

# Your specialist in food distribution for 60 years.

Catering solutions for hospitals, retirement homes and care homes.



1960



2020

# Service & safety via the Rieber QR code.



## Service information.

- + Operating & application declaration
- + Safety information & warnings
- + Replacement of spare parts & use of accessories
- + Cleaning recommendations & tips
- + Information about maintenance & malfunctions
- + General service information



Service page



## Safety and hygiene.

In addition, absolute HACCP safety through the Cloud-based CHECK system for digital, transparent documentation and simple compliance with the stricter statutory directives.

### Hygiene determines the safety of food, employees and equipment!

Customised hygiene checklists for virus elimination management.

### Temperature determines the safety of the food!

Virus limit values adapted to +72°C.

[www.checkcloud.com](http://www.checkcloud.com)



checkcloud

# The ladling & tray system.

Perfect catering for patients through a wide range of system solutions.



Perfect catering for patients through a wide range of system solutions, with the highest standards in terms of temperature safety, hygiene and food quality.

It is important to have a professional solution for in-house food distribution especially when it comes to the catering concepts in hospitals, retirement homes and care homes. In this case, food must be distributed as economically, effectively and meticulously as possible in accordance with the statutory HACCP regulations. In addition, the patients should be served delicious, fresh and temperature-controlled food, tailored to the individual diet of the patients.

No matter whether the food is to be distributed as fresh or chilled food, as a ladling or tray system, in a central kitchen or ward, at Rieber you will always find the right solution and also receive professional advice. The professional selection of individual components is crucial for the efficient care of patients.

With its care product range, Rieber offers mobile and safe solutions for the optimum distribution of restaurant-quality food in all situations for perfect food quality at breakfast, lunch and dinner.

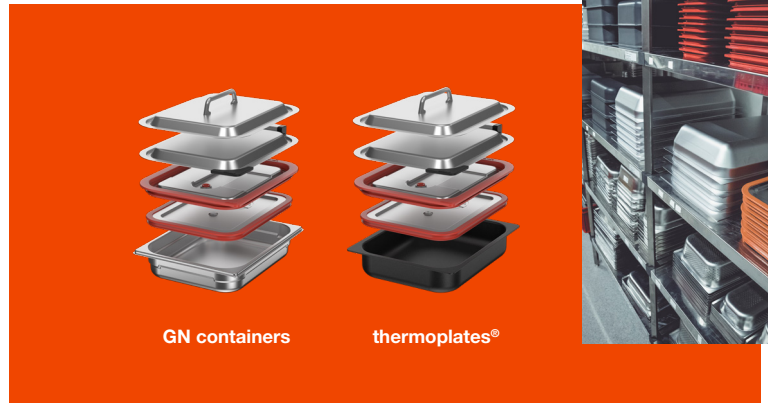
## The ladling system

# Standardised storage & regeneration

### Cook & Serve | Cook & Chill

**GN containers.** Due to its comprehensive stainless steel GN range as well as its SWISS-PLY multilayer material and a variety of lids, Rieber has an extensive GN range on the market. Perfect for the hygienic and standardised storage, holding, transportation and serving of food. As a result, you will be able to find a suitable GN container in any size and depth for all your applications at Rieber.

**thermoplates®.** For cooking, steaming, wokking, grilling, frying, deep-frying, baking, storage, transport, serving and cold holding across the entire process without having to transfer the food.



**gastropolar®.** The flexible and space-efficient gastronomic-compatible gastropolar® refrigerator offers optimised spatial usage and an excellent organisation system.

**multipolar®.** The multipolar® refrigerator is a “refrigerator in the refrigerator”. With up to 16 individually lockable compartments or drawers.

**multipolar® CONNECT.** The digital solution: the multipolar® CONNECT – a sharing refrigerator with a digital opening system via the associated Rieber CONNECT app, for optimally efficient multi-use of the 10 individual compartments.

**navioven.** The mobile multifunctional oven heats up to +230 °C. With different programs for baking, simmering, core temperature simmering, braising and regenerating food.

**hybrid kitchen 140°C/200°C.** They heat up to +200 °C (depending on the variant) and are characterised by their versatility: regeneration, baking, core temperature cooking, steaming and cooking at different chamber temperatures. The 140°C variant has an additional ladling feature.

**K|POT®.** An intelligent table-top unit for keeping food warm as well as regenerating, cooking and automatically preparing food. Available in GN 2/3 or GN 1/1 in stainless steel or black, active (with Ceran glass-ceramic hob or induction) or passive (with cooling / heating pellet).



