

CORPORATE POLICY

maxmaier® kitchengroup

Rieber has been the technology leader for mobile and sustainable catering system solutions since 1925 – Made in Germany. Through digitalisation, Rieber connects people and food with the kitchen systems to ensure the best food quality and safety at all times. As a sustainable thinking family business, Rieber develops with META cooking, both energy-saving catering systems, as well as digital systems for reusable organisation and HACCP food safety. In order to offer holistic solutions for the current challenges of the food industry, under ecological, economical and social responsibility towards the environment and for all stakeholders in the catering industry.



MULTILAYER MATERIAL

With regard to energy savings, the proprietary SWISS|PLY-multilayer material of our subsidiary Rieber|Alinox for any temperature transitions (hot and cold) offers the optimal solution for a significant reduction of energy and cleaning costs. It can be used both deep-drawn as an efficient cooking pot in GN standard dimensions and as a built-in component in equipment such as griddles and cooking vessel bottom. The multilayer material thus offers a wide range of sustainable synergy effects throughout the entire kitchen process.

SYSTEM PRODUCTS

As soon as the production and consumption of food are separated in time and space, Rieber offers mobile catering systems that are consistently designed to the Gastronorm container standard. This GN container operation system represents the physical networking across the entire kitchen process. Rieber innovates this via the mobile and energy-saving system devices and, on the other hand, via the digital platform CHECK CLOUD, which holistically networks and organises all food and kitchen information. In particular, safe food transport and reusable traceability are part of Rieber's core business.

DIGITAL SYSTEMS

The CHECK CLOUD platform documents the legally required HACCP food safety in a transparent, paperless, time- and cost-saving manner with the CHECK HACCP system. In addition, GN containers are organised traceably in the reusable system via CHECK TRACE. Using retrofittable QR codes and sensors, it is thus possible to see digitally at any time in „real time“ which food is in which container, where it is and at what temperature. In addition, other features such as universal checklists, hygiene or cleaning lists are possible. In addition, the Rieber CONNECT IoT system automatically provides the operator with the correct information, so that reproducible food quality can be guaranteed at any time and anywhere.

since 1980

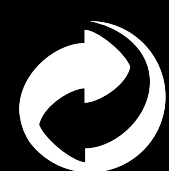
Made in Switzerland 

since 1925

Made in Germany 



**CERTIFICATE ENERGY AGENCY
OF THE ECONOMY**
**VOLUNTARY CLIMATE PROTECTION
& ENERGY EFFICIENCY**



DerGrünePunkt

ENVIRONMENTAL CERTIFICATE GREEN DOT 2019
ISO CERTIFICATIONS – 9001 | 14001 | 50001

**DEVELOPMENT & OPERATION CERTIFIED
ACCORDING TO DIN EN ISO/IEC
27001:2017 - SOFTWARE MADE & HOSTED IN GERMANY**
INFORMATION SECURITY MANAGEMENT SYSTEM | ISMS

CODE OF CONDUCT

Through our integrated management system, we can continuously improve the quality of our products, our environmental awareness and energy management, as well as health protection, information and data security. In addition, we ensure compliance with legal and regulatory requirements, guidelines and standards, as well as binding obligations relating to environmental protection, occupational health and safety, and information and data security.

Qualified, motivated and committed employees are our most important success factor for the development of safe, user-friendly and low-consumption products, with a strong focus on maximum recyclability. New technologies are therefore evaluated with foresight in terms of resource-saving use of raw materials, energy, water and possible hazards to people, animals and the environment.

We motivate our suppliers and contractual partners to comply with current environmental and safety standards by means of targeted specifications and information. When handling hazardous substances, we comply with required safety standards and try to replace these mixtures with suitable alternatives on an ongoing basis wherever possible.

We focus on sustainability and regularly optimise not only our energy and water consumption, but also in particular the handling of our raw materials. For us, the avoidance of (plastic) waste has the highest priority.

OTHER AREAS

Thanks to its many years of expertise in stainless steel process and material technologies, Rieber is also represented in other supplier industries. Within the company, these core competencies, combined with the diverse digitalisation fields of the company, represent the decisive driver for the training of our trainees and employees, via the traditional company Eisfink, in order to maintain a continuous transfer of knowledge and know-how. With Rieber Services, the synergy with the real estate development and rental division is mapped out, which lives significantly from the diverse service offerings, such as sustainable 24/7 food supply concepts organised in Rieber's digital reusable system.

SCAN FOR ALL INFO AND CERTIFICATES

