

---

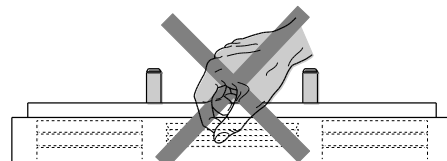
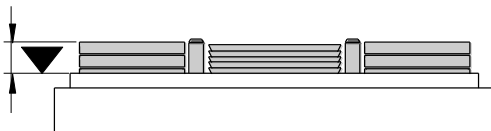


**WARNING**

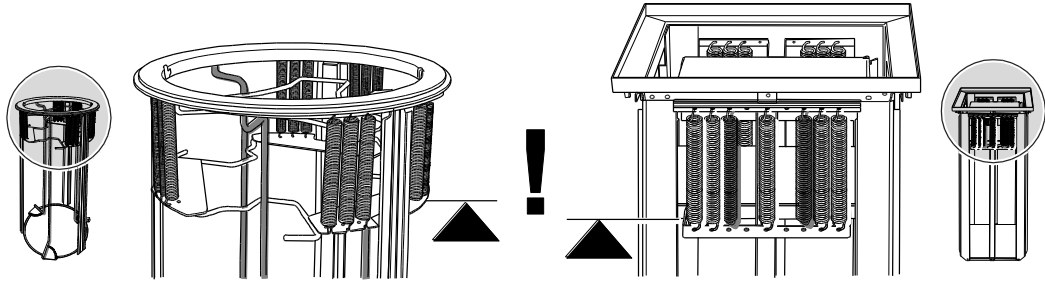
Risk of injury if serving height is lowered below the bottom edge of the housing. The guide could be blocked. Risk of shearing and crushing fingers.

- ▶ Before removing the dispensing device make sure that the lifting device is in the upper end position. Otherwise see the "Troubleshooting" chapter.
- 

Serving height

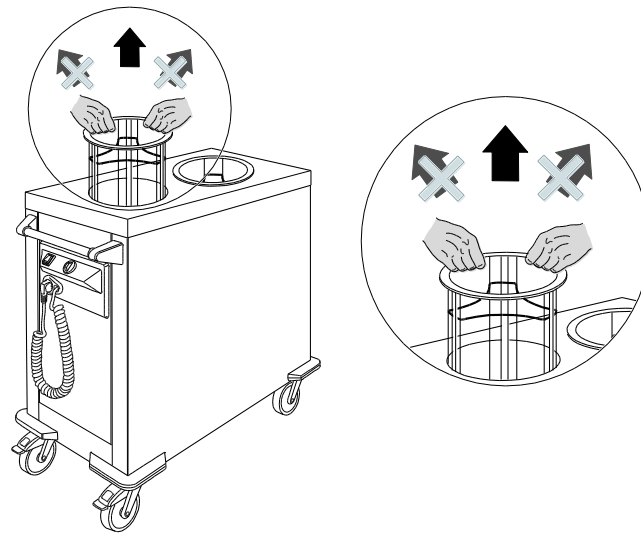


Examples



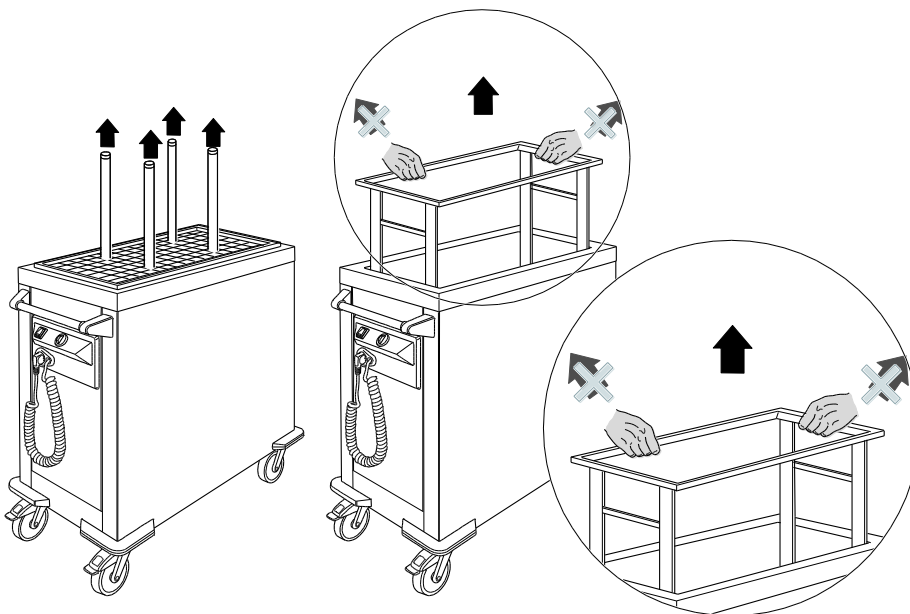
# Notes on removing fitted components

Example



- Reach into the empty dispensing device, grasp the upper edge of the component from the inside and remove vertically upwards. Set it down.

Example



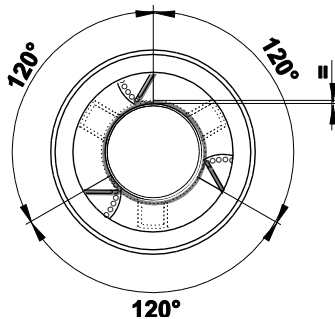
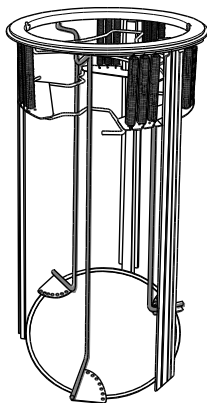
## 8.2 Configure the Crockery guide



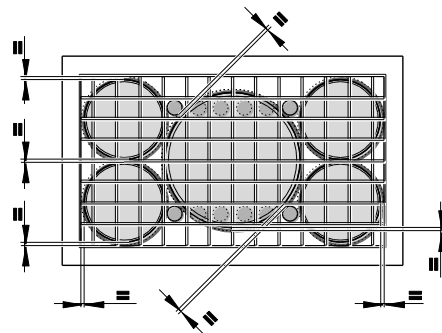
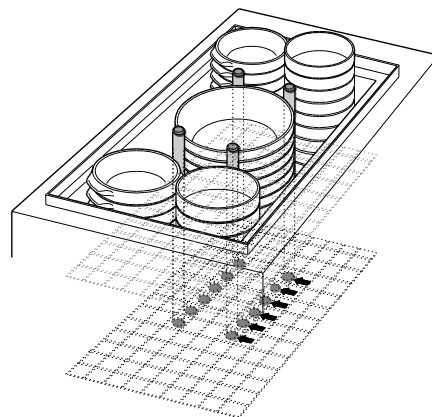
### WARNING

An unevenly distributed load can cause risks.

