



# Thermomat<sup>®</sup>

- Gentle cooking and keeping warm. Low-temperature cooking
- Functions are 'Core temperature', 'Time-controlled' or 'Standard' or 'Chamber temperature'
- Versions with 2 or 3 drawers or with door



Please read Operating Instructions beforehand

Translation of the Original Operating Instructions

DOWNLOAD: USER MANUAL

QR code on type plate



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

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## 1 Revision index

Revision	Change
2011-05-06	First issue
2011-08-17	Deviation from control temperature, temperature up to 200 °C
2012-01-23	Connection of core temperature sensor, identification, images
2014-07-28	General modification before translation
2016-07-21	TD editing; structure according to specifications; retaining bracket

## 2 Important Information

### 2.1 Use of this guide

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



#### IMPORTANT

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

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

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 ☺

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
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### 2.2 Representation conventions in the text

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- 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

### 2.3 Structure of safety instructions

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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 chapter provides information on residual risks and hazards present when using the appliance as intended. We have provided a list of all generally valid safety instructions which must be followed. In the following section, safety information relating to a particular operation or situation is placed before the appropriate operation step or description of the situation.

### 3.1 General behaviour

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

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

### 3.2 On use of electrical appliances

Safety instructions according to EN 60745-1:

#### Work area

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

#### Electrical safety

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

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

### Service

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

## 3.3 Operator's duties

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### Operator

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

### Operator's obligations

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

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

In particular, the following shall apply:

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

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

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

### **3.4 Personnel qualification**

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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'.
- 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.  
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.

### **3.5 Provide protective equipment for personnel**

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

### **3.6 Appliance-specific safety instructions**

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

#### **3.6.1 Safety and monitoring devices**

- The device features a safety cut-out. The product switches itself off automatically in the event of a fault in the control system.

### 3.6.2 Risk of burns due to hot surfaces

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#### **WARNING**

Risk of **scalds** to the **face**, **arms** and **hands**.  
Hot steam escapes when opening the door or drawer.



Risk of **burns** to the **hands** and **arms** inside the appliance.  
The temperature can be up to 200 °C on the side panels and base.

- ▶ Open the drawers carefully.
  - ▶ Wear protective gloves.
  - ▶ Keep unauthorised persons away from the appliance. Never operate the appliance unsupervised.
- 

### 3.6.3 Risks from lack of stability

#### ▶ **WARNING**

Secure the position of the appliance to avoid the risk of it tipping and falling. Do not lean on open drawers.



*'Commissioning / Recommissioning', Page 13 et seqq.*

### 3.6.4 Risks involved in using the sharp core temperature sensor

#### ▶ **WARNING**

Risk of stab wounds when handling the core temperature sensor. Be careful.

## 3.7 Information about regulations to be followed

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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. The HACCP regulations regulate the hygiene requirements, for example.

## 3.8 Instructions on behaviour in an emergency

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

#### **First aid for stab wounds, bruising, burns, scalds and electric shock:**

- ▶ Find out about first aid measures before commissioning the appliance.
- ▶ Store the emergency equipment and instructions in a readily accessible place near the place of use. Familiarise yourself with the instructions.



#### **User tip**

- ▶ Inform yourself in detail by reading the in-house operating instructions.
- ▶ We recommend repeating the emergency training sessions twice a year.

## 4 Purpose

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

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

- Service in catering, hotels and restaurants, managed care facilities and schools.
- Gentle cooking and keeping warm.
- Can be used as a table-top appliance or a built-in appliance, for example in a cooker unit or built-under.
- To prevent injuries, use of the appliance in public areas or for self-service is only permitted under constant supervision.
- The appliance may only be used by properly instructed operating personnel.
- The intended use includes compliance with the technical data.
- The work supervisor, for example the head chef, programs the programs and defines and takes responsibility for the specific use of the **thermomat®**.

