



CE

varithek®

varithek® ceran hob, varithek® induction hob, varithek® grill hob

Translation of the Original Operating Instructions

## 1. Introduction

This user guide contains important information for the safe and correct use of the product.



### IMPORTANT

Protect yourself from dangers and prevent damage to your product.

- It is essential that you read the operating manual before using the product for the first time.
- Keep the manual in a safe place and pass it on to any future user.

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 get even better.

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## 1.1 Revision list

Revision	Change
2014-02-04	P. 10 - Equipotential bonding
2015-03-18	P. 6 - Tech. Dat., P. 12; 14 - Danger of Slipping, P2; 25 - Operating Manual Information
2017-02-03	Seite 17 ergänzt

## 2. Product Description

### 2.1 Brief description of devices

This series of cooking devices for food covers a power range of 800 W to 10200 W. As the power increases, the heating times reduce.

- In a varithek<sup>®</sup> ceran hob, the Ceran<sup>®</sup>-glass surface is heated. If the marking is missing, then the entire heating area is affected.
- With the grill, the entire surface-finished metallic grill surface is heated.
- In the varithek<sup>®</sup> induction hob, the base of induction-compatible pots are heated inductively. The Ceran<sup>®</sup>-glass surface is only minimally heated in an indirect manner. Metal objects worn by the user such as a watch or ring can get hot if they are in close proximity to the cooking surface. Read the safety information carefully.

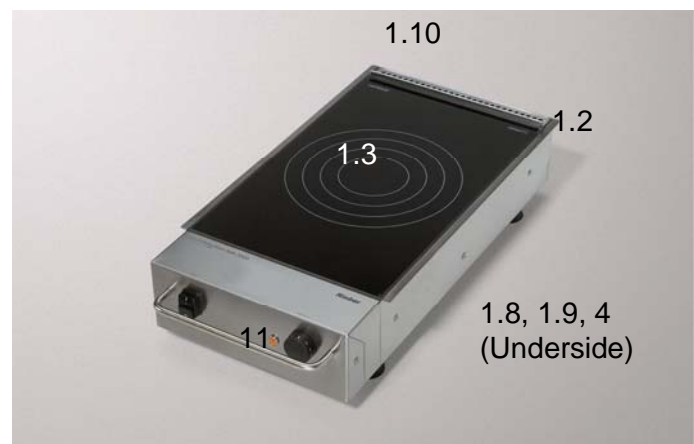
### 2.2 Identification of components

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

- 1 Body of chrome-nickel steel with integrated control housing, fitted with
  - 1.1 4 adjustable feet
  - 1.2 Rim for height-adjustable usage of varithek<sup>®</sup> system modules and gastronorm trays.
  - 1.3 Ceran<sup>®</sup>-glass surface (with marking)
  - 1.4 Frying surface with liquid drain
  - 1.5 Ceramic-Cuvette
  - 1.6 Waste plugs
  - 1.7 Grease tray
  - 1.8 Grease filter
  - 1.9 Cleaning grate
  - 1.10 Ventilation grille
- 2 Rating plate



varithek<sup>®</sup> ceran hob



varithek<sup>®</sup> induction hob



varithek® grill hob



induction wok with cuvette

## 2.3 Operating and display elements

- 3 Handle for easy carrying
- 4 Electric connector with power lead (underside)
- 5 Push buttons On / Off switch
- 5.1 Main switch ON/OFF with pilot light
- 6 Heating current pilot light
- 7 Temperature warning light (residual heat indicator)
- 8 Power pilot light
- 9 Infinitely variable power controller
- 10 Control light - outer cooking zone is activated
- 11 Operating light

Functionality reflects the expected operating logic:

- the device is switched on/off at the main switch. When it is switched on the control light is lit (green).
- By turning the power controller out of the O-position, energy is supplied / provided. Turn the power controller to the required temperature.
- During the heating-up phase, i.e. the time until the set temperature is reached, the (yellow) heating current pilot light is on. This indicator switches off once the temperature has been reached.
- Appliances with several heating circuits are labelled accordingly; see the markings on the heating surface.
- There are two heating areas for two sizes of cooking pot. You activate the larger heating area by "overturning" the power controller to the right. By turning it back to zero, you switch back to the smaller heating area.