- ▶ Make sure that there is an adequate gap around the crockery items.
- ▶ Arrange the crockery items with the guide bars so that the load is as evenly distributed as possible.



Pipe dispenser RR ...

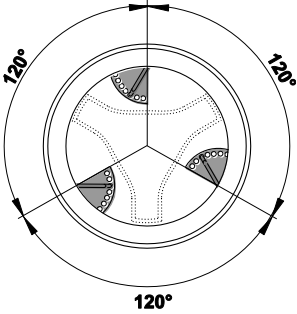
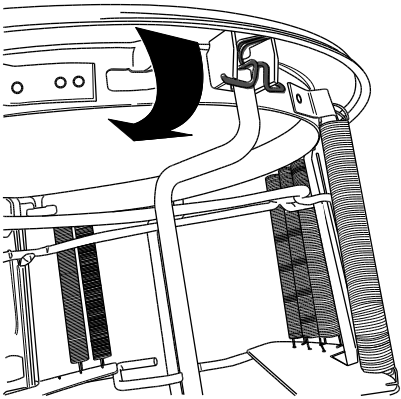
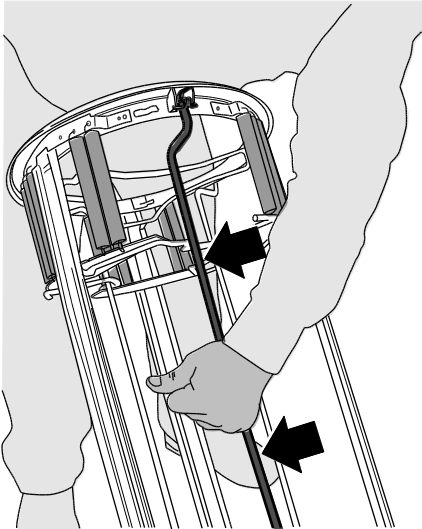


Exchange dispenser WE ...

### # Pipe dispenser R ...

- Fix the guide bars on the same hole in the base. Adjust the load distribution and/or guide of the parts centrally and/or evenly. Make sure there is a circular gap between the guide bar **and plates** of approx. 5 to 10 mm to even out crockery tolerances.
- Loosen 3x guide bars. Press the centre of the bars gently and loosen the spring clamps.
- Lift up and position the 3x guide bars.
- Secure the settings. Fix the spring clamps to complete the process.

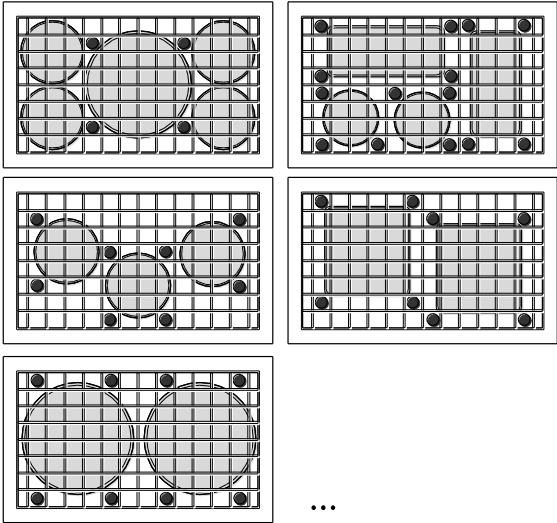
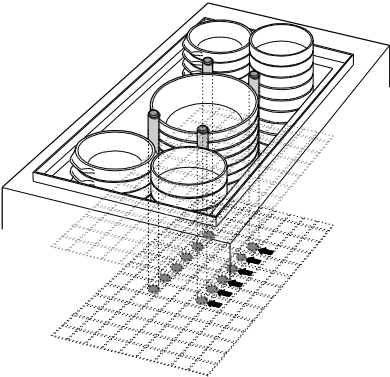
Dispenser  
RR ...



# Exchange dispenser WE ...

- Arrange the crockery items with the guide bars so that the load is as evenly distributed as possible.
- Make sure there is a circular gap between the guide bar **and plates** of approx. 10 to 20 mm to even out crockery tolerances. Push the guide bars through the grille so that they keep your crockery items in the desired position.

Dispenser  
WE ...



### 8.3 Configure dispenser to weight of crockery



#### WARNING

Installing and removing a spring on the loaded dispenser can cause a variety of injuries due to the high spring forces.

- ▶ Only configure the dispenser in unloaded state.
- ▶ Detach springs that are not required **at the bottom**, do not remove.



