



NURSERY CATERING SOLUTIONS



NURSERY 4-7 YEARS

Mobile and flexible catering concepts, which are simple and safe to use, tailored to meet youngsters' needs – enabling healthy, fresh and varied food to be served. Meeting the highest standards in terms of temperature safety, hygiene and food quality.

Rieber

The mobile kitchen company

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LET THE LITTLE ONES BECOME GROWN-UP

100% ENJOYMENT & FLEXIBILITY | SAFE TO USE & ENJOY | SUSTAINABLE & DIGITAL | ECONOMICAL & HYGIENIC

Rieber

Our flexible and systematic products enable catering to be broken down into separate entities, from storing to serving, and, ultimately, to be freshly prepared and served 'à la minute'. We offer a bespoke catering solution for all needs and concepts in terms of food – a modular system, fully mobile, compact and energy-saving.

food concepts, which can be prepared, transported and then served safely in accordance with HACCP, so that youngsters can be catered for outside of the home and assured good food.

Rieber has flexible and mobile solutions for catering requirements in both schools and day nurseries that meet the most diverse needs and can be used in all locations and under any circumstances. It goes without saying that product design and technical specifications have been developed with the wishes and requirements of youngsters, adolescents and teaching staff in mind. Fresh and seasonal ingredients used in modern and varied

This can be achieved with either a central kitchen system or using the catering with the 'Cook & Chill' or 'Cook & Freeze' process. Will the food be organised using in-house staff or by a caterer? We are able to offer bespoke solutions to meet individual requirements.

Effective solutions tailored to meet specific needs – flexible and mobile – in-house or outdoor catering – perfect food quality to ensure that the youngsters enjoy a healthy and nourishing diet.



DGE STANDARD AS A BENCHMARK

Scan for solution finder



All calculations and suggested solutions below are based on the guidelines set by the German Nutrition Society (DGE). Using these, we calculate the required number of specific products for the number of persons to be catered. Since the requirements of DGE and the quantity of food rise hand-in-hand with age, the required product units also vary depending on the group in question. You, yourself, do not need to work out how many units are required. Simply contact us; together we'll find the perfect concept choice for your needs.

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thermoport®

STURDY & PRACTICAL FOR SECURE TRANSPORTATION



Scan for all models

Rieber

The stackable top loaders and front loaders can be transported securely, and food can be kept either hot or cold in the GN system. For the highest-quality food and safe transportation.

can be added as required, to keep food either hot or cold over a period. Food can also be kept hot or cold and transported, with the correct temperature maintained, using the insulated divider.

The GN system provides flexible and space-saving storage of GN pans and GN thermoplates® – in combination with the waterproof press-in lid or vaculid®, the latter specifically for vacuum sealing food – for transporting food safely and securely. GN 1/1 heating & cooling pellets

Rieber plastic and stainless steel thermoport® models can be combined and stacked, then loaded either onto the transport or serving trolley – for non-slip and secure transportation - guaranteed.



thermoport® K 100 hybrid passive
insulated separator for hot and cold food (patented)

Top loader divisions:
GN 1/2 + GN 1/2
GN 2/3 + GN 1/3 or GN 1/6

Order no. 85 02 03 53 | orange
Order no. 85 02 03 54 | black



Scan for model

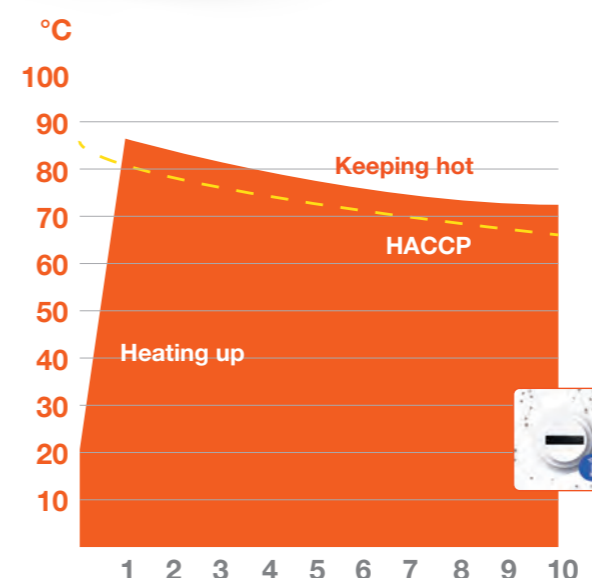


thermoport® K 1000
Front loader for max.
2x GN 1/1 200 mm

Order no. 85 02 04 01 | orange
Order no. 85 02 04 12 | black



Scan for model



EASY COMPLIANCE WITH HACCP

Our heated thermoport® models will let you heat up and keep food hot, even over long periods. The graph on the left shows the temperature curve over a 10-hour period; the yellow dotted line indicates temperature requirements in line with HACCP.

Easy to maintain the ambient temperature in accordance with DIN EN 12571, 5.1.

