



Rieber

Made in Germany since 1925



The digital GN reusable system for professional catering

Ensuring maximum hygiene, process reliability, and zero
single use – digitally controlled from serving to dishwashing



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TRANS
Codes
SMART
TRAFFIC

10:14 Samstag 18. Okt. CHECK - Kassierer

City Hospita...
17.10.2025

4 Lieferpositionen

- Thai-Curry (180 g)**
2 Pfandobjekte
- Basmati-Rice (200 g)**
0 Pfandobjekte
- Chicken Breast (5 St.)**
0 Pfandobjekte
- Mousse au chocolat (100 g)**
0 Pfandobjekte



The digital GN reusable system for professional catering

More portions, more menu variations, more serving points and increasing demands for hygiene, documentation and efficiency. The digital, automatable Rieber GN-System creates a structured and controllable cycle: reusable stainless steel containers in Gastronorm standard, combined with GS1 Digital Link QR IDs and CHECK TRACE for paperless order picking, clear inventory visibility and transparency from filling through to return to the dishwashing area.

Digitalization starts directly in production.



Digital process anchor: the laser-etched GS1 Digital Link QR code on the GN container controls and secures the entire process from the kitchen through order picking and transport to regeneration and serving.



Connection: During filling, all meal data transmitted from the ERP system is directly linked to the QR code of the respective GN container and lid, including item name, delivery location, dietary category, best before date, regeneration instructions and allergens.



Result: zero single use, zero errors, maximum time savings and a system for automation and scalability.



ZERO SINGLE USE. ZERO ERRORS. MAXIMUM TIME SAVINGS.

Components for the digital GN reusable system

Reusable containers and lids with QR ID



vaculid®



Watertight press-in lid



GNauto

GNauto reusable containers are available in various sizes and require up to 75% less storage space. All components are equipped with a laser-etched **GS1 Digital Link QR code** that gives each container and lid a unique ID and makes the system web-enabled.

Matching and secure **lid solutions** complete the system: optionally watertight press in lid or vaculid® for vacuum and sealing.

Rieber
MADE IN GERMANY

1234567890123
0000000001

Data linking in production



GN fillstation



GN coverstation

With the GN fillstation and the GN coverstation, filling and sealing in production can be automated and digitally controlled, including clear assignment of container, lid and meal data.

Scanner-assisted order picking

Practical stackable trolley variants are available as mobile storage solutions for smooth intralogistics. Mobile and stationary scanner units register containers digitally and can also be integrated into the dishwashing line. This supports efficient, transparent and error free order picking as well as a reliable logistics process.



Hand scanner



GNauto dispenser



Scanner station

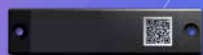


HACCP documentation and transport

In addition, sensors are available for automatic and AI supported temperature monitoring in stationary refrigeration units as well as during transport. The system is completed by the thermoport® for HACCP compliant transport, ensuring safe, high-quality reusable meal logistics.



A.I.
by axino™



Mobile room temp.-
sensor CHECK



Stationary room
temp. sensor



thermoport®

GNauto

Maximum space savings and process efficiency

Create space. Optimize processes.

The GNauto container sets new standards in the Gastronorm system: it saves space, prevents jamming and enables automated destacking, both manual and machine assisted. It is complemented by specially developed GNauto stackers designed to be ergonomic, robust and safe for storage and transport. Together, they form a well designed solution for modern kitchen processes.