#### WARNING

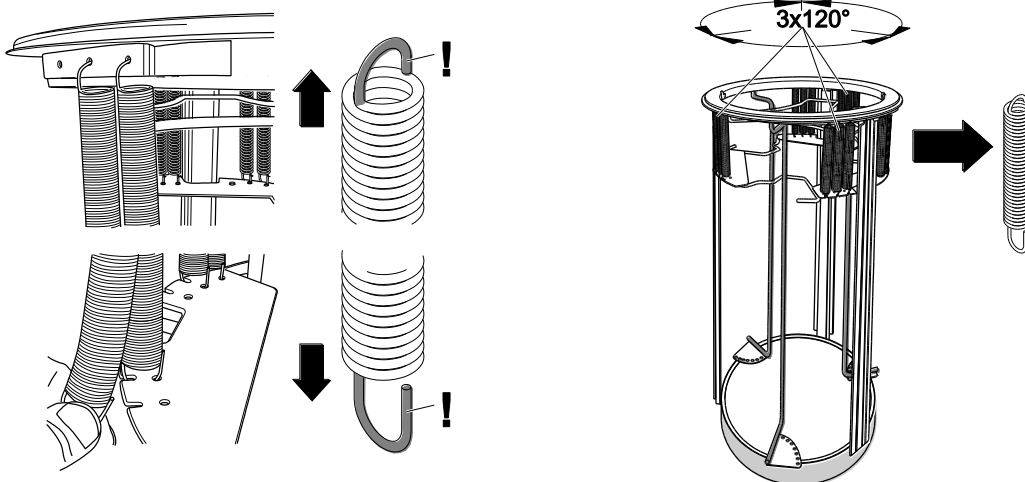
Risk of injury due to incorrectly fitted spring.

An eccentric load distribution and/or spring configuration puts a higher strain on one side of the guide and may obstruct and block it.

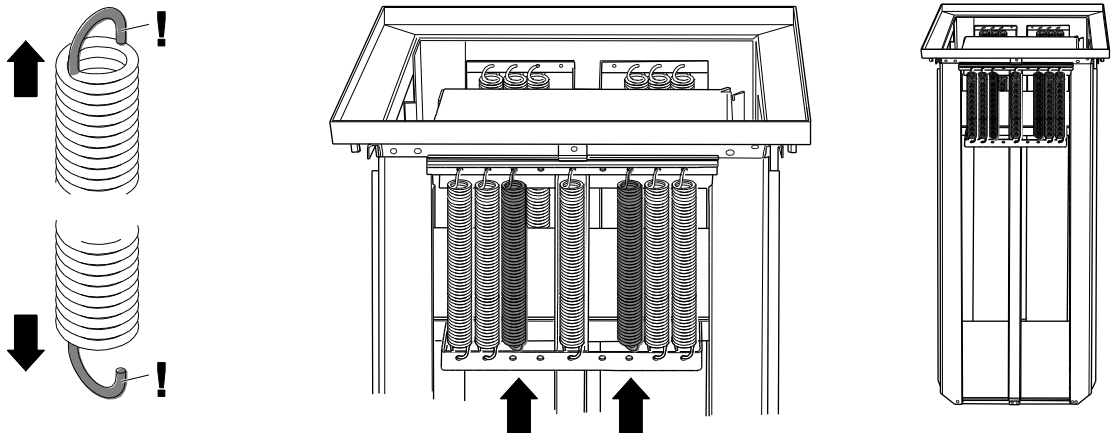
Risk of injury if serving height is lowered below the bottom edge of the housing. Danger of shearing and crushing fingers and hands.

- ▶ As a matter of principle, select an evenly distributed spring configuration. Detach springs that are not required **at the bottom**, do not remove.
- ▶ When using the **pipe dispenser**, ensure the same spring force distribution of  $3 \times 120^\circ$ . The open side of the springs is at the top.
- ▶ With the **Ultra dispenser**, please ensure effective spring forces next to the external guides; for instance, release the 2 springs close to the centre towards the bottom.
- ▶ With the **platform dispenser**, ensure effective spring forces next to the external guides; **for instance** if there are 7 springs, release the 2 springs close to the centre towards the bottom.
- ▶ Ensure that the serving height of the crockery does not fall below the housing lower edge.

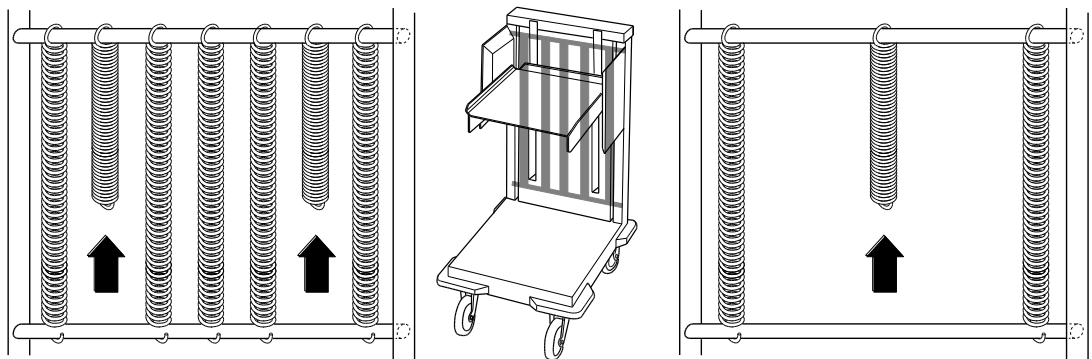
Dispenser  
RR ...



Dispenser  
REU ...



Dispenser  
P ...



### User tip

The spring requirements can be determined approximately by way of calculation.

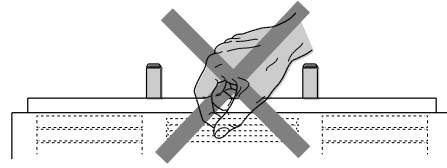
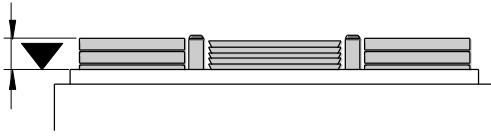
- ▶ The stacking height is approximately 700 mm. Stack the parts.
- ▶ Determine the weight of the crockery.
- ▶ For calculation: The maximum tensile force of a spring is 43 N. So in the case of 16 tension springs 688 N (68.8 kg). Calculate the specific requirement.

- **Alternatively:** Insert approx. 20x crockery items into the pipe.

- Spring settings are optimal when approximately **3 to 6x crockery items** project over the pipe edge.

- **⚠ WARNING**  
Only remove crockery at serving height.

Serving  
height



### # Test the setting

- Place the lifting device in the dispenser.
- Fill the lifting device with the crockery.
  - The spring adjustment is optimal if approximately **3 to 6 crockery items** project over the edge of the pipe.



