

Rieber

GN & THERMOPORT BROCHURE 2022

thermoplates[®]eco

energy-saving | increased conductivity
stackable & dimensionally stable | robust & durable
environmentally friendly



SWISS | PLY



Achieve **minimum 10 % energy savings** with our SWISS | PLY multilayer material.



Finalist – German Sustainability Award 2021

Our GN-returnable-system digitally organized
– **TRACK YOUR PLASTIC SAVINGS**

photo by Frank Fendler



eat**TAINABLE**

Made in Germany



SWISS | PLY

Achieve **minimum 10 % energy savings** with our SWISS | PLY multilayer material.

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



01

STORAGE /
COOLING

02

PREPARE

Reusable –
digitally traceable via
our QR code

REGENERATE

04

TRANSPORT
eatable

03

Made in Germany



More info ...



thermoplates®eco

Our new thermoplates®eco, not just a GN-container but your energy saving GN cooking pot.

For you and for our environment, we make climate change a top priority in every kitchen. The greatest innovation is to make the existing better – that's the Rieber GN-standard!

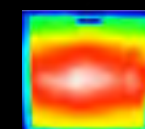
With our new thermoplates®eco, you save a minimum of 10 % energy and up to 21 % in time in every process using GN pans, allowing you to prepare, chill, cook and regenerate faster and more efficiently while reducing CO₂.

Even better – to save energy and time you don't have to change your kitchen processes or equipment – just change your usual GN-container for a new thermoplates®eco GN-pan, made of energy saving SWISS | PLY multilayer material.

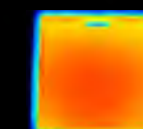
COMPARISON: 1. cooling down to 3 °C ❄️ & 2. regeneration to 72 °C 🔥
(mashed potatoes in GN 1/1 100 mm)



The material difference



STAINLESS STEEL – normal GN-container



SWISS | PLY – thermoplates®eco

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RIEBER FOOD-TRANSPORT IN REUSABLE GN & THERMOPORT®

Your transport standard for best food quality & absolute safety, both in in-house and out-of-house catering. Whether daycare centers, schools, homes, nursing homes, retirement homes or residential homes, hospitals, company catering, hotels, restaurants, restaurants, military & disaster control, army up to correctional facilities.

Our modular combinable system solutions for food transport are as diverse as the customer groups in mass catering. We offer you the right thermoport® and GN-products for each of your requirements – and thanks to the standard dimensions, you can flexibly combine and vary them as you wish.

With Rieber you are always on the safe side, whether in food transport, your HACCP documentation, to the sustainable and forward-looking reusable organization. We offer you solutions with which you can make longterm and sustainable savings and delight your customers with healthy and fresh food.

Rieber

Rieber



track your plastic Savings

+ TRACEABILITY & REUSABLE

Digital tracking of your equipment via retrofittable QR codes (GN-containers & thermoporte®) in the eatTAINABLE reusable system, with simultaneous transparent projection of one-way savings.

Loading variants for infinite variety of enjoyment

thermoport® 1000 polypropylene & stainless steel	people	components	thermoport® 1000 polypropylene & stainless steel	people	components
	50	3		100	3
1x 1/1 065f 1x 1/1 150f 3x 1/1 065f		7l tofu 18,4l side dish each 7l vegetables	1x cooling pellet 1x 1/1 100f 1x 1/1 100f 1x 1/3 150f 1x 2/3 150f		11,7l salad 11,7l salad 4,0l dressing 11,8l dessert



Scan and discover digitally or from p. 100

DGE-STANDARD AS A YARDSTICK

The filling variants are based on the standard of the German Nutrition Society (Deutsche Gesellschaft für Ernährung e.V.). Based on this, we calculate the necessary number of pieces of our products according to the number of persons.



+ MOBILE & EFFICIENT

Rieber also offers thermoport® models that can be used mobile anywhere as an energy-saving regeneration kitchen without high voltage/connections – for transport, regeneration & serving from one unit.



+ ECONOMICAL & SUSTAINABLE

With our unique GN-cooking-pot thermoplates® made of SWISS-PLY ECO multilayer material, you save about 30 % energy, time and costs in each process step (chilling, regenerating, keeping warm).

+ MODULAR & FLEXIBLE

All thermoport® models are designed to the Gastronorm standard container size for maximum flexibility across the thermoport® range.



connected by CHECK CLOUD

+ DIGITAL & SECURE

Absolutely temperature-safe transport according to HACCP - whether in the Cook & Chill or Cook & Serve process. Our thermoport® system guarantees you the right temperature everywhere and at all times, from the beginning to the end of your process. Easy & retrofittable connect with the CHECK CLOUD, for a completely digital HACCP documentation, transparent – without paper chaos.

eatTAINABLE

RIEBER'S REUSABLE GN-PROCESS EXPLAINED



10

GN-EMPTIES – QR CODE SCAN

GN-container QR codes can be scanned automatically and weighed upon return to the kitchen. Managers know exactly where their GN-containers are and how much food is being returned.

9

RETURN TRANSPORT

Transport container is collected from the customer after consumption and returned to the kitchen.

8

FOOD SERVING – CHECK core temperature

Digital HACCP core temperature measurement via CHECK CLOUD.

7

PREPARATION FOR CONSUMPTION

With mobile Rieber preparation equipment depending on the process:

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

11

CONTAINER CLEANING

Professional hygienic cleaning via commercial washer; QR codes are dishwasher safe.

TRACK YOUR PLASTIC SAVINGS

START 1

GN-STORAGE

Provision of GN containers for production process in large kitchen.

2

COMMERCIAL KITCHEN – CHECK temperature & core temperature

Entire HACCP documentation can be provided digitally via CHECK CLOUD (core temperature in production & room temperature in cold stores).

3

DISTRIBUTION – QR CODE SCAN

Filling the GN-containers & cover closure:

- scan QR codes via food distribution conveyor (scan bridge)
- or via rack trolley system (scan trolley)

Container QR codes are posted on customer/delivery bill.

4

PICKING

- Loading GN-containers:
- into insulated thermoport® (heated/cooled/neutral)
 - or into shelf trolleys

5

TRANSPORT – CHECK temperature

Transport container (GN + thermoport® /shelf trolley) is safely isolated and temperature is documented via CHECK CLOUD (HACCP).

6

DELIVERY

Transport container (GN + thermoport® /rack trolley) is delivered to customer in a temperature-safe manner.



We organize your GN-container standard easily and retrofittable via QR code stickers in the digital reusable system. This gives you an overview of your equipment, best food transport & quality at any time and also shows you how much disposable packaging you save every day through your reusable system.

Act sustainably – for your customers, our environment and the CO₂ footprint of your company. Whether caterers, canteens, restaurateurs, butchers, bakers, food retailers or suppliers – let's all eat(sus)TAINABLE.



connected by CHECK CLOUD for digital HACCP documentation

CHECK CLOUD

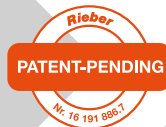
eatTAINABLE

for healthy & sustainable food – the only 100 % food safe reusable solution

Our digitally organized reusable system eatTAINABLE, is based on food-safe stainless steel Gastronorm containers, the established industry standard in a wide range of sizes and variants, whether for to go or delivery, in single portions or in bulk. eatTAINABLE can be easily retrofitted for any use via QR code adhe-

sive universal. The perfect reusable solution in GN-standard for gastronomy, butchers, bakers, food retailers or suppliers as well as caterers and canteens.

Always know where your GN-containers are!



GN-System



Stainless steel benefits

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

Retrofittable QR code



- + Easy to retrofit sticker
- + Dishwasher safe & food safe
- + Temperature resistant -40 °C to +180 °C
- + Order no. 94 01 01 32

TRACK YOUR PLASTIC-SAVINGS!



SYSTEM BENEFITS

- + digitally traceable organized without deposit
- + with automatic extrapolation of your savings of disposable waste
- + universal retrofittable for existing or new containers
- + without transfer of microplastic from packaging
- + in stainless steel GN-containers absolutely food safe and hygienic
- + standardized and stackable in GN-size
- + in small containers simply scan via the app
- + in large containers via automated scan cameras and, if necessary, robot arm
- + central dashboard overview of reusable containers
- + versatile and flexibly combinable containers and thermoport® options, for single portioning and multiple portions



SINGLE PORTIONS

small portions (up to approx. 900 meals)
gastronomy, butchers, bakers, food traders



Scanning via smartphone app / customer card

Container QR code is posted on a customer QR code, applied to customer card, digitally in wallet or app.



MULTIPLE PORTIONS

Bulk containers (from approx. 1000 meals)
caterers, canteens, hospitals, food suppliers

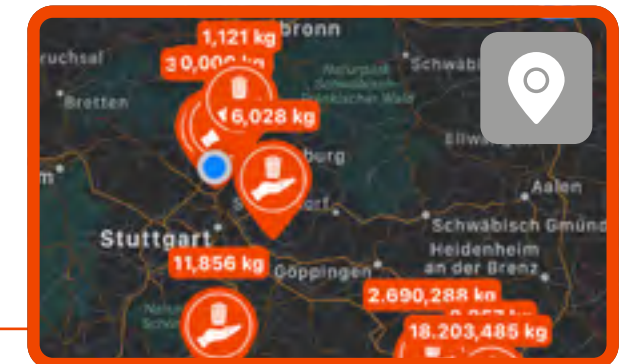


Scanning via automatic scan unit

Hardware options:

Scan serving cart, scan shelf cart, scan bridge

Container QR code is booked to location
QR code is applied to delivery bill or from merchandise management system.



For single portions



**NEW:
STAINLESS
STEEL FOR
YOUR
MICROWAVE**

**Order no.
85 02 27 44**

For multiple portions



GASTRONORM-CONTAINER SYSTEM

The Rieber benefits

Practical filling height up to the stacking shoulder edge so that the cover can be closed safely for transport without lying in the sauce/dish. With tight corner & base radiuses for even more filling volume.



Retrofittable QR code sticker, for digital reusable organization of GN-containers via eatTAINABLE.

High and well-defined stacking shoulder, enables perfect stackability with deep stacking, space-saving storage, more safety against tipping over and optimal air circulation thanks to special corner design.

Made in Germany

STAINLESS STEEL BENEFITS

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



- Cooking cover | Preparation
- vaculid® Cover | Storage
- Waterproof plug-in cover | Transport
- Perforated container | Preparation



COVER HIGHLIGHTS

Most diverse & innovative range of covers – with our No. 1, the waterproof plug-in cover, we guarantee 100 % slosh-proofness for absolutely safe transport.



EFFECTIVE COOKING RESULT

Due to the continuous perforation also in the corner radiuses, as well as the optimal hole size and number, we enable an effective cooking result (with perforated container variant, not for insertion).



COVER SYSTEM & COMPATIBILITY

For storage, transport, cooking or serving, the right cover variant for every process step. Easily interchangeable and applicable on different GN-container-variants/-materials.



GNONE® – THE DESTACKING REVOLUTION

The embossed stacking lugs on the outside of all 4 corners prevent wedging and enable trouble-free destacking. For more efficient handling, manually and automatically. Also for optimized air circulation when stacked.



COOKING WITH CONTACT HEAT

Standard stainless steel GN container for efficient cooking with direct contact heat (on Ceran/Induction), due to the integrated conductive SWISS-PLY multilayer bottom.



VERSATILE & VARIABLE

The 1/1 basic size of the GN-system fits in and on all Rieber products. Herewith further divisions or doublings like GN 2/1, 2/3, 1/2, 1/3, 1/4, 2/8, 2/4, 1/6 and 1/9 can also be used suitably.



RUGGED & STABLE CONSTRUCTION

With the tightest corner & bottom radiuses in the market for highest dimensional stability, especially in ovens/combi steamers, also higher filling capacity. Intermediate annealing from 100 mm depth additionally increases stability.



HANDY & EFFICIENT HANDLES

Robust, safe and efficient handle options, such as the retractable drop handles for easy insertion, insertion, extraction as well as carrying. Or with stacking folding handles for easy insertion of perforated GN-containers into closed GN-containers.



ORDERING SYSTEM

Universal operating system with efficient arrangement, offers up to 30 % space saving compared to round containers or pots.

Rieber

GASTRONORM CONTAINER

Program at a glance



CONTAINER TRACEABILITY

Easy to retrofit QR code sticker for all GN containers. Enables sustainable & digital organization via **eatTAINABLE reusable system** and tracking of GN containers to customer and facility. Robustly usable in commercial kitchens as dishwasher safe, food certified & temperature resistant from -40 °C to +180 °C.



RETROFIT NOW!

CONTAINER VARIANTS



Stainless steel thermoplates®eco made of multilayer material

The energy-saving GN-cooking-pot made of multilayer material. For all processes without transferring, such as preparing, chilling, regenerating (on all cooking zones: gas, induction, etc.) and easy to unstack thanks to the stacking shoulder.

Available with drop handles, in GN-sizes 1/1, in 65mm and 100 mm depth, up to 12 liters capacity.

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



Stainless steel with multilayer bottom

For transporting, cooking, frying and serving. The SWISS-PLY multi-layer base transforms it from a conventional GN-container into an energy-efficient cooking pot. Suitable for direct contact heat (Ceran/Induction). Transport temperature of the container in the plastic thermoport® max. +85 °C.

Available with drop handles, in GN 1/1 size & various depths. From 26 to 11.7 liters capacity.

+ EFFICIENTLY CONDUCTIVE WITH DIRECT CONTACT HEAT
on Ceran/Induction due to SWISS-PLY multilayer base



Stainless Steel GNONE®

For practical & efficient handling, manual or automated. For storing, picking and transporting food. With high-quality stacking shoulder for perfect stackability and air circulation.

Available without/with drop handles, in GN-sizes 1/1, 2/3, 1/2, 1/3 & various depths. From 26 to 2 liters capacity.

+ NEW RIEBER INNOVATION
Problem-free destacking due to stacking lugs



Stainless steel perforated

Ideal for draining, cooking, simmering or steaming. Without perforation in corner radiuses for use in closed GN-containers (without perforation).

Available with/without stacking handles. With perforation in corner radiuses in GN-sizes 2/1, 2/3, 1/3, 1/8 & various depths. From 55 to 1.3 liters capacity. Without perforation in corner radiuses in GN-sizes 1/1, 1/2, 1/3 & various depths. From 24.7 to 1.7 liters capacity.

+ EFFECTIVE COOKING RESULT
due to our unique continuous perforation in corner radiuses



Stainless steel standard

Universally applicable, ideal for storing and transporting food. With high quality stacking shoulder for perfect stackability and air circulation.

Available without/with drop handles, in GN-sizes 2/1 to 1/9 & various depths. From 55 to 0.5 liters capacity.

+ THE UNIVERSAL CLASSIC
suitable for every application



Transparent plastic

Ideal for storing and presenting cold foods, such as salads, vegetables/fruit, and for preparation. Cleaning with plastic suitable detergent & rinsing agent. Made of food safe & transparent plastic, fully compatible with stainless steel GN containers.

Available without handles, in GN-sizes 1/1, 1/2, 1/3, 1/4, 2/8, 2/4, 1/6 & various depths. From 21 to 0.8 liters capacity.

+ STORAGE & PRESENTATION OF COLD FOODS
like salads, vegetables/fruit as well as for preparation



Stainless steel for vacuuming

For sustainable vacuuming without disposable plastic bags in combination with our vaculid® vacuum cover. With high-quality stacking shoulder for perfect stackability and air circulation in thicker & more stable design.

Available without handles, in GN-sizes 1/2, 1/3, 1/6 & different depths. From 8.4 to 0.9 liters capacity.

+ PLASTIC-FREE VACUUMING
directly in the food-safe GN container. Applicable with all vacuum pumps (hand/chamber/hose pump)



STAINLESS STEEL BENEFITS

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

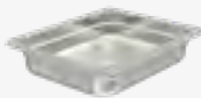










Stainless steel GN-container without handles

Absolutely hygienic, food safe, odorless, antibacterial, stainless, dishwasher safe, heat, cold & acid resistant. Tight corner radiuses for stability & volume, high quality stacking shoulder (from 55 mm) for optimal air circulation, GNONE® models with 4 corner stacking lugs for easy unstacking (1/1, 2/3, 1/2 from 55-200 mm & 1/3 from 65-200 mm).




More info





GN-standard		Depth mm	Liter L	Order no.
  650 x 530 mm	GN 2/1	200	55,0	84010101
		150	41,0	84010102
		100	27,0	84010103
		65	17,0	84010104
		40	10,0	84010105
		20	-	84010106
GN-standard		Depth mm	Liter L	Order no.
  325 x 530 mm	GN 1/1	200	26,0	84010107
		150	18,4	84010108
		100	11,7	84010109
		65	7,0	84010110
		55	5,6	84010159
		40	3,4	84010111
		20	-	84010112
GN-standard		Depth mm	Liter L	Order no.
  325 x 322 mm	GN 2/3	200	15,3	84010113
		150	11,8	84010114
		100	7,4	84010115
		65	4,3	84010116
		40	2,4	84010117
		20	-	84010118
GN-standard		Depth mm	Liter L	Order no.
  325 x 285 mm	GN 1/2	200	10,9	84010119
		150	8,4	84010120
		100	5,3	84010121
		65	3,3	84010122
		55	2,6	84010160
		40	1,7	84010123
		20	-	84010124


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GN-standard	Depth mm	Liter L	Order no.
 325 x 178 mm	GN 1/3	200	6,6
		150	4,9
		100	3,3
		65	2,0
		40	1,0
		20	-
84010125			
84010126			
84010127			
84010128			
84010129			
84010130			

GN-standard	Depth mm	Liter L	Order no.
 162 x 265 mm	GN 1/4	200	5,0
		150	3,6
		100	2,3
		65	1,5
		20	-
84010131			
84010132			
84010133			
84010134			
84010135			

GN-standard	Depth mm	Liter L	Order no.
 325 x 131 mm	GN 2/8	150	3,9
		100	2,6
		65	1,3
		20	-
84010136			
84010137			
84010138			
84010139			

GN-standard	Depth mm	Liter L	Order no.
 162 x 530 mm	GN 2/4	150	8,4
		100	5,3
		65	3,3
		40	1,7
		20	-
84010158			
84010157			
84010156			
84010155			
84010154			

GN-standard	Depth mm	Liter L	Order no.
 162 x 178 mm	GN 1/6	200	2,8
		150	2,1
		100	1,4
		65	0,9
84010140			
84010141			
84010142			
84010143			

GN-standard	Depth mm	Liter L	Order no.
 108 x 178 mm	GN 1/9	100	0,7
		65	0,5
84010144			
84010145			













Stainless steel GN-container with retractable handles

Optimal portability, hygienic, food safe, odorless, antibacterial, stainless, dishwasher safe, heat, cold & acid resistant. Tight corner radiuses for stability & volume, high quality stacking shoulder (from 55 mm) for optimal air circulation, GNONE® models with 4 corner stacking lugs for easy unstacking (1/1, 1/2 from 55-200 mm & 2/3, 1/3 from 65-200 mm).




More info




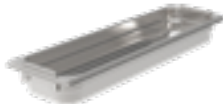
GN-standard		Depth mm	Liter L	Order no.
  325 x 530 mm	GN 1/1	200	26,0	84010201
		150	18,4	84010202
		100	11,7	84010203
		65	7,0	84010204
		55	5,6	84010259
GN-standard		Depth mm	Liter L	Order no.
  325 x 352 mm	GN 2/3	200	15,3	84010205
		150	11,8	84010206
		100	7,4	84010207
		65	4,3	84010208
GN-standard		Depth mm	Liter L	Order no.
  325 x 355 mm	GN 1/2	200	10,9	84010209
		150	8,4	84010210
		100	5,3	84010211
		65	3,3	84010212
		55	2,6	84010260
GN-standard		Depth mm	Liter L	Order no.
  325 x 176 mm	GN 1/3	200	6,6	84010213
		150	4,9	84010214
		100	3,3	84010215
		65	2,0	84010216
GN-standard		Depth mm	Liter L	Order no.
  162 x 265 mm	GN 1/4	200	5,0	84010217
		150	3,6	84010218
		100	2,3	84010219
		65	1,5	84010220


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GN-standard	Depth mm	Liter L	Order no.
 325 x 131 mm	200	5,6	84010242
	150	3,9	84010221
	100	2,6	84010222
	65	1,3	84010223




GN-standard	Depth	Liter	Order no.
	mm	L	
GN 2/4	150	8,4	84010240
 162 x 530 mm	100	5,3	84010239
	65	3,3	84010238
	40	1,7	84010237



GN-standard	Depth mm	Liter L	Order no.
GN 1/6	200	2,8	84010224
 162 x 176 mm	150	2,1	84010225
	100	1,4	84010226
	65	0,9	84010227



GN-standard	Depth mm	Liter L	Order no.
GN 1/9	100	1,0	84010228
 100 x 170 mm	65	1,0	84010229



All prices in Euro without VAT. for settlement with the specialized trade. Our general delivery and order conditions apply. Subject to technical and price changes. Valid from 01.04.2022.

