



Example tabletop unit
K|POT® 1/1 ik 3600-2Z

K|POT®

With Ceran® glass hob

- K|POT® 1/1 ch-800 for keeping food warm
- K|POT® 2/3 ck-1600
K|POT® 1/1 ck-2200 for keeping warm, automatic regeneration, cooking
- K|POT® 1/1 ck-2200-2Z for keeping food warm, automatic regeneration, cooking, with 2 zones

With Ceran® glass induction hob

- K|POT® 1/1 ik-3600-2Z for keeping food warm, automatic regeneration, cooking, with 2 zones

With stainless steel surface

- K|POT® 1/1 coolSWISSPLY for keeping food cold, with electronic control
- K|POT® 1/1 hybrid-SP-i for keeping food hot and cold, ⇨ built-in unit

Also available as a built-in unit:

- K|POT® 1/1 ch-800 built-in, K|POT® 1/1 ck-2200 built-in, K|POT® 1/1 ck-2200-2Z built-in, K|POT® 1/1 ik-3600-2Z built-in



Observe the Operating Instructions
Translation of the Original Operating Instructions

DOWNLOAD: USER MANUAL

QR code on type plate



EN

K|POT®

80 % of food served in the public sector is prepared in advance and its quality deteriorates on its way to consumers.

This is the starting point for the "K|POT® – the oven on the table".

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

THE INTELLIGENT BUFFET SOLUTION + THE MAGIC OF INDUCTION

Contents

| | | |
|----------|---|-----------|
| 1 | Revision index | 4 |
| 2 | Important Information | 4 |
| 2.1 | The components of the technical documentation | 4 |
| 2.2 | Using this guide | 4 |
| 2.3 | Representation conventions in the text | 5 |
| 2.4 | Structure of safety instructions | 5 |
| 3 | General Safety Instructions | 6 |
| 3.1 | Personnel qualification requirements | 9 |
| 3.2 | Provide personal protective equipment (PPE) for operating personnel | 9 |
| 3.3 | Appliance-specific safety instructions | 9 |
| 3.4 | Safety and monitoring devices | 12 |
| 3.5 | Information about regulations to be followed | 13 |
| 3.6 | Instructions on behaviour in an emergency | 13 |
| 4 | Purpose | 13 |
| 4.1 | Generally, the following are intended uses for the product | 13 |
| 4.2 | Prevent any predictable misuse and abuse | 14 |
| 4.3 | Special intended use for appliances with a Ceran® glass surface | 14 |
| 4.4 | Special intended use for appliances with an induction hob | 14 |
| 5 | Equipment Descriptions | 15 |
| 5.1 | Identification of components | 15 |
| 5.2 | Technical data for K POT® | 16 |
| 5.3 | Cooking units, accessories and their use | 18 |
| 6 | Note Before First Use | 18 |
| 7 | Note Before First Use | 19 |
| 7.1 | Safety instructions on use | 19 |
| 7.2 | General mode of operation | 20 |
| 7.3 | Equip the appliance with suitable accessories | 22 |
| 7.4 | K POT® 1/1 ch-800 | 23 |
| 7.5 | K POT® ... ck-... | 24 |
| 7.6 | K POT ... ik-... | 30 |
| 7.7 | K POT® 1/1 coolSWISSPLY | 33 |
| 7.8 | K POT® 1/1 hybrid-SP-i | 34 |

| | | |
|-----------|---|-----------|
| 8 | Cleaning, Maintenance and Care | 36 |
| 8.1 | Safety information relating to cleaning, maintenance and care | 36 |
| 8.2 | Choose the correct cleaning method..... | 36 |
| 8.3 | Clean and service stainless steel parts | 37 |
| 8.4 | Clean and service plastic parts | 37 |
| 8.5 | Ensure preservation of the product identification..... | 37 |
| 8.6 | Keep ready for next use in dry condition | 37 |
| 9 | Fault – What now? | 38 |
| 10 | Warranty and liability..... | 39 |
| 11 | Excerpt from EU Declarations of Conformity | 40 |
| 12 | Manufacturer's address | 40 |



1 Revision index

| Revision | Change |
|------------|---|
| 2014-04-10 | New edition |
| 2014-12-04 | CH 800 technical change, page 22; general change |
| 2015-09-30 | Optimisation of details |
| 2019-11-26 | OTL, page 31 |
| 24/09/2020 | Appliances for keeping hot and cold; designations |

2 Important Information

2.1 The components of the technical documentation

- K|POT® Operating Instructions
- When a K|POT® is delivered for installation, the installation instructions are enclosed in the packaging.
- Information on CHECK HACCP
www.rieber.de
Select “→ Service”, at the top of the display bar.
- Spare parts and necessary instructions.
www.rieber.de
Select “→ Customer Service”, at the top of the display bar.
- The Rieber price guide provides further information about a wide range of accessories.
www.rieber.de
At the top of the display bar, select: Search → Price guide Contact the manufacturer, Rieber, or your dealer
- Do you wish to have the operating instructions in another language?
www.rieber.de
Select “→ Customer Service”, at the top of the display bar.

2.2 Using this guide

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



- ▶ Read the operating instructions before first using the product.
- ▶ Keep this guide in a safe place and pass it onto the next owner should you wish to part with the product.

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 from your point of view, please do not hesitate to let us know. We endeavour to become even better with your help.

2.3 Representation conventions in the text

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

- Lists are represented in this way.
- Instructions on certain actions are represented in this way.



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



ATTENTION

indicates possible damage to property.

Failure to follow these instructions may cause damage to property.



User tip

- ▶ Useful information or tip

2.4 Structure of safety instructions

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

The warning triangle symbol indicates a "General Danger".



DANGER

indicates **imminent danger**.

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



WARNING

indicates a **potentially hazardous situation**.

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



CAUTION

indicates a **potentially harmful situation**.

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

3 General Safety Instructions

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

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

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.



Observe these operating and safety instructions to prevent injuries, damage to health and damage to property. Do not make any conversions or modifications to the appliance.



Do not use the appliance if damaged. If there are signs of a fault or in the case of unusual noises or smell, switch the appliance off and unplug the mains plug. Only use the appliance with the cable undamaged. Otherwise there is a danger of electric shock and fire.



Maintenance and repair work may only be carried out by qualified and skilled personnel using original spare parts and accessories. Never attempt to carry out repairs to the appliance yourself!



Only connect the appliance to suitable earthed mains connections. Make sure that the mains connection matches the specifications on the type plate of the appliance, see bottom of appliance. Otherwise there is a danger of fire and electric shock!



Place the appliance on a stable, flat and heat-resistant surface, to prevent risk of fire and accidents.



Do not place the cable close to heat sources or on sharp edges etc. Always grasp the plug, not the cable, when removing the plug from the socket. Otherwise the cable may be damaged. Do not allow the cable to hang down. Lay the cable in such a way that it does not represent a tripping hazard!

When using extension cables: Unwind the cable from the spool to prevent any heat build-up 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 1.5 mm².



This appliance is not intended to be used by persons (including children) with limited physical, sensory or mental aptitude or lack of experience and/or knowledge unless they are supervised by a person responsible for their safety or have received instruction from this person as to how the appliance is used. Children should be supervised, to ensure that they do not play with the appliance.



Do not operate the appliance unsupervised. Make sure that the switch is in position "0" and the power regulator is in position "0", before inserting the plug in the socket. Make sure the appliance cannot be switched on unintentionally. Connecting the appliance to the power supply while it is switched on can cause an accident.



Protect the appliance from moisture (splashes, rain). Do not immerse the appliance in water or other liquids, do not wash in the dishwasher. Water penetration increases the risk of an electric shock.



Use only Rieber thermoplates[®] as a cooking vessel. Always use a lid for heating food or keeping it warm. The hob and the bottom of the cooking vessel must always be clean and dry. Do not use cooking vessels made of plastic, porcelain or aluminium foil.



Do not block or cover the ventilation slot for aerating and ventilating the appliance. This can lead to overheating of the appliance. Observe a minimum distance of 10 cm from walls or objects. Do not operate the appliance near other heat sources. Do not insert objects into the openings.



