

DE	Kompaktanleitung Zubringerwagen, beheizt	ES	Instrucciones abreviadas Carro transportador, con calentamiento
EN	Compact operating instructions Delivery cart, heated	NL	Beknopte handleiding Aanvoerwagen, verwarmd
FR	Notice compacte Chariot chauffé	IT	Istruzioni per l'uso succinte Carrello termico portavivande, con riscaldamento

ZUB-1
(88160101)

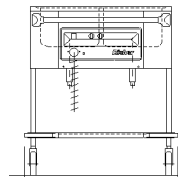
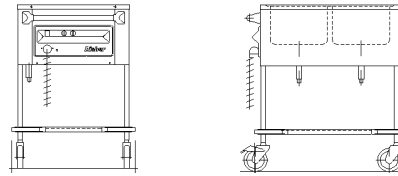
ZUB-2
(88160201)

ZUB-2GL
(88160203)

ZUB-3
(88160301)

ZUB-3GL
(88160303)

ZUB-4
(88160401)



Seite 2 - 3

DE

Achtung!

Diese Kompaktanleitung enthält wichtige Hinweise für den Gebrauch des Geräts.

page 4 – 5

EN

Attention!

These compact operating instructions contain important information about using the unit.

page 6 - 7

FR

Attention!

Cette notice abrégée contient des remarques importantes quant à l'utilisation de l'appareil.

página 8 - 9

ES

¡Atención!

Estas instrucciones abreviadas contienen información importante relativa al uso del aparato.

pagina 10 - 11

NL

Wees voorzichtig!

Deze beknopte handleiding bevat belangrijke aanwijzingen voor het gebruik van het toestel.

pagina 12 - 13

IT

Attenzione!

Queste istruzioni succinte contengono importanti avvertenze per l'uso dell'apparecchio.

1. Liability and warranty

The current valid terms and conditions of sales and delivery of the company Rieber GmbH & Co. KG will apply to all warranty claims made to the manufacturer. The terms and conditions of sales and delivery which are valid on the invoice date shall apply.

Excluded from the warranty are:

All fitted parts which by their very nature are subject to wear and tear and/or mechanical wear (e.g.: power cable, tires, corner bumpers).

2. Compact operating instructions

The compact operating instructions must always be legible and available in full where the unit is used. Steps must be taken to ensure that all persons that work with the unit can refer to the compact operating instructions at all times.

3. Maintenance/servicing

Repair work may only be performed **by Service**.

In case of malfunctions, please notify the **Rieber – customer service stating the unit type and unit number (see type label)**. Only use **original spare parts, original accessories**.

Recommended maintenance: annually for normal operation.

4. Technical data

Type/model	ZUB-1	ZUB-2	ZUB-2GL	ZUB-3	ZUB-3GL	ZUB-4
Length in mm	758	858	816	1227	1185	1562
Width in mm	475	675	717	675	717	675
Height in mm	900	900	900	900	900	900
Empty weight in kg:	22	33	33	44	44	55
Electrical data						
1 N AC 230 V 50 Hz, 16 A Protection class IP 43 Spiral cable 2.5 m long with earthed plug, 230 V						
Total connected load in kW	0.765	1.530	1.530	2.295	2.295	3.060

5. Important information

Electrical connections on site must correspond with the details on the type label of the unit.

Before starting, check the unit, plug and electrical cable for visible damage – the unit may only be operated when it is fully functional.

Never heat a heated well which has no water.

Always close the ball drainage cock before filling with water (filling level 20 mm).

Position the unit horizontally, securely and stably. The mains plug must be accessible at all times in order to be able to disconnect the unit from the mains supply in an emergency. Never pull on a spiral cable.

Ambient temperature: Max. + 40 °C, min. +2 °C.

Mobile units: Activate brakes on mobile units. Push using the pushing handle. Do not allow the unit to roll away in an uncontrolled manner. Do not carry units; do not lift using the pushing handle.

