

acs 1100 d3 - 2x varithek®
with 3-sided splash guard



acs 1100 d3 - attachment - 2x varithek®
with attachment



acs 600 ec - 1x varithek®

Example variants.

acs varithek®
air-cleaning-system acs



Observe the operating instructions
Translation of the Original Operating Instructions

DOWNLOAD: USER MANUAL

QR code on type plate



EN

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1 Revision Index

Revision	Change
07/12/2021	New edition

2 Important Information

2.1 The components of the technical documentation

- Operating instructions for acs... varithek®

Attached documents, available via the QR code on your device:

- Technical documentation for your special design variant, filter technology used including maintenance instructions, customer drawing etc.



Page 6

- Online version of these operating instructions
- Cleaning agents for stainless steel
- Choose the correct cleaning method
- Declaration of conformity
- Spare parts and necessary instructions.
www.rieber.de
Select "→ Customer Service", at the top of the display bar.

In addition:

- Do you wish to have the operating instructions in another language?
www.rieber.de
Select "→ Customer Service", at the top of the display bar.
- Information on CHECK HACCP
www.rieber.de
Select "→ Service", at the top of the display bar.

2.2 Representation conventions in the text

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



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



CAUTION

indicates potential damage to property without any personal injury.

Failure to follow these instructions may cause damage to property.



User tip

- ▶ Useful information or tip

2.3 Structure of safety instructions

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 warnings will result in **serious bodily injury or even death**.



WARNING

indicates a **potentially hazardous situation** .

Failure to follow these warnings **may** result in **serious bodily injury or even death** .



CAUTION

indicates a **potentially hazardous situation** .

Failure to follow these warnings **may** result in **minor bodily injury** .

3 Safety instructions and warnings

3.1 Designated use

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

Generally intended use includes:

- For mobile meal services in catering, hotels and restaurants; also for managed care facilities and schools.
- Only trained, instructed and authorised operating personnel are permitted.



Chapter 'Operator's obligations' page 7 ff.

- Modification of the appliance, for example changing the filter combinations, by the operator is not permitted.
- Use correctly sized cooking units, like the cooking modules in the Rieber varithek® range. Baking, grilling, cooking, wok cooking and frying. The relevant operating instructions must be observed.
- The intended use includes compliance with the technical data.

Prevent any predictable misuse and abuse:

- Modification of the appliance by the operator, for example the filter combinations, is not permitted.
- Risks due to falling loose objects such as lids, cooking utensils, cutlery. Do not use the appliance as a means of transport. Only set up the appliance on flat surfaces.
- The integrated **air-cleaning-system acs** ensures that the extracted air is passed back into the room odour-free. This is not a replacement for an air-conditioning system.
- Front cooking is only admissible with the sneeze guard that can be closed on four sides.
- Do not lean against or sit on the appliance.
- Incorrect cleaning can substantially and irreparably damage the stainless steel surfaces.
- Not intended for private domestic use.

⚠ The appliances are equipped with special filter stages for the respective application.

- Use the appliance as intended, in order to avoid strong odours and fumes.

Basic

Included in all filter combinations.

For frying and steaming primarily mild smelling food, a few hours a day.

- Grease, fleece, active carbon filter

Advanced

For frying and steaming strong smelling food, with little fat, light smoke production.

- Grease,
- Fleece,
- Plasma,
- Active carbon filter

Flexible HEPA

In addition to the Basic or Advanced combination, for occasional more intensive cooking and if fat is used.

For frying and steaming strong smelling food, light smoke production.

- Grease,
- Fleece,
- (Plasma),
- HEPA,
- Active carbon filter

Advance+

For frying and steaming with more fat, stronger smoke production.

- Grease,
- Fleece,
- Electrostatic,
- Active carbon filter

Profi

For frying and grilling for intensive periods of time. Strong odours and fumes.

- Grease,
- Fleece,
- Electrostatic,
- Plasma,
- Active carbon filter

NOTE: Included in all filter combinations from Basic to Profi:

- High-performance grease separator
- Fleece filter mat
- Grease drip trays

3.2 Operator's obligations

Operator

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

Operator's obligations

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

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

In particular, the following shall apply:

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

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

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

3.3 Requirements for qualification of operating personnel

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

- The responsibility for organization lies with the '**Designated Representative**' (operator). According to EN 50110-1, the Designated Representative is a 'person assigned the direct responsibility for the performance of the work. If necessary, this responsibility can be assigned partly to other persons. [...] The designated representative must instruct all persons involved in the work on all hazards which may not be obvious for them'.
- The work may only be performed by '**instructed persons**'. Train the operating personnel for the respective work task; also in accordance with the operating instructions. Check understanding by means of practical implementation. Repeat the instruction at least once a year.

- Only '**qualified personnel**' are allowed to carry out repair work.
IEC 60204-1 defines qualified personnel as "persons who, on account of their training and relevant experience are in the position to recognise risks and avoid potentially dangerous situations."
- Electrical work may only be carried out by a trained and experienced **qualified electrician**.
Electro-technically instructed persons may only work under the supervision of a qualified electrician.
- Any repairs and/or overhaul during the warranty period may only be carried out by the manufacturer's service department.



Chapter 'Warranty and Liability', page 35

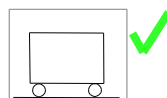
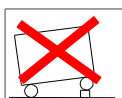
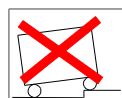
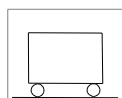
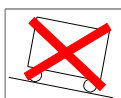
3.4 Avoid risks

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.

3.4.1 Risks due to transport of mobile appliance

Numerous hazards such as crushing can arise when transporting this heavy product.

- acs... varithek® appliances may only be moved manually. Machine-aided transport, e.g. using fork lift trucks or lift trucks, is not permissible. There is a risk of injury, and the appliance could be damaged.
- Remove accessories and transport them separately.
- Disconnect the connection cable. Unplug the mains plug.
- Only transport unit on a straight surface. Do not transport on a sloping surface.
- Carry out transport with an adequate number of people.
- Transport only permissible using the castors.
- Secure the appliance against inadvertently rolling away with the 'parking brake'.
- Wear safety shoes to prevent injuries.



CAUTION

- Do not push or pull the appliance over sharp edges. **Observe** the permissible step height of maximum 4 mm, otherwise the castors or 'castors with parking brake' could be damaged.
- We are not able to rule out the possibility of marks appearing on the floor due to friction with castors or the formation of scratches due to split cracks in the castors, for example.

3.4.2 Risks due to electricity

- Before each use, inspect the product, the connecting plug and electric cable for any visible signs of damage.
- The cable must be routed so that it cannot be squeezed or overheated.
- The socket outlet must be easily accessible so that the unit can be disconnected from the power supply at any time.
- Compare the connection data on the type plate with the data of the electrical network before connecting (voltage and frequency, power rating).

3.4.3 Safety and monitoring devices

- High-performance grease separator
- The technical compartment is monitored by a safety switch, pressure switch.
- If the pressure deviates in the technical compartment, for example when the cover is open, all components are electrically isolated or shut down. The appliance remains energised.
- Main switch, operating lamp, operating light, digital control
- Circuit-breaker(s)

3.5 Instructions on behaviour in an emergency

 **First aid for respiratory distress in case of → version with plasma technology /option**

WARNING



Breathing difficulties, lacrimal irritation, mucosal irritations in throat, neck and lungs, headache, strong tickle in the throat, cannot be excluded in the case of human error.

