

# Regio Stations

- Multipurpose serving system for food transport, storage and distribution
- For food regeneration, keeping warm, chilling / refrigeration
- For the provision of meals in hospitals, old people's homes and childcare facilities

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



Please read Operating Instructions beforehand

Translation of the Original Operating Instructions

DOWNLOAD: USER MANUAL

QR- code on type plate



Issue: 2016-05-25

# Rieber

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## 1 Revision index

Revision	Change
2013-12-20	First issue
2014-08-05	Revision
2016-05-24	Revision, refrigeration/regeneration compartment supplement

## 2 Important Information

### 2.1 Use of this guide

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



#### IMPORTANT

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

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

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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.

Please add your notes here 😊

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## 2.2 Representational conventions in the text

... **Highlighting** ... , is a text fragment that must be emphasised

- 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-reference is represented in this way.*



### NOTE

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 warning instructions will result in serious bodily injury or even death.



### WARNING

indicates a **potentially hazardous situation**.

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



### CAUTION

indicates a **potentially harmful situation**.

Failure to follow these warnings may cause minor bodily injury.

### 3 General Safety Instructions

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

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

#### 3.1 General behaviour

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

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

#### 3.2 On use of electrical appliances

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Safety instructions according to EN 60745-1:

##### Work area

Keep your work area clean and tidy. A messy or unlit work area can cause accidents.

Keep children and other persons at a distance when using the product.

##### Electrical safety

The plug on the unit must fit in the socket. Do not modify the plug in any way. Never use an adapter in combination with earthed appliances. Using an unmodified plug and a suitable socket will reduce the risk of an electric shock.

Avoid bodily contact with earthed surfaces such as pipes, heating units, cookers and refrigerators. The risk of an electric shock is greater when your body is earthed.

Keep the appliance away from rain or damp. Allowing water to get into an electric appliance will increase the risk of electric shock.

Do not misuse the cable by using it to remove the plug from the socket. Always remove whilst holding onto the plug. Keep the cable away from heat, oil, sharp edges or the moving parts of other appliances. Using damaged or tangled cables increases the risk of electric shock.

When working with an electrical appliance outdoors, only use extension cables which are permitted for outdoor use. Using an extension cable suitable for outdoor use reduces the risk of electric shock.

Potential risk of fire due to heat build-up. Unwind the cable from the spool to prevent any heat build-up or cable fire. The coupling must have splash protection, must be made of rubber or be rubber-coated.

##### Safety guidelines for persons

Be attentive and pay attention to what you are doing, act rationally when working with an electrical appliance. Do not use the appliance when tired or under the influence of drugs, alcohol or medication.

Just one moment of inattention whilst using the appliance can result in serious injury.

Make sure the appliance cannot be switched on unintentionally. Double check that the main switch is in the "OFF" position before inserting the plug in the socket. Connecting the appliance to the power supply while it is switched on can cause an accident.

### Careful handling and use of electrical appliances

Never use an electrical appliance with a faulty switch. An electrical appliance which can no longer be switched on or off is dangerous and must be repaired.

Keep unused electrical appliances in places where children are not able to reach them. Do not allow the appliance to be used by persons who are not familiar with it or persons who are not familiar with this user guide. Electrical appliances are dangerous when in the hands of inexperienced persons.

Treat the device with care. Check that moving parts are functioning properly and do not block; check whether parts are broken or damaged and impairing the functioning of the device. Have any damaged parts repaired before using the appliance. Many accidents are caused by poorly-maintained electrical appliances.

Use electrical appliances, accessories etc. in accordance with these guidelines and in a manner that is specified for this particular appliance type. When using the appliance, please take into account the working conditions and the work being carried out. Using electrical appliances for other uses than that intended can lead to hazardous situations.

### Service

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

## 3.3 Operator's duties

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### Operator

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

### Operator's 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.
- 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 be checked regularly for completeness and proper function.
- The operator must ensure that the required media connections are available.
- The operator must ensure that all safety-relevant measures required on site are taken.

### 3.4 Personnel qualification

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

- 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 Rieber service department.



See *'Warranty and Liability'*, page 89

### 3.5 Provide personal protective equipment (PPE) for personnel

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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.

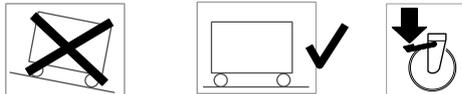
### 3.6.1 Risk of burns and fire

-  **WARNING**
-  One can burn one's hands and arms on the hot surfaces around the heating and its environment.
-  ▶ Only use Gastronorm containers made of heat-resistant or non-flammable material, otherwise there is a risk of fire.
- ▶ Wear protective gloves.
  - ▶ Keep the door closed.
  - ▶ Keep unauthorised persons away from the appliance.
  - ▶ Keep flammable materials away from the product.

-  **Risk of fire**  
Keep the ventilation grille on the machine compartment easily accessible and clean.

### 3.6.2 Dangers due to unstable position

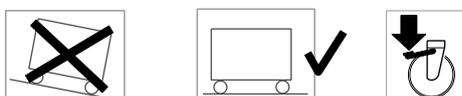
- Avoid unintentional moving of the appliance and the resulting hazards. Prevent the **appliance** from rolling away accidentally using the two parking brakes. Only park the device on flat surfaces.



- 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.

### 3.6.3 Risks in transit of the appliance

- Keep the doors closed during transport.
- Push the appliance using the pushing handle if there is direct access to the casters with parking brake.
- 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.



- Risks due to objects placed on the appliance.
- **ATTENTION**  
Do not transport/lift the appliance with industrial trucks, lift trucks etc..
- Wear personal protective equipment (PPE) such as safety shoes to prevent injuries such as crushing, for example due to toes being run over.
- **ATTENTION**  
Note the permissible step height, maximum 4 mm, otherwise the casters may be damaged.
- **ATTENTION**  
Do not lift the appliance using the pushing handle.

### 3.6.4 Risks due to electricity

- Danger of electric shock. Always disconnect the power cable before transporting the appliance.
- Danger of electric shock. Keep the appliance away from rain or damp. Allowing water to get into an electric appliance will increase the risk of electric shock.
- Install the electric cable in such a way that risks like falling over or tearing off the cable, etc. are avoided.

### 3.6.5 Keep flammable materials away from the 'refrigerated compartment' and 'machine compartment' areas

- Keep flammable materials away from the 'refrigerated compartment', refrigerated/regeneration compartment and 'machine compartment' areas.

### 3.6.6 Keep fluff away from the ventilation grille

Risk of fire from ventilation grille on the machine compartment contaminated with fluff.

- Keep the ventilation grille on the refrigeration unit clean.



*'Clean the ventilation grille', Page 84*

### 3.6.7 Danger of getting locked in and danger of suffocation

- 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.
- Risks of getting locked in the appliance.
- Cleaning and user maintenance may not be carried out by children without supervision.

### 3.6.9 Safety and monitoring devices

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

## 3.7 Please observe the product identification., make sure to keep

The type plate bears the legally required product data; It is located on the operating panel of the controller and inside the technical compartment.

### Identification of the various compartments of the Regio Station



Refrigeration compartment for chilling food



Refrigeration/regeneration compartment



Regeneration compartment



Neutral compartment



Plate warming compartment

## 3.8 Information about regulations to be followed

Alongside 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

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#### Prepare first-aid measures:

- Crushing of tips of toes due to being run over
  - Crushing of parts of the body during movement of the appliance
  - Crushing of fingers/hands in the hinge area of the swing doors
  - Shearing, puncture and cutting injuries due to falling crockery, cutlery and pointed, sharp-edged objects
  - Risk of burns and scalds from hot parts such as food, soups etc.
- 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. Familiarise yourself with the instructions.

#### User tip

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

The emergency could be a fire in the vicinity. Comprehensive precautions are required.

- 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

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

- Work on the refrigeration circuit may only be carried out by a refrigeration expert.

Fire-fighting measures:

- Use **water spray jet** or water mist, alternatively carbon dioxide or powder extinguisher. Exposure to fire can cause rupture / explosion of the container.
- Call the fire brigade; Use self-contained breathing apparatus.

#### Information on the insulating material between inner and outer sheet / carcass: Rigid polyurethane foam

Rigid polyurethane foam is used as an insulating layer in sandwich elements. The elements consist of an inner and outer sheet, and the space in between is filled with the swelling PU foam.

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 (CO<sub>2</sub>)**, **dry powder**, **water spray jet**

### **Information on Armaflex insulation material**

This appliance contains 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 (CO<sub>2</sub>); Dry powder;** Foam
- Use self-contained breathing apparatus. Wear protective suit.

## 4 Purpose

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

### 4.1 Generally, the following are intended uses for the product

---

- For the hotel and restaurant business as well as general, chain, large-scale and school catering.
- Multipurpose serving system for food transport and storage, regeneration and distribution.
- For keeping portioned meals warm or cold.  
Use with plates and cloches on grids or with Gastronorm containers is recommended.
- For **chilling** food pre-chilled to storage temperature in the **refrigeration compartment**.
- For **regeneration** in the **regeneration compartment**.
- For **chilling** food pre-chilled to storage temperature with **subsequent** regeneration in the **refrigeration/regeneration compartment**.
- For **warming plates / keeping plates warm** in the **plate warming compartment**.
- For storing utensils in the **neutral compartment**.
- Always ensure that the appliance is correctly filled with food.  
The control automatically executes the set serving time sequential programs, irrespective of whether the appliance is filled with food or not.
  
- To prevent injuries on hot surfaces as well as unauthorised interference such as the removal of food or the addition of flammable substances, use in public areas or for self-service is only permitted under constant supervision. Prevent unauthorised access.
- The appliance may only be used by properly instructed adult personnel.
- The designated purpose of use includes compliance with the technical data.
- Only use spare parts that have been approved and specified by the manufacturer. Only use spare parts requested from and delivered by the manufacturer's service department, for your safety.

### 4.2 Prevent foreseeable misuse and misuse

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- Never operate the appliance unsupervised.
- Keep any combustible or explosive fluids away from heatable appliances. Otherwise a fire or explosion may arise.
- Do not use Gastronorm containers that are not heat-resistant or that are made of flammable material, as this may result in fire.
- When using the appliance for chilling, only fill the compartment with food pre-chilled to storage temperature. Otherwise the refrigerating capacity may be inadequate and the HACCP requirements may not be fulfilled.
- Do not use the appliance to heat or cool the room.
- The refrigeration/regeneration compartment is not suitable for the permanent storage of food. For example, the refrigeration/regeneration compartment should only operate in chilling mode for **around 18 hours out of 24**. A chilling phase should always be followed by a regeneration phase, so that condensation can evaporate.

- Do not pull or push the appliance over sharp edges, danger of material damage. Do not use this appliance with 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 swelling or sharp edges on the floor.
- Mobile appliances may only be moved manually. Machine-aided transport, using fork lift trucks or lift trucks, is not permitted.
- Never transport people on the Regio Station.
- Not intended for private domestic use.
- Only transport the appliance in its correct position (operating position).
- Do not lift the appliance using the pushing handle.
  
- Avoid direct, extended contact of stainless steel with corroding iron parts, e.g. steel kitchen sponge. Avoid extended exposure to liquid containing salt, as this can lead to surface discolouration and corrosion.
- Do not use the appliance in aggressive ambient conditions, for example in extremely salt-laden air like that close to the sea or at a swimming pool with a chlorinated atmosphere, as this could damage the stainless steel.
  
- Only operate the touch display with dry fingertips. Operating the touch display with a ballpoint pen or another pointed object can damage the surface.

### 5 Description of Device

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

#### 5.1 Identification

##### Identification of components

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

- 1 Light/heat bridge → for keeping food warm during distribution and for illumination
- 2 Worktops → for food distribution, left / right; heatable (option)
- 3 Door with latch → in the example with steam valve for moisture control
- 4 Electrical connector and holder
- 5 Machine compartment
- 6 Corner guards, all-round → to prevent damage to the appliance during collisions
- 7 Caster



Graphic example

##### Operating and display elements

- 8 2x caster with parking brake → secures appliance in position to prevent it from rolling away
- 9 Lockable drawer
- 10 Handle → for pushing the appliance
- 11 Control panel → for controlling the appliance

## 5.2 Functional units

This chapter describes all possible functional units of the appliance.

### 5.2.1 Control panel



The controllable functional units can be freely programmed. This can be done directly on the control panel. Parameters and measuring data can be transferred via USB stick.

### 5.2.2 Chilling / refrigeration



#### Refrigerated compartment for food chilling

- Temperature adjustable from +2 to +14°C, factory setting +4°C
- Chilling of previously chilled food is recommended.

#### Features

- Without condensation drain, refrigeration unit integrated into installation compartment
- Tray rack

### 5.2.3 Regeneration in regeneration compartment

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#### Heated compartment for food regeneration

- Temperature adjustable from +20 to +170°C

#### Features

- Circulating air → ensures even temperature distribution
  - Tray rack
- 

### 5.2.4 Chilling / refrigeration and regeneration in refrigeration/regeneration compartment

---



#### Chilling

- Temperature adjustable from +2 to +14°C, factory setting +4°C
- Chilling of previously chilled food is recommended.

#### Regeneration

- Temperature adjustable from +20 to +170°C

#### Features

- Without condensation drain, refrigeration unit integrated into installation compartment
- Circulating air → ensures even temperature distribution
- Tray rack

#### Switching from chilling to regeneration and vice-versa

When the regeneration compartment switches from refrigeration to heating, the refrigerant is extracted first of all; this takes approx. 400 seconds (approx. 7 minutes).

