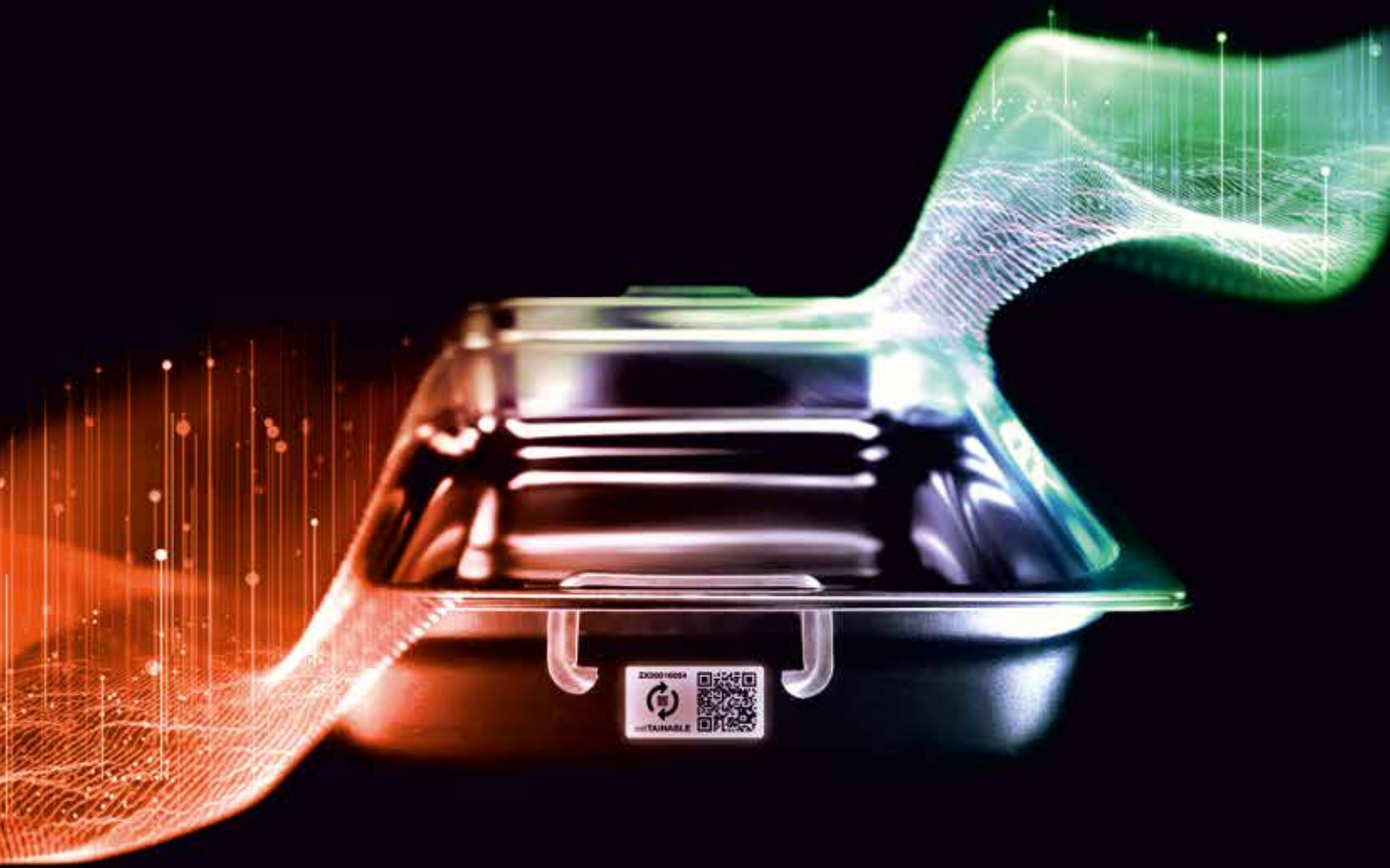


Rieber

M E T A cooking

TOP SELECTION



We are **more than cooking**

We are **digital & sustainable**

We are **META cooking**



more
about us

Rieber META cooking – connecting people, food and our catering systems.

Rieber META cooking stands for solutions that are driven by technology and innovation, in order to achieve energy-saving, sustainable and efficient food processes. Digital added value is achieved through our paperless CHECK HACCP documentation, a traceable reusable system eatTAINABLE, as well as with our reliable CONNECT equipment.

We provide the operator with the right information automatically, so that food quality and HACCP can be ensured across the board, simply and safely. Mobile and energy-saving, transparent and digitally traceable in the standardised GN reusable system made of durable and food-safe stainless steel.

01 Rieber CONNECT

Storage: multipolar® CONNECT
Regeneration: K|POT® CONNECT
Program: P2
Duration: 35 min

02 eatTAINABLE

Origin: 'Alb' butchers
Located: Hoffmannstr. 44, RT
Contents: Maultaschen (a meat-filled dumpling in Swabian cuisine)
Delivered to: Regenbogen nursery



03 Rieber || Alinox

Proprietor: werkcafé
Type: GN thermoplates@eco
Size: 1/1 | 65 mm | 11 L
Material: SWISSPLY

04 CHECK CLOUD

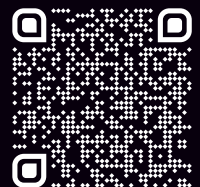
Temperature: 73°C
HACCP compliant
Hygiene status: easy to clean
For measuring temp: Bluetooth core temperature sensor



QR code on equipment:
Digitalising all products

“The key to the digital world for our hardware is the QR code and sensors that connect our products with the internet, thereby enhancing both food quality and organisation of processes.”

Max Maier, CEO CHECK CLOUD



more about us ...

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ABOUT RIEBER

Rieber

Our goal – to be the leader in technology for the professional catering market in terms of digital innovation – offering standardised system solutions that are networked and organised digitally, and thereby safe, sustainable, energy-saving and long-lasting. Made in Germany since 1925 – a family-run company.

We are an all-round systems provider for digital and sustainable system solutions in the catering sector, bringing together people, food and our catering systems to ensure the best quality and safety at all times. We pay particular attention to using limited resources, such as energy, water and time, in a responsible way. For maximum efficiency across the entire catering operation, whilst keeping operating costs as low as possible and for the benefit of the environment.

As soon as the production and consumption of food are separated in terms of time and location, Rieber offers mobile catering systems that comply with the Gastronom kitchenware and container sizing standards commonly seen in the catering and professional food industry. The GN container operating system forms the physical network across the entire catering operation.

We have innovated this process by means of our mobile and energy-saving equipment, and via our CHECK CLOUD platform. The latter links and organises all food & kitchen information. The safe transportation of food and the ability to track GN reusable container systems, in particular, are part of Rieber's core business.



More details ...

Product systems
Leading provider of refrigeration & canteen catering systems for commercial use

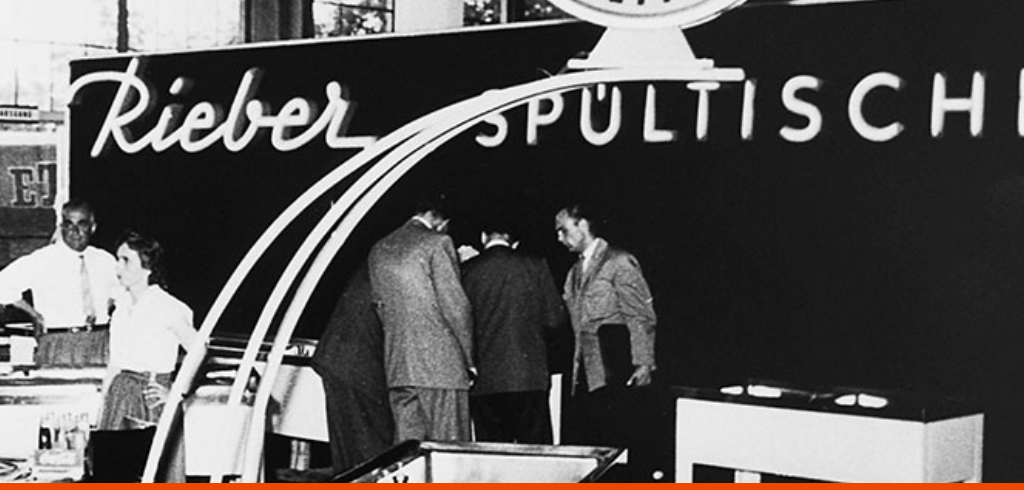
Made in Germany

SWISS|PLY multilayer material
Multilayer material technology for saving energy and process efficiency

Made in Switzerland

Digital system solution
Platform for digital control of food safety, hygiene & reuse





DIGITAL FROM THE FRIDGE TO THE MOBILE CATERING UNIT – REUSABLE

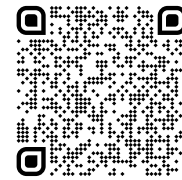
Rieber CONNECT – our digital catering system | from the communal refrigerator to the mobile serving unit, success is guaranteed.

multipolar® CONNECT

The communal refrigerator for the sharing of food in all communities, including offices, building complexes or a group of people in warden-assisted homes, etc. The separate compartments ensure **100% food safety, hygiene & private space in a communal refrigerator**. Prevents the spread of bacteria, germs or viruses. Furthermore, up to 16 times less energy is used compared to a conventional fridge. Significantly less cold escapes when opening one of the individual compartments, **thus saving energy & money**. A person can access their fridge compartment either through use of the classic key, or alternatively, digitally via an app.

K|POT® CONNECT

The mobile kitchen and canteen, combined in one device. **An app is used to control the regeneration of food, ensuring it is kept warm for subsequent serving**. One click only – programs have been created and agreed on by caterers, food developers & master chefs – “à la minute”. These can be opened anywhere and at any time. Energy efficiency and uniform thermal conductivity thanks to SWISS|PLY multilayer material – for perfectly cooked food quality.



SCAN for more details ...

Offices | lobby areas | small kitchens | communal areas | office canteens | external serving locations | building complexes | student union facilities | residential homes | hospitals | clinics | police stations | military barracks | prisons



K|POT®
CONNECT



Regenerating options
microwave | K|POT®
navioven & hybrid kitchen



SUCCESS GUARANTEED
EVEN WITH UNTRAINED STAFF

Kantine der Zukunft
kontaktlos & digital

24/7

STÜWER
vending machines

Communal fridge
multipolar® CONNECT

Unrefrigerated
lockers by varicube

Machine for
taking back reusable
containers

NEW



SWISS|PLY



THE ENTIRE PROCESS – A GN thermoplates®eco

Our new thermoplates®eco is not simply a GN container, it is your energy-saving GN cooking pan.

To help the environment, we have made climate change a priority in every commercial kitchen. After all, even the best innovation is making the current situation better – i.e. our GN standard.

With our new thermoplates®eco, you will be saving energy on a daily basis – at least 10% energy (kWh) across the entire operation, meaning you can prepare, chill and

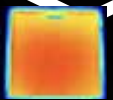
regenerate food quicker & more efficiently, whilst also reducing your CO2 footprint.

Another benefit – you will not have to replace your kitchen, processes or even devices to achieve this result. You simply replace your normal stainless steel GN containers with a new thermoplates®eco cooking pan made of energy-saving SWISS|PLY multilayer material.

The difference



STAINLESS STEEL – normal GN container



SWISS|PLY – thermoplates®eco

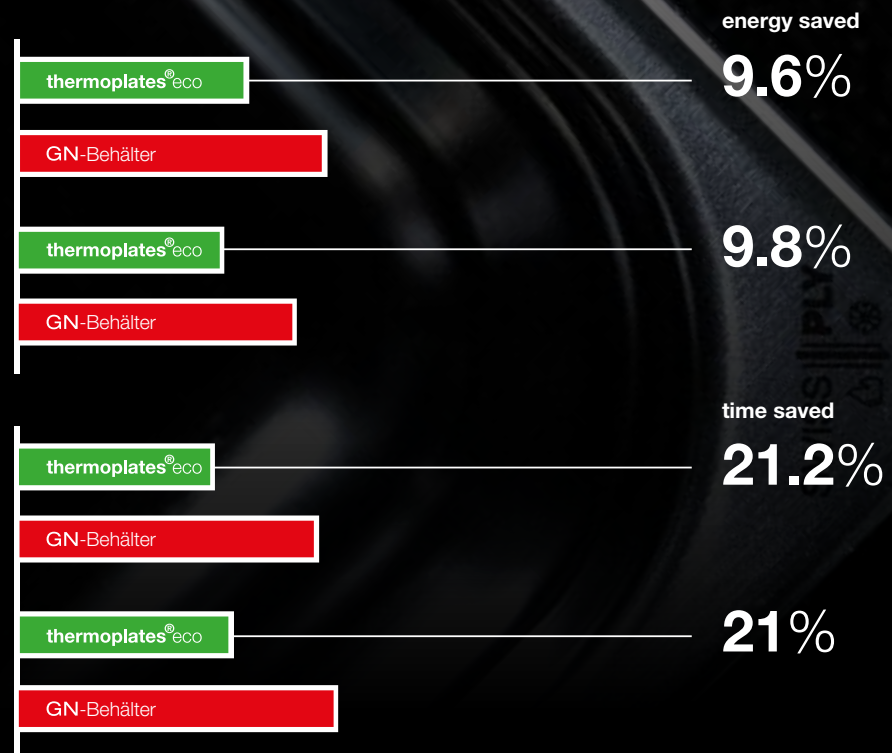
SCAN for more details ...