Cleaning: after each use. Before cleaning, disconnect the unit from the mains supply and allow heated unit to cool down. Do not use high-pressure cleaners.

Do not use any cleaning agents that contain sand, soda or acids.

Food temperature: Comply with temperatures as defined by HACCP. Observe the maximum time that food may be kept warm as defined by HACCP (2 hours). The temperature of the food may not be allowed to drop below +65 °C.

Food should be placed in the unit at a temperature of at least +85 °C.

Subject to technical changes !

Figures, function steps and technical data may change slightly due to continuous further developments.

6. Function

The delivery cart is designed for in-house transportation and distribution of food.

Heated well(s), insulated, electrically heated (wet heating), seamlessly welded into the top.

The heated well(s) is/are deep-drawn, suitable for holding 1 GN container of max. size GN 1/1, 200 mm deep, with heated well installed below, with tubular heating elements, each 765 W/ 230 V.

Each heated well is fitted with a ball drainage cock ½ “, outlet at the bottom.

The number of heated wells 1 – 4 depends on model.

Cart with 1 pushing handle.

Switch panel with 1 thermostat, can be regulated from +30 to +110 °C, per heated well.

Sub-structure: Open tubular frame, with stainless steel shelf and impact protection consisting of 4 corner bumpers.

2 swivel casters and 2 swivel casters with brake.

7. Commissioning, cleaning, trouble-shooting, decommissioning

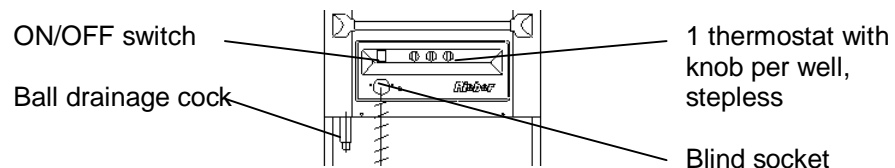
Commissioning for the first time:

- Clean unit thoroughly (see chapter “Cleaning”)
- Check that the thermostat is in good working order (if it clicks when turned, it is intact). Check that the ON/OFF switch and the drainage cock are in good working order.
- Close the drainage cock (toggle position horizontal)
- Fill the heated well(s) with water to a level of 20 mm (approx. 2 litres respectively); the containers should not float
- Connect the earthed plug to the earthed socket provided on site
- Press ON/OFF switch → Green control lamp lights up → Unit is switched on
- Heat up unit (when empty) at the maximum temperature approx. 2 times for 30 minutes.

Operation

- Hang in the Gastronorm containers from the top
- Use the knob on the thermostat to set the required temperature for each heated well
- After a longer operational period, check the level of water in the heated well (20 mm) and if necessary refill.

Switches/display



Cleaning

- Activate brakes on the casters
- Disconnect mains supply plug
- Open ball drainage cock (toggle position vertical) and empty water into a bucket provided on site
- Clean and rinse the well
- Close the ball drainage cock again
- If necessary, pre-treat heavily soiled areas
- Clean the outside of the unit with a damp cloth
- Allow cart to completely dry off



Close / open the drainage cock

Warning!

Wipe the switch panel with a damp cloth. No damp may be allowed to penetrate the switch panel. Dry the plug off after cleaning.

Toggle position vertical: Drainage cock open.

Toggle position horizontal: Drainage cock closed.

Warning! Only open the drainage cock to empty the water.

Decommissioning

- Press ON/OFF switch → Control lamp will extinguish → Unit is switched off
- Disconnect the mains plug and insert into blind socket to prevent damage to the spiral cable.
- Empty water into a bucket provided on site by opening the drainage cock.
Warning! Allow water to cool down before emptying, otherwise there is a danger of scalding from the hot water.
- Close the drainage cock

Spare parts

Please refer to the Rieber-Online Store at <http://shop.rieber.de> for spare parts. Spare parts can also be ordered in our service department.

Miscellaneous

Circuit diagrams and a declaration of conformity can be ordered if required.