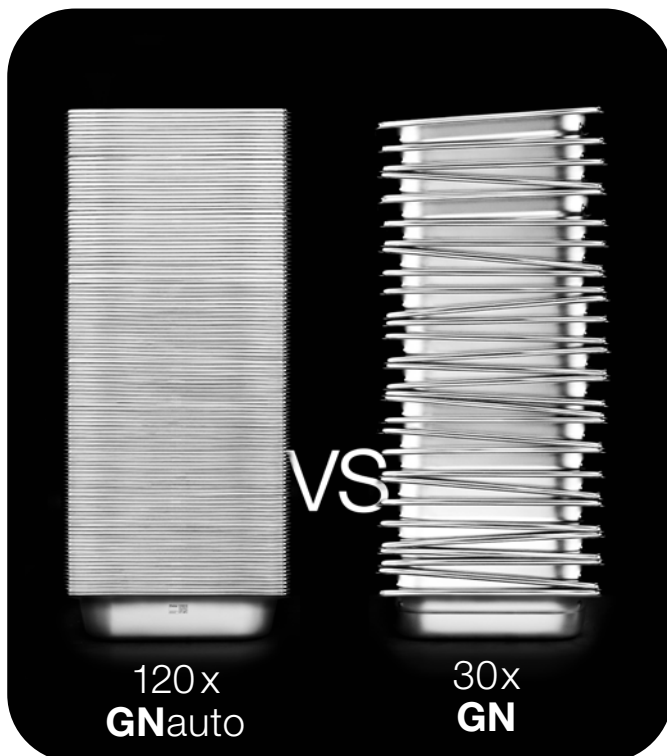


**More information
about GNauto**

4x more **GNauto**
on the same storage space



Automated destacking with maximum space efficiency



- + Four times the stacking capacity at the same height
- + Requires around 75% less storage space
- + Smooth destacking, manual and automated
- + Suitable for semi and fully automated processes
- + Noticeable time savings in daily handling
- + Enables scalable and efficient processes
- + Safe and stable even with high stacks
- + Reduced idle time and manual intervention
- + Compatible with all Rieber GN lids



Maximum stacking capacity per GNauto dispenser

GNauto	Quantity	Liters
1/1 55 mm – 65 mm	100	560 – 700
1/2 55 mm – 65 mm	200	520 – 660
1/3 55 mm – 65 mm	300	510 – 600

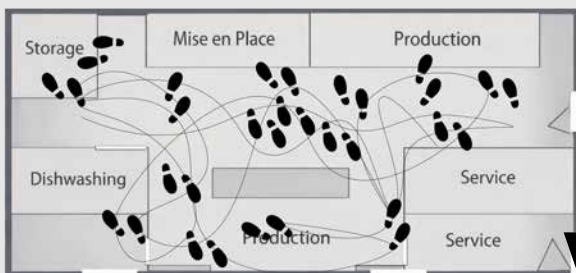
The stacking trolley as a mobile GN storage unit

Short distances, ergonomic working and structured processes

The stacking trolley is a key component for efficient kitchen organization. As a mobile GN storage unit, it brings GN containers and lids directly to the workstation, reduces walking distances and eases the workload in daily operations. At the same time, it ensures organization, safety and ergonomic working conditions from storage to production.

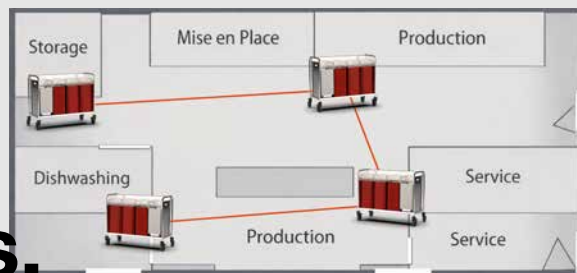


- + Mobile GN storage directly at the point of use
- + Reduced walking distances
- + Fast access to required GN containers
- + Flexibly adjustable divider panels for all GN sizes
- + Reduced physical strain for staff
- + Durable and robust



With stationary storage

vs.



With GN stacking trolley



Watertight
press-in lid

Watertight press-in lid

The watertight GN press-in lid made of stainless steel is the reliable solution when food needs to be transported, stored or handled at serving without spillage. The continuous sealing lip is vulcanized onto the lid, not glued, ensuring maximum durability, long term tightness and uncompromising hygiene without dirt traps.

- **No dirt traps, as the sealing lip is continuously vulcanized onto the lid rather than glued.**
- **100% spill-proof for safe transport.**
- **Temperature resistant from -40 to +180 °C, also suitable for hot applications and cooking.**
- **Stainless steel 1.4301, hygienic and dishwasher safe.**
- **Durable sealing, even under stress such as impact or dropping.**

100%

spill-proof





vaculid® light

vaculid® light

The vaculid® light lid turns GN containers into a vacuum-capable, spill-proof system. It is ideal for extending shelf life, stabilizing processes and ensuring food quality, from storage and transport through to cooking and sous-vide applications. The vulcanized silicone seal also ensures hygiene without dirt traps and provides long lasting, reliable sealing performance.