Let us compare: 1. Cooling down to 3 °C ❄️ & 2. Regenerating to 72 °C 🔥
(Mashed potato in GN 1/1 100 mm)

kW/h ❄️ 🔥

Zeit ❄️ 🔥





GN-STANDARD CONTAINERS ARE OPERATED DIGITALLY USING REUSABLE QR CODES

The eatTAINABLE system gives you, as the caterer or restaurateur, full transparency and certainty on the whereabouts of your containers at any stage. Whether you serve food 'to go' in a restaurant or canteen, or in large containers prepared in commercial kitchens, for delivery to public facilities.

The system provides an all-round solution in accordance with a standard principle. In both cases, the customer's QR code is linked to the containers' QR codes.

For **small units**, the customer has their own QR code in the free eatTAINABLE end customer app.



Small units



Large units

As regards **large units**, the QR codes on the containers are booked against the location's or public facility's QR code before the food is delivered. These codes appear on the delivery note. Digitally connected scan units can then be used to directly integrate the QR code into the kitchen process without any additional effort.

BENEFITS OF THE GN STANDARD

- Stainless steel, completely food-safe, hygienic, tasteless & odourless, no transmission of microplastics
- Durable, robust, non-breakable & safe to transport
- Optimum space efficiency, stackable & dishwasher-safe
- An industry norm, tried and tested, for more than 60 years
- Compatible with all equipment, including serving stations



**TRACK YOUR PLASTIC SAVINGS
LIVE TRACKING OF EQUIPMENT**



Large units



eatTAINABLE | digital reusable organisation for 'to go', take-away or delivery, in either small or large units.



Made in Germany



BID FAREWELL – TO THE HACCP PAPER MOUNTAIN

Digitise your HACCP paper mountain with **CHECK HACCP**.

HACCP lists stored in a chaos of notes and ring binders for up to four years are a thing of the past, they can now be viewed clearly and accessed digitally at any time. All measuring points and documentation as well as alarms are now stored centrally in a web interface.

Organise your operations from anywhere and always have all your data relevant to the processes to hand.

Efficient energy management – is your fridge always 3 °C too cold?

Request the CHECK HACCP and uncover further potential savings.



RIEBER CONNECT

EASY TO OPERATE EVEN WITH UNTRAINED STAFF

Apart from digital safety, hygiene and organisation of food using the CHECK CLOUD platform, Rieber connects its core products with its own app & cockpit.

Starting with storage – the classic communal refrigerator becomes the digital fridge multipolar® CONNECT, which can quite easily be opened via the app – no need for a key.

As far as preparing and serving food are concerned, specific and adaptable programs can be created and retrieved which are geared perfectly to the food using the K|POT® CONNECT. This means that a wide variety of dishes, even Cook & Freeze meals, can be regenerated digitally, automatically and reliably. Other transport & food preparation products, including hybrid kitchen and regiostation, can be connected to the system and can be controlled digitally and flexibly.



Rieber CONNECT



Made in Germany



multipolar® CONNECT

Ideal for special dishes & for people with food allergies – cool separately and safely.

Also available as a frozen version.



For 24/7 self-catering



K|POT® CONNECT



H & DELICIOUS

The perfect CONNECT combi, the multipolar® & K|POT® CONNECT, as a sharing solution. Efficient cooling in separate compartments, resulting in successful regeneration. Food in the GN thermoplates® can be taken out directly and easily heated up or regenerated on the K|POT® CONNECT using the app.

Step 1:

Get a meal from multipolar® CONNECT using the app.

Step 2:

Set the thermoplates® to K|POT® CONNECT, select the recipe program and the required time using the app.

Step 3:

The food has regenerated and is ready to serve at the set time.

For top-quality food that is a success – guaranteed.

Simple to operate via the app, give the final perfect touch when setting up the program. You can use the cockpit to fine-tune your programs according to your meals & menus.

Simply write your own regenerating programs – for Cook & Chill or Cook & Freeze.

Made in Germany

Rieber CONNECT



eatTAINABLE

FOR HEALTHY AND SUSTAINABLE MEALS – THE ONLY REUSABLE SOLUTION THAT IS 100% FOOD-SAFE

eatTAINABLE, our digitally organised reusable system, is based on food-safe stainless steel GN containers, the recognised industry standard, in a wide range of sizes and depths, for 'take-away' or delivery services, in single portions or larger volumes. eatTAINABLE can easily be retrofitted universally for any application using a QR

code label. The perfect GN-standard reusable solution for the food service sector, butchers, bakers, food distributors or suppliers such as caterers and canteens.

Always know where your GN containers are!



GN system



Retrofittable QR code



Advantages of stainless steel

Top-quality stainless steel 18/10 rustproof | heat-resistant | food-safe | odourless | antibacterial | dishwasher-safe | hygienic | durable | 100% recyclable

- + Easy to retrofit QR code with a sticker
- + Dishwasher-safe and food-safe
- + Temperature-resistant -40 °C to +180 °C
- + Order no. 94 01 01 32

BENEFITS

- + No deposit required, organisation is tracked digitally
- + Savings regarding disposable waste are extrapolated automatically
- + Able to be universally retrofitted to existing or new containers
- + No microplastics enter the food chain from packaging
- + Stainless steel GN containers are absolutely food-safe and hygienic
- + Standardised and stackable as GN-compliant
- + For smaller units, simply scan using the app
- + For larger units, use automated scan cameras and a robotic arm, if needed
- + Central dashboard for overview of reusable containers
- + Containers and thermoport® options can be flexibly combined in many ways, for single portions and multi-portion servings

TRACK YOUR PLASTIC SAVINGS!



eatTAINABLE

Made in Germany

SINGLE PORTIONS

Small units (up to approx. 900 meals)
Food service sector, butchers, bakers, food distributors



Scan via the smartphone app/customer card

QR code on the container is logged against a customer's QR code, recorded on the customer card, digitally in the wallet or in the app.



For single portions



**NEW:
STAINLESS
STEEL FOR
YOUR
MICROWAVE**

**Order no.
85 02 27 44**

MULTIPLE PORTIONS

Large units (approx. 1000+ meals)
Caterers, canteens, hospitals, food suppliers



Scan via an automatic scanning unit

Hardware options:
scan serving trolley, scan rack trolley, scan bridge

QR code on the container is logged against the QR code at the location, then transferred to a delivery note or issued from the merchandise management system



For multiple portions



eatTAINABLE

GN REUSABLE PROCESS



10

GN empties – QR code scan

GN container QR codes are automatically booked into the commercial kitchen again using a scanning unit



9

Return transport

Once the food has been consumed, transport units are collected from customer's premises and returned to the commercial kitchen



8

Food service –

CHECK core temperature

Depending on the set-up, whether it is a served meal or buffet meal, digital HACCP core temperature measurement via CHECK CLOUD



7

Preparation for consumption

using Rieber's mobile cooking appliances according to the chosen process

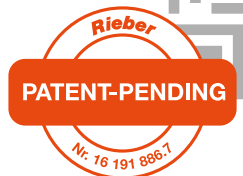
- Cook & Chill
- Cook & Serve
- Cook & Freeze



11

Cleaning of containers

Professional, hygienic cleaning using a commercial flight-type dishwasher



6

Delivery

Transport containers (GN + thermoport®/rack trolley) are delivered to the customer's premises at the temperature prescribed for the food in question





TRACK YOUR PLASTIC SAVINGS

START 1

GN warehouse

Provision of the GN containers for the production process in the commercial kitchen



5

Transport – CHECK ambient temperature

Transport containers (GN + thermoport®/rack trolley) are transported safely, insulated, and the ambient temperature is recorded (HACCP) via CHECK CLOUD (HACCP)

Your GN-standard container is organised easily in the digital reusable system and can be retrofitted accordingly with the QR code sticker. This enables you to keep track of the whereabouts of your equipment, offers the best food transport & quality and lets you see how much you save in disposable packaging by using the reusable system.

Act in a sustainable way – for your customers, our environment and your company's CO2 footprint. Whether you are a caterer, canteen, restaurateur, butcher, baker, food distributor, food supplier or in the food sector – let us all eat(sus)TAINABLE.

2

Commercial kitchen – CHECK ambient temperature & core temperature

Food transport in a large container using a combi steamer/tilting container. All HACCP documentation available digitally via the CHECK CLOUD (core temperature in production and ambient temperature in refrigerated warehouses)



3

Distribution – QR code scan

Filling of the GN containers & lid closure

- lading at the food distribution conveyor belt (scanning bridge)
- or using a rack trolley system (scan trolley)

Container QR codes are recorded on customer/delivery note



4

Picking

- in an insulated thermoport® (heated/refrigerated/neutral)
- or in a rack trolley



Connected by CHECK CLOUD for digital HACCP documentation





SWISS|PLY

Achieve **energy savings of at least 10%** with our SWISS|PLY multilayer material.

Your entire process – a **thermoplates[®]eco**



01

**STORAGE /
COOLING**

02

PREPARE



REGENERATING

**TRANSPORT
eatTAINABLE**

04

03

Made in Germany

thermoplastes[®]eco



More details ...



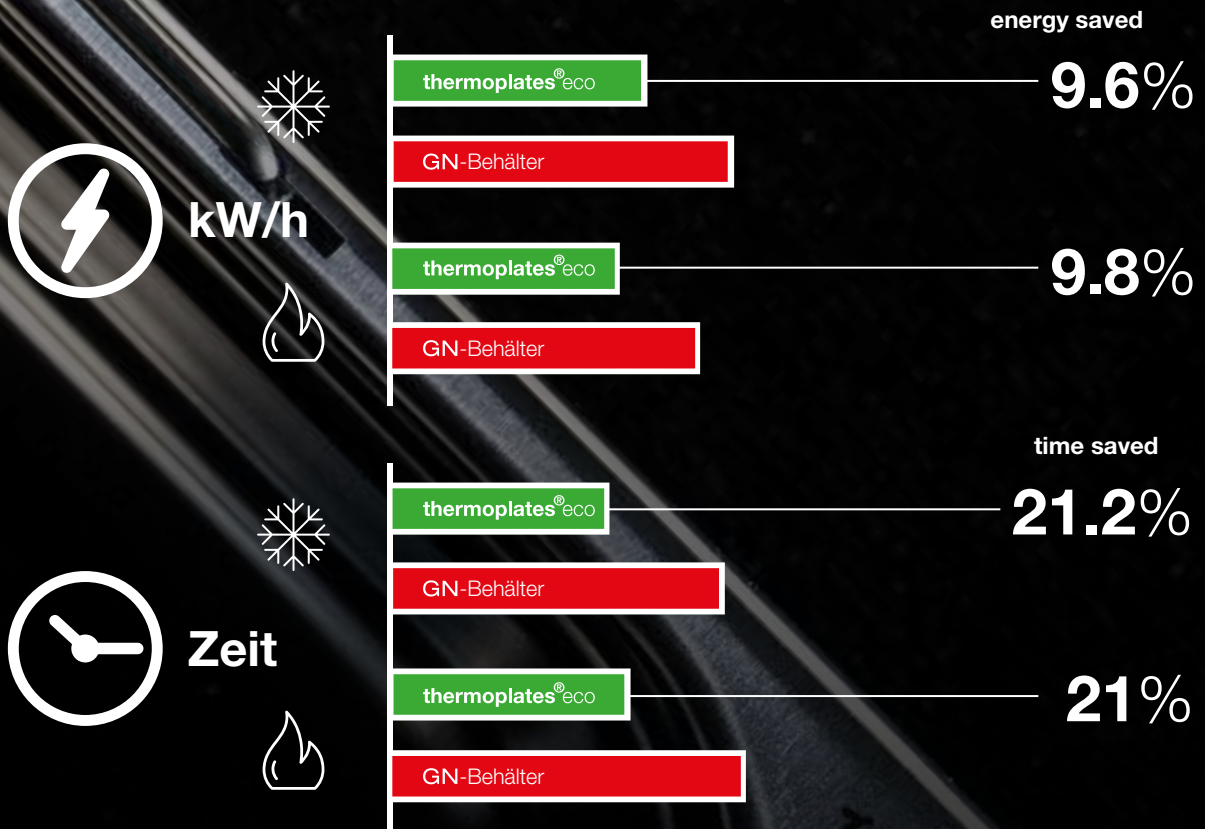
Our new thermoplastes[®]eco is not simply a GN container, it is your energy-saving GN cooking pan.

To help the environment, we have made climate change a priority in every commercial kitchen. After all, even the best innovation is making the current situation better – i.e. our GN standard.

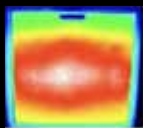
With our new thermoplastes[®]eco, you will be saving energy on a daily basis – at least 10% energy (kWh) across the entire operation, meaning you can prepare, chill and regenerate food quicker & more efficiently, whilst also reducing your CO2 footprint.

