



Design example **TWF-C 3.0**



Design example **TWF-C 3.0-PK**
... longer lasting cooling effect with cooling pellets



Tray Transport Trolley

- Diverse selection of tray transport trolleys for your special requirements.
- Diverse additional features

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



Observe the operating instructions

Translation of the Original Operating Instructions

DOWNLOAD: USER MANUAL

QR code on type plate



EN

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

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

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



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1 Revision Index

Revision	Change
2016-03-30	Provisional new edition
2017-12-06	Series C has been changed; mobile kitchen company logo
2018-03-07_f1	Adjusted to new reconstruction

2 Important information

2.1 The components of the technical documentation

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

2.2 Using this guide

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




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

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. We endeavour to become even better with your help.

Please add your notes here 😊

2.3 Representation conventions in the text

- Lists are represented in this way.
- Instructions on certain actions are represented in this way.
 - ▮ The result of the action is represented in this way.
-  See '...' cross-references are represented in this way.



NOTE

indicates potential damage to property without any personal injury.
Failure to observe this note can lead to material damage.



User tip

- Useful information or tip

Explanation of graphic symbols used



Empty weight



Maximum loading

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**.

2.5 Navigation aid for making selections for your specific requirements

Advantages at a glance

- Diverse selection of tray transport trolleys for your special requirements.
- CHECK HACCP – the digitisation and organisation system from Rieber, for a safe, transparent and traceable process.

Note for your order

- The order no. can be supplemented by the order numbers of optional features.
- Select accessories such as '*Rieber system tableware' separately.



'Optional features, accessories', Page 28 et seqq.

3 Safety instructions

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

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

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

3.1 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.
- Refrain from rearranging or changing the device.

3.2 On use of electrical appliances

Safety instructions according to EN 60745-1:

Work area

- Keep your work area clean and tidy. A messy or unlit work area can cause accidents.
- Keep children and other people away from the area when work is being carried out.

Electrical safety

- The plug on the unit must fit in the socket. Do not modify the plug in any way. Never use an adapter in combination with earthed appliances. Using an unmodified plug and a suitable socket will reduce the risk of an electric shock.
- Avoid bodily contact with earthed surfaces such as pipes, heating units, cookers and refrigerators. The risk of an electric shock is greater when your body is earthed.
- Keep the device away from rain or moisture. Allowing water to get into an electric appliance will increase the risk of electric shock.
- Do not use the cable for anything other than the intended purpose to disconnect the plug from the socket. Always remove whilst holding onto the plug. Keep the cable away from heat, oil, sharp edges or the moving parts of other appliances. Using damaged or tangled cables increases the risk of electric shock.
- When working with an electrical appliance outdoors, only use extension cables which are permitted for outdoor use. Using an extension cable suitable for outdoor use reduces the risk of electric shock.
- Potential risk of fire due to heat build-up. Unwind the cable from the cable drum to prevent a possible heat build-up and/or cable fire. The coupling must have splash protection, must be made of rubber or be rubber-coated.

Safety guidelines for persons

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

Careful handling and use of electrical appliances

- Never use an electrical appliance with a faulty switch. An electrical appliance which can no longer be switched on or off is dangerous and must be repaired.
- Keep unused electrical devices away from children. Do not allow the appliance to be used by persons who are not familiar with it or persons who are not familiar with this user guide. Electrical appliances are dangerous when in the hands of inexperienced persons.
- Treat the device with care. Check that moving parts are functioning properly and do not block; check whether parts are broken or damaged and impairing the functioning of the device. Have any damaged parts repaired before using the appliance. Many accidents are caused by poorly-maintained electrical appliances.
- Use electrical appliances, accessories etc in accordance with these instructions and in a manner that is specified for this particular appliance type. When using the appliance, please take into account the working conditions and the work being carried out. Using electrical appliances for other uses than that intended can lead to hazardous situations.

Service

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

3.3 Operator's duties

Operator

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

Operator's duties

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

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

In particular, the following shall apply:

- The operator must be familiar with the applicable work safety regulations and identify, by carrying out a risk analysis, any additional hazards which are due to the place where the appliance is used. These hazards must be addressed in the form of operating instructions governing the operation of the appliance.
- Throughout the period of use of the device the operator must check that the operating instructions which he has compiled comply with the current regulations and adapt them if necessary.
- The operator must clearly regulate and define the responsibilities for installation, operation, troubleshooting, maintenance and cleaning.
- The operator must ensure that all employees who use the device have read and understood these instructions. In addition, the operator must train the personnel and inform them of the hazards involved at regular intervals.

- The operator must provide the personnel with the necessary protective equipment and issue mandatory instructions on wearing it.

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

- The operator must ensure that the maintenance intervals defined in this guide are obeyed.
- The operator must regularly check all safety devices for functionality and completeness.
- The operator must ensure that the appropriate media connections are present.
- The operator must ensure that structural safety measures are performed.

3.4 Personnel qualification requirements

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

- The responsibility for organization lies with the '**Designated Representative**' (operator).
According to EN 50110-1 a work supervisor is 'a person who is appointed to take direct responsibility for the performance of work. If necessary, this responsibility can be assigned partly to other persons. [...] The designated representative must instruct all persons involved in the work on all hazards which may not be obvious for them'.
- The work may only be performed by '**instructed persons**' who have been trained accordingly. Training, instructions must be repeated, proper understanding must be verified (ideally by way of an appropriate test).
- Only '**Qualified Staff**' are allowed to carry out repair work.
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**. Electro-technically instructed persons may only work under the supervision of a qualified electrician.
- Work on the cooling unit should only be carried out by authorised skilled personnel like a **refrigeration specialist** or a member of the Rieber Customer Service.
- Repairs during the warranty period may only be carried out by the Rieber service department, otherwise any resulting claims may lapse. Please contact the manufacturer's service department at Rieber.



Chapter 'Warranty and liability', page 49

3.5 Provide personal protective equipment (PPE) for personnel

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

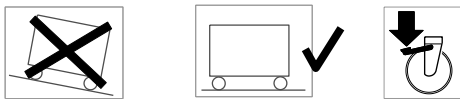
- Ensure that the personnel wear the personal protective equipment appropriate to the relevant situation.
- Wear safety shoes to prevent injuries during transport of the appliance.

3.6 Appliance-specific safety instructions

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

3.6.1 Risks due to unstable position

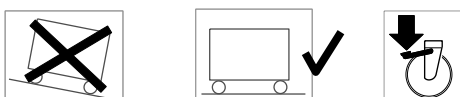
- Avoid unintentional moving of the appliance and the resulting risks. Prevent the appliance from rolling away accidentally using the two parking brakes. Only park the device on flat surfaces.



- Observe general rules for safety against overturning:
Load the appliance from bottom to top to increase safety against overturning.
Unload the appliance from top to bottom.

3.6.2 Risks during transport of the appliance

- Keep the doors closed during transport.
- Push the appliance using the pushing handles; this gives you direct access to the casters and retainers.
- Move the appliance with 2 people if necessary.
- Risks due to uncontrollable forces and overall weight of the appliance. Do not use the appliance on a sloping surface, only move it on a flat surface.
- Avoid unintentional moving of the appliance and the resulting risks. Prevent the appliance from rolling away accidentally using the two parking brakes. Only park the appliance on flat surfaces.



- Only park the appliance on objects if a guard rail (optional) is provided. Make realistic decisions when ensuring that deposited objects cannot fall. Secure objects if necessary, for example with lashing straps or transport straps. Do not exceed the maximum loading on the top, **maximum 20 kg**.
- **NOTE**
Do not lift or transport the appliance with material handling equipment or a lift truck, as this could damage the underside.
- Wear personal protective equipment (PPE) such as safety shoes to prevent injuries such as crushing, for example due to toes being run over.
- **NOTE**
Note the permissible step height, **maximum 4 mm**, otherwise the casters may be damaged.
- **NOTE**
Do not lift the appliance using the pushing handle, as this could cause damage.

3.6.3 Risks due to electricity

- **Applies to types TWF-AK (... with cooling device, active convection cooling)**
- Danger of electric shock. Always disconnect the power cable before transporting the appliance.
- Danger of electric shock. Keep the device away from rain or moisture. Allowing water to get into an electric appliance will increase the risk of electric shock.
- Install the electric connection cable in such a way that risks like falling over or tearing off the cable, etc. are avoided.

3.6.4 Risks due to trapped moisture and mould formation

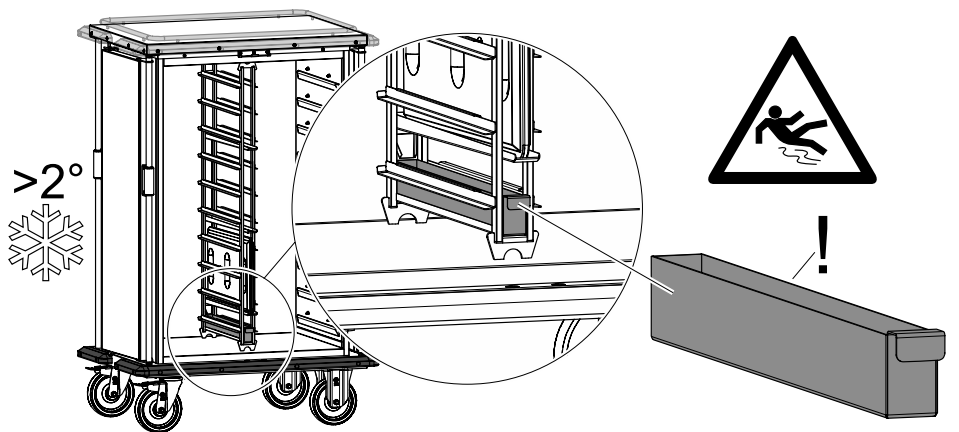
Water jet can wet insulation materials on the side, which would impair the insulation effect; mould formation, unpleasant odours etc. could result.