A CHECK sensor can be retrofitted to ensure seamless and automatic temperature recording during transport. It is possible to identify the precise model and connect to CHECK CLOUD using the QR code. Please turn to page 35/36 for more details.

Order no. Sensor 94 02 01 38

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GN SYSTEM

Rieber

THERMOPLATES® GN COOKING POT & STAINLESS STEEL GN PANS

The GN standard can be implemented in a multifunctional way by using SWISS-PLY® multilayer material - for cooking, steaming, stir-frying, grilling, roasting, deep-frying, baking, storing, transporting, serving and keeping cool throughout the entire process without the need to keep changing the pans. The multilayer material, which has an aluminium core between two layers of stainless steel, combines the thermal properties of aluminium with the hygiene properties of stainless steel for the best food quality and an even heat distribution. Completely compatible with all systems and products. Also available with rounded corners (thermoplates® C), suitable for the K|POT®.

SWISS-PLY

Sandwich of an aluminium core between two layers of stainless steel. Benefit from thermal conductivity that is 10 times more effective than pure stainless steel in terms of energy and time to heat up.



SWISS-PLY

more thermoplates® options



thermoplates® coated
Material thickness 2.6 mm

GN size
External dimensions

Depth
mm

Litres
l

Order no.
no handles

Order no.
with handles



GN 1/1

65

6

84 01 08 21

84 01 09 21



GN 1/2

65

3

84 01 08 29

84 01 09 29



Stainless steel Gastronorm pans.
Material thickness 2.6 mm

GN size
External dimensions

Depth
mm

Litres
l

Order no.
no handles

Order no.
with drop handles



GN 1/1

65

7

84 01 01 10

84 01 02 04



GN 1/2

65

3.3

84 01 01 22

84 01 02 12



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NEW RIEBER INNOVATION
GNONE® pans with stacking lugs for easy unstacking

more GN pan options




RANGE OF GN LIDS

THE LID DETERMINES THE FUNCTION

Every part of the catering stage has a particular lid – for storing, transporting, cooking or for an attractive serving option; Fieber has a range of lids for a specific requirement.

Hygienic and high-performing GN pans by themselves are not enough to keep the food well protected. The GN system takes on a particular function when combined with one of the many different types of lid.

The sturdy and watertight press-in lid is the number one choice. Tried-and-tested quality to ensure that nothing spills during transport, or when the food is stored, cooking or regenerating in the GN system. This particular lid is perfect for ensuring that liquids, such as soups or sauces, do not spill.

 With our vaculid® lid system, GN pans and thermoplates® can be vacuum-sealed, using either a hand pump or conventional vacuum chamber pumps. Food can be stored safely and for longer in this way. This process retains virtually all the freshness, flavour and nutrients of the food.



Shop all lids



Cooking lid

Buffet lid

vaculid®

Watertight press-in lid

All lids fit the GN thermoplates® and stainless steel GN pans. Flexible & compatible



RANGE OF GN LIDS

Simply attach sticker with the retrofitable QR code to all GN pans. Provides a sustainable and digital organisation via the eatTAINABLE reusable system, tracking the GN pans on their way to customers and premises. Heavy-duty and versatile for use in commercial kitchens, as lids are dishwasher-safe, temperature-resistant from -40 °C to +180 °C and meet accepted food safety standards.

Retrofit now!



Stainless steel GN press-in lid

For securely covering the GN pan, CNS-embossing on the inside, no silicone rubber seal. Sturdy, easy to handle, stackable & dishwasher-safe, fits stainless steel GN pans.

Available either with or without handle cut-out in the GN sizes: 1/1, 2/3, 1/2, 1/3, 1/4, 2/8, 1/6, 1/9.*

- **Ideal for solid & liquid food,** incl. potatoes, porridge, pasta or rice, etc.

GN 1/1 Order no. 84 09 01 01
GN 1/2 Order no. 84 09 01 03



Stainless steel GN dosing dispenser lid

Dispenser function, safe & hygienic, spill-proof with a silicone rubber seal and pivoting discharge tap, max. +180 °C. Fits two depths of GN pans, up to 40 g per pump action.

Available in the GN sizes: 1/2 and 1/3.

- **With a practical pumping mechanism** for serving ketchup, mustard, sauces, etc. directly from the stainless steel GN pans



Order no. 94 01 01 32



Flat lid with stainless steel recessed handle

Sits flat on the edges of the pan, sturdy, easy to handle, stackable & dishwasher-safe, incl. practical recessed handle, ideal for stainless steel GN pans with handles.

Available without cut-out, with cut-out (for handles/ladle) in the GN sizes: 2/ 1, 1/1, 2/3, 1/2, 1/3, 1/4, 2/8, 1/6, 1/9.

- **Optimal circulation of air and steam** for crispy food like chips/battered fish etc.

GN 1/1 Order no. 84 03 01 01
GN 1/2 Order no. 84 03 01 03



vaculid® 1/6 GN vacuum sealing lid made of clear PET plastic***

Fits matching vacuum-sealing GN pans, perfect for storing and transporting food, Sandwich food stays fresher for longer. Operated by a vacuum pump (hand/chamber/tube pump). No spillage due to silicone rubber seal, up to +95 °C.

