





More Info

Data sheet

thermoplates[®]eco 1/1 065 nano w/handle

The energy-saving GN cooking container with stacking shoulder.

Thanks to the SWISS-PLY multi-layer material, the stackable GN cooking pot can be used in an energy-saving & multifunctional way - chilling, boiling, steaming, woking, grilling, frying, deep-frying, baking, storing, transporting, serving, keeping warm & cool throughout the entire process - without having to transfer. Achieves a minimum of 10% energy saving (kWh) compared to a conventional stainless steel GN container (up to 30% depending on use/application). The multi-layer material with an aluminium core between two stainless steel layers combines the thermally efficient properties of aluminium with the hygienic properties of stainless steel for best food quality - consistently compatible in all systems and products. Can also be used with direct contact heat (gas, ceramic, induction, electric.

By combining with the GN lid range, the thermoplates[®] obtains the process step-dependent function. From highly functional options, such as the waterproof plug-in lid for absolutely safe storage and transport, the vaculid[®] lid for vacuuming and low-temperature cooking, to the plug-in lid for hygienic protection.

With robust drop handles, for easy insertion, extraction and safe carrying, without risk of burns during handling. The robust & scratch-resistant nano surface variant, with very good non-stick effect, is suitable for gas, electric, ceramic and induction hobs, as well as in the combi steamer and oven.

For universal applications - preparation in waterstation[®] cubic sinks, space-efficient cooling in the gastropolar[®] system refrigerator, temperature-resistant transport in thermoport[®], and presentation and serving in varithek[®] & buffet solutions and mobile units.



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TECHNICAL SPECIFICATIONS thermoplates®eco 1/1 065 nano w/handle







TECHNICAL SPECIFICATIONS

| Dimensions | 530 x 324 x 65 mm |
|---------------------|-----------------------|
| | SWISS-PLY multi-layer |
| Material | material |
| Capacity | 6 L |
| Weight | 2 kg |
| Ambient temperature | -20°C to +220°C |
| Dishwasher safe | Yes |
| Material thickness | 1,5 mm |
| GN-Norm | GN 1/1 |
| GN depth | 65 mm |
| Order number | 84 01 08 18 |

BENEFITS

SWISS-PLY material: aluminum core up to 10x better conductivity (cold/hot) vs. pure stainless steel.

High stacking shoulder, for easy unstacking & optimal air circulation.

Excellent non-stick properties.

Highest dimensional stability in ovens/combi steamers.

Can be used with direct contact heat on gas, ceramic, induction, electric.

Minimum 10% energy saving (kWh), up to 30% in all processes (preparation/chilling/regeneration) & even heat/cold distribution.

Square arrangement saves approx. 30% space compared to round.

Retractable drop handles for safe handling & carrying.

No spilling - continuous use throughout the process. Very easy to clean, also dishwasher safe.



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