Refrigeration only begins when the temperature is below 50°C.

The refrigeration/regeneration compartment is not suitable for the permanent storage of food. For example, the refrigeration/regeneration compartment should only operate in chilling mode for around 18 hours out of 24. A chilling phase should always be followed by a regeneration phase, so that condensation can evaporate.

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### 5.2.5 Plate warming compartment

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#### Heated compartment for warming plates / keeping them warm

- Factory setting +70°C

#### Features

- 500 W / 230 V, installed in the base
  - Capacity: maximum 4 Gastronorm containers 1/1
-

### 5.2.6 Worktop

---

#### **N** Features

Capacity:

- Maximum 4 grids for 1x Gastronorm container 1/1 or
  - for 3x Gastronorm containers 1/1, 55 mm deep or
  - for 6x Gastronorm containers 1/2, 55 mm deep
- 

### 5.2.7 Open compartment

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#### Features

Suitable for Rieber thermoport<sup>®</sup> 1000 K

- for type 2 Regio Stations
- 

### 5.2.8 Light/heat bridge

---



#### Features

- 2x light/heat spots can be switched separately; 2x 230 V each 365 W or 765 W
  - Germ guard on the guest side, with 4 settings. Pass-through height adjustable from approx. 150 to 330 mm.
- 

### 5.2.9 Worktop for food distribution

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#### Features

- Left side heatable. Right side heatable. Can be switched individually. Foil heater.
  - Temperature adjustable from +20 to +80°C
- 

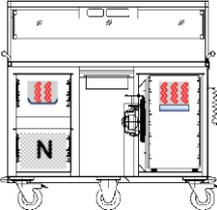
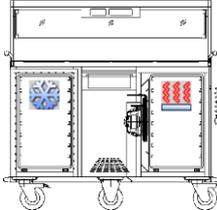
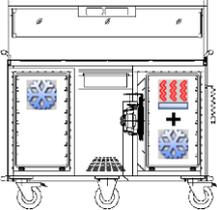
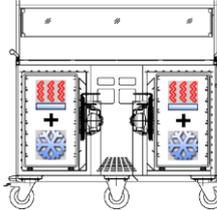
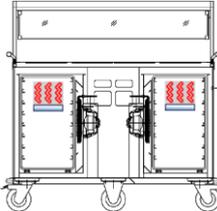
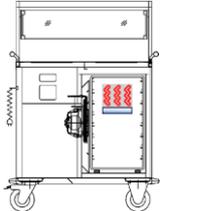
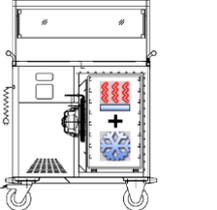
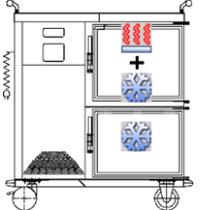
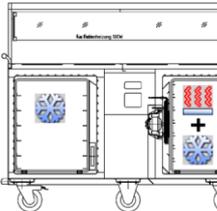
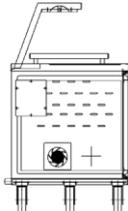
### 5.2.10 Tray slide

---

- For tray or food storage
  - Folding
-

### 5.3 Appliance overview

The following performance data represents approximate values.

<p><b>Type 1</b>                      88270101 → 240 V / 2.8 kW                      88270103 → 400 V / 7.0 kW</p> 	<p><b>Type 3</b>                      88270301 → 240 V / 2.8 kW                      88270302 → 400 V / 7.0 kW</p> 								
<p><b>Type 5</b>                      88270501 → 240 V / 2.8 kW                      88270502 → 400 V / 7.0 kW</p> 	<p><b>Type 6</b>                      88270403 → 400 V / 2x2.8 kW</p> 								
<p><b>Type 7</b>                      88270402 → 400 V / 2x2.8 kW</p> 	<p><b>Type 11</b>                      88270601 → 240 V / 2.8 kW</p> 								
<p><b>Type 12</b>                      88270603 → 240 V / 2.8 kW                      88270604 → 400 V / 7.0 kW</p> 	<p><b>Type 13</b>                      88270605 → 240 V / 3.4 kW</p> 								
<p><b>USA design</b>                      88270503 → 120 V</p>  	<p><b>Meaning of symbols</b></p> <table border="0"> <tbody> <tr> <td></td> <td>Refrigeration/regeneration compartment</td> <td></td> <td>Refrigeration compartment</td> </tr> <tr> <td></td> <td>Regeneration compartment</td> <td></td> <td>Neutral compartment</td> </tr> </tbody> </table>		Refrigeration/regeneration compartment		Refrigeration compartment		Regeneration compartment		Neutral compartment
	Refrigeration/regeneration compartment		Refrigeration compartment						
	Regeneration compartment		Neutral compartment						

## 5.4 Technical details

### General:

Permissible ambient temperature +5 °C to +40 °C

Chilling :

Refrigeration range +2 °C to +14 °C with the door closed.

Chilling in the refrigeration/regeneration compartment not in continuous operation.

Refrigerant R 134a

Regeneration:

20 °C to +170 °C with the door closed. Hygienic design H1

Tray rack:

Equipped as standard with tray rack with 8 pairs of support rails for Gastronorm containers 1/1, 55 mm deep; optionally with 7 pairs of support rails for Gastronorm containers 1/1, 65 mm deep

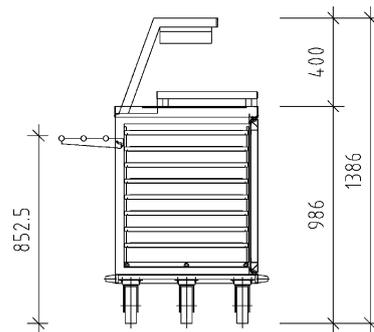
1N AC230V 50/60Hz. 3N AC400V 50/60Hz, fuse 3 x 16A, protection class IP22. Spiral cable 2.5m

Housing made of chromium-nickel steel, material no. 1.4301. Carcass with double-wall insulation

4 corner guards. Chromium-nickel steel casters in accordance with DIN 18867, Part 8. Wheel diameter 125 mm, 2 steering and 2 swivel casters with brake, antistatic tyres

Empty weight approx. 160 to 183 kg

Length x width = approx. 986 (1410) x 734 mm



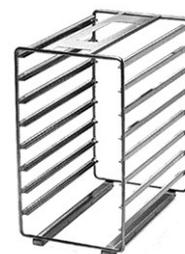
## 5.5 Accessories



### User tip

With the optimal accessories, you can achieve a high level of energy efficiency and extend the possible applications.

- ▶ Use accessories from Rieber GmbH & Co. KG.



## Description of Device

---

<b>Gastronorm container</b>	<b>Order no.</b>
GN 1/1, 55 mm deep	84010159
GN 1/1, 65 mm deep	84010110
GN 1/1, 55 mm deep, with retractable handles	84010259
GN 1/1, 65 mm deep, with retractable handles	84010204
<b>Gastronorm lid</b>	<b>Order no.</b>
Flat lid for GN 1/1	84030101
Flat lid for GN 1/1, with handle cutouts	84030301
Press-in lid for GN 1/1, watertight	84080101
Press-in lid	84090101
Press-in lid, with handle cutouts	84090201
CNS grid for GN 1/1	84140102
CNS grid for GN 1/1, light	84140105
<b>Tray racks</b>	<b>Order no.</b>
For GN 1/1, 55 mm deep: 8 pairs of support rails	88271101
For GN 1/1, 65 mm deep: 7 pairs of support rails	88271104
<b>Transfer trolley and cover</b>	<b>Order no.</b>
Transfer trolley for 2 tray racks. Length x width x height = 905 x 704 x 985 mm	88271102
Cover for transfer trolley	88271103
<b>thermoport<sup>®</sup> 1000 K</b>	<b>Order no.</b>
thermoport <sup>®</sup> 1000 K for type 2 Regio Stations	85020401

## 6 Before First Use

This chapter provides information on the preparatory activities to be carried out before using the product.

### 6.1 Transport

#### 6.1.1 Check/handle any 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, and have the damage confirmed by the haulage contractor (with signature).
- Decide if you wish to keep the appliance and report the defect using the consignment note, or if you wish to reject the appliance.

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

#### 6.1.2 Unpack

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

#### 6.1.3 Unload appliance from the pallet

##### # Unload using a forklift truck



Unloading by a suitable, authorised person using a forklift truck is a relatively safe and convenient solution.

- **ATTENTION**  
Only pick up the Regio Station on a pallet using a fork-lift truck, otherwise there is a risk of substantial damage to the appliance.

##### # Unload with the necessary number of persons, in the absence of other options



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

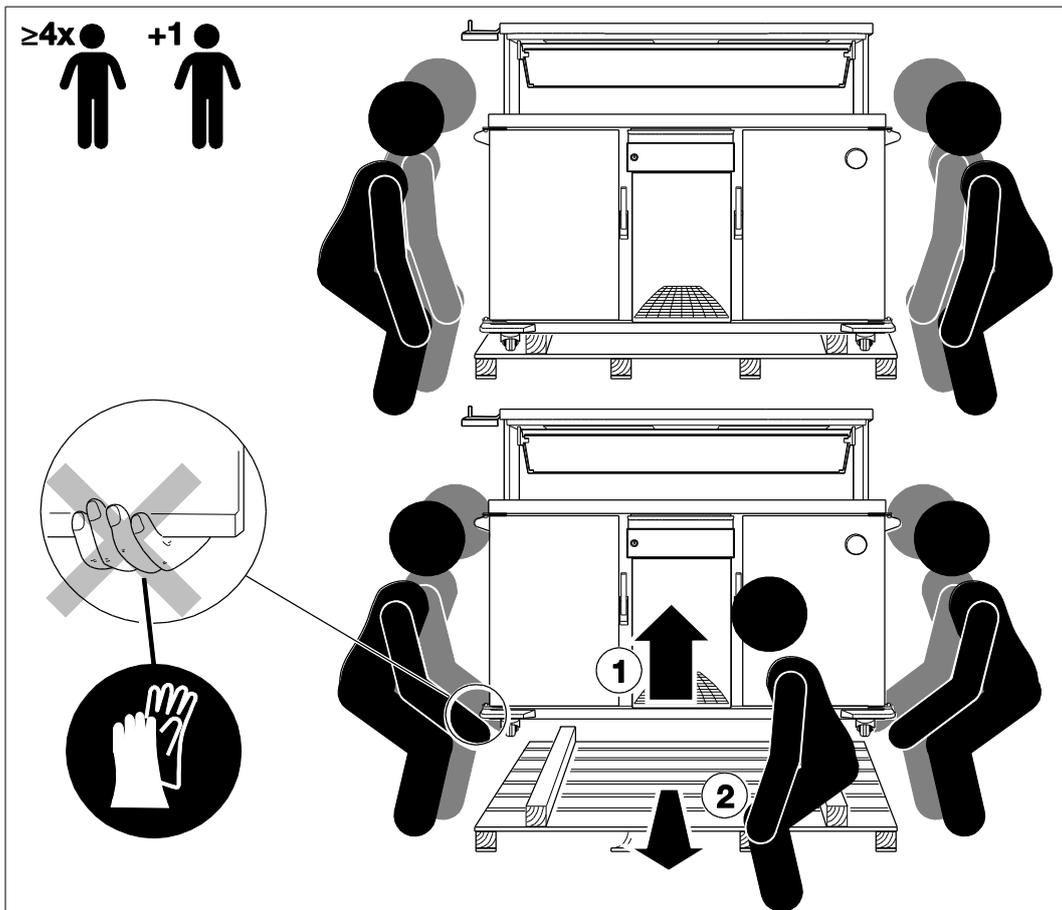
Lift / deposit a heavy load evenly with your knees bent and your upper body straight and upright. Your feet should be at least hip-width apart and your abdominal muscles braced. Breathe out. Do not twist your spine.



**WARNING**

Heavy appliance, 160 to **183 kg** empty weight. See type plate. Do not transport manually in cases of doubt. Otherwise:

- ▶ 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.



**6.1.4 Scope of delivery**

Regio Station; Original operating instructions and any necessary translation of the operating instructions; Note on transport enclosed in the packaging

**6.1.5 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.

**6.1.6 Clean the appliance**

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



See 'Cleaning, Maintenance and Care', page 76 ff.

## 6.2 Commissioning / Recommissioning

### # Prerequisites

- The appliance has no defects or visible damage.
- The appliance is at room temperature and is dry.



### NOTE

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

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



### Risk of fire.

Keep the ventilation grille on the machine compartment easily accessible and clean.

### # Applies for chilling / refrigeration



### NOTE

If the appliance is tilted during transport the functional unit for chilling / refrigeration may be damaged.

- ▶ Allow the appliance to stand undisturbed in the correct position for at least an hour after improper transport. Do not switch on until then.



Do not install appliances with refrigeration near heat sources.



### Comply with applicable electrical regulations

- ▶ Before commissioning, check the supply voltage and type of current. Check that these match the specifications on the type plate.
- ▶ Keep the socket outlet easily accessible so that the unit can be disconnected from power supply at any time, or provide an easily accessible shutdown method.

## 7 Use

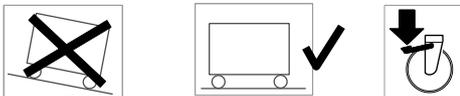
### 7.1 Safety information for use

#### **⚠ Keep to the basic rules for operating the product**

- Ensure that the appliance is used under supervision: Take account of hot surfaces in the appliance. Take account of the risks of children becoming locked in the appliance while playing. Prevent unauthorised access.
- Do not place objects on the appliance.
- Ensure adequate lighting.