Available in the GN size: GN 1/6.

- **For sustainable vacuum sealing** & sous vide (LTLT) cooking, no disposable plastic bags required.



GN 1/6 Order no. 84 20 01 65



Stainless steel GN hinged flat lids

Fits stainless steel GN pans. Optimum energy efficiency when serving sauces and soups.

Available without cut-out, with cut-out (for handles/ladle) in the GN sizes: 1/1 and 1/2.

- **For optimal, energy-efficient serving** very little heat is lost because the lid can be half-opened

GN 1/1 Order no. 84 04 01 01
GN 1/2 Order no. 84 04 01 02



Plastic GN domed lid 1/6 for vacuum sealing using a hand pump

Round sealing plug for easy opening of the vacuum-sealed lid, non-spill silicone rubber seal. Made of clear and food-safe plastic, fits 1/6 GN pans without drop handles, temperature range: -20 to +80 °C.

Available in the GN size: 1/6.

- **Practical for 'meals on wheels' & easy to open** watertight, for storing and transporting food



GN 1/6 Order no. 84 20 01 66



GN 1/1 Order no. 84 08 01 01
GN 1/2 Order no. 84 08 01 03

OUR No.1 Watertight stainless steel GN press-in lid

to transport, store, cook and regenerate food safely and securely. Completely airtight, up to +180 °C in a convection oven too.

Available in the GN sizes: 1/1, 2/3, 1/2, 1/3, 1/4, 2/8, 1/6, 1/9.**

- **No spillage during transport** with heatproof & food-safe silicone rubber seal



Clear plastic GN flat lid

Made of clear plastic, food safety certified, fully compatible with stainless steel and plastic GN pans, for use with temperatures up to a maximum of +100 °C. Clean with washing-up liquid and cleaning fluids suitable for plastic.

Available in the GN sizes: 1/1, 2/3, 1/2, 1/3, 1/4, 2/8, 2/4, 1/6, 1/9.*

- **Ideal for cold food** such as salads, vegetables and fruit



GN 1/1 Order no. 84 20 01 05
GN 1/2 Order no. 84 20 01 06



GN 1/2 Order no. 84 01 10 45

vaculid® stainless steel GN vacuum-sealed lid

Ideal for sustainable sous vide cooking, otherwise known as LTLT (low temperature long time) without the need for disposable plastic bags. Food is placed directly in the stainless steel vacuum-packing stainless steel pan, perfect for storing and transporting. Keeps food fresh for longer periods. No spillage thanks to silicone rubber seal, up to +180 °C.

Available in the GN sizes: 1/2, 1/3 and 1/6.

- **Suitable for professional vacuum pumps** (handheld/chamber/tube)



* Does not fit GN pans with the following depths: 20 mm, 40 mm

** 1/9 lid does not fit a 1/9 pan with drop handles. Does not fit GN pans with the following depths: 20 mm, 40 mm

*** Plastic (Tritan™ copolyester)

KIPOT®

FOOD REGENERATING & FAMILY SERVING STATION IN ONE

K|POT® – our flexible solution for the get-together – just like home-cooked meals. The food is set on the table in the traditional way, and children can select and serve themselves their favourite items. With our K|POT® table-top solution, children can pick and choose what and how much they wish to eat.

More time spent in enjoying the meal and company, and less time devoted to preparation. With the new K|POT® CONNECT, a highly standardised process, individual

NEW:
Now available with CONNECT & app-driven, safe to operate for total success – guaranteed



Rieber

programmes can be set up and then controlled via the app while on the hob. For perfect results at the push of a button guaranteed. Easy to use and safe to operate. The programmes can be perfectly adapted to regenerate frozen food (Cook & Freeze meals) or cold and hot food in GN-thermoplates®. Furthermore, the safety notification via LED display and app complies with HACCP. There are also six cooking levels on the control dial in the app for perfect frying, grilling, boiling and steaming.

Models	Dimensions	Weight	Power	Order no.	black	stainless steel
CERAMIC						
K POT® 1/1 ck-2200 ceramic hob	533 x 378 x 96 mm	8 kg / 7 kg	2200 watts	84 01 20 02	84 01 20 01	
K POT® 1/1 ck-2200 2Z ceramic hob	533 x 378 x 96 mm	8 kg	2200 watts	84 01 20 14	84 01 20 13	
K POT® 2/3 ck-1600 ceramic hob	353 x 378 x 96 mm	4 kg	1600 watts	84 01 20 36	84 01 20 38	
K POT® 1/1 ck-800 ceramic warming plate	533 x 378 x 96 mm	7 kg	800 watts	84 01 20 12	84 01 20 11	
INDUCTION						
K POT® 1/1 ck-3600 2Z induction hob	353 x 378 x 96 mm	9 kg	3600 watts	84 01 20 41	84 01 20 40	
PASSIVE						
K POT® 1/1 passive	533 x 380 x 95 mm	3 kg	-	84 01 20 08	84 01 20 07	
K POT® 2/3 passive	353 x 378 x 96 mm	2 kg	-	84 01 20 39	84 01 20 37	
CONNECT						
K POT® CONNECT 1/1 ck-2200, 2Z	533 x 378 x 96 mm	7 kg	2200 watts	84 01 20 85	84 01 20 84	
K POT® CONNECT 1/1 ck-2200, 1Z	533 x 378 x 96 mm	7 kg	2200 watts	84 01 20 83	84 01 20 82	
COOL						
K POT® 1/1 coolSWISSPLY ❄️	533 x 378 x 149 mm	12 kg	150 watts	84 01 20 58	84 01 20 56	Temperature -7 °C to +10 °C