### User tip

The manufacturer recommends:

- ▶ ... approval by another authorised person.
- ▶ ... marking the dispenser, to avoid risk of confusion.

### ⚠ Mount safety guard

- **⚠ WARNING**  
Mount the safety guard. Secure the position with all screws.



## 8.4 Ultra dispenser REU ...

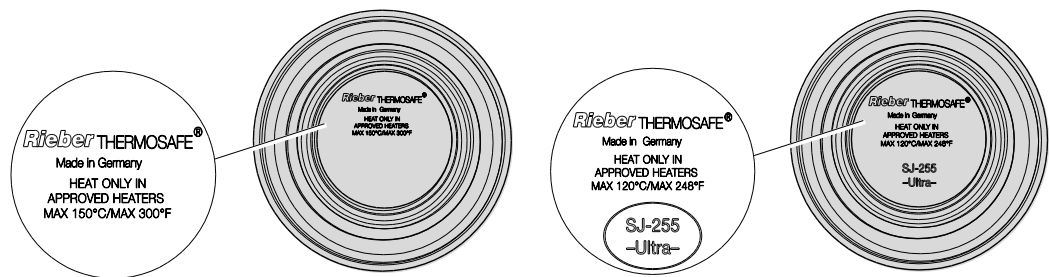


### User tip

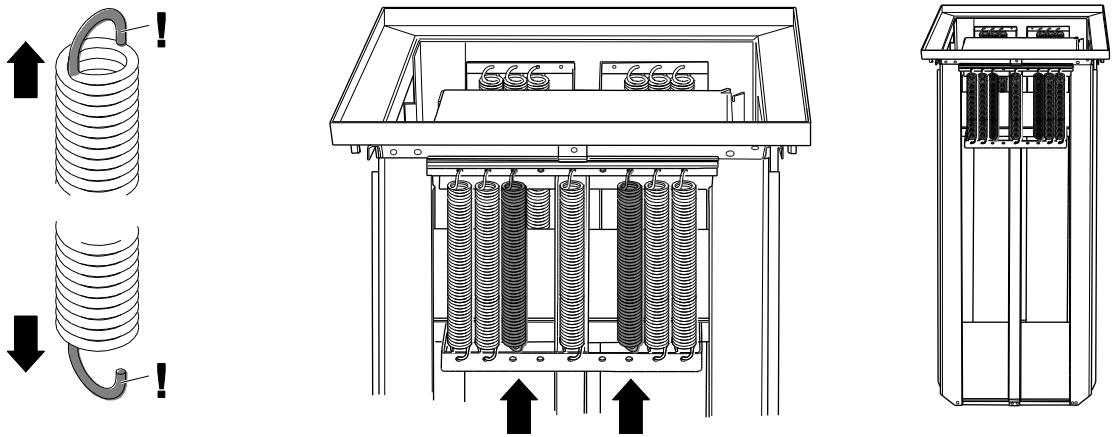
For each dispenser pipe, 2x2 symmetrically arranged springs are not attached by the manufacturer. By being thus adapted to the intended use of the thermal/ultra-sized dishes, the Ultra dispenser is already ready for use.

- ▶ With the Ultra dispenser, please ensure effective spring forces next to the external guides; for instance, release the 2 springs close to the centre towards the bottom.
- ▶ Detach springs that are not required at the bottom; maintain top position.

Heat/ultra-large bowl



Dispenser REU ...



## 9 Note on permissible changes changes /modifications

### **⚠ Safety prerequisite**

- Permissible changes/modifications may only be carried out by 'instructed persons', who have been trained to carry out the respective task.



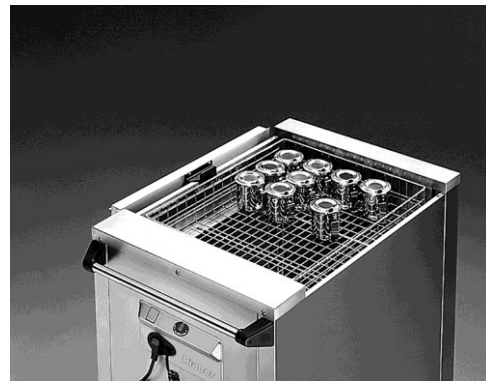
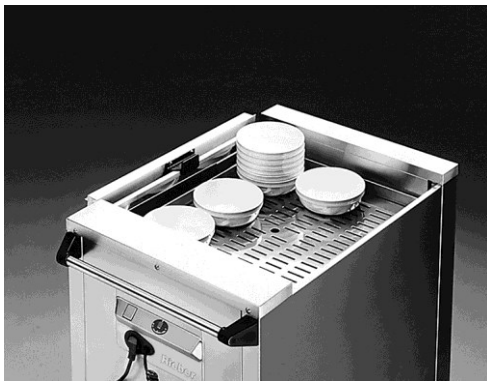
See 'Personnel qualification requirements', page 9

- Disconnect the appliance from the power supply, disconnect the mains connection.

### **# If you want to modify the platform dispenser PG-630 x 425..., PU-630 x 425...: Support frame versus grille platform**



Page 31 ff., page 34 ff.



The inlay sheet and baskets are removable.

## 10 Use

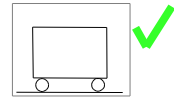
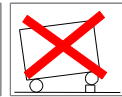
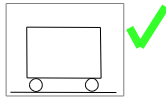
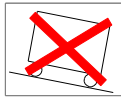
### ⚠ Safety prerequisite

- Use the dispenser under supervision.
- The work may only be carried out by 'instructed persons', who have been trained to carry out the respective task.



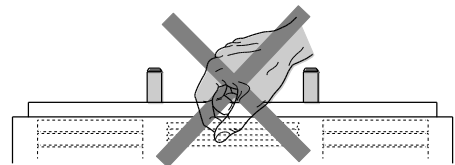
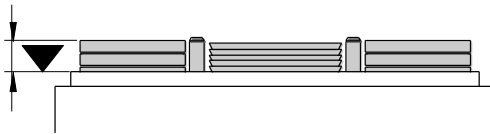
See 'Personnel qualification requirements', page 9

- Connect the dispenser to a socket with a series-connected residual current operated device (RCD) with a tripping current of 30 mA.
  - Do not connect the appliance to a distributor strip.
  - Only use in dry rooms in the building.
  - Only operate with adequate lighting.
- Use the two parking brakes to prevent the mobile dispenser from rolling away accidentally. Only park the device on flat surfaces.