Another benefit – you will not have to replace your kitchen, processes or even devices to achieve this result. You simply replace your normal stainless steel GN containers with a new thermoplastes[®]eco cooking pan made of energy-saving SWISS|PLY multilayer material.

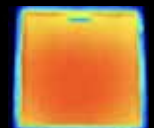
Let us compare: 1. Cooling down to 3°C ❄️ & 2. Regenerating to 72°C 🔥
(Mashed potato in GN 1/1 100 mm)



The difference



STAINLESS STEEL – normal GN container



SWISS|PLY – thermoplastes[®]eco

Made in Germany

CHECK CLOUD

SAY GOODBYE TO THE HACCP PAPER MOUNTAIN

HACCP lists stored chaotically in ring binders for up to four years are a thing of the past, they are clearly visible and can be accessed digitally at any time. All measuring points and documentation, as well as alarms, are now available centrally via a web interface. Organise your operations from anywhere and always have all your data relevant to the processes to hand.

Efficient energy management – is your fridge always 3°C too cold?

Request the **CHECK HACCP** and uncover further potential savings.



More details ...



CHECK CLOUD



CHECK cockpit

Central web-based data retrieval, configuration and administration (temperature HACCP report, hygiene report, quality index, user and computer management, export, system configuration, definition of task intervals).

Mobile CHECK

Manual temperature measurement with a Bluetooth-enabled core temperature sensor and CHECK app. Simple hygiene and service management using flexibly and individually adjustable checklists and additional image and text functions via the CHECK app.

Order no. 94 01 01 05

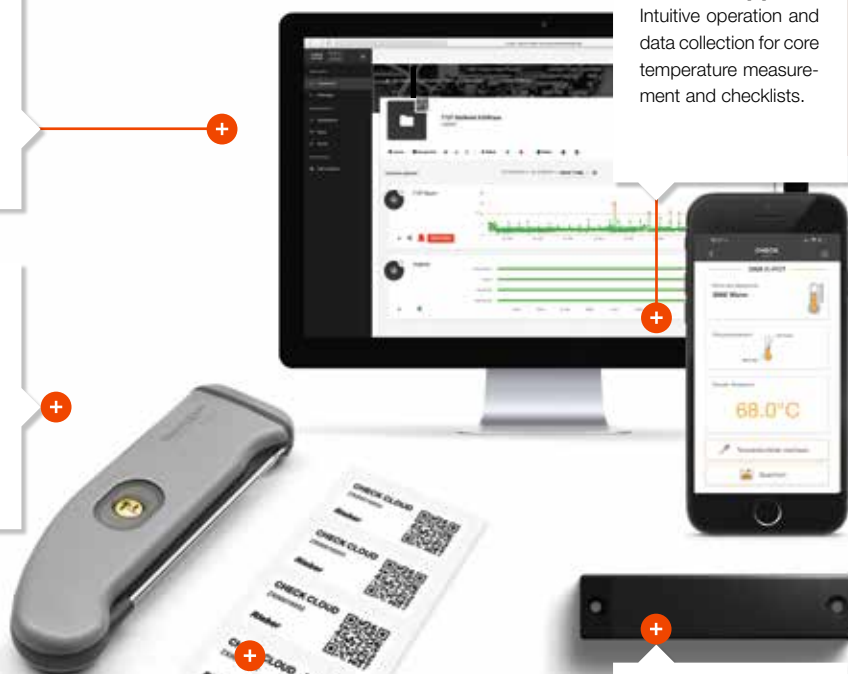


Mobile CHECK

Can also be used universally outside HACCP for a wide variety of monitoring purposes (maintenance, facility management, cleaning, production, plant maintenance).

CHECK app

Intuitive operation and data collection for core temperature measurement and checklists.



QR code

Unique CHECK point identification using a certified food-safe label.

Order no. 94 01 01 32

Auto CHECK

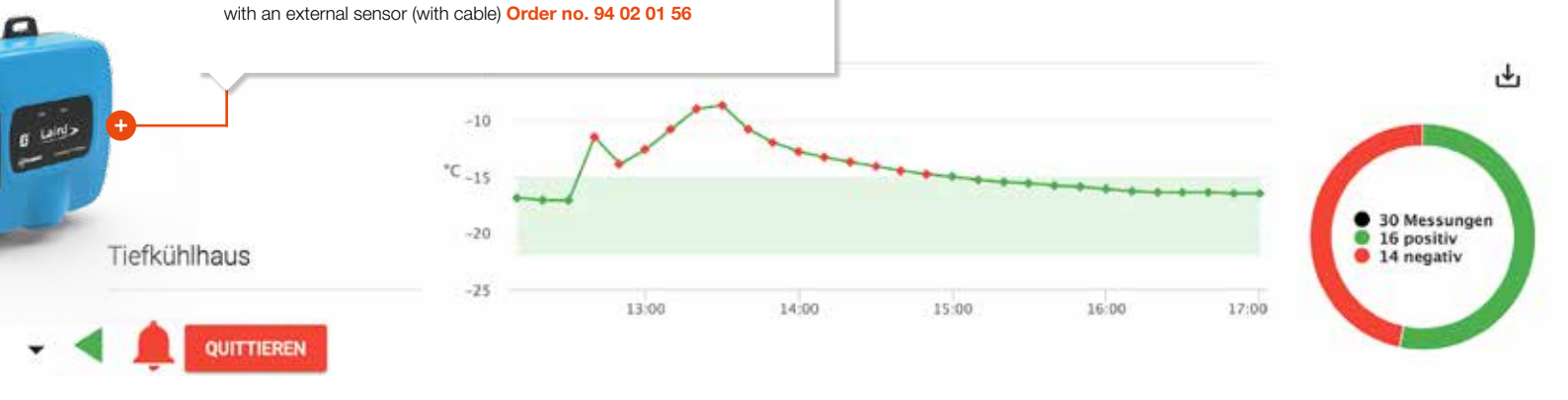
Automatic room temperature recordings using sensors for both stationary and mobile units.

Order no. 94 02 01 38

100%-CERTIFIED FOOD SAFETY – AND LESS EFFORT REQUIRED, TOO.



Auto CHECK
 with an internal sensor (see image) **Order no. 94 02 01 48**
 with an external sensor (with cable) **Order no. 94 02 01 56**



OUR AWARDS



Made in Germany

GASTRONORM CONTAINERS

Overview

Stainless steel Gastronorm operating system.

The robust GN container.

See for yourself ▶



FOR UNSTACKED COMPARISON



NEW RIEBER INNOVATION

GNONE® containers with stacking lugs for trouble-free unstacking



*GN containers with drop handle on request










For SUSTAINED VACUUM SEALING without creating any waste from disposable materials.

With our vaculid® lid system, GN containers and thermoplates® can be vacuum-sealed, using either a hand pump or conventional vacuum chamber pumps. Thus food can be stored longer and safely. This process preserves virtually all the freshness, flavour and nutrients in food.

Perfect for hygienic and standardised storage, transportation and serving of food. Robust and dishwasher-safe design. High and prominent offset stacking shoulders that only make contact at the corners not only provide easy and space-saving stacking with good ventilation while stacked, but also define the filling height such that each GN container can be closed with a suitable lid from the range.

GN variations

GN size External dimensions	Depth mm	Litres l	Order no. no drop handle	GN size External dimensions	Depth mm	Litres l	Order no. no drop handle
GN 1/1	20	-	84 01 01 12	GN 2/3	20	-	84 01 01 18
	40	3.4	84 01 01 11		40	2.4	84 01 01 17
	55	5.6	84 01 01 59		55	3.2	84 01 01 97
	65	7.0	84 01 01 10		65	4.3	84 01 01 16
	100	11.7	84 01 01 09		100	7.4	84 01 01 15
325 x 530 mm	150	18.4	84 01 01 08	325 x 352 mm	150	11.8	84 01 01 14
	200	26.0	84 01 01 07		200	15.3	84 01 01 13
GN 1/2	20	-	84 01 01 24	GN 1/3	20	-	84 01 01 30
	40	1.7	84 01 01 23		40	1.0	84 01 01 29
	55	2.6	84 01 01 60		65	2.0	84 01 01 28
	65	3.3	84 01 01 22		100	3.3	84 01 01 27
	100	5.3	84 01 01 21		150	4.9	84 01 01 26
325 x 265 mm	150	8.4	84 01 01 20	325 x 176 mm	150	4.9	84 01 01 26
	200	10.9	84 01 01 19		200	6.6	84 01 01 25
GN 1/4	20	-	84 01 01 35	GN 1/6	65	0.9	84 01 01 43
	65	1.5	84 01 01 34		100	1.4	84 01 01 42
	100	2.3	84 01 01 33		150	2.1	84 01 01 41
	150	3.6	84 01 01 32		200	2.8	84 01 01 40
162 x 265 mm	200	5.0	84 01 01 31	162 x 176 mm			
GN 1/9	65	0.5	84 01 01 45				
	100	0.7	84 01 01 44				
108 x 176 mm							

Other versions feat. drop handle, perforated GN containers or perforated inserts on request.

Bridge pieces crosswise
Length 325 mm 84 19 02 01

Bridge pieces longitudinal
Length 530 mm 84 19 01 01



NEW RIEBER INNOVATION
GN 1/6 single portion bowls for the microwave.

Depth 60 mm 85 02 20 97

GN domed lid 1/6 | hand vacuum 84 20 01 66

Accessories:

Perforated shelf insert



Type: 219, size 2/1 84 13 01 01
Type: 119, size 1/1 84 13 01 02
Type: 129, size 1/2 84 13 01 04
Type: 139, size 1/3 84 13 01 05

Range of matching lids:



vaculid®
lid for vacuum sealing with silicon seal
1/6, 1/3, 1/2



Flat lid
with/without cut-out for spoon and/or handle
1/1, 2/3, 1/2, 1/3, 1/4, 2/8, 2/4, 1/6, 1/9



Hinged flat lid
with/without cut-out for spoon and/or handle
1/1, 1/2



Press-in lid
stackable with/without handle cut-out
1/1, 2/3, 1/2, 2/1, 2/3, 1/2, 1/3, 1/9



Watertight press-in lid
with silicon seal
1/1, 2/3, 1/2, 1/3, 1/4, 2/8, 1/6, 1/9



Polycarbonate lid
with recessed handle
1/1, 2/3, 1/2, 1/3, 1/4, 2/8, 2/4, 1/6, 1/9

TRACK CONTAINERS

Easy to retrofit QR code with a sticker for all GN containers. Provides sustainable and digital organisation via the **eatTAINABLE reusable system**, thereby tracking GN containers to the respective customer and facility. Heavy-duty and versatile for use in commercial kitchens because the lids are dishwasher-safe, temperature-resistant from -40 °C to +180 °C and meet accepted food safety standards.

RETROFIT NOW!



QR code stickers
Order no. 94 01 01 32



STAINLESS STEEL BENEFITS

Top-quality stainless steel 18/10
rustproof | heat-resistant
food-safe | odourless
antibacterial |
dishwasher-safe
hygienic | durable
100% recyclable

Made in Germany



GASTRONORM CONTAINERS

Overview



OUR RANGE



Stainless steel thermoplates®eco made of multilayer material

The energy-saving GN cooking pan made of multilayer material. For all processes - no need to swap containers - including preparing, chilling and regenerating food (on all hobs: gas, induction etc.) and easy to (un)stack thanks to the stacking shoulder. Available with drop handles in GN 1/1 in a depth of either 65 mm or 100 mm, contents up to 12 litres.

- + **SAVE UP TO 30% ELECTRICITY, TIME AND COSTS** compared to stainless steel GN containers



Stainless steel GNONE®

For practical & efficient handling, either manually or automatically. For storing, picking and transporting food. With high-quality stacking shoulder for easy stacking and to enhance air circulation.

Available with/without drop handles in sizes 1/1, 2/3, 1/2, 1/3 & various depths. Holds 26 to 2 litres.

- + **NEW RIEBER INNOVATION** Easy unstacking thanks to stacking lugs

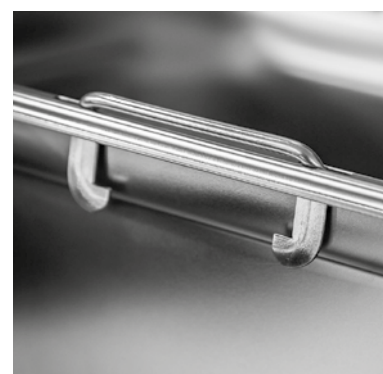


Stainless steel standard

Universal use, ideal for storing and transporting food. With high-quality stacking shoulder for easy stacking and to enhance air circulation.

Available with/without drop handles in sizes 2/1 to 1/9 & various depths. Holds 55 to 0.5 litres.

- + **THE UNIVERSAL AND CLASSIC CONTAINER** multi-purpose



Stainless steel for vacuum sealing

For sustainable vacuum sealing, without the need for disposable bags, in combination with our vaculid® vacuum lid. With high-quality stacking shoulder for easy stacking and to enhance air circulation.

Available with/without drop handles in sizes 1/2, 1/3, 1/6 & various depths. Holds 8.4 to 0.9 litres.

