eatTAINABLE

GN multi-cycle process

CLEANING OF CONTAINERS

Professional hygienic cleaning in a commercial conveyor dishwasher

GN EMPTIES – QR CODE SCAN

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



RETURN TRANSPORT

Transport units are collected at the customer's premises after the food has been consumed and returned to the commercial kitchen

FOOD SERVICE

- CHECK CORE TEMPERATURE

Depending on the set-up, whether it is a ladling or buffet service, with digital HACCP core temperature measurement



PREPARATION FOR CONSUMPTION

With mobile Rieber cooking appliances depending on the process

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



hybrid kitchen



thermoport® canteen



navioven



K|POT® CONNECT









DELIVERY

Transport units (GN + thermoport®/rack trolley) are delivered to the customer at a safe temperature



Nursery school



School



Canteen



We organise your GN container standard easily and retrofit QR code labels in a digital multi-cycle system. This gives you an overview of your equipment at all times, the best food transport and quality, and also shows how much disposable packaging you save on a daily basis through your multi-cycle system.

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

START

GN WAREHOUSE

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



COMMERCIAL KITCHEN - CHECK AMBIENT TEMPERATURE & CORE TEMPERATURE

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





DISTRIBUTION - QR CODE SCAN

Filling of the GN containers and lid closure

- Through ladling on the food distribution conveyor (scan bridge)
- or using a rack trolley system (scan trolley)

Container QR codes are registered against customers/delivery notes











in an insulated thermoport[®]

(heated/refrigerated/neutral)







- CHECK AMBIENT TEMPERATURE

Transport units (GN + thermoport®/rack trolley) are transport safely by means of a thermoport® (insulated) and the ambient temperature is documented (HACCP) via the CHECK CLOUD





