Rieber

M E T A cooking

Top-Selection

We are **more than cooking**

We are **digital & sustainable**

We are **META cooking**

more
about us

Rieber META cooking – connecting people, food and our catering systems.

Rieber META cooking stands for solutions that are driven by technology and innovation, in order to achieve energy-saving, sustainable and efficient food processes. Digital added value is achieved through our paperless CHECK HACCP documentation, a traceable reusable system eatTAINABLE, as well as with our reliable CONNECT equipment.

We provide the operator with the right information automatically, so that food quality and HACCP can be ensured across the board, simply and safely. Mobile and energy-saving, transparent and digitally traceable in the standardised GN reusable system made of durable and food-safe stainless steel.

01 *Rieber* CONNECT

Storage: multipolar® CONNECT
Regeneration: K|POT® CONNECT
Program: P2
Duration: 35 min

02 Reusable

Origin: 'Alb' butchers
Located: Hoffmannstr. 44, RT
Contents: Maultaschen (a meat-filled dumpling in Swabian cuisine)
Delivered to: Regenbogen nursery

03 Rieber || Alinox

Proprietor: werkcafé
Type: GN thermoplates®eco
Size: 1/1 | 65 mm | 11 L
Material: SWISS|PLY

04 CHECK CLOUD

Temperature: 73°C
HACCP compliant
Hygiene status: easy to clean
For measuring temp: Bluetooth core temperature sensor

QR code on equipment:
Digitalising all products

“The key to the digital world for our hardware is the QR code and sensors that connect our products with the internet, thereby enhancing both food quality and organisation of processes.”

Max Maier, CEO CHECK CLOUD

more about us ...

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Made in Germany

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When opening on the computer, **simply click on the desired topic and jump directly there. Likewise with all QR codes.**

About Rieber

Our goal – to be the leader in technology for the professional catering market in terms of digital innovation – offering standardised system solutions that are networked and organised digitally, and thereby safe, sustainable, energy-saving and long-lasting. Made in Germany since 1925 – a family-run company.

We are an all-round systems provider for digital and sustainable system solutions in the catering sector, bringing together people, food and our catering systems to ensure the best quality and safety at all times. We pay particular attention to using limited resources, such as energy, water and time, in a responsible way. For maximum efficiency across the entire catering operation, whilst keeping operating costs as low as possible and for the benefit of the environment.

As soon as the production and consumption of food are separated in terms of time and location, Rieber offers mobile catering systems that comply with the Gastronorm kitchenware and container sizing standards commonly seen in the catering and professional food industry. The GN container operating system forms the physical network across the entire catering operation.

We have innovated this process by means of our mobile and energy-saving equipment, and via our CHECK CLOUD platform. The latter links and organises all food & kitchen information. The safe transportation of food and the ability to track GN reusable container systems, in particular, are part of Rieber's core business.

More details ...

Rieber
SPÜLTISCH

KEYENCE

Rieber CONNECT

Easy to operate even with untrained staff

Apart from digital safety, hygiene and organisation of food using the CHECK CLOUD platform, Rieber connects its core products with its own app & cockpit.

Starting with storage – the classic communal refrigerator becomes the digital fridge multipolar® CONNECT, which can quite easily be opened via the app – no need for a key.

As far as preparing and serving food are concerned, specific and adaptable programs can be created and retrieved which are geared perfectly to the food using the K|POT® CONNECT. This means that a wide variety of dishes, even Cook & Freeze meals, can be regenerated digitally, automatically and reliably. Other transport & food preparation products, including hybrid kitchen and regiostation, can be connected to the system and can be controlled digitally and flexibly.

Rieber CONNECT

Made in Germany

multipolar®
CONNECT

Ideal for special dishes & for people with food allergies – cool separately and safely.

Also available as a frozen version.

For 24/7 self-catering

K|POT®
CONNECT

H & DELICIOUS

The perfect CONNECT combi, the multipolar® & K|POT® CONNECT, as a sharing solution. Efficient cooling in separate compartments, resulting in successful regeneration. Food in the GN thermoplates® can be taken out directly and easily heated up or re-generated on the K|POT® CONNECT using the app.

Step 1:
Get a meal from multipolar® CONNECT using the app.

Step 2:
Set the thermoplates® to K|POT® CONNECT, select the recipe program and the required time using the app.

Step 3:
The food has regenerated and is ready to serve at the set time.

For top-quality food that is a success – guaranteed.

Simple to operate via the app, give the final perfect touch when setting up the program. You can use the cockpit to fine-tune your programs according to your meals & menus.

Simply write your own regenerating programs – for Cook & Chill or Cook & Freeze.

Rieber
CONNECT

Made in Germany

Reusable-System

For healthy and sustainable meals – the only reusable solution that is 100% food-safe

Our digitally organised reusable system, is based on food-safe stainless steel GN containers, the recognised industry standard, in a wide range of sizes and depths, for 'take-away' or delivery services, in single portions or larger volumes. It can easily be retrofitted universally for any application using a QR code label.

The perfect GN-standard reusable solution for the food service sector, butchers, bakers, food distributors or suppliers such as caterers and canteens.

Always know where your GN containers are!