#### **⚠ Risks due to unstable position**

- Prevent the appliance from rolling away accidentally using the two parking brakes. Only park the appliance 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.

#### **⚠ Risks due to electricity**

- **⚠ Danger of electric shock. Risk of death.**  
Before each use inspect the appliance, particularly the connecting plug and electric cable for any visible signs of damage. Protect the appliance from moisture.
- 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.

#### **# Note the following for chilling / refrigeration**

- When using **the appliance for chilling** only fill with **adequately pre-chilled food**. Observe the permissible **ambient temperature, + 16 °C to + 25 °C**. Otherwise the refrigerating capacity may be inadequate and the HACCP requirements may not be fulfilled.
- **NOTE**  
Filling the appliance with warm food for chilling may damage the refrigeration unit. **When using the appliance for chilling only fill with pre-chilled food.**

Observing this measure will prevent premature icing up of the refrigeration unit and the associated expenditure in cleaning, maintenance and care.

**NOTE**

Refrigeration/regeneration compartment is not suitable for the permanent storage of food. For example, the refrigeration/regeneration compartment should only operate in chilling mode for **around 18 hours out of 24**. A chilling phase should always be followed by a regeneration phase, so that condensation can evaporate.

**# Note the following for the best insulating effect****User tip**

With the optimal accessories, you can achieve a high level of energy efficiency and extend the possible applications.

- ▶ Use accessories from Rieber GmbH & Co. KG.



*See 'Accessories', page 21*

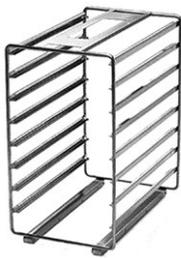
- Leave some free space in the appliance if possible. The air must be able to circulate.
- Immediately after filling the appliance close it and do not open again until just before serving.
- Close the door again immediately after removing the food.

**User tip**

Use Gastronorm containers from Rieber.

- ▶ Close Gastronorm containers containing liquid food with a watertight press-in lid with an all-round silicon seal.
- ▶ Fill Gastronorm containers up to the stacking collar edge.  
Do not fill up to the top edge to avoid the lid resting on the meal or in the sauce.

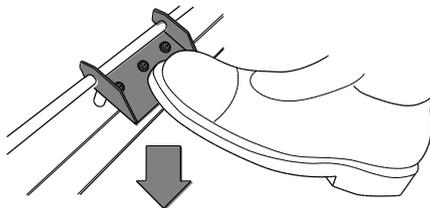
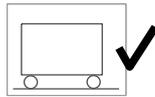
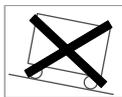
# Notes on handling the tray rack and transfer trolley



**WARNING**

Risk of crushing, risk of falling if position is not adequately secured.

- ▶ Slide the tray rack into the compartment by hand until it audibly locks into place. Then introduce the filled Gastronorm containers. Or:
- ▶ Position the transfer trolley in front of the compartment.
- ▶ Release the lock with your foot only immediately before sliding the tray rack from the transfer trolley into the Regio Station.
- ▶ Slide the tray rack into the compartment until it audibly locks into place.
- ▶ Secure the position.



## 7.2 Control panel

### 7.2.1 Mode of operation

- The controllable functional units can be freely programmed. This can be done directly on the control panel. Parameters and measuring data can be transferred via USB stick.
- The control automatically executes the set serving time sequential programs, irrespective of whether the appliance is filled with food or not. The current process can be interrupted at any time.
- The settings for the compartments and the accessories 'spots' and 'worktop' can be changed via the touch screen for the current process.
- The number of serving time sequential programs is unlimited.
- In automatic mode, the Regio Station starts executing the next serving time sequential program immediately. The stored serving time sequential programs are executed according to day and serving time.



#### ATTENTION

Operating the touch display with a ballpoint pen or another pointed object can damage the surface.

- ▶ Only operate the touch display with dry fingertips.

- Clean the touch screen with a lint-free cloth with the appliance electrically switched off.



See 'Cleaning the control panel and touch screen', page 83

### 7.2.2 Switch Regio Station on

- Insert the plug in the socket.
  - The RIEBER logo appears on the display, followed by a progress bar.
  - When the progress bar has reached 100% the start screen appears, according to type and configuration.



- Start screen example.

### 7.2.3 Main menu



#### Display (touch screen)

- 1 Display of the set serving time for food distribution
- 5 Display of the operating status
- 6 Temperature display for refrigerated compartment or regeneration compartment
- 7 Display for accessories
- 8 Status line with name, user status and current time

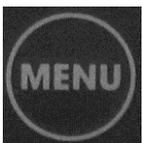
#### Function keys

- 2 HOME
- 3 MENU
- 4 START/STOP

#### The function keys



**HOME**  
Press this key to return to the main menu.



**MENU**  
The menu screen page appears. From this menu you can access the special menus for setting the timer and all other submenus.



**START/STOP**  
Pressing this key stops the current serving time sequential program.

---

### Keys in the main menu

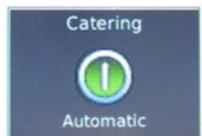
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#### Serving time

Display of the set serving time and the time remaining.

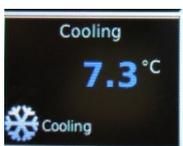
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#### Display of the operating status

Serving time and program sequence, e.g. breakfast,  
 AUTOMATIC  
 FAULT  
 Door open  
 OFF

---



#### Temperature display for refrigerated compartment or regeneration compartment

You can manually change the temperature for the current regeneration process by simply tapping this field.

---



#### Display for spots and heating plate

Spots and worktop or heating plate  
 The fields for 'active' are red, 'not active' is blue.  
 You can activate or deactivate the function by tapping this field.

---



---

### Status bar

---



In the status bar you can see the **name** of the Regio Station on the left and the **user status** and **current time** on the right.

---

## 7.2.4 Meaning of the colours

- Grey: The function is currently **inactive**
- Blue: The function is switchable, switched **off** state
- Red: The function is switchable, switched **on** state

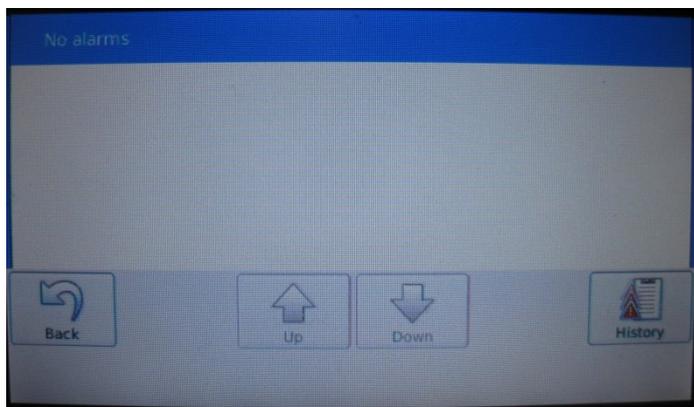
## 7.2.5 Display

Examples of displays	Meaning
	<ul style="list-style-type: none"> <li>• The Regio Station is prepared for the serving time 18:30.</li> <li>• The serving time 18:30 has been reached, the meal is ready for serving.</li> <li>• The current temperatures in the refrigerated compartment and the regeneration compartment are displayed.</li> </ul>
	<ul style="list-style-type: none"> <li>• The Regio Station is executing the stored serving time programs.</li> <li>• The current temperature in the refrigerated compartment and the regeneration compartment is displayed.</li> <li>• The active accessory is displayed in red.</li> </ul>
	<ul style="list-style-type: none"> <li>• The Regio Station is executing the entered serving time sequential programs.</li> <li>• The current temperature in the refrigerated compartment and the regeneration compartment is displayed.</li> <li>• The right regeneration compartment extracts (extraction unit) the refrigerant and then switches to pre-heating mode.</li> </ul>



- There is a fault.

 See 'Malfunctions/Service', page 86



- Example of error log

## 7.3 Basic procedure

The is a touch screen.

- **Activate** the elements on the display by tapping the respective button or symbol and hold for approx. 5 seconds.
- Always **save** entered values by tapping the '**Save**' symbol.
  - If you exit a menu or input mask without saving, the values will be lost.
- Tapping the '**Back**' symbol takes you one level higher.
- Tapping the '**HOME**' key takes you back to the main menu.
- To transfer a modified set value to the control, press '**STOP**', then '**START**'.
- To transfer the values to the control parameters (parameter set), disconnect and then reconnect the electrical connector.
  - The commander will load the current parameter set, for example type 5.

## 7.4 User login and logout

---



### User tip

The work supervisor manages and is responsible for user rights and password protection.

- ▶ Contact the work supervisor.

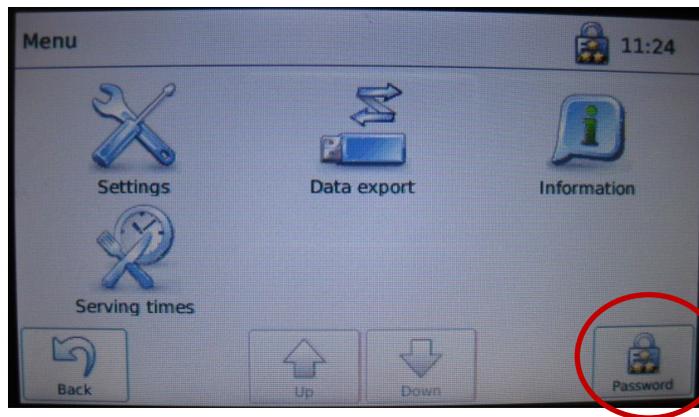


See 'Users, user rights and password protection', page 57

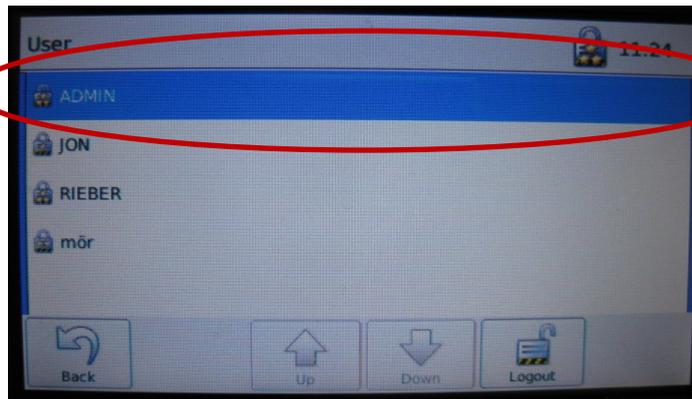
u



- ▶ Tap the '**MENU**' switch.



- ▶ Tap the '**Password** button'.



- ▶ Tap the button for the relevant user.

- The dialog box for password entry appears.



- Enter the password and then tap **'Save'**
  - If the correct password is entered, the main menu appears.
  - If the password is entered incorrectly the message **'Error incorrect password!'** appears
  - The Regio Station is set to password level 4.

## 7.5 Starting the regeneration process

### Filling

- Fill the compartments of the Regio Station with the prepared food.
  - In automatic mode, the Regio Station starts executing the next serving time sequential program immediately. The stored serving time sequential programs are executed according to day and serving time.
  - The ACTUAL temperature of the respective refrigerated or regeneration compartments is shown in the display.

### After expiry of the regeneration time

- A signal sounds after expiry of the regeneration time.
- Automatic mode continues running.
- The next serving time sequential program is displayed.

## 7.6 Change settings during operation

These functions are password-protected.



See 'Users, user rights and password protection', page 57

### 7.6.1 Change settings for the compartments



- The current serving time sequential program is executed.
- The ACTUAL temperature of the respective refrigerated or regeneration compartment is shown in the display, as well as the active accessory.
- Tap the relevant field for the temperature display for the respective compartment and **hold it for approx. 5 seconds**.
- The dialog box for temperature setting opens.



- Set the desired value with the **slider** or by tapping the **+ - keys**.
- Tap the **'Save'** button.
- The value is saved.

## 7.6.2 Activate or deactivate accessories

The settings for the accessories can only be changed during the lead time or the keep-warm time.



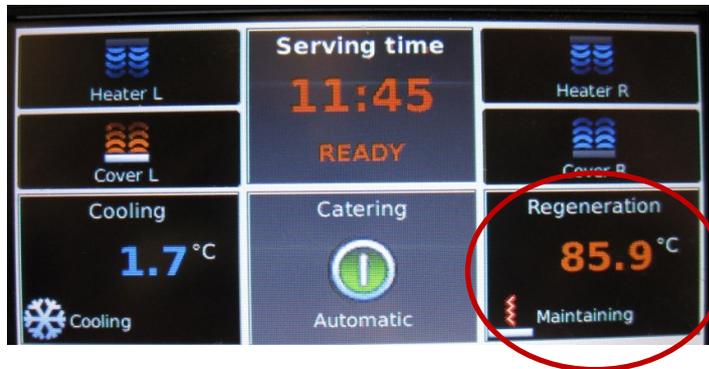
- Tap the relevant button for the respective accessory.
  - When you tap the button the accessory is activated and deactivated with a slight time delay.
  - An activated accessory is displayed in red, a deactivated accessory is displayed in blue.