**Prevent any predictable misuse and abuse. This means:**

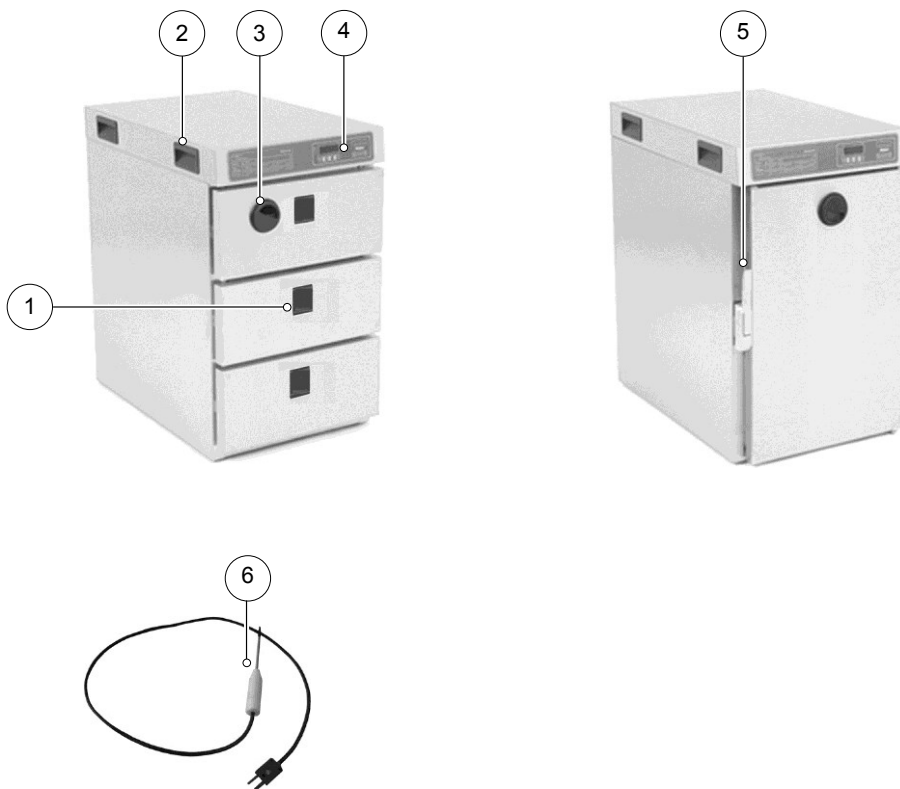
- Keep any combustible or explosive fluids away from heatable appliances, otherwise a fire or explosion may occur.
- Do not use the appliance for heating a room.
- Do not operate the appliance outdoors. Keep the appliance away from moisture.
- Do not operate the appliance in dimly lit places.
- Do not lean against or sit on the appliance.
- Do not stack appliances on top of each other.
- Incorrect cleaning can substantially and irreparably damage the stainless steel surfaces.
- Do not use the appliance in aggressive ambient conditions, for example extremely salt-laden air such as close to the sea or at a swimming pool with a chlorinated atmosphere, as this could damage the stainless steel.

## 5 Description of device

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

### 5.1 Designation

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



- 1 Handle with snap lock on drawer with telescopic over-extension runner
- 2 Handle for lifting the appliance
- 3 Steam valve → The moisture in the cooking chamber can be controlled by means of this ventilation opening.
- 4 Control unit and quick reference guide
- 5 Handle and snap lock on door
- 6 Core temperature sensor → Storage place is inside the appliance at the top right.