GN system

Retrofittable QR code

Advantages of stainless steel

Top-quality stainless steel 18/10 rustproof | heat-resistant | food-safe | odourless | antibacterial | dishwasher-safe | hygienic | durable | 100% recyclable

- **Easy to retrofit QR code with a sticker**
- Dishwasher-safe and food-safe
- Temperature-resistant -40 °C to +180 °C
- **Order no. 94 01 01 32**

BENEFITS

- No deposit required, organisation is tracked digitally
- Savings regarding disposable waste are extra polated automatically
- Able to be universally retrofitted to existing or new containers
- No microplastics enter the food chain from packaging
- Stainless steel GN containers are absolutely food-safe and hygienic
- Standardised and stackable as GN-compliant
- For smaller units, simply scan using the app
- For larger units, use automated scan cameras and a robotic arm, if needed
- Central dashboard for overview of reusable containers
- Containers and thermoport® options can be flexibly combined in many ways, for single portions and multi-portion servings

Track your Plastic-Savings

eatTAINABLE

Made in Germany

Single portions

Small units (up to approx. 900 meals)
Food service sector, butchers, bakers, food distributors

eatTAINABLE

Scan via the smartphone app/customer card

QR code on the container is logged against a customer's QR code, recorded on the customer card, digitally in the wallet or in the app.

Multiple portions

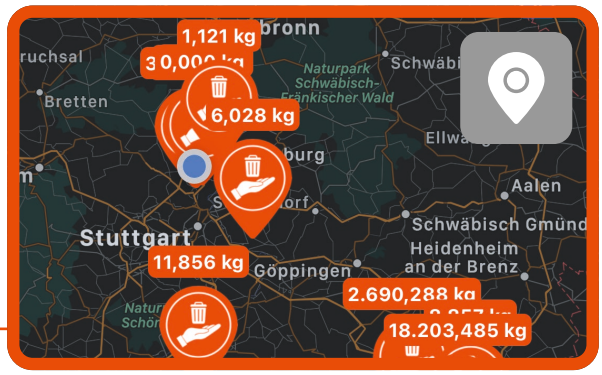
Large units (approx. 1000+ meals)
Caterers, canteens, hospitals, food suppliers

CHECK TRACE

Scan via an automatic scanning unit

Hardware options:
scan serving trolley, scan rack trolley, scan bridge

QR code on the container is logged against the QR code at the location, then transferred to a delivery note or issued from the merchandise management system



For single portions

New: Stainless Steel for your microwave

Order no. 85 02 27 44

For multiple portions

CHECK TRACE

GN reusable process

10

GN empties – QR code scan
GN container QR codes are automatically booked into the commercial kitchen again using a scanning unit

9

Return transport
Once the food has been consumed, transport units are collected from customer's premises and returned to the commercial kitchen

8

Food service – CHECK core temperature
Depending on the set-up, whether it is a served meal or buffet meal, digital HACCP core temperature measurement via CHECK CLOUD

7

Preparation for consumption
using Rieber's mobile cooking appliances according to the chosen process
· Cook & Chill
· Cook & Serve
· Cook & Freeze

11

Cleaning of containers
Professional, hygienic cleaning using a commercial flight-type dishwasher

6

Delivery
Transport containers (GN + thermoport®/rack trolley) are delivered to the customer's premises at the temperature prescribed for the food in question

Track your Plastic-Savings

Your GN-standard container is organised easily in the digital reusable system and can be retrofitted accordingly with the QR code sticker. This enables you to keep track of the whereabouts of your equipment, offers the best food transport & quality and lets you see how much you save in disposable packaging by using the reusable system.

Act in a sustainable way – for your customers, our environment and your company's CO2 footprint. Whether you are a caterer, canteen, restauranteur, butcher, baker, food distributor, food supplier or in the food sector – let us all eat(sus)TAINABLE.

START 1

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

2

Commercial kitchen – CHECK ambient temperature & core temperature
Food transport in a large container using a combi steamer/tilting container. All HACCP documentation avail-able digitally via the CHECK CLOUD (core temperature in production and ambient temperature in refrigerated warehouses)

3

Distribution – QR code scan
Filling of the GN containers & lid closure

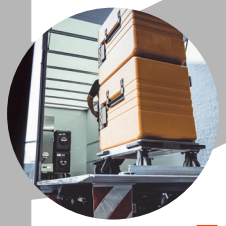
- ladling at the food distribution conveyor belt (scanning bridge)
- or using a rack trolley system (scan trolley)

Container QR codes are recorded on customer/delivery note

Our Reusable-reference

4

Picking
Loading of the GN containers
- in an insulated thermoport® (heated/refrigerated/neutral)
- or in a rack trolley



5

Transport – CHECK ambient temperature
Transport containers (GN + thermoport®/rack trolley) are transported safely, insulated, and the ambient temperature is recorded (HACCP) via CHECK CLOUD (HACCP)

Connected by CHECK CLOUD for digital HACCP documentation

CHECK CLOUD

SWISS|PLY

Achieve **energy savings up to 30%** with our SWISS|PLY multilayer material.

Your entire process – **a thermoplates®eco**

01
Storage / Cooling

02
Prepare

reusable –
digitally traceable with our QR code

Regenerating
04

Transport / Reusable
03

Made in Germany

thermoplates®eco

Rieber
PATENTED
EP 1 833 341

More details ...