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Stainless steel GN-container
for vacuuming

Without handles in use with vacuum GN-cover, for longer food shelf life without disposable bags. Absolutely hygienic, food safe, odorless, antibacterial, stainless, dishwasher safe, heat, cold & acid resistant. Tight corner radiuses for stability & volume, high quality stacking shoulder (from 55 mm) for optimal stackability & air circulation.



More info



  305 x 285 mm	GN-standard	Depth mm	Liter L	Order no.
	GN 1/2	150	8,4	84010199
		100	5,3	84010198
		65	3,3	84010195
  305 x 178 mm	GN-standard	Depth mm	Liter L	Order no.
	GN 1/3	100	3,3	84010127
		65	2,0	84010183
  162 x 178 mm	GN-standard	Depth mm	Liter L	Order no.
	GN 1/6	100	1,4	84010142
		65	0,9	84010143



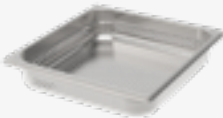
Made in Germany





Stainless steel GN-container perforated
not for insertion

Perforated stainless steel container not for insertion – optimal for rinsing, washing, pouring or draining food. Absolutely hygienic, food-safe, odorless, antibacterial, stainless, dishwasher-safe, as well as enormously heat-, cold- and acid-resistant and thus universally applicable.



More info



 650 x 530 mm	GN-standard	Depth mm	Liter L	Order no.
	GN 2/1	200	55,0	84020101
		150	41,0	84020102
		100	27,0	84020103
		65	17,0	84020104
		40	10,0	84020140
		20	-	84020137
 305 x 302 mm	GN-standard	Depth mm	Liter L	Order no.
	GN 2/3	200	15,3	84020109
		100	7,4	84020111
		65	4,3	84020112
		40	2,4	84020113
 305 x 178 mm	GN-standard	Depth mm	Liter L	Order no.
	GN 1/3	200	6,6	84020114
		150	4,9	84020115
		100	3,3	84020116
		65	2,0	84020117
		40	1,0	84020118
		20	-	84020139
 305 x 131 mm	GN-standard	Depth mm	Liter L	Order no.
	GN 2/8	65	1,3	84020150



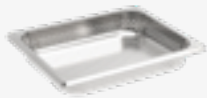
Made in Germany

Stainless steel GN-container perforated for insertion – without handles

Perforated design for insertion into closed GN-containers – ideal for cooking, steaming & blanching vegetables or for draining. The perforation allows for shortened cooking time, as well as faster cooling, dishwasher safe.



More info



	 325 x 530 mm	GN-standard	Depth mm	Liter L	Order no.
		GN 1/1	190	26,0	84020105
			140	18,4	84020106
			90	11,7	84020107
			50	7,0	84020108
			20	-	84020136
	 325 x 265 mm	GN-standard	Depth mm	Liter L	Order no.
		GN 1/2	190	10,9	84020119
			140	8,4	84020120
			90	5,3	84020121
			50	3,3	84020122
	 325 x 178 mm	GN-standard	Depth mm	Liter L	Order no.
		GN 1/3	90	6,6	84020127
			55	4,9	84020126



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All prices in Euro without VAT. for settlement with the specialized trade. Our general delivery and order conditions apply. Subject to technical and price changes. Valid from 01.04.2022.





Stainless steel GN-container perforated for insertion – with stacking folding handles

Perforated & with stacking folding handle, for easy insertion into closed GN-containers, ideal for cooking, steaming & blanching vegetables & for draining, with perforation for shortened cooking time & faster cooling. Absolutely hygienic, food safe, odorless, antibacterial, stainless, dishwasher safe, as well as enormously heat, cold and acid resistant.



More info



	 325 x 530 mm	GN-standard	Depth mm	Liter L	Order no.
		GN 1/1	190	26,0	84020205
			140	18,4	84020206
			90	11,7	84020207
			50	7,0	84020208
	 325 x 265 mm	GN-standard	Depth mm	Liter L	Order no.
		GN 1/2	190	10,9	84020209
			140	8,4	84020210
			90	5,3	84020211



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GN-side-dish Microwave

GN-tray made of stainless steel, with which food / side dishes can be quickly heated in the standard microwave. Optimal size for single portioning in GN-size 1/6, filling volume 0.9 L. Hygienic, food safe, odorless, antibacterial, tight corner radiuses for more stability & volume, high quality stacking shoulder for perfect stackability & air circulation.



More info



GN-side-dish 1/6 60 mm microwave

Stainless steel GN-tray - for food/supplements to be heated in commercial microwave oven in single portion (0.9 L). Hygienic, food safe, odorless, antibacterial, tight corner radiuses for more stability & volume, high quality stacking shoulder for perfect stackability & air circulation.

Dimension	Weight	Order no.
mm	kg	
159,5 x 146 x 60	0,2	85022097

Set GN-side-dish 1/6 microwave+cover

Stainless steel GN-tray including waterproof poly dome cover - for food/supplements to be heated in commercial microwave oven in single portion (0.9 L). Hygienic, food safe, odorless, antibacterial, tight corner radiuses for more stability & volume, high quality stacking shoulder for perfect stackability & air circulation.



Dimension	Weight	Order no.
mm	kg	
159,5 x 146 x 82	0,3	85022744



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GN-Accessories

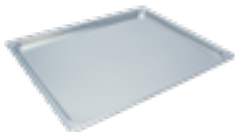
Practical additions to your GN-container-system – from universal slide-in trays, special cutlery & spice containers, matching shelves, robust grids to cross & longitudinal dividers so that smaller GN-sizes can also be used.



More info



GN-insertion-tray 2/1 021



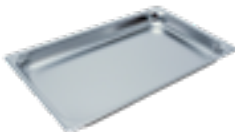
GN-standard	Weight kg	Order no.
GN 2/1	2,7	84100101

GN-insertion-tray 1/1 066



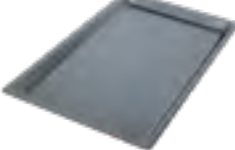
GN-standard	Weight kg	Order no.
GN 1/1	1,4	84100106

GN-insertion-tray 1/1 041



GN-standard	Weight kg	Order no.
GN 1/1	1,2	84100105

GN-insertion-tray 1/1 021



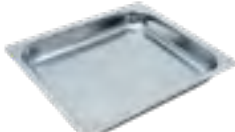
GN-standard	Weight kg	Order no.
GN 1/1	1,1	84100104

GN-insertion-tray 2/3 021



GN-standard	Weight kg	Order no.
GN 2/3	0,7	84100107

GN-insertion-tray 2/3 041

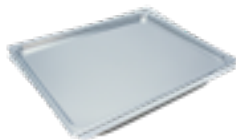


GN-standard	Weight kg	Order no.
GN 2/3	0,9	84100108

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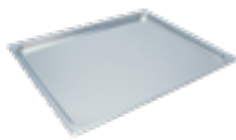
GN-insertion-tray 1/2 041

GN-standard	Weight kg	Order no.
GN 1/2	0,6	84100111



GN-insertion-tray 1/2 021

GN-standard	Weight kg	Order no.
GN 1/2	0,6	84100110



GN-container 1/1 060 EG - handles

GN-standard	Weight kg	Order no.
GN 1/1	1,3	84010301



GN-cutlery-tray 1/4 with cover

GN-standard	Weight kg	Order no.
GN 1/4	0,7	84180101



GN-spice-tray 1/6

GN-standard	Weight kg	Order no.
GN 1/6	0,5	84160101



GN-spice-tray 1/6 with cover

GN-standard	Weight kg	Order no.
GN 1/6	0,6	84170101



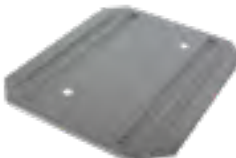
GN-spice-tray 1/9

GN-standard	Weight kg	Order no.
GN 1/9	0,3	84160102



GN-insert-shelf 2/1 perforated

GN-standard	Weight kg	Order no.
GN 2/1	2,9	84130101



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GN-insert-shelf 1/1 perforated

GN-standard	Weight kg	Order no.
GN 1/1	0,8	84130102



Insert-shelf 1/1 perforated polycarbonate

GN-standard	Weight kg	Order no.
GN 1/1	0,4	84220101



GN-insert-shelf 1/2 perforated

GN-standard	Weight kg	Order no.
GN 1/2	0,4	84130104



Insert-shelf 1/2 perforated polycarbonate

GN-standard	Weight kg	Order no.
GN 1/2	0,2	84220102



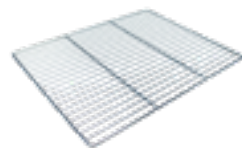
GN-insert-shelf 1/3 perforated

GN-standard	Weight kg	Order no.
GN 1/3	0,2	84130105



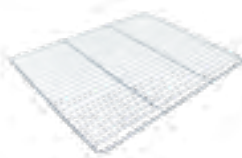
Insert-shelf 1/3 perforated polycarbonate

GN-standard	Weight kg	Order no.
GN 1/3	0,1	84220103



Stainless-steel-grate GN 2/1 530x650 mm

GN-standard	Weight kg	Order no.
GN 2/1	2,1	84140101



Stainless-steel-grate GN 2/1 L - 530x650 mm

GN-standard	Weight kg	Order no.
GN 2/1	1,4	84140106

Stainless-steel-grate GN 1/1 325x530 mm

GN-standard	Weight kg	Order no.
GN 1/1	1,3	84140102

Stainless-steel-grate GN 1/1 L - 325x530 mm

GN-standard	Weight kg	Order no.
GN 1/1	0,7	84140105

Stainless-steel-grate GN 2/3 352x325 mm

GN-standard	Weight kg	Order no.
GN 2/3	0,6	84140138

GN-Longitudinal-bar - 528 mm

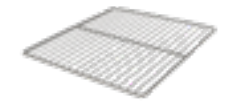
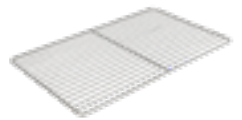
GN-standard	Weight kg	Order no.
-	0,2	84190101

GN-Crossbar - 325 mm

GN-standard	Weight kg	Order no.
-	0,1	84190201

GN-Crossbar - thermoport® 50K/100K

GN-standard	Weight kg	Order no.
-	0,1	84190202



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GASTRONORM COVERS

Program at a glance



CONTAINER TRACKING

Easy to retrofit QR code sticker for all GN containers. Enables sustainable & digital organization via **eatTAINABLE reusable system** and tracking of GN containers to customer and facility. Robustly usable in commercial kitchens as dishwasher safe, food certified & temperature resistant from -40 °C to +180 °C.



RETROFIT NOW!

COVER VARIANTS

COVER VARIANTS

OUR NO.1



Stainless steel waterproof GN-plug-in-cover

For safe transport, storage, cooking and regeneration. Absolutely tightly sealed, can be used up to +180 °C, also in combi can be used.

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

- **FOR 100 % SLOSH-PROOF TRANSPORT**
with heat-resistant, food-safe sealing lip



GN-dosing-dispenser-cover made of stainless steel

With dosing dispenser function, safely & hygienically closed with sealing lip and swiveling spout, up to +180 °C. For two GN-container depths up to max. 40 g per pumping operation.

Available in GN-sizes 1/2 and 1/3.

- **WITH PRACTICAL PUMP ATTACHMENT**
for dispensing ketchup, mustard, sauces etc., directly from stainless steel GN-containers



vaculid® 1/6 1/6 GN-vacuum-cover made of transparent PET***

For suitable vacuumable GN-containers, optimal for storage and transport, ensures longer shelf life and freshness. Applicable with vacuum pump (hand/chamber/hose pump). With slosh-proof sealing lip, up to +95 °C.

Available in GN size GN 1/6.

- **FOR VACUUM SEAL**
& Sous Vide cooking without disposable plastic bags



GN-dome-cover 1/6 for hand-vacuum made of plastic

With round sealing plug, for easy release of a natural vacuum and slosh-proof sealing lip. Made of transparent and food-safe plastic, for 1/6 GN-containers without drop handles, from -20 to +80 °C.

Available in GN-size 1/6.

- **PRACTICAL FOR TAKE AWAY FOOD**
for storage and transport



GN-flat-cover made of transparent plastic

Made of food-safe & transparent plastic, fully compatible with stainless steel and plastic GN-containers, usable up to +180 °C. Cleaning with plastic suitable detergent & rinsing agent.

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

- **IDEAL FOR COLD DISHES**
such as salads, vegetables and fruit



vaculid® GN-vacuum-cover made of stainless steel

For sustainable vacuuming & sous vide cooking without disposable plastic bags directly in the vacuumable stainless steel GN-container, ideal for storage & transport. For longer shelf life & freshness. With spill-proof sealing lip, up to +180 °C.

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

- **FOR PROFESSIONAL VACUUM PUMPS**
(hand/chamber/hose pump)



GN-plug-in-cover made of stainless steel

For secure covering of the GN-container with internal CNS embossing, without sealing lip. Robust, handy, stackable & dishwasher safe, suitable for stainless steel GN containers.

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

- **OPTIMAL FOR SOLID & VISCOUS FOODS**
like potatoes, porridge, pasta or rice



Stainless steel flat cover with recessed grip

All-round flat cover resting on container rim, robust, handy, stackable & dishwasher safe, with practical recessed grip suitable for stainless steel GN-containers.

Available without cut-outs, with handle &/or spoon cut-outs, in GN-sizes 2/1, 1/1, 2/3, 1/2, 1/3, 1/4, 2/8, 1/6, 1/9.

- **OPTIMAL AIR & STEAM CIRCULATION**
for crispy food (fries/schnitzel etc.)



Stainless steel GN-hinged-flat-cover

Applicable on stainless steel GN containers. Optimal energy efficiency for ladle applications.

Available without cutout, with handle or spoon cutout or with handle & spoon cutout, in GN sizes 1/1 and 1/2.

- **OPTIMAL ENERGY EFFICIENT OUTPUT**
lower temperature loss due to half opening



* Not suitable for GN-container depths of 20 and 40 mm

** 1/9 cover does not fit 1/9 containers with drop handle. Not suitable for GN-container depths of 20 and 40 mm.

*** Plastic (Tritan™ copolyester)

GN-cover
watertight stainless steel - with
sealing lip & recessed grip

100 % slosh-proof transport, with heat-resistant & food-safe sealing lip, surrounding vulcanized, absolutely hygienic without dirt joints. For use in combi steamers, navioven, hybrid kitchen as well as other preparation devices. Robust & dishwasher safe - in use with all GN-containers & thermoplates® (not suitable for depths 20, 40 mm).



More info



GN-standard	Order no.
GN 1/1	84080101
GN 1/2	84080103
GN 1/3	84080104
GN 1/4	84080105
GN 1/6	84080107
GN 1/9	85022016
GN 2/3	84080102
GN 2/8	84080106



Accessories for all products

	Order no.
QR code label for returnable system eatTAINABLE	94010132
QR code label for customer card eatTAINABLE	94010125
QR-Code label for CHECK, 46 x 23 mm	94010114



OUR NO.1

Made in Germany

GN-cover
Dome-cover for hand-vacuum

The transparent GN-dome-cover made of Tritan™ copolyester with black circumferential waterproof sealing lip and vent plug, for easy opening of a natural hand vacuum. For airtight & watertight storage, transport & appealing presentation of food in a GN 1/6 tray (available in different depths), made of hygienic & food-safe stainless steel - perfect for togo food.



More info



GN-standard	Material	Order no.
GN 1/6	Tritan™ Copolyester	84200166



Made in Germany

GN-cover
vaculid®- for vacuuming
with sealing lip

The vacuumable GN-cover for storing, transporting and cooking. Allows easy & reliable vacuum with chamber/ peristaltic pump, robust & dishwasher safe, protects food in GN-reusable-system & makes it last longer – in use with stainless steel GN-containers/thermoplates® without handles in sizes 1/2, 1/3 & 1/6 up to max. 100 mm depth.



More info



GN-standard	Material	Order no.
GN 1/2	Stainless steel 1.4301 (CNS)	84011045
GN 1/3	Stainless steel 1.4301 (CNS)	84011042
GN 1/6	Stainless steel 1.4301 (CNS)	84011041
GN 1/6	Tritan™ Copolyester	84200165

GN-cover
with dosing dispenser function
& sealing lip

Made of stainless steel with sealing lip & dosing dispenser function through integrated pump attachment (adjustable to 2 GN-depths) & swiveling spout. For dispensing ketchup, mustard, mayonnaise, sauces etc. in GN-reusable. Precisely adjustable up to max. 40 g per pumping operation – in use compatible with GN-containers in sizes 1/2 & 1/3, in depths 150 & 200 mm.



More info



GN-standard	Order no.
GN 1/2	84011022
GN 1/3	84011023



Made in Germany



Made in Germany

GN-flat-cover
made of stainless steel

The GN-flat-cover made of stainless steel, for hygienic covering of food / dishes - handy with practical recessed grip, stackable & dishwasher safe – in use with all stainless steel GN containers, not suitable for GN-thermoplates®.



More info



Version	GN-standard	Order no.
without cutouts	GN 1/1	84030101
	GN 1/2	84030103
	GN 1/3	84030104
	GN 1/4	84030105
	GN 1/6	84030106
	GN 1/9	84030107
	GN 2/1	84030124
	GN 2/3	84030102
	GN 2/4	84030108
	GN 2/8	84030123



Version	GN-standard	Order no.
with handle & spoon cutout	GN 1/1	84030401
	GN 1/2	84030403
	GN 1/3	84030404
	GN 1/4	84030405
	GN 1/6	84030406
	GN 1/9	84030407
	GN 2/3	84030402
	GN 2/4	84030408
	GN 2/8	84030423



Version	GN-standard	Order no.
with handle cutouts	GN 1/1	84030301
	GN 1/2	84030303
	GN 1/3	84030304
	GN 1/4	84030305
	GN 1/6	84030306
	GN 1/9	84030307
	GN 2/3	84030302
	GN 2/4	84030308
	GN 2/8	84030317

Made in Germany

Version	GN-standard	Order no.
with spoon cutout	GN 1/1	84030201
	GN 1/2	84030203
	GN 1/3	84030204
	GN 1/4	84030205
	GN 1/6	84030206
	GN 1/9	84030207
	GN 2/3	84030202
	GN 2/4	84030208
	GN 2/8	84030217



Made in Germany


GN-flat-cover made of polycarbonate

The transparent GN-flat-cover made of polycarbonate – optimal for hygienic storage or presentation of cold foods, such as salad, vegetables/fruit. For cleaning polycarbonate use only suitable means (not acid resistant) – in application with stainless steel/polycarbonate GN-containers (not suitable for GN- containers with depths 20, 40 mm).



More info



Version	GN-standard	Order no.
	without cutouts	
	GN 1/1	84200105
	GN 1/2	84200106
	GN 1/3	84200107
	GN 1/4	84200108
	GN 1/6	84200109
	GN 1/9	84200113
	GN 2/3	84200114
	GN 2/4	84200111
	GN 2/8	84200112



Made in Germany

GN-hinge-flat-cover made of stainless steel

The center hinged GN-flat-cover, made of stainless steel. Allows minimal temperature loss when opening, as it can only be opened halfway, practical in use and easy to clean, dishwasher safe - in use with all stainless steel GN-containers, not suitable for GN-thermoplates®.