- **Up to 40% vacuum (chamber or hand pump and GN coverstation) combined with 100% spill-proof performance.**
- **No dirt traps thanks to the continuously vulcanized sealing.**
- **-40 to +180 °C, suitable for cooking and sous-vide applications.**
- **Lid edge enclosed by the seal for additional protection against damage.**
- **Lighter than the classic vaculid® lid, enabling faster handling in daily use and suitable for transport.**

40%

vacuum

GNfillstation

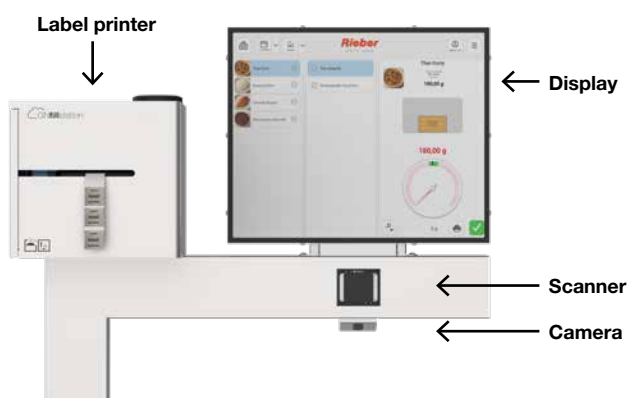
DIGITAL AND RELIABLE

FILLING AND SEALING PROCESS

Rieber goes beyond digitalizing meal logistics by starting directly in production with filling and sealing. By connecting to ERP systems, all steps are seamlessly integrated and digitally controlled. Each GN container receives all relevant information via the QR code, linked to the meal and the process, ensuring maximum transparency, efficiency and traceability right through to the plate.



- + Direct connection to ERP systems
- + Automatic import of filling plans
- + Integrated scale for precise portioning
- + QR code linking for traceability
- + Complete database for order picking & logistics
- + Optional connection to automatic dosing systems



System-driven precision filling

The GN fillstation makes meal production efficient and error free. It imports the filling plan from the ERP system and enables precise portioning thanks to the integrated scale. GN containers and lids are linked with meal data via QR code, ensuring full traceability and maximum process reliability.

GN**cover**station

AUTOMATIC & SECURE SEALING

The GN coverstation seals containers mechanically without manual pressing. Whether watertight press-in lid or vaculid® lid, both are sealed cleanly and with full process reliability, optionally with partial or full vacuum. A modified atmosphere can also be applied if required, extending shelf life and ensuring maximum food safety. The machine can be flexibly integrated into your production process, including conveyor line setups.



- + **Mechanical sealing of GN containers**
- + **100% spill-proof transport**
- + **Compatible with watertight press-in lid and vaculid®**
- + **No manual pressing required**
- + **Optional: modified atmosphere for extended shelf life**
- + **Maximum process reliability and hygiene**



Precise atmosphere control via touch display

Via the intuitive touch display, the functions close, modified atmosphere and vacuum can be selected precisely, allowing 0%, 40% or 100% vacuum depending on the requirement. This significantly improves shelf life, hygiene and product quality.



0 % vacuum



40 % vacuum



100 % vacuum



**More information in
the news article**

The digital GN reusable cycle

1 FILLING AND SEALING

The GN fillstation digitalizes the filling process directly in production. A guided workflow helps to portion meals precisely and ensures safe and documented processes. Data from the ERP system is automatically linked to the QR ID of the respective GN container and lid.

The GN coverstation seals the containers cleanly and reliably, either by sealing or vacuuming. This ensures consistent quality and process reliability at all times.



4 RETURN PROCESSING AT THE DISHWASHING LINE

At the dishwashing line, empty GN containers and lids are automatically captured via QR scan, booked back into the system and marked as available again. This creates full transparency on a daily basis: at any time, it is clear which equipment has returned, what is still missing and which stock is ready for the next production day.

At the same time, the scan digitally documents the return flow and cleaning step, ensuring a clear and traceable process record.



2

**ORDER PICKING
WITH CHECK TRACE**

In order picking, CHECK TRACE ensures secure and error-free data assignment. Meals, GN containers and lids are assigned to a delivery point via scanning and then placed in the transport trolley or thermoport®.