Do not touch the hot surface of the glass or adjacent surfaces. The surfaces of the appliance get hot. Please let the appliance cool down completely before cleaning or storing it. Otherwise there is a risk of burns and fire!

thermoplates® get hot during use. Wear protective gloves when handling hot thermoplates®. Avoid burns.

Risk of scalding. When lifting the lid, scalds can be caused by hot steam or condensation water.

Risk of burns from hot food. Check the temperature of the food before serving.



Carefully clean the appliance at regular intervals. Do not use corrosive cleaning agents, hard scouring pads, steel wool or oven spray. You can find special cleaners and cleaning scrapers in shops.



Avoid scratches from pointed and sharp objects on the glass surface. Protect the glass surface from breakage due to falling objects. Place cooking vessels carefully on the glass surface.

Materials such as plastic, aluminium foil or sugar can cause cracks or breaks in the hot glass ceramic.

Switch the heating mechanism off and scrape off the residues with a glass scraper, while the heating surface is still warm.

Important information



In addition to this user guide there are a range of health and safety and other regulations that are relevant for operation. When handling food, please observe the HACCP regulations on compliance with hygiene requirements.



Your appliance is made of high-quality material which can be reused / recycled. Take it to a collection point. For disposal, disconnect the appliance from mains supply. Unplug the mains plug. Cut off the cable directly at the casing. Take the appliance and the cable to your municipal waste disposal centre.



ATTENTION

The total connected load of electrical appliances might exceed the locally permissible connected load. Peak loads can occur, for example, when several appliances are turned on/off simultaneously. Material damage, including cable fire, is possible.

- ▶ Comply with the locally permissible connected load.
- ▶ Avoid switching a large number of appliances on/off at the same time.



ATTENTION

thermoplates® can be damaged by overheating.

- ▶ Please observe the thermoplates® instructions.

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.

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

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

In particular, the following shall apply:

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

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

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

3.1 Personnel qualification requirements

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

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

3.2 Provide personal protective equipment (PPE) for operating personnel

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

3.3 Appliance-specific safety instructions

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

3.3.1 Dangers due to hot surfaces, burns



WARNING

In the area of hot parts such as hob, containers and food, there is a risk of burning one's hands and arms on the hot surfaces. The state of the hot heating surface is not visible.



- Where possible wear protective gloves.
- Keep unauthorised persons away from the appliance.
- Never operate the appliance unsupervised.
- Keep flammable materials away from the product.

3.3.2 Risk of fire



WARNING

Risk of fire.

- ▶ Observe a minimum distance of 20 cm from walls.
 - ▶ If there is a fire risk, cover the surface and wall with non-flammable, heat-insulating material.
 - ▶ Observe local fire protection measures.
-

3.3.3 Dangers due to unexpected heating of objects as a result of induction



WARNING

Risk of burns when wearing metal parts on the body in close proximity to an induction appliance close to the surface of the cooking area.

- ▶ Do not wear watches, rings or metal objects.
 - ▶ Do not place metal objects such as cutlery, tins or jewellery on the hob within the cooking zone.
-



ATTENTION

Substantial damage is possible to magnetically-sensitive objects in close proximity to an induction appliance.

- ▶ Keep magnetically-sensitive objects such as credit cards, phone cards, cassettes and watches away from the area immediately around an induction appliance.
-

3.3.4 Danger for persons with pacemakers due to induction



WARNING

For persons with a pacemaker: When handling an induction appliance, the electromagnetic radiation may cause malfunction or interference.



We recommend that the operator takes the following precautions:

- ▶ Keep persons with a pacemaker away from the appliance initially. Identify this workplace where necessary.
 - ▶ Have the doctor clarify the actual situation and individual compatibility where necessary.
-

3.3.5 Risks due to electricity

Risks due to electricity



WARNING

Danger of electric shock. Water penetration increases the risk of an electric shock.

- ▶ Never direct a water jet onto the device.
 - ▶ Protect the appliance from moisture.
-

Risks arising from damaged Ceran® glass surface



WARNING

Danger of electric shock from damaged Ceran® glass surface.

- ▶ Avoid electrically conductive materials in the immediate vicinity, for example metal splash guard.
 - ▶ If the Ceran® glass surface is damaged, if it is cracked, for example, disconnect the appliance from the mains supply immediately.
-



ATTENTION

Improper handling and impacts can damage the Ceran® glass surface.

- ▶ **NEVER** place a hot pot on the cold Ceran® glass surface or a cold pot on a hot Ceran® glass surface, otherwise the Ceran® glass surface may crack due to thermal stresses.
- ▶ Do not place inappropriately large or heavy pots or objects on the appliance. Avoid falling objects.
- ▶ Even seemingly light objects, like a salt cellar, can cause cracks or breaks in the worst case scenario. Prevent objects from falling onto the Ceran® glass surface.
- ▶ Materials such as plastic, aluminium foil or sugar can cause cracks or breaks as well as incrustations and adhesions on the hot Ceran® glass surface. Switch the heating mechanism off and scrape off the residues with a glass scraper, while the heating surface is still warm.

3.3.6 Danger of cuts from damaged Ceran® glass surface



WARNING

Danger of cuts from damaged Ceran® glass surface. Sharp and pointed edges can cause cuts.

- ▶ If the Ceran® glass surface is damaged, disconnect the appliance from the mains supply immediately.
-

3.3.7 Risks due to power interruption

Possibility of malfunction after power interruption.



- Disconnect the unit from the mains completely after a power failure.
- Make sure that the switch is in position "0" and the power regulator is in position "0", before inserting the plug in the socket.

3.3.8 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.

3.3.9 Note the product identification and ensure its preservation

Product identification, general

- The type plate bears the legally required product data.
- Note on the Ceran® glass surface in English and German
„ **NOTE: Surfaces hot during use!**“
- On the underside of the appliance:

- A text/pictorial instruction is located on the underside (option).

3.4 Safety and monitoring devices

- The appliance is protected against overheating. In the case of a defective control, the maximum admissible temperature is kept.
- **Pot detection** for type K|POT -...-ik-...: If no pot is detected, the appliance control switches the cooking zone off after **10 minutes**. To switch it on again, turn the power regulator back to the zero position first of all.
- ON/OFF rocker switch including green indicator light for operating state (option)
- To increase your safety we recommend that you install a residual current operated device (RCD) with a tripping current of 30 mA upstream of the appliance.

3.5 Information about regulations to be followed

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

3.6 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 and scalding 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.



User tip

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

4 Purpose

This chapter describes the intended use and contains warnings against misuse, for your safety.

4.1 Generally, the following are intended uses for the product

- See relevant details on the cover sheet, page 1
- For mobile service in the catering, hotel, and food processing industry; also suitable for the care and school catering sectors.
- To avoid risks to persons with pacemakers, the use of appliances with inductive heating in public areas or for self-service is only allowed under supervision. Keep people away from the appliance.
- Keep magnetically-sensitive objects such as credit cards and phone cards away from appliances with inductive heating. Such objects could be damaged.
- To prevent persons from burning themselves on hot surfaces, use of the product in public areas or for self-service should only be allowed under supervision. Keep people away from the appliance.
- Wear personal protective equipment such as protective gloves.
- Operate the appliance on a switched mains socket outlet.
- Connect a residual current operated device (RCD) with a tripping current of 30 mA in series on site.
- The designated purpose of use includes compliance with the technical data. Note the information on the rating plate as well as the product identification.
- For use only by appropriately trained and suitable operating personnel.

4.2 Prevent any predictable misuse and abuse

Prevent any potential misuse in advance, general

- Never operate the appliance unsupervised.
- Do not operate the appliance outdoors. Keep the appliance away from moisture.
- Do not operate the appliance in dimly lit places.
- Do not lean against or sit on the appliance.
- Keep any combustible or explosive fluids away from heatable appliances. Otherwise a fire or explosion may occur.
- Never operate the appliance with an empty cooking container.
- After 3 hours the total permissible regenerating and keep-warm time according to the health requirements is reached. Comply with the HACCP requirements.
- Do not use to heat up a room.
- The installation of the built-in unit may only be performed by specialists. Electrical work may only be performed by a trained and experienced **qualified electrician**.