- ▶ All interference with the plasma generator is forbidden.
 - ▶ Seek medical treatment if necessary. Ozone-containing air can trigger complaints.
-

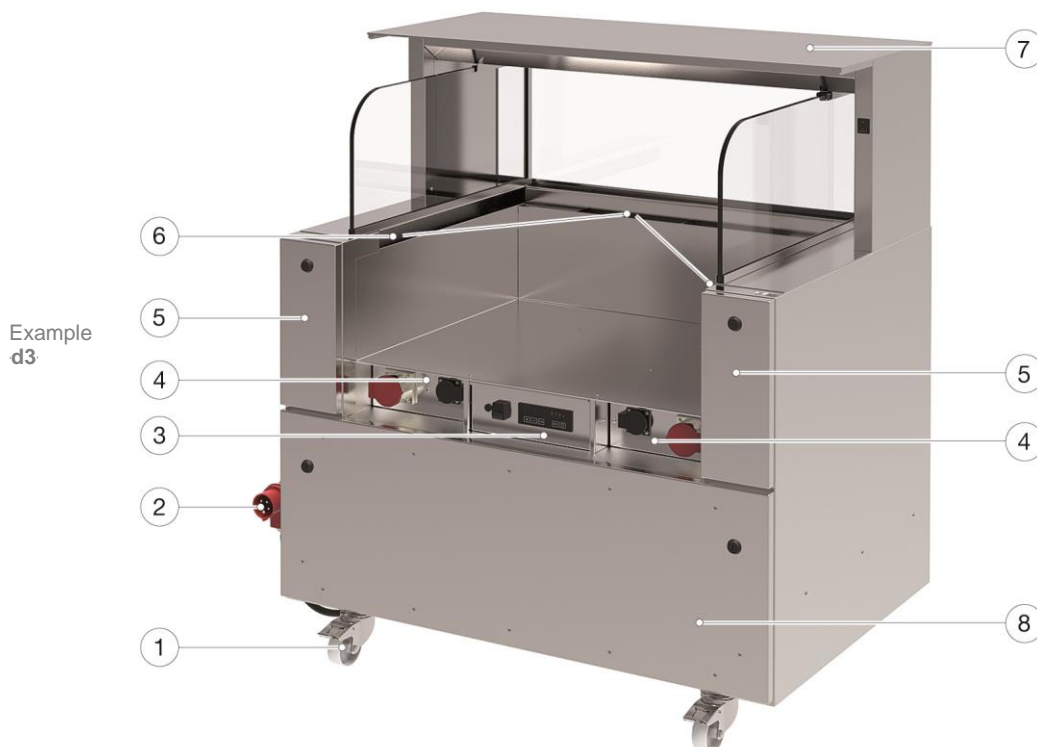
4 Description of the equipment

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

4.1 Designations

In linguistics and in terminology science a designation is the linguistic form used to refer to terms and concepts.

4.1.1 Appliance type 'd3'



Example acs 1100 d3 -2x varithek®

- 1 4 swivel castors, including 2 'swivel castors with parking brakes' on the operator side
- 2 Electrical connection with cable and plug
- 3 Main switch and operating light. Electronic fan control
- 4 Power connections for cooking units. CEE 400 V and Schuko 230 V
- 5 Cover with 1x quick release
- 6 Extraction areas (→ 3-sided extraction of steam and vapour)
- 7 Sneeze guard attachment, including shelf for serving food.
Front sneeze guard glass, removable for cleaning.
With lighting.
- 8 Technical compartment. Cover with 2x quick release

4.1.2 Appliance type 'ec'



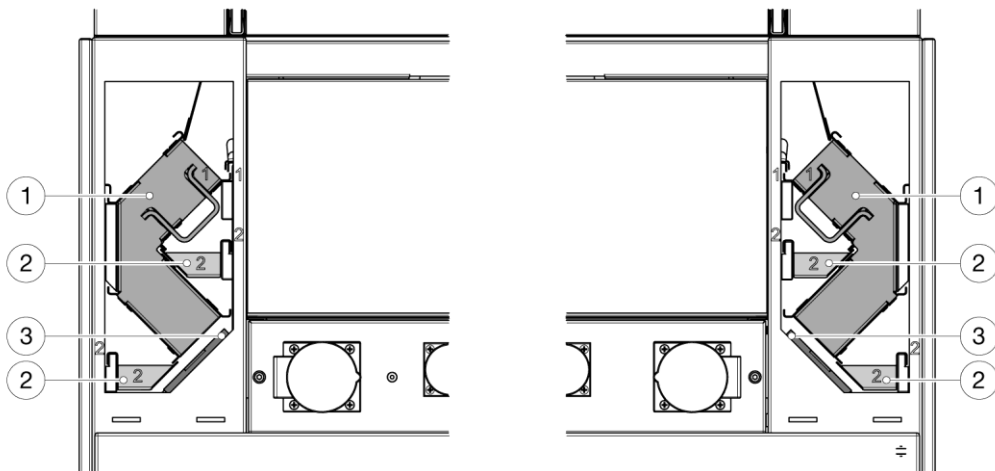
Example acs 600 ec - 1x varithek®

- 6 Extraction areas
- 6.1 Air supply area → from radial fan
- 6.2 Extraction area → 1-sided extraction of steam and vapours
- 9 Splash guard, 3-sided from CNS 1.4301 → removable without the use of tools.
- 10 Cutting board, made of PE, → in place and locked. The cutting board can be removed for cleaning.

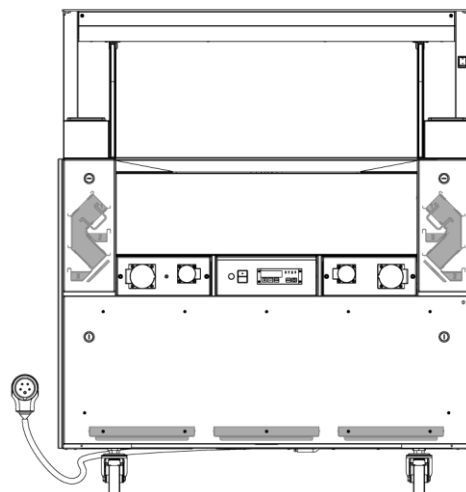
4.2 Air flow, 'Basic' filter stage

4.2.1 Appliance types acs... 'd3', Basic filter stage

Appliance type 'd3' means: 3-sided extraction of steam and vapours.



- 1 High-performance grease separator → Grease and steam are separated.
- 2 Grease drip trays → There is a uniform type of grease drip tray. Any residual grease particles collect in the grease drip trays.
- 3 Fleece filter mat including holder → Particles and suspended matter are filtered out of the air.

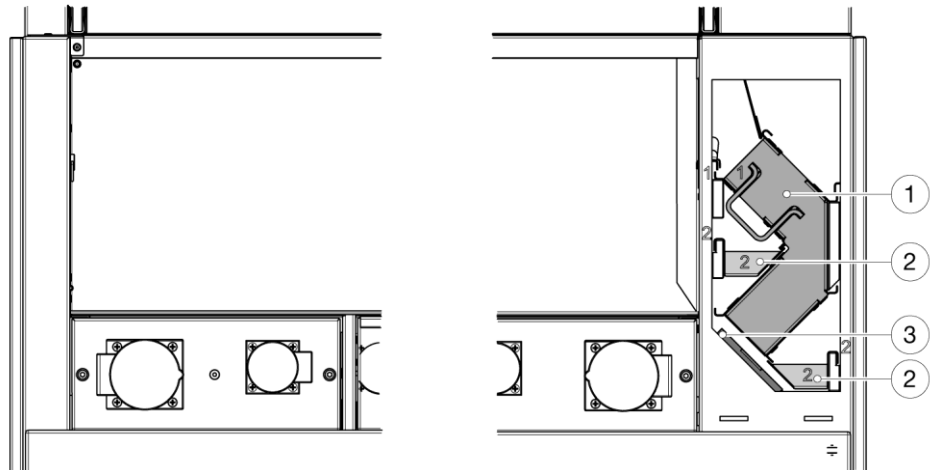


The exhaust air exits downwards through the active carbon filter.