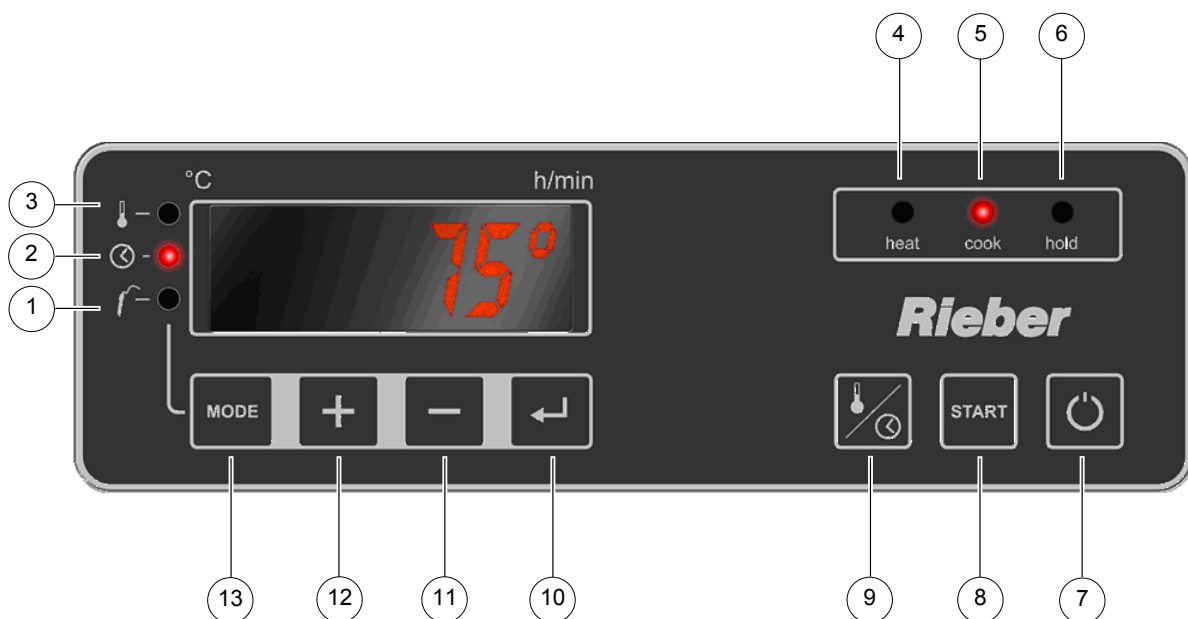
The following are located on the back of the appliance:

- Connection for mains plug
- Type plate
- Air inlet with grille → creates an even temperature in the cooking chamber
- Electrical hazard warning

### Mode of operation

- The appliance is controlled with the control unit.
- The core temperature sensor can be used to measure the core temperature of the cooked food. The core temperature sensor is also used to control the appliance.
- You can control the moisture in the cooking chamber with the steam valve on the front of the appliance.
- Fresh air continuously flows into the cooking chamber through the air vent on the back of the appliance.

## 5.2 Control unit



### Functions

- 1 Core temperature
- 2 Time-controlled
- 3 'Standard' or 'chamber temperature'

### Status displays

- 4 Heat
- 5 Cook
- 6 Hold

### Function keys

- 7 Standby
- 8 START
- 9 Switch between time ↔ temperature
- 10 ENTER
- 11 Minus
- 12 Plus
- 13 MODE

The appliance has three functions.

- **'Core temperature'** (1): Sets the core temperature and chamber temperature.
- **'Time-controlled'** (2): Sets the time.
- **'Chamber temperature'** (3): Sets the chamber temperature and time.



[See 'Use', page 15](#)

### 5.3 Technical data

<b>Thermomat®</b> TM-3-65	<b>Thermomat®</b> TM-SL-211L	<b>Thermomat®</b> TM-7-65	<b>Thermomat®</b> TM-SL-311L
With door	With 2 drawers	With door	With 3 drawers
(L x W x H) [mm]			
448 x 689 x 465	448 x 691 x 555	448 x 689 x 761	448 x 691 x 752
Empty weight [kg]	37	45	50
30			
3 x GN 1/1 65 mm or 2 x GN 1/1 100 mm	2 x GN 1/1 150 mm, Divisions 1/2, 1/3 or 2 x GN 1/1 Grille on each 1 GN 1/1 Shelf	7 x GN 1/1 65 mm or 4 x GN 1/1 100 mm	3 x GN 1/1 150 mm, Divisions 1/2, 1/3 or 3 x GN 1/1 Grille on each 1 GN 1/1 Shelf
Electrical connection [kW]			
0.830	0.830	1,5	1,5