- **⚠ WARNING**  
Only remove crockery at serving height.

Serving height



- **i User tip** To avoid the risk of confusing the dispensers with each other, an additional identification is recommended, for example with **CHECK**.

# Load dispenser with crockery.



**ATTENTION**

The plastic basket is not suitable for heatable dispensers; This also applies for plastic baskets of standard commercial dish-washer quality.

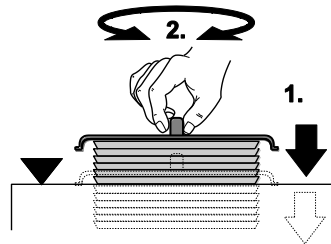
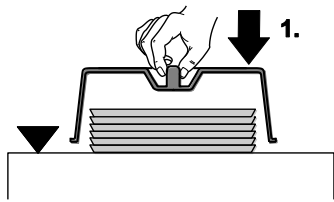
The plastic basket may be damaged and may also damage the dispenser.

- ▶ Do not use plastic baskets for the heatable dispenser.

▶ **WARNING**

Do not reach into the dispenser. Fill the dispenser with crockery evenly.

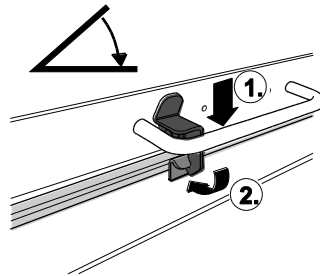
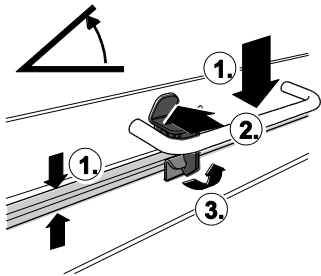
Dispenser  
RR...



Pipe dispenser, round

- ▶ Finally close it with the lid. If using the flat lid, push it down as far as it will go and twist to secure in position.

Dispenser  
REU...




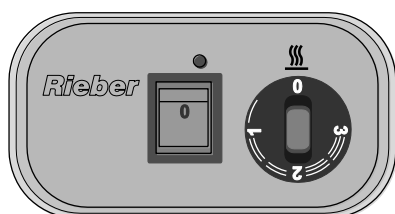
Ultra dispenser, square

Stacking capacity: Up to 92 heat bowls/ultra-large bowls from Rieber


- ▶ To open: Push the lid down and open the catch with your thumb.
- ▶ To close: Press the lid down firmly until it locks into place.

### # Switch on dispenser electrical appliance and bring to temperature. Applies to both heatable and coolable appliances.

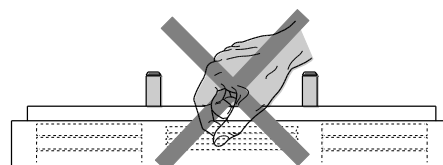
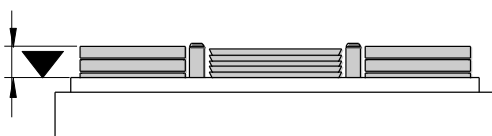
- Press the rocker switch with the green indicator.
  - The product is ready for operation in position I (ON); the indicator light is illuminated.
-  **WARNING**  
Hot surface on the top edge above the safety pushing handle, up to +85 °C.  
Risk of burns and fire risk inside the heatable dispenser.
- Set the required temperature on the power regulator. Estimate the heating/cooling time until the temperature is reached realistically.
  - Heatable (option): continuously heatable from +35 °C to + 85 °C or +110 °C or +140 °C, depending on type of device.
  - Cooled (option): continuously coolable from room temperature to +2 °C; only concerns platform dispensers PK-Q...convection-cooled.
  - Ultra dispenser **REU**...: continuously heatable from +35 °C to 130 °C.  
The warming-up time from room temperature up to 130 °C with a full load of ultra-sized dishes **is approximately 2.5 hours**.



### # Remove crockery

- Only remove the lid directly before portioning.
-  **WARNING**  
Remove crockery at serving height. Do not reach into the dispenser. In case of malfunction, lock the dispenser immediately.

Serving height



*'Troubleshooting?', page 61*

### # Switch off dispenser electrical appliance

- Switch off dispenser electrical appliance at the rocker switch. Unplug connector and put it back in its holder.
  - The product is switched off in position O (OFF). The indicator will be off.

### # Clean dispenser





*See next chapter*


### 11 Carry out maintenance measures correctly

The maintenance of technical systems, components, appliances and equipment should ensure that the functional condition remains intact or can be restored after a failure."

Maintenance can be structured into four basic measures: Service, inspection, repair, improvement.

 Service: Measures to delay wear and tear of existing wear margin.

 Inspection: Measures to detect and assess actual condition of a reference unit, including ascertainment of causes of wear and development of the necessary consequence for future use.

 Repair: Measures to return the unit of reference to a functioning condition, with the exception of improvements.

#### 11.1 Safety instructions for maintenance

---

##### Safety prerequisite

- The work may only be carried out by 'instructed persons', who have been trained to carry out the respective task.



See '[Personnel qualification requirements](#)', page 9

- Only the activities described and authorised in the operating instructions are permitted. Additional activities may only be carried out by the Rieber service department.
- Work on the cooling unit should only be carried out by authorised skilled personnel like a refrigeration specialist or a member of the Rieber Customer Service.