4.3 Special intended use for appliances with a Ceran® glass surface

Prevent foreseeable misuse

- Danger of electric shock. If the Ceran® glass surface is damaged, if there is a crack in the glass for example, disconnect the appliance from the mains supply immediately. If possible avoid electrically conductive materials in the immediate vicinity, for example metal splash guards.
- When using an appliance with a Ceran® glass surface, never place a hot pot on the cold Ceran® glass surface or a cold pot on the "hot" Ceran® glass surface, otherwise the Ceran® glass surface could crack due to thermal stresses.
- Even a seemingly light object such as a salt cellar can cause cracks or breaks in the Ceran® glass surface in the worst case scenario. Prevent objects from falling onto the Ceran® glass surface.
- Do not place aluminium foil or plastic containers on the Ceran® glass surface, as this could cause damage.

4.4 Special intended use for appliances with an induction hob

Prevent foreseeable misuse

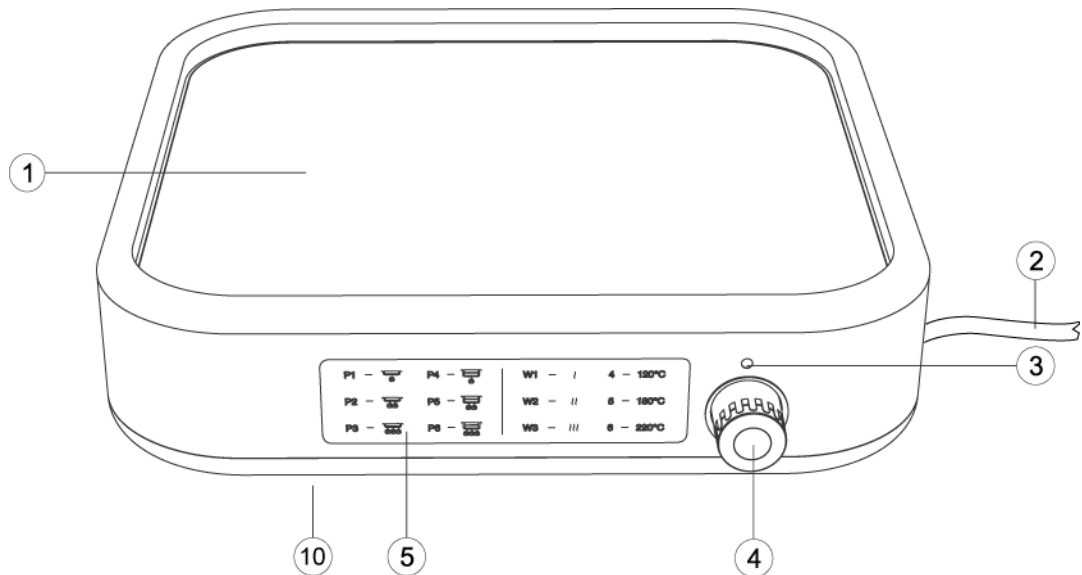
- Persons with a pacemaker may experience interference or influence when handling an induction appliance due to electromagnetic radiation. We recommend that the operator takes the following precautions: Keep persons with a pacemaker away from the appliance initially. Identify this workplace where necessary. Have the doctor clarify the actual situation and individual compatibility where necessary.
- The induction generator could switch off or be damaged. Only use the appliance with induction-compatible and approved cookware. Semi-inductive cookware will result in a decreased cooking performance; the efficiency will be substantially reduced.

5 Equipment Descriptions

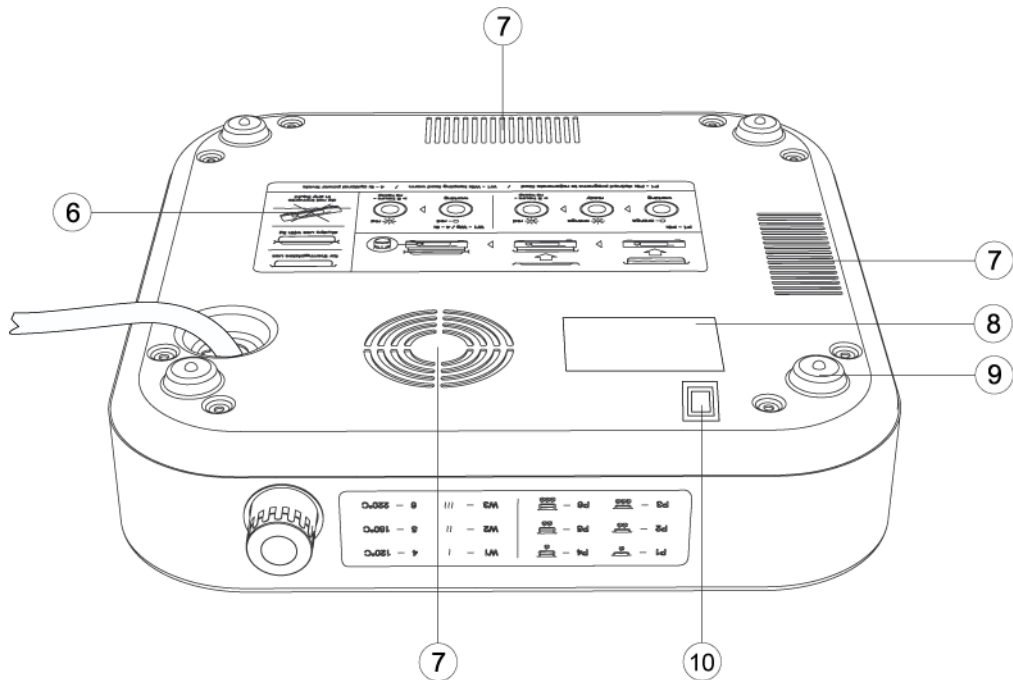
This chapter provides useful information on the structure and function of the equipment.

5.1 Identification of components

Example




Example



- | | | | |
|---|---|----|---|
| 1 | Ceran® glass surface | 6 | Product identification (option) |
| 2 | Lead | 7 | Ventilation opening for fan |
| 3 | Indicator light showing operating state Switched ON/OFF (option) | 8 | Product identification: Type plate |
| 4 | Retractable power regulator | 9 | Rubber feet |
| 5 | Product identification (option) | 10 | ON/OFF rocker switch including red indicator light on the underside of the appliance (option) |

5.2 Technical data for K|POT®

| | 1/1 ch -800 | 2/3 ck -1600 | 1/1 ck -2200 | 1/1 ck -2200-2Z | 1/1 ik -3600-2Z |
|--------------------------|----------------------|-----------------|-----------------|--------------------|--------------------|
| Heat output [W] | 800 | 1 600 | 2 200 | 2 200 | 3 600 |
| Heat generation | Electric hob | Electric hob | Electric hob | Electric hob | Induction |
| Heating surface material | Ceran® glass surface | | | | |
| External dimensions [mm] | | | | | |
| Width | 533 | 353 | 533 | 533 | 533 |
| Depth | 380 | 380 | 380 | 380 | 380 |
| Height | 88 | 88 | 88 | 88 | 88 |
| Weight [kg] | 5.9 | 4.3 | 7.2 | 7.2 | 9 |

| | 1/1 coolSWISSPLY | 1/1 hybrid-SP-i |
|--------------------------|---|---|
| Power [W] | Refrigeration capacity 150 watts at VT 10 °C, room temperature around 20 °C | Power for cooling function 150 W Power for keep-warm function 500 W |
| Power generation | Refrigeration unit. Refrigerant R134a | Refrigeration unit. Refrigerant R134a Electric hob |
| Surface material | Stainless steel | Stainless steel |
| External dimensions [mm] | | |
| Width | 533 |  See next page |
| Depth | 380 | |
| Height | 149 | |
| Weight [kg] | 12 | 14.1 |

| | |
|---|--|
| Ambient temperature | +5 °C to +40 °C |
| Load-bearing capacity of installation area [kg] | 40 kg |
| Minimum distance from walls | 20 cm |
| Protection class | IPX0. This means according to EN 60529: no protection against foreign objects, no protection against water. Protection against penetrating moisture is required. |
| Rated voltage / mains frequency | 1N AC 230 V 50/60 Hz |
| Electrical fuse | 16 A: Connect the appliance on site to a socket with a series-connected residual current operated device (RCD) with a tripping current of 30 mA. |
| Casing | Stainless steel Fan on the bottom and air inlet opening. Lowered floor unit to separate air inlet and air outlet. |
| Length of connection cable: | ≥ 1.5 m For built-in units the power cable without plug is 2 m long. |

The appliances are equivalent to 2/3 and 1/1 Gastronorm in size.