## 7.7 Log retrieval



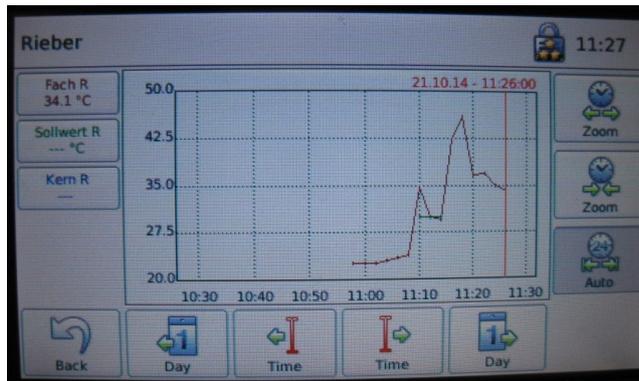
### Temperature profile

- Tap the button for the respective compartment.



- Tap the temperature shown on the button.

- The log for the temperature profile of the selected element is displayed.

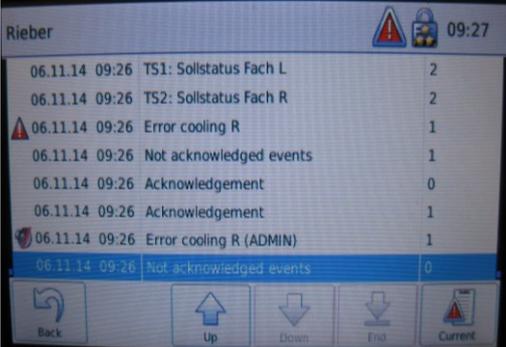


### Event log

- Tap the 'Automatic' button and hold it for approx. 5 seconds.



The 'event log' appears in the display.



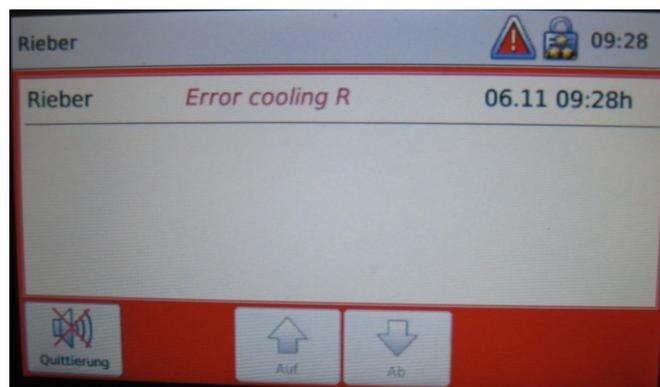
Date	Time	Description	Count
06.11.14	09:26	TS1: Solstatus Fach L	2
06.11.14	09:26	TS2: Solstatus Fach R	2
06.11.14	09:26	Error cooling R	1
06.11.14	09:26	Not acknowledged events	1
06.11.14	09:26	Acknowledgement	0
06.11.14	09:26	Acknowledgement	1
06.11.14	09:26	Error cooling R (ADMIN)	1
06.11.14	09:26	Not acknowledged events	0

### Error log

Tap the 'Error' button.



The 'error log' is displayed.



## 7.8 Interpretation of error messages and alarm

### Error message

- An error is indicated on the display and by an acoustic signal.
- The automatic sequence is interrupted.



- Consult the error log for further information.
- Eliminate the error.

 See 'Malfunctions/Service', page 86

After an **interruption in the power supply of more than 10 minutes** an error message appears.

- Further operation is only possible after entering the password and the new serving time or in manual mode.

 See 'Note in the event of power supply interruption', page 42

### Allocation of error messages to the temperature sensors

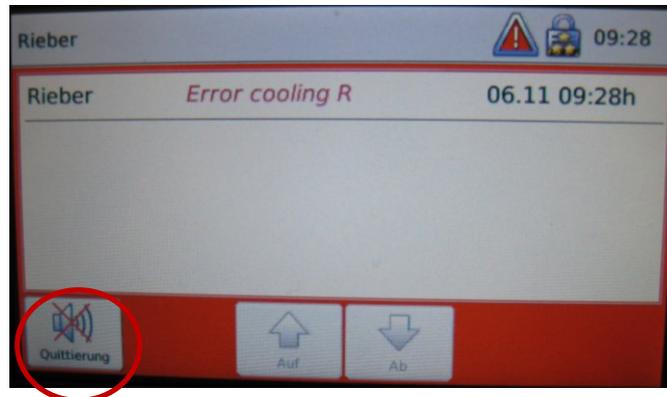
F1	Chamber left
F2	Chamber right
F3	Core temperature right
F4	Cover left
F5	Cover right
F6	Chamber left or plate warmer

### Example of an error message

F2H Temperature sensor chamber right

### Further operation without fault clearance

- Tap the **'Error'** button.
  - The error log is displayed.



- Tap **'Confirm alarm'**.
  - Execution of the current serving time sequential program is continued.
  - Automatic mode is continued.
  - If a fault is not cleared, the error message will reappear when the defective function is called up again.

## 7.9 Cancel regeneration process



- Tap the **START/STOP** key.
  - The running serving time sequential program is cancelled.

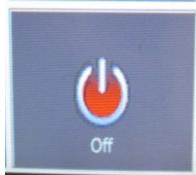
## 7.10 Switch Regio Station off



- Tap the **START/STOP** key.
  - The running serving time sequential program is cancelled.
  - The display changes from "green - AUTOMATIC" to "red - OFF" in the HOME menu.
- Disconnect the appliance from the mains supply.



Green display → Serving time sequential program running.



Red display → Sequential program OFF

## 7.11 Note in the event of power supply interruption or change of installation location

In the event of **interruption of the power supply** the program sequence is ended.

After restarting, the controller considers the program as finished. The next serving time sequential program is loaded.

### # Continued operation after power interruption:

In order to continue processing the aborted program, the serving time and settings for the compartments must be re-entered.

It is best to create a special serving time sequential program for this purpose. If the power supply is regularly interrupted in order to move the Regio Station to another location, for example, 2 serving time sequential programs should be created: one serving time sequential program for the regeneration process up until transport, and one serving time sequential program for the regeneration process after transport until food delivery.

While automatic mode is running you can disconnect the Regio Station temporarily from the power supply during the pre-heating or regeneration phase.



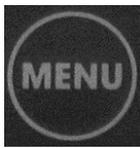
See '*Interpretation of error messages and alarm*', page 40, x

## 8 Making Settings in the Menu

Via the menu you can

- Access the settings
- Define serving times, program sequences and recipes
- Control data transfer
- Obtain information on the Regio Station
- Log in to the station as a user

### Call up the menu screen page



- Tap the **MENU** key.
- The 'Menu' screen page appears.



### 8.1 Set language

---

The languages German, English and French can be selected.

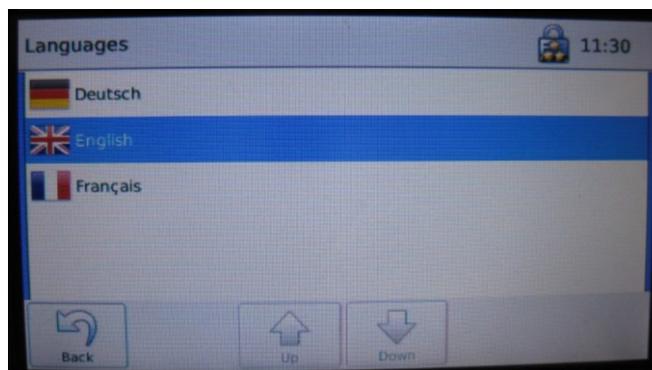
---



- Tap the **'Settings'** symbol.

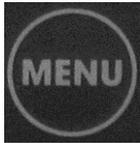


- Tap the **'Language'** symbol.
- Tap the button for the desired language.



- The selected language is adopted.
  - The main screen appears.
-

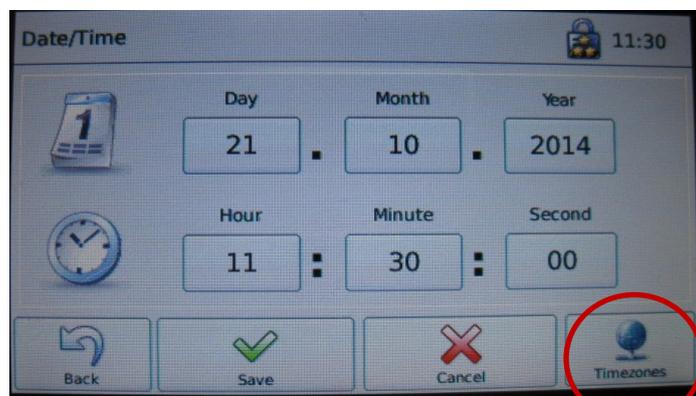
## 8.2 Set date and time



- Tap the **'Settings'** symbol.



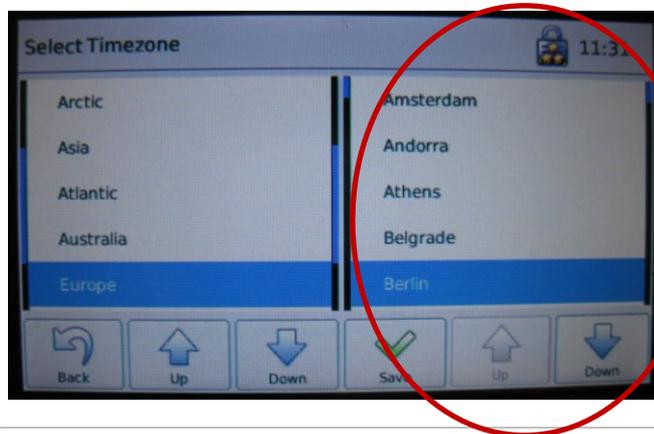
- Tap the **'Date, time'** symbol.
- Tap the respective button for day, month, hour, minute and second.
  - The dialog box for setting the respective value appears.
- Set the temperature using the **slider** or the **+ - keys**.

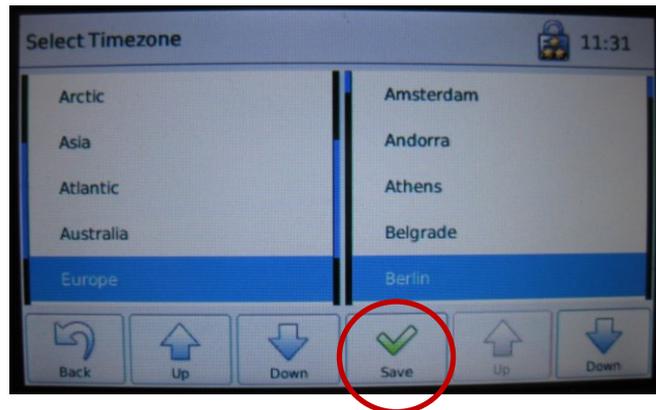


- Tap the **'Time zones'** button.



- Select the continent and then the region with the arrow keys.





- Tap the **'Save'** button.
  - The relevant time appears in the top right of the status bar.

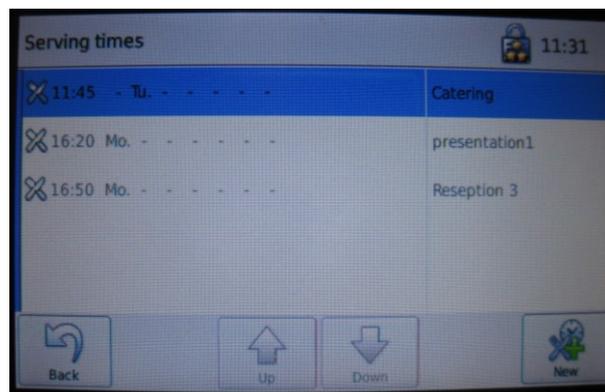
### 8.3 Enter and edit serving time sequential programs

Entries are password-protected.

 See *'Users, user rights and password protection'*, page 57



- Tap the **'Serving times'** symbol on the menu screen page.



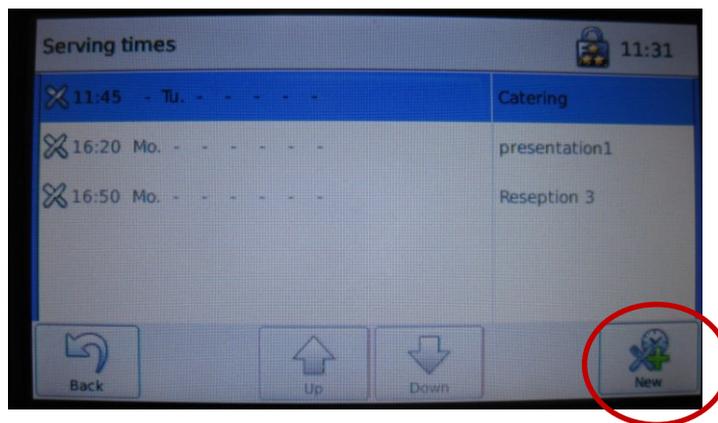


- Tap the button for the serving time sequential program.
  - The selected serving time sequential program is highlighted in blue.
  - The menu for the possible actions opens.
- Tap 'Edit'.
  - The screen page for the serving time sequential program appears in the display.
  - The settings for the activated serving time sequential program can be changed.