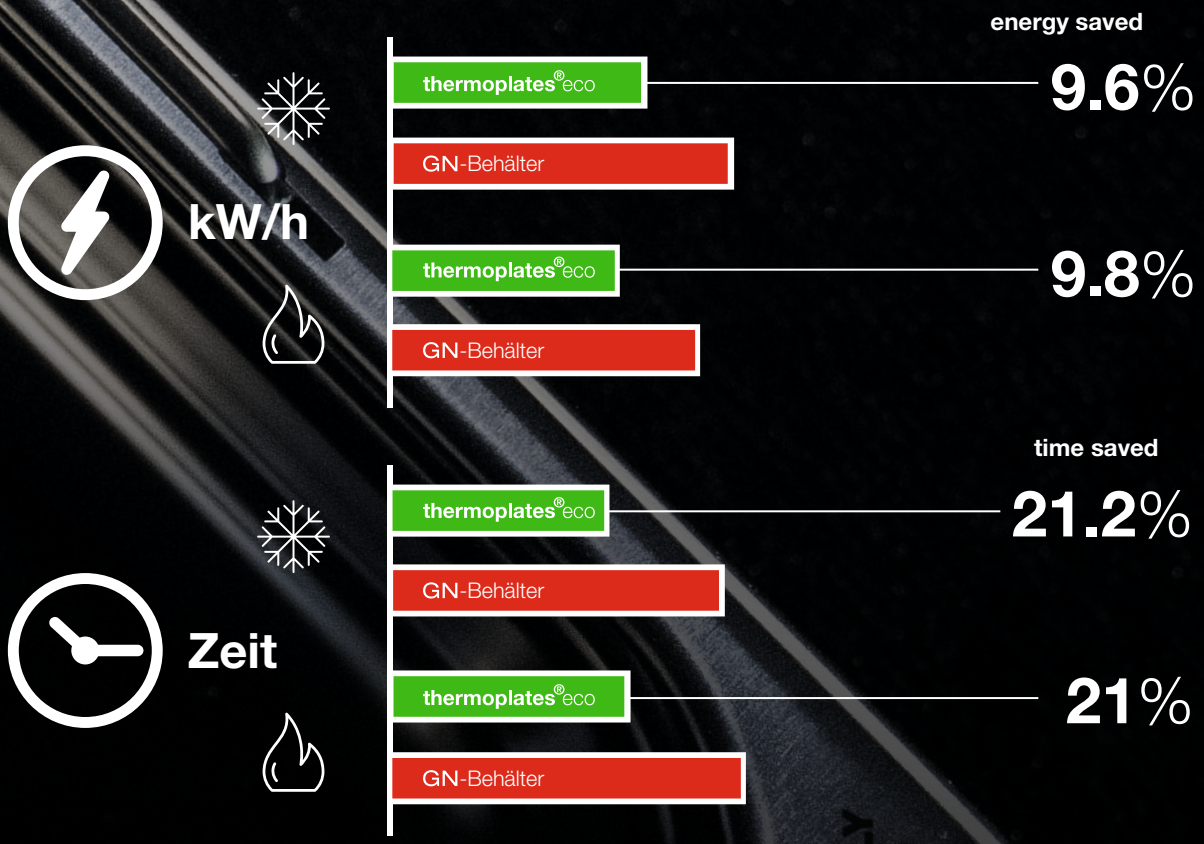
Our new thermoplates®eco is not simply a GN container, it is your energy-saving GN cooking pan.

To help the environment, we have made climate change a priority in every commercial kitchen. After all, even the best innovation is making the current situation better – i.e. our GN standard.

With our new thermoplates®eco, you will be saving energy on a daily basis – up to 30% energy (kWh) across the entire operation, meaning you can prepare, chill and regenerate food quicker & more efficiently, whilst also reducing your CO2 footprint.

Another benefit – you will not have to replace your kitchen, processes or even devices to achieve this result. You simply replace your normal stainless steel GN containers with a new thermoplates®eco cooking pan made of energy-saving SWISS|PLY multilayer material.

Let us compare: 1. Cooling down to 3°C & 2. Regenerating to 72°C
(Mashed potato in GN 1/1 100 mm)



The difference

STAINLESS STEEL – normal GN container

SWISS|PLY – thermoplates®eco

Made in Germany

CHECK CLOUD

Say good bye to the HACCP paper mountain

HACCP lists stored chaotically in ring binders for up to four years are a thing of the past, they are clearly visible and can be accessed digitally at any time. All measuring points and documentation, as well as alarms, are now available centrally via a web interface. Organise your operations from anywhere and always have all your data relevant to the processes to hand.

Efficient energy management – is your fridge always 3°C too cold?

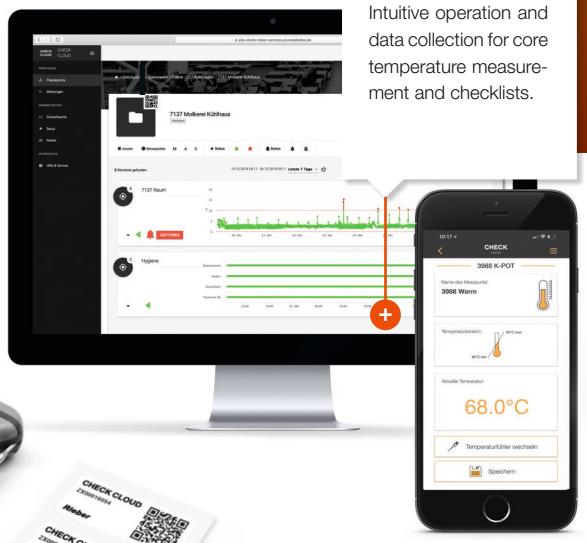
Request the CHECK HACCP and uncover further potential savings.

More details ...

CHECK CLOUD

CHECK cockpit
Central web-based data retrieval, configuration and administration (temperature HACCP report, hygiene report, quality index, user and computer management, export, system configuration, definition of task intervals).

CHECK app
Intuitive operation and data collection for core temperature measurement and checklists.



Mobile CHECK
Manual temperature measurement with a Bluetooth-enabled core temperature sensor and CHECK app. Simple hygiene and service management using flexibly and individually adjustable checklists and additional image and text functions via the CHECK app.

Order no. 94 01 01 05

QR code
Unique CHECK point identification using a certified food-safe label.