The casing can be 'polished' or 'black-coated' stainless steel.

Hobs can be distinguished according to the type of heat generation:

- Electric hob: → The heat is generated within the hob with electric heating elements.
- Induction hob: → The hob generates an alternating magnetic field, whose energy heats the base of the pot.

K|POT® for installation

The performance data are identical to the tabletop unit.

The following are available as a built-in unit: K|POT® 1/1 ch-800 built-in, K|POT® 1/1 ck-2200 built-in, K|POT® 1/1 ck-2200-2Z built-in, K|POT® 1/1 hybrid-SP-i built-in, K|POT® 1/1 ik-3600-2Z built-in

Dimensions: L x W x H) 603 x 398 x 218 mm

Cooling/keep-warm surface: L x W = 497 x 292 mm; Function field: L x W x H= 567 x 362 x 152 mm

Control housing: L x W x H= 388 x 119 x 100 mm; Ventilation grille: L x W = 500 x 82 mm

Sample image: K|POT® 1/1 ck-2200 built-in



Crosswise installation

Sample image: K|POT® 1/1 hybrid-SP-i built-in



Lengthwise /front installation

X Main switch (ON/OFF switch)



Crosswise installation

5.3 Cooking units, accessories and their use



User tip

With the optimal accessories the K|POT - is energy-saving and the possible applications can be extended.

The GN saucepan thermoplate® prevents food from overboiling or burning. Use of the buffet lid creates the perfect serving situation.

- ▶ Use accessories from Rieber, GN saucepan thermoplate®.



<http://www.riever.de>

6 Note Before First Use

Observe general prerequisites

- The appliance has no defects or visible damage.
- The appliance is at room temperature and is dry.
- Observe the local building inspectorate regulations.



ATTENTION

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

- ▶ Ensure that there is no protective foil on/in the appliance.

- If necessary, clean the appliance before using for the first time.
Clean with a light damp cloth and rub dry with a clean cloth.



See chapter 'Cleaning, Maintenance and Care', page 36

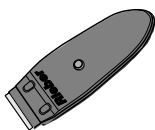
7 Note Before First Use

7.1 Safety instructions on use

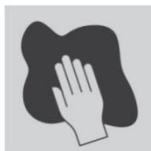
Keep to the basic rules for operating the product

- The installation conditions such as lighting, safe positioning, free access are complied with.
- The place of installation is horizontal.
- Connect the unit on site to a socket with a series-connected residual current operated device (RCD) with a tripping current of 30 mA. Electrical fuse 16 A
- In the event of a power failure switch off the switch at the mains socket outlet, otherwise the appliance could suddenly restart and cause unforeseeable risks.
- Risk of fire. Observe a minimum distance of 20 cm from walls.
If there is a fire risk, cover the surface and wall with non-flammable, heat-insulating material.
- Danger of electric shock and cuts from damaged Ceran® glass surface. Check the integrity of the appliance before each use; pay special attention to the lead.
- Keep unauthorised persons away from the appliance. Never operate the appliance unsupervised.
- NEVER pour oil or grease into an empty heated-up pot or pan, as there is a risk of burns and fire.
- Risk of burns on the hot heating surface. Let the appliance cool down before you start cleaning or store / transport the appliance. The surface of the appliance cools down to lukewarm **within 60 minutes** with the heating surface open.
- Do not stack appliances.

Note on removal of soiling during use



- Remove stubborn dirt from the Ceran® glass surface immediately if possible, using the **glass scraper**.



- Light dirt that is not burnt on can be removed with a **damp cloth** or a washing-up sponge **without detergent**.



See chapter 'Cleaning, Maintenance and Care', page 36

⚠ For appliances with inductive heat generation, observe the following prerequisites

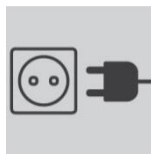
- **⚠ WARNING**
Persons with a pacemaker may experience interference or influence when handling an induction appliance due to electromagnetic radiation. Keep persons with a pacemaker away from the appliance. Identify this workplace.
Have the doctor clarify the actual situation and individual compatibility first of all.
- **⚠ WARNING**
Risk of burns
Keep metal objects such as watches, rings, cutlery and tins away from the cooking zone. These could be heated up very quickly.
- Only use induction-compatible containers such as GN containers, pots and pans for induction cooking appliances.
 - Unsuitable equipment can damage the appliance.
 - If unsuitable equipment is used, no power is output.
 - The use of combined types of cooking equipment (semi-inductive cookware) decreases efficiency.
- Always place induction-compatible cooking containers in the centre of the induction hob.
 - The cooking container is heated evenly.
 - Protection against boiling dry / overheating protection is guaranteed.
- **ATTENTION.** Keep magnetically-sensitive objects such as credit cards and phone cards away. Such objects could be damaged.

⚠ For appliances with a Ceran® glass surface, observe the following prerequisites

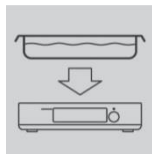
- When using an appliance with a Ceran® glass surface, never place a hot pot on the cold Ceran® glass surface or a cold pot on the “hot” Ceran® glass surface, otherwise the Ceran® glass surface could crack due to thermal stresses.
- Even a seemingly light object such as a salt cellar can cause cracks or breaks in the Ceran® glass surface in the worst case scenario. Prevent objects from falling onto the Ceran® glass surface.
- Do not place aluminium foil or plastic containers on the Ceran® glass surface, as this could cause damage.

7.2 General mode of operation

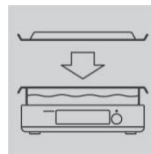
7.2.1 Start process



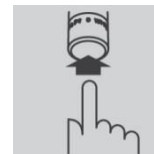
- Check that the switch is in the 'OFF' position.
- Connect appliance to power.



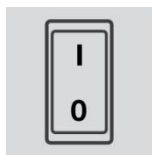
- thermoplate® on the appliance.



- Put lid on.



- Press the retractable power regulator.
 - Power regulator emerges.
- Set power regulator to position '0', if it is in another position.

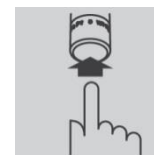


- Set switch of switched mains socket outlet to ON (option).
- Switch ON/OFF rocker switch on bottom of appliance to ON (option).



- Select a power setting or a program.
 - Only for type IK: Wait for at least 3 seconds. Then set the power regulator to the desired power.

- The selected program is executed.



- Press and retract power regulator.



User tip

Good to know:

- ▶ If the power supply is interrupted during the program sequence, the program must be restarted. Set the power regulator to position '0'. Switch the switch to OFF, then ON (option).
- ▶ The power of the cooking zone can be increased by turning the power regulator clockwise. The power output is reduced by turning anticlockwise.
- ▶ Only for type IK: Wait for at least 3 seconds. Then set the power regulator to the desired power.
 - When the cooking container is removed from the hob, the power of the appliance reduces automatically due to the absence of inductive heating.



User tip for optimal results

Every dish heats up differently.

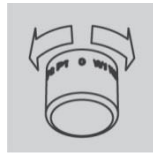
- ▶ Test the settings before using the buffet.
- ▶ Check the temperature.