## The lading system

# Safe food transport in-house & out-of-house in a large container

### Cook & Serve | Cook & Chill

**thermoport® plastic & premium stainless steel.** The Rieber thermoport® range offers the perfect solution for any food transport requirement – the mobile kitchen for the systemic transport of food in a GN system with the best food quality and complete transport safety. Our versatile classic guarantees optimum in-house and out-of-house catering – whether in light plastic or high-quality stainless steel, for optimum handling as top or front loader variants and as a single-portion variant for "meals on wheels" transport. Whether heated, unheated or chilled, it is perfectly equipped for any use in a variety of size options – the standardised system can be configured to suit individual requirements. For an even wider variety of options, Rieber thermoport® made of plastic and stainless steel can be stacked together and placed on transport or serving trolleys – for slip-resistant and safe transport and the transport securing device is particularly recommended for the stainless steel thermoport®.



thermoport® 1000 KB



thermoport® 100 K hybrid



thermoport® 3000 U

## The ladling system for ward kitchens

### Serving versions in a large container

#### Cook & Serve | Cook & Chill

**ZUB.** Delivery trolley for in-house transport and distribution of food. Available in a heated or refrigerated version.

**STW.** Food transport trolley with or without a well. Separate heating control for each compartment and well. Also available with a sliding cover.



STW

ZUB



K|POT®

**K|POT®.** Intelligent table-top unit for keeping food warm as well as regenerating, cooking and automatically preparing food. Available in GN 2/3 or GN 1/1 in stainless steel or black, active (with Ceran glass-ceramic hob or induction) or passive (with cooling / heating pellet).

**Regiostation.** Multifunctional transport, intermediate storage, regeneration and distribution system with an electric control that allows meal plans to be programmed for a 7-day period.



Regiostation

## The central kitchen tray system

# Tray trolley for Combitrays & Thermotrays

### Cook & Serve

**Passive tray system.** Temperatures in hot and cold zones can be guaranteed for approx. 75 to 120 minutes for lunch periods (depending on the version of tray trolley) by optimising the kitchen workflow and optimising the cloche system with a passive tray trolley. Breakfast and dinner can also be served safely and efficiently from the same trolley. Available with passive cooling in the middle zone or with thermal separation of hot and cold food.

#### Tray trolley TWF-C 3.0:

- + Long usage periods in hot and cold zones without active systems.
- + Perfect for Cook & Serve processes to keep hot and cold food at the required temperature.
- + No maintenance and servicing costs.
- + Hygienic surfaces & interior.
- + Less cleaning required than on active systems.
- + Ideal for guests who eat later (TWF-C 3.0 Cold/Hot with thermal separation of hot and cold food).



Tray trolley TWF-C 3.0  
with passive cooling  
in the middle zone



Tray trolley TWF-C 3.0  
with thermal separation of  
hot and cold food

## The central kitchen tray system Insulated System Crockery, Compact Tray & Conveyor Belts Cook & Serve

**Insulation system (Combitray).** Top and bottom part made of plastic, double-walled insulation, available for soup and plates. The food temperature on the plates can be supported with passive cooling and heat components.

**Compact tray (Thermotray).** Made of plastic, double-walled insulation, cold and hot food is thermally separated in one unit.



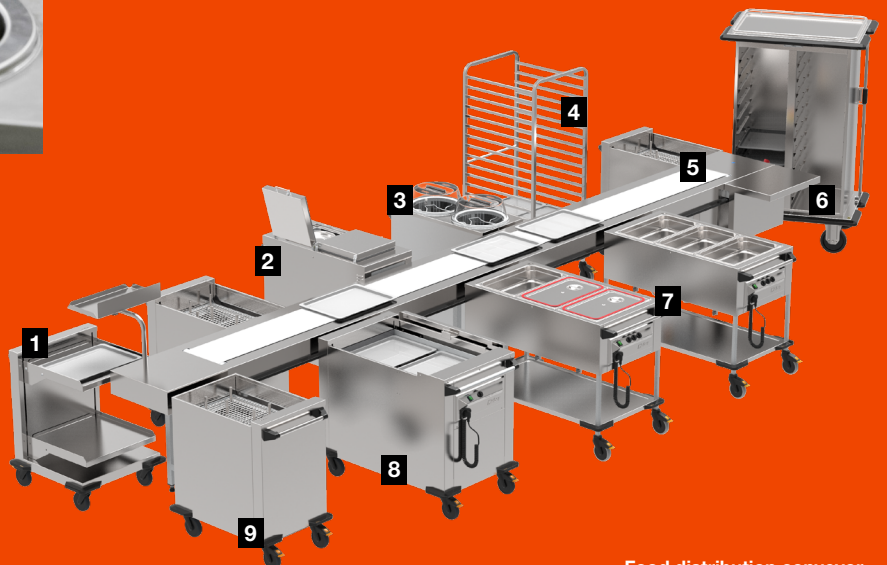
Insulation system  
(Combitray)

Compact tray  
(Thermotray)



**Distribution conveyors.** The optimum solution for professionally organised food distribution systems in central or distribution kitchens. Rieber food distribution & clearing belts are available in two versions, both as a flat belt or round belt conveyor with a wide range of accessories.