##### Prevent risks due to electricity

---



##### WARNING

##### **Danger of electric shock. Risk of death.**



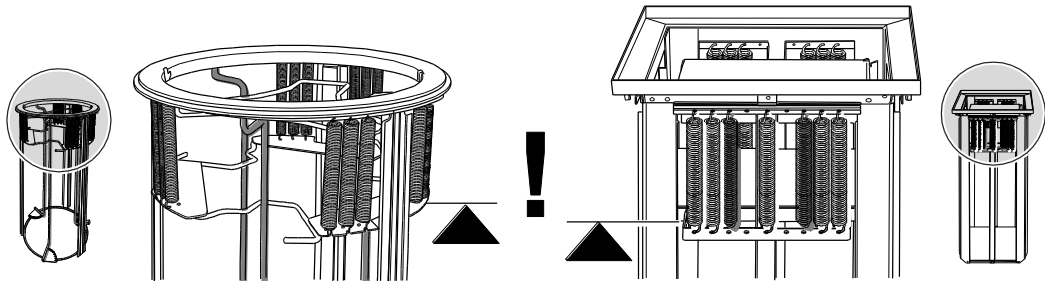
- ▶ Disconnect the dispenser from the power supply. To do this, disconnect the mains connection.
  - ▶ Check the appliance and electric cable for any damage.
  - ▶ Never direct a jet of water at electrical components such as heater, controller or ventilation grille.
  - ▶ Do not use a steam cleaning unit or high-pressure jet to clean dispenser electrical appliances. Doing so may allow moisture to get into the electrical system and cause a short circuit. Clean the appliance with a dry cloth if possible, otherwise wipe with a damp cloth and rub dry.
  - ▶ Have electrical equipment inspected by a qualified electrician in accordance with DGUV <sup>1</sup>. Define the inspection cycle according to the conditions of use. Generally this is every 12 months.
- 

<sup>1</sup> Source: DGUV Regulation 3. Electrical Systems and Equipment

**⚠️ Avoid any risk of injury in the event of a fault on the lifting unit (load carrier)**

➤ **⚠️ WARNING**

Risk of injury. When removing the dispensing device make sure that the lifting device load carrier is in the upper end position. Otherwise see the "Troubleshooting" chapter.



Illustrative examples

**⚠️ Avoid any risk of burns**

**⚠️ WARNING**



**Risk of burns** inside the heatable dispenser. You can burn your hands and arms in the area of hot surfaces.



- ▶ Disconnect the mains connection.
- ▶ Allow the appliance to cool down first.
- ▶ Wear personal protective equipment such as protective gloves.

**⚠️ Avoid the risk of a fire; applies to both heatable and coolable dispensers.**

➤ **⚠️ Risk of fire**

Flammable materials in the heating area of the heatable dispenser or in the ventilation area of the coolable dispenser can cause a fire. Make sure there is no fluff. Keep flammable materials away from the product.

**⚠️ Avoid risks due to confusing the dispensers with one another**

➤ **⚠️ WARNING**

Dispensers are generally configured for a specific requirement and any deviation from this during assembly or confusing the dispensers with one another can cause a dangerous situation. Avoid confusion.

- **i User tip** To avoid the risk of confusing the dispensers with each other, an additional identification is recommended, for example with **CHECK**.

## 11.2 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

<b>Cleaning agent</b>	<b>Suitable</b>
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

<b>Cleaning agent</b>	<b>Areas of application</b>
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).



## 11.3 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 parts

→ Applies to the stainless steel housing of the dispenser



### ATTENTION

Incorrect cleaning can cause damage to the surface.

- ▶ Clean the housing with a **mild washing up detergent diluted in hot water**, wiping it with a **damp, scratch-free** cloth. After cleaning, rub 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



### ATTENTION

Incorrect cleaning can cause damage to the surface.

- ▶ Clean the housing with a **mild washing up detergent diluted in hot water**, wiping it with a **damp, scratch-free** cloth. After cleaning, rub surfaces dry with a **soft cloth**.

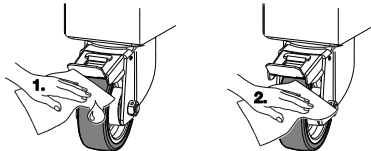
### # Clean casters



#### ATTENTION

Cleaning the casters incorrectly can damage them.

- ▶ Clean the housing with a **mild washing up detergent diluted in hot water**, wiping it with a **damp, scratch-free** cloth. After cleaning, rub surfaces dry with a **soft cloth**.
- ▶ Do not clean with a high-pressure cleaner.

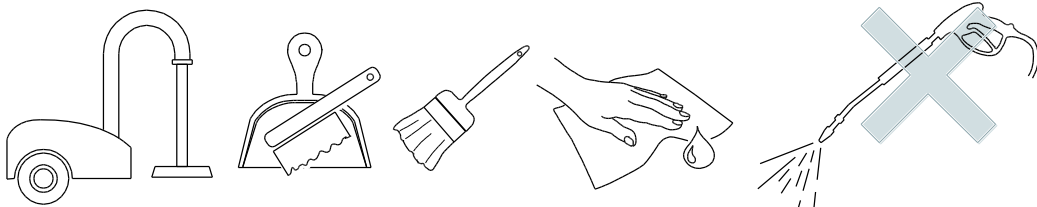


### # Clean area of circulating air heater

- The circulating air heater unit housing may only be opened/closed for the purpose of thorough cleaning by appropriately trained and authorised operating personnel. Such persons must have received practical instruction on the appliance.

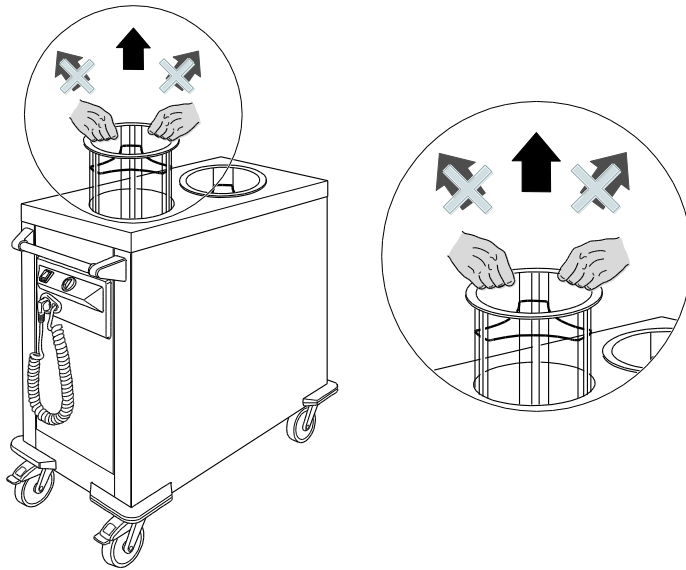
### # General instructions for cleaning

- If necessary, clean with a hand brush, cloth or brush or vacuum cleaner. Wipe with a slightly damp cloth if necessary and rub dry.