- +** **Buffet lid**
for serving, cooking and for the presentation of food in the buffet area, automatic lowering of lid.
GN 1/1 Order no. 84 01 21 11
GN 1/2 Order no. 84 01 21 15
- +** **GN thermoplate® C**
for multipurpose use thanks to the SWISS-PLY multi-layer material.
GN 1/1 Order no. 84 01 08 61
GN 1/2 Order no. 84 01 08 71
- +** **K|POT®**
for keeping food hot, regenerating, cooking, roasting, steaming, grilling
GN 1Z Order no. 84 01 20 83
GN 2Z Order no. 84 01 20 85



Scan for models



+ available as a 1- or 2-zone model

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

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

+ No high-voltage current (runs on 230V) nor structural measures, extractor hood, connection to water mains etc. required.



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

A multipurpose table-top oven for storing or transporting hot and cold food, featuring different programmes for baking, slow cooking, core-temp simmering, braising & regenerating food.

navioven

Rieber

FOR REGENERATING, BAKING, SLOW COOKING, CORE- TEMP SIMMERING & BRAISING FOOD

The mobile multipurpose oven is a powerful, digitally controlled fan-assisted oven for a variety of functions, from gentle to powerful cooking – different programmes can be selected for keeping food either cold or hot as well as regenerating, slow 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 attractive due to special insulating glass, the viewer can see inside the illuminated oven.

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

Two cooking programmes with the desired chamber or core temperature sensor. Lets food be prepared just as it should, not dehydrated, thanks to an adjustable humidifying function. Also includes a cooling function by means of the pure fan-assisted programme and inserting GN 1/1 cooling pellets. All programmes can be saved, meaning that perfect food quality is assured at all times. Safe and easy handling is ensured using Rieber's thermoport® system. Universal usage, including mobile possibilities – 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
Watts	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 rails	7

**navioven 1/1
Order no. 85 01 10 21**

**Mobile trolley
Order no. 88 04 01 13**

Stationary use possible upon request, also available as a built-in version.



Scan for model

thermoport® canteen

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 pans and is extendible - create your own individual and mobile canteen system. The fully equipped mobile canteen unit - for transporting and serving food, unit 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 pans 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 pans 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 - keeps food hot
Order no. Unit with door 85 01 09 18

'Hybrid' door - to allow food to regenerate/ autonomous regeneration system
Order no. Unit with door 85 01 09 19

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

Order no. 85 01 09 11



Read more

Discover our individual and flexible products from the series to extend the possible uses of the unit, including, for instance, practical **servicing station models** (to hold additional tableware), other **thermoport®** models (for more food options such as vegetables, desserts / cold food) or **'Thermi' drink dispensers** (hot and cold drinks).

Rieber



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

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

No high-voltage current (runs 230V) nor structural measures, extractor hood, connection to water mains etc. required.



A fully flexible solution, no matter if there are only a few or lots of children to feed with a hot or cold menu, comprising either a single component or several.



Made in Germany



Rieber

Children's buffet trolley

CHILD-FRIENDLY HEIGHT OF 750 MM FOR SAFE SERVING

Safe and all-in-one in-house food transport & distribution trolley, can be heated wet or dry. Hygienic, sturdy and durable, made of stainless steel. Top part with rounded edges, turned down all round, stops dirt or water from penetrating. 2x deep-drawn GN 1/1 heated bowl, seamlessly welded. Covered and insulated on all sides, greater energy efficiency and less loss of heat. Control through an On/Off rocker switch and continuously variable thermostatic regulator. Can be used flexibly in any room thanks to a 2.5 m spiral cable. Rustproof, lockable castors, optimal mobility with 2 steering castors (Ø125 mm). 4 corner guards for ramming protection and switching element to protect against impacts. Built-in drain tap, quick and easy cleaning.

EFFICIENCY & ENERGY-SAVING TIP: 

- + Significant energy savings and quick and easy cleaning guaranteed when dry heating of basins takes place.
- + No high-voltage current (runs on 230V) nor structural measures, extractor hood, connection to water mains etc. required.