### 8.3.1 Serving time sequential program sequential program

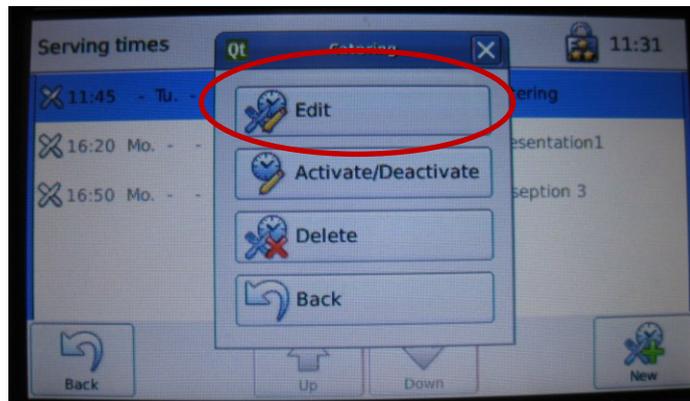
---

- Tap the '+ NEW' button.

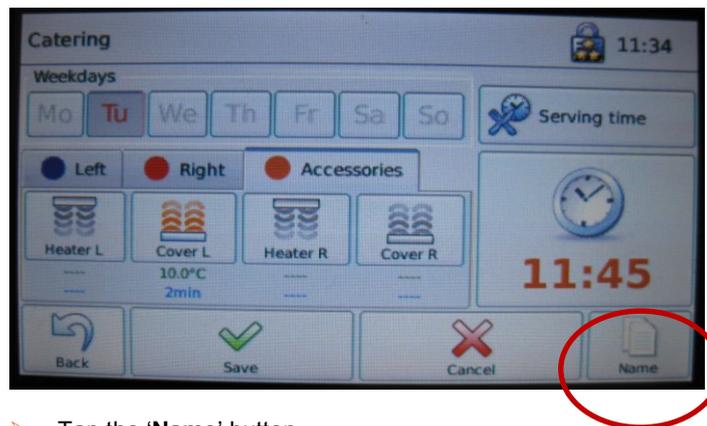


Enter the name of the serving time sequential program

- Tap 'Edit'.

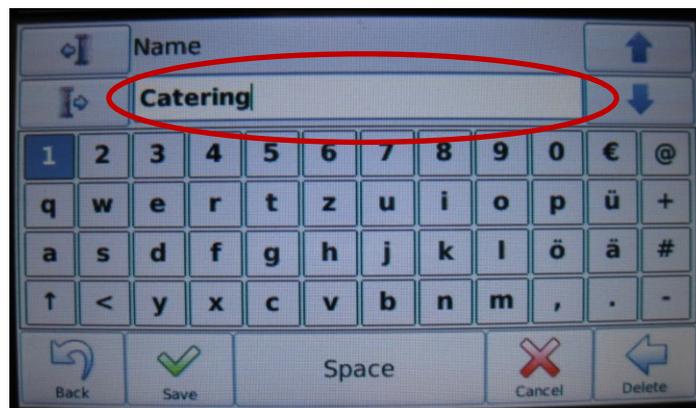


- The screen page for the respective serving time sequential program appears in the display.



- Tap the 'Name' button.

- The 'Name' dialog box appears in the display together with a keypad.



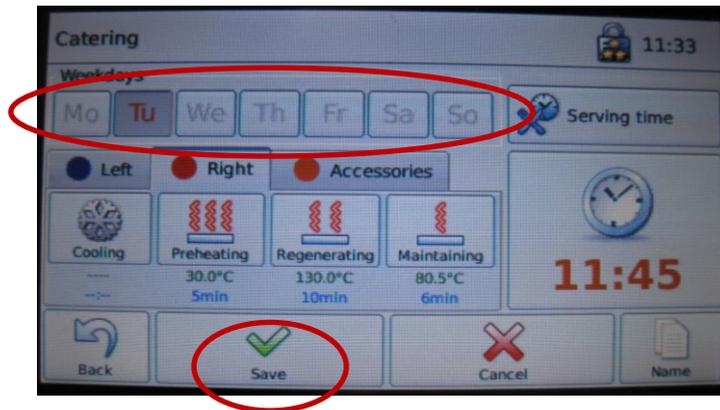
- Type in the name of the serving time sequential program.
- Tap the 'Save' key.

### Weekday for the serving time sequential program

- Tap the buttons for the weekdays on which the serving time sequential program should be executed and hold for approx. 5 seconds. You can also create groups, for example Monday to Friday.

■ Activated weekdays appear dark.

- Tap 'Save'.

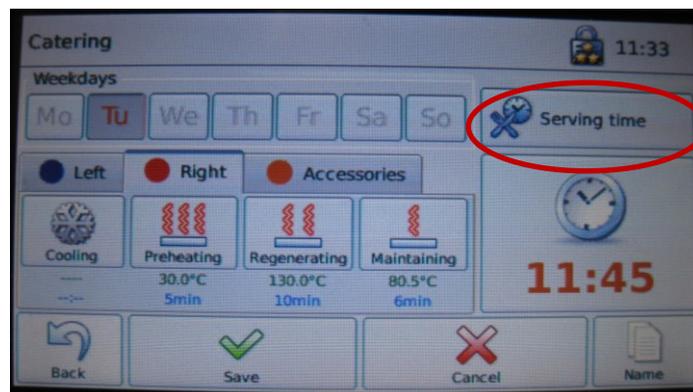


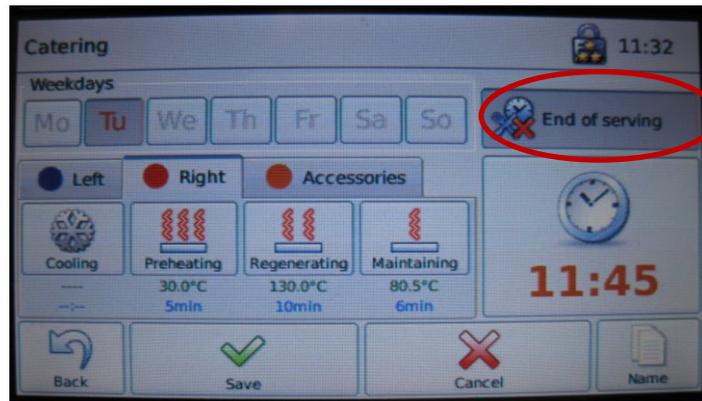
### Define serving time or end of serving for the serving time sequential program

The serving time is the time at which food distribution begins. End of serving means the time at which food distribution ends.

- Take account of the times for extraction, 400 seconds or approx. 7 minutes, when defining the serving time/end of serving.
- Tap the 'Serving time' option button.

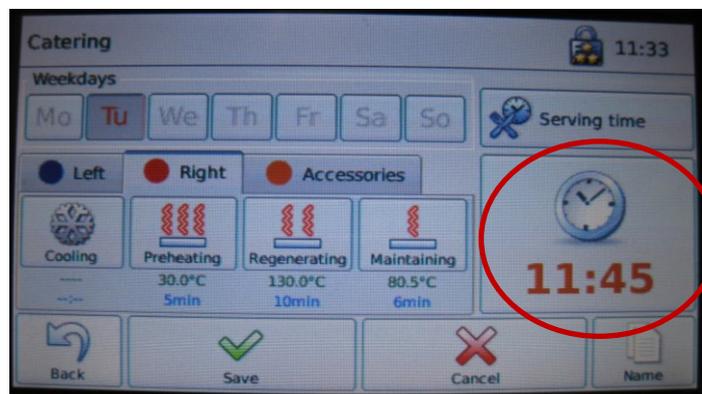
■ The display changes to 'End of serving'.





➤ Tap 'Save'.

➤ Tap the button with the clock.



■ The dialog box for entering the serving time or end of serving appears.



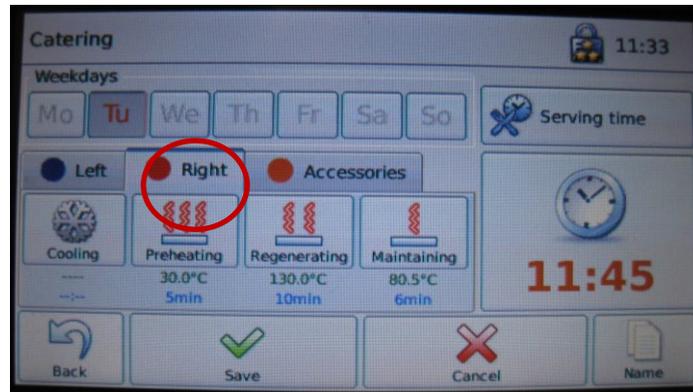
➤ Set the time using the **slider** or the **+ - keys**.

➤ Tap 'Save'.

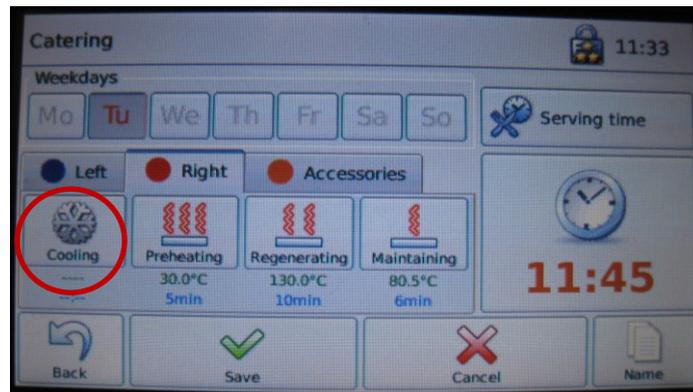
■ The serving time sequential program is started so that the the entered serving time or end of serving is reached.

### Settings for the compartments on the left or right hand side of the Regio Station

- Tap the 'Left' or 'Right' tab.
  - The Left or Right tab appears.
  - Depending on the configuration of the Regio Station the symbol 'Refrigerate', 'Preheat', 'Regenerate' or 'Keep warm' appears.



- Tap the relevant symbol and hold it for approx. 5 seconds.
  - Settings can be changed according to the configuration of the appliance. For example, you can set the time up to which food should be refrigerated, as well as the refrigeration temperature.

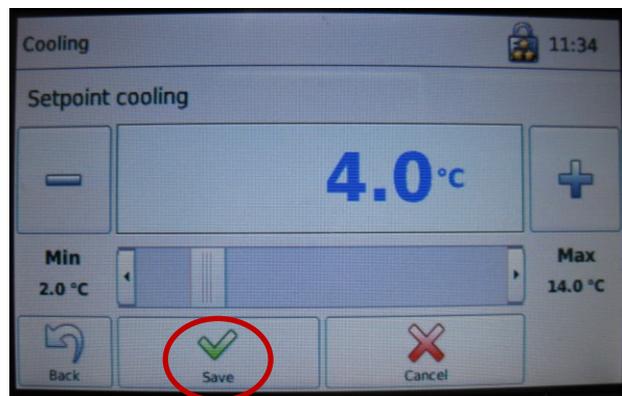


### Set temperature and time

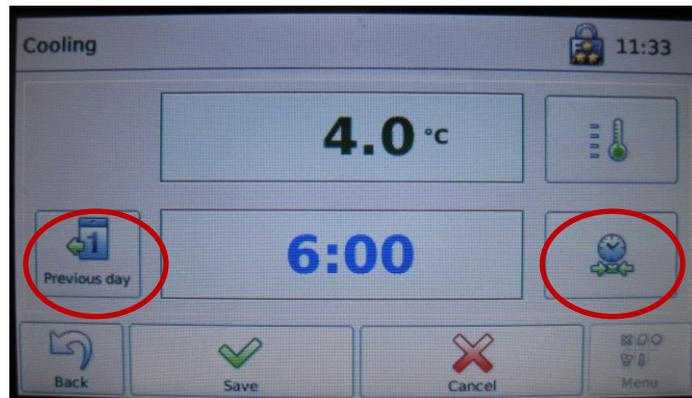
- Tap the 'Thermometer' symbol to set the temperature.



- Set the temperature using the **slider** or the **+ - keys**.
- Tap **'Save'**.

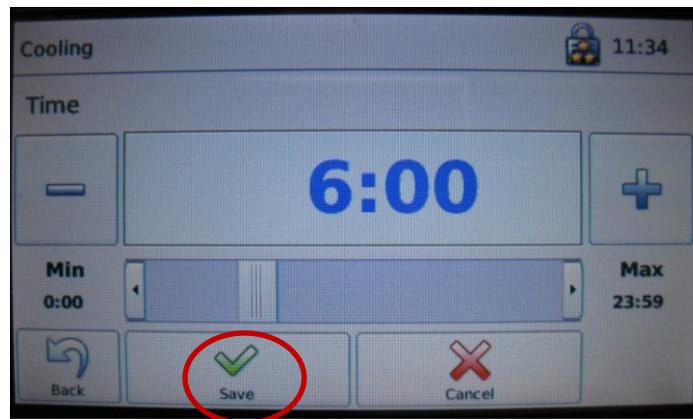
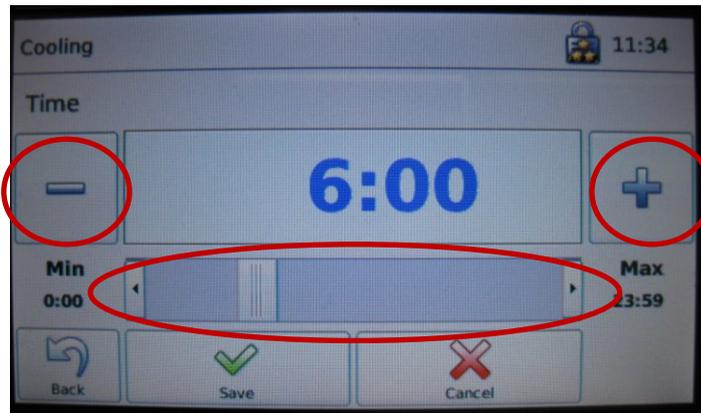


- Tap the **'Clock'** symbol to set the time.