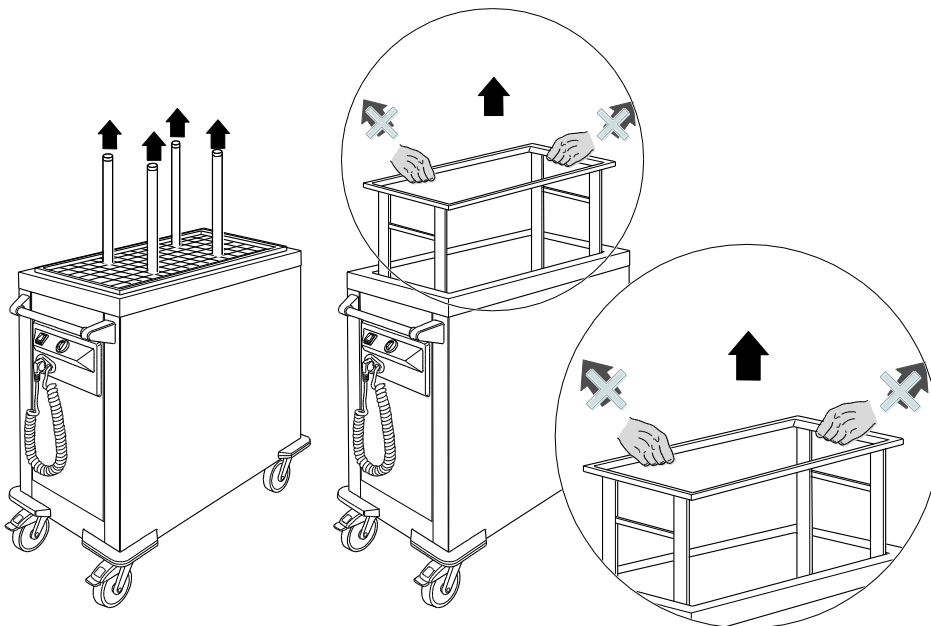


- Remove any broken pieces of crockery, particularly in the area of the guides of the lifting device.
- Pipe dispensers... and exchange dispensers... are optionally equipped with a dirt drawer. Remove the dirt drawer and empty it.

# Instructions for internal cleaning of pipe dispenser RR..., Ultra dispenser REU...



Pipe dispenser RR..., Ultra dispenser REU...









Platform dispenser PG... EP...

- Reach into the empty dispensing device, grasp the upper edge of the component from the inside and remove vertically upwards. Set it down.
- Remove fluff from the ventilation grille of the heatable dispenser. Use a long-handled broom or vacuum cleaner for this purpose.
- **NOTE**  
Leave the settings on the dispensing device as they are. Take organisational measures to avoid confusing several appliances with one another.

## 11.4 Overview of activities and intervals

---

Interval	Activity to be performed	Page
<b>Daily after use</b>	<p>Unplug the mains plug. Open the door/lid.</p> <p>Allow the dispenser with heating to cool down.</p> <p> Slipping hazard Watch out for condensation running off the dispenser for keeping food cold.</p> <p> Check the appliance and connection cable for any damage. A damaged mains cable must be replaced by a qualified electrician.</p>	 <i>Page 54 ff.</i>
<b>If required</b>	<p>Remove accessories such as cover hood and baskets and clean them.</p> <p>Remove the empty lifting device from the dispenser and clean it.</p> <p>Clean the interior of the dispenser housing with a long-handled hand brush.</p> <p>Clean area of circulating air heater.</p> <p>Empty and clean the dirt drawer (option).</p> <p>Clean castors</p> <p>Disinfect the appliance as required. Please clarify this with your hygiene officer.</p>	 <i>Page 57 ff.</i>
<b>Every 180 working days or 6 months</b>	Have electrical system /control checked	 <i>Page 54</i>
	Inspect condition of product identification	 <i>Page 15</i>

## 12 Troubleshooting?

### Safety prerequisite



- The work may only be carried out by 'instructed persons', who have been trained to carry out the respective task.



See 'Personnel qualification requirements', page 9

- Do not use defective appliance; remove immediately.
- Have all electrical repairs carried out by an authorised electrician only.
- The appliance must be disconnected from the power supply during cleaning or maintenance and when replacing parts.

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

Fault	Possible cause	Possible remedy
Crockery below 'serving height'.	Incorrect crockery.	<ul style="list-style-type: none"> <li>➤ Load dispenser with the correct crockery.</li> <li># Operating personnel</li> </ul>
	Lifting device load carrier is blocked. Piece of crockery got jammed in the springs. Wrong parts	<ul style="list-style-type: none"> <li>➤  <b>WARNING</b> Secure load carrier in position, see following page.</li> <li>➤ Remove crockery carefully piece by piece. Eliminate fault.</li> <li># Operating personnel</li> </ul>
Built-in dispenser ERR... heats too much.	Capillary tube for the thermostat bent and/or damaged.	<ul style="list-style-type: none"> <li>➤  <b>WARNING</b> Do not touch or move the appliance.</li> <li>➤ Disconnect appliance from the main power supply, switch off fuse/switch box.</li> <li>➤ Repair</li> <li># Qualified electrician</li> </ul>
Casters / brakes defective	Replace caster	<ul style="list-style-type: none"> <li>➤ Repair</li> <li># Specialist for mechanic's work</li> </ul>
Indicator lit up but appliance does not heat up	Overheating protection has tripped	<ul style="list-style-type: none"> <li>➤ Repair</li> <li># Qualified electrician</li> </ul>

Broken pieces of crockery may **obstruct the guide**.