## 2.4 Product data

### 2.4.1 Technical data

	400IK-3500	400-IK-5000	400-IW-3500	400-IW-5000	400-gp 4800 sp	800-gp 9600 sp
Connected value [W]	3500	5000	3500	5000	4800	9600
Power generation	Induction	Induction	Induction	Induction	Grill	Grill
Material						
Work surface	Ceran <sup>®</sup> glass surface	Ceran <sup>®</sup> glass surface	Ceran <sup>®</sup> glass cuvette	Ceran <sup>®</sup> glass cuvette	SWISS-PLY <sup>®</sup> multi-layer material	SWISS-PLY <sup>®</sup> multi-layer material
Casing	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel
External dimensions [mm]						
Width	400	400	400	400	400	800
Depth	660	660	660	660	660	660
Height	135	135	195	195	195	195
Weight [kg]	17,5	17,5	21	21	22	38
Ambient temperature	+ 5°C to + 40°C					
Emitted sound pressure level	L <sub>pa</sub> <70 dB(A)					
Load-bearing capacity of installation area [kg]	40 kg					
Minimum distance from walls	20 cm					
Protection class	IPX4 as per EN 60529 protection against splashing. For installation outdoors a canopy or protection from penetrating moisture is required.					
Rated voltage / mains frequency	1N AC 230V 50/60 Hz	3N AC 400V 50/60 Hz	1N AC 230V 50/60 Hz	3N AC 400V 50/60 Hz	3N AC 400V 50/60 Hz	
Length of connection cable:	0.8 m or 2.5 m as per the purchase order					

The product data is specified on the rating plate (bottom of appliance).  
Detailed specifications for measurements, order number, accessories:

*See catalogue*

If you have any questions, please contact your local Rieber Service.

## 2.5 Accessories and their use

varithek<sup>®</sup> appliances can also be used as table appliances. With the accessories, the appliances are rendered more effective and safer; the options for using the appliances are increased.



### User tip

Reliable accessories that are regularly checked by us will be even more fun to use.

- We recommend the coated swiss-ply<sup>®</sup> thermoplates<sup>®</sup> and the induction-suitable pot and pan material from the company, Demeyère

### 2.5.1 varithek<sup>®</sup> table-top system modules



- For use on the table or in a placement niche.
- The surface upon which you place the appliance must be horizontal. Use the 4 adjustable feet to compensate for any unevenness.
- For integrating different varithek<sup>®</sup> function elements.
- The rack height can be selected by way of the beading on the inside. Positioning depends on the depth of the gastronorm containers you're using.

### 2.5.2 varithek<sup>®</sup> integration of system modules



- For secure integration into a specific piece of furniture.
- Electrical work must be carried out by a qualified electrician.
- For integrating different varithek<sup>®</sup> function elements.
- The rack height can be selected by way of the beading on the inside.
- Positioning depends on the depth of the gastronorm containers you're using.

### 2.5.3 varithek® Wok adapter and wok pan



- For using with the varithek® induction hob
- The wok is placed inside the circular recess - and thus secured.

### 2.5.4 thermoplates®



- For use in **direct** contact with a Ceran® or induction hob. Always place in the middle of the job, observing the markings on the glass surface.
- Risk of fire! During cooking, the upper flap on the system module has to be open, otherwise there is a risk of overheating.



## 3. Purpose

### 3.1 Purpose of the varithek®

#### Generally intended use includes:

- For mobile service in the catering, hotel, and food processing industry; also suitable for the care and school catering sectors.
- For keeping food warm and for cooking, flambeing, grilling, steaming and frying; depending on the heating power of the appliance.
- Intended for use in a varithek® table-top system module or varithek® integrated system module.
- To prevent persons from burning themselves on hot surfaces, use of the product in public/for self-service should only be allowed under constant supervision.
- Wear personnel protective equipment such as protective gloves to avoid burns to your hands and arms when close to hot parts such as the hob, containers and food.
- For use by adults only. Only permitted for instructed personnel.
- Do not place aluminium foil or plastic containers on the Ceran® glass surface, as this could cause damage.
- Comply with hygiene requirements according to HACCP.

#### Avoid foreseeable misuse:

**WARNING!** Never operate the appliance unsupervised.

- Not intended for private use at home.
- Do not lean against or sit on the appliance.
- Keep any combustible or explosive fluids away from heated appliances. Otherwise a fire or explosion may occur.
- Never operate the appliance using empty containers; this could damage the container.
- **WARNING! Risk of burns.** Never pour oil/grease into pots or pans that have already been heated, as there is a risk of fire or injury.
- **WARNING! Risk of explosion.** Never quench burning grills / frying surfaces with water, as this would create a risk of explosion.
- When not using as a table-top or integrated system module it is even more important to observe the safety requirements.
- You may only heat foodstuffs.
- Do not use to heat and humidify the room.