- + **NON-PLASTIC VACUUM SEALING** directly in a food-safe GN container. For use with all vacuum pumps (hand/chamber/tube pump)



TRACK CONTAINERS

Easy to retrofit QR code with a sticker for all GN containers. Provides sustainable and digital organisation via the **eatTAINABLE reusable system**, thereby tracking GN containers to the respective customer and facility. Heavy-duty and versatile for use in commercial kitchens because the lids are dishwasher-safe, temperature-resistant from -40 °C to +180 °C and meet accepted food safety standards.

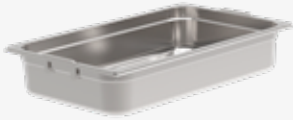
RETROFIT NOW!



QR code stickers
Order no. 94 01 01 32

OUR RANGE


SWISS|PLY



Stainless steel with multilayer base

For transporting, cooking, frying and serving. The SWISS|PLY multilayer base transforms standard GN containers into energy-saving cooking pans. Suitable for heat conduction (ceramic/induction). The container's temperature during transport in the plastic thermoport® max. +85°C.

Available with drop handles in GN 1/1 & various depths. Holds 26 to 11.7 litres.

- + EFFICIENT HEAT CONDUCTION**
on ceramic/induction hobs by means of SWISS|PLY multilayer base



Stainless steel (perforated)

Ideal for draining, cooking, simmering or steaming. No perforations in the corner radii for use in closed GN containers (not perforated).

Available with/without handles. With perforations in the corner radii in GN sizes 2/1 2/3, 1/3 1/8 & various depths. Holds 55 to 1.3 litres. With/without perforations in GN sizes 1/1, 1/2, 1/3 & various depths. Holds 24.7 to 1.7 litres.

- + EFFECTIVE COOKING RESULT**
thanks to our unique perforations in the corner radii



See-through plastic

Ideal for storing and presenting cold food such as salads, vegetables/fruit as well as preparation of food. Clean with washing-up liquid and cleaning fluids suitable for plastic. Made of food-safe & see-through plastic, fully compatible with stainless steel GN containers.

Available with/without drop handles in GN sizes: 1/1, 1/2, 1/3, 1/4, 2/8, 2/4, 1/6 & various depths. Holds 21 to 0.8 litres.

- + STORAGE & PRESENTATION OF COLD FOOD**
such as salads, vegetables/fruit as well as food preparation



Made in Germany



BENEFITS OF STAINLESS STEEL

Top-quality stainless steel 18/10
rustproof | heat-resistant
food-safe | odourless
antibacterial |
dishwasher-safe
hygienic | durable
100% recyclable



GASTRONORM CONTAINER SYSTEM

Rieber advantages

Practical filling height to the stacking shoulder, so that the lid can be closed safely for transport, without it touching the sauce or food in the container. With well-designed corner & base radii for even more capacity.



High and well-defined stacking shoulder for perfect and deep stacking; space-saving storage; more security against tipping and optimum air circulation thanks to the special corner design.

Made in Germany

BENEFITS OF STAINLESS STEEL

Top-quality stainless steel 18/10
rustproof | heat-resistant
food-safe | odourless
antibacterial |
dishwasher-safe
hygienic | durable
100% recyclable



Retrofittable QR code sticker, for digital, reusable organisation of GN containers with eatTAINABLE.



- ▶ Cooking lid | cooking
- ▶ vaculid® | storage
- ▶ Watertight press-in lid | transport
- ▶ Perforated containers | preparation & cooking



EFFECTIVE COOKING RESULT

The even perforations, including in the corner radii, as well as the optimal size and number of holes, achieves an effective cooking result (for perforated container variants, not for inserting).



LID HIGHLIGHTS

Most diverse & innovative range of lids – with our No. 1, the watertight press-in lid, there is no risk that food or sauce will slosh about during transport – guaranteed.



LID SYSTEM & COMPATIBILITY

We have the right lid for every stage of the process, whether for storage, transport, cooking or serving. Simply swap the lids around – can be used on different GN containers/materials.



GNONE® - THE UNSTACKING REVOLUTION

The stacking lugs that protrude on all 4 corners prevent containers from sticking together, making it easy to unstack them. For increased handling efficiency, either manually or automatically. Also for enhanced air circulation when containers are stacked.



COOKING VIA HEAT CONDUCTION

Standard stainless steel GN containers for efficient cooking through heat conduction (on ceramic/induction hobs) by means of the integrated heat-conductive SWISS|PLY multilayer base.



VERSATILE & VARIABLE

The 1/1 basic size of the GN system fits all Rieber products. This means that further subdivisions or containers that are twice the size of the basic one, including GN 2/1, 2/3, 1/2, 1/3, 1/4, 2/8, 2/4, 1/6 and 1/9, will fit too.



STURDY & STABLE CONSTRUCTION

With the closest fitting corner & base radii on the market for maximum shape retention, especially in ovens/combi steamers, plus a higher capacity. The intermediate annealing from a depth of 100 mm also increases stability.



PRACTICAL & EFFICIENT HANDLES

Sturdy, secure and efficient handle designs, including drop handles, make it easy to position, place, take out and carry the containers. Or for stacking folding handles for the easy placement of perforated GN containers in closed GN containers.



TIDY ORGANISATION

Universal operating system with efficient organisation saves up to 30% space compared with round containers or pots.

GN PANS

thermoplastes®

Overview



thermoplastes® PAN RANGE



nano with square corners

Sturdy & scratchproof nano surface, for conductive heating on electric/ceramic/induction/gas hobs and combi steamers, with a fast and even heat/cold distribution. From -20 °C to +220 °C. Available in various depths. Capacity: 10 to 1 litres.

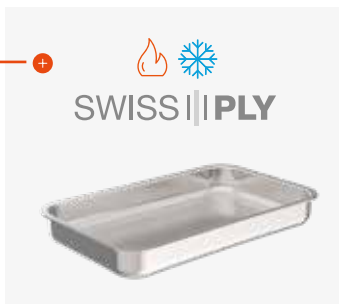
➕ **ORDER NO.** 100 mm GN 1/1: 84010801 | 2/3: 84010805 | 1/2: 84010809 | 1/3: 84010831



coated, with square corners

Excellent non-stick surface, for conductive heating on electric/ceramic/induction hobs and steamer ovens, with a fast & even heat/cold distribution. From -20 °C to +220 °C. Available in various depths. Capacity: 10 to 1 litres.

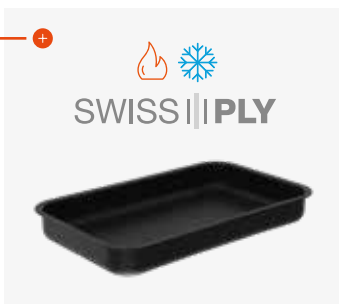
➕ **ORDER NO.** 100 mm GN 1/1: 84010820 | 2/3: 84010824 | 1/2: 84010828 | 1/3: 84010845



nano with rounded corners

Sturdy & scratchproof nano surface, for conductive heating on electric/ceramic/induction/gas hobs and steamer ovens, with a fast & even heat/cold distribution. With rounded corners for a stylish look on the K|POT®. From -20 °C to +220 °C. Available in various depths. Capacity: 10 to 0.4 litres.

➕ **ORDER NO.** 100 mm GN 1/1: 84010887 | 2/3: 84010894 | 1/2: 84010897 | 1/3: 84010857 | 1/6: 84010856



coated, with rounded corners

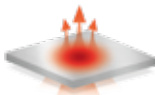
Excellent non-stick surface, for conductive heating on electric/ceramic/induction hobs and combi steamers, with a fast & even heat/cold distribution. With rounded corners for a stylish look on the K|POT®. From -20 °C to +220 °C. Available in various depths. Capacity: 10 to 0.4 litres.

➕ **ORDER NO.** 100 mm GN 1/1: 84010860 | 2/3: 84010865 | 1/2: 84010870 | 1/3: 84010847 | 1/6: 84010875



STYLISH LOOK AND FUNCTION ON THE K|POT® thermoplastes® with rounded corners

For even and energy-efficient heat transfer and better food quality.



vs



K|POT®

THE 'MATERIAL' DIFFERENCE



SWISS|PLY

Reduced CO₂ with ECO multilayer material



The SWISS|PLY multilayer base transforms standard GN containers into energy-saving cooking pans. For cooking, simmering, steaming, stir-frying, roasting, deep-frying, baking, storing, transporting, serving & keeping cool, without the need to keep swapping containers.

SAVE 30% IN TIME, ENERGY & COSTS



thermoplates® COOKING PAN & teppanyaki RANGE


SWISS|PLY



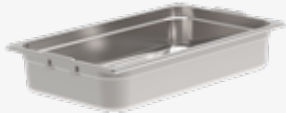
Stainless steel thermoplates®eco made of multilayer material

The energy-saving GN cooking container made of multilayer material. For all processes, including preparing, cooling, regenerating – no need to swap containers; simple to stack thanks to the stacking shoulders. Depths: 65 mm and 100 mm; holds up to 12 litres.

+ ORDER NO. 100 mm GN 1/1: 84010819




SWISS|PLY



SWISS- PLY multilayer base

The SWISS|PLY multilayer base transforms GN containers into energy-saving cooking pans. Temperature for transporting: max. +85°C in a plastic thermoport®. Suitable for conductive heating. Available in various depths. Capacity: 26 to 11.7 litres.

+ ORDER NO. 100 mm GN 1/1: 99030220




SWISS|PLY



Teppanyaki grill plate, coated

Mobile grill plate made of SWISS|PLY multilayer material for energy-efficient grilling & roasting, with non-stick surface. For conductive heating on electric/ceramic/induction hobs and steamer ovens, with a fast, even heat/cold distribution. From -20 °C to +220 °C. Depth: 20 mm.

+ ORDER NO. 20 mm GN 1/1: 84010932 | 2/3: 84010933 | 1/2: 84010934




SWISS|PLY



Teppanyaki grill plate, nano

Mobile grill plate made of SWISS|PLY multilayer material for energy-efficient grilling & roasting, sturdy & scratch-proof nano surface. For conductive heating on electric/ceramic/induction/gas hobs and combi steamers, with a fast, even heat/cold distribution. From -20 °C to +220 °C. Depth: 20 mm.

+ ORDER NO. 20 mm GN 1/1: 84010935 | 2/3: 84010936 | 1/2: 84010937



SWISS-PLY BENEFITS

Energy-efficient multilayer material with an aluminium core between two stainless steel layers for **10-fold greater conductivity** compared to pure stainless steel.



THERMOPLATES® GN COOKING PAN

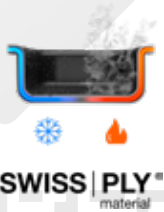
Rieber advantages



Uniform conductivity of the aluminium core, right up to the edge, perfectly tempered everywhere, even with a selective energy supply.



Use for the entire catering process, without the need to swap the container – stick to GN containers for increased handling efficiency.



Multilayer material with an aluminium core, sandwiched between stainless steel layers, combines the benefit of hygienic stainless steel with the thermal advantages of aluminium.



- ▶ Cooking lid | cooking
- ▶ Buffet lid | serving
- ▶ vaculid® lid | storage
- ▶ Watertight press-in lid | transport
- ▶ Perforated containers | preparation & cooking



LID SYSTEM & COMPATIBILITY

There is a right lid for each step in the process – simply swap them, depending on whether the lid is for storage, transport, cooking or serving. Numerous options from the standard GN lid range – multi-purpose.



SQUARE CORNERS

Like conventional GN containers, the thermoplates® with square corners are perfect for hanging in all serving elements or in mobile serving systems – without letting the cold or heat escape through the corners.



ROUNDED CORNERS

thermoplates® C, catering version with rounded corners, provide a perfect & stylish solution for buffets, geared towards our mobile serving station K|POT®. Can now be managed digitally using our Rieber CONNECT app.



STACKING FUNCTION

Version available with premium stacking shoulder for optimum handling, meaning that the thermoplates® can easily be stacked and unstacked, thereby saving space. With conical shape for optimum air circulation.



TEPPANYAKI EFFICIENT GRILLING

Mobile grill plate made of SWISS-PLY material for excellent grilling results on an induction/ceramic hob, plus maximum flexibility in possible uses. The teppanyaki plate can be replaced in seconds and is dishwasher-safe.



ENERGY SAVINGS

Up to 10 x greater conductivity (cold/hot) compared to normal stainless steel, thanks to the aluminium core, for significant energy savings and efficient cooking.



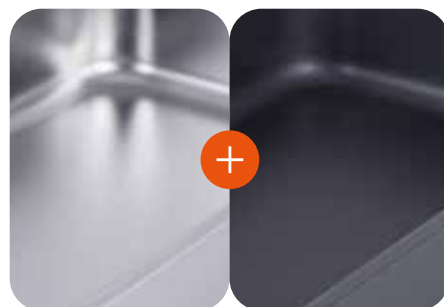
POTENTIAL SAVINGS COOK & CHILL

The stackable thermoplates® guarantees huge potential savings during the Cook & Chill process – more output quantity in the same time period and enormous potential for savings at each step in the process (up to 30% more capacity when chilling and savings of up to 60% in time when heating).



EASY TO CARRY WITH HANDLES

Available with sturdy, fixed handles, meaning there are no problems when inserting, taking out, carrying and placing in the serving station.