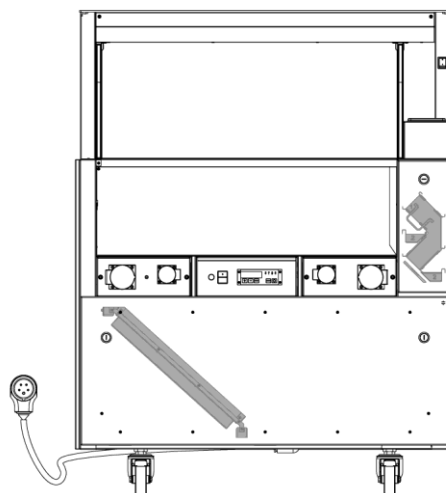
- **Active carbon filter** → for absorbing odours and pollutants. Substances captured by adsorption accumulate in the carbon. Substances to be filtered are physically absorbed by means of the active carbon filter.

4.2.2 Appliance types acs... 'ec', Basic filter stages

Appliance type 'ec' means 'EasyClean', 1-sided extraction of steam and vapour. The appliance types in the 'ec' series have a fan motor. Extraction occurs on the left via the air blowing jet and on the right with suction of the air, the 'Push and Pull' principle.





- 1 High-performance grease separator → Grease and steam are separated.
- 2 Grease drip trays → There is a uniform type of grease drip tray. Any residual grease particles collect in the grease drip trays.
- 3 Fleece filter mat including holder → Particles and suspended matter are filtered out of the air.



The exhaust air exits downwards through the active carbon filter.

4.3 Technical data

4.3.1 Generally applicable data

Rated voltage / mains frequency	3N AC 400V 50/60Hz, Approx. 2 m cable / CEE plug 400 V
Power consumption	Maximum 11 kW
Electrical fuse	Connect the appliance on site to a socket with a series-connected residual current operated device (RCD) with a tripping current of 30 mA.
Protection class	IPX4 as per DIN EN 60529 → Unit offers protection against water splashes on all sides. → Only use unit inside buildings. Protection against penetrating moisture is required.
	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
Permissible ambient temperature	from + +5 °C to + +40 °C
3-sided splash guard	3-sided splash guard made of CNS 1.4301. Can be removed without the use of tools.
acs with 'attachment'	Delivery / plate shelf made of 4 mm CNS. CNS light strip with integrated LED lighting. Guest-side sneeze guard safety glass made of VSG. Front sneeze guard glass, removable for cleaning.
Air capacity in accordance with DIN 61591	Circulating air 1150 m ³ per hour
Emitted sound pressure level	$L_{pa} \leq 70$ dB(A)
Rustproof castors	in accordance with DIN 18867, part 8. Swivel castors made of 1.4301, wheel diameter 80 mm. Including 2 'swivel castors with parking brakes' on the operator side; Ground clearance 120 mm
Ground clearance	120 mm
Material	Stainless steel CNS 1.4301
Technical compartment	Closed on 3 sides, with an inspection flap on the operating side, removable with 2 quick-release fasteners. Low-noise radial fan is arranged on a pull-out bracket, removable without tools.
Scope of supply	Without system module, without varithek [®] appliance(s)

4.3.2 Concerning appliance type 'd3'

	acs 1100 d3 – 2x varithek®	acs 1500 d3 – 3x varithek®
	acs 1100 d3 – attachment – 2x varithek®	acs 1500 d3 – attachment – 3x varithek®
Permissible loading	maximum 100 kg	maximum 140 kg
External dimensions (L x W x H) Top edge of cover approx.	1100 x 760 x 900 mm, 1103 mm splash guard, 1300 mm attachment	1500 x 760 x 900 mm, 1103 mm splash guard, 1300 mm attachment
Placement niche (L x W x H) approx.	810 x 660 x 260 mm, Usable depth 220 mm	1210 x 660 x 260 mm, Usable depth 220 mm
Weight approx.	145 kg	165 kg

4.3.3 Concerning appliance type 'ec'

	acs 600 ec – 1x varithek®	acs 1000 ec – 2x varithek®
		acs 1100 ec –attachment – 2x varithek®
Permissible loading	maximum 60 kg	maximum 100 kg
External dimensions (L x W x H) approx.	600 x 760 x 900 mm, 1002 mm splash guard	1000 x 760 x 900 mm, 1002 mm splash guard, 1300 mm attachment
Placement niche (L x W x H) approx.	410 x 737 x 260 mm, Usable depth 220 mm	810 x 737 x 260 mm, Usable depth 220 mm
Weight approx.	98 kg	125 kg

5 Unloading from the pallet, first commissioning

Unload appliance from the pallet



⚠ WARNING

Heavy appliance. See type plate.

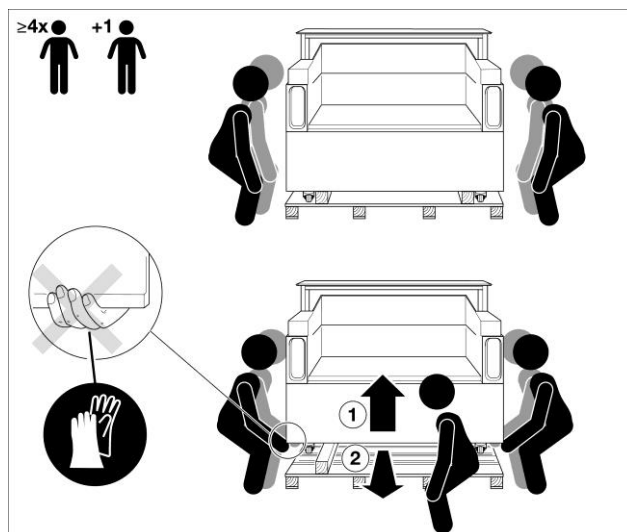
- Wear protective gloves and safety shoes.
- Lift the appliance using at least 4 people. Another person quickly pulls the pallet together with the 2 profiles away. Only appropriately trained personnel are permitted.

➤ ATTENTION

Do not unload from the pallet using a fork-lift truck, as this could cause substantial damage.



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.



Example

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

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.



See 'Cleaning, maintenance and care', page 23 ff.



6 Use

This chapter provides information on the use and operation of the appliance.

6.1 Information on safe use

- Before each use, check the appliance for any visible damage. The appliance is at room temperature and is dry. Only use in dry rooms in the building.
- The socket outlet must be easily accessible so that the unit can be disconnected from the power supply at any time.
- Only operate the appliance with adequate lighting.

Equip the appliance with suitable accessories

-  Do not use gas cooking devices. Do not flambée.
-  For the deep-fryer, use an insertion mask that prevents slipping in the system module. Only use one deep-fryer on the appliance, as otherwise the extraction and circulating air cleaning system may be overloaded and odours may develop.

Example



Quickly exchangeable varithek® cooking modules.

Highly efficient thanks to perfect heat transfer with thermoplates®.



User tip

Only use correctly sized cooking units.

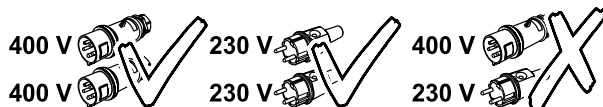
- ▶ Use cooking modules from the Rieber varithek ® range. Roasting, grilling, cooking, wok cooking and frying. Use **varithek®** functional components.

- Contact Rieber customer service for assistance.