### 3.2 Designated purpose of the varithek ceran®

#### Special, proper use:

- Only use the appliance with containers made of materials suitable and authorized for use with Ceran® glass surfaces, from swiss ply® stainless steel or cast iron materials.
- Place containers in the centre of the Ceran® glass surface. The area of the container must correspond to the area of the heating area.
- The minimum load-bearing capacity of the surface per appliance is 40 kg.

### 3.3 Designated purpose of use of the varithek induction hob

#### Special, proper use:

- Only use the appliance with induction-compatible and approved cookware. Only use pans from the company Demeyère, as they are regularly tested and used by us.
- Mixed types of cookware materials (semi-inductive cookware) will impair the cooking power. The efficiency is reduced considerably; the induction generator can switch off independently.
- The induction generator could be damaged.

- Before using, ensure each time that the grease filter has been inserted below, as otherwise grease can penetrate the inside of the appliance and damage parts.
- The minimum load-bearing capacity of the surface per appliance is 40 kg.

### 3.4 Designated purpose of use of the varithek® grill

#### Special, proper use:

- For frying and braising foodstuffs.
- The minimum load-bearing capacity of the surface per appliance is 120 kg.


## 4. General Safety Information

This chapter provides information about the risks and hazards that remain when using the product 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.

### 4.1 Principles

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

- Only use the product in perfect condition, observing the instructions contained in this user guide.
- As far as possible, ensure that the product is safely integrated into its environment in all phases of the product life.
- Refrain from modifying and altering the product.
-  Equipotential bonding on the underside of the appliance. This protective measure serves for additional safety. Standard-compliant implementation with subsequent inspection of the system is carried out by a qualified electrician. IEC 60364-5-54:2011; for Germany DIN VDE 0100:540:2012-06

### 4.2 How to use electrical devices

#### 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 wet.** 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.

#### 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.

## 4.3 Warning information and explanation of icons

Risk of injury in a specific situation. Injuries can be prevented by adhering to the specified rules of conduct.

The warning triangle symbol indicates a "General Danger".



#### **DANGER!**

indicates imminent danger.

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



#### **WARNING!**

indicates a potentially hazardous situation.

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



#### **CAUTION!**

indicates a potentially harmful situation.

Failure to follow these warnings may cause minor bodily injury.

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### Special warning symbols

Some types of hazard are indicated by special symbols.



Electric current



Risk of burning or scalding



Wear protective gloves



Risk of fire



Warning against non-ionising, electromagnetic voltage



Slipping hazard

---



#### CAUTION

indicates potential damage to property without any personal injury.  
Failure to follow these instructions may cause damage to property.

---

## 4.4 Appliance-specific safety instructions

This chapter provides general product-specific safety information for devices from this modular series of products. 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.

### 4.4.1 Safety and monitoring devices

- The product has a safety switch-off function.  
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 an earth leakage circuit breaker with a tripping current of 30 mA upstream of the appliance.

### 4.4.2 Dangers due to electricity



#### WARNING!

Potential electrical hazard in the case of incorrect electrical connection.

- Starting the appliance may only be carried out by an electronically-instructed person or a qualified electrician.
- Check the mains voltage, type of current and connected load. Check that these match

the specifications on the type plate.

- The socket outlet must be easily accessible so that the unit can be disconnected from the power supply at any time.
- The appliance must always be connected to a protective conductor. Reference is made to the possible damage that can be caused to the appliance in the event that the neutral conductor is interrupted.
- The cable must be routed so that it cannot be squeezed or overheated.
- If the power cable on the appliance is damaged, it must be replaced by the manufacturer or their customer services or by a similarly qualified person, in order to avoid risks.



#### **WARNING!**

Potential risk of fire due to heat build-up.

- Unwind the cable from the cable drum to prevent a possible heat build-up and/or cable fire. The coupling must have splash protection, must be made of rubber or be rubber-coated. The cable cross-section must be an appropriate size for the power consumption of the modules.
- Before connecting the product, compare the connection data (voltage and frequency) on the type plate with that for the power supply.



#### **DANGER!**

Danger of electric shock. Risk of death.

- Before each use, inspect the product, the connecting plug and electric cable for any visible signs of damage.

### **4.4.3 Hazards from induction**



#### **DANGER!**

Persons with a pacemaker may experience interference or influence when handling an induction appliance due to electromagnetic radiation.

- Keep persons with a pacemaker away from the appliance initially. Identify this workplace.
- Clarify with the doctor what your particular situation is and your individual tolerability.