DIFFERENT TYPES OF SURFACES

Features either a top-quality non-stick coating (PFO- and PFOA-free) or durable and scratchproof nano treatment of the surface, depending on the intended use*.

*The tough nano non-stick surface for electric, ceramic, induction and gas hobs as well as for combi steamers/ovens. Non-stick coating is not compatible with gas hobs.

GN LIDS

GN thermoplates®

Overview



thermoplates® LID RANGE

OUR NO.1



Watertight stainless steel press-in lid */**

Suitable for all liquids such as soups and sauces. For safe and secure transport, storage, cooking and regeneration of food. Completely airtight, up to +180 °C, also in a combi steamer

➕ **ORDER NO. GN 1/1:** 84080101 | **2/3:** 84080102 |
1/2: 84080103 | **1/3:** 84080104 | **1/4:** 84080105 |
2/8: 84080106 | **1/6:** 84080107 | **1/9:** 85022016



vaculid® stainless steel GN vacuum-sealed lid

Ideal for sustainable vacuum sealing and sous-vide cooking directly in the GN container, without the need for disposable plastic bags. In combination with vacuum-sealable stainless steel GN containers, ideal for storage and transportation. Keeps food fresher for longer. No spillage thanks to the sealing lip, up to +180 °C.

➕ **ORDER NO. GN 1/2:** 84011045 | **1/3:** 84011042 |
1/6: 84011041



Stainless steel GN press-in lid *

For securely covering the GN container, CNS-embossing on the inside, no sealing lip. Sturdy, easy to handle, stackable & dishwasher-safe, fits stainless steel GN containers.

➕ **ORDER NO. GN 1/1:** 84090101 | **2/3:** 84090102 |
1/2: 84090103 | **1/3:** 84090104 | **2/8:** 84090106 |
1/6: 84090107 | **1/9:** 84090108



GN flat lid made of see-through plastic *

Made of see-through food-safe plastic, fully compatible with stainless steel and plastic GN, for use at temperatures up to +180 °C. Clean with washing-up liquid and cleaning fluids suitable for plastic.

➕ **ORDER NO. GN 1/1:** 84200105 | **2/3:** 84200114 |
1/2: 84200106 | **1/3:** 84200107 | **1/4:** 84200108 |
2/8: 84200112 | **2/4:** 84200111 | **1/6:** 84200109 |
1/9: 84200113



* Does not fit GN thermoplates® in the depths: 20 mm and 40 mm

** 1/9 lid does not fit a 1/9 container with drop handles

*** GN 1/3 no automatic lowering function

TRACK CONTAINERS

Easy to retrofit QR code with a sticker for all GN containers. Provides sustainable and digital organisation via the **eatTAINABLE reusable system**, thereby tracking GN containers to the respective customer and facility. Heavy-duty and versatile for use in commercial kitchens because the lids are dishwasher-safe, temperature-resistant from -40 °C to +180 °C and meet accepted food safety standards.

RETROFIT NOW!



QR code stickers
Order no. 94 01 01 32

thermoplastes® LID RANGE

Stainless steel buffet lid ***

With automatic lowering function for a safe & hygienic self-service buffet. Firm and anti-slip, can be inserted from the side on GN thermoplastes® with rounded/square corners.

+ **ORDER NO. GN 1/1: 84012111 | 2/3: 84012113 |**
1/2: 84012115



Plastic buffet lid (Tritan) ***

For presenting cold food, features automatic lowering function for a safe & hygienic self-service buffet. Firm and anti-slip, can be inserted from the side on GN thermoplastes® with rounded/square corners.

+ **ORDER NO. GN 1/1: 84012112 | 2/3: 84012114 |**
1/2: 84012116



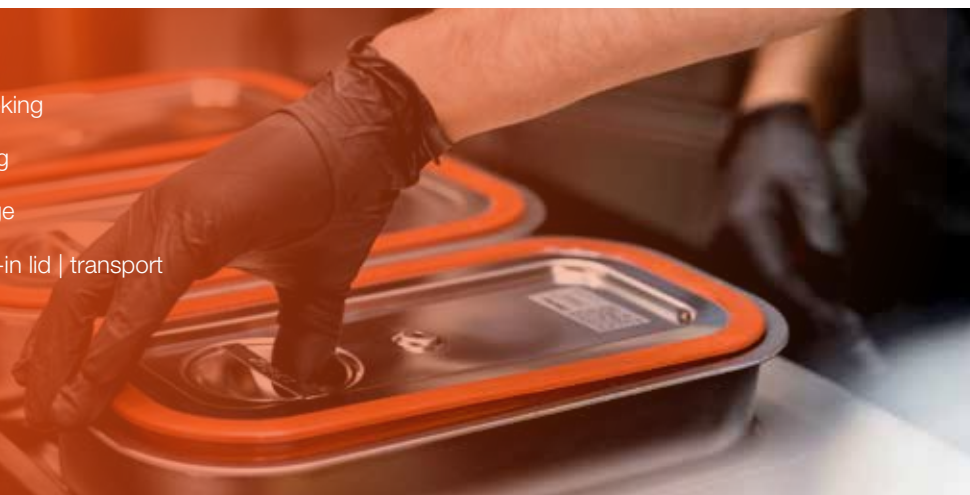
Stainless steel cooking lid

For safe and easy handling, with a handle mounted in the centre, for cooking and presenting food.

+ **ORDER NO. GN 1/1: 84012131 | 2/3: 84012132 |**
1/2: 84012133 | 1/3: 84012134



- ▶ Cooking lid | cooking
- ▶ Buffet lid | serving
- ▶ vaculid® | storage
- ▶ Watertight press-in lid | transport



VACULID® GN REUSABLE SYSTEM

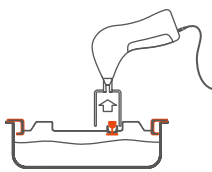
Vacuum sealing sustainably without the need for bags

YOUR BENEFITS

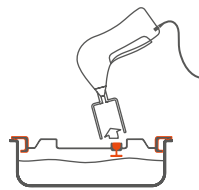
- HIGHER QUALITY & LESS WASTE** | The food contained in the stainless steel GN containers or GN thermoplates® cooking pans can be stored and kept for much longer directly in the GN system.
- HEALTHY & SUSTAINABLE** | Furthermore, other cooking methods, such as sous-vide (LTLT) cooking, can be carried out without the risk of microplastics entering the food.
- SAVE TIME & ENERGY** | Cooked perfectly, saving energy at the same time, as the thermoplates® GN pans feature the SWISS|PLY multilayer material that distributes energy evenly to all corners and rims, conducting heat or coldness 10x faster than conventional stainless steel.
- OPTIMUM PROCESS EFFICIENCY & UTILISATION** | Optimum and time-saving production process, as the production can be done flexibly in advance, meaning that staff scheduling can be planned more efficiently.



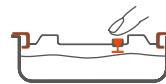
VACUUM SEALING IN 5 STEPS



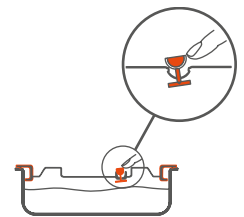
Place vaculid® on the container, put pump attachment onto the valve.



Activate the pump; a vacuum is created in the container - sealing it.



Remove the pump, the vaculid® plug maintains the vacuum.



Press the plug slightly.

To take off the lid, simply flick the vaculid® plug.



PROTECTING FOOD – vaculid®

To slowdown the natural deterioration of food, to keep food quality at its best for as long as possible, to prevent cross-contamination of smells and taste and to transport food safely, you need a lid that guarantees this. The vaculid® from Rieber guarantees the above. Thanks to the airtight seal, it ensures that food stays fresher for longer, there is no cross-contamination, safe transportation, low-temperature cooking – in short, food is preserved.

Overview of vaculid® lids for Gastronorm containers and thermoplates®

Depth/size	thermoplates® thermoplates® C coated/non-coated			Gastronorm containers		
	1/2	1/3	1/6	1/2	1/3	1/6
150	-	-	-	x Material thickness 1 mm	-	-
100	x	x	x	x	x	x
65	x	x	x	x	x	x
40	-	-	-	-	-	-

SUSTAINABLE TRACEABILITY

Easy to retrofit QR code with a sticker for all GN containers. Provides sustainable and digital organisation via the **eatTAINABLE reusable system**, thereby tracking GN containers to the respective customer and facility. Heavy-duty and versatile for use in commercial kitchens because the lids are dishwasher-safe, temperature-resistant from -40 °C to +180 °C and meet accepted food safety standards.



QR code stickers
Order no. 94 01 01 32



+ **vaculid®**
Suitable for vacuum chamber pumps, hand & hose pumps!

Low temperature cooking **without the need for disposable plastic bags**



thermoport® light plastic Overview



thermoport® PLASTIC RANGE



Top loader neutral – sizes: 50 | 100 (with/without pellet-cooling lid) – orange | black

For transporting food & keeping food hot/cold in the GN system without active intervention; simply serve after taking off the lid. Sturdy, lightweight and non-porous plastic. Reliable insulation, double-walled & tightly welded. Dishwasher-safe up to +90 °C.

Max. capacity* for size 50: 11.7L | 100: 26L

+ **ORDER NO. orange Size 50: 85020201 | 100: 85020301**

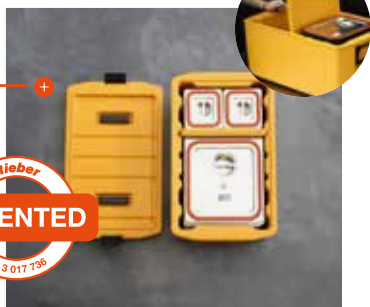


Top loader heated – sizes: 50 | 100 – colour: orange | black

For transporting food & keeping food hot in the GN system; simply serve after taking off the lid. Sturdy, lightweight and non-porous plastic. Reliable insulation, double-walled & tightly welded. Self-regulating PTC heating element (set at +86°C, max. +95°C). Without the heating element, dishwasher-safe up to +90 °C.

Max. capacity* for size 50: 11.7L | 100: 26L

+ **ORDER NO. orange Size 50: 85020206 | 100: 85020313**

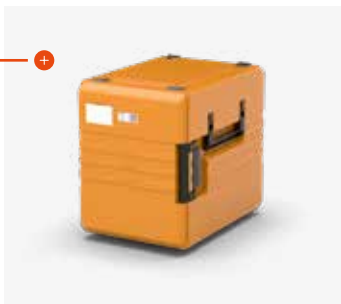


Top loader neutral + hybrid function – size: 100 – colour: orange | black

The use of the flexible insulated separator for cold and hot areas allows food to be stacked efficiently in the GN system in different sizes and depths, thereby saving on space. For transporting & keeping food warm/cold without active intervention (passively). Sturdy, lightweight and non-porous plastic. Reliable insulation, double-walled & tightly welded. Dishwasher-safe up to +90 °C.

Max. capacity* for size 100: 26L

+ **ORDER NO. orange Size 100: 85020353**



Front loader neutral – sizes: 600 | 1000 | 6000 – colour: orange | black

For transporting food & keeping food hot/cold in the GN system without active intervention; simply slide them onto the seamlessly deep-drawn support ledges. Sturdy, lightweight and non-porous plastic. Reliable insulation, double-walled & tightly welded. Dishwasher-safe up to +90 °C.

Max. capacity* for size 230: 26L | 500: 26L | 600: 33L | 1000: 52L | 6000: 104L

+ **ORDER NO. orange Size 600: 85020505 | 1000: 85020401 | 6000: 85020801**



+

FEATURES OF OUR PLASTIC MODELS:

Excellent chemical resistance (cleaning, disinfection) | retains temperature (cold & hot) in accordance with DIN EN 12571 No. 5.1. | sandwich construction, seamlessly foamed, torsion-resistant, maximum stability.

DIGITAL HACCP DOCUMENTATION

Paperless & capable of being retrofitted across the entire process
(Receipt of goods, refrigeration/storage, production, transport & serving)

CHECK CLOUD



thermoport® PLASTIC RANGE

Automatic room temperature
Order no. 94 02 01 38

Front loader digital convection-heated (810 W) - size: 1000 - colour: orange | black

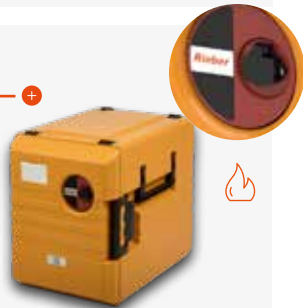


For transporting food & (actively) keeping food hot in the GN system; simply insert onto the seamlessly deep drawn support ledges. Sturdy, lightweight and non-porous plastic. Reliable insulation, double-walled & tightly welded. Precise to the degree and digital convection heating, individually adjustable temperature from 20 °C to max. +85°C. Without the heating element, dishwasher-safe up to +90 °C.

Max. capacity* for size 1000: 52L

+ ORDER NO. orange Size 1000: 85020423

Front loader FLAT convection-heated, manually controlled (550 W) - sizes: 600 | 6000 - colour: orange | black



For transporting food & (actively) keeping food hot in the GN system; simply insert onto the seamlessly deep drawn support ledges. Sturdy, lightweight and non-porous plastic. Reliable insulation, double-walled & tightly welded. Convection-heated (manually controlled) & flush-mount, up to max. +85°C. Without the heating element, dishwasher-safe up to +90 °C.