'Manufacturer's address', page 35

- Only operate appliances with the same voltage, i.e. 2x 400 V or 2x 230 V.



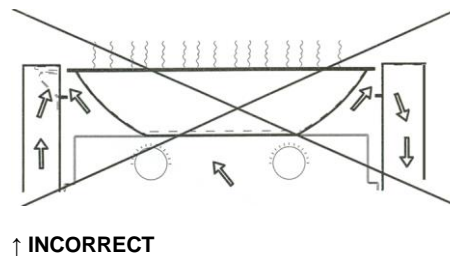
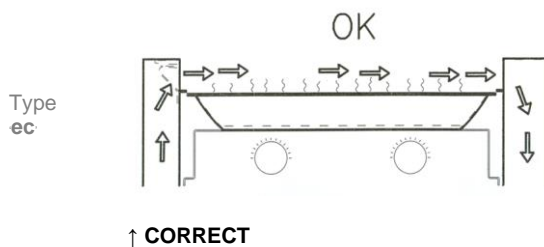
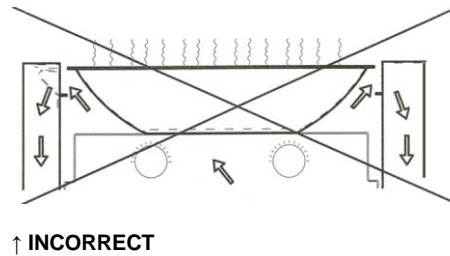
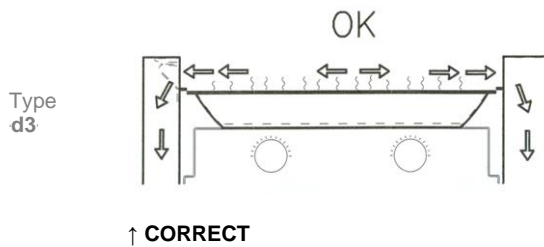
6.2 Ensure undisturbed extraction of steam and vapour



User tip

If the extraction is interrupted, unpleasant odours can develop.

- ▶ Make sure that the top edges of the cooking units do not exceed the maximum top edge in the cooking area.
- ▶ With one-sided extraction, type 'ec': Place cooking units with higher odour emissions during cooking and roasting on the right-hand side, as the extraction effect is more intensive here.
- ▶ Ensure that the parts of the upper extraction area are completely assembled. Ensure that the cutting board (option) is in position.



User tip

If the temperature is set too high, fumes and odours can develop.

- ▶ Set the temperature to maximum 250 °C.

Freshly prepare food on the cutting board /option

Example



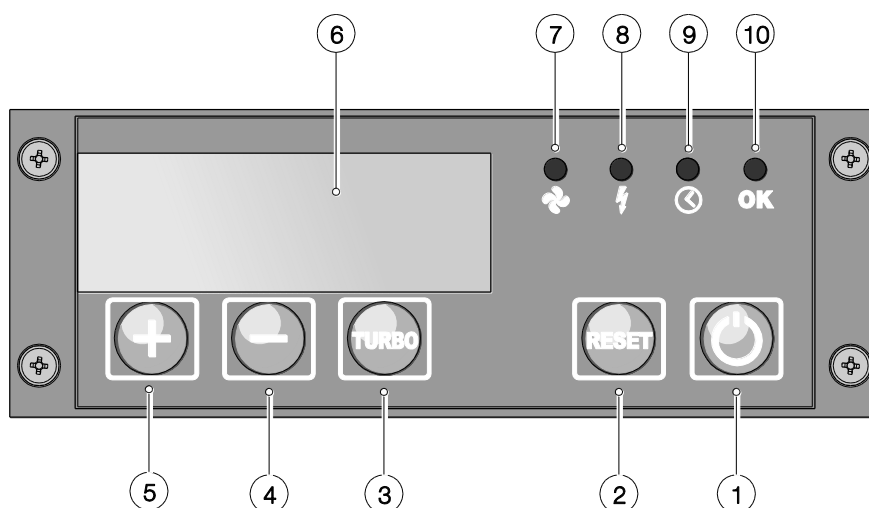
User tip

If the cutting board is not in place unpleasant odours can develop, as the extraction is interrupted.

- ▶ Ensure that the cutting board is in position. Briefly removing the cutting board for cleaning will not interrupt the extraction.

6.3 Electronic fan control

6.3.1 Operating panel



Button

- 1 ON/OFF
- 2 RESET
- 3 TURBO
- 4 Decrease ventilation intensity, levels 4 to 1
- 5 Increase ventilation intensity, levels 1 to 4

Display

- 6 LED display
- 7 LED fan fault, red = alarm
- 8 LED plasma fault, red = alarm
- 9 LED filter usage time exceeded, red = alarm
- 10 LED OK, green = fault-free

6.3.2 Switching on / Switching off



- Switch the ON/OFF pushbutton with indicator light on the **air-cleaning-system acs** to ON.

Control is in STANDBY.



- Press **ON/OFF** button (1).

During normal operation the OK LED shows a green light.

The extraction system starts at the lowest fan speed, level 1.



Allow the ventilation to run on briefly if necessary, so that the vapours rising due to residual heat cannot spread to the surrounding environment.

- Press **ON/OFF** button to switch off.

The display goes out. The display is black.



User tip

- We recommend **letting the extraction system run on for another 10 minutes at the end of the cooking process**, so that the vapour caused by the residual heat cannot disperse into the environment.

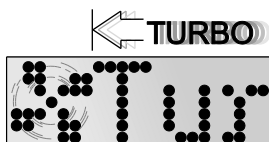
6.3.3 Adjust ventilation intensity



Adjust intensity, levels 1 to 4

- Press the PLUS button (5), to increase the level.
Press the MINUS button (4), to decrease the level.

The selected level and the fan icon appear in the display.



TURBO is the highest ventilation intensity level.

Adjust TURBO

- Press the TURBO button (3).

The fan icon and TURBO appear in the display.



After 5 minutes the fan switches back to the last selected ventilation intensity.

6.3.4 Notes on troubleshooting



WARNING

Danger of electric shock. Dangerous electrical voltage.

- Repairs may only be carried out by specialists
- Any interference in the 'plasma generator' is forbidden.



In the event of a fault a continuous acoustic tone is emitted.

- Press **ON/OFF** button (1).
- The fan control is switched off.



- Press the RESET button.
- The continuous tone stops.

- Eliminate the fault or arrange for repair by a specialist.

6.3.5 Messages and measures for fault elimination

A fault is indicated in the display. If several faults are present at the same time, the fault with the highest priority is displayed. The fault display replaces the fan operating state display. Faults (7), (8), (9) remain illuminated until they have been eliminated and acknowledged.

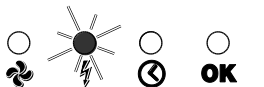
← Lüfter Störung



Check for possible errors:

- Is the technical compartment closed?
- Are the filters in the technical compartment free from objects?
- Are the Rieber active carbon filters correctly inserted?
- Are the high-performance grease separators, grease drip trays and filter mats correctly mounted in the air supply area?
- Is the fan defective? No air flow?

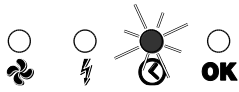
← Plasma Störung



Check for possible errors:

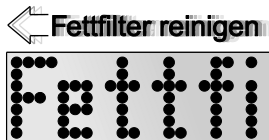
- Is the technical compartment closed?
- Is the plug of the radial fan / plasma generator inserted?
- Are the active carbon filters correctly positioned?

6.3.6 Messages due to exceeded usage times



If the usage time is exceeded:

- The red usage time LED lights up.
- A continuous acoustic tone is emitted.
- The text shown on the display indicates the necessary measure.