#### **DANGER!**

Risk of burns from metal objects in the proximity of an induction device as a result of inductive heating are possible.

- Do not place metal objects such as cutlery, tins or jewellery on the hob within the cooking zone.
- Do not wear watches, rings or metal objects close to the surface of the cooking area.



#### **CAUTION**

There is a risk that magnet-sensitive parts can be damaged in close proximity to an induction device.

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

#### 4.4.4 Risks from burning



##### **DANGER!**


A risk of burns is possible from flammable materials in the surroundings or from heat build-up.

- When setting up the appliance close to a wall, separating wall, kitchen furniture, decorative casing, etc., we recommend ensuring that these are not made of flammable materials; otherwise they need to be cased in suitable, non-flammable, heat insulating materials and the fire safety regulations must be observed with great attention.!
- The minimum distance to walls must be at least 20 cm.

#### 4.4.5 Risks from hot surfaces, burns and explosion



##### **WARNING!**

One can burn one's hands  and arms on the hot surfaces around the heating and its environment.

The Ceran<sup>®</sup> glass surface is slow to cool down after the appliance has been switched off. Flammable materials can be explosive.

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

#### 4.4.6 Risks from a slipper floor



##### **WARNING!**

Make sure that the floor around the appliance is kept clean and dry. Otherwise there is a risk of slipping which can lead to injuries.

#### 4.4.7 Avoid damage to the appliance in transit



##### **CAUTION**

The device can be damaged by incorrect transport.

- Disconnect the connection cable.
- Remove accessories and transport them separately.
- 

#### 4.5 Information about regulations to be followed

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

## 4.6 What to do in an emergency

### First aid in the event of burns and scalding or electric shock:

- Inform yourself on this before commissioning the appliance.
- Store the emergency equipment, including the relevant instructions, at a readily accessible place near the place of use.

### User tip

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

## 5. Before using

### 5.1 Transport

#### 5.1.1 Check/handle any transport damage

- Inspect the appliance visually immediately after its delivery for damage from transportation.
- Document any possible transportation damage while the transport company is present and use the shipping document to do so.
- Have the transport company confirm the damage with a signature.
- Decide whether to: keep the appliance and complain about the damage in the shipping document or not accept the appliance.
- If you follow either of these procedures, proper claims settlement is ensured.

#### 5.1.2 Unpack

- Remove any packaging remnants. Please observe the product-specific instructions in the package information leaflet/sticker on the appliance.
- Open the transport packaging at the designated places. Do not tear or cut.
- Check the scope of the delivery based on the package information leaflet.
- Remove any protective foil on the device.

#### 5.1.3 Disposing of packaging material

- Dispose of packaging material properly and in an eco-friendly manner.

#### 5.1.4 Clean the appliance

- Clean the appliance thoroughly before using for the first time.  
Clean with a damp cloth and rub dry  
with a clean cloth. Rinse the accessories.

*See "Cleaning and Care" on page 21 et seq.*

## 5.2 Commissioning / Recommissioning

### 5.2.1 Preconditions

- The appliance has no defects or visible damage.
- The appliance is at room temperature and is dry.
- Keep ventilation slots, fans and filters unobstructed



#### CAUTION

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

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

#### The mechanical installation conditions must be observed

- The place of installation must be horizontal. The place of installation must permit a weight of at least 40 kg; for the varithek<sup>®</sup> grill, at least 120 kg must be permitted.

#### The applicable fire safety regulations must be observed.

- The appliance may not be installed on a flammable surface, near flammable walls or on a hot surface.

Otherwise, the area must be cased in a suitable, non-flammable, heat-insulating material.

- The minimum clearance to the walls of 20 cm must be observed.

#### The local building regulations must be observed

- Get information from the local authorities

#### The applicable electrical regulations must be observed

- Before starting the appliance, the voltage and type of current must be checked. Make sure that the specifications on the type plate are observed.

- The electrical regulations as per VDE (German Association for Electrical, Electronic & Information Technologies) 0100 et seq. as well as the technical connections conditions of the electricity supply company must be observed.

- The on-site socket must be protected.

As a device of protection class 1, it must always be connected to a protective conductor.

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

- **Electrical hazard!** The cable must be routed so that it cannot be squeezed or overheated.











- **Electrical hazard!** For your own safety have electrical work carried out by the manufacturer, their customer services or a qualified electrician.

- **Danger of electric shock! Risk of death!** During the briefing, please make reference to all of the possible damage to the appliance that would be the result of a break of the neutral conductor.