- Protection class: IPX4 according to DIN EN 60529.  
Meaning: protection against water splashes on all sides. Only use unit inside buildings.  
Protection against penetrating moisture is required.
- 1N AC 230 V 50 / 60 Hz
- Door or drawer is self-closing, i.e. engages when pushed.
- The high-gloss cooking chamber is heated on three sides.
- Operating temperature +30 °C to +140 °C
- Rated voltage 1N AC 230V 50/60 Hz
- Length of mains cable 2 m, supplied loose.
- Permitted ambient temperature 0 °C to 55 °C at a relative humidity of 75%
- The deviation in the controller's set temperature is ± 2 degrees. Due to the air convection and the filling state of the appliance, the ACTUAL temperature may deviate from the control temperature by up to 20 °C.
- When the set temperature is reached, you will hear an acoustic signal.
- The telescopic drawers have a fitting for plate / grille in the bottom section.
- Housing made of chromium-nickel steel, material no. 1.4301

### 5.4 Accessories



#### User tip

With the right accessories, **Thermomat®** is energy-saving, and the appliance can be used for a wider range of applications.

- ▶ Use accessories such as the **thermoplate®** cookware from Rieber.

■ Store, prepare, cook, barbecue, boil, portion and serve from a single container.



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## 6 Information on delivery through to recommissioning

### 6.1 Information on the delivery procedure

#### # Check/handle any transport damage

- Check the appliance for any transport damage immediately after delivery.
- Document any potential transport damage on the consignment note in the presence of the haulage contractor, and have the damage confirmed by the haulage contractor (with signature).
- Decide if you wish to keep the appliance and report the defect using the consignment note, or if you wish to reject the appliance.

■ By following this procedure you will ensure proper claim settlement.

#### # Unpacking

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

#### # Scope of delivery

- Check the scope of delivery.

#### # Dispose of packaging material

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

### 6.2 Commissioning / Recommissioning

#### # Prerequisites

- The appliance has no defects or visible damage.
- The appliance has room temperature and is dry.
- Handle the sharp core temperature sensor with care.



#### 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.

#### # Comply with the mechanical requirements for the installation site

##### ➤ WARNING

Appliance weighs 30 to 50 kg, depending on the version. The appliance may only be transported by properly instructed operating personnel.

##### ➤ ATTENTION

Do not stack appliances on top of each other, as they could be damaged.

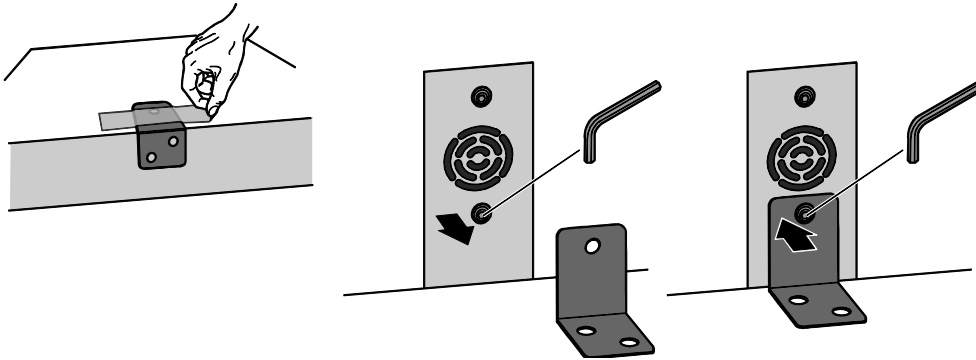
- Make sure that the air vent on the back of the appliance is not covered by other objects.



### **WARNING**

Risk of tipping and falling due to inadequate stability.

- ▶ Assess the risks in the specific situation.
- ▶ Secure the position of the appliance with the fixings provided if necessary.



The fixing bracket is located on the top of the appliance at delivery.

- Mount the fixing bracket to the back of the appliance.
- Fix the appliance on site.

## 7 Use

### 7.1 Safety information for use

#### Comply with the operational principles

- Before each use, inspect the appliance, the electrical connecting plug and electric cable for any visible signs of damage.
- Please note that the socket must be freely accessible, so that you can disconnect the appliance from the mains at any time.
- Only operate the appliance with adequate lighting.
- Do not lean on open drawers.