- TWF-C 3.0, TWF-C 3.0-PK, TWF-AK may only be wiped down with a moist cloth. Do not expose to water jets.
- In the event of moisture damage, dry the appliance in the heating cabinet if necessary. Maximum permissible temperature **+45 °C**.
- In the event of mould formation, lock the appliance and arrange for a hygiene specialist to carry out the necessary measures.
- Take suitable measures against human error, for example against the risk of confusing appliances with each other, as when cleaning.



'Operator's duties', page 8

3.6.5 Risks of slipping/falling

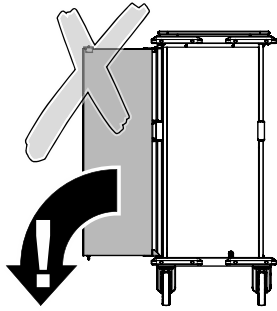


→ Applies to types TWF-C 3.0-PK

Collection tank for condensation

- Slipping hazard. Risk of falling. Empty the **collection tank** for condensation in due time.
- The device can be brought to the right temperature in advance in a cold chamber or heat cabinet, between **+2 °C** and **+45 °C**. Do not allow it to go below **+2 °C**.

3.6.6 Risks of tilting/toppling over



- Secure the position of the door at the end positions with a door lock.
- Do not tilt the device at the open door.

3.6.7 Risks due to being enclosed or suffocation in the appliance

→ applies to all appliances

- Danger of suffocation if persons get shut inside the appliance. Secure the appliance against children at play and people with limited sensory and mental abilities. Use in public areas or for self-service is only permitted under constant supervision.

→ Applies to types TWF-AK (... with cooling device, active convection cooling)

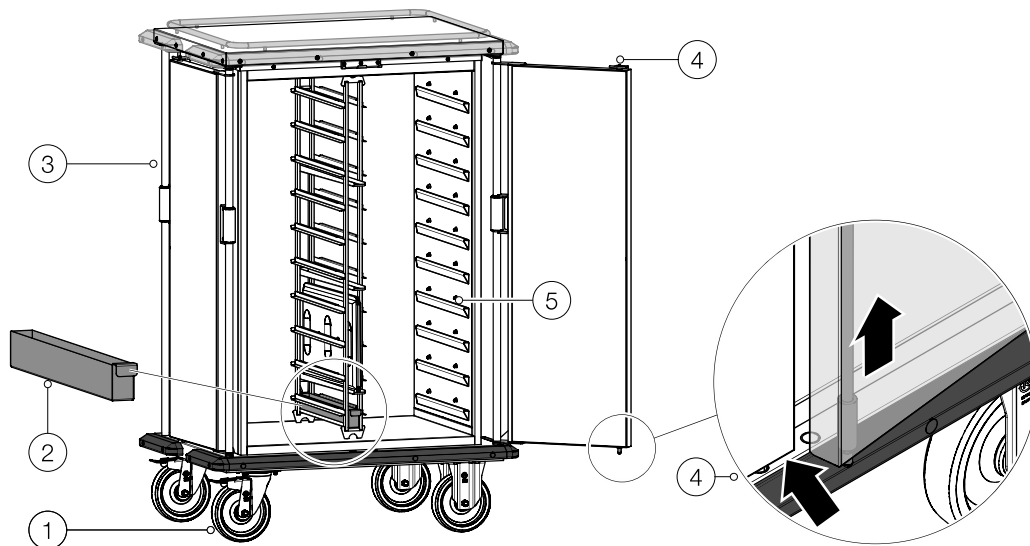
- Danger of suffocation if persons get locked in the appliance. Make sure persons with limited sensory and mental ability have no access to the appliance.

3.6.8 Risks concerning the use of the appliance by children

- This appliance may be used by children over 12 and by persons with limited physical, sensory and intellectual abilities or a lack of experience and/or knowledge if they are supervised or if they have been instructed in the safe use of the appliance and have understood the resulting dangers.
- Children may not play with the appliance. They could shut themselves inside it.
- Cleaning and user maintenance may not be carried out by children without supervision.

3.6.9 Safety and monitoring devices

General




Design example TWF-C 3.0-PK

- 1 2x swivel casters with parking brake → secure appliance in position to prevent it from rolling away and act as an 'emergency brake'.
- 2 Collecting tank for condensation → Condensation running of the cooling pellets is collected. → Applies to types TWF-C 3.0-PK.
- 3 Handle → for pushing the appliance. → Push the appliance using the pushing handle; this gives you direct access to the casters and the parking brakes. If necessary ask someone to help you.
There are two movable, long guard rollers on the grips to move the device. These are to protect against pinching/squashing fingers/hands and also against damage from banging against door locks.
- 4 Door rod with handle → The door self-locks. Open the door by taking hold of the handle and pulling it up. Door stop in ed positions.
- 5 Ledges to fix position and prevent the tray from tipping

- The lower 'encompassing bumper rail' protects against impact and avoids property damage.
- The upper 'encompassing bumper rail' (optional) provides additional protection against property damage, e.g. during transportation by car.

→ Applies to types TWF-AK (... with cooling unit, active convection cooling)

- The product switches itself off automatically in the event of a fault in the control system..
- To increase your safety we recommend that you install a residual current device with a tripping current of **30 mA** upstream of the appliance.
- **Every 6 hours** an automatic defrosting operation takes place, which prevents the evaporator from icing up; the condensation evaporates. The defrosting phase takes around **20 minutes** when the power to the appliance is switched on.
The **defrosting** LED (3) lights up.

 'Types TWF-AK', page 40

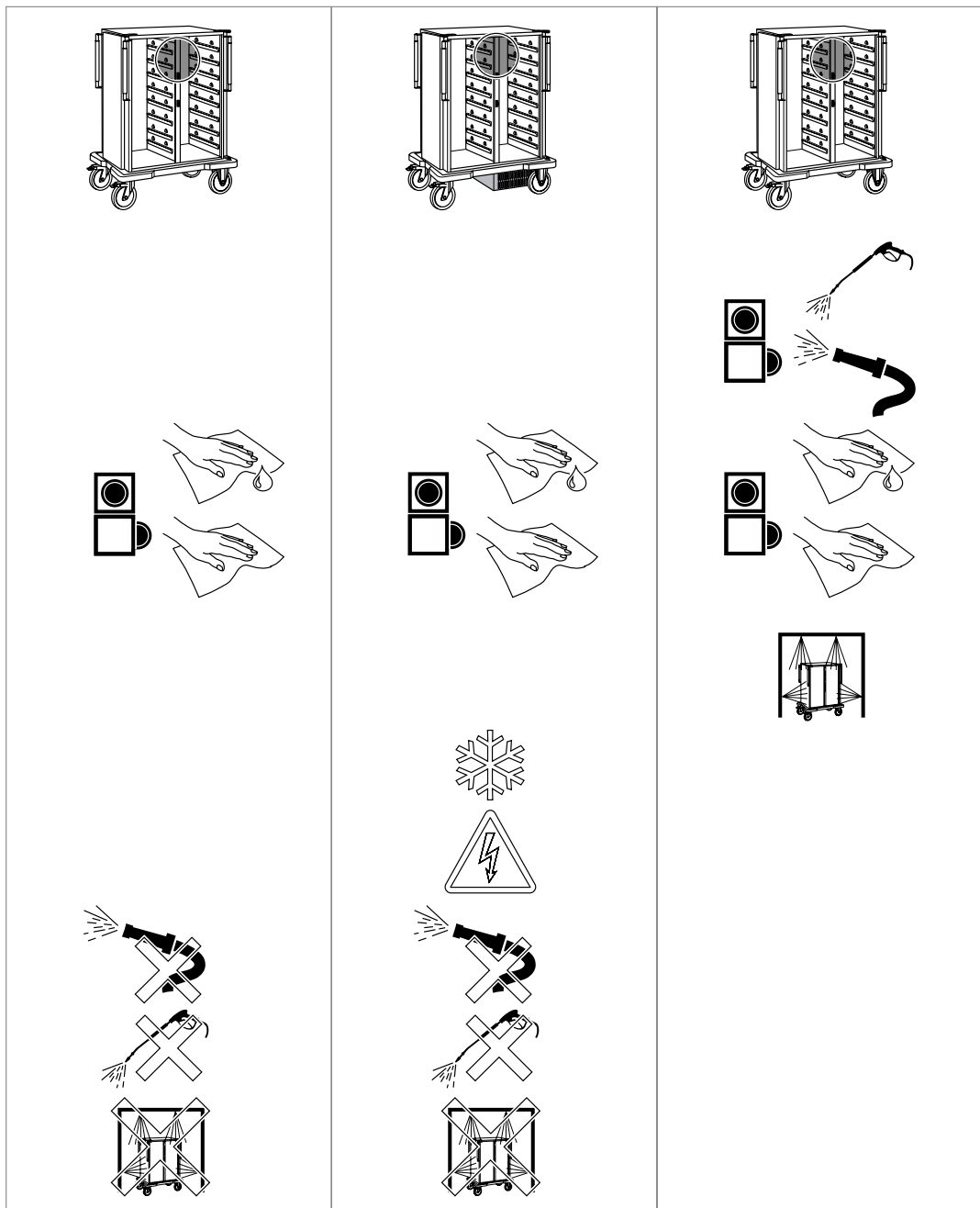
3.7 Note the product identification and ensure its preservation

TWF-C 3.0

TWF-AK

TWF-H-AWT

TWF-C 3.0-PK



These product identifications can be ordered by request.