## 6. Using the varithek®

### General:

Gastronorm					
					
20 mm	40 mm	65 mm	100 mm	150 mm	200 mm
1. Bead	2. Bead	3. Bead	4. Bead	5. Bead	On the floor
					
thermoplate®					

- Always insert the thermoplates® and the gastronorm containers completely.
- Insert the appliances in the system modules correspondingly to the containers.
- Considerable loss of energy in the event of incorrect assembly



#### CAUTION

Incorrectly set system module flaps can cause damage to the appliance

- Close the lower system module flap, as otherwise the appliance could slip out.
- Leave the upper part of the system module flap open (exception: varithek® ch 800), as otherwise the device could overheat.



#### WARNING!


Risk of burns. The upper casing parts of the varithek® modules and the inside of the system module can heat up.




Wear protective gloves.

### 6.1 Using the varithek® ceran hob


#### 6.1.1 varithek® ceran hob 1/1 with 800 W

V-1/1-ch-800-K	
	<p>Push the device into the system module - insert containers  Switch on device at main switch - green LED lights up  Set the power level you want at the power controller  When you are finished, switch off the device at the main switch.</p> <p><b>User tip:</b> Considerable loss of energy if system module flap is open.  Close the system module flap so that the heated air can heat the walls of the GN container evenly.</p>

## 6.1.2 varithek® ceran hob 1/1 with 2800 W and ceran hob 2/3 with 2200 W


V-1/1-ck-2800-QB	
V-1/1-ck-2800-Q (No illustration)	
V-2/3-ck-2200-B (No illustration)	
	<p>Push the device into the system module - insert containers</p> <p>Switch on device at main switch - green LED lights up</p> <p>Set the power level you want at the power controller</p> <p>When you are finished, switch off the device at the main switch.</p> <p><b>ATTENTION!</b> Close the lower system module flap, otherwise the device can slip out.</p> <p>Leave the upper part of the system module flap open, otherwise the device could overheat.</p>

## 6.1.3 varithek® ceran hob 1/1 with 3400 W


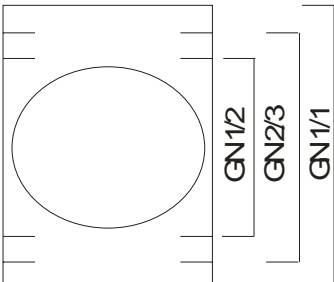
V-1/1-ck-3400	
V-1/1-ck-3400-B (No illustration)	
	<p>Push the device into the system module - set up cookware</p> <p>Switch on device at main switch - green LED lights up</p> <p>You regulate the heat for the rear cooking plate with the right dial.</p> <p>The heat for the front cooking plate is regulated by the left dial.</p> <p>Turn to the right to turn up the heat, and to the left to decrease the energy.</p> <p>By turning the left dial as far as it goes, you activate the outer heating area of the front cooking plate. (yellow pilot light is on)</p> <p>The outer cooking plate is deactivated by turning the dial back to zero.</p> <p>When you are finished, switch off the device at the main switch.</p>

## 6.2 Using the varithek® induction hob


### 6.2.1 varithek® induction hob 1/1 75mm high with 2 circular cooking plates

V-1/1-IK-3700-B	
V-1/1-IK-3600-B	
	<p>Before using the appliance, please make sure each time that the grease filter is in place on the underside of the device. (Only use clean, dry filters)</p> <p>Push the device into the system module</p> <p>Place induction-suitable cookware in the centre of the cooking plate</p> <p>The use of small pots cannot be guaranteed and depends heavily on the material!</p> <p>Switch on device at main switch - green LED lights up</p> <p>You can set the heat you want at the power controller 2 seconds later at the earliest</p> <p>When you are finished, switch off the device at the main switch.</p> <p><b>Boost function:</b></p> <p>The generator has a boost function to heat up quickly. When this function is activated, the appliance operates at its maximum capacity for a limited period of time (max. 10 minutes).</p> <p>Only one cooking plate can be operated in booster mode at a time. If both cooking plates are turned to the booster function, the last user input has priority and the other cooking plate is automatically set to half the power.</p> <p>Activation: Turn the lever in a clockwise direction to level 10, then to level 11 in the 2nd position and then back to level 10.</p> <p>Deactivation: Turn the lever in an anti-clockwise direction to a new, lower level.</p> <p><b>ATTENTION!</b> Close the lower system module flap, otherwise the device can slip out.</p> <p>Leave the upper part of the system module open, otherwise the device could overheat.</p>