The time intervals for cleaning the high-performance grease separators are no more than 12 operating hours.

Clean grease filters

- **Risk of fire**
Clean the high-performance grease separators and reinsert them correctly with the other filter components.
- Replace filter mat if necessary.

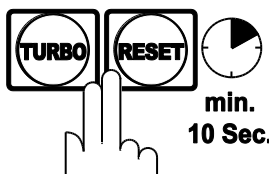


The time intervals for replacing the Rieber active carbon filters are maximum 500 operating hours. Only use the filter type specified in the display.

Replace Rieber active carbon filters

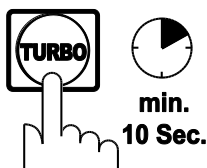
- Replace the Rieber active carbon filters in the technical compartment.

6.3.7 Reset usage times, display operating hours



Reset the usage time counters to '0'

- Carry out the maintenance work correctly as indicated in the display. Only then should you reset the message. To do this:
- Still in off mode, press the TURBO and RESET buttons simultaneously for at least 10 seconds.
■ The counters are set to '0' counter status.



Display operating hours

- Press the TURBO button and hold it pressed for at least 10 seconds.
■ The total number of operating hours is shown in the display. This is the time during which the fan control is switched on. The display cannot be reset.

7 Ceasing, maintenance and care

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

7.1 Safety information relating to cleaning, maintenance and care

Avoid dangers due to electricity



WARNING

Danger of electric shock. Danger of death.



- ▶ Disconnect the appliance from the mains before carrying out maintenance work. Unplug the mains plug.
- ▶ Check the 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. Do not expose to spray water. Wipe electrical parts with a moist cloth only and dry the surface using a dry cloth.
- ▶ Have electrical appliances inspected by a qualified electrician **at least every 6 months**¹.

Fire risks



Risk of fire

Risk of fire due to damaged, missing or incorrectly mounted filter components.

- ▶ Only use with original filter components and grease drip trays, which are correctly fitted.
- ▶ Clean the filter area daily after use.
- ▶ Allow wet active carbon filter to dry in dry ambient air; not in the oven.

7.2 Cleaning agents for stainless steel

- See attached documents, available via the QR code on your device:



[Page 3](#)

7.3 Choose the correct cleaning method

- See attached documents, available via the QR code on your device:



[Page 3](#)

¹ Source: DGUV regulation 3. Electrical systems and equipment

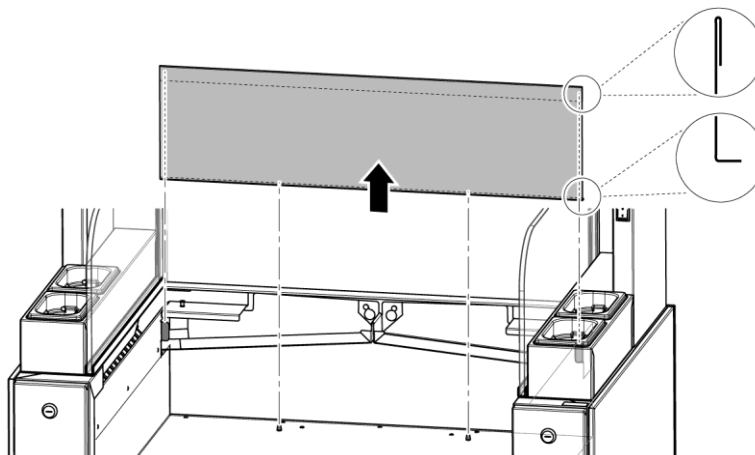
7.4 List of activities to be performed and intervals

Interval	Activity to be performed	Page
After use, at least daily	Clean cooking area.	 Page 25 ff.
	Clean side filter unit(s)	
	Clean grease drip trays, Clean high-performance grease separator,	 Page 27 ff.
	Inspect fleece filter mat	
If required	Clean castors	 Page 34
Every 7 working days or weekly	Inspect technical compartment, clean if necessary	 Page 31
After at least 500 hours of operation	Replace active carbon filter	 Page 31
Every 4 to 6 months	HEPA filter. Electrostatic filter ²	See footnotes below
Every 6 months	Have electrical equipment inspected by a qualified electrician in accordance with DGUV regulation 3, Also have the residual current operated device inspected	 Page 23
After at least 3000 hours of operation	For version with 'plasma technology': Clean plasma generator	 Page 33
If required	Disinfect. Please clarify this with your hygiene officer.	

² See attached documents, also available via the QR code on your device: Technical documentation for your special design variant, filter technology used including maintenance instructions, customer drawing etc.

7.5 Clean cooking area, air ducts and splash guard

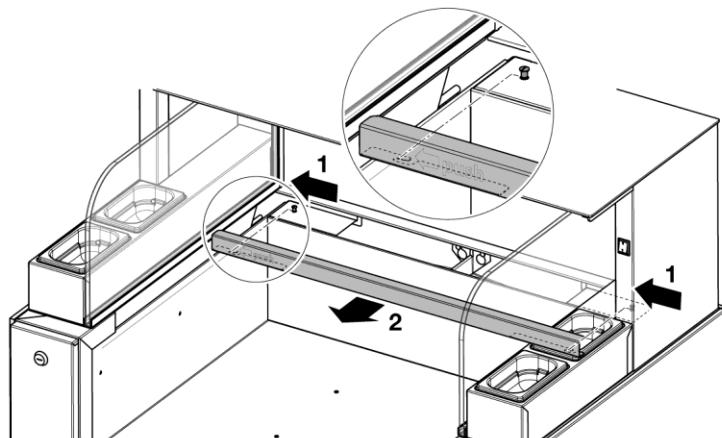
Example
d3



The cover of the air ducts is fixed with pins at the bottom left and clipped in at the top.

Note on removable U-profile on the attachment

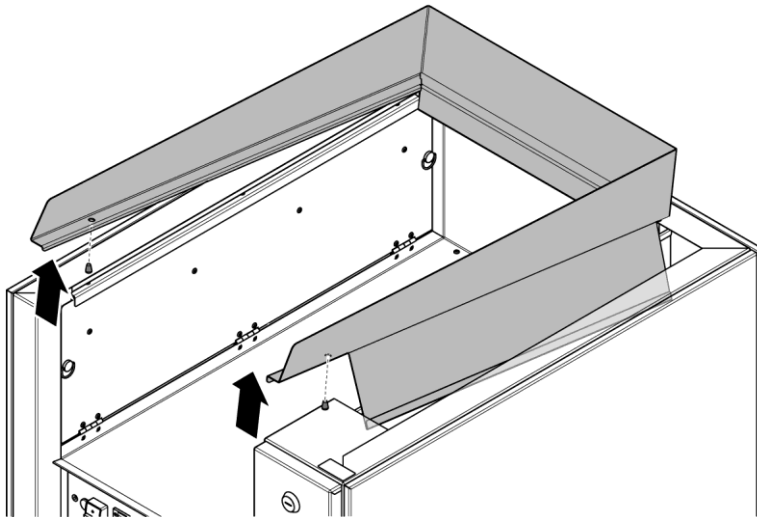
Example
d3



The markings, arrow and 'push' lettering are engraved on the surface.