User tip for saving energy

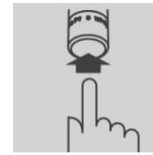
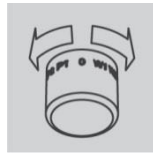
- ▶ Use the thermoplate® with a lid.
- ▶ Occasional stirring will ensure even temperature distribution.

7.2.2 Stop process

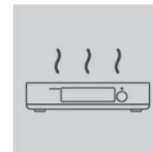
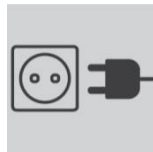
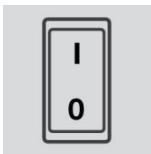


- Press the retractable power regulator.
- Turn the power regulator to '0'.
■ The LED is off.

7.2.3 Switch appliance off



- Press the retractable power regulator.
- Turn the power regulator to '0'.
■ The LED is off.
- Press and retract power regulator.



- Switch off the switch of the mains socket outlet.
- Switch ON/OFF rocker switch on bottom of appliance to OFF (option).
- Unplug the connector from the mains socket outlet.
- Allow appliance to cool down.

7.3 Equip the appliance with suitable accessories



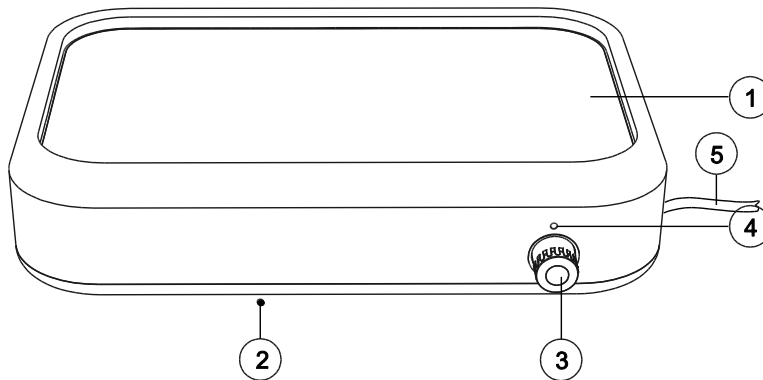
User tip

With the optimal accessories the K|POT - is energy-saving and the possible applications can be extended.

The GN saucepan thermoplate® prevents food from overboiling or burning. Use of the buffet lid creates the perfect serving situation.

- ▶ Use accessories from Rieber, GN saucepan thermoplate®.

7.4 K|POT® 1/1 ch-800



- 1 Ceran® glass surface /heating surface
- 2 ON/OFF rocker switch including red indicator light
- 3 Retractable power regulator
- 4 Indicator light showing operating state → The indicator light is lit when the appliance is electrically activated and the power regulator is not in position "0".
- 5 Lead with connector

Intended use of the K|POT® 1/1 ch-800

- For keeping hot food warm.
- Use thermoplate®.



'Purpose', cover sheet page 1, page 13 ff.

7.5 K|POT® ... ck-...

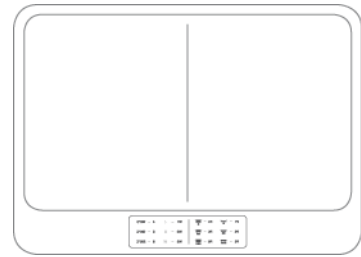
7.5.1 Overview ...



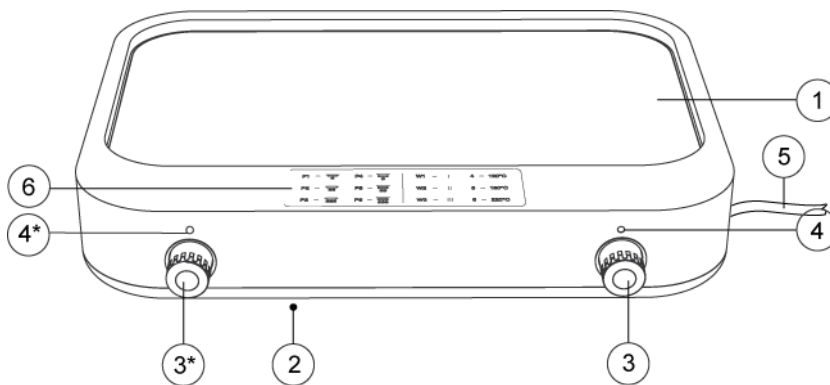
K|POT® 2/3 ck-1600



K|POT® 1/1 ck-2200



K|POT® 1/1 ck-2200 2Z



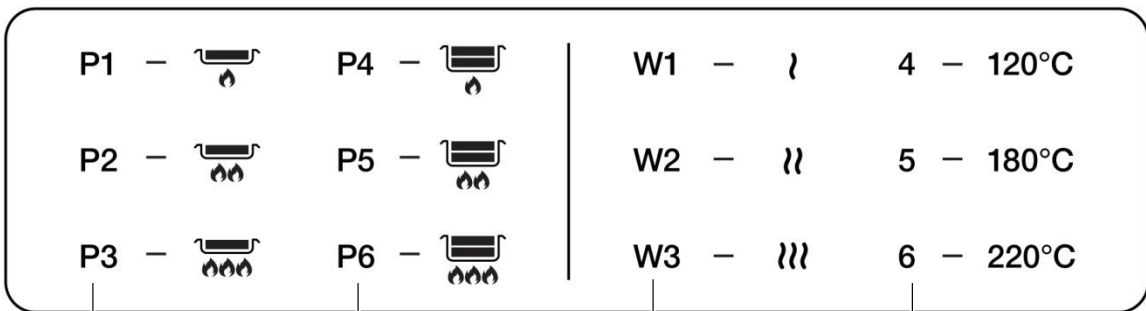
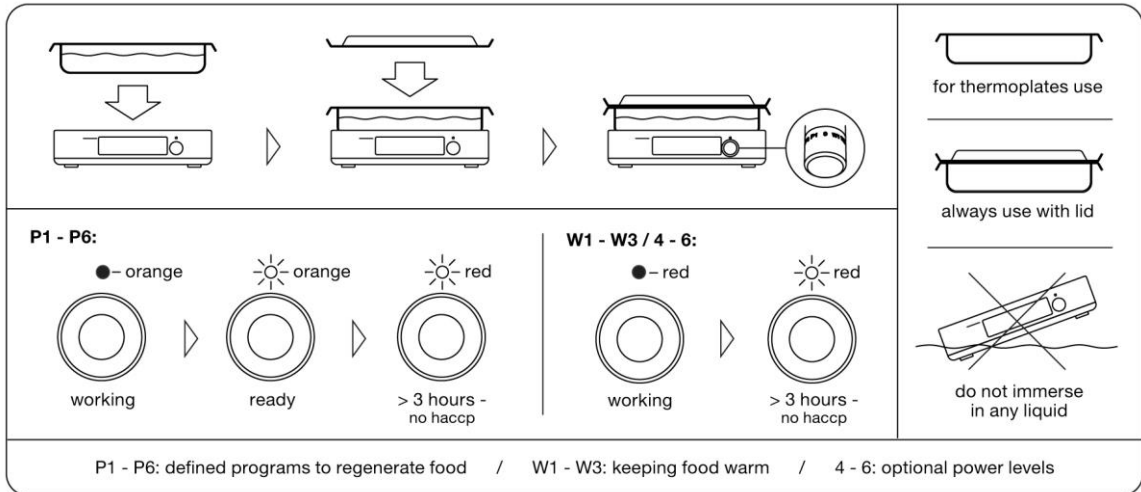
- 1 Ceran® glass surface /heating surface
- 2 ON/OFF rocker switch including red indicator light
- 3 Retractable power regulator (* only for 2Z)
- 4 Indicator light showing operating state → The indicator light is lit when the appliance is electrically activated and the program switch is not in position '0'. (* only for 2Z)
- 5 Lead with connector
- 6 Overview of program settings

Intended use of the K|POT ... ck-...