- The 'collection tank for condensation' and its position in the appliance are not marked.
- The own weight of the appliance as well as the permissible loading are not marked on the device.

3.8 Information about regulations to be followed

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

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

3.9 Instructions on behaviour in an emergency

⚠ Prepare first-aid measures. Scenarios:

- Crushing of tips of toes due to being run over
- Crushing of parts of the body during movement of the appliance
- Contusions, stab and cut injuries from falling tableware; cutlery or sharp, sharp-edged object.
- Risk of burns and scalds from hot parts such as food, soups etc.
- Sliding/falling Draining condensation can make the floor slippery if the collection tank for condensation is not emptied.

An emergency could be a fire in the proximity. Make sure you take precautionary measures.

- For electrical appliances: Switch the appliance off immediately in an emergency. Unplug the mains plug. Switch off the fuse if necessary.
- Store the emergency equipment, including the relevant instructions, at a readily accessible place near the place of use.

⚠ Instructions on dealing with faults in the refrigeration system

→ **Applies to types TWF-AK (... with cooling device, active convection cooling)**

Work at the cooling unit may only be carried out by refrigeration experts.

Refrigerant in the cooling circuit: Contact can cause eye irritation and cardiovascular disorders.

Fire-fighting measures:

- Use **water spray jet** or water mist, alternatively carbon dioxide or powder extinguisher.
- Call the fire brigade; Use self-contained breathing apparatus.

**⚠ Information on the insulating material between inner and outer sheet / carcass:
Polyurethane rigid foam board**

This information is intended for the operator in the event of a large fire.

In the event of a fire thick black smoke develops, which contains hazardous decomposition products. Breathing in the decomposition products can cause a health hazard. In the event of a fire wear self-contained breathing apparatus if necessary.

Suitable extinguishing media: Alcohol-resistant foam, **carbon dioxide (CO₂)**, **dry powder**, **water spray jet**

⚠ Information on Armaflex insulation material

→ **Applies to types TWF-AK (... with cooling device, active convection cooling)**

This information is intended for the operator in the event of a large fire.

This appliance contains around 1 m² Armaflex, for sealing lines. Armaflex insulation material can burn and release toxic fumes.

First-aid measures:

- Call a doctor.
- Move to fresh air after inhalation.
- In the event of contact with the skin wash off with water and soap.
- After eye contact remove contact lenses, hold eyelids open and rinse for at least 15 minutes with plenty of clean, running water.
- Call a doctor.

Fire-fighting measures:

- **Water spray jet; Carbon dioxide (CO₂); Dry powder;** Foam
- Use self-contained breathing apparatus. Wear protective suit.

4 Designated use

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

4.1 Generally, the following are intended uses for the product

- For mobile meal services in chain and general catering, hotels and restaurants; also for managed care facilities and schools. Food delivery / food distribution in building.
- Only keep either hot or cold food in an appliance at any one time.
- To prevent injuries, any use in public and/or for self-service is only allowed under supervision.
- Push the appliance using the pushing handle.
- Only spare parts that have been approved and specified by the manufacturer may be used. Certain repairs may only be carried out by the Rieber service department.
- The intended use includes compliance with the technical data.
- The person responsible for the work, e.g. the chef, defines how the tray transport trolley is actually used and is responsible for such use.
- For use only by appropriately trained and suitable operating personnel.

4.2 Prevent any predictable misuse and abuse

Water jet can wet insulation materials on the side, which would impair the insulation effect; mould formation, unpleasant odours etc. could result.

→ Applies to: TWF-C 3.0, TWF-C 3.0-PK, TWF-AK

- TWF-C 3.0, TWF-C 3.0-PK, TWF-AK should only be wiped with a moist cloth and be kept away from the effects of liquids. Do not expose to water jets.



Page 15, 38, 42

- Deliver/distribute food packaged/wrapped.
- Do not lift the appliance using the pushing handle, as this could cause damage. Push the appliance using the pushing handle.
- Do not pull or push the appliance over sharp edges, danger of material damage.
- Do not use this appliance on poor floor conditions.
 - We are not able to rule out the possibility of marks appearing on the floor due to friction with casters or the formation of scratches due to split cracks in the casters, for example.
 - We are not able to rule out the possibility that the casters may be damaged or become unusable due to thresholds or sharp edges on the floor.
- Only transport the appliance in its correct position (operating position).

- Machine-aided transport, using fork lift trucks or lift trucks, is not permitted. The transportation of **TWF-H-AWT** may differ depending on the specific order.
- Not intended for private domestic use.
- 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.
- Incorrect cleaning can substantially and irreparably damage the stainless steel surfaces.



'Choose the correct cleaning method', page 44

4.3 Special intended use for TWF-H-AWT appliances

Intended uses of the product are as follows:

- **TWF-H-AWT** stands for order-specific special versions in hygiene design H3 for 'automatic goods transport'. This can be, for example, a flexible transport system (FTS) or an electric overhead conveyor (EHB).
- Use the device only for the contractually agreed designation.

Avoid incorrect use and misuse:

- A frequently requested use of the product is the transportation of trays of all variants, sterile goods, pharmaceutical goods, dirty and dirty laundry and waste. Only use the appliance for the intended or contractually agreed purpose.
- The operator of the appliance must meet all legal duties relating to work safety. It may be necessary to provide special instructions for the operating staff. A special product identification may be advisable; If necessary, contact the manufacturer.



'Operator's duties', page 8

4.4 Special intended use for TWF-AK appliances

Intended uses of the product are as follows:

- For keeping portioned (refrigerated) food cold, not for cooling food down.
- The appliance can be brought to temperature beforehand in a cold chamber, down to **+2 °to C**.
- This appliance is intended for use up to an altitude of 4000 metres above sea level.

Avoid incorrect use and misuse:

- Fill TWF-AK with sufficiently pre-chilled food. Otherwise condensation could run off and damage the parquet floor. Slipping hazard.
- **automatic defrosting process**. Comply with the HACCP regulations.



'Types TWF-AK', page 40

4.5 Tray solution for closed facility

Intended uses of the product are as follows:

- For close facilities, for example a hospital for the mentally ill or a prison. Special solution.
- Safe meal trays, containers, lids, set

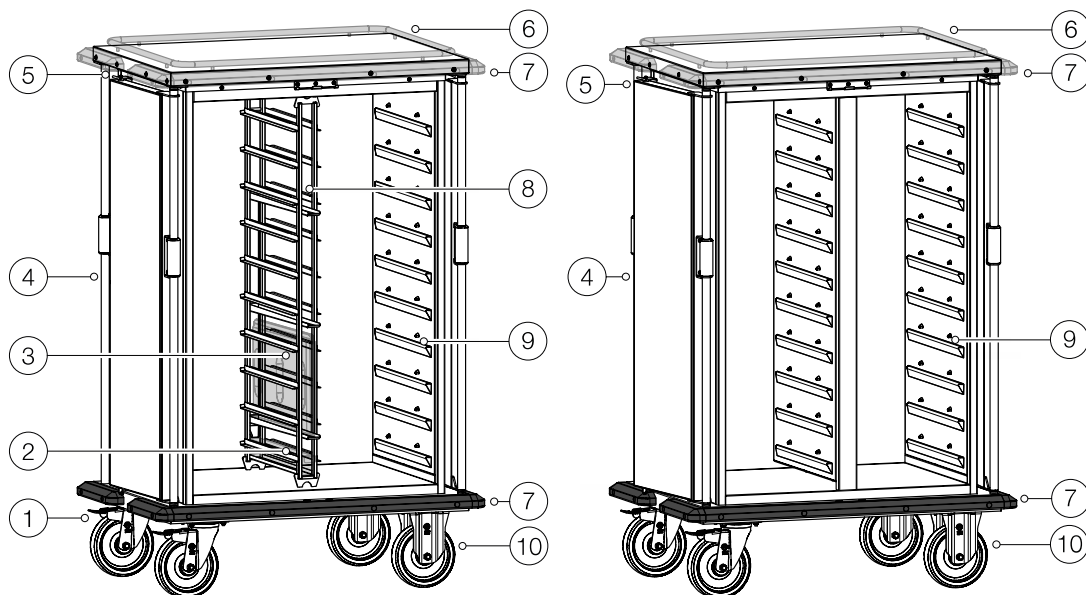


Chapter 'Tray solution for closed facilities', page 27

5 Description of appliance

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

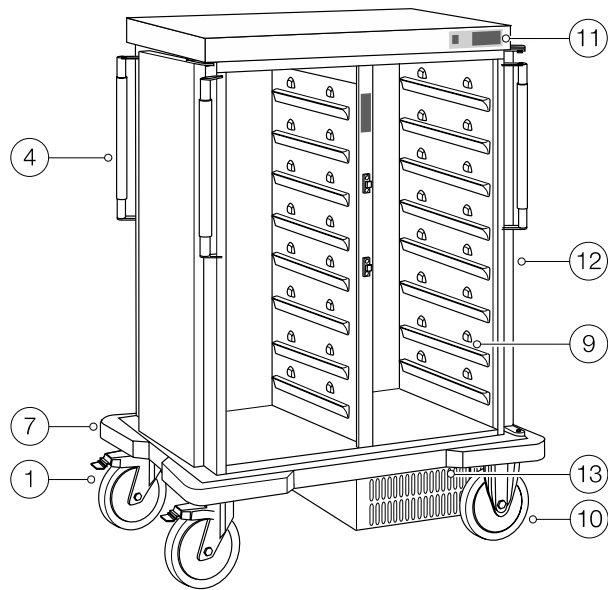
5.1 Designations



Design example TWF-C 3.0-PK

Design example TWF-C 3.0

- 1 2x caster with parking brake → secures appliance in position to prevent it from rolling away and acts as 'emergency brake'
- 2 Collection tank for condensation → applies to TWF-C 3.0-PK
- 3 Cooling pellets for chilling (accessories) → applies to TWF-C 3.0-PK
- 4 Pushing handle → for pushing the TWF
- 5 Door rod with handle → The door self-locks. Otherwise, take hold of the handle and open/close. Door stop in ed positions.
- 6 Guard rail (optional)
- 7 Bumper rail → to prevent damage to property during collisions, (impact protection at top is optional)
- 8 Dividing wall → filled with cooling pellets for type TWF-C 3.0-PK
- 9 Deep-drawn support ledges and anti-tipping mechanisms, to prevent the tray from tipping
- 10 Fixed caster, 2x



