

Rieber
M E T A cooking

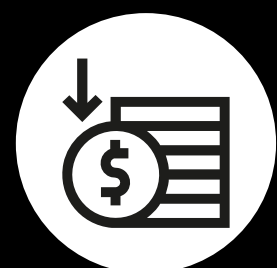
varithek[®] EST infrared

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



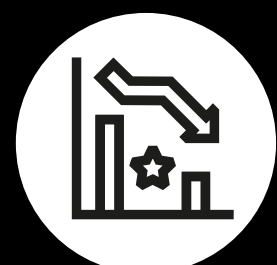
The challenges

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



Cost pressure

Rising energy costs increase cost pressure in food service.



Loss of food quality

Food drying out during long holding times.



Hygiene and process safety

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



varithek[®] EST infrared

Hot holding module

- + Consistent food quality**
Gentle infrared heat helps maintain food at serving temperature.
- + Flexible GN usage**
Suitable for GN containers with depths from 20 to 200 mm, as well as thermoplates[®].
- + Hygienic stainless steel design**
Smooth stainless steel surfaces for quick cleaning.
- + Perfect for modular serving lines**
Seamless integration into professional buffet and kitchen systems.



Rieber
META cooking

Flexible installation options

For professional serving lines and efficient food service.



Compatible with the varithek® System



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

Perfect temperature

For professional serving lines and efficient food service.



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



Flexible Integration

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

Live cooking

Front cooking at the buffet with an induction grill and wok, prepared directly in front of the guests.

Custom design

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

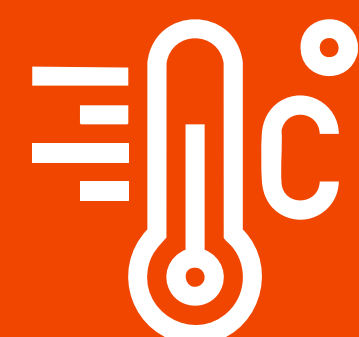
Highlights

For professional serving lines and efficient food service.



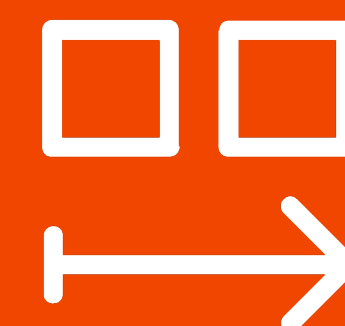
Improved kitchen efficiency

Reduced energy losses, consistent serving quality and reliable workflows.



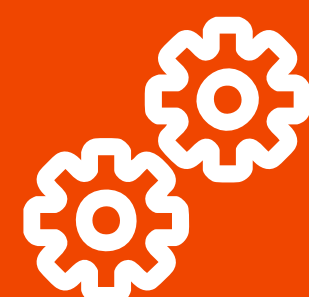
Consistent Food Quality

Gentle infrared heat keeps food at serving temperature.



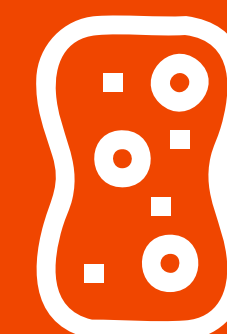
Scalable as needed

Individually configurable with 1 to 5 modules.



Stable Serving Processes

Dishes remain ready for serving throughout service.



Hygienic and Easy to Clean

Smooth stainless steel surfaces for quick cleaning.



NEW
varithek®
EST infrared

**CONSTANT
TEMPERATURE
FOR EFFICIENT
FOOD SERVICE**

Gentle heat holding for consistent quality
and reliable operations.