More info



Version	GN-standard	Order no.
with handle & spoon cutout	GN 1/1	84040401
	GN 1/2	84040402



Version	GN-standard	Order no.
with handle cutouts	GN 1/1	84040301
	GN 1/2	84040302



Version	GN-standard	Order no.
with spoon cutout	GN 1/1	84040201
	GN 1/2	84040202



Version	GN-standard	Order no.
without cutouts	GN 1/1	84040101
	GN 1/2	84040102



Made in Germany

GN-plug-in-cover
made of stainless steel

The stackable stainless steel GN-plug-in-cover, practical, robust & dishwasher-safe, for hygienic covering of food/meals – in use with stainless steel GN-containers (not suitable for depths 20, 40 mm & thermoplates® in GN-size 1/1).



More info



Version	GN-standard	Order no.
with handle cutouts	GN 1/1	84090201
	GN 1/2	84090203
	GN 1/3	84090204
	GN 1/6	84090207
	GN 2/8	84090206



Version	GN-standard	Order no.
without cutouts	GN 1/1	84090101
	GN 1/2	84090103
	GN 1/3	84090104
	GN 1/6	84090107
	GN 1/9	84090108
	GN 2/3	84090102
	GN 2/8	84090106



Version	GN-standard	Order no.
with recessed grip	GN 1/1	84090210



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THERMOPLATES® GN-COOKING-POT

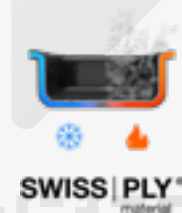
The Rieber benefits



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



Can be used throughout the entire process without repackaging – consistently in GN-format for greater handling efficiency.



Multilayer material with an aluminum core between two stainless steel layers, combines the hygienic stainless steel benefits with the thermal aluminum benefits.



STACKING FUNCTION

Variant with high-quality stacking shoulder for optimum handling, allowing the thermoplates® to be stacked and unstacked safely, easily and space-efficiently. With conical shape for optimum air circulation.

POTENTIAL SAVINGS COOK & CHILL

In Cook & Chill processes, the stackable thermoplates® guarantee more output in the same amount of time and enormous savings potential in each process step (up to 30 % more filling quantity when cooling and up to 60 % time savings when heating).



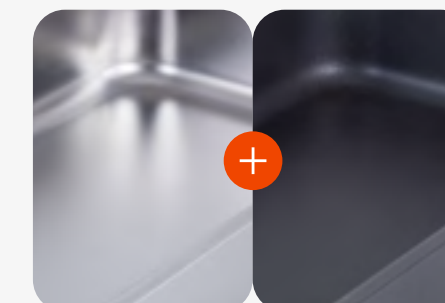
OPTIMAL PORTABLE WITH HANDLES

Available with permanently mounted, sturdy handles for easy insertion, extraction, carrying and setting in the output.



TEPPANYAKI EFFICIENT GRILLING

Mobile grill plate made of SWISS-PLY material for excellent grilling results on induction/ceran hobs and maximum application flexibility. The teppanyaki plate can be changed in seconds and cleaned in the dishwasher.



SURFACE VARIANTS

Depending on the application, with a high-quality non-stick coating (PFO and PFOA-free) or robust and scratch-resistant with a nano-surface treatment*.

*The robust nano-surface with non-stick effect, for electric, ceramic, induction & gas cooking zones as well as in the combi steamer/oven. With non-stick coating no application on gas possible.



ENERGY SAVING

Up to 10x higher conductivity (cold/hot) compared to conventional stainless steel, due to the aluminum core, for significant energy savings and efficient preparation.



SQUARE VARIANT

The thermoplates® with square corners are suitable like conventional GN-containers, precisely fitting for hanging in all dispensing elements or mobile ladling systems – without heat or cold escaping via the corners.



COVER SYSTEM & COMPATIBILITY

The right cover variant for every process step, which can be changed compatibly, whether for storage, transport, cooking or serving. Diverse options from the GN-cover standard program - multifunctionally applicable.



ROUNDED VARIANT

thermoplates® C in catering design with rounded corners offer the perfect & stylish buffet solution matched to our mobile tabletop kitchen KJPOT®. Now also digitally controllable via our Rieber CONNECT app.

- Cooking cover | Preparation
- Buffet cover | Output
- vaculid® Cover | Storage
- Waterproof plug-in cover | Transport
- Perforated container | Preparation

GN-COOKING-POT thermoplates® Program at a glance



SWISS || IPLY



CO₂-savings with ECO multilayer material

The SWISS-PLY multilayer material turns the GN container into an energy-efficient cooking pot. Cook, simmer, steam, wok, fry, deep fry, bake, store, transport, dispense & keep cool without having to transfer.

30 % TIME, ENERGY & COST SAVINGS



thermoplates® COOKING POT VARIANTS

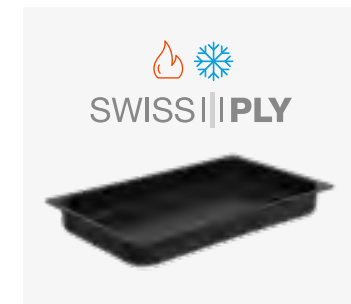


nano with square corners

Robust & scratch resistant nano surface, for direct contact heat on electric/ceramic/induction/gas/combi steamer, with fast, even heat/cold distribution. From -20 °C to +220 °C.

Available without/with fixed handles/drop handles in GN-sizes 1/1, 2/3, 1/2, 1/3 & various depths. From 10 to 1 liter capacity.

- + NO TEMPERATURE LOSS VIA ROUND CORNERS**
Optimal for hanging in output & production



coated with square corners

Excellent non-stick, for direct contact heat on electric/ceran/induction/combined steamer, with fast & even heat/cold distribution. From -20 °C to +220 °C.

Available without/with fixed handles, in GN-sizes 1/1, 2/3, 1/2, 1/3 & various depths. From 10 to 1 liter capacity.

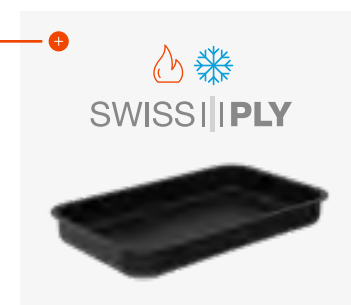
- + NO TEMPERATURE LOSS VIA ROUND CORNERS**
Optimal for hanging in output & production



nano with round corners

With robust & scratch-resistant nano surface, for direct contact heat on electric/ceramic/induction/gas/combi steamer, with fast & even heat/cold distribution. With rounded corners for stylish appearance on the K|POT®. Applicable from -20 °C to +220 °C.

Available in GN-sizes 1/1, 2/3, 1/2, 1/3, 1/6 & various depths. From 10 to 0.4 liters capacity.



coated with round corners

With excellent non-stick effect, for direct contact heat on electric/ceran/induction/combi steamer, with fast & even heat/cold distribution. With round corners for stylish appearance on the K|POT®. Can be used from -20 °C to +220 °C.

Available in GN-sizes 1/1, 2/3, 1/2, 1/3, 1/6 & various depths. From 10 to 0.4 liters capacity.



STYLISH LOOK AND USE ON THE K|POT® thermoplates® with round corners

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



Chafing Dish vs. K|POT®

THE MATERIAL DIFFERENCE



thermoplates® COOKING POT & teppanyaki-VARIANTS

Stainless steel thermoplates®eco made of multilayer material

The energy-saving GN-cooking-pot made of multilayer material. For all processes such as preparing, chilling, regenerating without transferring, easy to unstack due to the stacking shoulder.

With drop handles, in GN-sizes 1/1, in 65mm and 100mm depth, up to 12 liters capacity.

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



SWISS-PLY multilayer bottom

SWISS-PLY multilayer bottom from GN container to energy-efficient cooking pot. Transport temperature max. +85 °C in a plastic thermoport®. Suitable for direct contact heat.

Available with drop handles, in GN 1/1 size & variable depths. From 26 to 11.7 liters capacity.

- + EFFICIENT CONDUCTIVE DIRECT CONTACT HEAT**
on Ceran/Induction due to SWISS-PLY multilayer bottom



teppanyaki grill plate coated

Mobile griddle plate made of SWISS-PLY multi-layer material, for energy efficient grilling & frying, with non-stick effect. For direct contact heat on electric/ceran/induction with fast, even heat/cold distribution. From -20 °C to +220 °C.

With/without fixed handles, in GN 1/1, 2/3, 1/2 in depth 20 mm.

- + MOBILE CHANGEOVER IN SECONDS**
from teppanyaki griddle to thermoplates® cooking pot



teppanyaki grill plate nano

Mobile grill plate made of SWISS-PLY material, energy efficient grilling & frying with robust & scratch resistant nano surface. For contact heat on electric/ceran/induction/gas with fast, even heat/cold distribution. From -20 °C to +220 °C.

With/without fixed handles, in GN 1/1, 2/3, 1/2 in depth 20 mm.

- + MOBILE CHANGEOVER IN SECONDS**
from teppanyaki griddle to thermoplates® cooking pot



SWISS-PLY BENEFITS

Energy efficient multilayer material with aluminum core between two stainless steel layers for **10 times higher conductivity** compared to pure stainless steel.

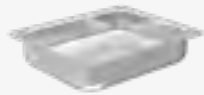


GN-cooking-pot thermoplates®
nano square – without handles

With non-stick surface, 2,6mm SWISS-PLY multilayer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity compared to pure stainless steel. Universal use in all appliances & on all cooking surfaces. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.



More info



  325 x 530 mm	GN-standard	Depth mm	Liter L	Order no.
	GN 1/1	100	10,0	84010801
		65	6,0	84010802
		40	2,5	84010803
  325 x 352 mm	GN-standard	Depth mm	Liter L	Order no.
	GN 2/3	100	7,0	84010805
		65	4,0	84010806
		40	2,0	84010807
  325 x 265 mm	GN-standard	Depth mm	Liter L	Order no.
	GN 1/2	100	5,0	84010809
		65	3,0	84010810
		40	1,5	84010811
  325 x 178 mm	GN-standard	Depth mm	Liter L	Order no.
	GN 1/3	100	3,0	84010831
		65	2,0	84010841
		40	1,0	84010840

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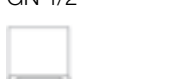



GN-cooking-pot thermoplates®
nano square – with handles

Optimally portable, with non-stick surface, 2,6mm SWISS-PLY multi-layer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Universal use in all appliances & on all cooking surfaces. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.



More info



  325 x 530 mm	GN-standard	Depth mm	Liter L	Order no.
	GN 1/1	100	10,0	84010901
		65	6,0	84010902
		40	2,5	84010903
  325 x 352 mm	GN-standard	Depth mm	Liter L	Order no.
	GN 2/3	100	7,0	84010905
		65	4,0	84010906
  325 x 265 mm	GN-standard	Depth mm	Liter L	Order no.
	GN 1/2	100	5,0	84010909
		65	3,0	84010910
		40	1,5	84010911
  325 x 178 mm	GN-standard	Depth mm	Liter L	Order no.
	GN 1/3	100	3,0	84010946
		65	2,0	84010941
		40	1,0	84010940

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GN-cooking-pot thermoplates®
nano angular – with drop handle

Optimally portable, with non-stick surface, 2,6mm SWISS-PLY multi-layer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Universal use in all appliances & on all cooking surfaces. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.



More info



 GN-standard  325 x 530 mm	Depth	Liter	Order no.
	mm	L	
 GN 1/2  325 x 265 mm	100	10,0	84011301
	65	6,0	84011302
 GN-standard  325 x 265 mm	Depth	Liter	Order no.
	mm	L	
 GN 1/2  325 x 265 mm	65	3,0	84011308



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GN-cooking-pot thermoplates®
nano C – rounded corners
– without handle

In use on K|POT®, with non-stick surface, 2,6mm SWISS-PLY multi-layer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Universal use in all appliances & on all cooking surfaces. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.



More info



GN-standard	Depth	Liter	Order no.
	mm	L	
 GN 1/1  325 x 530 mm	100	10,0	84010887
	65	6,0	84010888
	40	2,5	84010889
GN-standard	Depth	Liter	Order no.
	mm	L	
 GN 2/3  325 x 302 mm	100	7,0	84010894
	65	4,0	84010895
	40	2,0	84010896
GN-standard	Depth	Liter	Order no.
	mm	L	
 GN 1/2  325 x 265 mm	100	5,0	84010897
	65	3,0	84010898
	40	1,5	84010899
GN-standard	Depth	Liter	Order no.
	mm	L	
 GN 1/3  325 x 176 mm	100	3,0	84010857
	65	2,0	84010858
	40	1,0	84010859
GN-standard	Depth	Liter	Order no.
	mm	L	
 GN 1/6  162 x 176 mm	100	1,2	84010856
	65	0,7	84010855

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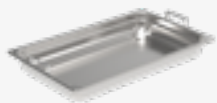
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thermoplates®eco
SWISS | PLY – with drop handle

The stackable & patented cooking container in GN-size made of conductive SWISS-PLY multilayer material - for energy-saving preparation (up to 20 % kWh savings), through very fast & even heat/cold distribution. Can also be used with direct contact heat (gas, ceramic, induction, electric) for universal cooking. Throughout the process in and on all kitchen appliances, without spilling over when preparing, chilling, regenerating, keeping warm. With robust & scratch-resistant nano surface for adherence and high-quality stacking shoulder for easy unstacking.



More info



GN-standard	Depth mm	Liter L	Order no.
GN 1/1	100	10,0	84010819
 325 x 530 mm	65	6,0	84010818

SWISS | PLY

The material difference

STAINLESS STEEL – normal GN-container

SWISS | PLY – thermoplates®eco

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GN-cooking-pot thermoplates®
coated angular – without handles


Non-stick, 2,6 mm SWISS-PLY multi-layer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Universal use in all appliances & on all cooking surfaces, except gas. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.





More info



GN-standard	Depth mm	Liter L	Order no.
GN 1/1	100	10,0	84010820
 325 x 530 mm	65	6,0	84010821
	40	2,5	84010822

GN-standard	Depth mm	Liter L	Order no.
GN 2/3	100	7,0	84010824
 325 x 352 mm	65	4,0	84010825
	40	2,0	84010826

GN-standard	Depth mm	Liter L	Order no.
GN 1/2	100	5,0	84010828
 325 x 265 mm	65	3,0	84010829
	40	1,5	84010830

GN-standard	Depth mm	Liter L	Order no.
GN 1/3	100	3,0	84010845
 325 x 178 mm	65	2,0	84010844
	40	1,0	84010843

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GN-cooking-pot thermoplates®
coated angular – with handles

Optimally portable & non-stick, 2,6 mm SWISS-PLY multi-layer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity, vs. stainless steel. Universal use in all appliances & on all cooking surfaces, except gas. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.




More info




GN-standard	Depth mm	Liter L	Order no.
GN 1/1  325 x 530 mm	100	10,0	84010920
	65	6,0	84010921
	40	2,5	84010922




GN-standard	Depth mm	Liter L	Order no.
GN 2/3  325 x 352 mm	100	7,0	84010924
	65	4,0	84010925
	40	2,0	84010926



GN-standard	Depth mm	Liter L	Order no.
GN 1/2  325 x 265 mm	100	5,0	84010928
	65	3,0	84010929
	40	1,5	84010930



GN-standard	Depth mm	Liter L	Order no.
GN 1/3  325 x 178 mm	100	3,0	84010945
	65	2,0	84010944
	40	1,0	84010943

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GN-cooking-pot thermoplates®
coated C – rounded corners
– without handles

In use on K|POT®, non-stick, 2,6 mm SWISS-PLY multi-layer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to stainless steel. Universal use in all appliances & on all cooking surfaces, except gas. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.




More info




GN-standard	Depth mm	Liter L	Order no.
GN 1/1  325 x 530 mm	100	10,0	84010860
	65	6,0	84010861
	40	2,5	84010862




GN-standard	Depth mm	Liter L	Order no.
GN 2/3  325 x 352 mm	100	7,0	84010865
	65	4,0	84010866
	40	2,0	84010867




GN-standard	Depth mm	Liter L	Order no.
GN 1/2  325 x 265 mm	100	5,0	84010870
	65	3,0	84010871
	40	1,5	84010872



GN-standard	Depth mm	Liter L	Order no.
GN 1/3  325 x 176 mm	100	3,0	84010847
	65	2,0	84010846
	40	1,0	84010848

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GN-standard	Depth mm	Liter L	Order no.
GN 1/6  162 x 176 mm	100	1,2	84010875
	65	0,7	84010874



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GN-cooking-pot thermoplates®
nano teppanyaki plate
– without handles

With non-stick surface, 4,00 mm SWISS-PLY multi-layer material, for pinpoint grilling results on all cooking zones. Energy-efficient preparation due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.



More info



GN-standard	Depth mm	Liter L	Order no.
 GN 1/1  325 x 530 mm	20	-	84010836
GN-standard	Depth mm	Liter L	Order no.
 GN 2/3  325 x 352 mm	20	-	84010837
GN-standard	Depth mm	Liter L	Order no.
 GN 1/2  325 x 265 mm	20	-	84010838

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GN-cooking-pot thermoplates®
nano teppanyaki plate
– with handles

Optimally portable, with non-stick surface, 4,00 mm SWISS-PLY multilayer material, for pinpoint grilling results on all cooking surfaces. Energy-efficient preparation due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.



More info



GN-standard	Depth mm	Liter L	Order no.
 GN 1/1  325 x 530 mm	20	-	84010935
GN-standard	Depth mm	Liter L	Order no.
 GN 2/3  325 x 352 mm	20	-	84010936
GN-standard	Depth mm	Liter L	Order no.
 GN 1/2  325 x 265 mm	20	-	84010937

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GN-cooking-pot thermoplates®
coated teppanyaki plate
– without handles

Non-stick coated, 4,00 mm SWISS-PLY multi-layer material, for pinpoint grilling results on all cooking surfaces, except gas. Energy efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.



More info



GN-standard	Depth mm	Liter L	Order no.
 GN 1/1  325 x 530 mm	20	-	84010832
GN-standard	Depth mm	Liter L	Order no.
 GN 2/3  325 x 352 mm	20	-	84010833
GN-standard	Depth mm	Liter L	Order no.
 GN 1/2  325 x 265 mm	20	-	84010834

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Subject to technical and price changes. Valid from 01.04.2022.







GN-cooking-pot thermoplates®
coated teppanyaki plate
– with handles

Optimally portable & non-stick, 4,00 mm SWISS-PLY multi-layer material, for pinpoint grilling results on all cooking surfaces, except gas. Energy efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Hygienic, food safe, odorless, antibacterial, stain-less & dishwasher safe.



More info



GN-standard	Depth mm	Liter L	Order no.
 GN 1/1  325 x 530 mm	20	-	84010932
GN-standard	Depth mm	Liter L	Order no.
 GN 2/3  325 x 352 mm	20	-	84010933
GN-standard	Depth mm	Liter L	Order no.
 GN 1/2  325 x 265 mm	20	-	84010934



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GN-cooking-pot thermoplates® C

Buffet assortment accessories

Matching accessories for the corresponding thermoplates® GN sizes, such as the practical stainless steel handles, for safe carrying of all hot thermoplates® without handles, as well as trivets with heat protection for direct serving on the table. Also the matching stainless steel cooling & heating pellets, for placing /transporting the thermoplates® for passive cold & warm keeping.