Design example with convection cooling
→ Types **TWF-AK**

- 11 Control unit → ON/OFF rocker switch, digital controller, applies to types TWF-AK
- 12 Electric cable with mains plug and support → applies to types TWF-AK
- 13 Cooling unit with active convection cooling. → applies to types TWF-AK

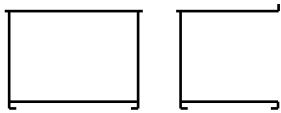
5.2 Technical data

5.2.1 General information

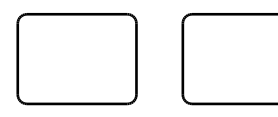
- Housing made of chromium-nickel steel, material no. 1.4301, double-walled, thermally insulated.
- Secure against tray tipping thanks to deep-drawn rails, rail spacing 115 mm.
- Rustproof casters in accordance with DIN 18867, Part 8. Wheel diameter 200 mm. Ball bearing. Fork and rim made of stainless steel, 2 swivel castors, 2 fixed castors.

DIN 18865-9:1997 Food Distribution Equipment, Part 9 is complied with.

- The standard HS design refers to: Floor or walls permanently attached to each other or detachable. Any curvatures and supports.
→ Applies to: TWF-C 3.0, TWF-C 3.0-PK, TWF-AK



Standard HS design



Hygienic design H3

- Hygienic design H3 refers to: Floor, walls and cover welded tightly and gap-free. All curvatures ≥ 10 mm.
→ Applies to: TWF-H-AWT

Information on standardised dimensions:

Euronorm EN = 530 x 370 mm

Gastronorm GN = 530 x 325 mm

Abbreviations used

Tray transport trolley is often abbreviated with **TWF**

Explanation of graphic symbols used



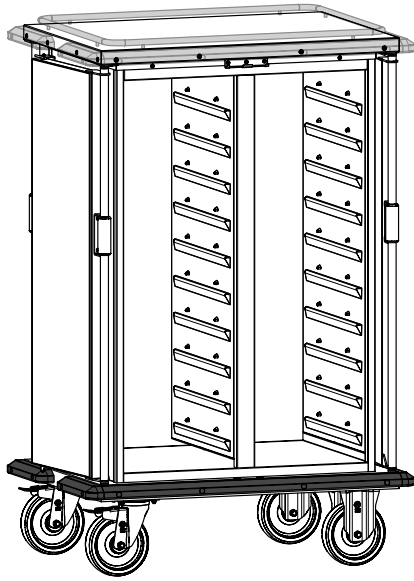
Empty weight





Maximum loading

5.2.2 Types TWF-C 3.0

Example



Encompassing bumper rail at top (optional), standard HS design

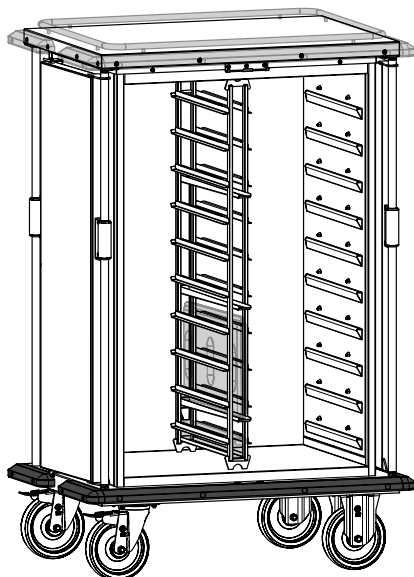
Designation		Standard	L x W x H [mm]		
Order no.:					
TWF-C 3.0 2 x 8	 				
88 44 02 04		EN	1087 x 765 x 1425	124	64
88 44 02 05		GN	"	"	"
TWF-C 3.0 3 x 8	 				
88 44 05 06		EN	1522 x 765 x 1425	168	96
88 44 05 07		GN	"	169	"
TWF-C 3.0 2 x 10	 				
88 44 03 06		EN	1087 x 765 x 1655	138	80
88 44 03 07		GN	"	139	"
TWF-C 3.0 3 x 10	 				
88 44 06 06		EN	1522 x 765 x 1655	188	120
88 44 06 07		GN	"	190	"
TWF-C 3.0 2 x 12	 				
88 44 04 04		EN	1087 x 765 x 1885	153	96
88 44 04 05		GN	"	154	"
TWF-C 3.0 3 x 12	 				
88 44 07 04		EN	1522 x 765 x 1885	208	144
88 44 07 05		GN	"	211	"
TWF-C 3.0 1 x 20	=				
88 44 09 04		EN / GN	827 x 875 x 1655	112	80
TWF-C 3.0 2 x 20	==				
88 44 12 06		EN / GN	1407 x 875 x 1655	182	160

Explanation of the type designation



TWF —					Tray transport trolley with swing door
TWF — C 3.0					... Status 3.0
TWF — C 3.0	2	x	10		... 2 x cupboard, each with 10 support ledges, lengthwise compartments
TWF — C 3.0	3	x	10		... 3 x cupboard, each with 10 support ledges, lengthwise compartments
TWF — C 3.0	2	x	20		... 2 x cupboard, 10 support rails each, cross compartments, 2 trays, one behind the other

5.2.3 Types TWF-C 3.0-PK

Example



Encompassing bumper rail at top (optional), standard HS design
Prolonged passive cooling with cooling pellets (accessories) possible.

Designation Order no.:		Standard	L x W x H [mm]		
TWF-C 3.0-PK 2 x 8	■				
88 44 02 06		EN	1087 x 765 x 1425	120	64
88 44 02 07		GN	"	"	"
TWF-C 3.0-PK 3 x 8	■■				
88 44 05 08		EN	1522 x 765 x 1425	160	96
88 44 05 09		GN	"	161	"
TWF-C 3.0-PK 2 x 10	■				
88 44 03 08		EN	1087 x 765 x 1655	133	80
88 44 03 09		GN	"	134	"
TWF-C 3.0-PK 3 x 10	■■				
88 44 06 08		EN	1522 x 765 x 1655	178	120
88 44 06 09		GN	"	180	"
TWF-C 3.0-PK 2 x 12	■				
88 44 04 06		EN	1087 x 765 x 1885	147	96
88 44 04 07		GN	"	148	"
TWF-C 3.0-PK 3 x 12	■■				
88 44 07 06		EN	1522 x 765 x 1885	196	144
88 44 07 07		GN	"	198	"
TWF-C 3.0-PK 2 x 20	■■■				
88 44 12 07		EN / GN	1407 x 875 x 1655	174	160

Explanation of the type designation

TWF —					Tray transport trolley with swing door
TWF —	C 3.0-PK				... Status 3.0, passive cooling thanks to cooling pellets
TWF —	C 3.0-PK	2	x	10	... 2 x cupboard, each with 10 support ledges, lengthwise compartments
TWF —	C 3.0-PK	3	x	10	... 3 x cupboard, each with 10 support ledges, lengthwise compartments
TWF —	C 3.0-PK	2	x	20	... 2 x cupboard, each with 20 support ledges, crosswise compartments

Cooling pellet

→ Accessories for TWF-C 3.0-PK



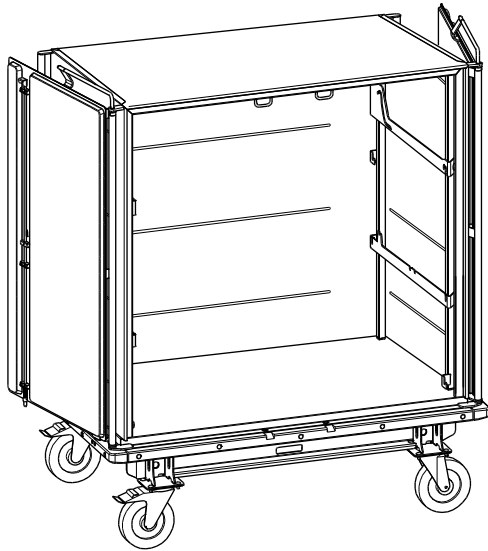
See 'Optional features, accessories', page 28 et seqq.