Scan for model



Children's buffet trolley
Technical specifications

Dimensions	818 x 679 x 1150 mm
Material	stainless steel 1.4301 (CNS)
Weight	49.8 kg
Watts	940 W
Rated voltage	1N AC 220-240 V 50/60 Hz
Outlet plug type	Type F (Schuko)
Cable length	2,000 mm
Heating mode	static heating
IP Code	IPX5
Cable type	Spiral cable

Children's buffet trolley
Order no. 88 16 02 12



CUSTOMISED AND COLOURED FILM TO DECORATE TROLLEY AVAILABLE ON REQUEST



MOBILE AIDS

Rieber

PRACTICAL & EFFICIENT ADD-ONS

The robust aids make the daily routine easier to handle and optimise processes – keywords here are flexibility and mobility. Increased efficiency is the result – ideal to transport, set the table or clear up afterwards – whether

in the day nursery or in the school. For a mobile drinks station, ideal in combination with our 'Thermi' drinks dispenser – discover lots more mobile trolley unit add-ons on our website.



Thermi K 10l drinks dispenser

Non-heated plastic drinks dispenser, with drip tray, for use with liquids between 20°C and +100°C – up to 10 litres of liquid can be transported.

Order no. 85 04 02 11 | orange



Scan for model

EQUIPMENT 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 aids. 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



Scan for models



thermoport® K – plastic rolliport

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

Order no. 88 07 06 01



Scan for models

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10 CHILDREN MOBILE DINING WITH THE K|POT®

K|POT® – our flexible solution for get-togethers – just like home-cooked meals. The food is set on the table in the traditional way, and children can select and serve themselves their favourite items. With our K|POT® table-top solution, children can pick and choose what and how much they wish to eat.

Calculated in accordance with the standard set by the German Nutrition Society (DGE):
 Portion of starchy foods, e.g. potatoes p.p.: 120 g |
 Vegetables: 100 g | Main components: 60 g



children
10

litres (total)
12



DAYCARE¹⁰

Rieber



thermoplates®
 GN 1/2 65 mm
 pan
 Order no. 84 01 08 29



thermoplates®
 GN 1/1 65 mm
 pan
 Order no. 84 01 08 21



thermoport® K 100 hybrid
 Transport
 Order no. 85 02 03 53



K|POT® 1/1 ck-2200 2Z
 Regeneration
 Order no. 84 01 20 14

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FOR 30 CHILDREN MOBILE FOOD REGENERATION WITH THE NAVIOVEN

The navioven - our mobile table-top appliance for baking, slow cooking, steaming, core-temp simmering, braising and regenerating food – from the serving station in day nurseries and schools too. The mobile oven allows food to be prepared in numerous ways, thanks to its steam function. The temperature range spans +20 °C in the 'keep food warm' mode to approx. +230 °C when set at max. power. This can then be used for baking, slow cooking, steaming, core-temp simmering, braising and regenerating larger quantities as well as heating up smaller quantities quickly using the GN system. The food pans can then be taken directly out of the navioven and placed in the serving unit in schools and day nurseries.

Calculated in accordance with the standard set by the German Nutrition Society (DGE):

Portion of starchy foods p.p.: 120 g |
Vegetables: 100 g | Main components: 60 g



children
30

litres (total)
26.8



DAYCARE¹⁰

Rieber



GNONE® 1/2 65 mm
pan
Order no. 84 01 01 22



GNONE® 1/1 65 mm
pan
Order no. 84 01 01 10



thermoport® K 1000
Transport
Order no. 85 02 04 01



navioven GN 1/1
Regeneration
Order no. 85 01 10 21

Made in Germany

FOR 50 CHILDREN MOBILE FOOD REGENERATION WITH HYBRID KITCHEN

For the fresh Cook&Chill option cooked daily in a commercial kitchen and delivered reliably using the refrigerated thermoport® transport system, Rieber offers various on-site mobile systems for the on-site regeneration and preparation of food for day nurseries, preschools and schools. Our thermoport® models not only comply with HACCP regulations, they even excel them considerably by means of reliable insulating technology as well as heating and cooling functions. The various models can be mixed and matched and range from 11.7 to 130 litres, depending on the size of the day nursery or school.



Calculated in accordance with the standard set by the German Nutrition Society (DGE):

Portion of starchy foods p.p.: 120 g |
Vegetables: 100 g | Main components: 60 g

children
50

litres (total)
43.7



DAYCARE¹⁰

Rieber



GNONE® 1/2 65 mm
pan
Order no. 84 01 01 22



GNONE® 1/1 65 mm
pan
Order no. 84 01 01 10



thermoport®
K 100 hybrid | 1000
Transporting & serving unit
Order no. 85 02 03 53 | 85 02 04 01



hybrid kitchen 200°C
Regeneration
Order no. 85 01 09 11

Made in Germany

FOR 80 CHILDREN WITH OUR EFFICIENT REGENERATION COMBINATION

Equipped with food-safe, sturdy and hygienic reusable GN pans, featuring "GN ONE stacking lugs" for easy (un)stacking & partitioning of the GN-standard pan system. These are practical and efficient to handle, both manually as well as automatically, due to this physical optimisation of the standard GN pan.