Order no. 94 01 01 32

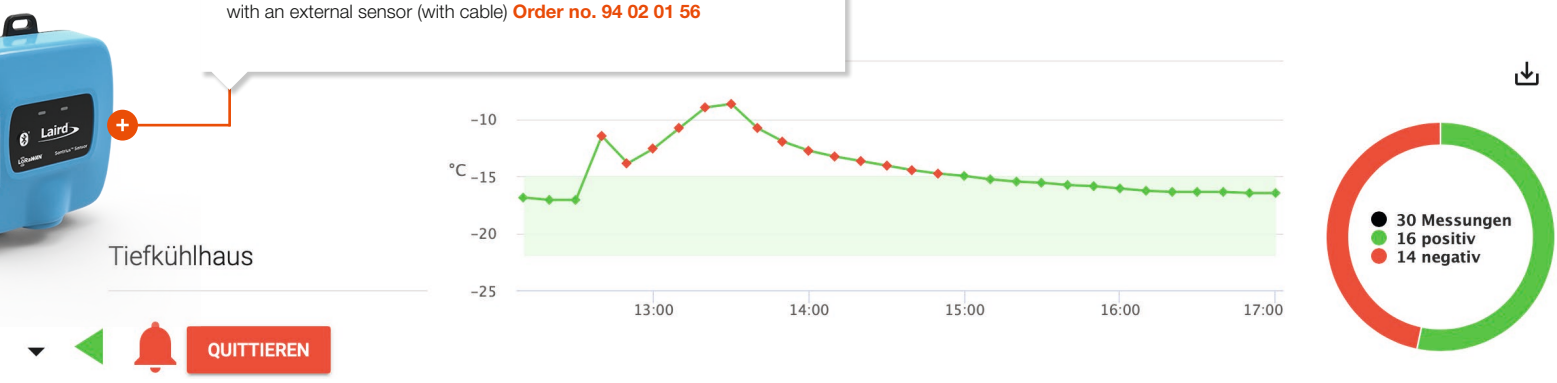
Auto CHECK
Automatic room temperature recordings using sensors for both stationary and mobile units.

Order no. 94 02 01 38

Mobile CHECK
Can also be used universally outside HAACP for a wide variety of monitoring purposes (maintenance, facility management, cleaning, production, plant maintenance).

100%-certified food safety – and less effort required, too.

Auto CHECK
with an internal sensor (see image) **Order no. 94 02 01 48**
with an external sensor (with cable) **Order no. 94 02 01 56**



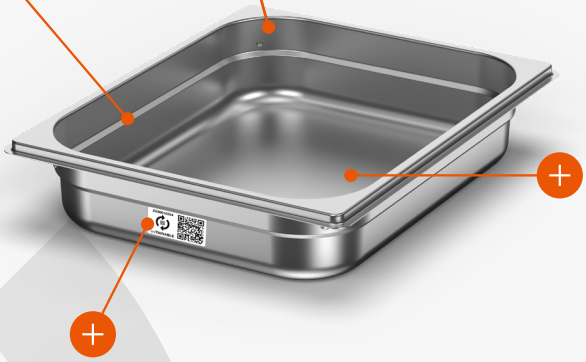
OUR AWARDS

Made in Germany

Gastronorm container system
Rieber advantages

High and well-defined stacking shoulder for perfect and deep stacking; space-saving storage; more security against tipping and optimum air circulation thanks to the special corner design.

Practical filling height to the stacking shoulder, so that the lid can be closed safely for transport, without it touching the sauce or food in the container. With well-designed corner & base radii for even more capacity.



Made in Germany

BENEFITS OF STAINLESS STEEL

Top-quality stainless steel 18/10
rustproof | heat-resistant
food-safe | odourless
antibacterial |
dishwasher-safe
hygienic | durable
100% recyclable

Rieber PATENT-PENDING Nr. 16 191 866.7

Retrofittable QR code sticker, for digital, reusable organisation of GN containers with eatTAINABLE.

- Cooking lid | cooking
- vaculid® | storage
- Watertight press-in lid | transport
- Perforated containers | preparation & cooking

EFFECTIVE COOKING RESULT

The even perforations, including in the corner radii, as well as the optimal size and number of holes, achieves an effective cooking result (for perforated container variants, not for inserting).

LID HIGHLIGHTS

Most diverse & innovative range of lids – with our No. 1, the watertight press-in lid, there is no risk that food or sauce will slosh about during transport – guaranteed.

LID SYSTEM & COMPATIBILITY

We have the right lid for every stage of the process, whether for storage, transport, cooking or serving. Simply swap the lids around – can be used on different GN containers/materials.

PATENT-PENDING

GNONE® – THE UNSTACKING REVOLUTION

The stacking lugs that protrude on all 4 corners prevent containers from sticking together, making it easy to unstack them. For increased handling efficiency, either manually or automatically. Also for enhanced air circulation when containers are stacked.

COOKING VIA HEAT CONDUCTION

Standard stainless steel GN containers for efficient cooking through heat conduction (on ceramic/induction hobs) by means of the integrated heat-conductive SWISS|PLY multilayer base.

VERSATILE & VARIABLE

The 1/1 basic size of the GN system fits all Rieber products. This means that further subdivisions or containers that are twice the size of the basic one, including GN 2/1, 2/3, 1/2, 1/3, 1/4, 2/8, 2/4, 1/6 and 1/9, will fit too.

STURDY & STABLE CONSTRUCTION

With the closest fitting corner & base radii on the market for maximum shape retention, especially in ovens/combi steamers, plus a higher capacity. The intermediate annealing from a depth of 100 mm also increases stability.

PRACTICAL & EFFICIENT HANDLES

Sturdy, secure and efficient handle designs, including drop handles, make it easy to position, place, take out and carry the containers. Or for stacking folding handles for the easy placement of perforated GN containers in closed GN containers.

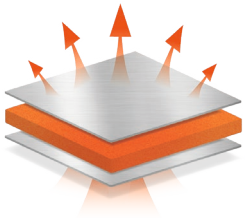
TIDY ORGANISATION

Universal operating system with efficient organisation saves up to 30% space compared with round containers or pots.