#### Avoid risks due to hot steam and hot surfaces



#### **WARNING**

Risk of **scalds** to the **face**, **arms** and **hands**.  
Hot steam escapes when opening the door or drawer.



Risk of **burns** to the **hands** and **arms** inside the appliance.  
The temperature can be up to 200 °C on the side panels and base.

- ▶ Open the drawers carefully.
- ▶ Wear protective gloves.
- ▶ Keep unauthorised persons away from the appliance. Never operate the appliance unsupervised.

- Use only catering containers made of heat resistant or non-flammable materials, otherwise there is a risk of fire. Keep flammable materials away from the product.

#### Avoid risks from electricity



#### **WARNING**

Danger of electric shock. Do not use the appliance outdoors. Protect the appliance from moisture.

- To increase your safety we recommend that you install an earth leakage circuit breaker with a tripping current of 30 mA upstream of the appliance.

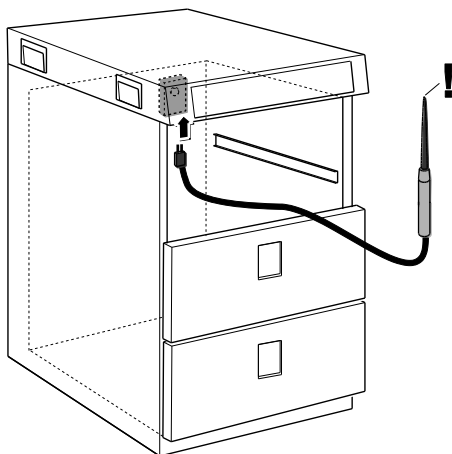
#### Avoid risks of stab wounds when handling the core temperature sensor



#### **WARNING**

Risk of stab wounds when handling the core temperature sensor.

Be careful. Place the core temperature sensor in the designated holder in the upper drawer on the right.



## 7.2 Instructions for use



### User tip

With the right accessories, **Thermomat**® is energy-saving, and the appliance can be used for a wider range of applications.

- ▶ Use accessories such as the **thermoplate**® cookware from Rieber.
  - Store, prepare, cook, barbecue, boil, portion and serve from a single container.
- ▶ A perfect kitchen team: Thermomat® and thermoport®



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- Due to the air convection and the filling state of the appliance, the ACTUAL temperature may deviate from the control temperature by up to 20 °C. Leave free space in the appliance.
- Close the appliance immediately after filling. Do not open again until just before serving.

The intensity of the moisture in the cooking chamber depends on the food and preparation. Bakery products, breaded foods, meat and fish with fried skin remain crispy and visually appealing thanks to this dehumidifying system.

- Control the moisture in the cooking chamber with the steam valve on the front of the appliance.

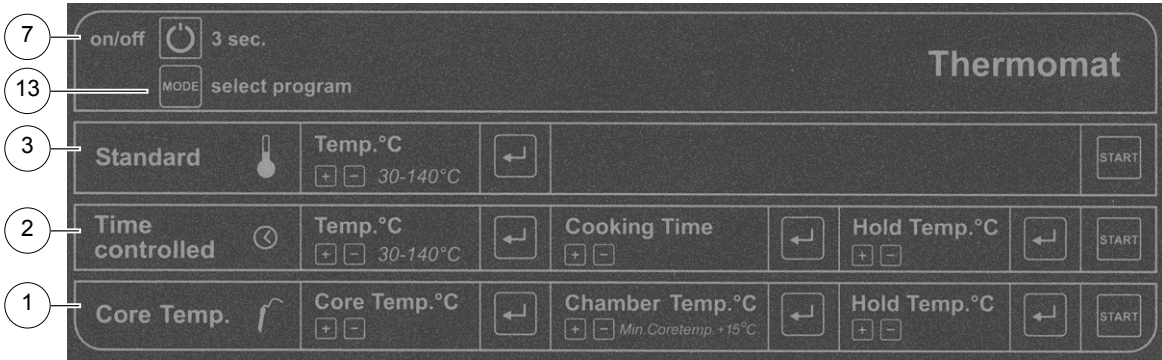
### ➤ ATTENTION

Avoid extended exposure to liquid containing salt, as this can lead to surface discolouration and corrosion. Avoid direct, extended contact with corroding iron parts, e.g. steel kitchen sponge.