5.2.4 Types TWF-H-AWT

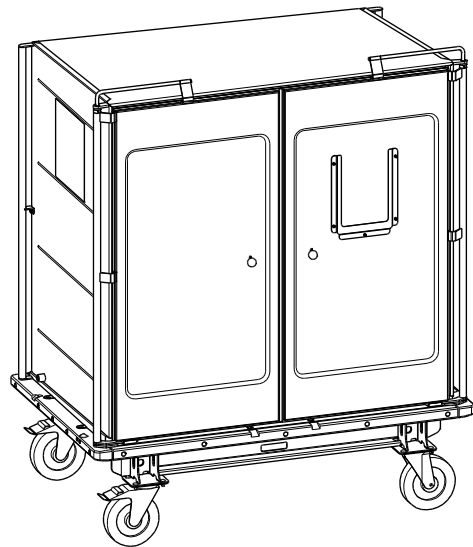
Special versions. Hygienic design **H3**.

→ Types **TWF-H-AWT** (automatic transport of goods): Flexible transport system FTS, Overhead conveyor EHB; washer-compatible

Example



... view of interior



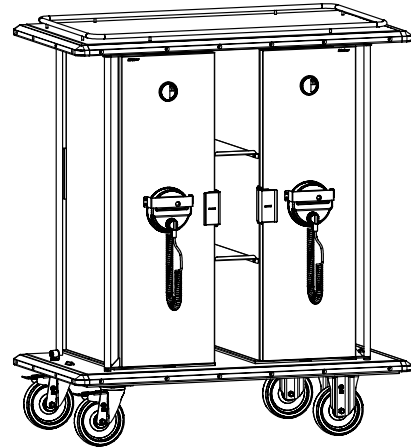
... closed doors

TWF-H-AWT stands for order-specific special versions.



Also refer to 'Special intended use for TWF-H-AWT appliances', page 19

5.2.5 Tray solution for closed facilities



Type	Safe meal tray, 1 mm stainless steel	With lid		
Contents	1.25 l, divided into 3			
Dimensions [mm]	325 x 265 x 55			
Weight [g]	1 340			
	Gastronorm-compatible, size GN 1/2, deep-drawn, no sharp corners or edges, edge flanged, containers and lids stackable separately.			
Version	Set: Container and lid	Container	lid	On request
Order no.:	89 08 01 08	89 08 01 64	89 08 01 65	

Special accessories

Special serving trolley, mobile, made of stainless steel with swing door opening 270°. Available heated or unheated, as required. For transporting maximum 60 safe meal trays.



NOTE

Tray solution for closed institutions — customised solutions.

➤ Please contact the manufacturer Rieber GmbH & Co. KG.

5.3 Optional features, accessories



NOTE

The order no. can be supplemented by the order numbers of optional features.

- If you have any queries, please contact Rieber customer service.

Bumper rails

Order no.:

can be retrofitted by manufacturer

Bumper rails colour-coded according to intended purpose.
Standard options: Yellow, green, red, brown, blue

On request

→ Applies to: TWF-H-AWT

Bumper rail, encompassing, top

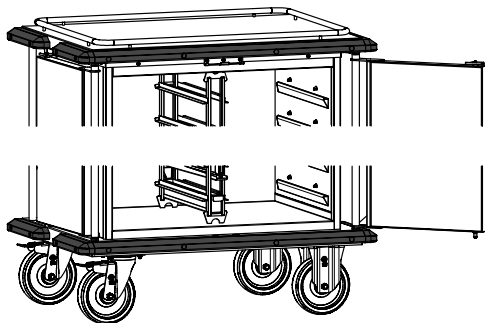
Order no.:

customer-side, retrofittable

The encompassing bumper rail ensures:

- Less risk of property damage, e.g. when transporting by car
- Locking at top/bottom provides more stability

TWF-C 3.0 2x8	■ ■	88 44 20 09
TWF-C 3.0 2x10	■ ■	
TWF-C 3.0 2x12	■ ■	
TWF-C 3.0 3x8	■ ■ ■	88 44 20 10
TWF-C 3.0 3x10	■ ■ ■	
TWF-C 3.0 3x12	■ ■ ■	
TWF-C 3.0 1x20	■ ■ ■ ■	88 44 20 11
TWF-C 3.0 2x20	■ ■ ■ ■	88 44 20 12



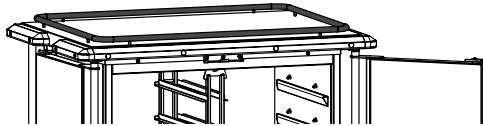
All-round protection
Integrated impact protection made of plastic.

Encompassing guard rail

Order no.:

can be retrofitted by manufacturer
 → The surface is double-walled, thermally-insulated.
 → Welded type

TWF-C 3.0 series 2	■	88 44 20 05
TWF-C 3.0 series 3	■■	88 4420 06
TWF-C 3.0 1x20	■	88 44 20 07
TWF-C 3.0 2x20	■■	88 44 20 08



CHECK HACCP

Order no.:

customer-side, retrofittable
 → Appliances do not have a QR code and sensor for temperature monitoring.

On request



Cooling pellet

Order no.:

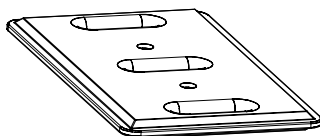
→ Accessories for TWF-C 3.0-PK

Can be cooled down to ≤ -30 °C. Can be washed in the dishwasher up to ≤ +85 °C.
 Size GN 1/1.

Plastic cooling pellet , colour dark grey, 4 kg per piece.

85 02 20 95

Designation:		Required number of cooling pellets per appliance:
TWF-C 3.0 2 x 8-PK	■	2
TWF-C 3.0 2 x 10-PK	■	3
TWF-C 3.0 2 x 12-PK	■	3
TWF-C 3.0 2 x 20-PK	■■	3
TWF-C 3.0 3 x 8-PK	■■	4
TWF-C 3.0 3 x 10-PK	■■	6
TWF-C 3.0 3 x 12-PK	■■	6



Card box

Order no.:

Type with attachment slot

can be retrofitted by manufacturer

for A 6 card

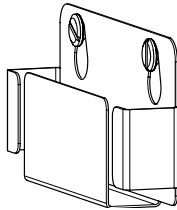
88 22 02 05

→ applies to TWF-C 3.0, TWF-AK

for computer card

88 22 02 06

→ applies to TWF-C 3.0, TWF-AK



Numbering

Order no.:

not upgradeable

Trolley numbering

On request

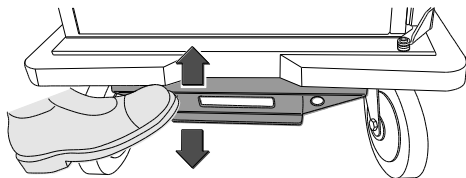
Caster type

Order no.:

Central stop acting on 2 wheels

On request

can be retrofitted by manufacturer



Casters entirely smooth running; quality Ø 200 mm, Shore 65°, elastic solid rubber

On request

Coupling-drawbar system

Order no.:

→ applies to TWF-C 3.0 and TWF-C 3.0-PK

can be retrofitted by manufacturer

Types 2 x 8, 2 x 10, 2 x 12

88 22 06 16

Types 3 x 8, 3 x 10, 3 x 12

88 22 06 18

Types 1 x 20

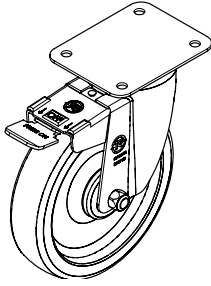
88 22 06 15

Types 2 x 20

88 22 06 17

Swivel caster with parking brake
 # can be retrofitted by manufacturer

On request



Product identification

Order no.:

Cleaning mode

On request

 [Page 15](#)

Surfaces for beverage containers

Order no.:

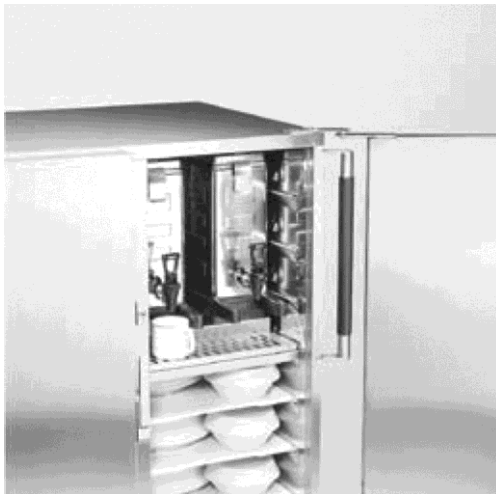
Euro surface, lengthwise, in stainless steel for 2 Thermi 7 l, tray inserted lengthwise, drip tray with perforated surface.

88 22 01 17

Euro surface, crosswise, in stainless steel for 3 Thermi 7 l, tray inserted crosswise, drip tray with perforated surface.

88 22 01 20

Example



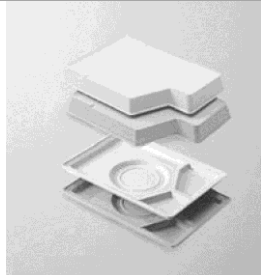
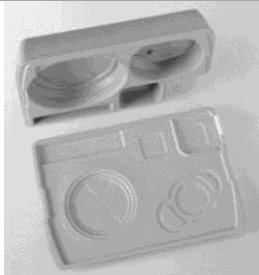
5.4 Rieber system crockery

5.4.1 Thermotray 1 and Thermotray 2

Note on differences:

Thanks to the special imprinting on the bottom of Thermotray 2, not only can it be classically configured with dinner plate and soup bowl, but it can also have the combinations hotpot bowl and starter plate or dinner plate with starter plate.