Perfect for hygienic and standardised storage, transportation and serving of food. Equipped with practical lugs at the four corners and available in the following sizes GN 1/1, 2/3, 1/2, 1/3 and depths 55, 65, 100, 150, 200 mm, incl./excl. drop handles, compatible with all GN systems and products.



Calculated in accordance with the standard set by the German Nutrition Society (DGE):

Portion of starchy foods p.p.: 120 g |
Vegetables: 100 g | Main components: 60 g

children
80

litres (total)
63.9

DAYCARE¹⁰

Rieber



GNONE® 1/2 65 mm
pan
Order no. 84 01 01 22



GNONE® 1/1 65 mm
pan
Order no. 84 01 01 10



thermoport® K 1000
Transport
Order no. 85 02 04 01



hybrid kitchen 200°C + navioven
Regeneration
Order no. available upon request

Made in Germany



CHECK CLOUD

100% FOOD SAFETY CERTIFIED – AT THE SAME TIME, LESS EFFORT FROM YOUR SIDE.

BID FAREWELL TO THE HACCP PAPER MOUNTAIN

HACCP lists stored chaotically in 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 recordings as well as alarms are now stored centrally on the web interface. Organise your operations from all corners of the earth and always be up to date regarding data that are relevant to the processes.

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

Request the CHECK HACCP and uncover additional potential savings.



Read more



CHECK CLOUD

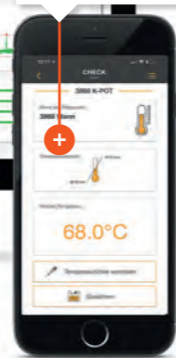
CHECK Cockpit

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).



CHECK app

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



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 for specific purposes outside HACCP for numerous monitoring purposes (maintenance, facility management, cleaning, production, system maintenance).

QR code

Unique CHECK point of identification by means of a food safe-certified label.



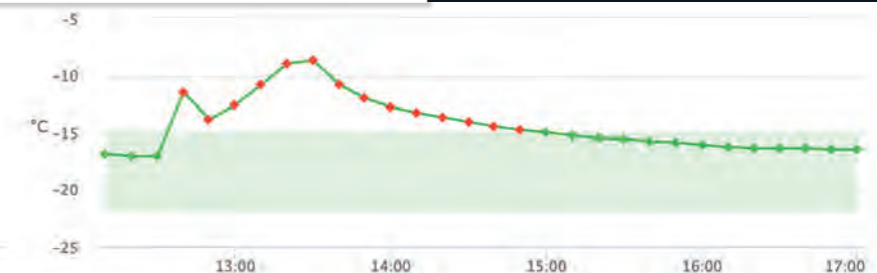
Auto CHECK

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

Order no. 94 02 01 38



Tiefkühlhaus



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 49
Retrofittable sensor Order no. 94 02 01 50

OUR AWARDS



Made in Germany

eatTAINABLE

FOR HEALTHY CHILDREN 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 pans, the recognised industry standard, in a wide range of sizes and depths, for 'take-away' or delivery services, in single portions or large volumes. eatTAINABLE can easily be retrofitted universally for any application by

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

Know where your GN pans are in service – anytime, anywhere!

GN system



Advantages 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



- + Can be retrofitted thanks to a simple sticker
- + Dishwasher-safe and food-safe
- + Temperature-resistant -40 °C to +180 °C
- + Order no. 94 01 01 32



Rieber

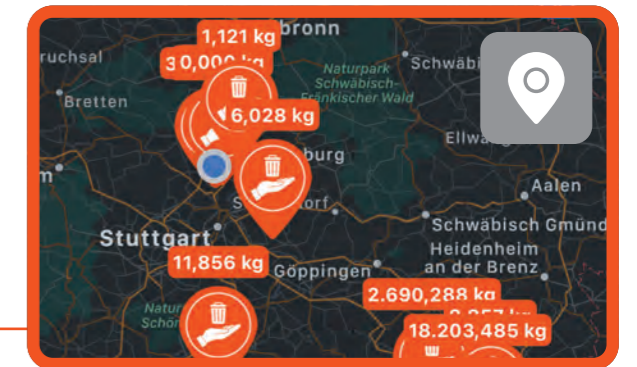
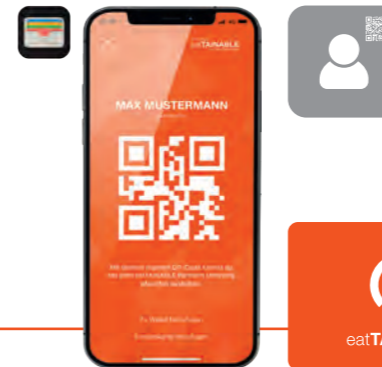
BENEFITS

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



eatTAINABLE

TRACK YOUR PLASTIC SAVINGS!