### 7.3 Information on the quick reference guide on the appliance and first work steps

This chapter will help you to understand the basic procedure more quickly.

The work steps are communicated line by line and from left to right.



#### Functions

- 1 'Core temperature'
- 2 'Time-controlled'
- 3 'Standard' or 'Chamber temperature'

#### Function keys

- 7 Standby
- 13 MODE



- To switch the device on, press the **STANDBY** key for approximately 3 seconds.



- Select the function with the **MODE** key.
- The selected function illuminates.



- Confirm your function selection with the **ENTER** key.

## 7.4 Set and start the 'Core temperature' function

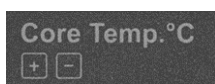
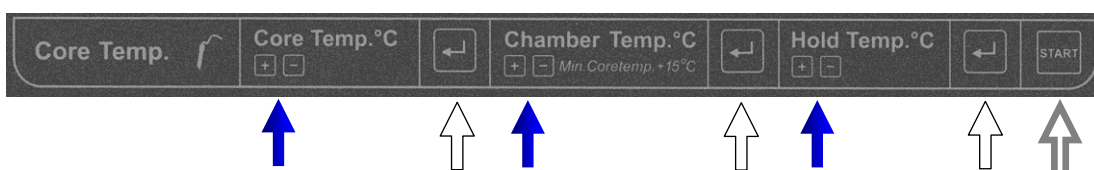


**Hi** appears in the display.

**Hi** means: The device briefly heats up to 130°C before the function start, for thermal disinfection. The set temperature value is then reached.

**Lo** means: The appliance does not preheat and goes directly to the set values.

- Select **Hi** or **Lo**:
- For **Lo** press the **MINUS** key.
- For **Hi** press the **PLUS** key.
- Confirm with the **ENTER** key.



- Use the **PLUS** and **MINUS** keys to select the desired **core temperature**.



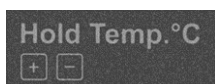
- Confirm with the **ENTER** key.



- Use the **PLUS** and **MINUS** keys to select the desired **chamber temperature**.



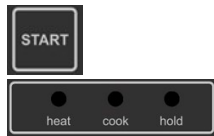
- Confirm with the **ENTER** key.



- Use the **PLUS** and **MINUS** keys to select the temperature that should be held after **cooking**.  
The appliance will hold this temperature until you make another entry.

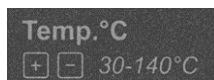
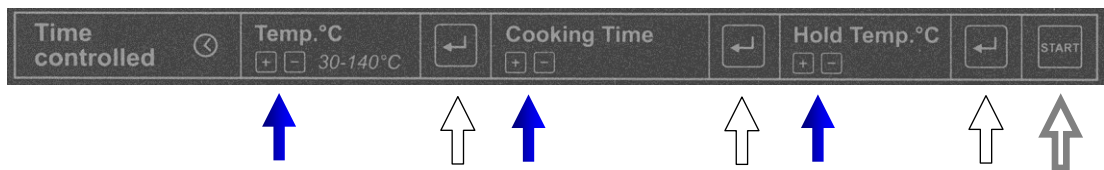


- Confirm with the **ENTER** key.



- To start the function, press the **START** key.
- The status displays indicate the current status of the function: Heat / Cook / Hold.
- When the appliance has reached the set core temperature, you will hear an acoustic signal.
- You have now set and started the **Core temperature** function.

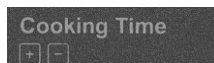
## 7.5 Set and start the 'Time-controlled' function



- Use the **PLUS** and **MINUS** keys to select the desired **chamber temperature**.



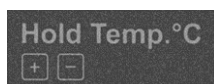
- Confirm with the **ENTER** key.



- Use the **PLUS** and **MINUS** keys to select the desired **cooking time**.



- Confirm with the **ENTER** key.

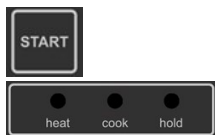


- Use the **PLUS** and **MINUS** keys to select the **temperature** that should be held **after cooking**.