More info



Handle 1/1 - f. thermoplates®



GN-standard	Weight kg	Order no.
GN 1/1	0,7	84190405

Handle 2/3 - f. thermoplates®



GN-standard	Weight kg	Order no.
GN 2/3	0,5	84190402

Handle 1/3 - f. thermoplates®



GN-standard	Weight kg	Order no.
GN 1/3	0,4	84190404

Handle 1/2 - f. thermoplates®



GN-standard	Weight kg	Order no.
GN 1/2	0,5	84190403

GN-cooling-pellet CNS 1/2 - 12,5 mm



GN-standard	Weight kg	Order no.
GN 1/2	1,6	85012012

Heat-pellet-CNS GN 1/2 - asymmetrical



GN-standard	Weight kg	Order no.
GN 1/2	1,4	89080171

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GN-COVER thermoplates® Program at a glance



CONTAINER TRACKING

Easy to retrofit QR code sticker for all GN containers. Enables sustainable & digital organization via **eatTAINABLE reusable system** and tracking of GN containers to customer and facility. Robustly usable in commercial kitchens as dishwasher safe, food certified & temperature resistant from -40 °C to +180 °C.



THERMOPLATES® COVER-VARIANTS

THERMOPLATES® COVER-VARIANTS

OUR NO.1



Stainless steel watertight plug-in cover

Reliable for all liquid foods such as soups and sauces. For safe transport, storage, cooking and regeneration. Absolutely tightly sealed, up to +180 °C even in the combi steamer applicable.

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

- **FOR 100 % SLOSH-PROOF TRANSPORT**
With heat-resistant, food-safe sealing lip



Stainless steel buffet cover

With automatic lowering function for safe & hygienic self-service at the buffet. Firm and non-slip, can be pushed in sideways to fit exactly on GN-thermoplates® with round/cornered corners.

Available in GN-sizes 1/1, 2/3, 1/2, 1/3.***

- **FOR SELF-SERVICE & SERVING**
and for the regeneration & presentation of hot and cold dishes



vaculid® stainless steel GN-vacuum-cover

For sustainable vacuuming & sous vide cooking without disposable plastic bags directly in the GN-container. In combination with vacuumable stainless steel GN-containers, optimal for storage & transport. For longer shelf life and freshness of food. With absolutely spill-proof sealing lip, up to +180 °C.

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

- **FOR PROFESSIONAL VACUUM PUMPS**
can be used with hand/chamber/hose pump



Buffet cover made of plastic (Tritan)

For presenting cold food, with automatic lowering function for safe & hygienic self-service at the buffet. Firm and non-slip, can be pushed in sideways to fit exactly on GN-thermoplates® with round/cornered corners.

Available in GN-sizes 1/1, 2/3, 1/2, 1/3.***

- **FOR SELF-SERVICE & SERVING**
and for presenting cold food



GN-plug-i-cover made of stainless steel

For secure covering of the GN container with internal CNS embossing, without sealing lip. Robust, handy, stackable & dishwasher safe, suitable for stainless steel GN containers.

Available with/without handle cut-out, in GN_sizes 1/1, 2/3, 1/2, 1/3, 1/4, 2/8, 1/6, 1/9.*

- **OPTIMAL FOR SOLID & VISCOUS FOODS**
like potatoes, porridge, pasta or rice

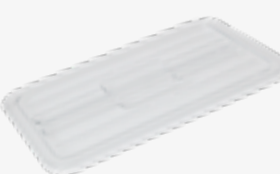


Stainless steel cooking cover

For easy and safe handling, with central fixed handle, for cooking, simmering and presenting food.

Available with/without handle recess and in GN-sizes 1/1, 2/3, 1/2, 1/3.

- **EXACT FIT ON THERMOPLATES®**
with round/cornered corners, as well as GN-containers



GN-plug-in-cover made of stainless steel

For secure covering of the GN-container with internal CNS embossing, without sealing lip. Robust, handy, stackable & dishwasher safe, suitable for stainless steel GN-containers.

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

- **IDEAL FOR COLD DISHES**
such as salads, vegetables and fruit



* Does not fit GN-thermoplates® in depths of 20 and 40 mm

** 1/9 cover does not fit 1/9 containers with drop handle

*** GN 1/3 without automatic lowering function

GN-cooking-cover
made of stainless steel
– with fixed handle

The cooking GN-cover made of stainless steel, optimal in handling, centered with firm handle and rounded corners. Flexible use for preparing food, optimally suitable in use with cooking container thermoplates® C on the K|POT®.



More info



Version	GN-standard	Order no.
with cutouts	GN 1/1	84012135
	GN 1/2	84012137
	GN 1/3	84012138
	GN 2/3	84012136



Version	GN-standard	Order no.
no cutouts	GN 1/1	84012131
	GN 1/2	84012133
	GN 1/3	84012134
	GN 2/3	84012132



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GN-buffet-cover
made of stainless steel
– with automatic lowering function

The serving GN-cover made of stainless steel, for hygienic protection of hot/ cold food in GN-thermoplates® – with automatic lowering function for optimal handling at the buffet – perfectly suitable in application with cooking container thermoplates® C on the KJPOT®.



More info



GN-standard	Order no.
<div> 305 x 530 mm</div>	84012111
GN-standard	Order no.
<div> 305 x 352 mm</div>	84012113
GN-standard	Order no.
<div> 305 x 265 mm</div>	84012115




GN-buffet-cover
made of polycarbonate
– with automatic lowering function

The transparent serving GN-cover made of polycarbonate, for hygienic protection & presentation of cold foods in GN-thermoplates® – with automatic lowering function for optimal handling at the buffet - perfectly suitable in application with thermoplates® C on the KJPOT® cool/passive.



More info



GN-standard	Order no.
<div> 305 x 530 mm</div>	84012112
GN-standard	Order no.
<div> 305 x 352 mm</div>	84012114
GN-standard	Order no.
<div> 305 x 265 mm</div>	84012116



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THERMOPORT® PREMIUM STAINLESS STEEL

The Rieber benefits.

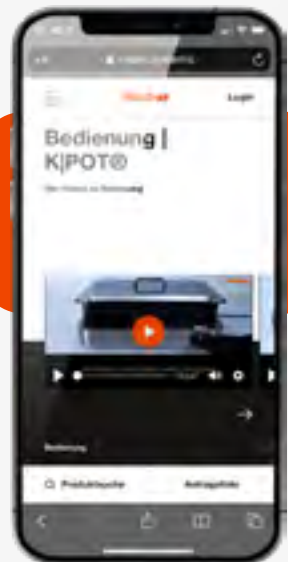


- QR code as standard / online service videos
- Steam slider for humidity regulation
- Removable, exact & digitally controllable heating
- Spiral cable 1.5 m long
- Ergonomic and stable push handle
- Robust one hand door latch

STAINLESS STEEL BENEFITS

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

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VIDEO CHANNEL FOR OPERATION, CLEANING, SPARE PARTS

SERVICE PAGE



DEEP DRAWN BEADS & HYGIENIC INTERIOR

Tightly welded interior with special seamless deep-drawn support beads (prevent tipping when pulling out the GN-containers) in hygienic design H3, without dirt joints & absolutely hygienic.



EASY UNHINGEABLE DOOR & CLEANING

The pivot hinge allows flexible exchange of door variants (heated/unheated). The removable heating element allows thorough cleaning of the interior.



DOOR SEAL

The circumferential & food resistant door seal can be easily removed for thorough and quick cleaning.



CHECK TEMPERATURE SENSOR

CHECK temperature sensor transmitting automatically on the outside of the door with real-time documentation (retrofitable).



COMBINABILITY

You can combine and stack our stainless steel & plastic thermoport® models – as a fully flexible and mobile transport system.



BUMP CORNERS & ROLLERS

4-sided bumper corners for perfect impact protection as well as robust castor equipment with lockable rollers.



SERVICE TEMPERATURE CHECK & CORE TEMPERATURE MEASUREMENT

The thermoport® top- & front-loading models with dispensing option can be used directly for serving from the GN-system. Manual temperature measurement by means of bluetooth-capable core temperature sensor.



STACKING EMBOSSING

Cover with high-quality stacking embossing, for non-slip placement of other stainless steel & plastic thermoport® models.



HYGIENIC COOLING

Our statically cooled thermoport® models have cooling meanders in the side walls and are therefore absolutely hygienic, as no germination is possible in the interior.

thermoport® premium stainless steel Program at a glance

DIGITAL HACCP DOCUMENTATION

Paperless & retrofittable at any time, throughout the entire process
(goods receiving, cooling/storage, production, transport & output)

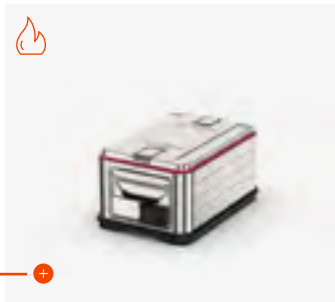


connected by

CHECK CLOUD

thermoport® STAINLESS STEEL VARIANTS

thermoport® STAINLESS STEEL VARIANTS

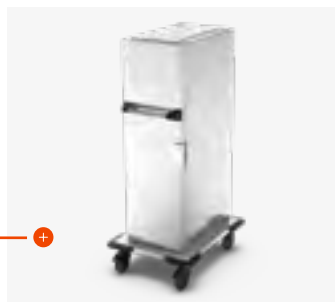


Toploader heated – Size: 100

For transporting & actively keeping food warm in the GN-system, as well as for direct ladling via removable cover. With self-regulating silicone heating, exclusively wet heatable. Double-walled & tightly welded, excellent insulation & highest hygiene. Heating capacity max. +95 °C.

Capacity max.* for size 1000: 26L

- **AS DIRECT SCOOP OUTPUT**
applicable via removable cover



Frontloader neutral – Sizes: 1000 | 1400 | 1600 | 2000 | 3000

For transporting & passive hot/cold holding of food in GN-system, for insertion on the seamless deep-drawn support beads. Double-walled & tightly welded, excellent insulation & highest hygiene.

Capacity max.* for size 1000: 38L | 1400: 63,7L | 1600: 70,4L | 2000: 89,7L | 3000: 130L

- **RELIABLE COLD & WARM HOLDING WITH GN-COOLING & -HEATING PELLETS**
for size 1400: 2 swivel castors & 2 swivel stop castors



Frontloader convection heated – Sizes: 1000 | 1400 | 1600 | 2000 | 3000

For transporting & actively keeping food warm in the GN-system, for insertion on the seamless deep-drawn support ledges. Double-walled & tightly welded, excellent insulation & highest hygiene.

Capacity max.* for size 1000: 38L | 1400: 63,7L | 1600: 70,4L | 2000: 89,7L | 3000: 130L

- **PRECISE TO THE DEGREE & POWERFUL DIGITAL CONVECTION HEATING, UP TO MAX. +100 °C**
for size 1400: 2 swivel castors & 2 swivel stop castors



hybrid kitchen – Models: 140 °C with cover | 200 °C

For transporting, regenerating & active keeping warm, removable cover (only for 140 °C model) for direct serving function of food in GN system, for sliding onto the seamless deep-drawn support beads. Double-walled & tightly welded, excellent insulation & highest hygiene. Up to max. +140 °C resp. 200 °.

Max. capacity*: 70.4L

- **HYBRID DOOR WITH 2 SEPARATELY CONTROLLABLE DIGITAL CIRCULATING AIR HEATERS & FANS**
for various preparation programs

- **OPTIMAL MOBILITY WITH 2 FIXED & 2 SWIVEL CASTERS + 4 BUMPER CORNERS**

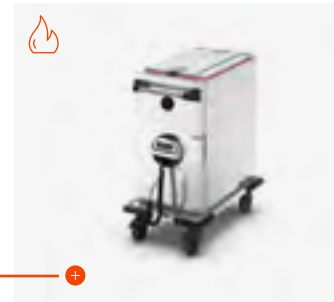
*with GN-containers/thermoplates®

WITH STORABLE AUTOMATIC PROGRAMMES
100 % SAFE TO OPERATE & SUCCESS GUARANTEE | MOBILE USABLE EVERYWHERE

- **No heavy current (since 230V), structural measures, extractor hood, water connections, etc. required**



Plug & Play – simple and fast - the mobile kitchen & regeneration station for everywhere. Whether Cook & Chill or Cook & Serve, our hybrid kitchen offers the efficient & energy-saving regeneration option.



Frontloader convection heated with cover – Models: 1000-D | 1600-D

With removable cover for transporting, active keeping warm & direct serving of food in GN-system, for sliding on the seamless deep-drawn support beads. Double-walled & tightly welded, excellent insulation & highest hygiene.

Capacity max.* for size 1000-D: 52L | 1600-D: 70,4L

- **DEGREE-ACCURATE & POWERFUL DIGITAL CONVECTION HEATING, UP TO MAX. +100 °C**



Frontloader cooled – Sizes: 1000 | 1600 | 2000 | 3000

For transport & active cooling of food in GN-Sytsem, to be inserted on the seamless deep drawn support beads. Double-walled & tightly welded, excellent insulation & highest hygiene. Cooling range +5 to +8 °C model 1000 or +2 to +8 °C model 1600 to 3000.

Capacity max.* for size 1000: 38L | 1600: 70,4L | 2000: 89,7L | 3000: 130L

- **DIGITAL CONTROLLABLE REFRIGERATION MACHINE**
+ static cooling via door fan for constant cold distribution (model 1600 to 3000), refrigerant R290

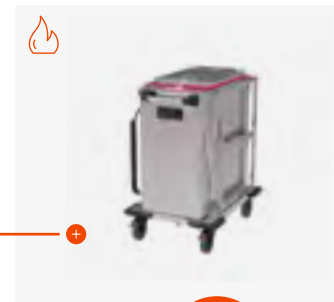


Frontloader hybrid – Models: 3000 hot active / cold passive | 3000 hot active / cold active

With two separate temperature ranges, for transporting, active keeping warm & passive or active cooling of food in GN-system, for insertion on the seamless deep-drawn support beads. Double-walled & tightly welded, excellent insulation & highest hygiene. Static cooling, refrigerant R290.

Capacity max.* for size 3000: 70 L (hot area) & 44 liters (cold area)

- **ABOVE DEGREE-ACCURATE & EFFICIENT DIGITAL CIRCULATING AIR HEATING UP TO MAX. +100 °C**
Bottom passive cooling by means of cooling pellet or digitally controllable cooling machine (+2 °C to +8 °C)



thermoport® canteen – Models: neutral door | door 100 °C | door 200 °C

Can be used as a complete mobile canteen, transport & serving combined in one trolley. Serving function via laterally fold-out GN holding frames, as well as fold-out hygienic protection slides. Double-walled and tightly welded, with 16 seamless deep-drawn bead pairs, interior hygienic design H2.

Capacity max.*: 70L

- **AVAILABLE WITH HYBRID DOOR**
digital convection heating, up to max. +140 °C & with neutral door as well as door with convection heating up to max. +100 °C



thermoport® canteen

Can be set up quickly & anywhere to form a complete serving area. Highly flexible with exchangeable functional doors, for hot holding and regeneration.

Stainless steel models for highest hygiene & robustness – problem-free temperature maintenance (cold & warm) according to DIN EN 12571 No. 5.1



thermoport® stainless steel
Frontloader portable – unheated

Unheated food transport box with insulated door, interior hygienic design H3. Hygienic double-walled & tightly welded. For insertion of GN-containers/thermoplates® with watertight plug-in cover, for reliable & insulated food transport. All thermoport® models, plastic & stainless steel are stackable in combination.



More info



thermoport® CNS 1000 unheated

Support distance: 36 mm | Ambient temperature: -20°C to +100°C



Dimension	Capacity	Weight	Support beads	Order no.
mm	max. L	kg		
410 x 665 x 470	38	19,0	8	85010404

thermoport® stainless steel
Toploader portable – heated

Heated food transport box with insulated cover, self-regulating silicone foil heating fix +86°C max. +95°C, only wet heatable. Hygienic double-walled & tightly welded. For stacking GN-containers/thermoplates® with watertight plug-in covers, for reliable & insulated food transport. All thermoport® models can be stacked in combination with each other. Rated voltage 1N AC 230V 50/60Hz.



More info



thermoport® CNS 105 heated

Connected load: 500 W | Plug type: Schuko plug (type F) | Cable type: smooth cable
Cable length: 200 mm | Ambient temperature: -20°C to +100°C

Dimension	Capacity	Weight	Order no.
mm	max. L	kg	
600 x 400 x 306	26	13,2	85010302



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thermoport® stainless steel
Frontloader portable
– convection heated

Circulating air heated food transport box with insulated door, digitally adjustable circulating air heating max. +90°C. Interior hygienic design H3. Hygienic double-walled & tightly welded. For insertion of GN-containers/thermoplates® with watertight plug-in cover. All thermoport® plastic & stainless steel can be stacked together. Rated voltage 1N AC 230V 50/60Hz.



More info



thermoport® CNS 1000 convection heated

Connected load: 810 W | Plug type: Schuko plug (type F) | Cable type: Spiral cable
Cable length: 1,500 mm | Protection class: IPX5 | Support distance: 36 mm
Ambient temperature: -20°C to +100°C

Dimension	Capacity	Weight	Support beads	Order no.
mm	max. L	kg		
410 x 655 x 470	38	23,0	8	85010405

thermoport® CNS 1000-D convection heated

Connected load: 810 W | Plug type: Schuko plug (type F) | Cable type: Spiral cable
Cable length: 1,500 mm | Protection class: IPX3 | Support distance: 55 mm
Ambient temperature: -20°C to +100°C

Dimension	Capacity	Weight	Support beads	Order no.
mm	max. L	kg		
410 x 645 x 530	52	30,0	7	85010503



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All prices in Euro without VAT. for settlement with the specialized trade. Our general delivery and order conditions apply.
Subject to technical and price changes. Valid from 01.04.2022.

thermoport® stainless steel
Frontloader mobile – unheated

Unheated food transport trolleys with insulated door, interior hygienic design H3. Hygienic double-walled & tightly welded. For insertion of GN-containers/thermoplates® with watertight plug-in cover, for reliable & insulated food transport. All thermoport® models, plastic & stainless steel are stackable in combination.



More info



thermoport® CNS 1400 unheated

Protected against water jets | Support distance: 37 mm | Ambient temperature: -20°C to +100°C | 2 swivel castors; 2 swivel stop castors | Castor Ø: 75 mm | Max. Max. load: 75 kg
4 bumper corners

Dimension	Capacity	Weight	Support beads	Order no.
mm	max. L	kg		
492 x 769 x 793	64	33,0	14	85011101

thermoport® CNS 1600 unheated

Water jet protected | Support distance: 37 mm | Ambient temperature: -20°C to +100°C
2 fixed castors; 2 swivel casters | Castor Ø: 125 mm | Max. Max. load: 150 kg | 4 shock corners

Dimension	Capacity	Weight	Support beads	Order no.
mm	max. L	kg		
492 x 769 x 930	70	36,2	16	85010608

thermoport® CNS 2000 unheated

Water jet protected | Support distance: 37 mm | Ambient temperature: -20°C to +100°C | 2 fixed castors; 2 swivel casters | Castor Ø: 125 mm | Max. Max. load: 150 kg | 4 shock corners

Dimension	Capacity	Weight	Support beads	Order no.
mm	max. L	kg		
492 x 769 x 1078	90	41,2	20	85010707

thermoport® CNS 3000 unheated

Water jet protected | Support distance: 37 mm | Ambient temperature: -20°C to +100°C
2 fixed castors; 2 swivel casters | Castor Ø: 125 mm | Max. Max. load: 150 kg | 4 shock corners

Abmessung	Capacity	Weight	Support beads	Order no.
mm	max. L	kg		
592 x 769 x 1448	130	60,0	30	85010807

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thermoport® stainless steel
Frontloader mobile
– convection heated

Circulating air heated food transport box with insulated door, digitally adjustable circulating air heating max. +100°C. Interior hygienic design H3. Hygienic double-walled & tightly welded. For insertion of GN-containers/thermoplates® with watertight plug-in cover. All thermoport® plastic & stainless steel can be stacked together. Rated voltage 1N AC 230V 50/60Hz.