The system guides users step by step through the process, confirms completion and helps prevent missing or incorrect deliveries. At the same time, workflows become significantly more efficient.

3

**DELIVERY
ON SITE**

At the delivery location, the GN container or lid is simply scanned. Depending on user permissions, all relevant meal information is then available digitally, from allergens and nutritional values to portion sizes as well as serving and regeneration instructions.

HACCP and hygiene records can also be accessed digitally at any time. In addition, mobile sensors can display temperature data from transport, ensuring reliable documentation of cold and hot chain compliance.





FILLING AND SEALING

Starting point of the data chain: meal, weight and documentation are directly linked to the GN container and lid

With the **GN fill & coverstation**, digitalization starts directly in production. All relevant information is automatically taken from the ERP system and the daily production plan and linked during filling as a unique data set to the QR ID of the respective GN container and lid. The integrated scale supports precise portioning, while mechanical sealing is fast, safe and reproducible. In addition, a photo record of the filling is directly assigned to the data set and stored in the system.



Using the GS1 QR code, the following data can be linked and retrieved later:

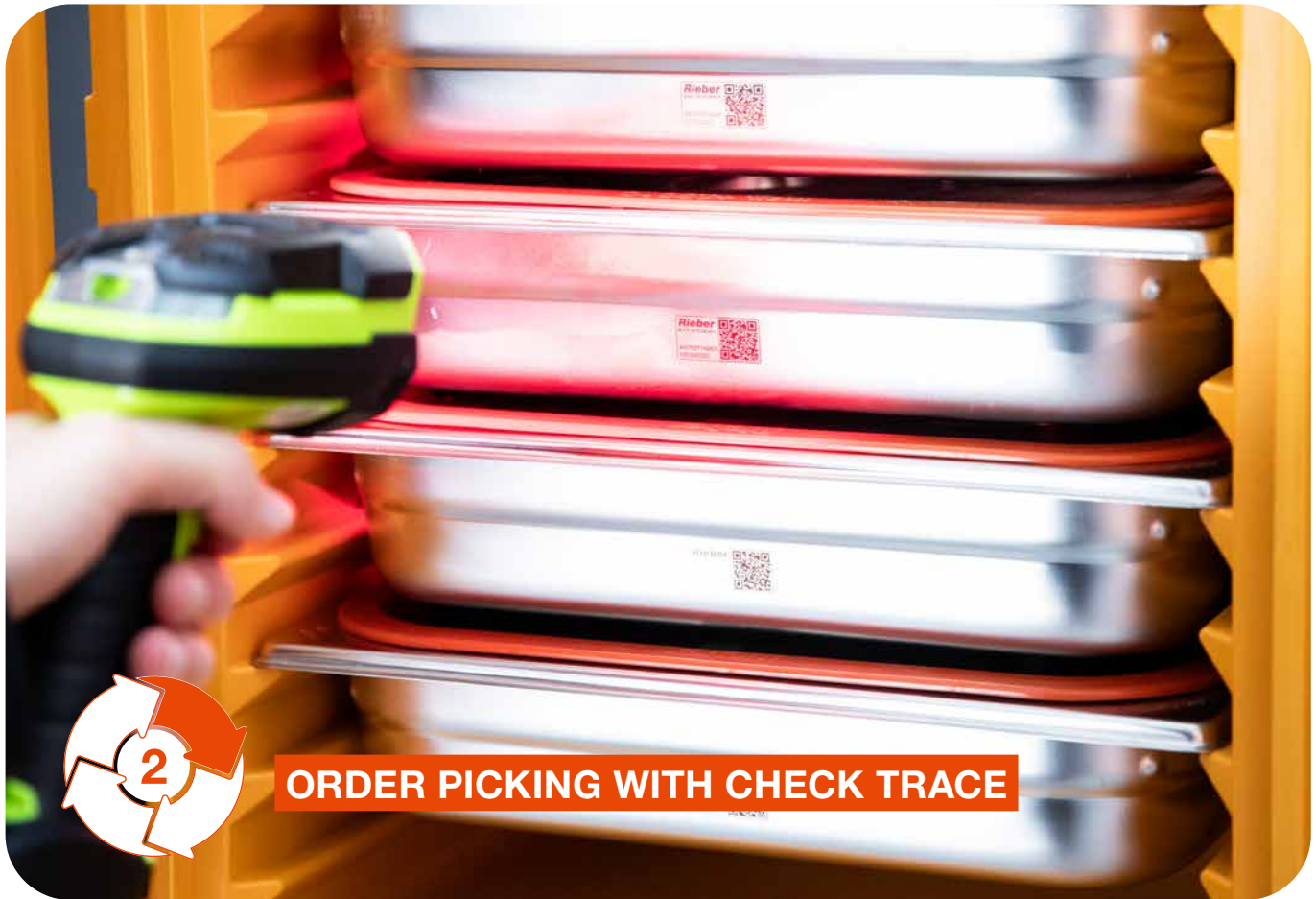
- + Item name, quantity and unit
- + Delivery location, delivery date and best before date
- + Allergens, nutritional values, additives
- + Portion size, number of portions
- + Photo record of filling
- + Regeneration instructions