■ The **appliance will hold this temperature until** you make another entry.



- Confirm with the **ENTER** key.

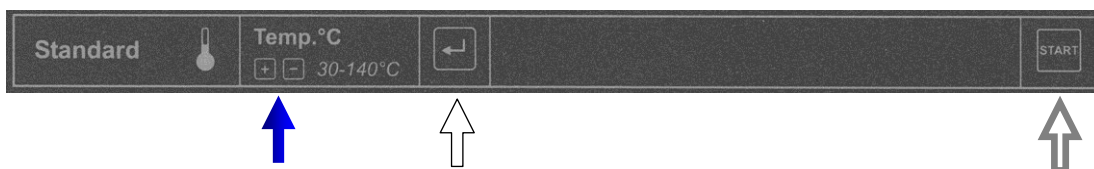


- To start the function, press the **START** key.
- The status displays indicate the current status of the function; Heat / Cook / Hold.
- When the set time has expired, you will hear an acoustic signal.
- You have now set and started the **Time** function.



- To switch between time and chamber temperature on the display, press the **SWITCH BETWEEN TIME / TEMPERATURE** key.

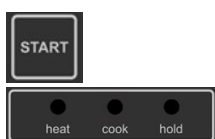
## 7.6 Set and start 'Standard' or 'Chamber temperature' function



- Use the **PLUS** and **MINUS** keys to select the desired **chamber temperature**.



- Confirm with the **ENTER** key.



- To start the function, press the **START** key.
- The **appliance will hold this temperature until** you make another entry.
- The status displays indicate the current status of the function: Heat / Cook / Hold.
- When the appliance has reached the set chamber temperature, you will hear an acoustic signal.
- You have now set and started the **Chamber temperature** function.

## 8 Cleaning, maintenance and care

### 8.1 Safety information relating to cleaning, maintenance and care

#### Avoid risks due to hot surfaces inside the appliance



#### **WARNING**

You can burn your hands and arms on the hot surfaces.



- ▶ Allow appliance to cool down.
- ▶ Wear protective gloves.
- ▶ Keep unauthorised persons away from the appliance.

#### Avoid risks due to sharp parts



#### **WARNING**

Risk of stab wounds when handling the core temperature sensor.

#### Avoid risks due to electricity



#### **WARNING**

Danger of electric shock. Risk of death.

- ▶ Always switch the appliance off and unplug the mains plug before cleaning.
- ▶ Never direct a jet of water at electrical components such as the control unit or air vent.
- ▶ Do not use a steam cleaning unit to clean electrical appliances. Doing so may allow moisture to get into the electrical system and cause a short circuit.
- ▶ Check the heating element and power cable for possible damage.
- ▶ Have electrical equipment inspected **at least every 6 months**<sup>1</sup> by a qualified electrician.

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

## 8.2 Cleaning agents for stainless steel

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### # The following applies for all cleaning agents:

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

### # Mechanical cleaners for stainless steel

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

### # Chemical cleaners for stainless steel

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

### 8.3 Choose the correct cleaning method



#### ATTENTION

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

- ▶ Do not scratch the surface with sharp-edged objects. Do not use any abrasive or aggressive cleaning agents, such as oven spray or a sponge with an abrasive surface.
- ▶ Remove dirt with cleaning and care products that are suitable for stainless steel.
- ▶ Do not mix standard cleaning agents; do not produce your own cleaning agent.
- ▶ Do not use steel wool or steel brushes.
- ▶ Avoid extended exposure of stainless steel to liquid containing salt, as this can lead to surface discolouration and corrosion.
- ▶ Avoid direct, extended contact of stainless steel with corroding iron parts, e.g. cast iron pans or steel kitchen sponges.

#### # Preparing for work

- Disconnect the appliance from the mains supply before cleaning.
- Open the drawers and allow the hot appliance to cool down if necessary.

#### # Remove and clean drawers



#### ATTENTION

The drawers may be scratched if placed on the floor.

- ▶ Hold the drawer with both hands and remove upwards. Carefully place the drawer on a soft surface.