Rieber

thermoplates®
GN cooking pan
Rieber advantages

SWISS | PLY® material



Uniform conductivity of the aluminium core, right up to the edge, perfectly tempered everywhere, even with a selective energy supply.

Use for the entire catering process, without the need to swap the container – stick to GN containers for increased handling efficiency.

Multilayer material with an aluminium core, sandwiched between stainless steel layers, combines the benefit of hygienic stainless steel with the thermal advantages of aluminium.

SWISS | PLY® material

- Cooking lid | cooking
- Buffet lid | serving
- vaculid® lid | storage
- Watertight press-in lid | transport
- Perforated containers | preparation & cooking

LID SYSTEM & COMPATIBILITY

There is a right lid for each step in the process – simply swap them, depending on whether the lid is for storage, transport, cooking or serving. Numerous options from the standard GN lid range – multi-purpose.

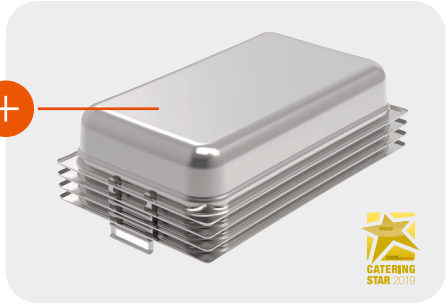
SQUARE CORNERS

Like conventional GN containers, the thermoplates® with square corners are perfect for hanging in all serving elements or in mobile serving systems – without letting the cold or heat escape through the corners.

ROUNDED CORNERS

thermoplates® C, catering version with rounded corners, provide a perfect & stylish solution for buffets, geared towards our mobile serving station K|POT®. Can now be managed digitally using our Rieber CONNECT app.

PATENTED
EP 1 833 341



STACKING FUNCTION

Version available with premium stacking shoulder for optimum handling, meaning that the thermoplates® can easily be stacked and unstacked, thereby saving space. With conical shape for optimum air circulation.

POTENTIAL SAVINGS COOK & CHILL

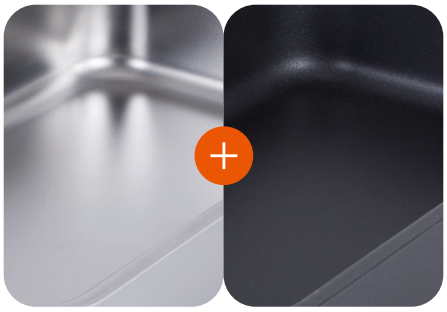
The stackable thermoplates® guarantees huge potential savings during the Cook & Chill process – more output quantity in the same time period and enormous potential for savings at each step in the process (up to 30% more capacity when chilling and savings of up to 60% in time when heating).

EASY TO CARRY WITH HANDLES

Available with sturdy, fixed handles, meaning there are no problems when inserting, taking out, carrying and placing in the serving station.

TEPPANYAKI EFFICIENT GRILLING

Mobile grill plate made of SWISS-PLY material for excellent grilling results on an induction/ceramic hob, plus maximum flexibility in possible uses. The teppanyaki plate can be replaced in seconds and is dishwasher-safe.



DIFFERENT TYPES OF SURFACES

Features either a top-quality non-stick coating (PFO- and PFOA-free) or durable and scratchproof nano treatment of the surface, depending on the intended use*.

*The tough nano non-stick surface for electric, ceramic, induction and gas hobs as well as for combi steamers/ovens. Non-stick coating is not compatible with gas hobs.

ENERGY SAVINGS

Up to 10 x greater conductivity (cold/hot) compared to normal stainless steel, thanks to the aluminium core, for significant energy savings and efficient cooking.

Rieber

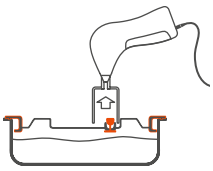
vaculid® GN reusable system

Vacuum sealing sustainably without the need for bags

YOUR BENEFITS

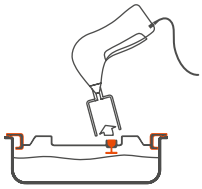
- **HIGHER QUALITY & LESS WASTE |** The food contained in the stainless steel GN containers or GN thermoplates® cooking pans can be stored and kept for much longer directly in the GN system.
- **HEALTHY & SUSTAINABLE |** Furthermore, other cooking methods, such as sous-vide (LTLT) cooking, can be carried out without the risk of microplastics entering the food.
- **SAVE TIME & ENERGY |** Cooked perfectly, saving energy at the same time, as the thermoplates® GN pans feature the SWISS|PLY multilayer material that distributes energy evenly to all corners and rims, conducting heat or coldness 10x faster than conventional stainless steel.
- **OPTIMUM PROCESS EFFICIENCY & UTILISATION |** Optimum and time-saving production process, as the production can be done flexibly in advance, meaning that staff scheduling can be planned more efficiently.

VACUUM SEALING IN 5 STEPS

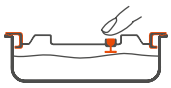


Place vacu**lid**® on the container, put pump attachment onto the valve.

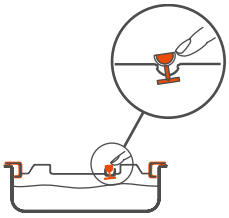
Activate the pump; a vacuum is created in the container - sealing it.



Remove the pump, the vacu**lid**® plug maintains the vacuum.



Press the plug slightly.



To take off the lid, simply flick the vacu**lid**® plug.