Who benefits and how?

Production: fewer manual inputs, controlled filling, clear assignment.

QM, HACCP: documentation of filling and temperature enables reliable verification of complaints and immediate proof, including photo documentation.

Logistics: scannable at any stage and error free order picking, as all data is directly stored on the object.



Scan instead of paper: each GN container and lid is assigned to the correct delivery location and transport unit

During the order picking process, CHECK TRACE ensures the error free assignment of the previously generated data sets. Depending on the production setup, meal, GN container and lid are assigned via scanning to a specific delivery point and then placed in transport trolleys, for example shelving trolleys, or thermoport®, including digital booking. The system guides staff step by step and clearly indicates when a commission is complete.

At the same time, CHECK TRACE immediately detects incorrect components, such as wrong delivery location, wrong menu line or incorrect dietary category, and prevents them from being loaded or missing altogether.

Using the GS1 QR code, the following data can be linked and retrieved later:

- + Delivery location, route and serving point
- + picking status
- + Completeness check: which components are still missing
- + Assignment to transport unit such as thermoport® or shelving trolley
- + Time and person responsible for order picking

Who benefits and how?

Logistics, packing team: clear scan instructions, faster packing, no paperwork chaos.

Team leads: live overview of progress, open items and ready to ship status.

Customer service, QM: fewer complaints and fully traceable processes in case of queries.

Benefit: significantly fewer packing errors and dramatically higher speed compared to manual order picking with pen and paper.



Instant information at the serving point: meal data, instructions and HACCP records via scan

At the delivery location or serving point, the GN container or lid is simply scanned. Depending on user role and permissions, meal information can be accessed instantly without lists, printouts or follow up with the kitchen. This includes allergens, nutritional values, portion sizes as well as serving and regeneration instructions. At the same time, relevant HACCP and hygiene records are available. In addition, mobile sensors can display temperature data from transport to ensure transparent documentation of the cold and hot chain.



Using the GS1 QR code, the following data can be accessed at the delivery or serving point:

- + Item name, quantity and unit
- + Best before date
- + Allergens, nutritional values, additives
- + Portion size, number of portions
- + Photo record of filling
- + Regeneration instructions

Who benefits and how?

Serving staff: serve and regenerate correctly with speed, fewer follow up questions.

QM, hygiene: reliable proof of the full chain including temperature history.

Facilities, operators, parent communication (optional): transparent display of allergens and nutritional values where required



Automatically returned to inventory: scanning, cleaning verification, and daily asset management

When containers and lids return empty, they are automatically captured at the dishwashing line. Fixed scanning units read the QR IDs on entry, immediately book the GN components back into the system and mark them as available again. This creates daily transparency on which GN containers and lids are back in the kitchen, what may be missing and ensures that inventory is ready for planning the next production day. At the same time, the scanning process provides a clear cleaning and process record, as return and cleaning steps are digitally documented.

Who benefits and how?

Dishwashing area: no manual counting, no lists, clear return control.

Planning, production: up to date availability for better planning and reduced safety stock.

Management, QM: reliable inventory and asset management including cleaning and process verification.

Using the GS1 QR code, the following data can be linked and retrieved at the dishwashing line::

- + Return status
- + Cleaning verification
- + History of the container or lid



RETURN PROCESSING AT THE DISHWASHING LINE

Processes require spatial structure

Efficient kitchen processes are not only driven by digital control but above all by clear spatial organization. The arrangement of filling, sealing and order picking defines distances, speed and susceptibility to errors in daily operations.