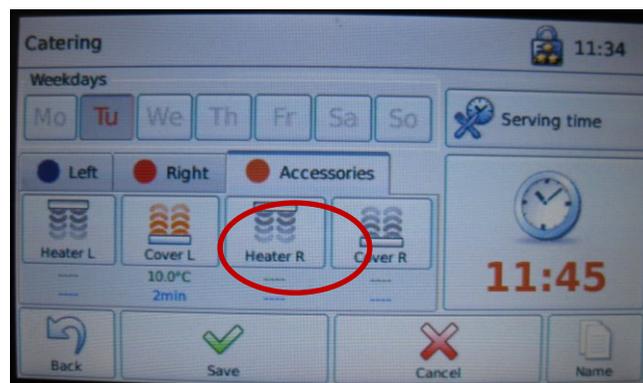
- If you wish to activate the refrigerated compartment on the previous day, for example at 18:00, set the time accordingly. Tap the **'Previous day'** button.
- Set the time using the **slider** or the **+ - keys**.
  - The refrigerated compartmentswitches on at 18:00 on the day before the selected weekdays.

- Tap 'Save'.
  - The value is saved.

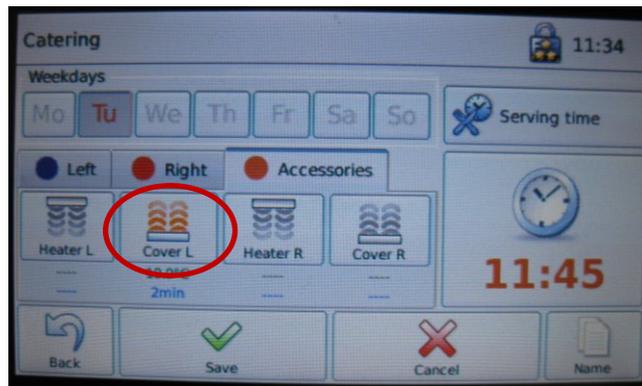


### Settings for accessories

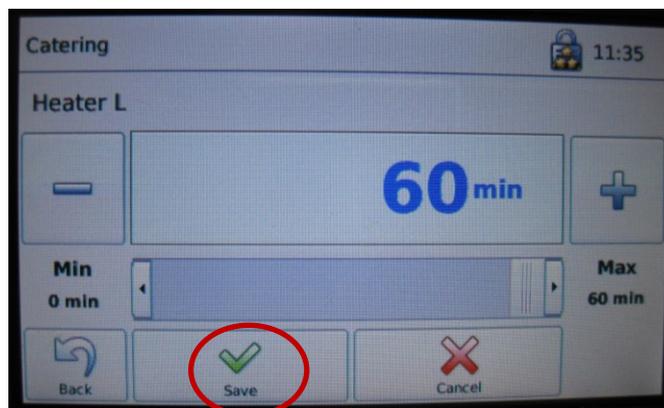
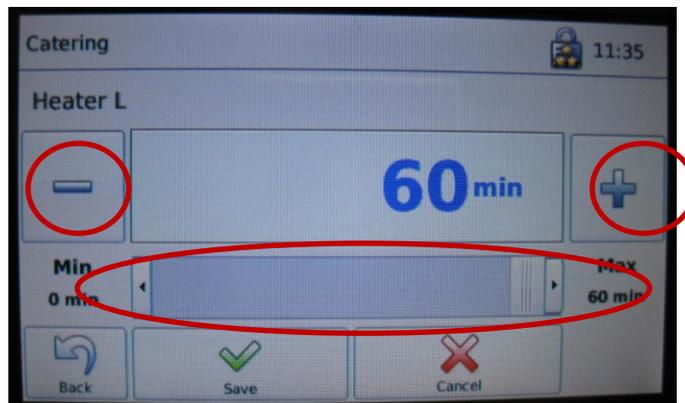
- Tap the tab with the 'Accessories' symbol.
  - The tab for the accessory settings appears.



- Tap the symbol for the respective accessory and hold for approx. 5 seconds.



- Set the desired lead time.



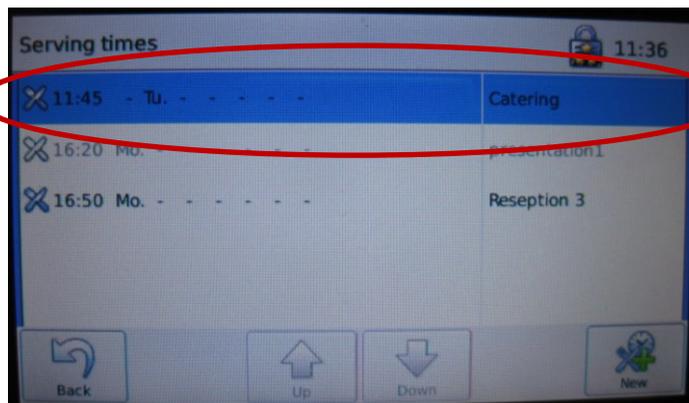
- The selected accessory starts at the entered number of minutes before the serving time.
- Tap 'Save'.
  - The set values are shown in the display below the symbol for the respective accessory.

### 8.3.2 Serving time sequential program activation

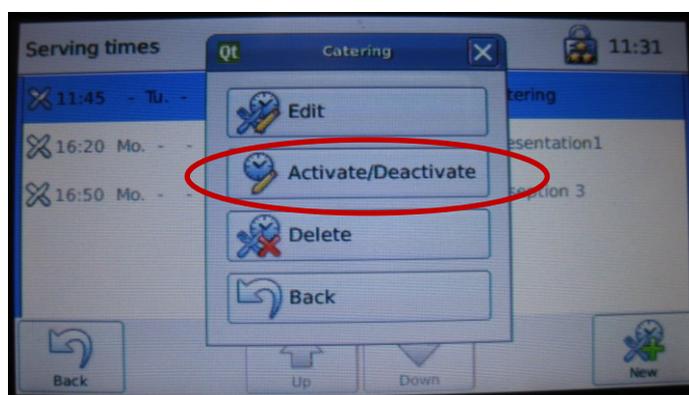
Several serving time sequential programs can be created for the same serving time. Therefore one program must be activated, and the others deactivated.



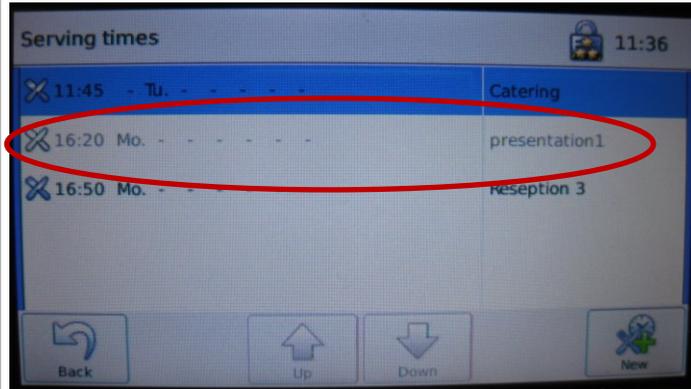
- Tap the 'Serving times' symbol.



- Tap the button for the serving time sequential program that you wish to activate or deactivate.
  - The selection field for possible actions appears in the display.



- Tap 'Activate/Deactivate'.



Deactivated serving time sequential programs are shown in light grey.

## 8.4 Users, user rights and password protection

Certain functions may only be executed by persons with the relevant qualifications and authorisations. Each user must therefore log into the Regio Station. Access for the respective user is password-protected.

There are 4 password levels.

- Level 1: Administrator symbol
- Level 2: Head chef symbol - padlock with 3 stars
- Level 3: Work supervisor symbol - padlock with 2 stars
- Level 4: User symbol - padlock without stars

The relevant holder of the higher password level defines the rights for the lower password level.

The users and their rights are managed in the user administration menu.

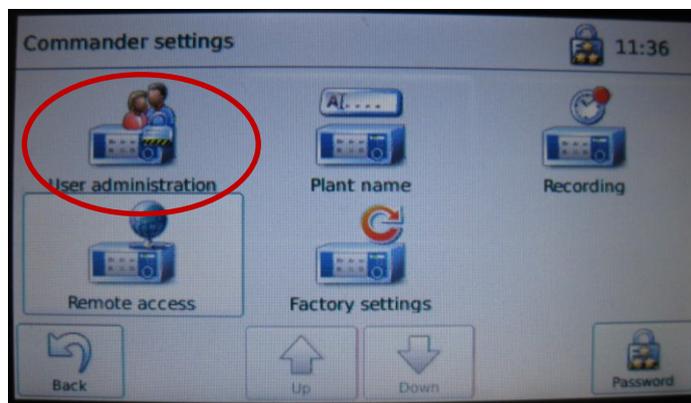
**How to access the user administration menu:**



➤ Tap the 'Settings' symbol.



- Tap the '**Commander**' symbol.



- Tap the '**User administration**' symbol.

### 8.4.1 Define the password for a user

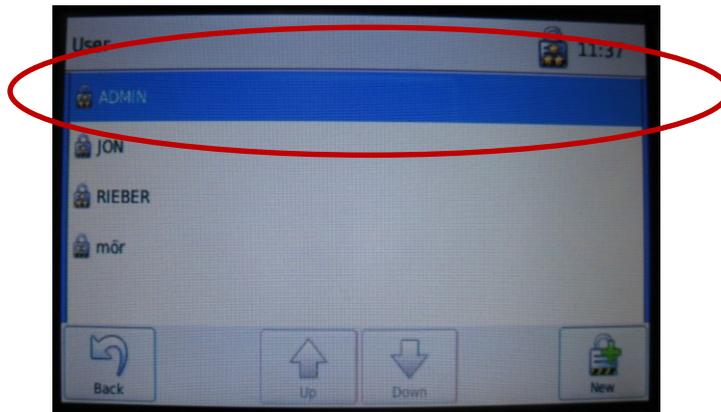
---

- The '**User administration**' screen is displayed.



- Tap the '**User**' symbol.

- The entered users are shown in the display.



- Tap the button for the user whose password you wish to change.

- The selection field for possible actions appears in the display.



- Tap 'Change password'.

- The 'New password' dialog box appears.



- Enter the new password.

- Tap 'Save'.



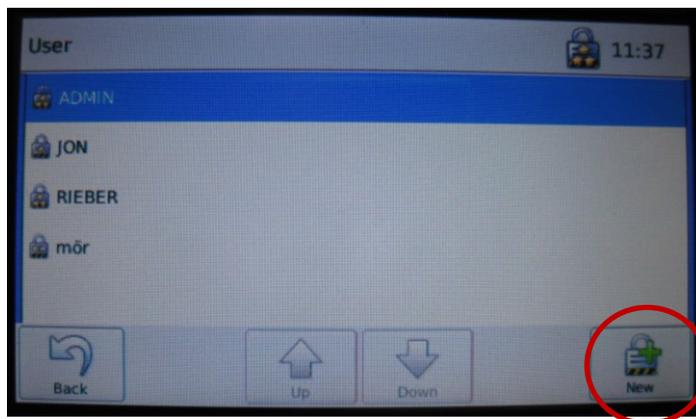
See 'Operator's duties', page 7

### 8.4.2 Enter a new user

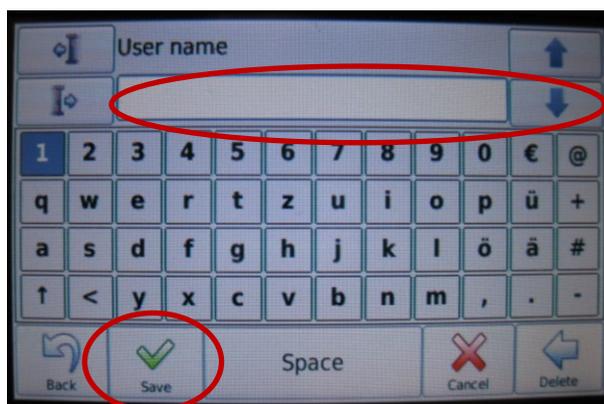
---



- Tap the 'User' symbol.
  - The entered users are shown in the display.



- Tap the button with the padlock.
  - The "User name" dialog box appears.



- Enter the name of the new user.
- Tap 'Save'.

### 8.4.3 Delete a user



- Tap the **'User'** symbol.
  - The entered users are shown in the display.



- Tap the **'Delete user'** button.
  - The user is deleted immediately.



#### User tip

If the ADMIN (Administrator) is deleted, customer service will have no access if a user's password is missing.

- ▶ Never delete the 'ADMIN' (Administrator), to ensure that access to the Commander is preserved.

### 8.4.4 Define or change password level for individual users

---



- Tap the **'User'** symbol.
  - The selection field for possible actions appears in the display.



- Tap **'Change rights'**.
  - The screen page for assigning the password level for the user appears.



- Tap the option field for the respective password level.
- Tap **'Save'**.

### 8.4.5 Define or change rights for password levels



- Tap the 'Rights' symbol.
- | The **Rights** dialog box appears in the display



- Tap the **User** option field, to display the rights for the various password levels.
- Tap the option fields with the red cross or the green tick, to assign the individual rights for **Display** and **Change**.
- Tap 'Save'.

If you wish to exit the screen page without saving:

- Tap 'Cancel'.