## 6.2.2 varithek® induction hob 1/1 Grill- and Wok solution, full-surface

<p><b>V-1/1-IK-3500-Q</b></p>  	<p>Before using the appliance, please make sure each time that the grease filter is in place on the underside of the device. (Only use clean, dry filters)  Push the device into the system module  Place induction-suitable cookware in the centre of the cooking plate  The device is defined for operating with thermoplates 1/1, 2/3, ½ and cookware  The use of small pots cannot be guaranteed and depends heavily on the material!  Switch on device at main switch - green LED lights up  Set the power level you want at the power controller  When you are finished, switch off the device at the main switch.</p> <p><b>ATTENTION!</b> Close the lower system module flap, otherwise the device can slip out.  Leave the upper part of the system module flap open, otherwise the device could overheat.</p>
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## 6.2.3 varithek® induction hob 1/1 for inserting induction surface 280

<p><b>V-1/1-IK-3500-5000 (image)</b>  <b>V-400-IK-3500-5000</b></p> 	<p>Before using the appliance, please make sure each time that the grease filter is in place on the underside of the device. (Only use clean, dry filters)  Push device into system module - insert container centrally  Switch on device at main switch - green LED lights up  Set the power level you want at the power controller  When you are finished, switch off the device at the main switch.</p> <p><b>ATTENTION!</b> Close the lower system module flap, otherwise the device can slip out.  Leave the upper part of the system module flap open, otherwise the device could overheat.</p>
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## 6.2.4 induction wok 400 with cuvette


<p><b>V-400-IW-3500-5000</b></p> 	<p>Before using the appliance, please make sure each time that the grease filter is in place on the underside of the device. (Only use clean, dry filters)  Place the induction-suitable cup-shaped pan in the centre of the circular recess of the induction wok so that the bottom of the pan is heated evenly.  Switch on device at main switch - green LED lights up.  Set the desired power level at the power controller  If the pan is removed from the induction wok, the induction generator reduces the heat itself.  When you are finished, switch off the device at the main switch.</p>
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## 6.2.5 varithek® induction hob 2/3 75mm high


<p><b>V-2/3-IK-2300-B</b></p> 	<p>Before using the appliance, please make sure each time that the grease filter is in place on the underside of the device. (Only use clean, dry filters)  Push the device into the system module  Place induction-suitable cookware in the centre of the cooking plate  The use of small cookware cannot be guaranteed and depends heavily on the type of material!  Switch on device at main switch - green LED lights up  Set the power level you want at the power controller  When you are finished, switch off the device at the main switch.</p> <p><b>ATTENTION!</b> Close the lower system module flap, otherwise the device can slip out.  Leave the upper part of the system module flap open, otherwise the device could overheat.</p>
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## 6.3 Using the varithek<sup>®</sup> grill


### 6.3.1 varithek<sup>®</sup> Grill 1/1

1/1-gp-3400-sp	
	<p>Before using please ensure every single time that the grease collection tray is in place underneath the appliance.</p> <p>During the initial inspection of the device in the factory, the grill surface can show annealing colour. Please be aware that this does not impair functionality.</p> <p>Push the device into the system module</p> <p>Switch on device at main switch - green LED lights up</p> <p>Set the desired power level at the power controller</p> <p>Turn to the right - for more power and to the left - for less power</p> <p>Work only with non-scratching tools.</p> <p>When you are finished, switch off the device at the main switch.</p> <p><b>ATTENTION!</b> Close the lower system module flap, otherwise the device can slip out.</p> <p>Leave the upper part of the system module flap open, otherwise the device could overheat.</p>

### 6.3.2 varithek<sup>®</sup> Grill 400

400-gp 4800 sp	
	<p>Before using please ensure every single time that the grease collection tray is in place underneath the appliance.</p> <p>During the initial inspection of the device in the factory, the grill surface can show annealing colour. Please be aware that this does not impair functionality.</p> <p>Configure device for work surface</p> <p>The heating zone is divided into 3 subzones (controlled individually by sensors). This ensures that only the energy that is actually required is used. (turndown)</p> <p>Switch on device at main switch - green pilot light lights up</p> <p>Set the desired power level at the power controller</p> <p>Turn to the right - for more power and to the left - for less power</p> <p>Work only with non-scratching tools.</p> <p>When you are finished, switch off the device at the main switch.</p>