Depending on requirements for throughput, space and level of automation, the kitchen is organized either as a vertical process structure or horizontally as a linear conveyor line setup.

The following layout examples show how both organizational principles can be implemented in practice.

VERTICAL PROCESS KITCHEN

Compact organization, short distances and a clear process structure



1

Data linking

Link meal data from the ERP system to the GN container via QR code.

2

Precise filling

with the integrated scale.

3

Secure sealing

Watertight or with vacuum and modified atmosphere.

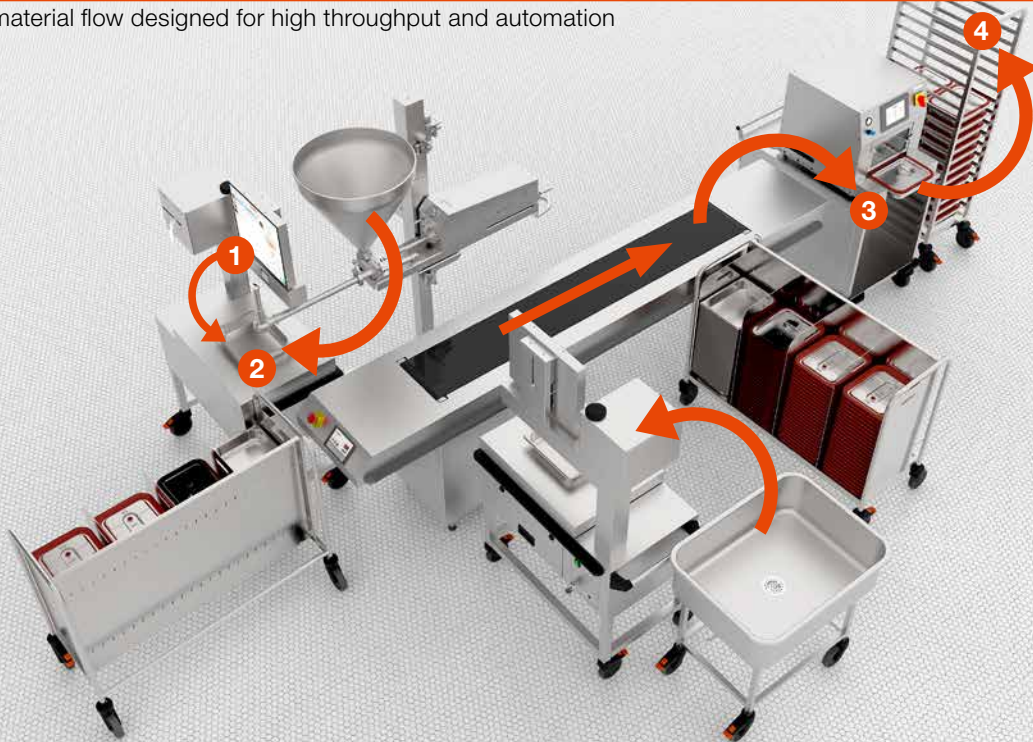
4

Downstream logistics

Provide filled GN containers in the stacking trolley for order picking.

HORIZONTAL PROCESS STRUCTURE (CONVEYOR LINE SETUP)