- **Keep-warm settings 1 to 3** for keeping hot food warm.
- **Programs P1 to P6** for automatic regeneration of pre-prepared food.
- **Power settings 4 to 6** for steaming, cooking and baking.
- Use **thermoplate®**.



'Purpose', cover sheet page 1, page 13 ff.



Initial temperature
4° to 6°C

Program settings
for heating / regenerating
small quantities

Initial temperature
4° to 6°C

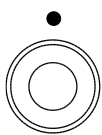
Program settings
for heating / regenerating
large quantities.

Initial temperature
65° to 70°C

Program settings
for keeping warm

Power settings

for cooking, steaming,
baking



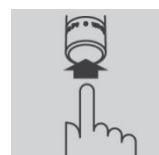
YELLOW LED
P1 - P6



RED LED
W1 - W3






RED LED
4 - 6

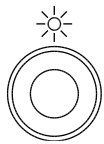


➤ Press and
retract heat
control dial.

7.5.2 Program settings for keeping warm

Keeping hot food warm

| Program level | For keeping warm | Medium power | | |
|---------------|--------------------------|--|---|---|
| | |  |  |  |
| W1 – } | for delicate dishes | 200 W | 300 W | 150 W |
| W2 – } | for less delicate dishes | 370 W | 440 W | 220 W |
| W3 – } | for robust dishes | 500 W | 650 W | 325 W |



- The LED **lights up red** during the keep-warm time.
- After 3 hours of uninterrupted ON time the LED **flashes red**.

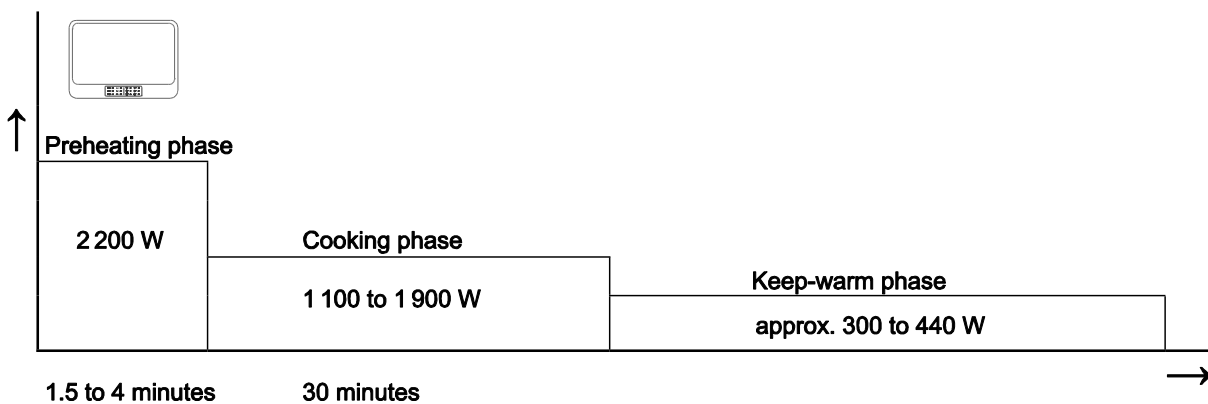
- Observe the total permissible regeneration and keep-warm time of 3 hours in accordance with the health requirements, otherwise health impairments can result.

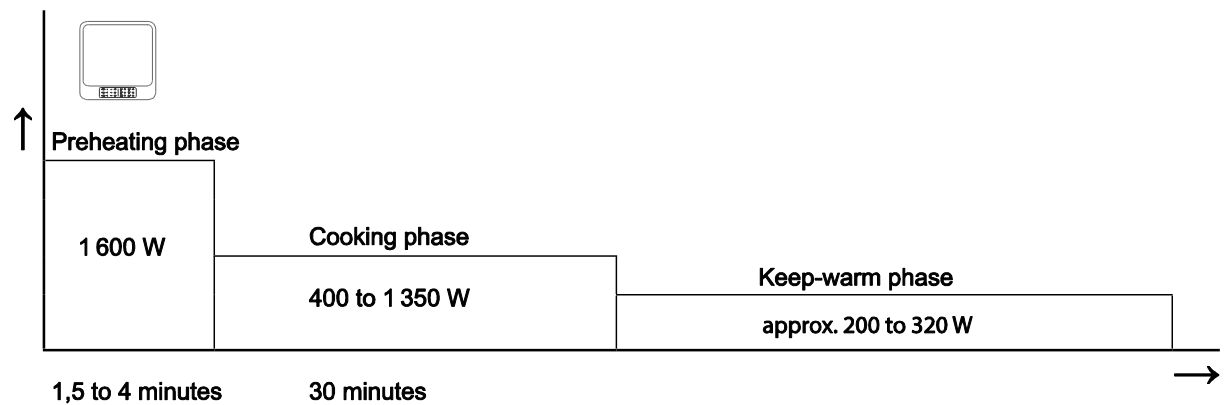
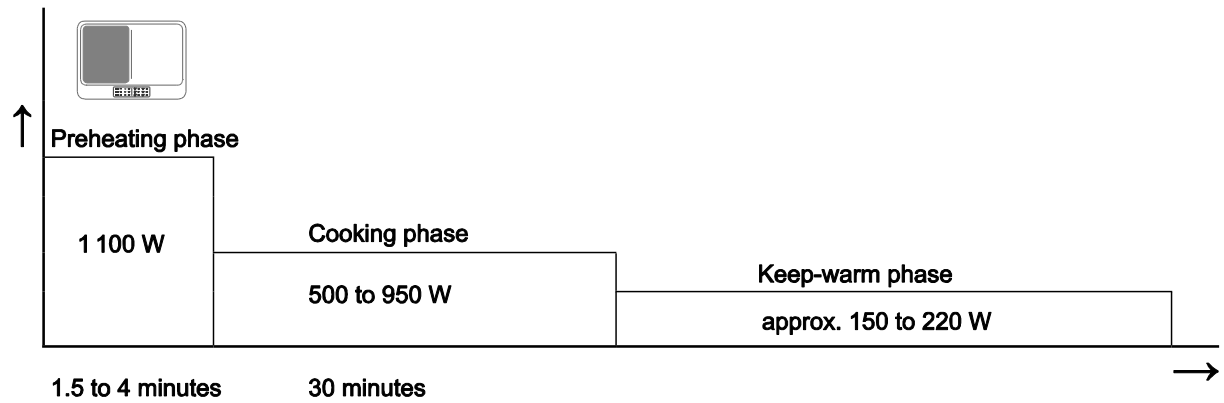
7.5.3 Program settings for regeneration

Automatic regeneration of pre-prepared food

Starting point:










- Food temperature 4 to 6 °C
- Times specified for consumption temperature



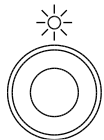


Work steps

- Select program.
 - Heating and fan switch on after around 5 seconds.
 - If the program is changed during program execution, the new program starts without a preheating phase.
- Turn the power regulator back to '0' at every START. Then select the desired program.
- If the power supply is interrupted during the program sequence, the program must be restarted. To do this, turn the power regulator back to '0' and then select the desired program.

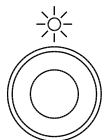
| Program level | For heating / regeneration | Medium power | | |
|--|---|--|---|---|
| | |  |  |  |
| P1 —  | Food with delicate structure such as fish, rice, couscous, pasta | 420 W | 1 100 W | 550 W |
| P2 —  | Delicate vegetable dishes such as chard, asparagus, hop shoots, sugar snap peas | 625 W | 1 220 W | 610 W |
| P3 —  | Less delicate vegetable dishes such as puree, polenta, root vegetables, beans, cauliflower, carrots | 810 W | 1 400 W | 700 W |
| P4 —  | Thai curry, light vegetable stews, Züricher Geschnetzeltes (Zurich-style veal dish), rice, pasta, couscous, puree | 920 W | 1 550 W | 775 W |
| P5 —  | Casseroles, ragouts, compact stews containing meat | 1 120 W | 1 700 W | 850 W |
| P6 —  | Casseroles, ragout | 1 350 W | 1 870 W | 935 W |

After 35 minutes the appliance automatically switches to the keep-warm phase.