More info



thermoport® CNS 2000 convection heated

Heating range: max. +95 °C | Connected load: 763 W | Plug type: Schuko plug (type F)
Cable type: Spiral cable | Cable length: 1,500 mm | Protection class: IPX5 | Suitable for water jets (when heating element is removed) | Support distance: 37 mm | Ambient temperature: -20°C to +100°C | 2 fixed castors; 2 swivel castors | Castor Ø: 125 mm | Max. load capacity: 150 kg | 4 bumper corners



Dimension	Capacity	Weight	Support beads	Order no.
mm	max. L	kg		
492 x 769 x 1078	90	44,0	20	85010708

thermoport® CNS 3000 convection heated

Heating range: max. +95 °C | Connected load: 763 W | Plug type: Schuko plug (type F)
Cable type: Spiral cable | Cable length: 1,500 mm | Protection class: IPX5 | Suitable for water jets (when heating element is removed) | Support distance: 37 mm | Ambient temperature: -20°C to +100°C | 2 fixed castors; 2 swivel castors | Castor Ø: 125 mm | Max. load capacity: 150 kg | 4 bumper corners



Dimension	Capacity	Weight	Support beads	Order no.
mm	max. L	kg		
592 x 769 x 1448	130	63,0	30	85010808

thermoport® CNS 1400 convection heated

Heating range: max. +95 °C | Connected load: 765 W | Plug type: Schuko plug (type F)
Cable type: Spiral cable | Cable length: 1,500 mm | Protection class: IPX5 | Suitable for water jets (when heating element is removed) | Support distance: 37 mm | Ambient temperature: -20°C to +100°C | 2 swivel castors; 2 swivel stop castors | Castor Ø: 75 mm | Max. max. load: 75 kg | 4 bumper corners



Dimension	Capacity	Weight	Support beads	Order no.
mm	max. L	kg		
492 x 769 x 793	64	36,4	14	85011102

thermoport® CNS 1600 convection heated

Heating range: max. +95 °C | Connected load: 763 W | Plug type: Schuko plug (type F)
Cable type: Spiral cable | Cable length: 1,500 mm | Protection class: IPX5 | Suitable for water jets (when heating element is removed) | Support distance: 37 mm | Ambient temperature: -20°C to +100°C | 2 fixed castors; 2 swivel castors | Castor Ø: 125 mm | Max. load capacity: 150 kg | 4 bumper corners



Dimension	Capacity	Weight	Support beads	Order no.
mm	max. L	kg		
492 x 769 x 930	70	45,0	16	85010609

thermoport® CNS 1600-D convection heated

Heating range: max. +95 °C | Connected load: 763 W | Plug type: Schuko plug (type F)
Cable type: smooth cable | Cable length: 1,500 mm | Protection class: IPX5 | Suitable for water jets (when heating element is removed) | Support distance: 37 mm | Ambient temperature: -20°C to +100°C | 2 fixed castors; 2 swivel castors | Castor Ø: 125 mm | Max. load capacity: 150 kg | 4 bumper corners



Dimension	Capacity	Weight	Support beads	Order no.
mm	max. L	kg		
492 x 769 x 963	78	40,4	16	85010903



Made in Germany

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thermoport® stainless steel
Frontloader mobile – cooled

Refrigerated food transport cart with insulated door and digital controllable refrigeration machine, interior hygienic design H3. Double-walled & tightly welded. For insertion of GN-containers/thermoplates® with watertight plug-in cover. Thermoport® plastic & stainless steel can be stacked together. Rated voltage 1N AC 230V 50/60Hz.



More info



thermoport® CNS 1000 cooled R290

Cooling range: +2°C to +8°C | Coolant: R290 | Weight: 45 kg | Plug type: Schuko plug (type F)
Cable type: Spiral cable | Cable length: 2,000 mm | Protection class: IPX3 | Hygienic design: H3 | Splash-proof | Support distance: 36 mm | 4 swivel castors | Castor Ø: 75 mm | Max. load capacity: 75 kg | 4 bumper corners

Dimension	Capacity	Support beads	Connected load	Order no.
mm	max. L		W	
492 x 769 x 770	38	8	250	85010411



thermoport® CNS 1600 cooled R290

Cooling range: +2°C to +8°C | Coolant: R290 | Weight: 50 kg | Plug type: Schuko plug (type F)
Cable type: Spiral cable | Cable length: 2,000 mm | Protection class: IPX3 | Hygienic design: H3
Splash-proof | Support distance: 37 mm | 2 fixed castors; 2 swivel castors | Castor Ø: 125 mm
Max. load: 62 kg | 4 shock corners max. load: 62 kg | 4 bumper corners

Dimension	Capacity	Support beads	Connected load	Order no.
mm	max. L		W	
492 x 769 x 1130	70	16	265	85010616



thermoport® CNS 2000 cooled R290

Cooling range: +2°C to +8°C | Coolant: R290 | Weight: 80 kg | Plug type: Schuko plug (type F)
Cable type: Spiral cable | Cable length: 2,000 mm | Protection class: IPX3 | Hygienic design: H3
Splash-proof | Support distance: 37 mm | 2 fixed castors; 2 swivel castors | Castor Ø: 125 mm
Max. load capacity: | 4 shock corners

Dimension	Capacity	Support beads	Connected load	Order no.
mm	max. L		W	
492 x 769 x 1276	90	20	265	85010718



thermoport® CNS 3000 cooled R290

Cooling range: +2°C to +8°C | Coolant: R290 | Weight: 100 kg | Plug type: Schuko plug (type F)
| Cable type: Spiral cable | Cable length: 2,000 mm | Protection class: IPX3 | Hygienic design: H3 | Splash-proof | Support distance: 37 mm | 2 fixed castors; 2 swivel casters | Castor Ø: 125 mm | Max. load capacity: | 4 shock corners

Dimension	Capacity	Support beads	Connected load	Order no.
mm	max. L		W	
492 x 769 x 1646	130	30	265	85010820

Made in Germany

Made in Germany



thermoport® stainless steel
Frontloader mobile – hybrid

Hybrid food transport trolley with 2 insulated compartments, digital convection heating on top, cooling compartment (active/passive) on bottom. Interior hygienic design H3. Hygienic double-walled & tightly welded. For insertion of GN-containers/thermoplates® with watertight plug-in cover. Thermoport® plastic & stainless steel can be stacked together. Rated voltage 1N AC 230V 50/60Hz.



More info



thermoport® CNS 3000 hybrid ak-W & pa-K

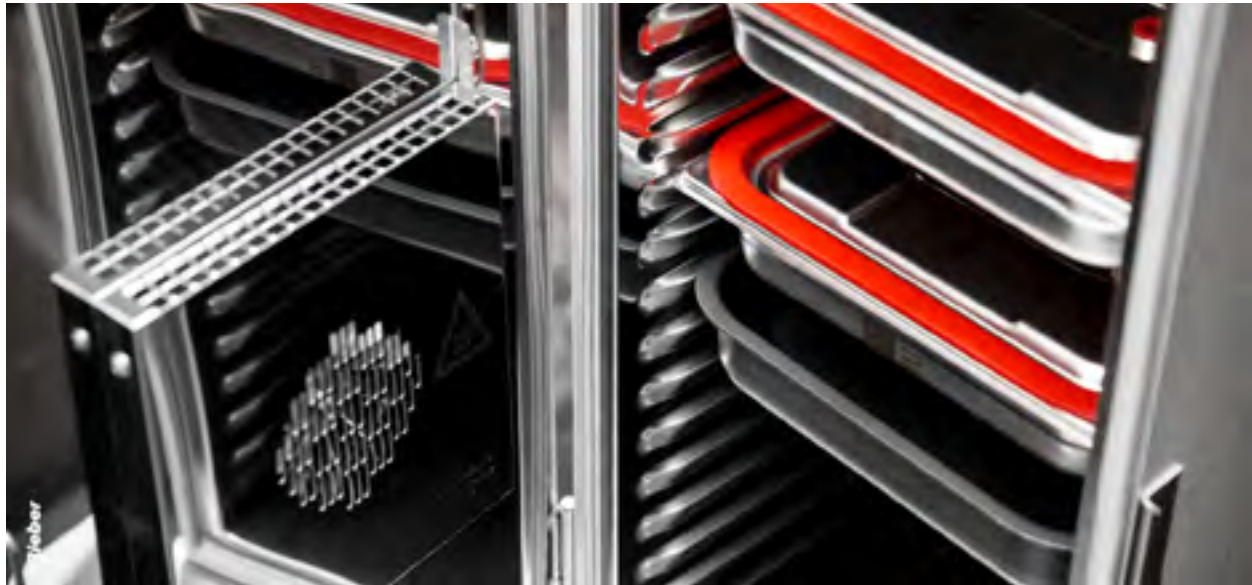
Connected load: 763 W | Plug type: Schuko plug (type F) | Cable type: smooth cable
Cable length: 1,500 mm | Protection class: IPX4 | Hygienic design: H3 | Suitable for water jets (when heating element is removed) | Support distance: 37 mm | Ambient temperature: +2°C to +100°C | 2 fixed castors; 2 swivel castors | Castor Ø: 125 mm | Max. load capacity: 150 kg
4 bumper corners

Dimension	Capacity	Weight	Support beads	Order no.
mm	max. L	kg		
492 x 769 x 1448	114	66,0	16 (warm), 8 (neutral)	85010816

thermoport® CNS 3000 hybrid ak-W & ak-K

Connected load: 950 W | Plug type: Schuko plug (type F) | Cable type: smooth cable
Cable length: 1,500 mm | Protection class: IPX4 | Hygienic design: H3 | Suitable for water jets (when heating element is removed) | Support distance: 37 mm | Ambient temperature: +2°C to +100°C | 2 fixed castors; 2 swivel castors | Castor Ø: 125 mm | Max. load capacity: 150 kg
4 bumper corners

Dimension	Capacity	Weight	Support beads	Order no.
mm	max. L	kg		
492 x 769 x 1648	114	78,0	16 (warm), 8 (kalt)	85010817



Made in Germany

thermoport® stainless steel
Accessories

Matching accessories for all thermoport® stainless steel models – such as slide-in frames for various smaller GN-container sizes, stainless steel GN-cooling or heating pellets for passive cold / warm holding, up to the transport protection with all-round gallery so that further thermoport® models can be stacked without slipping or the chassis for portable stainless steel thermoport® models. Can also be extended with all-round impact protection for robust protection.



More info

Chassis – thermoport® stainless steel

Weight	Order no.
kg	
7,7	88140107

Slide-in frame – 1/6, 1/9

Weight	Order no.
kg	
0,7	85012010

Slide-in frame – 1/4, 1/6, 2/4

Weight	Order no.
kg	
0,5	85012009

GN-Cooling-pellet CNS 1/1 - 12,5 mm

Weight	Order no.
kg	
3,2	85012015

GN-Cooling-pellet CNS 1/1 - 30 mm

Weight	Order no.
kg	
5,6	85012002

Heat pellet CNS GN 1/1

Weight	Order no.
kg	
2,9	89080172



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Transport lock – thermoport® CNS

Weight	Order no.
kg	
-	85012053



Gallery with closure bracket

Weight	Order no.
kg	
1,8	85100202

Shock protection all around – TH 1400, 1600, 2000

Weight	Order no.
kg	
2,2	85012055

Shock protection all around – thermoport®3000

Weight	Order no.
kg	
2,3	85012054



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THERMOPORT® LIGHT PLASTIC

The Rieber benefits.

Lightweight & sturdy plastic containers made of polypropylene, physiologically harmless plastic skin, smooth and without pores.

Our plastic thermoport® models use 20 % recyclable material in their manufacture.



Standard QR code with stored service videos

Easy un hingeable door

Replaceable insert card for labeling

Removable, degree accurate & digitally controllable heater

Protected control due to raised housing edge

Steam slider for humidity regulation

Stable & foldable plastic carrying handle on both sides

Replaceable stacking/floor protection rails

Robust plastic one-hand door latch

Separate connection power for auxiliary heating



VIDEO CHANNEL FOR OPERATION, CLEANING, SPARE PARTS

SERVICE PAGE



DEEP DRAWN BEADS & HYGIENIC INTERIOR

Tightly welded interior with special seam-less deep-drawn support beads (prevent tipping when GN-containers are pulled out), without dirt joints & absolutely hygienic.



EASILY REMOVABLE DOOR

The pivot hinge allows the door variants (heated/unheated) to be flexibly interchanged.



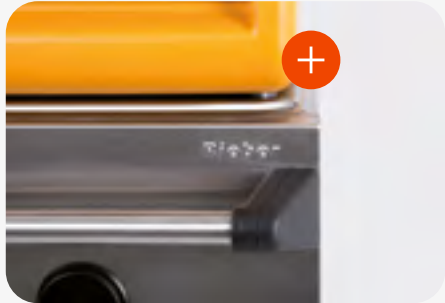
CLEANING

Easily dishwasher-safe (up to +90 °C) due to the removable heating elements or the cooling element. For easy and hygienic cleaning.



CHECK ROOM TEMPERATURE SENSOR

In the inside of the door (Frontloader) / in the cover (Toploader) automatically transmitting CHECK room temperature sensor for real-time documentation, easy to retrofit.



COMBINABILITY

You can combine and stack our stainless steel & plastic thermoport® models – as a fully flexible and mobile transport system.



DOUBLE-WALLED INSULATION

Double-wall insulation reliably maintains temperature over long transport distances, even when fully loaded. Inner and outer containers are tightly welded and insulated with CFC-free PU foam.



SCOOP OUTPUT & CHECK CORE TEMPERATURE MEASUREMENT

Portable toplayer models can be used directly as output for scooping. Manual temperature measurement by means of bluetooth core temperature sensor.



STACKING CORNERS

Top with sturdy and replaceable stacking corners, for non-slip placement of other stainless steel & plastic thermoport® models.



HYGIENIC COOLING

With our statically cooled thermoport®, the light yet powerful cooling is located on the back. Quick & easy to remove and therefore dishwasher safe (without cooling).

Rieber

thermoport® light plastics Program at a glance

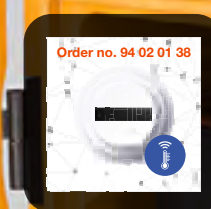


DIGITAL HACCP DOCUMENTATION

Paperless & retrofittable at any time, throughout the entire process
(goods receiving, cooling/storage, production, transport & output)



automatic temperature
documentation



connected by

CHECK CLOUD

thermoport® PLASTIC VARIANTS

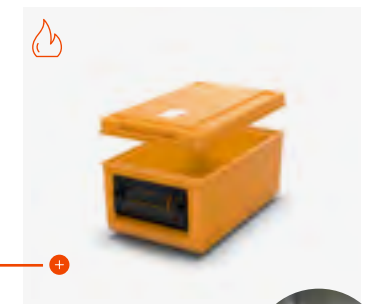


Toploader neutral – Sizes: 50 | 100 (with/without cooling pellet cover) – orange | black

For transporting & passively keeping food hot/cold in the GN-system, as well as for direct ladling via removable cover. Sturdy, lightweight and non-porous plastic. Reliably insulated, double-walled & tightly welded. Dishwasher safe up to +90 °C.

Capacity max.* for size 50: 11, 7L | 100: 26L

- **ALSO AVAILABLE WITH INTEGRATED GN 1/1 COOLING PELLET IN THE COVER**
for reliable passive cold holding

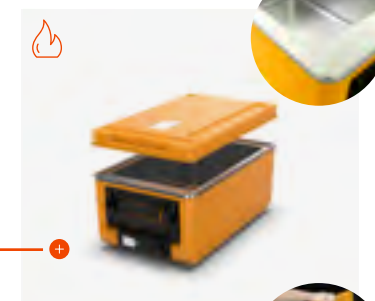


Toploader heated – Sizes: 50 | 100 – Color: orange | black

For transporting & actively keeping food warm in GN-system, as well as for direct ladling via removable cover. Sturdy, lightweight and non-porous plastic. Reliably insulated, double-walled & tightly welded. Self-regulating PTC heating (fixed +86 °C, max. +95 °C). Without heating dishwasher safe up to +90 °C.

Capacity max.* for size 50: 11, 7L | 100: 26L

- **THE PLUS IN TRANSPORT SAFETY**
due to the self-regulating PTC heating, even over longer periods of time

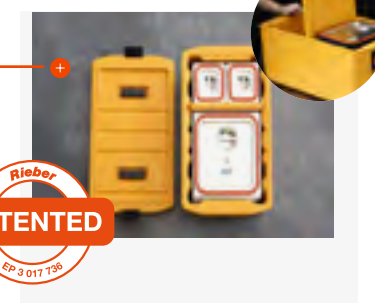


Toploader heated + hygienic stainless steel inner muffle – Size: 100 – orange | black

For transporting & actively keeping food warm in GN-system, as well as for direct scooping via removable cover. Sturdy, lightweight and non-porous plastic. Reliably insulated, double-walled & tightly welded. Heatable full-surface foil heating (max. +100 °C). Without heater dishwasher safe up to +90 °C.

Capacity max.* for size 100: 26L

- **THE PLUS IN HYGIENE THANKS TO THE STAINLESS STEEL INNER MUFFLE**
efficiently heatable both wet & dry



Toploader neutral + hybrid function – Size: 100 – Color: orange | black

Flexible isostep for separating hot/cold, for space efficient stacking of food in GN-system in different sizes/depths. For transporting & passively keeping food hot/cold. Sturdy, lightweight and non-porous plastic. Reliably insulated, double-walled & seal-welded. Dishwasher safe up to +90 °C.

Max. capacity* for size 100: 26L

- **THE PLUS IN LOADING FLEXIBILITY VIA INDENTATIONS ON THE INNER WALL**
for effortless gripping of stacked GN-containers of any size/depth & hot/cold area can be separated safely and insulated via Isosteg



Frontloader neutral – Sizes: 230 | 500 | 600 | 1000 | 6000 – Color: orange | black

For transporting & passive hot/cold holding of food in the GN system, for sliding onto the seamless deep-drawn support beads. Sturdy, lightweight and non-porous plastic. Reliably insulated, double-walled & tightly welded. Dishwasher safe up to +90 °C.

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

- **RELIABLE PASSIVE KEEPING WARM & COLD OVER A LONGER PERIOD OF TIME**
by insertion of suitable GN-pellets



Frontloader digital convection heated (810 W) – Size: 1000 – Color: orange | black

For transporting & active keeping warm of food in GN system, for sliding on the seamless deep-drawn support beads. Sturdy, lightweight and non-porous plastic. Reliably insulated, double-walled & tightly welded. Precise to the degree & digital convection heating, individually adjustable from 20 °C to max. +85 °C. Without heating dishwasher safe up to +90 °C.

Capacity max.* for size 1000: 52L

- **THE PLUS IN ROBUSTNESS**
the circulating air heating is safely protected in the raised housing edge



Frontloader FLAT analog convection heated (550 W) – Sizes: 600 | 6000 – Color: orange | black

For transporting & active keeping warm of food in GN-system, for sliding on the seamless deep-drawn support beads. Sturdy, lightweight and non-porous plastic. Reliably insulated, double-walled & tightly welded. Flush & analog convection heating, up to max. +85 °C. Without heating, dishwasher safe up to +90 °C.

Capacity max.* for size 600: 33L | 6000: 104L



Frontloader FLAT digital convection heated (760 W) – Sizes: 600 | 1000 | 6000 – orange | black

For transporting & active keeping warm of food in GN-system, for sliding on the seamless deep-drawn support beads. Sturdy, lightweight and non-porous plastic. Reliably insulated, double-walled & tightly welded. Flush-mounted degree-accurate & digital convection heating, up to max. +85 °C. Without heating dishwasher safe up to +90 °C.

Capacity max.* for size 600: 33L | 1000: 52L | 6000: 104L

- **THE PLUS IN SPEED**
with 760W a whole 5 minutes faster to 85 °C than the FLAT version with 550W

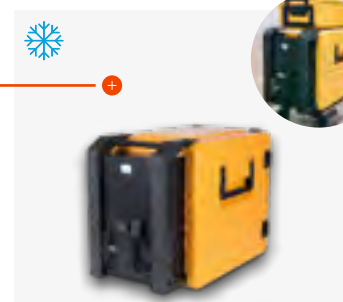


Pizzaport front loader neutral – color: orange

For transporting & passively keeping warm max. 3x 2 pizza boxes (320 x 320 mm) or 6x pasta with seamless deep-drawn support beads. Sturdy, lightweight and non-porous plastic. Reliably insulated, double-walled & seal-welded. Dishwasher safe up to +90 °C.