Made in Germany

SINGLE PORTIONS

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



MULTIPLE PORTIONS

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



Scan via the smartphone app / customer card

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

Scan via an automatic scanner

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

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

For single portions



NEW: STAINLESS STEEL FOR YOUR MICROWAVE

Order no. 85 02 27 44

For multiple portions



eatTAINABLE

GN REUSABLE PROCESS



10
GN empties – QR code scan
 GN pan QR codes are automatically booked into the commercial kitchen again using a scanner unit



9
Return transport
 Transport units are collected at the customer's premises after the food has been consumed 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 pans
 Professional, hygienic cleaning using a commercial flight-type dishwasher



6
Delivery
 Transport units (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
 GN pans are fetched for the production process in the commercial kitchen

2
Commercial kitchen – CHECK ambient temperature & core temperature
 Food transport in a large pan using a combi steamer/tilting pan. 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 pans and lid closure
 · ladling at the food distribution conveyor belt (scan bridge)
 · or using a rack trolley system (scan trolley)
 Pan QR codes are logged against the customer/delivery note

4
Picking
 Loading of the GN pans
 · in an insulated thermoport® (heated/refrigerated/neutral)
 · or in a rack trolley

5
Transport – CHECK ambient temperature
 Transport units (GN + thermoport®/ rack trolley) are transported safely (insulated) and the ambient temperature is recorded (HACCP) via CHECK CLOUD (HACCP)

Your GN pan standard is organised simply 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 as well as also letting you see how much disposable packaging you save 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, butcher, baker, food distributor, food supplier or in the food sector – let's all eat(sus)TAINABLE.



Connected by CHECK CLOUD for digital HACCP documentation



RIEBER CONNECT

100% SERVICE & SUCCESS – EVEN WITHOUT QUALIFIED PERSONNEL

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 universal refrigerator becomes the digital fridge multipolar® CONNECT, which can quite easily be opened with the app; there is no need to have a key.

As far as preparing and serving food are concerned, specific and flexible programmes 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 registration can be connected to the system and can be controlled digitally and flexibly.



Rieber CONNECT



multipolar®
CONNECT

Ideal for special meals & ones for allergy sufferers – cool separately and safely

Also available as a frozen meal.



For 24/7 Self-catering



K|POT®
CONNECT



SAVE & COOL



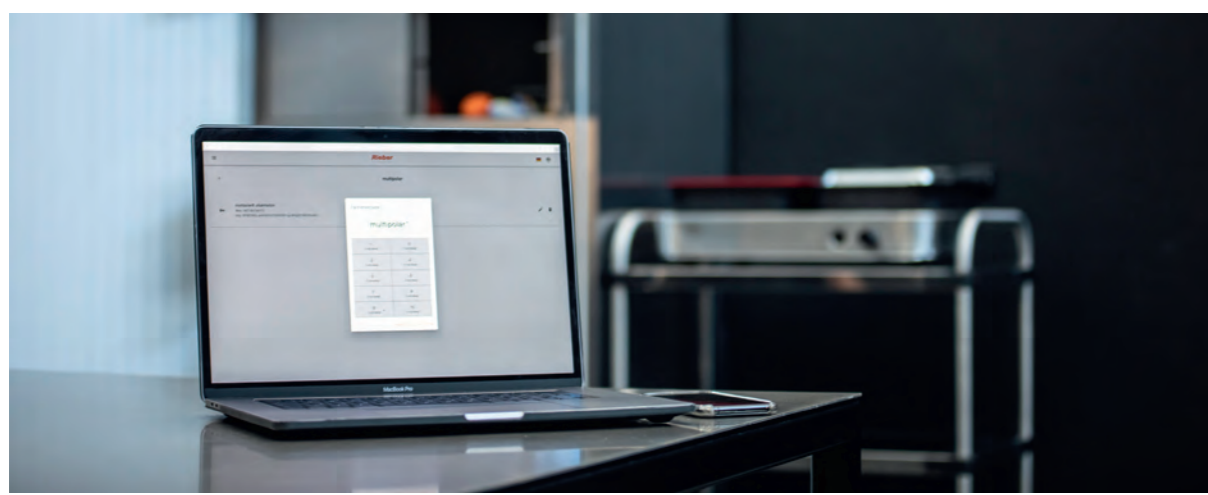
EASY & HOT



FRESH & 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 either easily heated up or regenerated on the K|POT® CONNECT by app.

- 1st step:** Get a meal using the app from multipolar® CONNECT.
- 2nd step:** Set the thermoplates® to K|POT® CONNECT, select the recipe and required time with the app.
- 3rd step:** The food has regenerated and is ready to serve at the set time.



Made in Germany

Made in Germany

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

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

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

Rieber
CONNECT



Rieber
DIGITAL APP RECIPES
K|POT®
CONNECT

All-in-one CATERING KITCHEN



TRANSPORT & SERVING STATION

Transport, prepare & serve – the all-in-one plug & play solution. Our mobile & flexible catering kitchen system at EXPO Dubai - your thermoport®, too, is easy to retrofit with this modular solution. The catering kitchen unit enables you to combine our tried-and-tested products in an ultra-flexible and fully functional way to create your very own catering kitchen.