- The LED **flashes yellow**.
- Change to the keep-warm phase
- Check the temperature of the food before serving to your guests.




After 3 hours the total permissible regenerating and keep-warm time according to HACCP is exceeded.

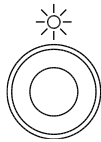


- The LED **flashes red**.

- Observe the total permissible regeneration and keep-warm time of 3 hours in accordance with the health requirements, otherwise health impairments can result.

7.5.4 Power settings for cooking

| Power setting | For cooking | Power | | |
|---------------|--------------------|---|---|---|
| | |  |  |  |
| 4 – 120°C | Steaming | 800 W | 1 100 W | 550 W |
| 5 – 180°C | Cooking and baking | 1 050 W | 1 450 W | 725 W |
| 6 – 220°C | Baking | 1 600 W | 2 200 W | 1 100 W |



The LED lights up red during the cooking time.

➤ **ATTENTION**

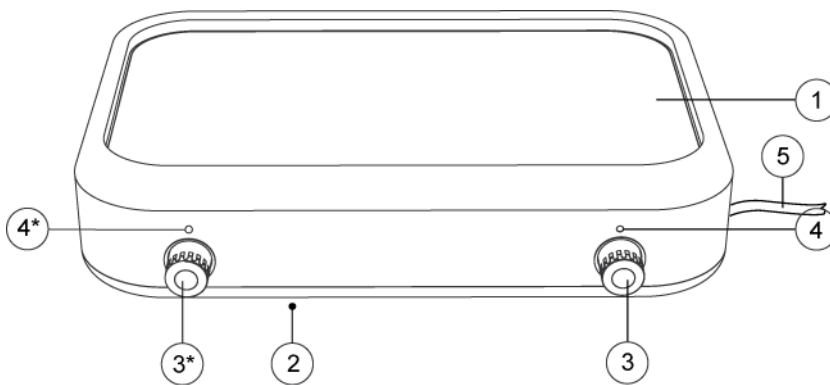
thermoplate® can be damaged by overheating. Please observe the instructions for your thermoplate®.

7.6 K|POT ... ik-...

7.6.1 Overview ...



K|POT® 1/1-ik-3600-2Z



- 1 Ceran® glass surface /induction hob
- 2 ON/OFF rocker switch including red indicator light
- 3 Retractable power regulator for the hob (* left hob)
- 4 Operating light
The operating light comes on when the inductive mode is activated or a metal pot is placed on the heating surface. (* left hob)
- 5 Lead with connector

Intended use of the K|POT® ... ik-...

- For keeping hot food warm, for regenerating pre-prepared dishes, for cooking.
- Use thermoplate®.



'Purpose', cover sheet page 1, page 13



'General mode of operation', page 20

7.6.2 Overview of functions

| Overview of functions | K POT® 1/1-ik-3600-2Z K POT® 1/1-ik-3600-2Z built-in |
|--|---|
| Pot detection | X |
| Power settings | X |
| Melting and keep-warm function | X |
| Automatic preheating | X |
| Boost function | X |
| Bridging function | X |
| Automatic shut-off (operating time limitation) | X |

7.6.3 Pot detection (induction)

- The heat setting of a cooking zone can be selected without any cookware present.
- The power is generally only released by the control when suitable cookware is detected on the cooking zone. Make sure that you use suitable cookware.
- **If no pot is detected**, the appliance control switches the cooking zone off **after 10 minutes**. The cooking zone can only be switched on again when the power regulator has been turned back to the "0" position.
- Minimum pot diameter: **120 mm**

7.6.4 Power settings

- Power settings 1 to 9 enable any type of food preparation, from gently keeping warm and regeneration to grilling.

7.6.5 Melting and keep-warm function

Melting function

The purpose of the melting function is to regulate the **base of the pot to give a temperature of around 45 °C /42 °C in the pot**. This allows food to be melted in an energy-optimised manner.

- The melting function is **setting 1**, which is reached by turning the power regulator to the right from the zero position.
- The maximum period of time is **limited to 2 hours**. Switches to OFF automatically.

Keep-warm function

The purpose of the keep-warm function is to regulate the **base of the pot to give a temperature of around 70 °C /65 °C in the pot**. This allows food to be kept warm in an energy-optimised manner or gently warmed.

- The keep-warm function is **setting 2**, which is reached by turning the power regulator to the right from the zero position.
- The maximum period of time is **limited to 2 hours**. Switches to OFF automatically.

7.6.6 Automatic preheating

The **purpose** of the automatic preheating is to trigger the following heat setting.

- This function is activated by **fully turning** the power regulator **to the left** with a **holding time of at least 2 seconds**. **A heat setting must be selected** on the power regulator **within 10 seconds**, the so-called continuous **cooking setting**.
- If heat settings 0, 1, 2, 9 are selected or if the power regulator is turned all the way to the left/right, then the automatic preheating is not activated.

7.6.7 Boost function

- With the boost function you can set a time limit, **a maximum of 10 minutes**, for operating a cooking zone at maximum power.
- If both hobs are selected in the booster function, then the last selection takes priority. The other cooking zone is automatically reduced to half power. The maximum possible power of the appliance is constant.
- **To activate this function**, turn the power regulator to setting 8, then to setting 9 as far as the stop.
Then set the power regulator to setting 8.
- **To deactivate the function**, turn the power regulator anticlockwise to a setting below 8.
█ After 10 minutes the function switches off automatically.

7.6.8 Bridging function

- On the induction hob, two defined cooking zones can be "bridged". These can be controlled as if they were "one" cooking zone.
- The left cooking zone is the main cooking zone. The right cooking zone is the additional cooking zone.
- **The power regulator of both cooking zones must be turned all the way to the right simultaneously. Minimum holding time 2 seconds.** The **power regulator** of the **additional cooking zone** must then be set to **heat setting 9**.

7.6.9 Automatic shut-off (operating time limitation OTL)

- Depending on the heat setting selected for each cooking zone, a maximum permissible operating time (without any changes in heat setting) is defined.
- If this maximum time limit is exceeded, the respective cooking zone is switched off.
- The cooking zone can only be restarted after resetting ("zero setting") the power regulator.
- The time remaining until automatic shut-off is reset to the initial value after each new operation of the cooking zone.

| Heat setting: | OTL [minutes]: | Heat setting: | OTL [minutes]: |
|---------------|----------------|---------------|----------------|
| 1 | 120 | 6 | 90 |
| 2 | 360 | 7 | 90 |
| 3 | 360 | 8 | 90 |
| 4 | 300 | 9 | Boost |
| 5 | 300 | | |

7.7 K|POT® 1/1 coolSWISSPLY

Tabletop unit with stainless steel casing. Refrigeration unit with electronic control



Dimensions:

L x W = 533 x 380 mm

Cooling surface dimensions:

L x W = 502 x 298 mm

- 1 Cooling plate GN 1/1 comprising Swiss-PLY multi-layer material, recessed in casing for safe operation.
- 2 4 feet, slip-resistant, 20 mm high
- 3 Retractable power regulator, 0 to 9, and indicator light for displaying the operating state. The keep-cold temperature is continuously variable **from +10 °C to -7 °C**.
- 4 ON/OFF rocker switch
- 5 Power cable with shock-proof plug

Note on use

Electronic control for regulating the cold function. Set temperature adjustment.



'General mode of operation', page 20 ff.

The units can be stacked.