Max. capacity* for size 600: 33L | 6000: 104L

+ ORDER NO. orange Size 600: 85020524 | 6000: 85020813

Front loader FLAT convection-heated, digitally controlled (760 W) - sizes: 600 | 1000 | 6000 - orange | black



For transporting food & (actively) keeping food hot in the GN system; simply insert onto the seamlessly deep drawn support ledges. Sturdy, lightweight and non-porous plastic. Reliable insulation, double-walled & tightly welded. Convection-heated (digitally controlled) & flush-mount, up to max. +85°C. Without the heating element, dishwasher-safe up to +90 °C.

Max. capacity* for size 600: 33L | 1000: 52L | 6000: 104L

+ ORDER NO. orange Size 600: 85020526 | 1000: 85020436 | 6000: 85020815

Pizzaport front loader neutral – colour: orange



For transporting & (passively) keeping food warm; max. 3 x 2 pizza boxes (320 x 320 mm) or 6 x pasta portions inserted onto the seamlessly deep-drawn support ledges. Sturdy, lightweight and non-porous plastic. Reliable insulation, double-walled & tightly welded. Dishwasher-safe up to +90 °C.

Max. capacity*: 70L

+ ORDER NO. orange 85020509

thermoport® models are also available in a stylish BLACK!

*with GN containers/thermoplates®

THERMOPORT® LIGHT PLASTIC

The benefits of Rieber.

Sturdy & lightweight plastic containers made of polypropylene, physiologically non-toxic, non-porous and glossy plastic skin

20% recycled materials are used in the manufacturing of our plastic thermoport® models.



Serial QR code with stored service videos

Easily detachable doors

Replaceable card for labelling purposes

Removable heater, digitally controlled, precise temperature settings
Controls are protected by raised edge on the housing

Sturdy plastic door latch that can be operated with one hand

Interchangeable stacking/floor protection rails

Sturdy & foldaway plastic handles on both sides

Steam slider for regulating humidity

Separate power connection for additional heating

Bedienung | KIPOT®

Alle Videos zur Bedienung

Produktseite Antragsseite

SERVICE PAGE

'HOW TO USE' VIDEO CHANNEL, CLEAN | SPARE PARTS



SUPPORT LEDGES & HYGIENIC INTERIOR

Tightly welded interior with specially made support ledges (prevents GN containers from tipping as they are taken out), no dirt traps & absolutely hygienic.



EASILY DETACHABLE DOORS

The different door types (heated/unheated) can be changed at will thanks to the pivot hinge.



CLEANING |

The heating or cooling elements can be easily removed; dishwasher-safe (up to +90 °C). For easy and hygienic cleaning.



SERVING & CHECK CORE TEMPERATURE MEASUREMENT

Food can be served directly from the portable top loader models. Manual temperature measurement using a Bluetooth-enabled core temperature sensor.



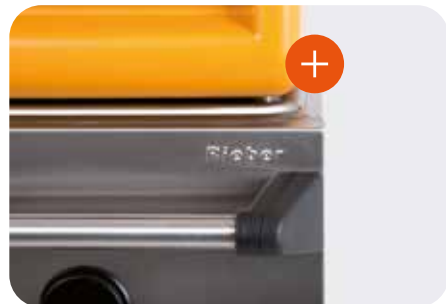
CHECK ROOM TEMPERATURE SENSOR

Automatically transmitting CHECK room temperature sensor on the inside of the door (front loader) / in the lid (top loader) for real-time recording, easy to retrofit.



STACKING CORNERS

Sturdy and replaceable stacking corners on the top, anti-slip stacking of further stainless steel & plastic thermoport® models.



MIX & MATCH

Simply mix & match the stainless steel & plastic thermoport® models, then stack them – completely flexible and mobile transport system.



HYGIENIC CHILLING

The lightweight and powerful cooling element is located at the back of our statically cooled thermoport®. Quick & easy to remove, so that the container is then dishwasher-safe (without the cooling element).



DOUBLE-WALLED INSULATION

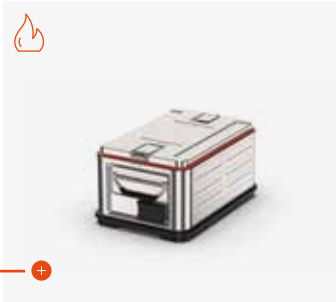
The double-walled insulation retains the programmed temperature reliably over long periods of transport, even when the thermoport® is fully loaded. The inner and outer containers are tightly welded and insulated using CFC-free PU foam.



thermoport® Premium stainless steel Overview



thermoport® STAINLESS STEEL RANGE

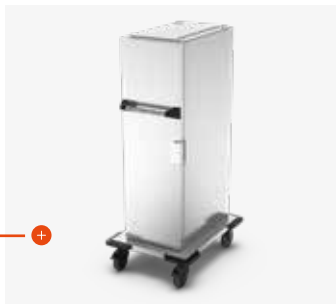


Top loader heated TP 105 – size: 100

For transporting food & (actively) keeping food hot in the GN system; serve directly after taking off lid. Features self-regulating silicone heater, can only be heated up wet. Double-walled & tightly welded, excellent insulation & maximum hygiene. Heats up to max. +95 °C.

Max. capacity* for size 100: 26L

+ **ORDER NO. Size 100:** 85010302

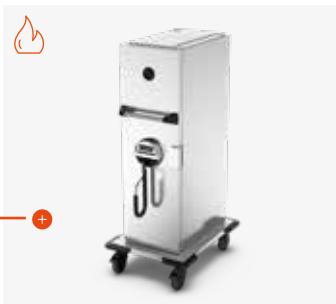


Front loader neutral – sizes: 1400 | 1600 | 2000 | 3000

For transporting food & keeping food hot/cold in the GN system without active intervention; simply slide them onto the seamlessly deep-drawn support ledges. Double-walled & tightly welded, excellent insulation & maximum hygiene.

Max. capacity* for size 1000: 38L | 1400: 63.7L | 1600: 70.4L | 2000: 89.7L | 3000: 130L

+ **ORDER NO. Size 1400:** 85011101 | **1600:** 85010608 | **2000:** 85010707 | **3000:** 85010807



Front loader convection-heated – sizes: 1000 | 1400 | 1600 | 2000 | 3000

For transporting food & (actively) keeping food hot in the GN system; simply place onto the seamlessly deep-drawn support ledges. Double-walled & tightly welded, excellent insulation & maximum hygiene.

Max. capacity* for size 1000: 38L | 1400: 63.7L | 1600: 70.4L | 2000: 89.7L | 3000: 130L

+ **ORDER NO. Size 1000:** 85010405 | **1400:** 85011102 | **1600:** 85010609 | **2000:** 85010708
| **3000:** 85010808



Hybrid kitchen – 200 °C

For transporting, regenerating & (actively) keeping food hot, simply place on the seamlessly deep-drawn support ledges. Double-walled & tightly welded, excellent insulation & maximum hygiene. Up to max. +140 °C or 200 °C

Max. capacity*: 70.4L

+ **ORDER NO. Size 200 °C:** 85010911



+ **OPTIMAL MOBILITY WITH 2 FIXED & 2 SWIVEL CASTORS + 4 CORNER GUARDS**

*with GN containers/thermoplates®

**PREPROGRAMMABLE AUTO FUNCTION | SAFE TO USE & GUARANTEED SUCCESS
FOR MOBILE USE ANYWHERE**

+ **No high voltages (as 230V); structural requirements: extractor hood, water connections, etc.**



DIGITAL HACCP DOCUMENTATION

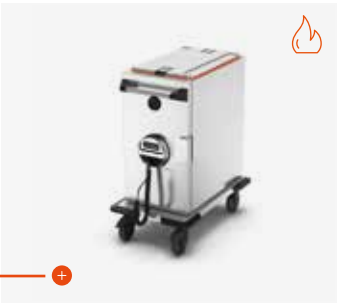
Paperless & capable of being retrofitted across the entire process
(Receipt of goods, refrigeration/storage, production, transport & serving)

CHECK CLOUD



thermoport® STAINLESS STEEL RANGE

Automatic room temperature
Order no. 94 02 01 38



Front loader convection-heated with lid – models: 1000-D | 1600-D

With detachable lid for transporting food, (actively) keeping food hot & serving directly in the GN system; simply insert onto the seamlessly deep-drawn support ledges. Double-walled & tightly welded, excellent insulation & maximum hygiene.

Max. capacity* for size 1000-D: 52L | 1600-D: 70.4L

+ ORDER NO. Size 1000-D: 85010503 | 1600-D: 85010903



Front loader refrigerated – sizes: 1000 | 1600 | 2000 | 3000

For transporting food & (actively) chilling food in the GN system; simply insert onto the seamlessly deep-drawn support ledges. Double-walled & tightly welded, excellent insulation & maximum hygiene. Chill range: +5 bis +8°C (model 1000) or +2 to +8°C (models 1600 to 3000).

Max. capacity* for size 1000: 38L | 1600: 70.4L | 2000: 89.7L | 3000: 130L

+ ORDER NO. Size 1000: 85010411 | 1600: 85010616 | 2000: 85010718 | 3000: 85010820



Front loader hybrid – models: 3000 warm active / cold passive | 3000 warm active / cold active

With two separate temperature ranges, for transporting food, (actively) keeping food hot & (passively or actively) chilling food in the GN system; simply insert onto the seamlessly deep-drawn support ledges. Double-walled & tightly welded, excellent insulation & maximum hygiene. Static cooling, refrigerant R290.

Max. capacity* for size 3000: 70 L (hot section) & 44 litres (cold section)

+ ORDER NO. Size 3000-A/P: 85010816 | 3000-A/A: 85010817



thermoport® canteen – models: neutral door | door 100 °C | door 140 °C

Can be used as a total mobile canteen, transport & serving combined in one. Detachable lid (only with model 140 °C) that allows food in the GN system to be served directly. Serving option via a GN holding frame that can be folded out to the side as well as a fold-out hygiene protection screen. Double-walled and tightly welded, features 16 deep-drawn support ledges, H2 hygiene-compliant interior.

Max. capacity*: 70L

+ ORDER NO. Size neutral: 85010917 | 100 °C: 85010918 | 140 °C: 85010919



thermoport® canteen

Can be installed anywhere & quickly as a holistic serving station.

Extremely flexible with interchangeable door options, solely to keep food hot or to let it regenerate.

Stainless steel models for maximum hygiene, strength & durability
easy to maintain a constant temperature (cold & hot)
in accordance with DIN EN 12571, 5.1



THERMOPORT® PREMIUM STAINLESS STEEL

The benefits of Rieber.



VIDEO 'HOW TO USE' CHANNEL, CLEAN | SPARE PARTS

SERVICE PAGE



SUPPORT LEDGES & HYGIENIC INTERIOR

Tightly welded interior with specially made deep-drawn support ledges (prevents GN containers from tipping as they are taken out), H3 hygiene-compliant, no dirt traps & absolutely hygienic.



EASILY DETACHABLE DOORS & EASY TO CLEAN

The different door types (heated/unheated) can be changed at will thanks to the pivot hinge. The removable heating element means that the interior can be cleaned thoroughly.



DOOR SEALS

The all-round & food-safe door seal can easily be removed to allow for complete and thorough cleaning.



CHECK ROOM TEMPERATURE SENSOR

The CHECK room temperature sensor attached to the exterior of the door automatically sends information and documents in real-time (retrofitable).



MIX & MATCH

Simply mix & match the stainless steel & plastic thermoport® models, then stack them – completely flexible and mobile transport system.



CORNER GUARDS & CASTORS

Corner guards on all four sides for protection against knocks as well as tough, lockable castors.



SERVING & CHECK CORE TEMPERATURE MEASUREMENT

The thermoport® top loader & front loader models featuring the serving option can be used directly to serve in the GN system. Manual temperature measurement using a Bluetooth-enabled core temperature sensor.



STACKING

Lid features high-quality stacking indentation for non-slip stacking of further stainless steel & plastic thermoport® models.



HYGIENIC CHILLING

Our statically cooled thermoport® models have cooling meander circuits in the side walls, meaning that they are fully hygienic, as no germs can build up on the inside.

VARITHEK® SYSTEM MODULES

Overview



Digital HACCP documentation - easy to retrofit and user-friendly. Order no. 94 01 01 05

For all types of food preparation.



varithek® 1/1-ch-800
325 x 620 x 63 mm
warming plate ceramic module, full area
800 watts / 230 V / cable length 1.0 m

Order no. 91 01 01 50



Mit SWISS-PLY Mehrschichtmaterial

varithek® 1/1 hp-SP (2.5 m) 🔥 ❄️
325 x 639 x 141 mm
rated voltage: 1N AC 230 V,
50/60 Hz / weight / 14 kg

Order no. 91 18 01 14

Whether cooking, grilling, roasting, stir-frying, steaming, chilling, keeping hot or frying, the varithek® system offers a suitable option for all kinds of food preparation. From ceramic and induction hobs to hybrid hot/cold plate and grilling plate. Can be used as a 'solo' serving version or in recessed niches (as 'front-cooking' station). All varithek® 400 series modules can be used straightaway, the GN 1/1 modules via the AST system holder. Standard sizes make it easier to combine and replace, built to match the efficient thermoplates® GN cookware.



varithek® 800-gp-9600-SP
800 x 620 (+ 40 mm CNS handle) x 198 mm
electrical connection 9.6 kW / 400 V
38 kg, cable length 1.0 m

Order no. 91 03 01 63



Mit SWISS-PLY Mehrschichtmaterial

varithek® V-400-gp-4800-SP
400 x 660 x 198 mm
grill plate module, full area
4800 watts / 400 V / cable length 1.0 m

Order no. 91 03 01 67



varithek® 400-AST-200, system module
400 x 620 x 200 mm
For use with all 1/1 varithek® system modules.