Capacity max.*: 70L

- **WITH 2 BEAD PAIRS FOR 2X CNS GRATES (INCL.)**
per grate fit 3 pizza boxes (320x320) in the pizza port, a total of 6 pizza boxes



Frontloader convection cooled – Size: 1000 – color: orange

For transporting & active cooling (with refrigerant R134a) of food in GN-system, for sliding on the seamless deep-drawn support beads. Sturdy, lightweight and non-porous plastic. Reliably insulated, double-walled & tightly welded. Continuously adjustable silent cooling (cooling range +5 to +8 °C), mounted on rear side and flexibly removable. Without cooling element dishwasher safe up to +90 °C.

Capacity max.* for size 1000: 52L

- **COOLING ELEMENT EASILY REMOVABLE**
for perfect hygiene of the thermoport®

OUR PLASTIC MODELS ARE CHARACTERIZED BY:

Very good chemical resistance (cleaning, disinfection) | problem-free temperature maintenance (cold & warm) according to DIN EN 12571 No. 5.1. | Sandwich construction, seamless foamed, torsion-resistant, highest stability.

All thermoport® models also available in stylish BLACK!

*with GN-containers/thermoplates®





Made in Germany

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thermoport® plastic Toploader portable – unheated / passively cooled

Unheated food transport box with cover, made of sturdy, lightweight & non-porous plastic. Hygienic double-walled & tightly welded, dishwasher safe (up to +90°C). For stacking GN-containers/thermoplates® with watertight plug-in cover, for reliable & insulated food transport. All thermoport® models, plastic & stainless steel can be stacked in combination. Passively cooled version with GN 1/1 plastic cooling plate integrated in the cover.



More info



thermoport® K 50 unheated

Capacity max. 11.7 L | Ambient temperature: -20°C to +100°C | Loading example: 1 x GN 1/1, 100 mm deep or its subdivision

Dimension mm	Function	Color	Order no.
645 x 370 x 240	neutral	orange	85020201
645 x 370 x 240	neutral	schwarz	85020216
645 x 370 x 266	gekühlt	orange	85020214
645 x 370 x 266	gekühlt	schwarz	85020215



thermoport® K 100 unheated

Capacity max. 26 L | Ambient temperature: -20°C to +100°C | Loading example: 1 x GN 1/1, 200 mm deep or its subdivisions

Dimension mm	Function	Color	Order no.
645 x 370 x 308	neutral	orange	85020301
645 x 370 x 308	neutral	schwarz	85020328
645 x 370 x 334	gekühlt	orange	85020346
645 x 370 x 334	gekühlt	schwarz	85020347



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thermoport® plastic
Toploader portable
– unheated with hybrid function

Unheated food transport box with cover & passive cold/warm area separable by isostep. Made of sturdy, lightweight & non-porous plastic. Hygienic double-walled & tightly welded. For space-efficient stacking of GN-containers/thermoplates® with watertight plug-in cover. All thermoport® models can be stacked in combination with each other.



More info



thermoport® K 100 hybrid passive

Ambient temperature: -20°C to +100°C | Loading example: 1 x GN 1/1, 200 mm deep or its subdivision | Dishwasher-safe up to +90 °C

Dimension mm	Capacity max. L	Weight kg	Color	Order no.
700 x 425 x 368	26	7,3	orange	85020353
700 x 425 x 368	26	7,3	schwarz	85020354



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thermoport® plastic
Toploader portable – heated

Heated food transport box with cover & self-regulating PTC heater fixed permanently to +86°C max. +95°C, wet & dry heated, hygienic double-walled & tightly welded. For stacking GN containers/thermoplates® with waterproof Plug-in cover, for reliable & insulated food transport. All thermoport® models can be stacked together with each other. Nominal voltage 1N AC 230V 50/60Hz.



More info



thermoport® K 50 heated

Connected load: 240 W | Plug type: Schuko plug (type F) | Cable type: smooth cable
Cable length: 2,000 mm | Protection class: IPX4 | Suitable for water jets (when heating element is removed) | Ambient temperature: -20°C to +100°C

Dimension mm	Capacity max. L	Weight kg	Color	Order no.
645 x 370 x 240	12	7,5	orange	85020206
645 x 370 x 240	12	7,5	schwarz	85020217



thermoport® K 100 heated

Connected load: 240 W | Plug type: Schuko plug (type F) | Cable type: smooth cable
Cable length: 2,000 mm | Protection class: IPX4 | Suitable for water jets (when heating element is removed) | Ambient temperature: -20°C to +100°C

Dimension mm	Capacity max. L	Weight kg	Color	Order no.
645 x 370 x 308	26	8,3	orange	85020313
645 x 370 x 308	26	8,3	schwarz	85020329



thermoport® K 100 heated + CNS

Heated top-loading transport box made of plastic with stainless steel inner muffle & heatable full-surface foil heating (max. +100 °C), wet & dry heatable, double-walled and tightly welded – for the safe transport of food in GN-containers (capacity with GN: max. 26 L). | connected load: 500 W | plug type: Schuko plug (type F) | cable type: smooth cable | cable length: 2,000 mm | protection class: IPX4 | with damp cloth | ambient temperature: -20°C to +100°C

Dimension mm	Capacity max. L	Weight kg	Color	Order no.
645 x 370 x 308	26	8,7	orange	85020352



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thermoport® plastic
Frontloader portable – unheated

Unheated food transport box with door, made of sturdy, lightweight & non-porous plastic. Hygienic double-walled & tightly welded. For insertion of GN -containers/thermoplates® with watertight plug-in cover, for reliable & insulated food transport. All thermoport® models, plastic & stainless steel are stackable in combination.



More info



thermoport® K Pizzaport unheated

support distance: 83 mm | ambient temperature: -20°C to +100°C | loading max. 3 x 2 pizza boxes 320 x 320 mm or 6 pastas



Dimen- sion	Capacity	Weight	Support beads	Color	Order no.
mm	max. L	kg			
397 x 394 x 340	-	4,5	2	orange	85020509

thermoport® K 600 unheated

Support distance: 36 mm | Ambient temperature: -20°C to +100°C | Suitable for dishwashers up to +90 °C



Dimen- sion	Capacity	Weight	Support beads	Color	Order no.
mm	max. L	kg			
610 x 435 x 385	33	8,2	7	orange	85020505
610 x 435 x 385	33	8,2	7	schwarz	85020518

thermoport® K 1000 unheated

Support distance: 36 mm | Ambient temperature: -20°C to +100°C | Suitable for dishwashers up to +90 °C



Dimen- sion	Capacity	Weight	Support beads	Color	Order no.
mm	max. L	kg			
610 x 435 x 561	52	12,0	12	orange	85020401
610 x 435 x 561	52	12,0	12	schwarz	85020412

thermoport® K 6000 unheated

Support distance: 36 mm | Ambient temperature: -20°C to +100°C | Suitable for dishwashers up to +90 °C



Dimen- sion	Capacity	Weight	Support beads	Color	Order no.
mm	max. L	kg			
779 x 644 x 562	104	20,5	12	orange	85020801
779 x 644 x 562	104	20,5	12	schwarz	85020805



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thermoport® plastic
Frontloader portable
– convection heated

Circulating air heated food transport box with door, digital temperature setting accurate to the degree from +20°C to + 85°C. Hygienic double-walled & tightly welded, dishwasher-safe without heating (up to +90°C). For insertion of GN-containers/thermoplates® with watertight plug-in cover. All thermoport® Kunstst. & stainless steel can be stacked in combination. Rated voltage 1N AC 230V 50/60Hz.



More info



thermoport® K 600 D-FLAT-convection heated

Heating control: digital | Connected load: 500 W | Plug type: Schuko plug (type F)
Cable type: smooth cable | Cable length: 2,000 mm | Protection class: IPX4
Support distance: 36 mm | Ambient temperature: -20°C to +100°C

Dimen- sion	Capacity	Weight	Support beads	Color	Order no.
mm	max. L	kg			
435 x 639	33	10,7	7	orange	85020526
x 385	33	10,7	7	schwarz	85020527
420 x 645					
x 390					

thermoport® K 600 A-FLAT-convection heated

Heating control: analog | Connected load: 500 W | Plug type: Schuko plug (type F)
Cable type: smooth cable | Cable length: 2,000 mm | Protection class: IPX4
Support distance: 36 mm | Ambient temperature: -20°C to +100°C

Dimen- sion	Capacity	Weight	Support beads	Color	Order no.
mm	max. L	kg			
435 x 639	33	10,7	7	orange	85020524
x 385	33	10,7	7	schwarz	85020525
420 x 645					
x 390					

thermoport® K 1000 convection heated

Heating control: digital | Connected load: 810 W | Plug type: Schuko plug (type F)
Cable type: smooth cable | Cable length: 2,000 mm | Protection class: IPX4
Support distance: 36 mm | Ambient temperature: -20°C to +100°C

Dimen- sion	Capacity	Weight	Support beads	Color	Order no.
mm	max. L	kg			
688 x 435	52	17,6	12	orange	85020423
x 561	52	17,6	12	schwarz	85020424
688 x 435					
x 561					

thermoport® K 1000 D-FLAT-convection heated

Heating control: digital | Connected load: 500 W | Plug type: Schuko plug (type F)
Cable type: smooth cable | Cable length: 2,000 mm | Protection class: IPX5
Support distance: 36 mm | Ambient temperature: -20°C to +100°C

Dimen- sion	Capacity	Weight	Support beads	Color	Order no.
mm	max. L	kg			
435 x 634	52	14,8	12	orange	85020436
x 561	52	14,8	12	schwarz	85020437
435 x 634					
x 561					

thermoport® K 1000 A-FLAT-convection heated

Heating control: analog | Connected load: 500 W | Plug type: Schuko plug (type F)
Cable type: smooth cable | Cable length: 2,000 mm | Protection class: IPX4
Support distance: 36 mm | Ambient temperature: -20°C to +100°C

Dimen- sion	Capacity	Weight	Support beads	Color	Order no.
mm	max. L	kg			
435 x 634	52	14,8	12	orange	85020434
x 561	52	14,8	12	schwarz	85020435
435 x 634					
x 561					

thermoport® K 6000 D-FLAT-convection heated

Heating control: digital | Connected load: 500 W | Plug type: Schuko plug (type F)
Cable type: smooth cable | Cable length: 2,000 mm | Protection class: IPX4
Support distance: 36 mm | Ambient temperature: -20°C to +100°C

Dimen- sion	Capacity	Weight	Support beads	Color	Order no.
mm	max. L	kg			
644 x 779	104	23,0	12	orange	85020815
x 562	104	23,0	12	schwarz	85020816
644 x 779					
x 562					

thermoport® K 6000 A-FLAT-convection heated

Heating control: analog | Connected load: 500 W | Plug type: Schuko plug (type F)
Cable type: smooth cable | Cable length: 2,000 mm | Protection class: IPX4
Support distance: 36 mm | Ambient temperature: -20°C to +100°C

Dimen- sion	Capacity	Weight	Support beads	Color	Order no.
mm	max. L	kg			
644 x 779	104	23,0	12	orange	85020813
x 562	104	23,0	12	schwarz	85020814
644 x 779					
x 562					

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thermoport® plastic
Frontloader portable – cooled

Refrigerated food transport box with door, infinitely variable silent cooling +5°C to +8°C, removable, refrigerant R134a. Hygienic double walled & seal welded, dishwasher safe without refrigeration up to +90°C. Thermoport® plastic & stainless steel can be stacked together in combination. Dismantled cooling only store upright! Rated voltage 1N AC 230V 50/60Hz.



More info



thermoport® K 1000 cooled

Connected load: 72 W | Plug type: Schuko plug (type F) | Cable type: smooth cable
Protection class: IPX5 | Suitable for water jets (when heating element is removed)
Ambient temperature: -20°C to +100°C

Dimen- sion	Capacity	Weight	Support beads	Color	Order no.
mm	max. L	kg			
760 x 435 x 561	52	19,6	12	orange	85020440



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GN-Bench-Trolley
plastic heated and/or
unheated – analog/digital

2x banquet transport box, firmly connected on mounted rollers, in the combinations heated max. +90°C and/or unheated, with analog or digital controllable circulating air heating from +20°C to max.+85°C. With seamless deep-drawn support ledges for GN-grates/containers. Double-walled & tightly welded. For safe transport, ready-to-serve keeping warm & simultaneous serving. Rated voltage 1N AC 230V 50/60Hz.



More info



thermoport® K 2x6000 D-FLAT unheated & heated

Heating control: digital | Connected load: 500 W | Cable length: 2,000 mm | 2 swivel castors; 2 swivel stop castors | Castor Ø: 125 mm

Dimen- sion	Weight	Support beads	Support distance	Color	Order no.
mm	kg				
766 x 790 x 1280	55,0 55,0	2 x 12 2 x 12	36 mm 36 mm	orange schwarz	85020825 85020826



thermoport® K 2x6000 A-FLAT unheated & heated

Heating control: analog | connected load: 500 W | cable length: 2,000 mm | 2 swivel castors; 2 swivel stop castors | Castor Ø: 125 mm

Dimen- sion	Weight	Support beads	Support distance	Color	Order no.
mm	kg				
766 x 790 x 1280	55,0 58,0	2 x 12 2 x 12	36 mm 36 mm	orange schwarz	85020823 85020824



thermoport® K 2x6000 unheated

2 swivel castors; 2 swivel stop castors | Castor Ø: 125 mm

Dimen- sion	Weight	Support beads	Support distance	Color	Order no.
mm	kg				
766 x 779 x 1280	53,0 53,0	2 x 12 2 x 12	36 mm 36 mm	orange schwarz	85020802 85020812



Made in Germany

thermoport® plastic
Accessories

Matching accessories for all thermoport® plastic models – such as slide-in frames for various smaller GN-container sizes, synthetic GN-cooling or heating pellets for passive cold / warm holding, through to the chassis and rolli-port for non-slip transport of all thermoport® models.



More info

Chassis – thermoport® plastic



Weight	Order no.
kg	
5,2	88140106

Rolliport plastic – thermoport® K

Suitable for thermoport: 50 / 100 / 105L / 600 / 1000 | 2 fixed; 1 swivel; 1 swivel stop castors
Castor Ø: 125 mm | 4 shock corners



Weight	Order no.
kg	
8,6	88070601

Mounting chassis – thermoport®K 1000



Weight	Order no.
kg	
6,3	88140105

Rolli – thermoport® K 6000

Weight	Order no.
kg	
11,3	88140201

Stacking lock – thermoport® K 1000



Weight	Order no.
kg	
1,0	85022061

Iso room divider plastic – orange

Weight	Order no.
kg	
1,1	85022012

Iso room divider 1/1 – TH K 1000 – black

Weight	Order no.
kg	
1,1	85022069

Iso bar – thermoport® K 100

Weight	Order no.
kg	
1,6	85022042

Slide-in frame – 1/4, 1/6, 2/4

Weight	Order no.
kg	
0,5	85012009

Slide-in frame – 1/6, 1/9

Weight	Order no.
kg	
0,7	85012010

GN-Crossbar – thermoport® 50K/100K

Weight	Order no.
kg	
0,1	84190202



Sealing plug heating TH 50KB/100KB

Weight	Order no.
kg	
0,0	37130841

GN-cooling-pellet plastic 1/1 – orange

Weight	Order no.
kg	
2,6	85022038





GN-cooling-pellet plastic 1/1 – black

Weight	Order no.
kg	
2,7	85022067



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Heat pellet-CNS GN 1/2 – asymmetrical		
	Weight	Order no.
	kg	
	1,4	89080171
Heat pellet-CNS GN 1/1		
	Weight	Order no.
	kg	
	2,9	89080172




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Made in Germany

Transport- /dispensing trolley for portable plastic & stainless steel thermoport® models

Robust stainless steel trolley, for transporting portable thermoport® plastic/ stainless steel boxes 50, 100, 600 or 1000. On stable shelf with non-slip embossing for 1-3 thermoport® boxes. Can also be used for mobile food serving, by direct scooping from thermoport® top loader models. All-round impact protection, practical additional storage space on the lower shelf.



More info



Transport- /dispensing trolley 3x thermoport®

2 fixed; 1 swivel; 1 swivel stop castors | Castor Ø: 125 mm | 4 shock corners

Dimension mm	Weight kg	Max. payload	Order no.
1775 x 706 x 840	28,0	210 kg	88150301



Transport- /dispensing trolley 2x thermoport®

2 fixed; 1 swivel; 1 swivel stop castors | Castor Ø: 125 mm | 4 shock corners

Dimension mm	Weight kg	Max. payload	Order no.
1271 x 706 x 840	22,0	130 kg	88150201



Transport- /dispensing 1x thermoport®

2 fixed; 1 swivel; 1 swivel stop castors | Castor Ø: 125 mm | 4 shock corners

Dimension mm	Weight kg	Max. payload	Order no.
706 x 705 x 840	13,5	80 kg	88150101



Made in Germany

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Beverage container – Thermi plastic – unheated

Beverage container made of impact resistant germ resistant polypropylene, suitable for direct filling, dishwasher safe up to +90°C. Double walled insulated, with/without drip tray (stackable), integrated drain cock with bayonet closure, easy to carry with 2 U-clips & 3 carrying handles. For 10-40 liters of liquid per model, applicable -20°C to +100°C.



More info



Beverage container Thermi K 10L unheated

Dimension	Content	Weight	Order no.
mm	L	kg	
360 x 255 x 390	10,0	3,4	85040210

Beverage container Thermi K 10L – Drip pan unheated

Dimension	Content	Weight	Order no.
mm	L	kg	
360 x 255 x 482	10,0	4,4	85040211

Beverage container Thermi K/CNS 12L unheated

Dimension	Content	Weight	Order no.
mm	L	kg	
240 x 620 x 430	12,0	6,2	85040203

Beverage container Thermi K 20L unheated

Dimension	Content	Weight	Order no.
mm	L	kg	
360 x 255 x 615	20,0	6,0	85040212

Beverage container Thermi K 20L – Drip pan unheated

Dimension	Content	Weight	Order no.
mm	L	kg	
360 x 255 x 720	20,0	6,8	85040213

Beverage container – Thermi stainless steel – unheated

Beverage container made of hygienic stainless steel, double-wall insulated, inner container deep-drawn & seamlessly welded, suitable for direct filling. Exterior with 2 tension locks & 1 carrying handle, silicone seal, vent plug & shock-proof, easy-to-clean drain cock. For transporting 7-24 liters of liquid depending on model.



More info



Beverage container Thermi CNS 7L unheated

Dimension	Content	Weight	Order no.
mm	L	kg	
147 x 426 x 407	7,0	5,0	85040107

Beverage container Thermi CNS 8L unheated

Dimension	Content	Weight	Order no.
mm	L	kg	
219 x 368 x 335	8,0	6,1	85040112



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Beverage container – Thermi stainless steel – heated

Beverage container made of hygienic stainless steel, with fixed heater 230V/80W, rear connection cable 2m. Double wall insulated, deep drawn inside & seamlessly welded. Outside 2 tension locks & 1 carrying handle, silicone gasket, vent plug & shockproof easy to clean drain cock. For transporting 7-24 liters of liquid per model.



More info



Beverage container Thermi CNS 8L heated

Connected load: 110 W | Schuko plug (type F) | Cable length: 2,000 mm

Dimension mm	Content L	Weight kg	Order no.
219 x 368 x 335	8,0	7,2	85040101

Beverage container Thermi CNS 12L heated

Connected load: 110 W | Schuko plug (type F) | Cable length: 2,000 mm

Dimension mm	Content L	Weight kg	Order no.
219 x 368 x 435	12,0	7,8	85040102

Beverage container Thermi CNS 16L heated

Connected load: 110 W | Schuko plug (type F) | Cable length: 2,000 mm

Dimension mm	Content L	Weight kg	Order no.
219 x 368 x 535	16,0	10,2	85040103

Beverage container Thermi CNS 24L heated

Connected load: 110 W | Schuko plug (type F) | Cable length: 2,000 mm

Dimension mm	Content L	Weight kg	Order no.
219 x 368 x 735	24,0	14,6	85040104



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Thermi Accessories

Matching accessories for the corresponding Thermi models, such as the base saucers for placing underneath made of hygienic & robust stainless steel for slip- & drip-proof beverage filling from the Thermi drain tap above.



