

**Rieber**

M E T A cooking

# varithek<sup>®</sup> EST infrared

Precise temperature control. Energy-efficient. Hygienic. Safe.



# The challenges

In professional kitchens, speed, quality and workflows must work together seamlessly. Every minute and every portion counts.



## Cost pressure

High energy costs caused by inefficient idle times at the serving line.



## Loss of food quality

Food drying out during long holding times.



## Hygiene and process safety

Strict HACCP requirements demand extremely easy-to-clean and safe working conditions.



# varithek® EST infrared

## Hot holding module

- + Precise infrared heat**  
Gentle hot holding with even temperature distribution.
- + Intelligent energy efficiency without idle times**  
Automatically heats only when a GN container is inserted.
- Maximum GN flexibility**  
+ Suitable for GN containers from 20 to 200 mm and thermoplates®.
- Hygienic stainless steel design**  
+ Robust, smooth surfaces for easy cleaning.
- Perfect for modular serving lines**  
+ Seamless integration into professional buffet and kitchen systems.



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M E T A cooking

# Flexible installation options

For professional serving lines with maximum flexibility and energy efficiency.



**Compatible with the varithek® System**



**Designed for drop-in installation in countertop cut-outs**

# Perfect temperature

For professional serving lines with maximum flexibility and energy efficiency.



## **Cold buffet**

Present fresh food safely chilled.



## **Hot buffet**

Keep dishes consistently at serving temperature.

# varithek® Buffet

Cooking, cooling, holding, presenting, and serving in one system



## **Maximum flexibility**

Over 20 modules can be freely combined for cooking, cooling, holding, and serving

## **Integrated live cooking**

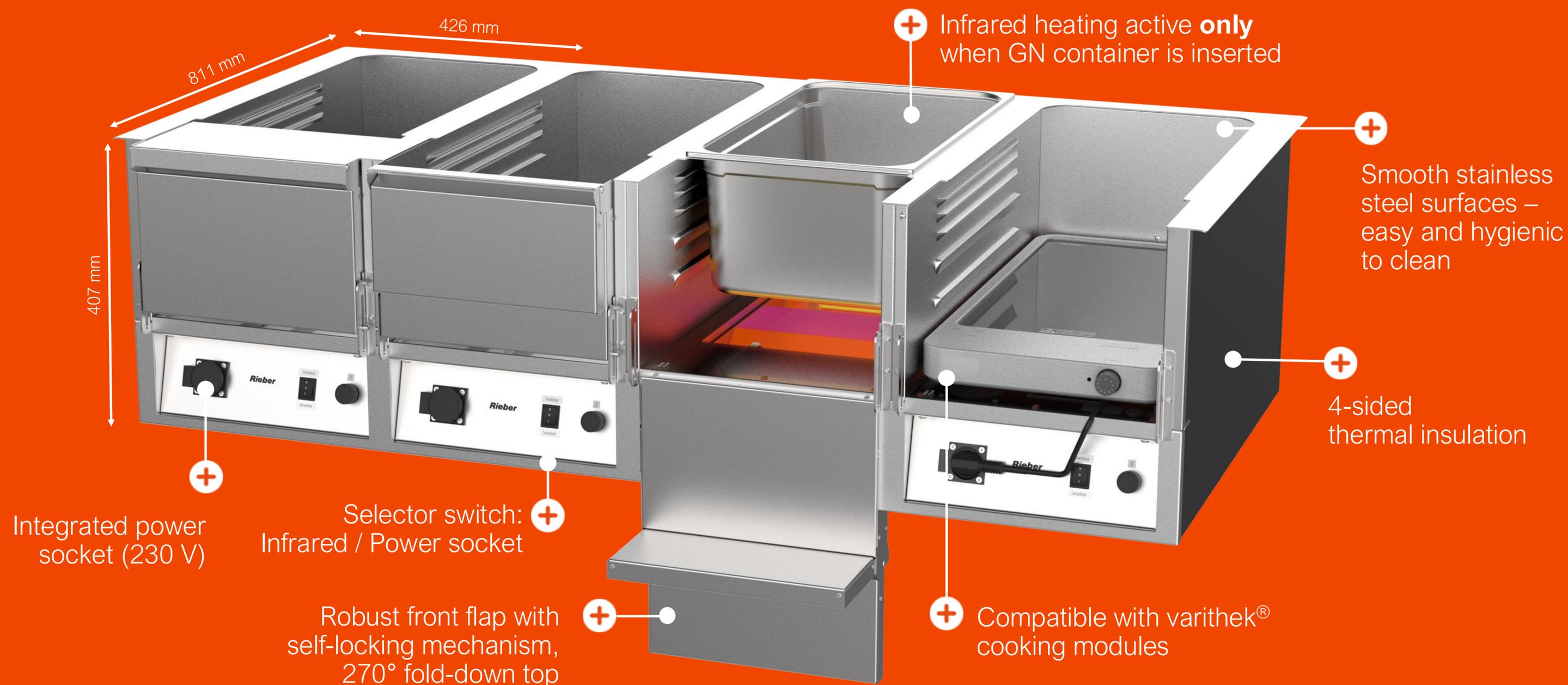
Induction, grill, and wok directly in the buffet for fresh preparation in front of the guest

## **Custom design**

Side panels can be freely designed for perfect integration into any architecture

## Highlights

For professional serving lines with maximum flexibility and energy efficiency.



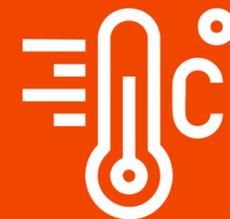
# Improved kitchen efficiency

Reduced energy losses, consistent serving quality and reliable workflows.



## Energy only when needed

Activated only when a GN container is inserted.



## Consistent Food Quality

Gentle infrared heat keeps food at serving temperature.



## Stable Serving Processes

Dishes remain ready to serve at any time.



## Hygienic and Easy to Clean

Smooth stainless steel surfaces for quick cleaning.



NEW  
**varithek<sup>®</sup>**  
**EST infrared**

**PERFECT  
TEMPERATURE  
FOR EFFICIENT  
FOOD SERVICE**

Gentle hot holding and maximum energy efficiency  
for professional serving lines.