PROTECTING FOOD – vaculid®

To slowdown the natural deterioration of food, to keep food quality at its best for as long as possible, to prevent cross-contamination of smells and taste and to transport food safely, you need a lid that guarantees this.
The vaculid® from Rieber guarantees the above. Thanks to the airtight seal, it ensures that food stays fresher for longer, there is no cross-contamination, safe transportation, low-temperature cooking – in short, food is preserved.

Overview of vaculid® lids for Gastronorm containers and thermoplates®

	thermoplates® thermoplates® C coated/non-coated			Gastronorm containers		
Depth/size	**1/2**	**1/3**	**1/6**	**1/2**	**1/3**	**1/6**
150	–	–	–	x **Material thickness 1 mm)**	–	–
100	x	x	x	x	x	x
65	x	x	x	x	x	x
40	–	–	–	–	–	–

Sustainable traceability

Easy to retrofit QR code with a sticker for all GN containers. Provides sustainable and digital organisation via the **eatTAINABLE reusable system,** thereby tracking GN containers to the respective customer and facility. Heavy-duty and versatile for use in commercial kitchens because the lids are dishwasher-safe, temperature-resistant from -40 °C to +180 °C and meet accepted food safety standards.

QR code stickers
Order no. 94 01 01 32

vaculid®

Suitable for vacuum chamber pumps, hand & hose pumps!

Low temperature cooking **without the need for disposable plastic bags**

thermoport® light plastic
The benefits of Rieber.

Sturdy & lightweight plastic containers made of polypropylene, physiologically non-toxic, non-porous and glossy plastic skin

20% recycled materials are used in the manufacturing of our plastic thermoport® models.

Serial QR code with stored service videos

Easily detachable doors

Replaceable card for labelling purposes

Removable heater, digitally controlled, precise temperature settings
Controls are protected by raised edge on the housing

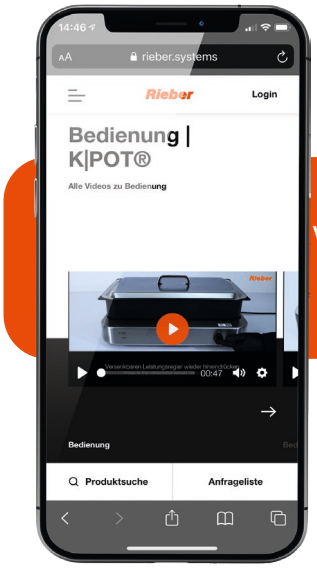
Steam slider for regulating humidity

Sturdy & foldaway plastic handles on both sides

Interchangeable stacking/floor protection rails

Sturdy plastic door latch that can be operated with one hand

Separate power connection for additional heating



SERVICE PAGE

'HOW TO USE' VIDEO CHANNEL, CLEAN | SPARE PARTS

SUPPORT LEDGES & HYGIENIC INTERIOR

Tightly welded interior with specially made support ledges (prevents GN containers from tipping as they are taken out), no dirt traps & absolutely hygienic.

EASILY DETACHABLE DOORS

The different door types (heated/unheated) can be changed at will thanks to the pivot hinge.

CLEANING |

The heating or cooling elements can be easily removed; dishwasher-safe (up to +90 °C). For easy and hygienic cleaning.

SERVING & CHECK CORE TEMPERATURE MEASUREMENT

Food can be served directly from the portable top loader models. Manual temperature measurement using a Bluetooth-enabled core temperature sensor.

CHECK ROOM TEMPERATURE SENSOR

Automatically transmitting CHECK room temperature sensor on the inside of the door (front loader) / in the lid (top loader) for real-time recording, easy to retrofit.

STACKING CORNERS

Sturdy and replaceable stacking corners on the top, anti-slip stacking of further stainless steel & plastic thermoport® models.

MIX & MATCH

Simply mix & match the stainless steel & plastic thermoport® models, then stack them – completely flexible and mobile transport system.

HYGIENIC CHILLING

The lightweight and powerful cooling element is located at the back of our statically cooled thermoport®. Quick & easy to remove, so that the container is then dishwasher-safe (without the cooling element).

DOUBLE-WALLED INSULATION

The double-walled insulation retains the programmed temperature reliably over long periods of transport, even when the thermoport® is fully loaded. The inner and outer containers are tightly welded and insulated using CFC-free PU foam.

Rieber

thermoport® premium stainless steel
The benefits of Rieber.

Serial QR code / stored service videos

Steam slider for regulating humidity

Removable, precise & digitally controllable heating

Spiral cable 1.5 m (length)

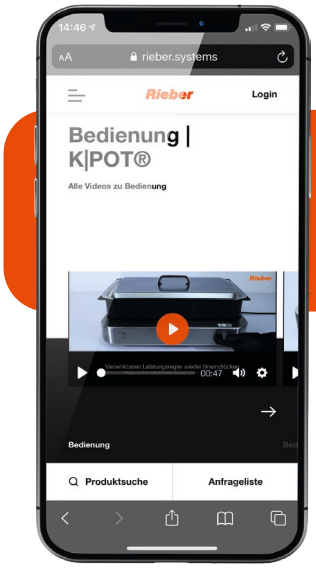
Ergonomic and sturdy handle

Robust door latch for easy one-handed operation

STAINLESS STEEL BENEFITS

Top-quality stainless steel 18/10
rustproof | heat-resistant
food-safe | odourless
antibacterial |
dishwasher-safe
hygienic | durable
100% recyclable

Made in Germany



SERVICE PAGE

VIDEO 'HOW TO USE' CHANNEL, CLEAN | SPARE PARTS

SUPPORT LEDGES & HYGIENIC INTERIOR

Tightly welded interior with specially made deep-drawn support ledges (prevents GN containers from tipping as they are taken out), H3 hygiene-compliant, no dirt traps & absolutely hygienic.