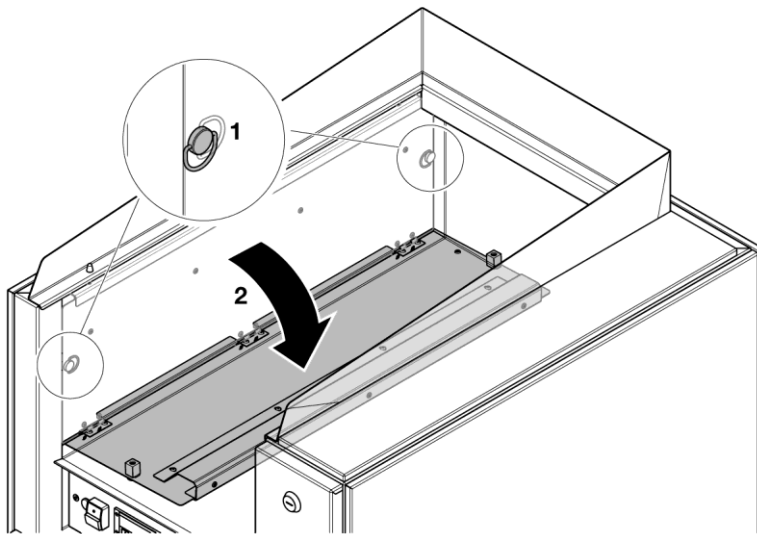
- **To remove the U-profile**, push it to the left in the direction of the arrow and remove it on the operator side.
- **To insert the U-profile**, position the profiles on top of each other and then push the U-profile to the right into the operating position.

Example
ec



- Ensure exact positioning during assembly; ensure 2x fixing with pin.

Example
ec



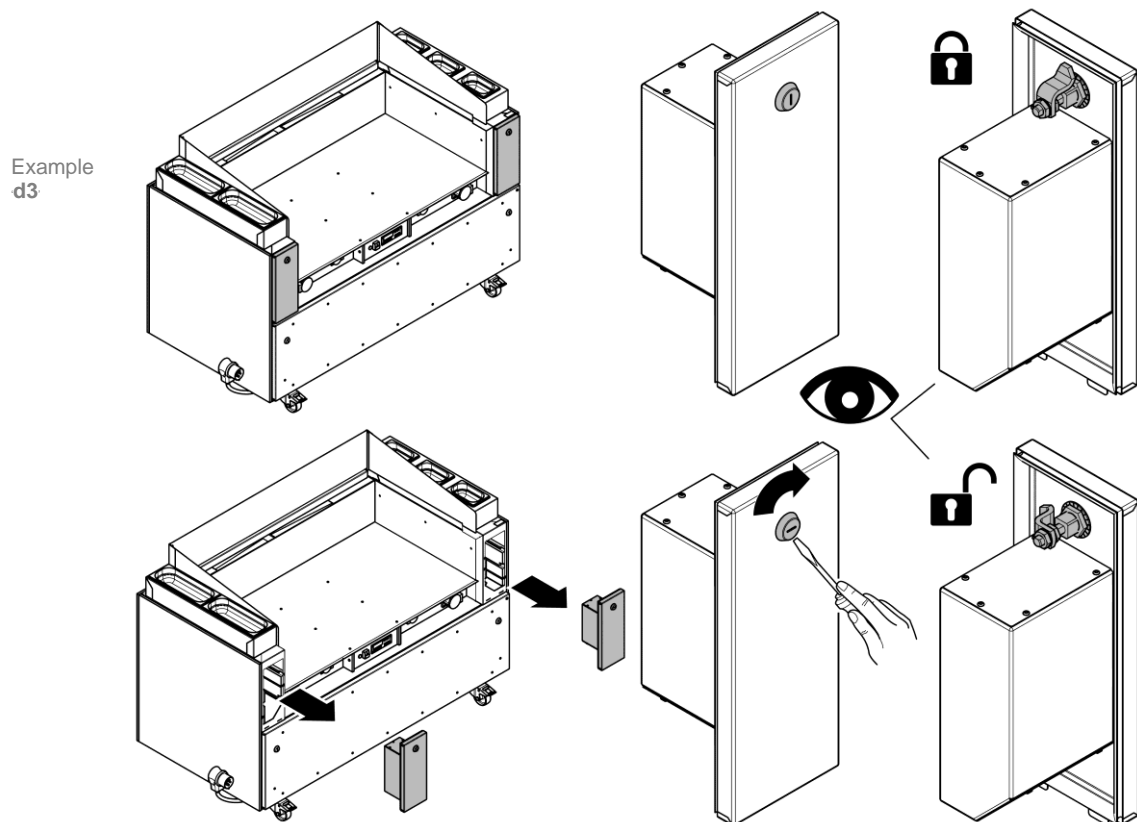
- For cleaning, open the cover on the left by activating the closures.

7.6 Clean side filter unit(s)

7.6.1 Observe the safety requirements

- Clean the filter components in the side filter unit after use **daily**.
- Before carrying out repairs, maintenance and cleaning activities disconnect the appliance from the power supply by unplugging the mains plug.

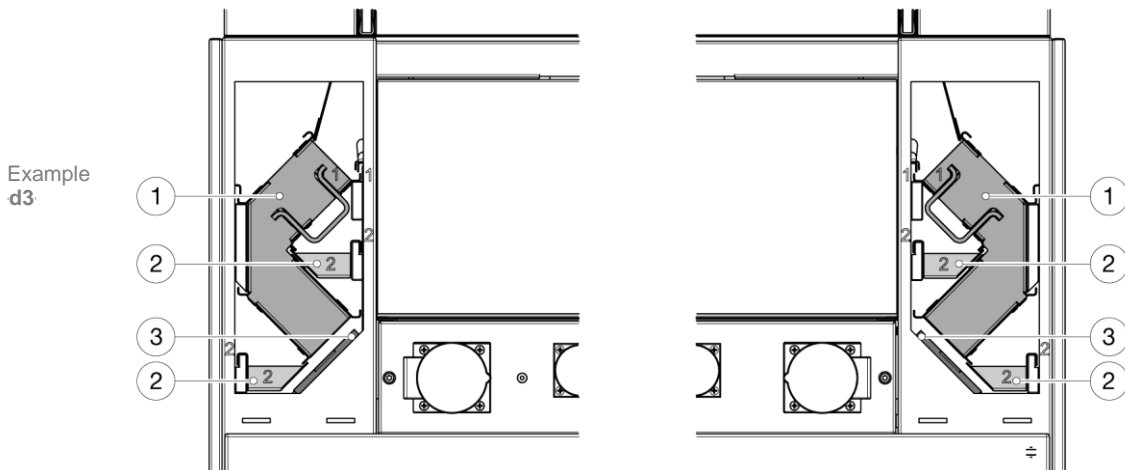
7.6.2 Notes on assembly and disassembly



The illustration shows appliance type 'd3' as an example.

Appliance type 'ec' only has a filter unit on the right, 1-sided edge extraction.