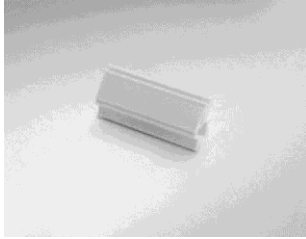
Type	Compact tray PP/C Thermotray 1		Compact tray PP/C Thermotray 2
L x W x H [mm]	530 x 370 x 108		530 x 370 x 115
Weight [kg]	0.960 / 1.19		3 / 5
	double-walled, CFC-free foam, base, lid		double-walled, CFC-free foam, base, lid
Version	lilac	light grey	light grey
Order no.:	89 08 02 04	89 08 02 29	85 02 09 03
	Heat pellet for Thermotray 1		
	89 08 01 35	89 08 01 35	
			

Card holder for Thermotray

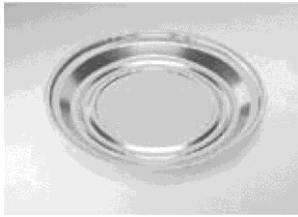
0.010 kg, white, plastic

Order no.:

89 08 02 14



5.4.2 Combitray - insulated crockery

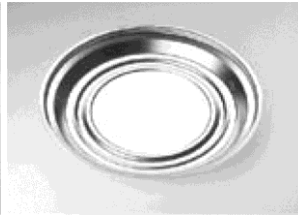


Heated/refrigerated dish, stainless steel, SJ-255

Double-walled, insulated, aluminium core

Plate on top, diameter 255 mm, Hotpot bowls diameter 190 mm

Diameter [mm] 255
Height [mm] 30
Weight [g] 760
Order no.: 89 08 01 30 matt

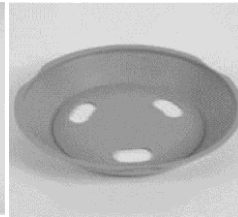


Heated dish, stainless steel, "Ultra" SJ-255

Double-walled, high heat storage capacity

Plate on top, diameter 255 mm, Hotpot bowls diameter 190 mm

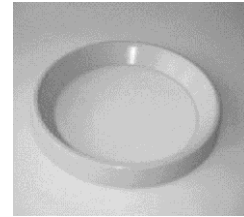
Diameter [mm] 255
Height [mm] 34
Weight [g] 830
Order no.: 89 08 01 41 matt



Plastic bottom part PP/C Single-walled for ultra dish

Bottom part single-walled for Ultra dish SJ 255

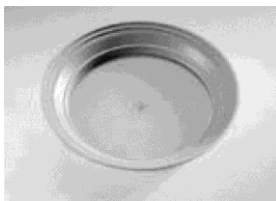
Diameter [mm] 259
Height [mm] 34
Weight [g] 760
Order no.: 89 08 02 84 lilac
89 08 02 85 light grey



Insulating ring for heated dish SJ-255/ -"Ultra"

Made of silicone

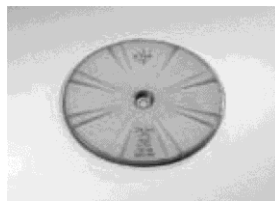
For plate Ø [mm] 255
Height [mm] 320
Weight [g] 320
Order no.: 89 08 02 18 light grey



Plastic bottom part PP for cooling pellet insertion

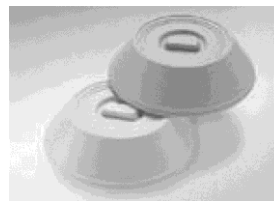
Double-walled, CFC-free insulation, plate on top, diameter 255 mm

Diameter [mm] 255
Height [mm] 32
Weight [g] 180
Order no.: 89 08 02 66 lilac
89 08 02 82 light grey



Cooling pellet PP, light grey Polypropylene

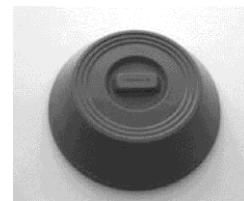
Diameter [mm] 185
Height [mm] 10
Weight [g] 206
Order no.: 89 08 02 69
Associated bottom part, see above 89 08 02 66 lilac Cloche C-2 89 08 02 82 light grey



Cloche PP/C for SJ-255

Double-walled, CFC-free foam, with handle

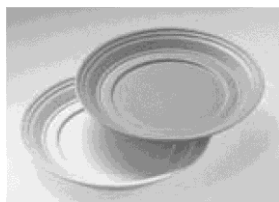
Diameter [mm] 258
Height [mm] 70
Weight [g] 230
Order no.: 89 08 02 12 lilac
89 08 02 32 light grey



Cooling cloche PP/C for SJ-255

Diameter [mm] 258
Height [mm] 70
Weight [g] 610
Order no.: 89 08 02 07 blue

Description of appliance



Heated/refrigerated dish, PP/C, IS-UTEL

Double-walled, CFC-free insulation, plate on top, diameter 255 mm, Hotpot bowls diameter 190 mm

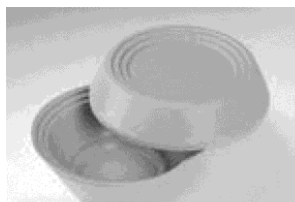
Diameter [mm]	255
Height [mm]	32
Weight [g]	180
Order no.:	89 08 02 13 lilac
	89 08 02 33 light grey



Cloche, PP/C 7,75''

Single-walled, For plates diameter 190 mm

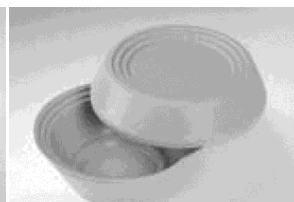
Diameter [mm]	207
Height [mm]	79
Weight [g]	120
Order no.:	89 08 02 02 lilac
	89 08 02 36 light grey



Heat-retaining bottom section, PP/C, "IS-U-BO"

For soup bowls diameter 130 mm double-walled, CFC-free foam

Diameter [mm]	162
Height [mm]	56
Weight [g]	80
Order no.:	89 08 02 11 lilac
	89 08 02 31 light grey



Heat-retaining top section, PP/C, "IS-O-BO"

For soup bowls diameter 130 mm double-walled, CFC-free foam

Diameter [mm]	164
Height [mm]	37
Weight [g]	75
Order no.:	89 08 02 10 lilac
	89 08 02 30 light grey



Heat-retaining top section, PP/C, "IS-O-BO"

For spill-safe soup bowl, double-walled, CFC-free foam

Diameter [mm]	168
Height [mm]	42
Weight [g]	80
Order no.:	89 08 02 20 lilac
	89 08 02 21 light grey



Heat-retaining bottom section, PP/C, "IS-U-EI"

For hotpot bowls diameter 190 mm double-walled, CFC-free foam

Diameter [mm]	221
Height [mm]	51
Weight [g]	140
Order no.:	89 08 02 17 lilac
	89 08 02 35 light grey



Heat-retaining bottom section, PP/C, "IS-O-EI"

For hotpot bowls diameter 190 mm double-walled, CFC-free foam

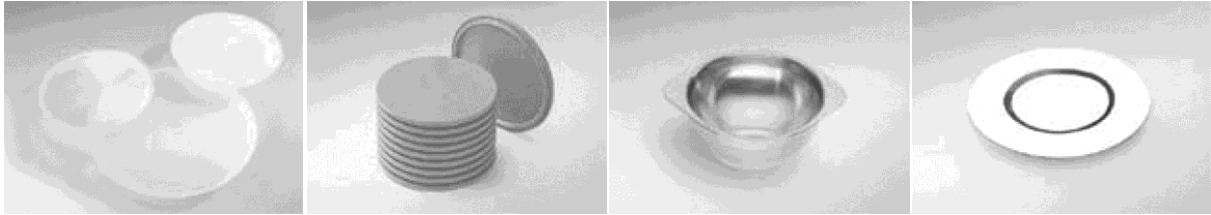
Diameter [mm]	229
Height [mm]	36
Weight [g]	155
Order no.:	89 08 02 16 lilac
	89 08 02 34 light grey



Bowl lid, for porcelain soup bowls

Single-walled

Diameter [mm]	141
Height [mm]	9
Weight [g]	65
Order no.:	89 08 02 50 light grey



Bowl lid, PP

Spill-safe, light grey

Diameter [mm] 184
 Order no.: 89 08 02 63
 Diameter [mm] 131
 Order no.: 89 08 02 62
 Diameter [mm] 125,5
 Order no.: 89 08 02 61

Bowl lid, for porcelain soup bowls

Single-walled for Thermotray
 Diameter [mm] 144
 Height [mm] 10

Weight [g] 80
 Order no.: 89 08 02 19 lilac
 89 08 02 39 light grey

Soup bowl, stainless steel

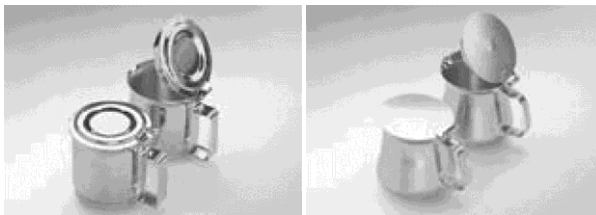
Double-walled, contents 30 cl
 Diameter [mm] 132/163
 Height [mm] 61

Weight [g] 300
 Order no.: 89 08 03 08 polished

Lid for soup bowl, stainless steel

Double-walled
 Diameter [mm] 137
 Height [mm] 10

Weight [g] 180
 Order no.: 89 08 03 09 polished



Portion pot, stainless steel, cylindrical

Pot and hinged lid
 Double-walled
 Contents [cl] 30

Weight [g] 360
 Order no.: 89 08 01 48 with dot
 89 08 01 47 without dot

Portion pot, stainless steel, "Hotel"

Pot and hinged lid
 Double-walled
 Contents [cl] 30

Weight [g] 400
 Order no.: 89 08 01 45 with dot
 89 08 01 46 without dot

6 Things to know at delivery

This chapter describes the measures to be taken before use.