EASILY DETACHABLE DOORS & EASY TO CLEAN

The different door types (heated/unheated) can be changed at will thanks to the pivot hinge. The removable heating element means that the interior can be cleaned thoroughly.

DOOR SEALS

The all-round & food-safe door seal can easily be removed to allow for complete and thorough cleaning.

SERVING & CHECK CORE TEMPERATURE MEASUREMENT

The thermoport® top loader & front loader models featuring the serving option can be used directly to serve in the GN system. Manual temperature measurement using a Bluetooth-enabled core temperature sensor.

CHECK ROOM TEMPERATURE SENSOR

The CHECK room temperature sensor attached to the exterior of the door automatically sends information and documents in real-time (retrofittable).

STACKING

Lid features high-quality stacking indentation for non-slip stacking of further stainless steel & plastic thermoport® models.

MIX & MATCH

Simply mix & match the stainless steel & plastic thermoport® models, then stack them – completely flexible and mobile transport system.

HYGIENIC CHILLING

Our statically cooled thermoport® models have cooling meander circuits in the side walls, meaning that they are fully hygienic, as no germs can build up on the inside.

CORNER GUARDS & CASTORS

Corner guards on all four sides for protection against knocks as well as tough, lockable castors.

Rieber

Gastronorm-Container

Program Overview

PATENT-PENDING

SWISS | | PLY

thermoplates®eco SWISS | PLY - without handles

The stackable & patented cooking container in GN size made of conductive SWISS-PLY multilayer material - for energy-saving preparation (up to 20% kWh savings), through very fast & even heat/cold distribution. Can also be used with direct contact heat (gas, ceramic, induction, electric) for universal cooking. Throughout the process in and on all kitchen appliances, without spilling over when preparing, chilling, regenerating, keeping warm. With robust & scratch-resistant nano surface for adherence and high-quality stacking shoulder for easy unstacking.

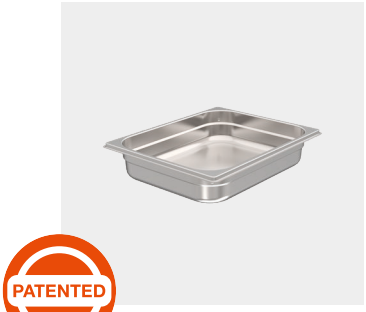
Save up to 30 % energy, time & costs, due to the eco multilayer material - compared to GN containers made of pure stainless steel

SWISS | | PLY

thermoplates®eco SWISS | PLY - with drop handle

The stackable & patented cooking container in GN size made of conductive SWISS-PLY multilayer material - for energy-saving preparation (up to 20% kWh savings), through very fast & even heat/cold distribution. Can also be used with direct contact heat (gas, ceramic, induction, electric) for universal cooking. Throughout the process in and on all kitchen appliances, without spilling over when preparing, chilling, regenerating, keeping warm. With robust & scratch-resistant nano surface for adherence and high-quality stacking shoulder for easy unstacking.

Save up to 30 % energy, time & costs, due to the eco multilayer material - compared to GN containers made of pure stainless steel



PATENTED

Stainless steel GN container without handles

Absolutely hygienic, food safe, odorless, antibacterial, stainless, dishwasher safe, heat, cold & acid resistant. Tight corner radii for stability & volume, high quality stacking shoulder (from 55mm) for optimal air circulation, GNONE® models with 4 corner stacking lugs for easy unstacking (1/1, 2/3, 1/2 from 55-200mm & 1/3 from 65-200mm).

GNONE® unique Rieber innovation - for a smooth unstacking process without wedging, also possible automatically, due to our special stacking noses

PATENTED

Stainless steel GN container with retractable handles

Optimal portability, hygienic, food safe, odorless, antibacterial, stainless, dishwasher safe, heat, cold & acid resistant. Tight corner radii for stability & volume, high quality stacking shoulder (from 55mm) for optimal air circulation, GNONE® models with 4 corner stacking lugs for easy unstacking (1/1, 1/2 from 55-200mm & 2/3, 1/3 from 65-200mm).

The universal classic for every use - handy & efficient, thanks to the retractable drop handles for easy insertion, insertion, extraction and carrying

Container tracking - Digital returnable system

Our special QR codes, easy to retrofit on all GN containers, for digital tracking & organisation via our reusable system. Robustly usable in commercial kitchens, as dishwasher-safe, food-certified & temperature-resistant.

The reusable QR codes also track their one-way savings | Order no. 94010132

Stainless steel GN container for vacuuming

Without handles in use with vacuum GN lid, for longer food shelf life without disposable bags. Absolutely hygienic, food safe, odorless, antibacterial, stainless, dishwasher safe, heat, cold & acid resistant. Tight corner radii for stability & volume, high quality stacking shoulder (from 55mm) for optimal stackability & air circulation.

Vacuuming without disposable plastic bags, sustainable directly in the food-safe GN container - applicable with all vacuum pumps (hand/chamber/hose pump)

SWISS|PLY

GN container with multilayer bottom

For transporting, cooking, frying and serving. The SWISS|PLY multilayer base turns the conventional GN container into an energy-efficient cooking pot. Suitable for direct contact heat (Ceran/Induction). Transport temperature of the container in the plastic thermoport® max. +85 °C. Available with drop handles.

Efficient & energy-saving use thanks to the conductive SWISS-PLY multilayer base - on all ceramic/induction hobs with direct contact heat

Polycarbonate GN container made of transparent plastic

The transparent polycarbonate container, without handles - for storing or presenting cold foods, such as salad, vegetables, fruit, dessert or cheese, as well as for preparation in the kitchen. Recommended cleaning only with suitable means. Hygienically sealable in use with matching polycarbonate lids & other GN lids.