### 8.4.6 Set auto logout

To prevent access to the Regio Station control by unauthorised persons, each logged-in user is logged out after a certain period of time. The factory setting is 0.

---



- Tap the **'Settings'** symbol.



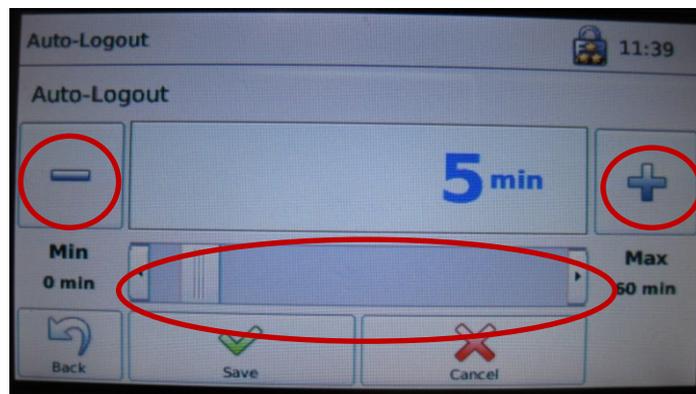
- Tap the **'Commander'** symbol.



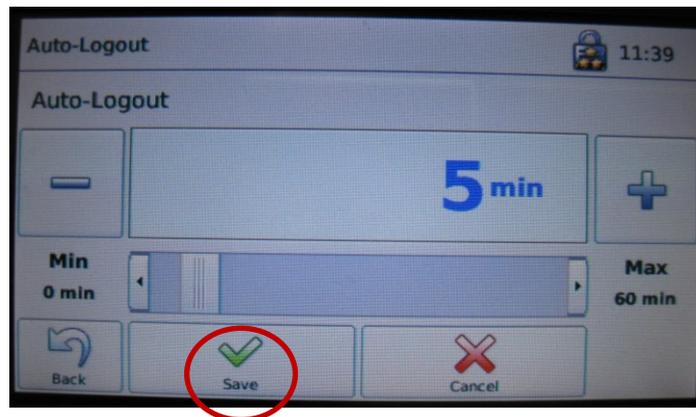
- Tap the **'User administration'** symbol'.



- Tap the 'Auto logout' symbol.



- Using the + - keys or the slider, set the time after which a logged-on user will be automatically logged out.



- Tap 'Save'.

## 8.5 Transfer recipes or history to the PC

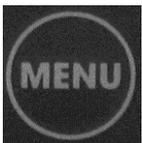
---

### USB interface

Parameters and measuring data can be transferred via USB stick.



- Open the flap on the left of the touch screen.
- Connect the Regio Station to the data carrier by means of the USB interface.



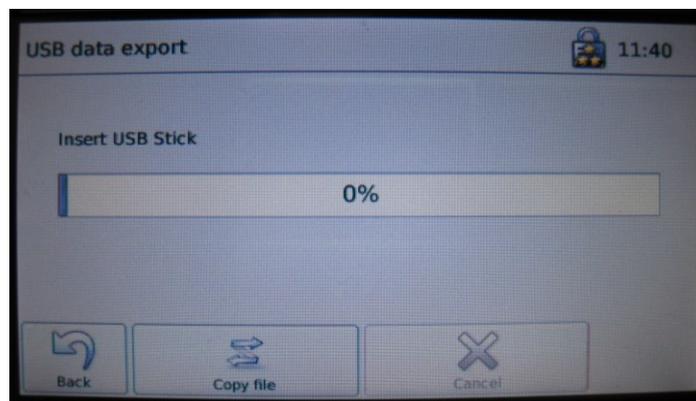
- Tap the 'Data transfer symbol'.

- The 'USB Export/Import' screen page appears.



- Tap the symbol for the desired data transfer.

- The message box for the data transfer progress bar appears.



- Wait until the progress bar shows 100%.

## 8.6 Define recording intervals



- Tap the Settings symbol.



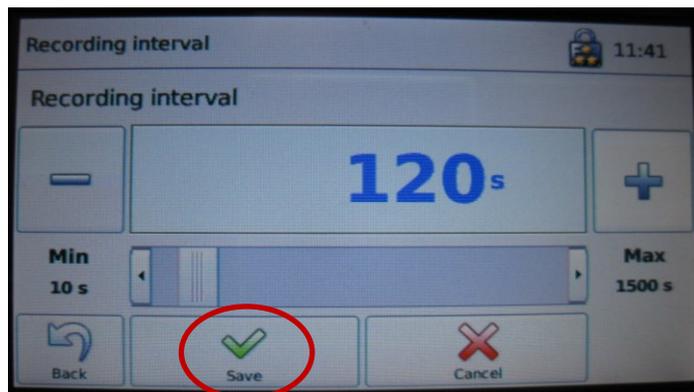
- Tap the 'Commander' symbol.



- Tap the 'Recording' symbol.



- The 'Recording interval' dialog box appears.



- Set the time using the **slider** or the **+ - keys**.
- Tap 'Save'.

## 8.7 Change the display settings

### 8.7.1 Set brightness

You can set the display brightness for normal mode and for power-saving mode.

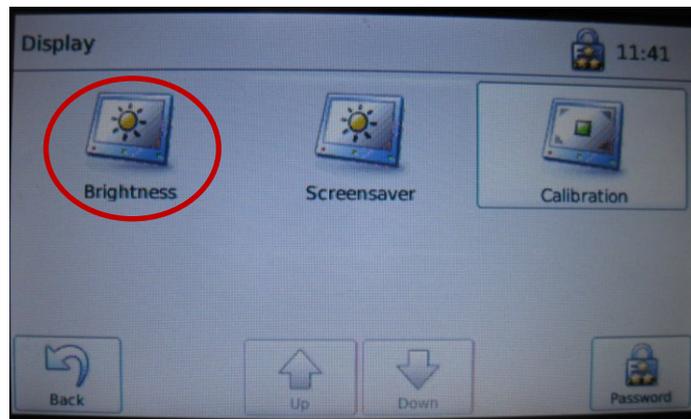


➤ Tap the **'Settings'** symbol.



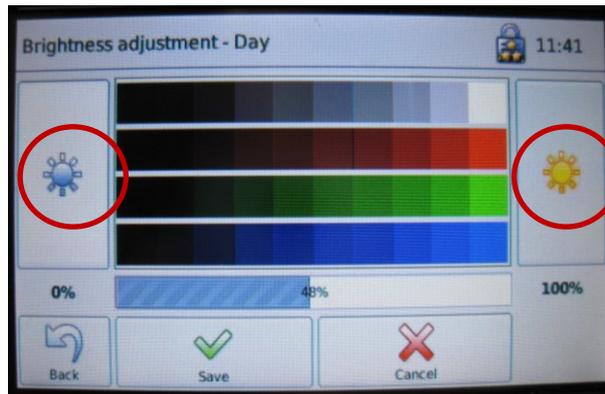
➤ Tap the **'Screen'** symbol.

#### Set brightness for normal mode



➤ Tap the **'Brightness'** symbol.

- The 'Daytime brightness setting' dialog box appears.



- Tap the yellow or blue sun symbol and hold it until the desired value is reached.
- Tap 'Save'.

### Brightness during power-saving mode

The time is adjustable. When the appliance is delivered, the set time is '0'.



- Tap the 'Settings' symbol.

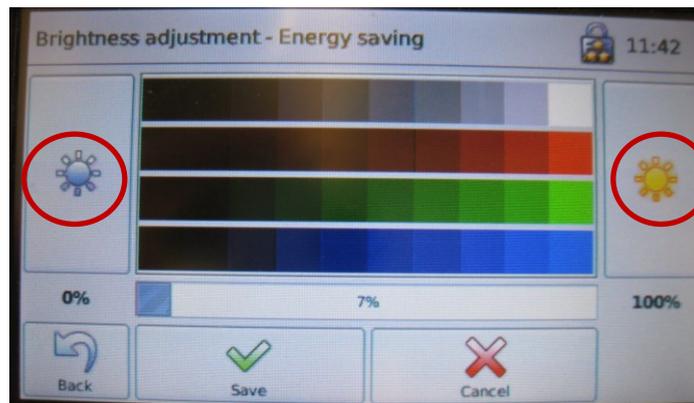


- Tap the 'Screen' symbol.



- Tap the 'Screensaver' symbol.

- The 'Power-saving mode brightness setting' dialog box appears.



- Tap the yellow or blue **sun** symbol and hold it until the desired value is reached.
  - Tap '**Save**'.
-

### 8.7.2 How to calibrate the display

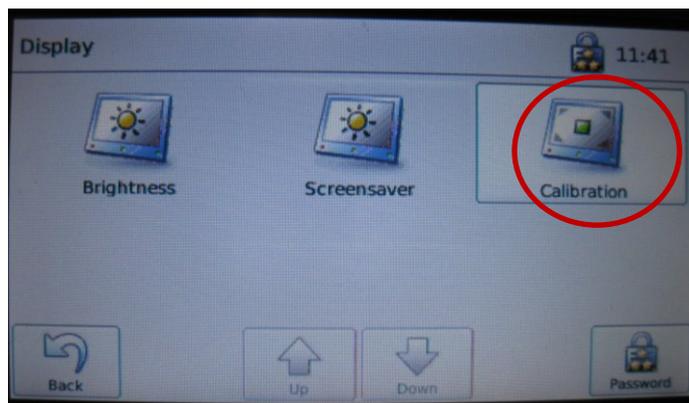
If you have the impression that the buttons do not react to your entries as expected, you can recalibrate the display.



- Tap the **'Settings'** symbol.

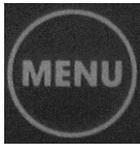


- Tap the **'Screen'** symbol.



- Tap the **'Calibration'** symbol.
  - The **'Touch screen calibration'** dialog box appears.
  - First of all a cross appears in the top left hand corner, then in the bottom left corner, bottom right corner, top right corner and in the centre of the screen, in succession.
- Tap the displayed cross as precisely as possible.
  - The settings are saved.

## 8.8 Enter name of Regio Station



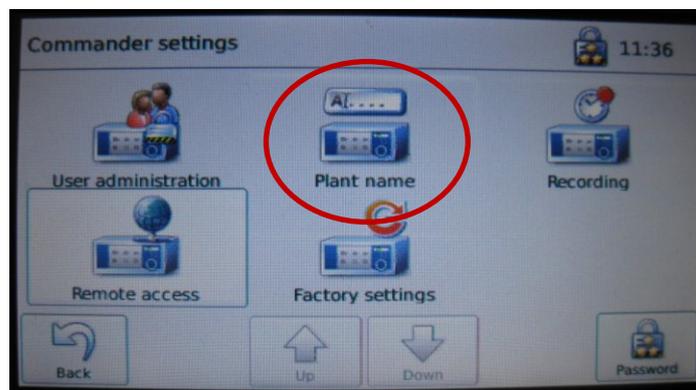
- Tap the 'Settings' symbol.



- Tap the 'Commander' symbol.



- Tap the 'Appliance name symbol'.



- Type the name in, for example 'Station 5'.

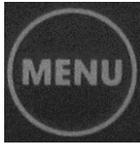


- Tap 'Save'.
  - The name is displayed in the status bar at the top left.



## 8.9 Reset to factory setting

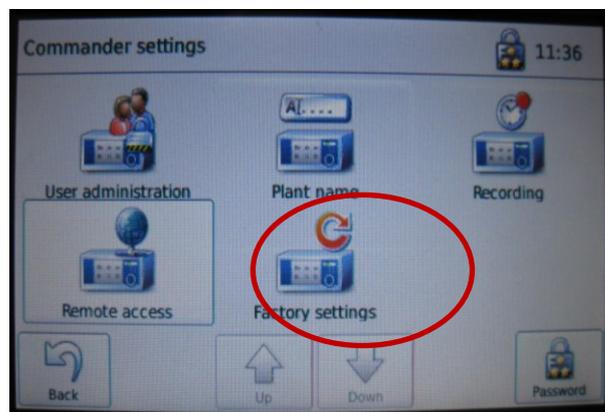
Intended for customer service and technicians.



➤ Tap the **'Settings'** symbol.



➤ Tap the **'Commander'** symbol.



➤ Tap the **'Factory setting'** symbol.

### 8.10 Change values in the control parameters

---

This menu can only be used by the Regio Station Administrator.

Each Regio Station has a parameter set.

J = Pre-defined parameter sets, J1 = Type 1, J5 = Type 5, J7 = Type 7

When replacing the control (Commander) after a fault, the relevant parameter set must be loaded.  
Enter J1 — J13 according to type.