Check/handle transport damage

- Immediately after delivery, visually check the appliance for any transport damage.
- Document any potential transport damage on the consignment note in the presence of the haulage contractor. Have the damage confirmed by the haulage contractor (with signature).
- Decide if you wish to keep the appliance and report the defect using the consignment note, or if you wish to reject the appliance.
 - By following this procedure you will ensure proper claim settlement.

Unpack

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

Unload appliance from the pallet



Transport with high physical demands should be avoided where possible, as the risk of an accident or injury is higher.

Lift / deposit a heavy load evenly with your knees bent and your upper body straight and upright. Your feet should be at least hip-width apart and your abdominal muscles braced. Breathe out. Do not twist your spine.



WARNING

Heavy appliance. See type plate, see delivery note.

Only suitable and briefed operating staff may load, unload or lift the appliance.

- Wear your personal protective equipment (PSA), protective gloves and safety shoes.
 - Lift the appliance with the necessary number of people. Another person quickly pulls the pallet together with the 2 profiles away.
-



NOTE

Transport the appliance horizontally, as in its working position.

- Do not unload or transport the appliance with aids such as a forklift truck, as this could cause substantial damage to the appliance.
- Applies to types **TWF-AK**: After transport of electrically refrigerated appliances, allow the coolant to be collected. After transport allow the appliance to stand undisturbed for at least one hour. Do not switch on until then.

Note on packaging material

Disposable packaging or Euro-pallet

- Decide whether to: Keep the Euro-pallet for subsequent transport or return?
- Dispose of the disposable packaging with respect for the environment.
- Dispose of packaging material with respect for the environment.

Clean the appliance

- Clean the appliance before first use.



See 'Cleaning, Maintenance and Care', page 42 et seqq.

7 Use

7.1 Safety information with regard to use

⚠ Comply with the principles for operation

- Observe the permissible loading. Only place objects on the appliance if a guard rail is provided (option), securing them against falling. Permissible loading on the top **maximum 20 kg**.

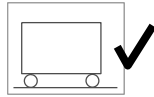
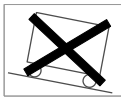


For unladen weight and permissible loading, see chapter 'Technical data', page 22

- Ensure adequate lighting.

⚠ Risks due to unstable position

- Prevent the appliance from rolling away accidentally using the two parking brakes. Only park the device on flat surfaces.



- **Load** the appliance from bottom to top.
Unload the appliance from top to bottom.
Ensure optimal safety against overturning.

⚠ Risks during transport of the appliance

- Push the appliance using the pushing handle if there is direct access to the casters with parking brake.
- Keep the doors closed during transport.
- Do not use the appliance on a sloping surface, only move it on a flat surface. Move the appliance with 2 people if necessary.

⚠ Risk of slipping and falling

→ applies to appliances TWF-C 3.0-PK

- Empty the **collecting tank** for condensation in due time, otherwise condensation can drain off on to the floor, making it slipper.

⚠ Risks due to electricity

→ applies to appliances **TWF-AK**

➤ ⚠ Danger of electric shock

Inspect the appliance before use, particularly the connecting plug and electric cable for any visible signs of damage. Install the electric cable in such a way that risks like falling over or tearing off the cable, etc. are avoided.

- Keep the socket outlet easily accessible so that the unit can be disconnected from the power supply at any time.

⚠ Risks due to trapped moisture

- TWF-C 3.0, TWF-C 3.0-PK, TWF-AK may only be wiped down with a moist cloth. Do not expose to water jets.

7.2 General instructions for use

- Bring the appliance to temperature in the cold/heat chamber beforehand if necessary, in the range **+2 °C to +45 °C**.
- Immediately after filling the appliance close it and do not open again until just before serving.
- Close the door again immediately after removing the food.

**NOTE**

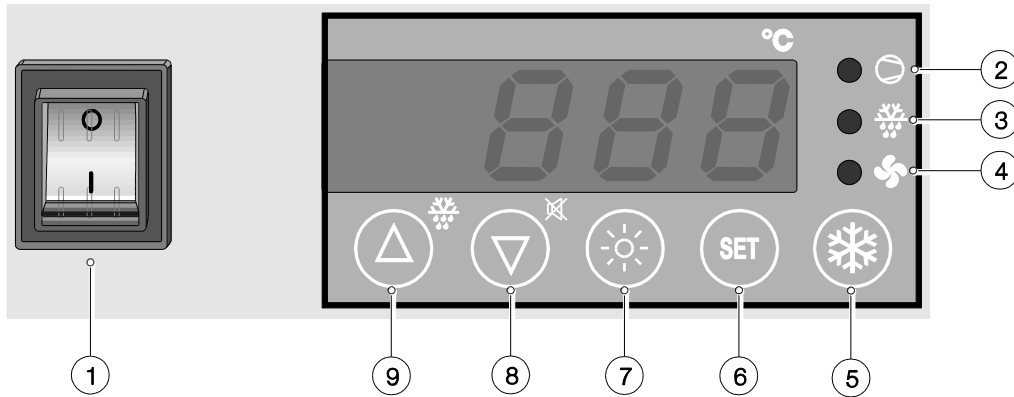
The **cooling pellet** can be cooled down to ≤ -30 °C.

The cooling pellet can be washed in the dishwasher up to $\leq +85$ °C.

→ Applies to types TWF-C 3.0-PK

7.3 Types TWF-AK

Tray trolley for refrigerated meals with programmable controller.



- 1 ON/OFF rocker switch →...lights up green with the power to the appliance is switched on
- 2 Cooling operation display →LED lights up red during the **cooling process**.
- 3 Defrosting operation display →LED lights up red during the **defrosting process**.
- 4 Ventilation operation display →LED lights up red when **convection cooling is active**
- 5 **Button A**: Different functions are allocated to button "A" by means of parameterization. The button must be pressed for at least half a second.
For **TWF-AK** the button has no function and only indicates cooling.
- 6 **SET button**: While the SET button is pressed, the set point value is displayed.
- 7 **Button B**: Different functions are allocated to button "B" by means of parameterization. For TWF-AK, this function is to switch the lighting in the appliance ON/OFF (option).
- 8 **DOWN button**: An alarm can be acknowledged with the DOWN button. The internal buzzer is then switched off.
- 9 **UP button**: A defrosting process can be initiated at any time by pressing the UP button for **3 seconds**. During defrosting the defrosting operation display LED (3) lights up. The LED (3) flashes if defrosting is required, but may not yet be started due to disable conditions.

Observe prerequisites

- **TWF-AK** can be brought to temperature in a cold chamber beforehand, down to **+2 °to C**.
- Do not place the appliance close to heat sources.
- Clean the appliance after use, at least 1x daily.



Page 42 et seqq.

Important Information

Every 6 hours an **automatic defrosting operation** takes place, which prevents the evaporator from icing up. The defrosting phase takes around **20 minutes** when the power to the appliance is switched on. The **defrosting LED (3)** lights up.

If the power supply is interrupted, for example during transport, this interruption time must also be taken into account. After switching on again/switching on the power supply, the defrost phase continues.

- The time should not be extended if cooling is unavailable. Take note of the defrosting operation display (3). Comply with the HACCP regulations.

Switch the appliance on

- Switch the appliance on. To do this, press the green rocker switch to POWER OFF (O).
 - The green rocker switch lights up.
 - The display on the controller indicates the ACTUAL temperature.
 - The cooling operation display (2) lights up during the cooling process.
- Pre-cool the TWF-AK before filling if possible, **for around 20 minutes**. Do not bring to temperature in the cold chamber.

General mode of operation

- Only fill the tray trolley with adequately pre-chilled, packaged/wrapped food.
- Leave enough free space in the appliance for air circulation. Due to the air convection and the filling state of the appliance, the ACTUAL temperature may deviate from the control temperature.
- Immediately after filling the appliance close it and do not open again until just before serving.

If you wish to know the programmed set point temperature

- Press the **SET button** (6).
 - The programmed set point temperature is displayed.

If you wish to change the set point temperature

- To adjust the set point temperature hold the SET button (6) pressed and adjust the value with the (△ ▽) buttons. Release the buttons.
 - The adjusted value is saved automatically.
 - The display shows the ACTUAL temperature.

Switch the appliance off

- Switch the appliance off. To do this, press the green rocker switch to POWER OFF (O).
 - The green rocker switch is off. Empty display, no LED will light up. The appliance is off.
 - Pull out the electrical connection plug and place in the holder.
 - The appliance will defrost.



Page 42 et seqq.

8 Cleaning, Maintenance and Care

This chapter will help you to meet the hygiene requirements. Please read the chapter 'General Safety Instructions' first of all.