#### ATTENTION

Incorrect cleaning can cause damage to electrical components such as the heating element, control unit or air vent.

- ▶ Clean the parts with a **damp cloth**. After cleaning, rub surfaces dry with a **soft cloth**.
- Store the core temperature sensor inside the appliance at the top right.

### # Remove and clean lateral guide elements

The interior can be cleaned quickly and thoroughly with the parts removed.



- Lift the lateral guide elements until they can be removed.
- Clean the soiled lateral guide elements with mild washing up detergent diluted in **hot water** or put them in the dishwasher.
- Rub the surface dry with a **soft cloth**.

### # Clean and service the appliance interior

Clean and service stainless steel parts



#### ATTENTION

Incorrect cleaning can cause damage to the surface.

- ▶ Clean the appliance with a **hot, mild detergent diluted in water**.
- ▶ Rub the surface dry with a **soft cloth**.



#### User tip

- ▶ We recommend **Rieber cleaning agent for stainless steel** for cleaning stainless steel.

**Rieber cleaning agents** clean very thoroughly and gently. They produce a dazzling shine, clean and protect in one.

### # Clean and service plastic parts

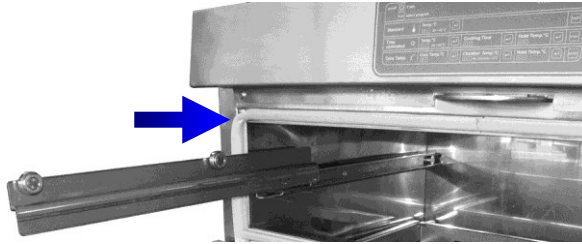


#### ATTENTION

Incorrect cleaning can cause damage to the surface.

- ▶ Clean the appliance with a **hot, mild detergent diluted in water**.
- ▶ Rub the surface dry with a **soft cloth**.

### # Clean the seal



- Remove the seal.
- Clean the soiled seal with **mild**washing up detergent diluted in **hot** water or put it in the dishwasher.
- Rub the surface dry with a **soft cloth**.
- Fit the seal again.

## 8.4 Storing the appliance

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- Dry the interior and leave the drawers open to allow residual moisture to escape.
- Store the appliance at room temperature.

## 9 Malfunctions/Service



### WARNING

Danger of electric shock. Dangerous electrical voltage.

- ▶ Unplug the mains plug of the appliance before carrying out repair work.
- ▶ Have all electrical repairs carried out by an authorised electrician only.

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

Fault	Possible cause	Rectification
F1 in the display	Malfunction	<ul style="list-style-type: none"> <li>▶ Call Rieber Service or contractual partner</li> </ul>
Display is blank	Mains plug / power cable defective	<ul style="list-style-type: none"> <li>▶ Unplug mains plug and lock appliance. Repair</li> <li># Qualified electrician</li> </ul>
Appliance does not heat up Temperature too high	Heating defective Machine parameter P entered wrongly Control unit defective	<ul style="list-style-type: none"> <li>▶ Repair</li> <li># Rieber Service or authorized partner</li> </ul>
Control unit Not functioning	Control unit defective	<ul style="list-style-type: none"> <li>▶ Repair</li> <li># Rieber Service or authorized partner</li> </ul>

### Customer service, spare parts



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



### 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 the appliance



Your appliance is made of high-quality materials that can be re-used or recycled. To dispose of the appliance, unplug the mains plug from the socket. Cut off the power cable directly at the housing. Dispose of this appliance properly via your local disposal facility.



### WARNING

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

- ▶ Destroy the door lock when disposing of the appliance.

## 10 Warranty and liability

Liability and warranty of the manufacturer is ruled out if you

- 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 "Intended use"*

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

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

The following wearing parts are not included in the warranty:

- not applicable

## 11 Excerpt from the EU Declaration of Conformity

Rieber GmbH & Co. KG herewith declares that the Thermomat<sup>®</sup> complies with the basic requirements of the European Directive on Electromagnetic Compatibility 2014/30/EC and the Low Voltage Directive 2014/55/EC.

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

## 12 Manufacturer's address

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