Linear material flow designed for high throughput and automation

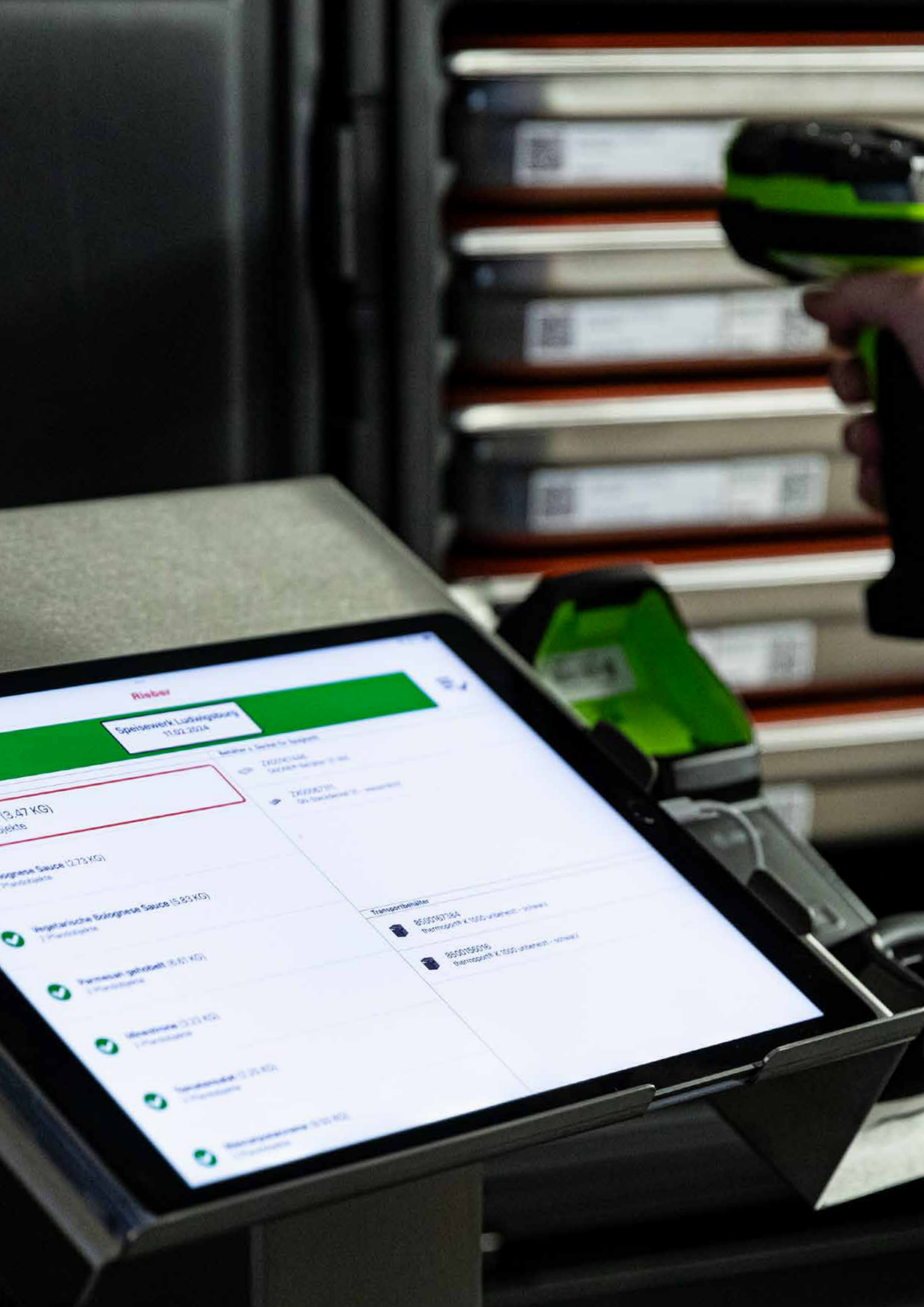


DIGITAL ORDER PICKING

Flexible integration

Picking with **CHECK TRACE** can take place directly after production or be carried out separately, for example in a refrigerated area.





Risiko

Speisewerk Ludwigsburg
11.02.2024

(3,47 KG)
jense

Erfrischungs-Sauce (2,73 KG)
11.02.2024

Vegetarische Erfrischungs-Sauce (5,23 KG)
11.02.2024

Fruchtgarnitur (5,70 KG)
11.02.2024

Milchshake (2,23 KG)
11.02.2024

Fruchtgarnitur (2,25 KG)
11.02.2024

Milchshake (2,70 KG)
11.02.2024

Artikel & Serien für Transport

2402201426
11.02.2024

2402201426
11.02.2024

Transportbehälter

2500107564
Transportbehälter - 11.02.2024

2500107564
Transportbehälter - 11.02.2024

CHECK TRACE

The software for the GN reusable system

The CHECK TRACE software connects all components of the GN reusable system into a continuous and transparent process. Information from production, order picking, transport and returns is uniquely linked via the standard laser-engraved QR ID on each GN container and lid. Status, location and assignment are fully traceable at any time.