- 1 Platform dispenser for trays, open
- 2 Ultra dispenser, square
- 3 Tubular dispensers
- 4 Rack trolley
- 5 Flat belt conveyor
- 6 Tray trolley
- 7 Delivery trolley
- 8 Platform dispenser, closed
- 9 Exchange dispenser (with grid platform)



Food distribution conveyor



## The central kitchen tray system

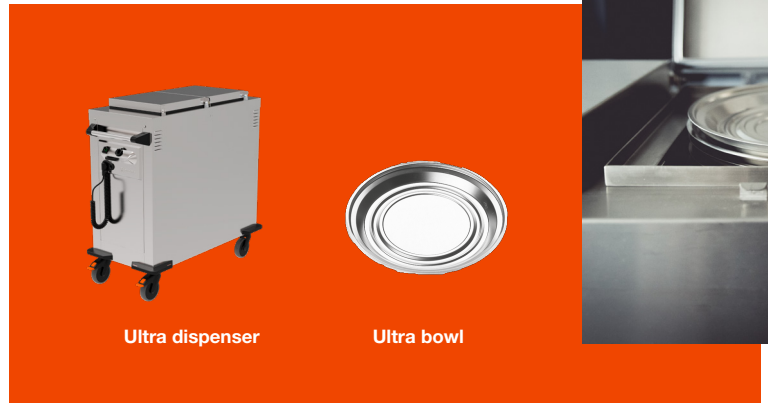
# The complete mobile system on a distribution conveyor

## Cook & Serve

**Dispensers.** Tubular, platform or exchange dispensers for crockery or insulated parts. A choice of chilled, unheated, static or circulating air-heated.

**Ultra dispenser.** With two powerful adjustable circulating air heaters for the heating, interim storage and transport of chafing dishes/Ultra bowls in two tubes.

**Ultra bowl.** By heating the wax core of the Ultra bowl in the Ultra dispenser, usage periods of approx. 1 – 1.5 hours can be bridged.



Platform dispenser, unheated



Platform dispenser, circulating air-heated

### Special dispensers for food distribution.

**Platform dispenser - unheated.** The unheated closed platform dispenser made of stainless steel, suitable for plastic insulated parts & porcelain dishes, with a perforated metal sheet (630 x 425 mm).

**Platform dispenser - circulating air-heated.** The circulating air-heated closed platform dispenser (140°C) made of stainless steel, for porcelain dishes, double-walled insulation, with a stainless steel lid that can be hooked onto the face side, with a platform (630 x 425 mm).

### Advantages of both dispensers:

- + Increased capacity compared to conventional dispensers.
- + Space-saving as narrower than a standard dispenser.
- + Stacking without baskets.
- + Easier handling, therefore greater efficiency.

**Cold storage trolley for cooling plates.** Especially for cold storage plates, for use in cold storage rooms and deep-freeze storage rooms. For 23 or 46 cooling plates (depending on the version).

**Rack trolley.** Tubular frame with U-shaped support rails, push-through lock on both sides and tilt protection.



# Individual portioning. thermoport® 10, 20 and 21.



With the single-portion thermoport® multi-cycle system, the quality and temperature of your food are perfect, even after several hours. With meals on wheels, Rieber has a solution to deal with lukewarm food and crude disposable packaging when catering for the elderly. Whether for the individual transport of complete meals with several components, for stew or casserole, for cold or warm dishes or for both at the same time, directly in the bowl or portioned in attractive porcelain dishes. Rieber has the right system for any requirement.



With the meal tray dispenser and Ultra dispenser with multifunctional tubes, the meal trays can be heated up before filling, thus storing the heat in an even better way. For simplified handling in large containers, there are suitable mobile transport units, such as the Rolli 10 and the collapsible stacking trolley.

Individual loading options are possible, e.g. with a 3 compartment meal tray (multi-component) or undivided for individual components (stews/bakes), each with a compatible lid. Can also be equipped with GN 1/6 or 1/9 side dish trays and tightly sealing press-in lids for side dishes (soups/salad). Meal & side dish trays are compatible with all models thanks to the standardised size of the thermoport® 10.

## Individual portioning

# The safe transport of different individual meal systems

## Cook & Serve

**thermoport® 10, 10 D, 10 KW.** Cold or hot food can be transported with the thermoport® 10/10 D. Both can be transported at the same time in the thermoport® 10 KW with a separate hot and cold zone built into it. This insulation ensures a clean separation of the two types of food. The filled bowls are kept at a perfect temperature during transport thanks to the latent heating agent in the meal tray. Additional cooling can be provided through pre-chilled cooling pellets.



thermoport® 10/10D

thermoport® 10 KW

**thermoport® 20 and 21.** For the individual portioning of hot and/or cold fresh food in porcelain dishes. Food is portioned in a rectangular porcelain dish in the thermoport® 20 and in a round porcelain plate in the thermoport® 21. In addition, various bowls provide space for side dishes. An additional compartment in the thermoport® 21 allows for storage, e.g. napkins. A latent heating agent directly under the meal tray ensures that the food is kept warm. Previously heated, e.g. in a navioven or combi-steamer, the heating agent uniformly distributes the heat to the crockery, thus delaying the cooling down process of the hot portions of food in the porcelain dishes.



thermoport® 20



thermoport® 21

# Rieber

The mobile kitchen company

## Have we aroused your interest? Your contact is there for you

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