Read more

MOBILE. FLEXIBLE. MODULAR. COMBINE.

Transport standard

All thermoport® 1000 models (stainless steel, plastic, heated, refrigerated, neutral), mobile and non-slip on a matching mobile frame.

Cook standard

All varithek® modules GN 1/1 in use with our versatile thermoplates® cookware made of a conductive and energy-efficient SWISS-PLY multiply material (for grilling, roasting, steaming, stir-frying, keeping food warm, regenerating).

Serving & connecting

With our practical GN port, GN thermoplates® can be used and served directly on top of the unit. Depending on the number of components that make up the menu, or the number of guests concerned, the catering kitchen can easily be extended to create an entire food buffet by connecting frames together.



THE NEW PLUG & PLAY ALL-IN-ONE SYSTEM.



SWISS-PLY

Our mobile & flexible catering kitchen system, easy, modular retrofitting possible for all thermoport® 1000 models. Create your very own catering kitchen unit – ultra-flexible and fully functional combinations. Perfect cooking & grilling results using Rieber thermoplates®, multipurpose and energy-efficient use.

+ Switch from thermoplates® cooking pot to a teppanyaki grill plate in a flash (both dishwasher-safe).



Hygiene screen

Simply attach for perfect hygiene & attractive appearance

GN pan / cooking pots & lid system

energy-efficient cooking with thermoplates® made of multiply material

varithek® modules

For cooking & keeping food warm
Induction / ceramic / full-surface / 2-zone

GN-port®

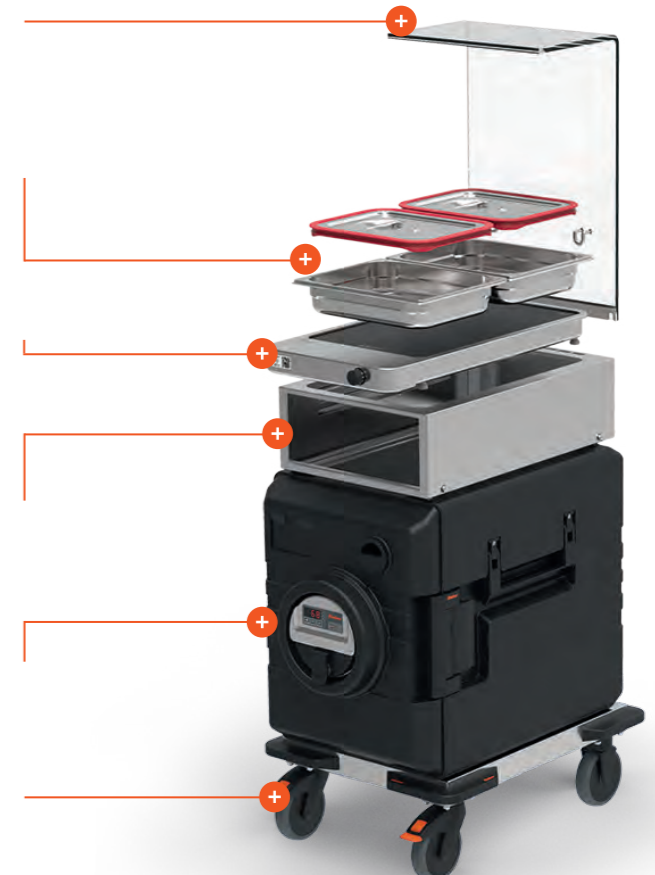
Holding frame for GN system, varithek® cooking modules and as a connector for other elements

thermoport® 1000 models

plastic / stainless steel
heated / refrigerated / neutral

Mobile frame

robust & shockproof stainless steel
with plastic corners



DIGITAL SERVICE

RIEBER 24/7 SERVICE – SIMPLE & AROUND THE CLOCK

You can retrieve relevant product service information quickly and easily using the standard QR code on our products.

Furthermore, the product can be connected directly with the CHECK CLOUD by scanning this QR code in the CHECK app – all-in-one digital service & safety on demand.

Specific instructional videos run on the video channel for every model, including how to operate them, relevant spare parts as well as correct cleaning methods. This information can be retrieved at any time by scanning the QR code on the product. The information is easy to understand and is available with subtitles in both German and English. Simply scan the QR code to learn more about service info on tutorial videos.



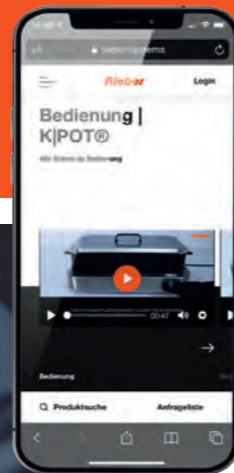
Rieber



SERVICE INFORMATION



- + Operation & application
- + Safety & warnings
- + How to replace spare parts & use of accessories
- + Cleaning recommendations & tips
- + Maintenance & troubleshooting
- + General service information



Made in Germany



Rieber

The mobile kitchen company

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