Instead of paper-based lists, a consistent data foundation is created across the entire cycle. Order picking, completeness checks, asset management and ERP interfaces are integrated and reliably mapped within the process.

You manage your GN reusable system based on QR codes, reduce container loss, avoid complaints and ensure complete deliveries. Inventory, assignments and status are controlled in real time via scanning. Every container becomes a digital asset with a fully traceable history.

CHECK TRACE light

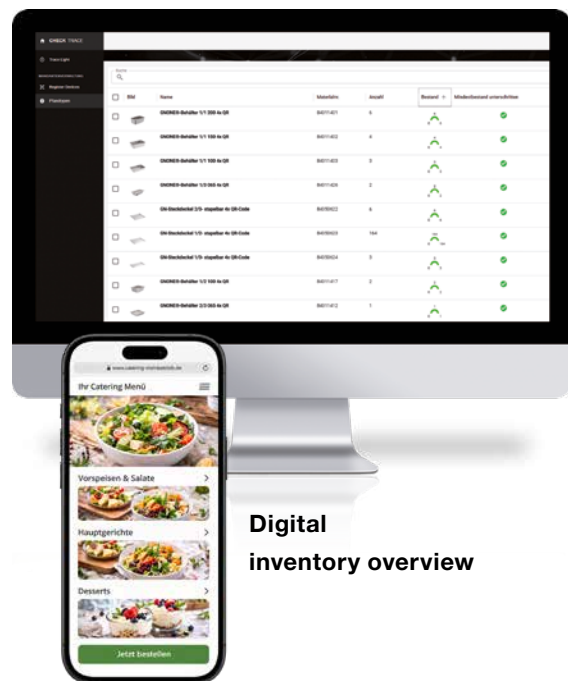
With CHECK TRACE light, the standard QR code on GN containers can be used individually and linked to your own URL.

After a short registration, a simple digital extension is available:

- + **Digital inventory overview of GN containers**
- + **Custom URL linking via the QR code**

Whether a digital menu or a website, the GN container becomes a direct access point for your information.

- + Ready to use immediately
- + No additional hardware required



**Digital
inventory overview**

Custom URL linking

FREE

CHECK TRACE

What you can implement with CHECK TRACE



CONTROL INVENTORY IN REAL TIME



- + Transparent real time inventory visibility for containers, lids and equipment
- + Clear overview of available, in transit, at customer and missing items
- + Improved planning of circulation volumes and safety stock



FULL TRACEABILITY THROUGHOUT THE ENTIRE CYCLE



- + You can see at any time which equipment is at which location
- + Including dwell time and a fully traceable history
- + With user and permission management, defining who can scan, verify and approve



DIGITAL ORDER PICKING INSTEAD OF PAPERWORK



- + Assignment of GN containers and lids to customer and delivery location via scanning
- + The system supports completeness checks and prevents misallocation
- + Significantly fewer errors and noticeably higher speed compared to pen and paper

System-driven efficiency

Transparent processes, optimized workflows and measurable operational benefits

PROCESS AND OPERATIONS

Reliable workflows in daily use

- + End to end visibility across the process chain
- + Error free order picking through scanning instead of paper
- + Standardized workflows for fast onboarding
- + High reliability for special diets and variants

DIGITALIZATION AND TRANSPARENCY

Every GN container becomes a digital asset

- + Unique ID via GS1 Digital Link QR code
- + Complete traceability of content and location
- + Interface with inventory management for automatic assignment
- + Data basis for optimizing capacity utilization and processes

LOGISTICS AND COST EFFICIENCY

Efficient material flow and reduced costs

- + Reduced losses through transparent inventory management
- + Optimized circulation volumes reduce safety stock
- + Stackable design saves up to 75% storage space
- + Suitable for automated and robotic handling

SUSTAINABILITY AND STANDARDIZATION

A future ready system

- + 0% single use packaging in the process
- + Stainless steel: durable, hygienic and recyclable
- + GN standard: compatible with existing systems
- + Scalable across locations without special solutions



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Discover our products in the 360° showroom

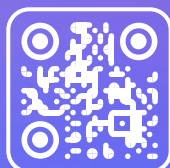
Scan or click the QR code to explore our products digitally and interactively and get in touch with us

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- Austria
- Switzerland
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