---



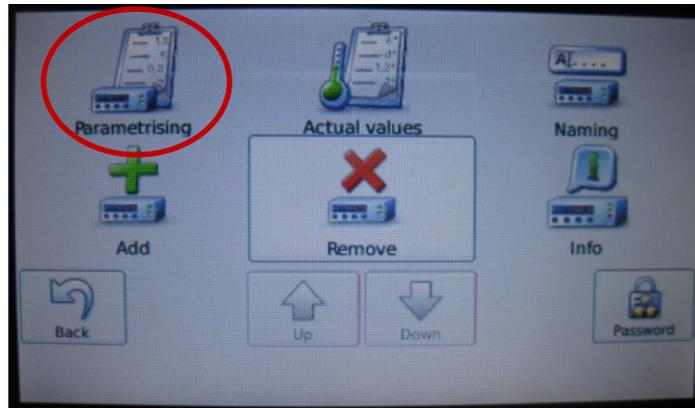
- Tap the '**Settings**' symbol.
- 



- Tap the '**Control**' symbol.
  - The '**Controller**' screen page appears.
-

How to change the control parameters

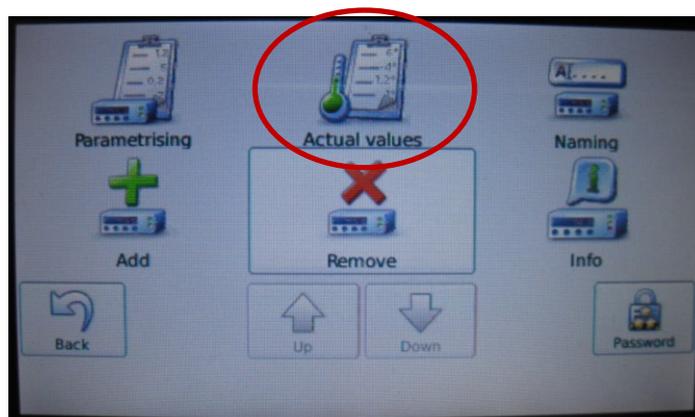
- Tap the **'Control'** symbol on the **'Settings'** screen page
- The **'Controller'** screen page appears.



- Tap the **'Parameterise'** symbol.
- The **'Select controller'** menu appears.
- Tap the button for the relevant controller.
- A progress bar appears briefly.
- The dialog box for changing the individual parameters appears.
- To transfer the values to the control parameters (parameter set), disconnect and then reconnect the electrical connector.
  - The commander will load the current parameter set, for example type 5.

How to change the actual values of the control

- Tap the **'Control'** symbol on the **'Settings'** screen page.
- The **'Controller'** screen page appears.



- Tap the **'Actual values'** symbol.
  - The **'Actual values'** dialog box appears.
- Tap the button for the relevant controller.
  - The **'Actual values'** are displayed, for example for the regeneration compartment, individual sensors ..

## 8.11 Call up information on the software

---



➤ Tap the **'Information'** symbol.

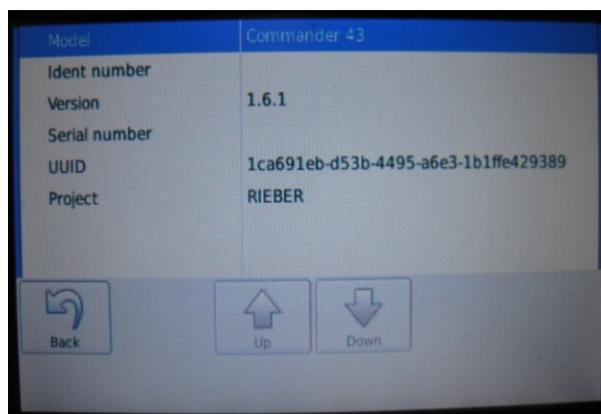
---



➤ Tap the **'Software'** symbol.

---

■ The software information is displayed.



## 9 Cleaning, Maintenance and Care

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

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

#### 9.1.1 Avoid dangers due to hot parts or areas



#### **WARNING**

There is a risk of burning one's hands and arms on the hot surfaces of the housing, door, heater etc.



- ▶ Wear protective gloves.
- ▶ Allow the appliance to cool down.

#### 9.1.2 Avoid dangers due to electricity



#### **WARNING**

Danger of electric shock. Danger of death.

- ▶ Always disconnect the mains connection before cleaning.
- ▶ Protect the appliance from moisture. Never direct a jet of water at electrical components such as heater, control panel 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.
- ▶ Electrical appliances operated under harsh conditions should be inspected. Have the appliance inspected by a qualified electrician **at least once every 6 months**<sup>1</sup>.

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

### 9.1.3 Choose the correct cleaning method



**NOTE**

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

- ▶ For example, note: "Not dishwasher safe" or "Do not clean with high-pressure cleaning equipment".
- ▶ 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 commercially available cleaning agents; do not make 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.
- ▶ Comply with instructions according to product identification.

## 9.2 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 **mild detergent diluted in hot water**. After cleaning, rub surfaces dry with a **soft cloth**.

#### # Mechanical cleaners for stainless steel

Cleaning agent	Suitable	Unsuitable
Brush products	Brushing with natural, plastic or stainless steel brushes. Do not use on colour-lacquered stainless steel surfaces!	Brushing with unalloyed steel wire brushes. Brushing with grit brushes. Plastic brushes which contain abrasive grains.
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.	Abrasive fleece. Mainly produced in the colours green, blue, red, dark brown, black (dark brown and black fleece are the most aggressive).

Cleaning agent	Suitable	Unsuitable
Steel wool	Only if the steel wool comprises stainless steel. Do not use on colour-lacquered stainless steel surfaces!	Normal steel wool must <b>not</b> be used, as extraneous rust will form due to abrasion.
Sandpaper	Conditionally suitable with a fineness above grain 400. Do not use on colour-lacquered stainless steel surfaces!	With a fineness up to grain 400.
Other	Natural leather (chamois), synthetic leather, synthetic fleece, sponges, sponge cloths, whiting, kieselguhr (diatomaceous earth), magnesia, magnesium carbonate, Vienna chalk, jeweller's rouge. Check whether these can be used on colour-lacquered stainless steel surfaces!	Carborundum (silicon carbide), corundum, emery, quartz, feldspar, pumice.

#### # 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).
Abrasive alkaline cleaners	For all heavy grease stains and deposits of mineral substances (soot, rust, light spots of hard water). To be effective, the cleaners must be harder than the dirt. To avoid damaging the surface, they must be softer than stainless steel.
Solvent cleaners	Depending on the type, particularly good for the removal of grease, oil, wax, tar, adhesives, paints and lacquers.
Abrasive-free emulsion cleaners	Particularly for heavy grease stains, wax, tar, paints. Better than abrasive-free alkaline cleaners, but worse than solvent cleaners.
Abrasive emulsion cleaners	Like abrasive alkaline cleaners, but better cleaning action for grease stains and tar.
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).

Cleaning agent	Areas of application
Chlorinated cleaners	Have a cleaning and disinfecting action. Long-term exposure to high concentrations can cause damage to the material. The pH value must not fall below 8, as otherwise hypochlorous acid will form (damaging). Hydrogen chloride (hypochloric acid) may also be released. These should not be used on account of the <b>risk of pitting corrosion</b> .
Acidic cleaners	Remove dirt such as lime scale, rust deposits, grease-bound pigment dirt and lighter grease stains. Cleaning agents must be free of halogens (chloride and fluoride ions), i.e. they must not contain any hydrochloric or hydrofluoric acid. Such acids have a damaging effect on the surface. <b>Check whether these can be used on colour-lacquered stainless steel surfaces!</b>
Foam-rich cleaning agents for high-pressure cleaners	The formation of foam prevents the cleaning agent from running down the wall, thus extending its contact time.
Agents which combine cleaning and preservation	This is only recommended for the removal of <b>light dirt</b> . The preservation protects the stainless steel surfaces from flash rust and other damaging foreign substances. Streaks can form on coloured stainless steel, affecting the appearance. Check whether these can be used on colour-lacquered stainless steel surfaces!



### User tip

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

## 9.3 Clean and service plastic parts

---



### NOTE

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**.

## 9.4 Cleaning the control panel and touch screen

---



### ATTENTION

Incorrect cleaning can cause damage to the surface. Moisture can penetrate the housing and damage the control. Disinfectants can damage the touch screen. Aggressive cleaners can cause irreparable damage to the touch screen and seal.

- ▶ Clean the touch screen with a **lint-free cloth with the appliance electrically switched off**. Microfibre cloths, special cleaning cloths for touch screens or wipes for spectacles are ideal.
- ▶ Wipe over the touch screen with light, circular movements. Do not exert any pressure.
- ▶ Wipe with a slightly damp cloth if necessary.

## 9.5 Cleaning the door seal

---

The door seal is removable.

- **ATTENTION!**  
Door seal may not be cleaned with oven spray. The oven spray can destroy the door seal.
- Clean soiled seals. A **hot, mild** dishwashing detergent solution is suitable for cleaning. After cleaning, rub surfaces dry with a **soft cloth**.

## 9.6 Clean casters

---



### NOTE

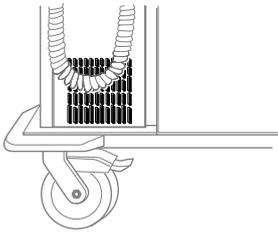
Cleaning the casters incorrectly can damage them. Never clean the casters with a steam-jet blower, as this may cause lubricating grease to escape from the wheel bearings, for example.

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

## 9.7 Clean the ventilation grille

---

Detail



### 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).
- 

## 9.8 Defrost the refrigeration compartment

---



### User tip

The appliance may ice up.

- ▶ Defrost the appliance when it has iced up.
- ▶ After that, clean it.

### NOTE

Refrigeration/regeneration compartment is not suitable for the permanent storage of food. For example, the refrigeration/regeneration compartment should only operate in chilling mode for around 18 hours out of 24. A chilling phase should always be followed by a regeneration phase, so that condensation can evaporate.

## 9.9 Have coolant filling level checked

---



### User tip

The chilling / refrigeration device may lose refrigerant. The loss of refrigerant may cause a reduced cooling performance and even material damage.

- ▶ The manufacturer recommends yearly inspection by a refrigeration expert.

### **9.10 Disinfect the appliance as required**

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- Please clarify this with your hygiene officer.

### **9.11 Keep ready for next use in dry condition**

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

**10 Malfunctions/Service**



**⚠ WARNING**

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.
- ▶ Handling refrigerant is only permitted by a refrigeration expert.

➤ **⚠ CAUTION**

Incorrect handling of refrigerants can cause eye irritation or cardiovascular complaints. Work on the cooling unit should only be carried out by authorised skilled personnel like a refrigeration specialist or a member of Rieber Customer Service.

Any repairs during warranty period may only be performed by manufacturer’s service department of Rieber. 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. Certain repairs may only be carried out by the Rieber service department.

<b>Fault</b>	<b>Possible cause</b>	<b>Rectification</b>
Display does not illuminate	Appliance not connected correctly No power supply	<ul style="list-style-type: none"> <li>➤ Inspect electrical connection.</li> <li>➤ Inspect existing electrical fuse.</li> <li># Operating staff</li> </ul>
	Electrical connector / electrical cable defective	<ul style="list-style-type: none"> <li>➤ Disconnect connecting plug and lock appliance. Repair</li> <li># Qualified electrician</li> </ul>
Insufficient cooling	SET temperature incorrectly set	<ul style="list-style-type: none"> <li>➤ Inspect</li> <li># Operating staff</li> </ul>
	Appliance was transported improperly	<ul style="list-style-type: none"> <li>➤ Turn the unit off. Wait for approx. one hour. Turn it on again.</li> <li># Operating staff</li> </ul>
	Food not pre-chilled sufficiently	<ul style="list-style-type: none"> <li>➤ Inspect</li> <li># Operating staff</li> </ul>
	Appliance was filled with warm or insufficiently pre-chilled food	<ul style="list-style-type: none"> <li>➤ Fill Regio Station correctly.</li> <li># Operating staff</li> </ul>

Fault	Possible cause	Rectification
	Not enough coolant in appliance	<ul style="list-style-type: none"> <li>➤ Repair. Top up coolant.</li> <li># Refrigeration expert</li> <li># Rieber Service or authorized partner</li> </ul>
Light/heat spots defective	Defective	<ul style="list-style-type: none"> <li>➤ Repair</li> <li># Qualified electrician</li> </ul>
Caster defective	Wear, damage	<ul style="list-style-type: none"> <li>➤ Replace</li> <li># Mechanical expert</li> </ul>
Error message, automatic sequence interrupted	Defective	<ul style="list-style-type: none"> <li>➤ Repair</li> <li># Rieber Service or authorized partner</li> </ul>
	Power supply interruption of more than 10 minutes	<ul style="list-style-type: none"> <li>➤ Enter password and new serving time</li> <li># Operating staff</li> </ul>  <a href="#">Page 42</a>
Keypad commands are not accepted correctly, incorrect letters appear during entry	Screen incorrectly set	<ul style="list-style-type: none"> <li>➤ Calibrate screen</li> <li># Operating personnel with level 2 authorisation</li> </ul>

### Customer service, spare parts



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



### IMPORTANT

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

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

### Disposing of the device



Your device is made of high-quality materials that can be re-used or recycled. For disposal, disconnect the appliance from the mains supply. Unplug the mains plug. Cut off the cable directly at the casing. Dispose of this appliance properly via your local disposal facility.

-  **WARNING!** 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. Destroy the door lock.

## 11 Warranty and Liability

Manufacturer liability and warranty shall no longer apply if

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



*See chapter 'Purpose', page 14*

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

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

The following wearing parts are not included in the warranty:

- Caster, caster with parking brake, corner guard

## 12 Excerpt from EC Declarations of Conformity

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

Rieber GmbH & Co. KG hereby declares that the products

- Regio Station Type 1, Type 2, Type 3, Type 4, Type 5, Type 6, Type 7, Type 8, Type 9, Type 10, Type 11, Type 12, Type 13

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

### **EC Declaration of Conformity in accordance with the European Directive on Electromagnetic Compatibility 2014/30/EU.**

Rieber GmbH & Co. KG hereby declares that the products

- Regio Station Type 1, Type 2, Type 3, Type 4, Type 5, Type 6, Type 7, Type 8, Type 9, Type 10, Type 11, Type 12, Type 13

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

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

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