---



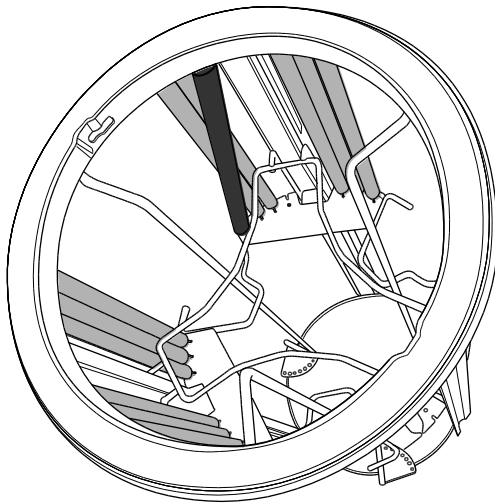
### WARNING

High mechanical forces impact the dispenser. A malfunction of the lifting device can cause various hazards. The blockage may loosen unexpectedly.

- ▶ In case of doubt, release the spring tension. See the following safety instruction on procedure if the cause of the blockage is unclear.
  - ▶ Remove the pieces of crockery very carefully.
  - ▶ Secure the position of the load carrier with a solid object. Ensure stable securing.
- 



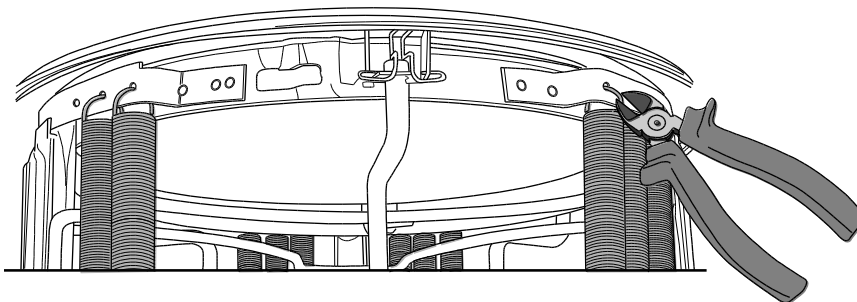
*Also refer to 'High mechanical forces impact the dispenser.', page 13*



**⚠ If the cause of the blockage is unclear, proceed as follows:**

▶ **⚠ WARNING**

Release the spring tension if the cause is unclear. Lift the lifting device slightly. Secure the slightly projecting position, for instance with 2 profiles. Disconnect the springs.



**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 your product**



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



**WARNING**

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

- ▶ When disposing of the appliance, destroy the locks on the lid of the Ultra dispenser.
-

### 13 Warranty and liability

Manufacturer liability and warranty shall no longer apply if

- you do not observe the information and instructions in this user guide,
- the product is not being used according to its designated purpose,



*See chapter "Intended use"*

- modifications and functional changes are carried out,
- no original spare parts are used.

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 at Rieber.

The following wear parts are not included in the warranty:

- Caster, caster with parking brake, corner guard



## 14 Excerpt from Declarations of Conformity

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

Rieber GmbH & Co. KG hereby declares that the products

- Pipe dispenser, convection-heated RR...
- Platform dispenser, convection-cooled PK...
- Platform dispenser, convection-heated PU...
- Ultra dispenser REU...

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 European Directive 2014/35/EU (Low Voltage Directive)

The company Rieber GmbH & Co. KG hereby declares that its dispenser electrical appliances comply with the basic requirements of European Directive 2014/35/EU in respect of their electrical equipment.

### # EU Declaration of Conformity in accordance with the European Directive on Electromagnetic Compatibility 2014/30/EU.

The company Rieber GmbH & Co. KG hereby declares that its dispenser electrical appliances comply with the basic requirements of European Directive 2014/30/EU in respect of their electrical equipment.

## 15 Index

Built-in multipurpose pipe EMR...	28	Accessories .....	36
Changes /modifications.....	50	Technical data .....	36
CHECK HACCP .....	4, 15, 38, 51, 55	Platform dispenser P... ..	29, 31, 34, 36
Configure		Platform dispenser PG.....	31
ultra dispenser REU... ..	49	Accessories .....	33
Configure dispenser to weight of crockery .....	46	Type code.....	31
Configure the Crockery guide.....	44	Platform dispenser PK... ..	
Determine requirements:.....	47	Accessories .....	33
Exchange dispenser, square WE.....	26	Type code.....	31
Accessories.....	27	Platform dispenser PO... ..	
Technical data .....	26	Technical data .....	29
Type code .....	26	Type code.....	29
General designated purpose of use.....	16	Platform dispenser PU.....	34
General technical data .....	20	Accessories .....	35
Guide bar		Technical data .....	34
Exchange dispenser .....	45	Type code.....	34
Pipe dispenser.....	44	Product identification.....	15
Instructions required in other languages? .....	4	Protective equipment for the operating personnel.....	9
Maintenance.....	54	Safety pushing handle.....	10, 19
Cleaning method.....	56, 57	Serving height.....	46, 48
Overview .....	60	Serving height of crockery .....	18
Pipe dispenser RR... ..	59	Spare parts.....	4
Mode of operation for lifting out crockery .....	17	Springs.....	46
Pipe dispenser ERR.....	24	Troubleshooting? .....	61
Accessories.....	25	Lifting device blocked .....	13, 62
Technical data .....	24	Ultra dispenser REU.....	37
Type code .....	24	Accessories .....	38
Pipe dispenser, round RR.....	22	Technical data .....	37
Type code .....	22	Type code.....	37
Pipe dispenser, square RE.....	23	Use .....	51
Technical data .....	23	Ventilation slot .....	19
Type description .....	23		
Platform dispenser EPU... ..	34, 36		

**16**    **Manufacturer's address**

Rieber GmbH & Co. KG  
Hoffmannstraße 44  
D72770 Reutlingen, Germany  
Phone    +49 (0) 7121 518-0  
FAX    +49 (0) 7121 518-302  
Email    info@rieber.de  
www.rieber.de