More info

Base – Thermi CNS 7L heated/unheated

Weight kg	Order no.
0,8	85040305



Base – Thermi CNS 8L, 12L, 16L, 24L

Weight kg	Order no.
2,0	85040304



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Rieber

Your thermoport® for endless variety of enjoyment

Discover our
modular assembly
variants

Frontloader
for up to
50
people



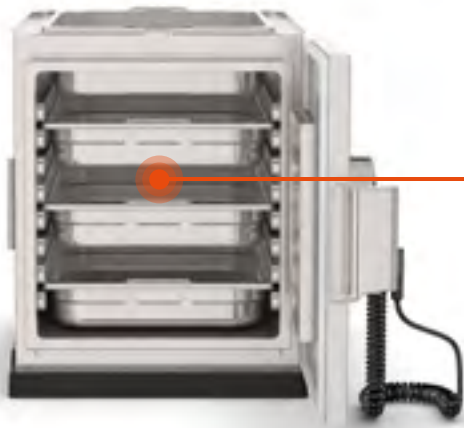
MORE
PLACEMENT
VARIETY

* Personal data are approximate,
may vary depending on use.

LOADING VARIANTS UP TO 50 PERSONS

Your thermoport® for endless variety of enjoyment

thermoport® 1000
polypropylene & stainless steel



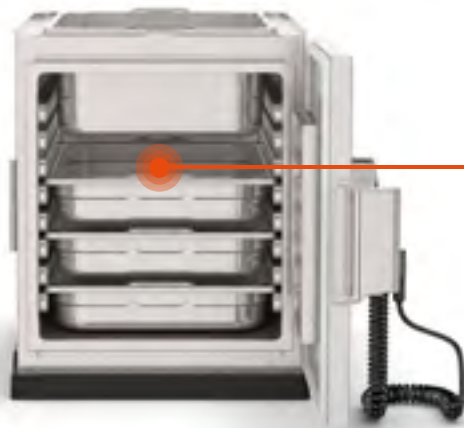
people
25

components
4

1x 1/1 065f
1x 1/1 065f
1x 2/3 065f
1x 1/3 065f
1x 1/1 065f

7l meat
7l side dish
4,3l side dish
2l sauce
7l soup

thermoport® 1000
polypropylene & stainless steel



people
25-30

components
4

1x 1/1 065f
1x 1/1 150f
1x 1/3 065f
1x 1/1 065f

7l meat
18,4l side dish
2l sauce
7l soup

thermoport® 1000
polypropylene & stainless steel



people
30

components
2

1x heating pellet
1x 1/1 150f
1x 1/1 100f

18,4l rice / pasta
11,7l sauce

FRONTLOADER

up to 50 people

thermoport® 1000
polypropylene & stainless steel



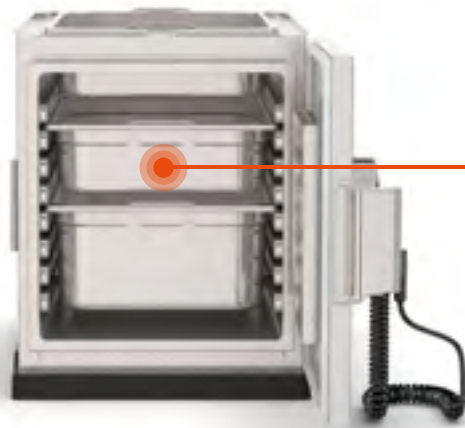
people
30-35

components
4

1x 1/1 055f
1x 1/1 150f
1x 2/3 100f
1x 1/3 100f

5,6l meat
18,4l side dish
7,4l vegetables
3,3l sauce

thermoport® 1000
polypropylene & stainless steel



people
35

components
3

1x 1/1 150f
1x 1/1 065f
2x 1/2 100f

18,4l noodles
7l vegetables
each 5,3l sauce / spicy

thermoport® 1000
polypropylene & stainless steel



people
35-40

components
4

1x 1/1 065f
1x 1/1 100f
1x 2/3 065f
1x 1/3 065f
1x 1/1 065f

7l meat
11,7l side dish
4,3l side dish
2l sauce
7l soup

LOADING VARIANTS UP TO 50 PERSONS

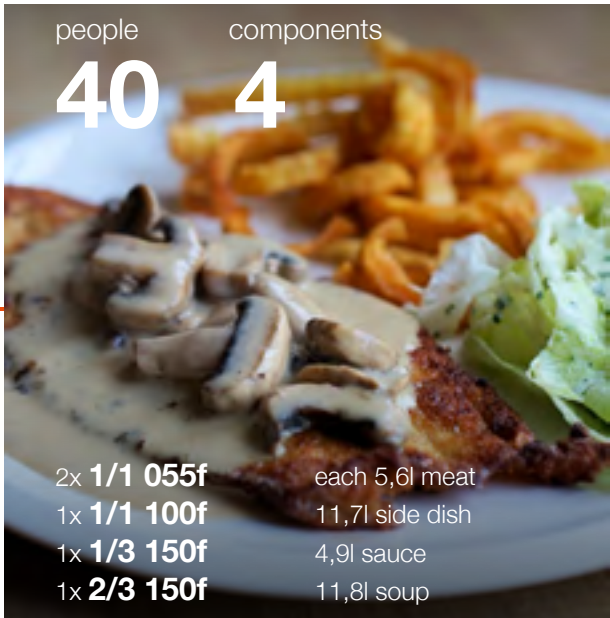
Your thermoport® for endless variety of enjoyment

thermoport® 1000
polypropylene & stainless steel 🔥



people
40

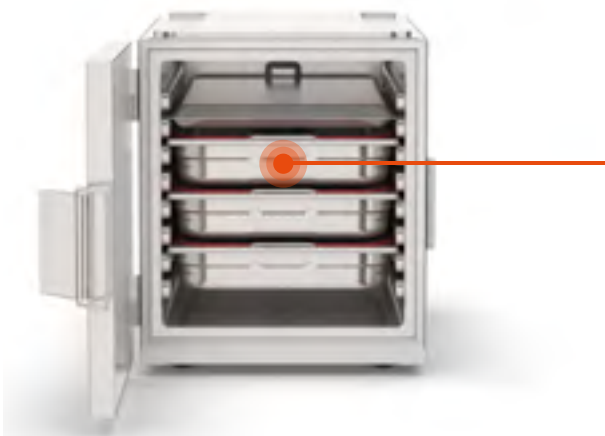
components
4



2x 1/1 055f
1x 1/1 100f
1x 1/3 150f
1x 2/3 150f

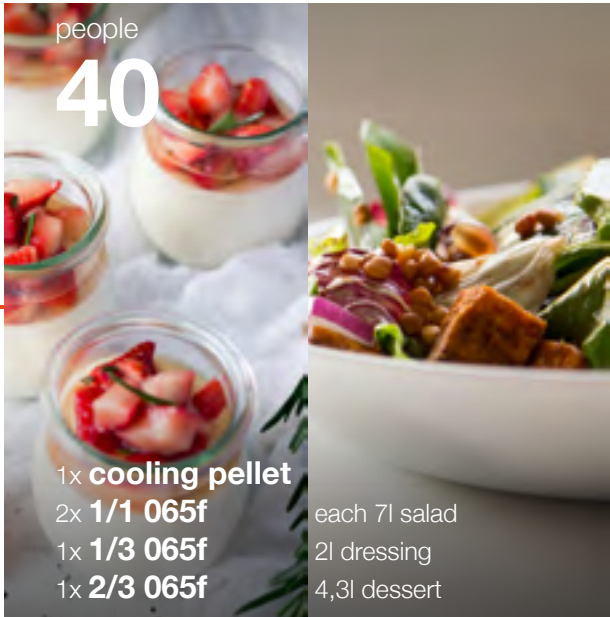
each 5,6l meat
11,7l side dish
4,9l sauce
11,8l soup

thermoport® 1000
polypropylene & stainless steel ❄️



people
40

components
3



1x cooling pellet
2x 1/1 065f
1x 1/3 065f
1x 2/3 065f

each 7l salad
2l dressing
4,3l dessert

thermoport® 1000
polypropylene & stainless steel 🔥



people
40

components
3



1x 1/1 065f
1x 1/1 200f
1x 1/1 065f

7l main component
26l side dish
7l sauce

FRONTLOADER

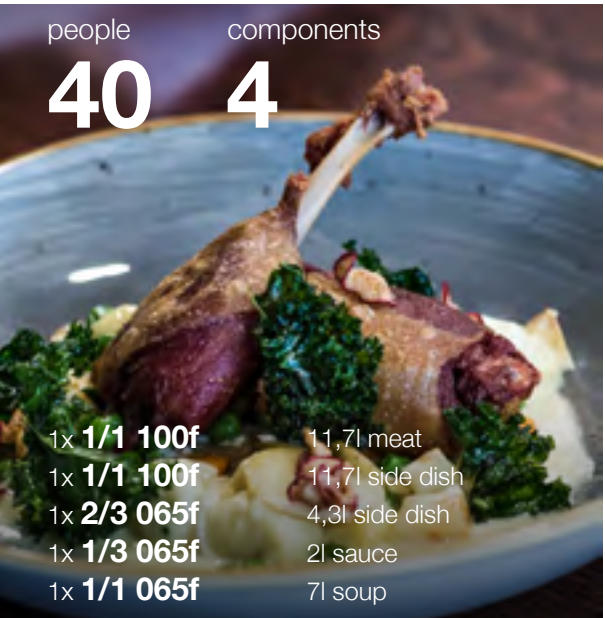
up to 50 people

thermoport® 1000
polypropylene & stainless steel 🔥



people
40

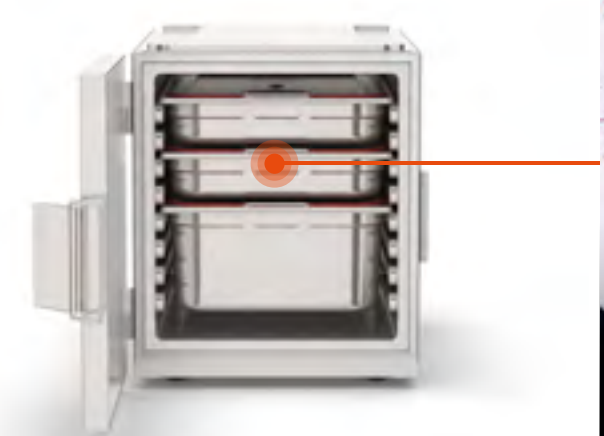
components
4



1x 1/1 100f
1x 1/1 100f
1x 2/3 065f
1x 1/3 065f
1x 1/1 065f

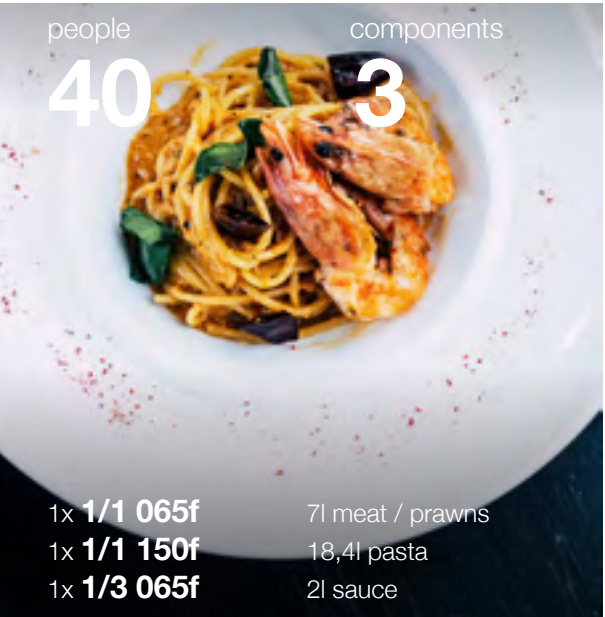
11,7l meat
11,7l side dish
4,3l side dish
2l sauce
7l soup

thermoport® 1000
polypropylene & stainless steel 🔥



people
40

components
3



1x 1/1 065f
1x 1/1 150f
1x 1/3 065f

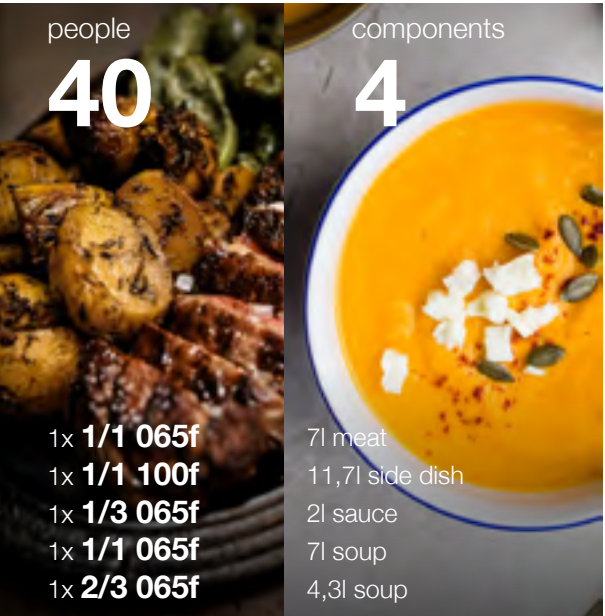
7l meat / prawns
18,4l pasta
2l sauce

thermoport® 1000
polypropylene & stainless steel 🔥



people
40

components
4



1x 1/1 065f
1x 1/1 100f
1x 1/3 065f
1x 1/1 065f
1x 2/3 065f

7l meat
11,7l side dish
2l sauce
7l soup
4,3l soup

LOADING VARIANTS UP TO 50 PERSONS

Your thermoport® for endless variety of enjoyment

thermoport® 1000
polypropylene & stainless steel



people 50 components 3

2x 1/1 100f each 11,7l pasta
1x 1/1 100f 11,7l sauce

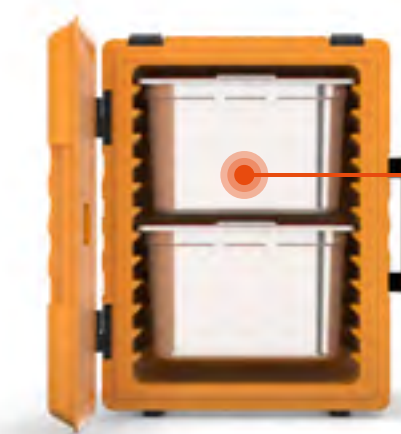
thermoport® 1000
polypropylene & stainless steel



people 50 components 3

1x 1/1 200f 26l pasta
1x 1/1 100f 11,7l sauce
1x 1/1 065f 5,6l parmesan cheese

thermoport® 1000
polypropylene & stainless steel



people 50 components 2

1x 1/1 200f 26l spaetzle
1x 1/1 200f 26l lentils

Rieber

thermoport® 1000
polypropylene & stainless steel



people 50 components 3

1x 1/1 065f 7l tofu
1x 1/1 150f 18,4l side dish
3x 1/1 065f each 7l vegetables

thermoport® 1000
stainless steel



people 50 components 2

2x 1/1 065f each 7l meat / patties
2x 1/1 065f each 7l vegetable 1
2x 1/1 065f each 7l vegetable 2
1x 1/1 065f 7l vegetable 3

MORE RIEBER
PLACEMENT
VARIETY



Made in Germany



Your thermoport®
for endless variety
of enjoyment

Discover our
modular assembly
variants

Frontloader
for more than

50
people



MORE
PLACEMENT
VARIETY

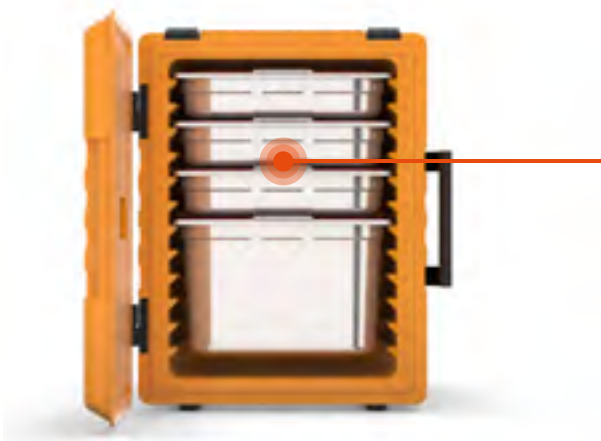
Rieber

* Personal data are approximate,
may vary depending on use.