### 6.3.3 varithek<sup>®</sup> Grill 800

800-gp 9600 sp (illustration)	
	<p>Before using please ensure every single time that the grease collection tray is in place underneath the appliance.</p> <p>During the initial inspection of the device in the factory, the grill surface can show annealing colour. Please be aware that this does not impair functionality.</p> <p>Configure device for work surface</p> <p>These appliances have 2 heating circuits, the left dial for the left half and the right dial for the right half. The heating zone is divided into 3 subzones (controlled individually by sensors). This ensures that only the energy that is actually required is used. (turndown)</p> <p>Switch on device at main switch - green LED lights up.</p> <p>Set the desired power level at the power controller</p> <p>Turn to the right - for more power and to the left - for less power</p> <p>Work only with non-scratching tools.</p> <p>When you are finished, switch off the device at the main switch.</p>

## 7. General information on using the appliance

### 7.1 Comply with the operational principles

- Do not operate the appliance unsupervised.
- Comply with hygiene requirements according to HACCP.
- Keep the product in a clean and hygienically safe condition
- **Risk of fire!** Never operate the appliance with an empty cooking container...
- **Risk of fire!** Operate the appliances with grease filters - and never without!
- **Risk of burns!** Do not transport appliances if there is hot fat on the grill plate or in the grease collection tray.
- **Risk of fire and explosion!** Never pour oil / grease into a pot or pan that has already been heated.
- **Risk of explosion! Risk of fire!** Burning grills / frying surfaces may never be put out with water. Never pour oil, grease or water onto a pre-heated grill surface.



#### **DANGER!**

Persons with a pacemaker may experience interference or influence when handling an induction appliance due to electromagnetic radiation.

- Keep persons with a pacemaker away from the appliance initially. Identify this workplace.
- Clarify with the doctor what your particular situation is and your individual tolerability.



#### **WARNING!**

Risk to health from burnt oil. Carcinogenic substances can be generated. In very powerful devices, oil can burn in 2 minutes at the most.

- Only ever pour oil on cold plates and check the heat.



#### **WARNING!**

- Risk of an electric shock; danger to life
- Always disconnect the mains connection before cleaning.
- Never direct a jet of water at electrical components such as heater, controller or ventilation grille.
- Disconnect the device from the power supply as required.
- Check the device and connecting cable for any damage.
- 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.



#### **CAUTION**

Materials, such as plastic, aluminium foil or sugar can cause fine cracks or breaks in the hot Ceran® glass surface.

- Scrape off any residual particles with a glass scraper while the heated surface is still warm.

## 7.2 Accessories and their use

Ensure that the accessories are in a functioning state.

## 7.3 Before use

Make yourself familiar with the device-specific instructions.

## 7.4 After use

Clean the device and any related filters

# 8. Cleaning and care

This chapter will help you to meet the hygiene requirements. Before reading this section, please read through the "General safety instructions" section thoroughly first"

## 8.1 Avoid dangers due to hot parts or areas



### WARNING!

Risk of burns. One can burn one's hands and arms on the hot surfaces around the heating and its environment.



- Where possible wear protective gloves
- Allow the hob and all hot parts to cool down

## 8.2 Avoid abrupt cooling of hot parts



### CAUTION

- Abrupt cooling of hot parts such as the grill can deform them and the surface finishing can be damaged.
- Allow the device to cool down first.

## 8.3 Avoid dangers due to electricity



### DANGER!

Danger of electric shock. Risk of death.

- Always disconnect the mains connection before cleaning.
- Never direct a jet of water at electrical components such as heater, controller or ventilation grille.
- Check the appliance and connection cable for any damage.
- 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 the device checked over every six months by a qualified electrician.

## 8.4 Choose the correct cleaning method



### CAUTION

Improper cleaning can damage the appliance or even render it unusable.  
Incorrect cleaning can cause damage to the surface.

- For example, note: "Not suitable for dishwasher cleaning" or "Do not clean with high-pressure cleaning equipment".
- 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.
- Do not use any cleaning agents containing sand, soda, acid, chloride or solvent.
- Do not use acidic cleaning agents. Cleaning agents may not contain any salt or hydrofluoric acid, as this can discolour the surfaces or even lead to rust.

## 8.5 Clean and service stainless steel parts



### CAUTION

Incorrect cleaning can cause damage to the surface.

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

#### User tip

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

## 8.6 Clean and service plastic parts



### CAUTION

Incorrect cleaning can cause damage to the surface.

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

## 8.7 Clean grease filters



### WARNING!

Risk of fire. Flammable materials, such as separate fats and oils can ignite.