8.1 Safety information relating to cleaning, maintenance and care

Prevent risks due to electricity

→ Applies to types **TWF-AK** (... with cooling device, active convection cooling)

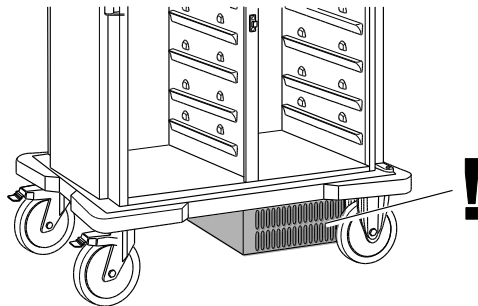


Danger of electric shock. Risk of death.

- Always disconnect the mains connection before cleaning.
 - Protect the appliance against moisture. Never direct a water jet at electrical components such as the operating panel or ventilation grille.
 - 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.
 - Have electrical equipment ¹ inspected by a **qualified electrician** in accordance with DGUV. Define the inspection cycle according to the conditions of use. Generally this is every 12 months.
-

➤ **WARNING**

Danger of electric shock. TWF-AK electrical appliances should only be wiped with a damp cloth.



Risk of fire

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

- Clean ventilation grille on refrigerating engine compartment using a cloth, paintbrush or vacuum cleaner (at least once a month).
-

Avoid risks due to trapped moisture and mould formation

- TWF-C 3.0, TWF-C 3.0-PK, TWF-AK may only be wiped down with a moist cloth. Do not expose to water jets.
-

¹ Source: DGUV Regulation 3. Electrical Systems and Equipment

8.2 Cleaning agents for stainless steel

The following applies for all cleaning agents:

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

Mechanical cleaners for stainless steel

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

Chemical cleaners for stainless steel

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

8.3 Choose the correct cleaning method



NOTE

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 a scratchy surface or steel wool or a steel brush.
- Do not use scouring agents or aggressive cleaning agents, such as oven sprays.
- Do not mix standard cleaning agents; do not produce your own cleaning agent.
- 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. steel kitchen sponge.

- Pretreat any heavily soiled areas.

Clean and service stainless steel parts

The carcass comprises stainless steel, both inside and outside.



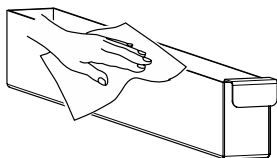
NOTE

Incorrect cleaning can cause damage to the surface.

- Clean the appliance with a **hot, mild detergent diluted in water**. After cleaning, rub surfaces dry with a **soft cloth**.

Empty the collection tank for condensation

→ Applies to types TWF-C 3.0-PK



- Empty the collection tank for condensation in due time. After cleaning, rub surfaces dry with a **soft cloth**.

-  **WARNING**

Insert the collection tank into the intended place in the appliance and avoid slipping hazards from condensation draining off.

Clean cooling pellets

→ Applies to types **TWF-C 3.0-PK**

- **Mild** washing up detergent diluted in hot water is ideal for cleaning. Afterwards, rinse with clear water. After cleaning, rub surfaces dry with a **soft cloth**.
- **NOTE**
The cooling pellet can be washed in the dishwasher up to $\leq +85$ °C.

Clean door seal

→ Applies to types **TWF-AK** (... with cooling device, active convection cooling)

The door seal is removable.

- **NOTE**
Door seal may not be cleaned with oven spray. The oven spray can destroy the door seal.
- Mild washing up detergent diluted in **hot** water is ideal for cleaning. After cleaning, rub surfaces dry with a **soft cloth**.

Clean wheels

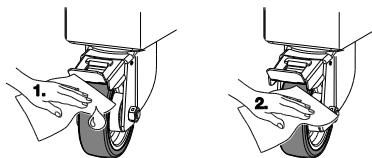


NOTE

Incorrect cleaning can damage the casters.

A high-pressure cleaner can be used for types TWF-H -AWT.

- For other types:
Clean the casters **with a hot**, mild detergent diluted in water. After cleaning, rub surfaces dry with a **soft cloth**.



Clean controller operating panel













→ Applies to types TWF-AK (... with cooling device, active convection cooling)

- Clean the controller operating panel with a soft, damp (not wet) cloth. Then rub dry with a soft cloth.

Keep ready for next use in dry condition

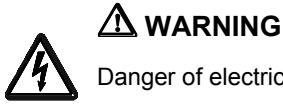
- Dry the inside of the appliance and leave the door open until the residual moisture has dried off.
- Store appliance at room temperature.

8.4 Overview

Interval	Activity to be performed	Page
After daily use	Cleaning method	 Page 42 et seqq.
	Clean interior and door	 Page 42 et seqq.
	Remove and clean door seal → applies to types TWF-AK	 Page 43
	Clean the body	 Page 42 et seqq.
	Clean cooling pellet → Applies to types TWF-C 3.0-PK	 Page 43 et seqq.
	Defrost appliance → Applies to types TWF-AK (... with cooling unit, active convection cooling)	 Page 42
	Clean controller operating panel → Applies to types TWF-AK (... with cooling unit, active convection cooling)	 Page 43
	Disinfect the appliance as required	 Page 43
If required	Clean wheels	 Page 42 et seqq.
	Clean ventilation grille and ventilation slots, remove fluff → Applies to types TWF-AK (... with cooling device, active convection cooling)	 Page 42
Every 180 working days or 6 months	Service electrical system /controller → Applies to types TWF-AK (... with cooling unit, active convection cooling)	 Page 42
	Inspect condition of product identification	 Page 15, 28

9 Troubleshooting

9.1 Notes on troubleshooting



⚠ WARNING



Danger of electric shock. Dangerous electrical voltage.

- A damaged mains cable must be replaced by a qualified electrician.
- Have all electrical repairs carried out by an authorised electrician only.
- The appliance must be disconnected from the power supply during cleaning and also maintenance and when renewing parts. To do this, disconnect the connecting plug.

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

Only spare parts that have been approved and specified by the manufacturer may be used. Only use spare parts requested from and delivered by the manufacturer's service department.

Fault	Possible cause	Rectification
Door does not close	Rail damaged Door handle/catch defective	➤ Repair # Operating personnel
Door seal defective → applies to appliances TWF-AK	Wear, damage	➤ Repair # Operating personnel
Wheel defective	Wear, damage	➤ Replace # Rieber Service or authorized partner
Door deformed, dented	Damage	➤ Replace # Operating personnel
Trapped moisture, mould formation in the area of joints	Insulating material for thermal insulation is damp, incorrect cleaning	➤ Rub joints with a dry cloth. If only light damp is present, spray it with compressed air. ➤ Dry appliance in the heat chamber, at maximum +45 °C . # Operating personnel ➤ Seek assistance in the case of mould formation. # Hygiene specialist
Bumper rail defective	Wear, damage	➤ Replace # Operating personnel

Fault	Possible cause	Rectification
Temperature not controllable. Deviation from control temperature → applies to appliances TWF-AK	Temperature controller defective	<ul style="list-style-type: none"> ➤ Disconnect connecting plug and lock appliance. Repair # Qualified electrician # Rieber Service or authorized partner
Cooling does not function or does not function sufficiently → applies to appliances TWF-AK	SET temperature incorrectly set	<ul style="list-style-type: none"> ➤ Inspect # Operating personnel  Page 40
	Defrosting process active	<ul style="list-style-type: none"> ➤ Inspect # Operating personnel  Page 40
	Appliance was not filled with pre-chilled food	<ul style="list-style-type: none"> ➤ Inspect # Operating personnel
	Not enough coolant in appliance	<ul style="list-style-type: none"> ➤ Top up coolant. # Refrigeration expert # Rieber Service or authorized partner

Customer service, spare parts




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

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

9.2 Disposing of your product



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

-  **Risks of being shut into the appliance and suffocation**
... if persons get locked in the appliance. Make sure persons with limited sensory and mental ability have no access to the appliance. Destroy the door lock, alternatively dismount the bumper rail.

10 Warranty and liability

Manufacturer liability and warranty shall no longer apply if you

- do not follow the information and instructions in this user guide,
- do not use the device as it is intended,



See chapter "Intended use"

- make conversions or functional modifications,
- do not use original spare parts.

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

The following wear parts are not included in the warranty:

- Caster, caster with parking brake, encompassing bumper rail

11 Excerpt from the EU Declaration of Conformity

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

Rieber GmbH & Co. KG hereby declares that the products

- TWF 2 x 8 AK
- TWF 2 x 10 AK
- TWF 3 x 8 AK
- TWF 3 x 10 AK

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

EU Declaration of Conformity

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

Rieber GmbH & Co. KG hereby declares that the product

- TWF 2 x 8 AK
- TWF 2 x 10 AK
- TWF 3 x 8 AK
- TWF 3 x 10 AK

comply with the basic requirements of the European Directive on Electromagnetic Compatibility 2014/30/EU in respect of their electrical design.

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

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13 Contact Details

Manufacturer:

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

Responsible for Sales and Service:

Rieber GmbH & Co. KG
 Hoffmannstraße 44
 D72770 Reutlingen, Germany
 Phone +49 (0) 7121 518-170
 FAX +49 (0) 7121 518-404
 Email info@rieber.de
 www.rieber.de

Spare parts orders:

Ersatzteil@rieber.de
 FAX +49 (0) 7121 518-404

Customer service:

Service@rieber.de
 FAX +49 (0) 7121 518-404
 Phone +49 (0) 7121 518-170

To ensure quick processing of your request please have the following ready to hand:

- your customer number,
- the item, order, invoice or delivery note number
- serial number of the appliance

Please add your notes here 😊