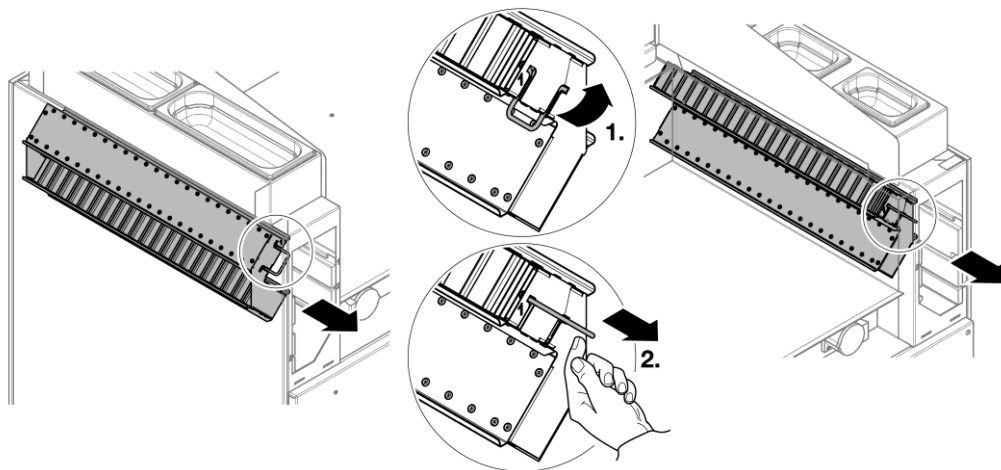
Filter components



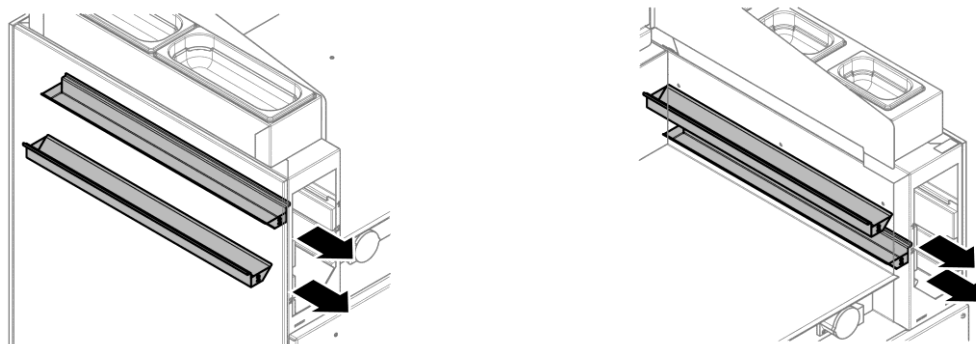
- 1 High-performance grease separator → Grease and steam are separated.
- 2 Grease drip trays → There is a uniform type of grease drip tray. Any residual grease particles collect in the grease drip trays.
- 3 Fleece filter mat including holder → There is a uniform type of filter fleece. Particles and solid matter are filtered out of the air in the dry filter.

After opening the quick release fastener of the cover, part positions 1 to 3 can be pulled out at the front, then inspected and cleaned.

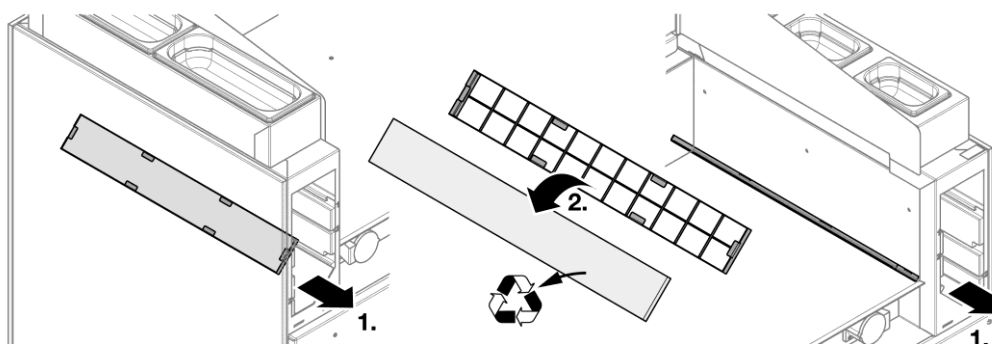
Assembly and disassembly may occur in any order



There is a left and a right high-performance grease separator; easily distinguishable by the swivel handle for removal.



- Remove the grease drip tray(s) carefully.
If any oil is spilt, the technical compartment must be thoroughly cleaned immediately.



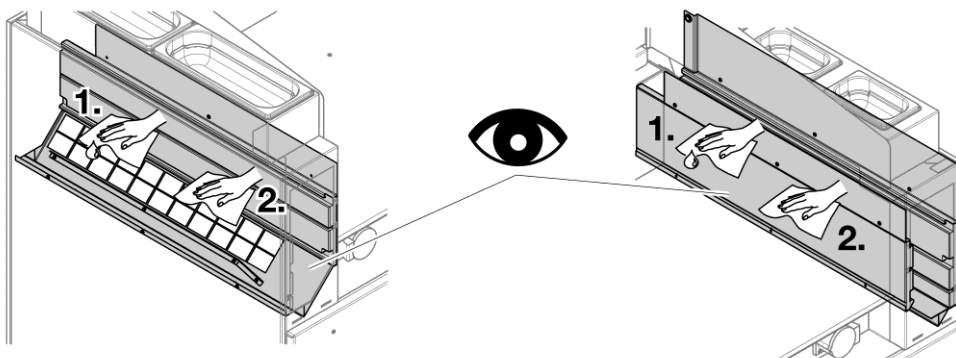
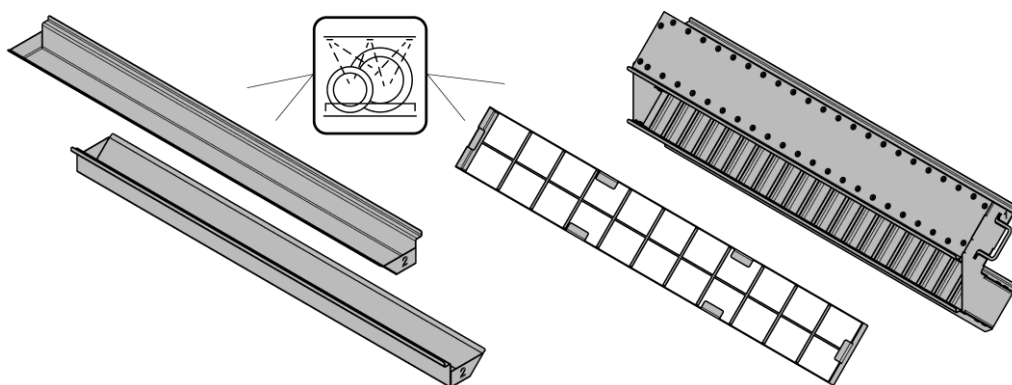
Grease particles are deposited on the fleece filter mat. If grease stains have formed and the fleece feels greasy, you should replace it immediately.

- Dispose of the used fleece filter mat as domestic waste.

Order no.: 61 98 05 96

7.6.3 Notes on cleaning

- Clean the high-performance grease filter in a dishwasher.
 - This will ensure more thorough cleaning of the filigree contours inside the filter.
- Clean the grease drip trays with grease-soluble cleaning agent. Rinse thoroughly and then dry completely.
- Clean the holder for the fleece filter mat if necessary.



- Ensure that the parts are completely dry and undamaged prior to assembly.
- Secure the position of the front cover with the turn-lock fastener.



Page 27

- Pay attention to completely assembled, installed parts such as the cutting board /option.

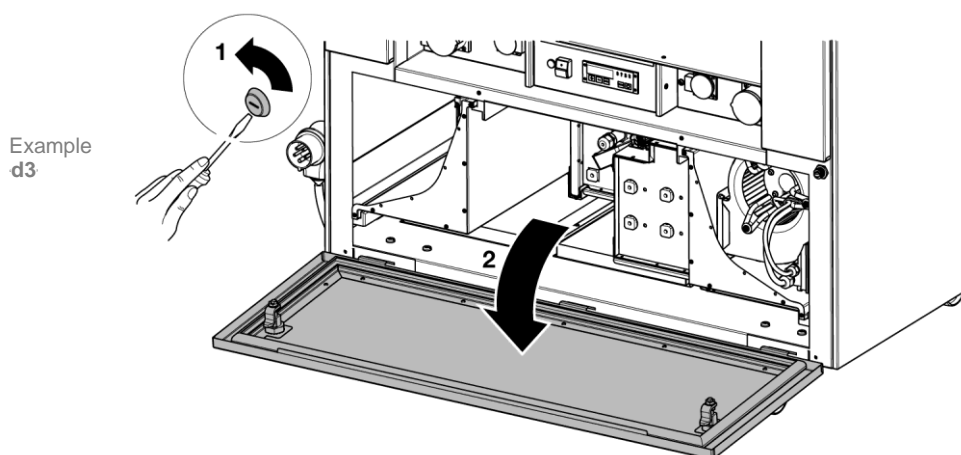
7.7 Maintain and clean the technical compartment

See attached documents, also available via the QR code on your device:

- Technical documentation for your special design variant, filter technology used including maintenance instructions, customer drawing etc.