- The cleaning interval depends on how frequently the appliance is used and the grease load! We recommend cleaning the appliance at least weekly.
- Clean the grease filter in a dishwasher.  
Make sure that no residual water is in the grease filter, as this can damage the appliance.

## 8.8 Cleaning the Ceran<sup>®</sup> – glass surface



### CAUTION

Improper cleaning can damage the glass-ceramics of the device.

- Do not use any abrasive or aggressive cleaning agents.
- Do not use a detergent, as this can leave blue stains. Scrape residue off the surface with a glass scraper, as long as the cooking place is still warm.



- Remove stubborn particles **with a cleaning scraper for Ceran®** - glass surfaces as quickly as possible.
- Light **dirt that is not burnt on can be removed** with a damp cloth or a washing-up sponge without detergent.
- The cooled-down heating surface can be cleaned with a conventional glass cleaner.



#### CAUTION

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

- Scrape of any residual particles with a glass scraper while the heated surface is still warm.

### 8.9 Cleaning the ceramic cuvette

Basically the same principles apply as for cleaning glass surfaces.

*See "Cleaning Ceran® glass surfaces" on page 22*

### 8.10 Keep ready for next use in dry condition

- Dry the appliance. Allow residual moisture to escape.
- Store appliance at room temperature.

## 9. Fault - What now



#### DANGER!

Danger of electric shock. Dangerous electrical voltage.

- Disconnect the connecting plug on the unit before starting repair work.
- Have all electrical repairs carried out by an authorised electrician only.



## General cooking devices

<b>Fault:</b>	<b>Possible cause:</b>	<b>Possible remedy:</b>
Appliance does not heat up The pilot light is not on	Electrical connector / electrical cable defective	Disconnect connecting plug and lock appliance. # Qualified electrician
	No electrical current	Check fuse Check plug connection # User
	Appliance defective	Repair # Rieber Service
Ceran® glass surface is damaged, fine crack	Mechanical impact	Repair # Rieber Service

## varithek® induction hob

<b>Fault:</b>	<b>Possible cause:</b>	<b>Possible remedy:</b>
Device is not warming up, the pilot lamp is on	The pot is not made of an inductive material	Use an inductive material recommended by the manufacturer # User
	The container is not in a central position	Put the container in the centre of the Ceran plate. (not markings) The area of the container must correspond to the area of the heating area.
	Appliance has overheated	Power reduces automatically to zero. Switch off the device and let it cool down # User
Inadequate heating power	The ventilation slots are obstructed	Keep the slots unobstructed # User
	The cleaning grate is dirty	Clean the grate in a dishwasher and allow to dry # User
	The fan is defect or dirty	Repair # Rieber Service
	The grease filter is dirty	Clean the filter in a dishwasher and allow to dry
The ceramic cuvette is damaged, fine cracks		Repair # Rieber Service

## varithek® grill

<b>Fault:</b>	<b>Possible cause:</b>	<b>Possible remedy:</b>
Does not heat up  The heating current pilot lamp is not on	The temperature regulator shield has triggered	Repair # Rieber Service
The grill is misshapen  The surface finish is damaged	The grill surface must have been cooled down abruptly.	Repair # Rieber Service

## Customer service, spare parts



### Important!

Customer service needs information about the type and number of your appliance. (Type plate on underside)

If you have a fault you cannot remedy yourself, please get in touch with your contract partner or the Rieber factory customer services (see address below)

## Disposing of the device

Your device is made of high-quality materials that can be re-used or recycled. For disposal, disconnect the appliance from mains supply. Unplug the mains plug. Cut off the cable directly at the casing. Have the device professionally disposed of by your local recycling unit.

## 10. Warranty and liability

Liability and warranty of the manufacturer is ruled out if you

- do not observe the information and instructions provided in the operating manual
- The product is not being used according to its designated purpose  
See "Designated purpose of use" on page 8
- modifications and functional changes are carried out
- no original spare parts are used

For warranty claims against the manufacturer, the "Sales and Delivery Conditions" of Rieber GmbH & Co. KG apply.

## 11. Information on observed standards, laws, guidelines

EC guideline	2004/108/EC	EMC Directive
	2006/95/EC	Low-voltage directive
Harmonized standards:	EN 60335-1: 2007-07 (VDE 0700-1:2007-07)	The safety of electrical devices for use at home and similar purposes
	EN 60335-2-36:	
	EN 55014-1 : 2007-06	
	EN 55014-2 : 2009-06	
	EN 61000-3-2/-3	
	EN 61000-6-3: 2007-09	EMC generic standards: emissions

### Service

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