Order no. 91 05 01 07

+ lighter at 22 kg: **varithek® V-400 gp-4800-SP** 600 x 400 x 197 mm, glossy Order no. 91 03 01 65



varithek® 400-iw-5000
400 x 660 x 198 mm
induction wok module
5000 watts / 400 V / cable length 1.0 m
for stainless steel wok 6 l

Order no. 91 04 03 08

varithek® elements also available with cable length 2.5 m.
Other models on request.



varithek® 400-ik-5000 round
400 x 660 x 138 mm
cooking induction module, round hob
5000 watts / 400 V / cable length 1.0 m

Order no. 91 01 02 38



Mit SWISS-PLY Mehrschichtmaterial

varithek® 400-pf-5000-SP
620 x 400 x 220 mm
pasta - fryer module
5000 watts / 400 V / cable length 2.5 m (sets not shown)

Order no. 91 10 01 05

Pasta set order no. 91 10 01 06
Frying set order no. 91 10 01 07



Use the Rieber GN-thermoplates® for perfect cooking and grilling results. thermoplates® are completely multifunctional thanks to the energy-efficient SWISS-PLY multilayer material. For cooking, roasting, simmering, grilling.

+ Switch from the teppanyaki grill plate to the thermoplates® cooking pan in just seconds.

QR code scan for service information on the product or for the CHECK HACCP system.



SERVICE PAGE



'HOW TO USE' VIDEO CHANNEL | CLEANING | SPARE PARTS



Digital HACCP documentation - easy to retrofit and user-friendly. Order no. 94 01 01 05

Mobile 'front cooking' station with integrated extraction and airclean air circulation technology.

- 'Front cooking' experience for your guests – no undesirable odours / vapours.
- Multilevel filter system with grease, active carbon and pollutants filters in the lower part.
- O3 configuration with patented plasma technology, for odour neutralisation + removal of bacteria and microorganisms.
- Vapours from grease, water and odour-laden air are removed directly at the point of cooking with 3-way extraction.

Full varithek® flexibility!

Cooking modules can be replaced easily and flexibly, other modules ON PREVIOUS PAGE



FILTER OPTIONS	BASIC	ADVANCED	ADVANCED+	FLEXIBLE HEPA	PROFESSIONAL
Usage intensity					
Duration of use					
Order no. incl./excl. attachment	91 14 04 50 / 51	91 14 04 50 / 51	91 14 04 50 / 51	91 14 04 50 / 51	91 14 04 50 / 51
Order no. filter		91 14 03 12	91 14 03 15	91 14 03 12 / 14	91 14 03 13 / 15

+ For 2 varithek® cooking modules



acs varithek® 1100 d3

With digital controller*. Optional extra: plasma technology for additional odour removal. Power consumption max.11 kW, rated voltage 3N AC 400V 50/60 Hz.

Model	External dimensions	Weight	Order no.
acs 1100 d3 with light attachment	1100 x 720 x 1300 mm	140 kg	91 14 04 02
acs 1100 d3 with light attachment + plasma technology	1100 x 720 x 1300 mm	140 kg	91 14 04 05

+ For 3 varithek® cooking modules



acs varithek® 1600 O₃

With digital controller*. With plasma technology for additional odour removal. In the lower section there are 2 cupboard compartments for extra storage and space, different versions available. hot/cold, neutral/neutral, neutral/hot, neutral/cold, hot/hot and cold/cold. Power input 22 kW, rated voltage 3N AC 400V 50/60 Hz.

Model	External dimensions	Weight	Order no.
acs 1600 O ₃ W/C with light attachment	1665 x 850 x 1300 mm	237 kg	91 14 04 07

+ For 3 varithek® cooking modules.



acs varithek® 1500 d3/ varithek® acs 1500 with electrostatic filter

With digital controller*. Optional extra: plasma technology for additional odour removal. Power input 22 kW, rated voltage 3N AC 400V 50/60 Hz.

Model	External dimensions	Weight	Order no.
acs 1500 d3 with light attachment	1500 x 760 x 1300 mm	165 kg	91 14 04 03
acs 1500 d3 with light attachment + plasma technology	1500 x 760 x 1300 mm	165 kg	91 14 04 06
acs 1500 electrostatic filter	1500 x 760 x 1300 mm	165 kg	91 14 04 42

* Digital controller functions: 4-stage extraction, error and usage display (degradation level) of the filter elements (activated charcoal filter), multicoloured LED lights for the operating state, error display, operating hours counter, a buzzer sounds if there is an alarm.
* not included as standard.

NEW:
All acs-models 1100 | 1500 | 1600 available with optimised and individual filter system.



SERVICE PAGE



QR code scan for service information on the product or for the CHECK HACCP system.



SERVICE PAGE

'HOW TO USE' VIDEO CHANNEL | CLEANING | SPARE PARTS





**PREPROGRAMMABLE
AUTO FUNCTION | SAFE
TO OPERATE & 100%
GUARANTEED SUCCESS**

**FOR MOBILE USE
NO HIGH-VOLTAGE
CURRENT | WATER |
EXTRACTOR HOOD**

⊕ No high voltages (as 230V), structural requirements: extractor hood, water connections, etc.



Plug & Play – quick and easy - the mobile kitchen & regenerating station for anywhere. Whether Cook & Chill or Cook & Serve, our navioven provides an efficient & energy-saving means to regenerate food.

A multi-purpose tabletop oven for storing or transporting hot and cold food, featuring different programs for baking, cooking, cooking to core temp, braising & regenerating food.

navioven

FOR REGENERATING, BAKING, COOKING, COOKING TO CORE TEMP & BRAISING

The mobile multi-purpose oven is a powerful, digitally controlled fan-assisted oven for a variety of functions, from gentle to powerful cooking – different programs can be selected for keeping food either cold or hot as well as regenerating, cooking, braising and baking purposes in the GN system. Time can also be individually adjusted, as can the humidifying function and setpoint temperature for the chamber or core temp value. High performance and visually attractive, providing a clear view of the illuminated oven interior through the tempered glass.

The GN system provides flexible and space-saving storage of GN containers and GN thermoplates® – combined with the watertight press-in lid or vaculid®, the latter specifically for sous-vide (LTLT) cooking.

Two programs, either chamber or core temperature cooking using the built-in core temperature sensor, ensure perfect cooking results, thanks to an adjustable humidifying function. Also includes a chilling function by means of the pure fan-assisted program and inserting GN 1/1 cooling pellets. All programs can be saved, meaning that perfect food quality is assured at all times.

Safe and easy handling is assured with Rieber's thermoport® system. Universal usage, including mobile options – catering, hotel industry, food service sector, nursing and retirement homes as well as in schools.



navioven Technical specifications

Dimensions	460 x 775 x 632 mm
Material	stainless steel 1.4301 (CNS)
Weight	50 kg
Wattage	3300 W
Rated voltage	1N AC 220-240 V 50/60 Hz
Outlet plug type	Type F (Schuko)
Cable length	1,500 mm
Heating range	+20 °C to +240 °C
IP Code	IPX4
Pairs of rack guides	7

navioven 1/1
Order no. 85 01 10 21

Mobile trolley
Order no. 88 04 01 13

Also available, upon request, as a built-in version for stationary use.



Scan for model

KIPOT® Overview



Digital HACCP documentation - easy to retrofit and user-friendly. Order no. 94 01 01 05

The convenient and stylish buffet and 'front cooking' solution.



- + BUFFET LID**
For serving, for slow cooking and for the presentation of food in the buffet area, with automatic lowering of
- + GN-thermplates® C**
Versatile, thanks to the SWISS-PLY multilayer – see page on thermplates®
- + KIPOT®**
For keeping food hot, regenerating, cooking, roasting, steaming, grilling

available as a 1- or 2-zone model

NEW: Now CONNECT-compatible & app-controlled too!!



Model	Dimensions	Weight	Power	Order no. ● black	Order no. ● stainless steel
K POT® 1/1 ck-2200 ceramic hob	533 x 380 x 96 mm	7 kg	2200 watts	84 01 20 02	84 01 20 01
K POT® 1/1 ck-2200, 2z ceramic hob	533 x 380 x 88 mm	7 kg	2200 watts	84 01 20 14	84 01 20 13
K POT® 2/3 ck-1600 ceramic hob	353 x 380 x 88 mm	5 kg	1600 watts	84 01 20 36	84 01 20 38
K POT® 1/1 ck-800 ceramic warming plate	533 x 380 x 88 mm	7 kg	800 watts	84 01 20 12	84 01 20 11
K POT® 1/1 ik-3600, 2z induction hob	533 x 380 x 88 mm	7 kg	3600 watts	84 01 20 41	84 01 20 40
K POT® 1/1 passive	533 x 380 x 88 mm	4 kg	-	84 01 20 08	84 01 20 07
K POT® 2/3 passive	353 x 380 x 88 mm	3 kg	-	84 01 20 39	84 01 20 37
NEW:	Dimensions			Order no. ● black	Order no. ● stainless steel
K POT® CONNECT 1/1 ck-2200, 2z	533 x 380 x 96 mm			84 01 20 85	84 01 20 84
K POT® CONNECT 1/1 ck-2200, 1z	533 x 380 x 96 mm			84 01 20 83	84 01 20 82
NEW:	Dimensions	Temperature	Power	Order no. ● black	Order no. ● stainless steel
K POT® 1/1 cool SWISS PLY ❄️	533 x 378 x 149 mm	+10 °C up to -7°C	150 watts	84 01 20 58	84 01 20 56

Matching range of lids for thermplates® C cookware:

SERVING



Buffet lid
stainless steel or plastic
GN 1/1, 2/3, 1/2

REGENERATING / TRANSPORTING



Watertight press-in lid
with silicone seal
GN 1/1, 2/3, 1/2, 1/3, 1/6

COOKING



Cooking lid
no handle cutout
GN 1/1, 2/3, 1/2, 1/3

QR code scan for service information on the product or for the CHECK HACCP system.



SERVICE PAGE

'HOW TO USE' VIDEO CHANNEL | CLEANING | SPARE PARTS



thermoport® canteen

Overview



Digital HACCP documentation - easy to retrofit and user-friendly. Order no. 94 01 01 05



TRANSPORT, REGENERATE & SERVE FOOD - ALL-IN-ONE UNIT.

The thermoport® can be installed anywhere as a holistic serving station in just a few steps. The high-performance doors are extremely flexible and can be swapped around, depending on whether food needs to be kept hot or regenerated. Practical holders on the sides of the unit which comply with GN-standard measurements. Can be folded away when not in use. Holds containers and is extendible – create your own individual and mobile canteen system. The fully equipped mobile canteen unit – for transporting and serving food, comes with a

'neutral' stainless steel door, variety of serving options, can be transported quickly to the location in question and equipped on site accordingly to operate as an all-in-one canteen system. The food stored within the trolley is kept hot and transported safely. GN-compliant containers can be placed on top (by removing the top of the unit) or on the sides using the extendible holding frames to serve the food directly. The food containers are simply taken out from the unit interior and placed easily in position.



Hygiene screen

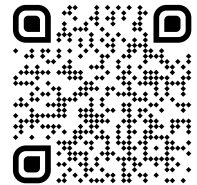
Lid on top of serving unit, safe storage option on the side
Extendible GN-compliant holding frame
Our door range:

'Neutral' door - to transport food
Order no. Unit with door 85 01 09 17

'Convection' door - actively keeps food hot
Order no. Unit with door 85 01 09 18

Hybrid door 140 °C – autonomous regeneration system
Order no. Unit with door 85 01 09 19

Read more



OR OUR CLASSIC HYBRID KITCHEN 200 °C AS A MOBILE TROLLEY FOR REGENERATING FOOD

Order no. 85 01 09 11



preprogrammable auto function | safe to operate & guaranteed success

portable unit, no high voltage | water | extractor hood

No high voltages (as 230V), structural requirements: extractor hood, water connections, etc.



DELIVERY TROLLEYS, FOOD TRANSPORT TROLLEYS & FOOD REGENERATION TROLLEYS

Overview



FOOD REGENERATION TROLLEYS: WITH DIGITAL CONTROLLER

The entire range of this versatile system for transporting, storing, regenerating and serving food, boasts quality, a wide range of optional extras and an intelligent electronic control system that enables 7-day programming tailored to meal plans. Also suitable for individual portions for special diets. The food in the GN containers can be brought chilled or hot to the ward kitchen or dining room either directly with the food regeneration trolleys or its transfer trolley.