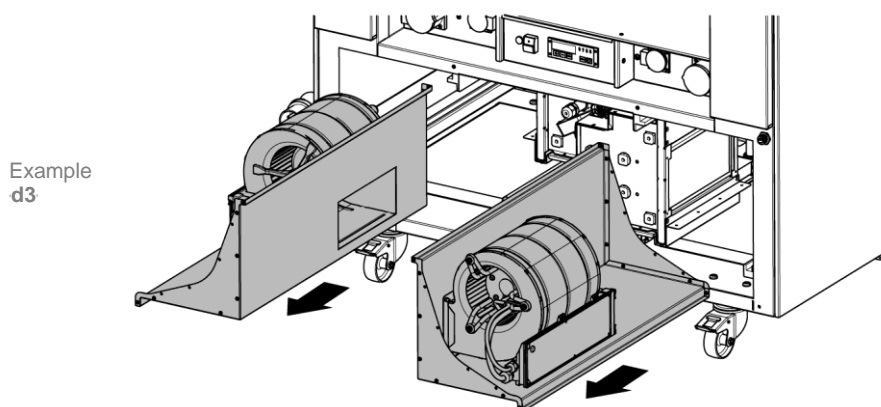
7.7.1 Inspect and clean technical compartment, replace filter

Opening and closing



- Opening angle around 70 to 90 °, simply remove or insert the cover.

Cleaning the radial fan



- Unplug the plug of the radial fan.
- Remove the assembly together with the radial fan by pulling it out forwards.
- Clean the soiled **surfaces of the radial fan** with a **warm cloth slightly dampened** with a **mild detergent**. After cleaning, rub surfaces dry with a **soft cloth**.
- Install again in the reverse order.

Replace active carbon filter

acs varithek® appliances have active carbon filters. The period of use of the active carbon filter depends on the type of vapour and the amount of grease. The active carbon filter cannot be cleaned.

- We recommend replacing the Rieber active carbon filter at least **after 500 operating hours**. Replace the filters early in the case of unwanted odours.
- Always replace the active carbon filters completely.
- Do not place any objects in the technical compartment. Only operate with a dry active carbon filter.
- Dispose of the active carbon filter with respect for the environment, as domestic waste.

Order no. 37 25 22 08 active carbon filter 409x270x32 mm

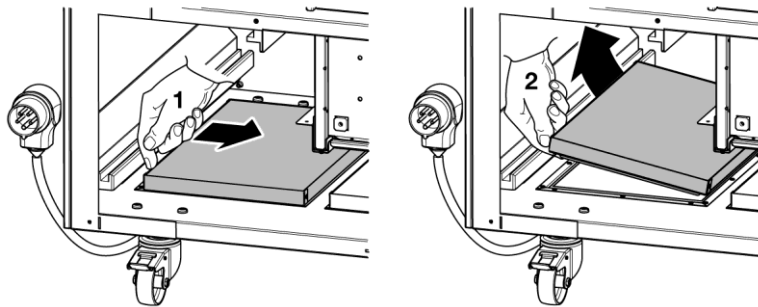
Note on version with 'Flexible HEPA' /option

HEPA filters are only suitable for filter combinations without an electrostatic filter.

- Place the HEPA filter above the active carbon filter.

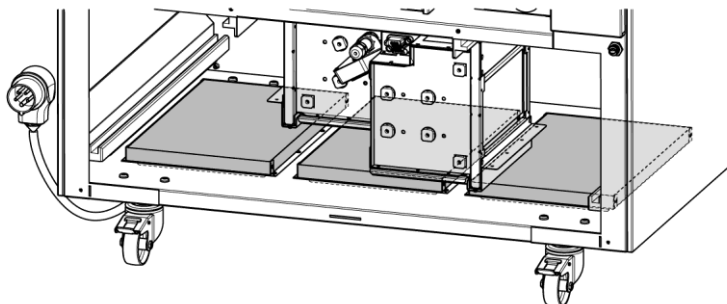
Order no.: 61 98 05 58

Example
d3



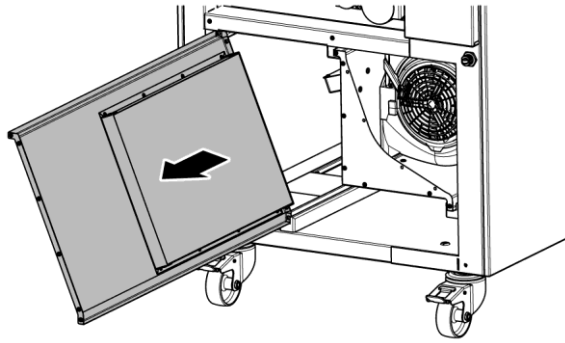
- To remove the active carbon filter, tap it on the side and tilt or turn it upwards.
- Ensure correct positioning when inserting the active carbon filter in the mounting recess.

Example
d3



Quantity dependent on the appliance type

Example
ec



➤ **⚠ Risk of fire**

Never dry a wet active carbon filter in the oven or dryer. Let the active carbon filter dry in dry ambient air.

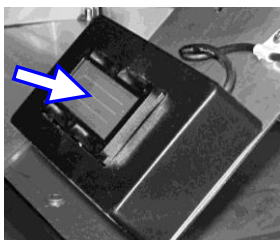
7.7.2 For version with plasma technology /option

See attached documents, also available via the QR code on your device:

- Technical documentation for your special design variant, filter technology used including maintenance instructions, customer drawing etc.

	⚠ WARNING
	<p>Health risks, respiratory disorders</p> <ul style="list-style-type: none"> ➤ All interference with the plasma generator is forbidden. ➤ Do not place any objects in the technical compartment.

Detail



Failure to clean the electrode on the plasma generator can cause unpleasant odours when using the appliance, due to malfunction.

- Clean the electrode on the plasma generator; **at least every 3 000 operating hours**.
For this, use a scratch-free cloth.
Use a little alcohol-based liquid if necessary, then rub dry.

7.7.3 Clean castors and castors with parking brake



CAUTION

Cleaning the castors incorrectly can damage them.

- If the castors are cleaned with a steam cleaner, the lubricant may be flushed out of the wheel bearing.
- Clean the castors with a **mild washing up detergent diluted in hot water**. After cleaning, rub surfaces dry with a **soft cloth**.

8 Troubleshooting – What now?

8.1 Fault elimination

Fault	Possible cause	Possible remedy
Sockets do not work	Automatic circuit-breaker(s) triggered	<ul style="list-style-type: none">➤ Check status.# Qualified electrician

Customer Service, spare parts



IMPORTANT

Customer service needs information about the type and number of your appliance.

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

8.2 Disposing of your product



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

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

9 Warranty and Liability

Manufacturer liability and warranty shall no longer apply if you

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



See chapter "Designated purpose of use"

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

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

The following wear parts are not included in the warranty:

- Castor, castor with parking brake
- Active carbon filter
- Fleece filter mat
- HEPA filter /option

10 Manufacturer's address

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