PLACEMENT OPTIONS FROM 50 PEOPLE

Your thermoport® for endless variety of enjoyment

thermoport® 1000
polypropylene & stainless steel

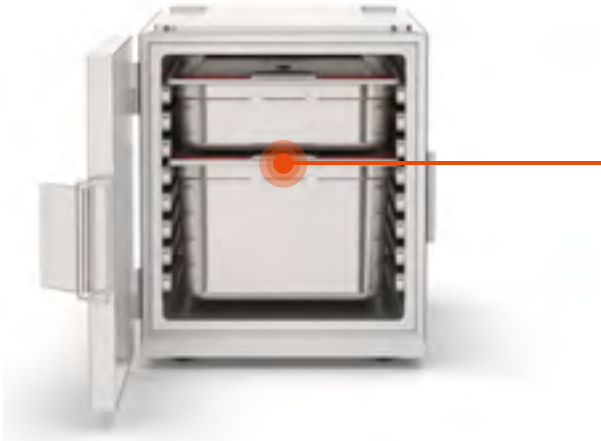


people 52 components 2




1x 1/1 200f 26l pasta
3x 1/1 065f each 7l various sauces

thermoport® 1000
polypropylene & stainless steel

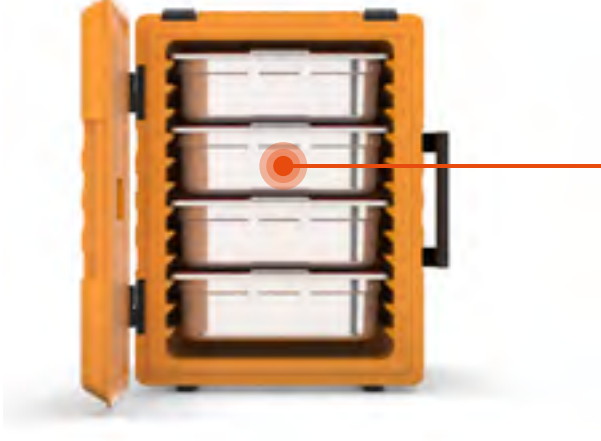


people 52 components 2



1x 1/1 100f 11,7l rice
1x 1/1 200f 26l vegetables

thermoport® 1000
polypropylene & stainless steel

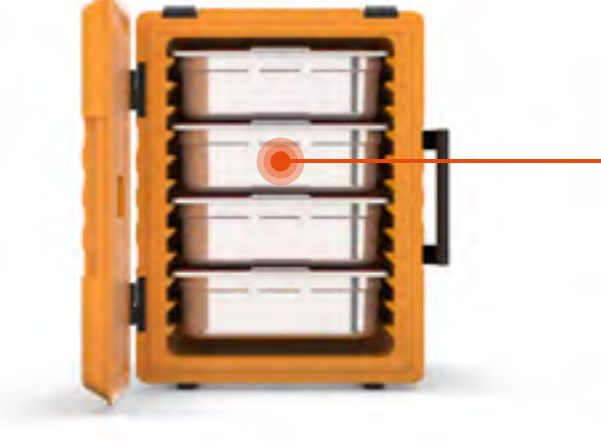


people 60 components 2




2x 1/1 100f each 11,7l main component
2x 1/1 100f each 11,7l side dish

thermoport® 1000
polypropylene & stainless steel

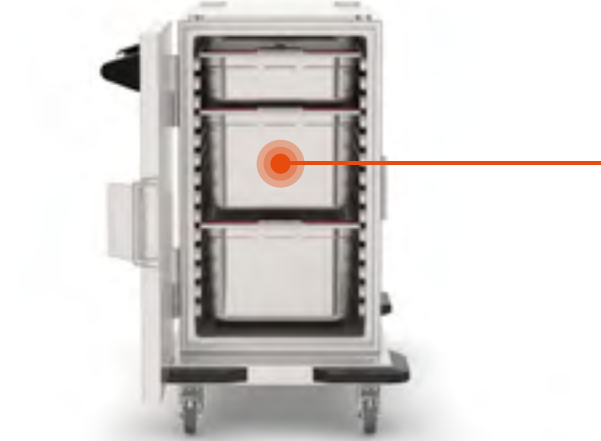


people 60 components 1



4x 1/1 100f each 11,7l stew

thermoport® 1400
stainless steel

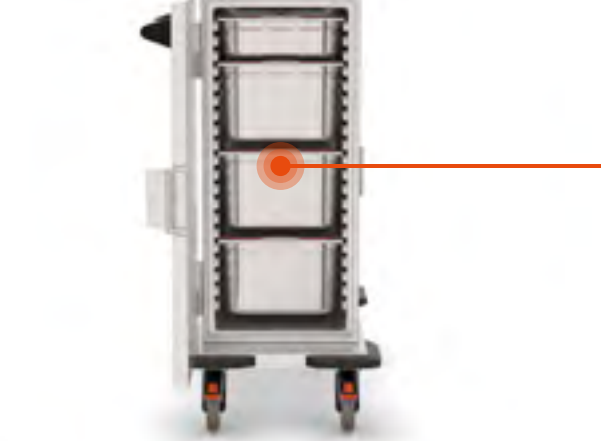


people 60 components 4

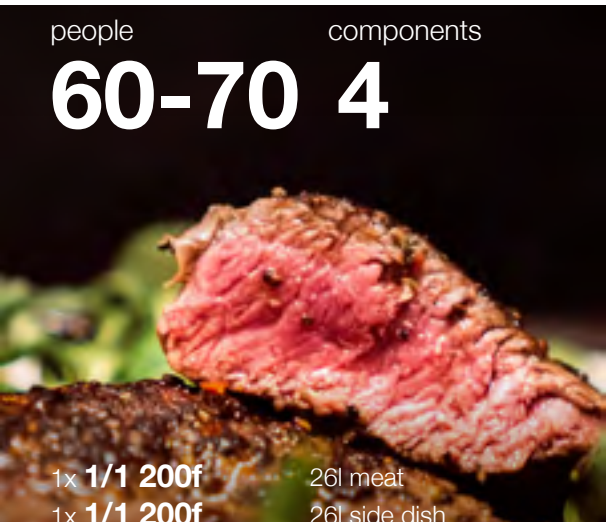


1x 1/1 100f 11,7l meat
1x 2/3 200f 15,3l side dish
1x 1/1 100f 11,7l vegetables
1x 1/3 200f 6,6l sauce

thermoport® 2000
stainless steel



people 60-70 components 4



1x 1/1 200f 26l meat
1x 1/1 200f 26l side dish
1x 1/1 200f 26l vegetables
1x 1/1 100f 11,7l sauce

FRONTLOADER

from 50 persons

PLACEMENT OPTIONS FROM 50 PEOPLE

Your thermoport® for endless variety of enjoyment

thermoport® 1600 🔥
stainless steel



people components
75 2

1x 1/2 200f 10,9l meat
1x 1/1 200f 26l side dish
1x 1/1 200f 26l mixed ready to serve

thermoport® 1000
polypropylene & stainless steel ❄️



people components
75-85 2

1x 1/1 100f 11,7l salad
1x 1/2 100f 5,3l salad
1x 1/2 100f 5,3l dressing
1x 1/1 200f 26l dessert

thermoport® 1600 🔥
stainless steel



people components
90-100 2

8x 1/1 065f

meat & side dish
meat & vegetables
fish & vegetables
tofu & vegetables
rice & vegetables
each 7l

thermoport® 1600 🔥
stainless steel



people components
100 3

1x 1/1 150f 18,4l tofu
1x 1/1 200f 26l vegetables
1x 1/1 200f 26l soup

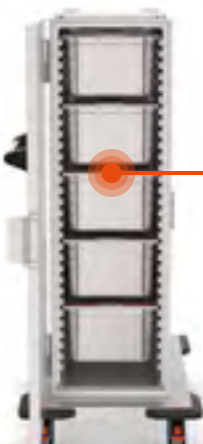
thermoport® 1000
polypropylene & stainless steel ❄️



people components
100 3

1x cooling pellet
1x 1/1 100f 11,7l salad
1x 1/1 100f 11,7l salad
1x 1/3 150f 4,9l dressing
1x 2/3 150f 11,8l dessert

thermoport® 1300 🔥
stainless steel



people components
150 2

3x 1/1 200f each 26l rice
2x 1/1 200f each 26l curry

FRONTLOADER

from 50 persons

PLACEMENT OPTIONS FROM 50 PEOPLE

Your thermoport® for endless variety of enjoyment

thermoport® 1000
polypropylene & stainless steel ❄️



people components

160 1

1x cooling pellet
6x 1/1 020f - 040f

(28 jars for each GN)
each 3,4l dessert

thermoport® 1000
polypropylene & stainless steel ❄️



people components

200 2

1x cooling pellet
2x 1/2 200f
1x 1/1 065f

each 21,8l salad
7l dressing

thermoport® 1000
polypropylene & stainless steel ❄️



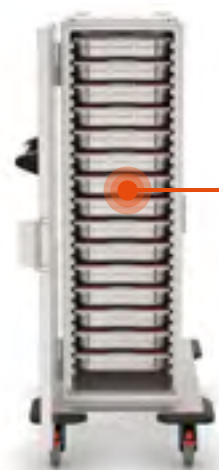
people

280

1x cooling pellet
4x 1/1 065f

each 7l dessert

thermoport® 3000 🔥
stainless steel



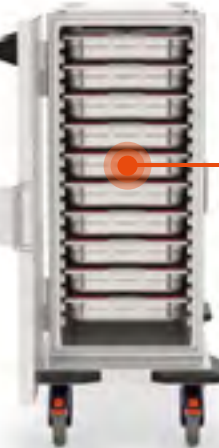
people components

350 1

15x 1/1 065f

each 7l side dish

thermoport® 2000 🔥
stainless steel



people components

450 1

10x 1/1 065f

each 7l meat

thermoport® 1000
polypropylene & stainless steel ❄️



portions per 1/1 tray

3

3x insert trays
3x 1/2 grill 12

chicken / duck etc.

FRONTLOADER

from 50 persons



Rieber

Your thermoport®
for endless variety
of enjoyment

Discover our
modular assembly
variants

Toploader
for up to
50
people



MORE
PLACEMENT
VARIETY

* Personal data are approximate,
may vary depending on use.

LOADING VARIANTS UP TO 50 PERSONS

Your thermoport® for endless variety of enjoyment

thermoport® 100
polypropylene & stainless steel



people10

components3

1x 1/3 65

1x 1/3 200

1x 1/3 40

3x 1/3

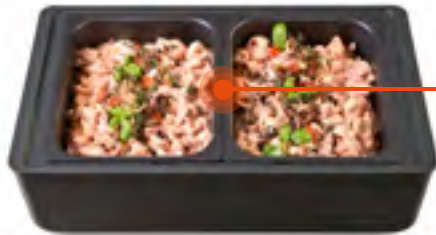
2l meat

6,6l side dish

1l sauce

watertight lid

thermoport® 100
polypropylene & stainless steel



people10

components1

2x 1/2 100

thermoplates®

2x 1/2

each 5l main component

watertight lid

thermoport® 100
polypropylene & stainless steel



people10

components2

2x 1/2 100

thermoplates®

2x 1/2

each 5l main component

watertight lid

thermoport® 100
polypropylene & stainless steel



people15-25

components2

1x 1/2 100

1x 1/2 200

1x 1/2

1x 1/2

5,3l meat

10,9l side dish

watertight lid

hinged lid CNS

thermoport® 100
polypropylene & stainless steel



people20

components1

1x 1/1 100

thermoplates®

1x 1/1

10l main component

watertight lid

thermoport® 100
polypropylene & stainless steel



people35-45

components1

1x 1/1 200

1x 1/1

26l main component

watertight lid

TOPLOADER

up to 50 people

LOADING VARIANTS UP TO 50 PERSONS

Your thermoport® for endless variety of enjoyment

thermoport® 100
polypropylene & stainless steel



people

components

35-45 1

1x 1/1 200

26l main component

1x 1/1

hinged lid CNS

thermoport® 100
polypropylene & stainless steel



people

components

35-45 1

1x 1/1 200

26l main component

1x 1/1

watertight lid

thermoport® 100
polypropylene & stainless steel



people

components

40-50 1

1x 1/1 200

26l main component

1x 1/1

hinged lid CNS

TOPLOADER

up to 50 people

thermoport® 100
polypropylene & stainless steel



people

components

40-50 2

2x 1/2 200

each 10,9l main component

2x 1/2

hinged lid CNS

MORE RIEBER
PLACEMENT
VARIETY



Made in Germany

CHECK CLOUD

SAY GOODBYE TO HACCP PAPER CHAOS

No more confusing or lost HACCP paperwork! CHECK CLOUD provides easy to use record keeping, digitally accessible at any time. All measuring points and documentation as well as alarms centrally in a web interface. Organize your operation from anywhere and always be informed about all your process-relevant data.

Efficient energy management
– is your refrigerator constantly 3 °C too cold?

Ask for **CHECK HACCP** and additionally uncover your savings potentials.



learn more

CHECK Cockpit

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

Mobile CHECK

Manual temperature measurement via Bluetooth-capable core temperature sensor and CHECK app. Simple hygiene and service management with flexible, individually compilable checklists and additional photo and text function via the CHECK app. **Order no. 94 01 01 05**



Mobile CHECK

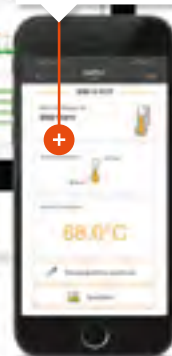
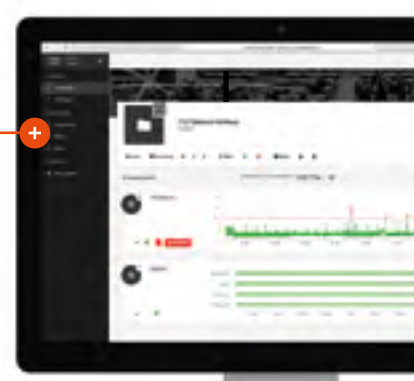
Universal can also be used individually outside HACCP for a wide variety of control areas (maintenance, facility management, cleaning, production, plant maintenance).



CHECK CLOUD

CHECK App

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



QR Code

Unique CHECK Point identification by means of food certified sticker.

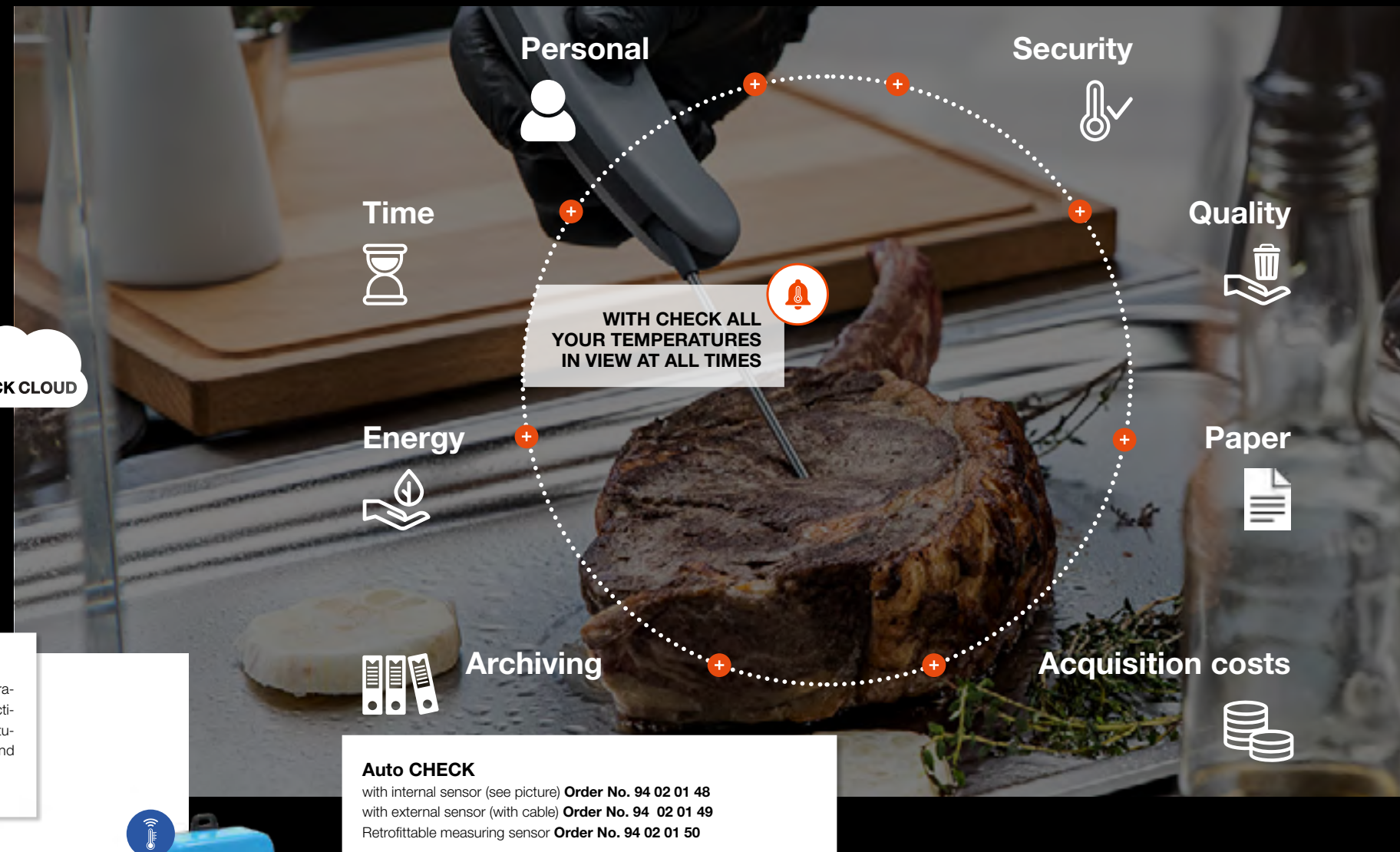
Auto CHECK

Automatic room temperature detection by means of sensors, stationary and in mobile devices.

Order no. 94 02 01 38



100 % food safety
– at the same time less effort for you.

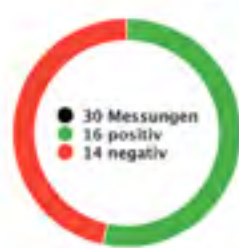
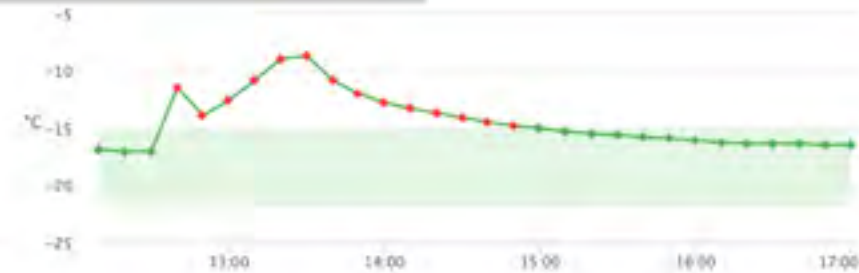


Auto CHECK

with internal sensor (see picture) **Order No. 94 02 01 48**
with external sensor (with cable) **Order No. 94 02 01 49**
Retrofittable measuring sensor **Order No. 94 02 01 50**



Tiefkühlhaus



OUR AWARDS



RIEBER CONNECT

100 % SAFE TO OPERATE & COOK – EVEN WITHOUT SPECIALIST STAFF

In addition to digital safety, hygiene and organization of meals via the CHECK CLOUD platform, Rieber connects its core products with its own app & cockpit.

Starting with storage - here the classic communal refrigerator becomes the digital sharing refrigerator multipolar® CONNECT, which can be opened via app completely without a key.

During preparation and serving, the K|POT® CONNECT can be used to flexibly create and call up individual programs, perfectly matched to the food. Thus, the regeneration of a wide variety of dishes, including cook & freeze dishes, is possible in a process-safe, easily controllable, digital and automatic manner. Other transport and preparation products such as hybrid kitchen or Regiostation are also connected and can thus be flexibly controlled digitally.



Rieber CONNECT



SAVE & COOL



EASY & HOT



FRESH & DELICIOUS

The perfect CONNECT combination, the multipolar® & K|POT® CONNECT, as a sharing solution. Efficient cooling with individual compartments and regeneration that is sure to succeed. Food in GN-thermoplates® can be removed directly and heated or regenerated on the K|POT® CONNECT via the app. heated or regenerated on the K|POT® CONNECT via the app.

- 1. Step:** Get meal with app from multipolar® CONNECT
- 2. Step:** Set thermoplates® to K|POT® CONNECT, set the recipe and target time with the app
- 3. Step:** Enjoy regenerated à la minute at the desired time!



For food quality to the point with an absolute guarantee of success.

Easy operation via the app, set recipe and target time. Via the cockpit you can create your own programs tailored to your dishes & meals.

Can also be used to create your own regeneration programmes suitable for Cook & Chill or Cook & Freeze.

Rieber
CONNECT



Rieber
DIGITAL APP
RECIPES
K|POT®
CONNECT

DIGITAL SERVICE

RIEBER 24/7 SERVICE – SIMPLE & AT ANY TIME

With the standard QR code on our products, you can easily and quickly access all relevant service information about the product.

In addition, the product can be connected with this QR code via directly with the CHECK CLOUD via the CHECK App all in one, digital service & security on demand security on demand

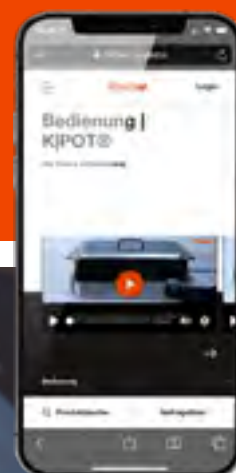
On the Video Channel you will find specific service videos on operation, associated spare parts & correct cleaning for each model variant. Available at any time via the QR code on the product simply explained and with German and English subtitles. Simply scan the QR code and find out all service information via tutorial videos at a glance.



Service Information



- + Operating & Application Instructions
- + Safety & warning instructions
- + Spare parts replacement & accessories application
- + Cleaning recommendation & tips
- + Maintenance & malfunction information
- + General service information



RIEBER NEWSLETTER



KEEP UP TO DATE
WITH OUR INNOVATIONS,
SUSTAINABILITY BECOMES PROFITABLE.

We help you reduce your CO₂ emissions while efficiently increasing your quality & bottom line.

- Energy-saving multi-layer material SWISS|PLY
- Traceable & digital reusable organization eatTAINABLE
- Paperless HACCP food safety & checklists in CHECK CLOUD system

REGISTER HERE



Rieber

Rieber

Made in Germany

Made in Germany

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export@rieber.de

www.rieber.systems

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sales@bglrieber.co.uk

www.bglrieber.co.uk

Find us on:



RIEBER HOMEPAGE



INSTAGRAM



FACEBOOK



LINKED IN



VIMEO





Mobile applicable everywhere!
completely without heavy current
water | extractor hood



Energy efficient
multilayer material
- SWISS|PLY



Rieber

Our system for more SUSTAINABILITY



Digitally organized
HACCP documentation
- CHECK CLOUD



Traceable & digital
reusable organization
- eatTAINABLE