7.8 K|POT® 1/1 hybrid-SP-i

Example



Lengthwise /front installation

X Main switch (ON/OFF switch)



- 1 **+ – buttons** for adjusting the set point temperature. To do this, keep the SET button (2) pressed simultaneously.
- 2 **SET button.** When the SET button is pressed, the set point temperature appears in the display (6). When the SET button is pressed, you can **increase or decrease the set point temperature** with the + – buttons (1).
- 3 **Program selector button for keep-warm operating mode.** The illuminating control indicator (7) indicates the current operating mode. Press this button to select keep-warm operating mode.
- 4 **Program selector button for keep-cold operating mode.** The illuminating control indicator (7) indicates the current operating mode. Press this button to select keep-cold operating mode.
- 5 **ON/OFF button** for switching on and off. When the unit is switched on, information appears in the display (6) as well as one of the control indicators (7).
- 6 **Display.** The actual temperature on the GN 1/1 surface is displayed. When the SET button is pressed, the set point temperature appears.
- 7 **Control indicators for the operating modes** keep-cold and keep-warm
- 8 Stainless steel GN 1/1 surface with integrated cooling channels, active cooling, flush with the stainless steel casing
- 9 Power cable with connecting plug

The **keep-cold** temperature is adjustable **from +10 °C to –7 °C**.

When the operating mode is changed from keep-cold to keep-warm the appliance starts immediately.

The **keep-warm** temperature is adjustable **up to +120 °C**.

When the operating mode is changed from keep-warm to keep-cold, the appliance starts when the stainless steel plate has cooled down to around 40 °C.

If you wish to switch the appliance ON/OFF

- On the built-in unit K|POT® 1/1 hybrid-SP-i built-in, always press the main switch/rocker switch.
 - In the OFF position the unit is disconnected from the power.
- Press the ON/OFF button (5) to switch on.
 - The illuminating control indicator (7) indicates the current operating mode. The last setting for the set point temperature is activated.
 - The display (6) shows the actual temperature on the GN 1/1 surface.

If you wish to know the programmed set point temperature

- Press the SET button (2).
 - The display (6) shows the set point temperature.
 - If the SET button is not pressed, the actual temperature appears again.

If you wish to change the set value for keeping warm or cold

- Press the program selector button for keep-cold operating mode (4) or the program selector button for keep-warm operating mode (3).
 - The selected operating mode is activated.
- Keep the **SET button** (2) pressed and change the setting with the **+ – button**(1).
 - The display (6) shows the set point temperature.
- Release the SET button (2).
- If the SET button is not pressed, the actual temperature appears.

If you wish to change the operating mode

- Press the program selector button for keep-cold operating mode (4) or the program selector button for keep-warm operating mode (3).
 - After around 1 minute the selected operating mode starts with the set point temperature last set.
 - The GN 1/1 surface starts cooling, when the temperature on the surface falls below +40 °C.

8 Cleaning, Maintenance and Care

8.1 Safety information relating to cleaning, maintenance and care

Prevent risks due to electricity



WARNING

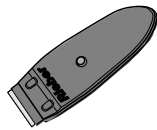
Danger of electric shock. Risk of death.



- ▶ Isolate appliance from power supply; disconnect the power supply unit.
 - ▶ Protect the appliance from moisture. Do not use a steam cleaning unit to clean the appliance. Doing so may allow moisture to get into the electrical system and cause a short circuit. Do not expose to spray water. To clean the electrical part, use a moist cloth and dry the surface using a dry cloth.
 - ▶ Have electrical appliances inspected by a qualified electrician **every six months**¹.
-

8.2 Choose the correct cleaning method

In principle the same rules apply for cleaning Ceran® glass surfaces as for standard glass surfaces.



- ▶ Remove stubborn dirt from the Ceran® glass surface immediately if possible, using the **glass scraper**.



- ▶ Light dirt that is not burnt on can be removed with a **damp cloth** or a washing-up sponge **without detergent**.
- ▶ **ATTENTION!** Clean the heating surface with **commercially available glass cleaner**.
- ▶ Wipe down the surfaces afterwards with a **soft cloth**.



ATTENTION

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

- ▶ Be careful not to scratch the surface with sharp-edged objects. Do not use sponges with abrasive surfaces, steel wool or steel brushes.
- ▶ Do not use any abrasive or aggressive cleaning agents.
- ▶ Use cleaning agents which are suitable for stainless steel.
- ▶ Avoid prolonged exposure of stainless steel to sodium chloride solutions.

¹ Source: DGUV Regulation 3. Electrical Systems and Equipment

8.3 Clean and service stainless steel parts

- Remove dirt and limescale regularly.



CAUTION

Incorrect cleaning can cause damage to the surface.

- ▶ Clean the appliance 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. The cloth should be well rinsed out beforehand.



User tip

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

8.4 Clean and service plastic parts



CAUTION

Incorrect cleaning can cause damage to the surface.

- ▶ Clean the plastic parts with a **mild, washing up detergent diluted in hot water**, wiping them with a **damp, scratch-free cloth**. After cleaning, rub surfaces dry with a **soft cloth**.
- After cleaning, rub surfaces dry with a soft cloth. The cloth should be well rinsed out beforehand.

8.5 Ensure preservation of the product identification

The type plate of your appliance provides important technical data for use and a unique identification, which is necessary for replacement parts, for example. Instructions assist safe handling.

- Double check the condition of the product identification. Inspect this at least 1x every six months. Contact 'Sales & Service' Rieber if necessary.



'Note the product identification and ensure its preservation, page 12

8.6 Keep ready for next use in dry condition

- **ATTENTION**
Do not stack appliances. Incorrect storage can damage the appliance.
- Store appliance at room temperature.

9 Fault – What now?

Notes on troubleshooting



⚠ Danger of electric shock. Dangerous electrical voltage.

Danger of electric shock. Dangerous electrical voltage.


- ▶ Switch off and separate a damaged electrical appliance.
- ▶ Have all electrical repairs carried out by an authorised electrician only.

- ▶ **⚠ Possibility of malfunction after power interruption.** Disconnect the unit from the mains completely after a power failure. Then switch the appliance on again.



'General mode of operation', page 20

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

| Fault | Possible cause | Rectification |
|--|--|---|
| Appliance does not heat up | If thermoplate® is missing from the heating surface, the appliance switches off with a time delay. | <ul style="list-style-type: none"> ▶ Restart process. # Operating staff  <i>Page 20</i> |
| Indicator light for operating state does not come on | | <ul style="list-style-type: none"> ▶ Is voltage present? ▶ Do mains voltage and mains frequency match the information on the type plate? ▶ Rocker switch switched ON? # Operating staff |
| Inadequate heating power | Appliance defective | <ul style="list-style-type: none"> ▶ Repair # Rieber Service |
| The casing is excessively hot | Appliance defective | <ul style="list-style-type: none"> ▶ Repair # Rieber Service |
| Ceran® glass surface damaged, for example crack or break | Mechanical impact | <ul style="list-style-type: none"> ▶ Repair # Rieber Service |
| Connection line or connector plug damaged | Mechanical impact; appliance defective | <ul style="list-style-type: none"> ▶ Repair # Qualified electrician |

Customer service, spare parts



IMPORTANT

Customer service needs information about the type and number of the 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



Electrical appliances must not be disposed of in the household waste!

The appliance is made of high-quality materials, which can be reused or recycled. You can bring your appliance to Rieber, Ernst-Abbe-Straße 9, 72770 Reutlingen for managed recycling or return it at your own costs.

10 Warranty and liability

Manufacturer liability and warranty shall no longer apply if

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



See chapter "Designated purpose of use"

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

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

The following wearing parts are not included in the warranty:

- not applicable

11 Excerpt from EU Declarations of Conformity

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

Rieber GmbH & Co. KG herewith declares that the products K|POT®

comply with the basic requirements of the EC Machinery Directive 2006/42/EC, Appendix II A, harmonised standards (DIN EN ISO 12100:2011-03 Safety of machines – General principles for design – Risk assessment and risk reduction).

EU Declaration of Conformity

in accordance with the European Directive on Electromagnetic Compatibility 2004/30/EU

Rieber GmbH & Co. KG herewith declares that the products K|POT®

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

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

12 Manufacturer's address

Rieber GmbH & Co. KG
Hoffmannstraße 44
D 72770 Reutlingen
Germany
Phone +49 (0) 7121 518-0
FAX +49 (0) 7121 518-302
E-mail info@rieber.de
www.rieber.de