R-ST 3

Keep food hot + chill + drawer + regenerate

88 27 03 01
88 27 03 02



R-ST 5

Keep food hot + chill + drawer + chill/ regenerate

88 27 05 01
88 27 05 02



R-ST 6

Keep food hot + 2x chill/ regenerate

88 27 04 03



R-ST 7

Keep food hot + 2x regenerate/ regenerate

88 27 04 02



R-ST 11

Keep food hot + regenerate

88 27 06 01



R-ST 12

Keep food hot + chill/ regenerate

88 27 06 03
88 27 06 04



R-ST 13

Keep food hot + chill / regenerate + chill

88 27 06 05

Additional extras include: tray slide, stainless steel shelf (foldable), serving attachment, 3-sided coloured resopal@panelling in green, blue, black or grey. Just ask us.

Benefits of Rieber



Our GN basins can be heated in a wet & dry state.

Advantages of dry heating:

- Saves energy
- No calcification, enhanced hygiene
- Quicker to clean & handle

Digital HACCP documentation - easy to retrofit and user-friendly. Order no. 94 01 01 05



DELIVERY TROLLEY

Stainless steel delivery trolley for transporting and delivering food on premises. Available in two versions: heated or chilled. A small dispensing option is possible with accessories: shelf light/heat and a fold-up shelf either at the front or on the side man.



ZUB 2 / ZUB 2-GL 🔥

2 x GN 1/1, 200 mm
W x D x H (mm):
858 x 675 x 900 (ZUB 2)
816 x 717 x 900 (ZUB 2-GL)
33 kg, 0.94 kW

88 16 02 88 | 16 | 01 | 88 03



ZUB 3 / ZUB 3-GL 🔥

3 x GN 1/1, 200 mm
W x D x H (mm):
1227 x 675 x 900 (ZUB 3)
1185 x 717 x 900 (ZUB 3-GL)
44 kg, 1.41 kW

88 16 03 01 | 88 16 03 03



ZUB 2-K / ZUB 3-K ❄️

2 x GN 1/1, 200 mm
W x D x H (mm):
860 x 663 x 900 (ZUB 2-K)
1195 x 663 x 900 (ZUB 3-K)
55/ 65 kg, 0.23 kW

88 16 08 01 | 88 16 08 02



Scan for delivery trolley service videos



Scan for food trolley service videos



FOOD TROLLEY

The food trolley is available with/without basins. A separate heating controller for each compartment and basin. Optional extra if required: (actively) keeping food hot or (actively) chilling food in the base unit.



Norm-II-0 🔥

(heated unit)
W x D x H (mm):
905 x 680 x 900 (947)
75 kg, 0.94 kW

88 13 03 23



Norm-II-2 🔥

(bain marie, Heated units)
W x D x H (mm):
905 x 680 x 947
75 kg, 1.88 kW

88 13 06 23



Norm-III-3 🔥

(bain marie, Heated units)
W x D x H (mm):
1314 x 680 x 947
120 kg, 2.82 kW

88 13 14 23



Norm-III-1-1K 🔥❄️

(bain marie/ one unit chilled, one unit heated)
W x D x H (mm):
1395 x 730 x 947
129 kg, 1.97 kW

88 13 18 23

DISPENSERS

Overview



Dispenser for plate diameters 190–320 mm 🔥

Stainless steel with a standard stacker for plate diameters of 190–320 mm, max. load per compartment 75 kg, static heating, convection heating or unheated, with air vents

RRV-H2

Dimensions L x W x H:

955 x 480 x 900 mm

Total weight (empty): 55 kg

Dispenser diameter: 397 mm

Stacking height approx. 600 mm

Thermostatic control +30 to +110 °C

89 01 02 69

RRV-U2

Dimensions L x W x H:

986 x 480 x 900 mm

Total weight (empty): 56 kg

Dispenser diameter: 397 mm

Stacking height approx. 600 mm

Thermostatic control +30 to +110 °C

89 01 01 69

Exchange dispenser (rectangular) 🔥

Stainless steel universal crockery dispenser. Equipped with a multifunctional grid platform for stacking and transporting different plate sizes. Max. load 150 kg.

WE-H-750

Dimensions L x W x H:

750 x 420 x 900 mm

Total weight (empty): 56 kg

Stacking height without/with lid approx. 545 / 645 mm

Thermostatic control +30 to +110 °C

89 01 02 60

(other versions available)

Platform dispenser (open)

Stainless steel, for baskets and trays, max. load 200 kg

PO-TA1

Dimensions L x W x H:

500 x 700 x 911 mm

Total weight (empty): 38 kg

Platform dimension:

535 x 412 mm

89 02 03 06

PO-GN2

Dimensions L x W x H:

880 x 690 x 911 mm

Total weight (empty): 48 kg

Platform dimension:

662 x 555 mm

89 02 03 03



Platform dispenser (encased) or chilled ❄️

Stainless steel, for baskets, encased or chilled, max. load 200 kg, stacking height approx. 600 mm

Circulating air-heated platform dispenser 🔥

Stainless steel, for single meals, max. load 200 kg, stacking height approx. 600 mm, stainless steel lid height 35 mm

Ultra-dispenser, rectangular, hot bowl dispenser, heats up to 130 °C 🔥

Stainless steel, max. load per compartment 75 kg, stacking height 610 mm, 2 compartments, compartment dimension in light 260 x 260 mm each. More capacity (holds up to 92 bowls).

PG-GN2

Dimensions L x W x H:
880 x 690 x 911 mm
Total weight (empty): 68 kg
Platform dimension:
535 x 660 mm

89 02 02 01

PU-GN2

Dimensions L x W x H:
990 x 690 x 911 mm
Total weight (empty): 85 kg
Platform dimension:
535 x 660 mm
Thermostatic control +30 to +110 °C

89 02 01 03

REU-P2-260

Dimensions L x W x H:
1005 x 509 x 1011 mm
Total weight (empty): 70 kg
Capacity:
92 x SJ-255 (hot bowls)

89 04 01 04

Hot bowls upon request.

PK-Q1/1 convection cooling

Dimensions L x W x H:
1164 x 814 x 945 mm
Total weight (empty): 140 kg
Platform dimension:
535 x 505 mm
Cooling range: approx. +5 to +8 °C

89 02 04 01

PU-Q1

Dimensions L x W x H:
840 x 690 x 911 mm
Total weight (empty): 73 kg
Platform dimension:
535 x 510 mm
Thermostatic control +30 to +110 °C

89 02 01 04



Scan for videos on how to use our dispensers





SERVING UNITS

FOR MOBILE & FLEXIBLE CATERING



The high-quality universal trolleys – either the stylish servostar® or the classic 850 serving trolley – are both lightweight, meaning transporting, serving, clearing up or putting away is easy, thanks to these mobile and easy-to-use

serving units. Available with either 2 or 3 shelves, depending on what needs to be transported. Option: equipped with rustproof or galvanised castors. Foamed castors for even less noise during transport available on request.



Serving trolley 850 - equipped with 3 shelves

Lightweight, stainless steel trolley with 3 shelves (800x500mm)

Order no. 88 02 50 06

servostar® 1/1 640 - equipped with 3 shelves

Lightweight, stainless steel serving trolley 1/1 with 3 shelves (630x400mm)

Order no. 88 02 50 37

+ Can also be 'made to order' with coloured 1/1 glass shelves



Go to models



Rolloport, PW-TH-RP

The universal trolley for transporting all portable thermoport® models without castors.

Order no. 88 07 06 01



Go to models

MOBILE SERVING UNITS

Overview



Potato and vegetable trolley

Stainless steel basin, deep-drawn with back ring, drain valve with strainer. Suitable for 2 x GN containers 1/1, 90 litres.

88 05 01 03



Potato and vegetable trolley

Stainless steel basin, deep-drawn with back ring, drain valve with strainer. Suitable for 4 x GN containers 1/1, 160 litres.

88 05 02 03



Material trolley

Stainless steel. Deep-drawn with (removable) hinged lid. Equipped with galvanised castors, 90 litres.

88 06 01 03



Multi-purpose Rolli

Deep-drawn container, stainless steel, for collecting, transporting and/or storing. 2 handles and single lid, 50 litres.

Without castors: **88 09 02 02**

With castors: **88 09 02 01**

Separate unit with castors: **88 09 01 01**



AFE-40R on wheels

Deep-drawn container, stainless steel, for waste. Stainless steel lid with vulcanised seal. Round stand and push ring, mobile, 40 litres.

88 09 05 02



AFE-40B Buggy

Deep-drawn container, stainless steel, for waste. Stainless steel lid with vulcanised seal. Round stand and push ring, with buggy, 40 litres.

88 09 05 01

Digital HACCP documentation with universal checklist for hygiene/'to do' items etc.



Cutlery and tray trolley

Stainless steel, lightweight yet sturdy, incl. 4 cutlery bins.

TBW-BB-GN4

L x W x H: 648 x 428 x 1350 mm, 4 cutlery bins, 100 trays

79 01 02 02

TBW-BB-GN4-S

See above, with serviette dispenser

79 01 02 01

TBW-BB-GN8

L x W x H: 648 x 787 x 1350 mm, 8 cutlery bins, 200 trays

79 01 02 02

TBW-BB-GN8-S

See above, with serviette dispenser

79 01 02 01



Universal platform trolley

with push handle, stainless steel. 4 corner guards, platform with raised edge and drain hole.

88 07 04 02



Rolliport, PW-TH-RP

With fold-down push handle (stainless steel) for transporting all portable thermoport®.

88 07 06 01



Stainless steel flat trolley

Shiny top. Open frame, 4 deflector castors.

88 09 06 01



Heavy-duty platform trolley

Push handle, stainless steel. Profiled surface, 4 corner guards.

1000 x 600 mm: **88 07 03 01**

1200 x 600 mm: **88 07 03 02**



Universal platform trolley,

Push handle, stainless steel. 4 corner guards, platform with raised edge and drain hole.

88 07 04 03



Servocuccina:

Catering as well as school and nursery meals

Rieber

Rollito:

Nurseries and schools



More details online



varithek® buffet:

Company meals, catering events, meals for senior citizens and residential groups



More details online

Rolling Buffet:

Company catering for medium-sized firms and large canteens as well as rehabs



More details online



Buffetto:

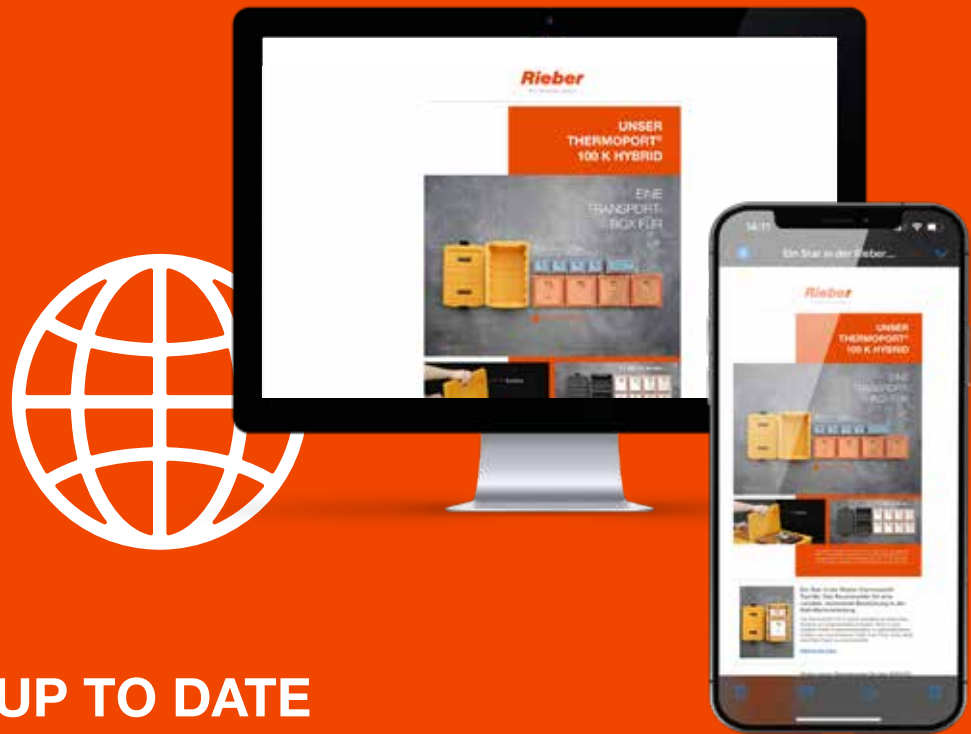
Youth hostels, self-service, clinics, private wards as buffet solutions



More details online



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M E T A cooking

Please contact us on:

Germany

Rieber GmbH & Co. KG
Hoffmannstraße 44
D-72770 Reutlingen

+49 (0) 7121 518-444
verkauf@rieber.de

Austria

**Rieber + Grohmann
Gesellschaft m.b.H.**
Seybelgasse 13
A-1230 Vienna

+43 (0) 1 865 15 10-0
office@rieber.at

Switzerland

Rieber Alinox AG
Hörnlistraße 18
CH-8360 Eschlikon TG

+41 (0) 71 868 93 93
mail@rieber.ch

International

+49 (0) 7121 518-0
export@rieber.de

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