Visually appealing storage, preparation & presentation of cold foods such as salads, vegetables, fruit or dry foods

Stainless steel GN container perforated not for insertion

Perforated stainless steel container not for insertion - optimal for rinsing, washing, pouring or draining food. Absolutely hygienic, food-safe, odorless, antibacterial, stainless, dishwasher-safe, as well as enormously heat-, cold- and acid-resistant and thus universally applicable.

Ideal for rinsing, washing, pouring off, draining food or dishes and the like - universally applicable, as well as enormously heat, cold and acid resistant

Gastronorm-Container

Program Overview

PATENT-PENDING

Stainless steel GN container perforated for insertion - without handles

Perforated design for insertion into closed GN containers - ideal for cooking, steaming & blanching vegetables or for draining. The perforation allows for shortened cooking time, as well as faster cooling, dishwasher safe.

Our continuous perforation also in the corner radii shortens their cooking & cooling time - ideal for cooking, steaming & blanching vegetables & food or for draining

Stainless steel GN container perforated for insertion - with stacking folding handles

Perforated & with stacking folding handle, for easy insertion into closed GN containers, ideal for cooking, steaming & blanching vegetables & for draining, with perforation for shortened cooking time & faster cooling. Absolutely hygienic, food safe, odorless, antibacterial, stainless, dishwasher safe, as well as enormously heat, cold and acid resistant.

Our continuous perforation also in the corner radii shortens their cooking & cooling time - ideal for cooking, steaming & blanching vegetables & food or for draining

GN-microwave

GN tray made of stainless steel with which food/side dishes can be heated quickly in a standard microwave oven. Optimum size for individual portioning in GN size 1/6, filling volume 0.9 L. Hygienic, food-safe, odourless, antibacterial, close corner radii for more stability & volume, high-quality stacking shoulder for perfect stackability & air circulation.

Our innovation - reusable stainless steel box for quick heating of food in the standard microwave - for single portioning (0.9 L)

GN side dishes

Different food tray variants for single portioning in GN standard format, practical and efficient. Made of high-quality stainless steel - rustproof, heat-resistant, food-safe, odourless, antibacterial, dishwasher-safe, hygienic, very durable and 100% recyclable. Depending on the type of food, in 3-piece / 1-piece version. From 0.3 to 1.4 litres filling volume for side dishes & main meals, can be closed absolutely safe for transport with matching waterproof or vacuumable lids.

Flexibly combinable GN food tray system from 0.3 to 1.4 L for single-portion side dishes & main meals - in 3-section / 1-section design

Container tracking - Digital returnable system

Our special QR codes, easy to retrofit on all GN containers, for digital tracking & organisation via our reusable system. Robustly usable in commercial kitchens, as dishwasher-safe, food-certified & temperature-resistant.

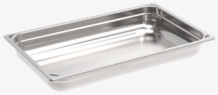
The reusable QR codes also track their one-way savings | Order no. 94010132

GN lid for side dishes

Versatile GN lid system with high-quality sealing lips, for absolutely reliable transport without leakage and to protect the food for perfect hygiene, quality and durability. Compatible and interchangeable applicable on all matching GN containers. The number one in transport the waterproof plug-in lid also heat-resistant up to 180 °C or the practical, coloured or transparent dome lid versions with or without manual vacuum function perfect for togo (up to +95 °C).

Functional GN lid system, compatible change on the matching GN sizes. Our No. 1 in transport the waterproof plug-in lid, heat-resistant up to 180 °C

thermoplates®eco
SWISS | PLY - without handles



The stackable & patented cooking container in GN size made of conductive SWISS-PLY multilayer material - for energy-saving preparation (up to 20% kWh savings), through very fast & even heat/cold distribution. Can also be used with direct contact heat (gas, ceramic, induction, electric) for universal cooking. Throughout the process in and on all kitchen appliances, without spilling over when preparing, chilling, regenerating, keeping warm. With robust & scratch-resistant nano surface for adherence and high-quality stacking shoulder for easy unstacking.

More info

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/1	100	10,0	84010869
	65	6,0	84010868

325 x 530 mm

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/2	100	5,0	84010864
	65	3,0	84010849

325 x 530 mm

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

thermoplates®eco
SWISS | PLY - with drop handle

The stackable & patented cooking container in GN size made of conductive SWISS-PLY multilayer material - for energy-saving preparation (up to 20% kWh savings), through very fast & even heat/cold distribution. Can also be used with direct contact heat (gas, ceramic, induction, electric) for universal cooking. Throughout the process in and on all kitchen appliances, without spilling over when preparing, chilling, regenerating, keeping warm. With robust & scratch-resistant nano surface for adherence and high-quality stacking shoulder for easy unstacking.

More info

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/1 325 x 530 mm	100 65	10,0 6,0	84010819 84010818

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/2 325 x 530 mm	100 65	5,0 3,0	84010877 84010876

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

Stainless steel GN container without handles

Absolutely hygienic, food safe, odorless, antibacterial, stainless, dishwasher safe, heat, cold & acid resistant. Tight corner radii for stability & volume, high quality stacking shoulder (from 55mm) for optimal air circulation, GNONE® models with 4 corner stacking lugs for easy unstacking (1/1, 2/3, 1/2 from 55-200mm & 1/3 from 65-200mm).

More info

GN-Norm	Depth mm	Capacity L	Order no.
GN 2/1	200	55,0	84010101
	150	41,0	84010102
	100	27,0	84010103
	65	17,0	84010104
	40	10,0	84010105
	20	-	84010106

650 x 530 mm

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/1	200	26,0	84010107
	150	18,4	84010108
	100	11,7	84010109
	65	7,0	84010110
	55	5,6	84010159
	40	3,4	84010111
	20	-	84010112

325 x 530 mm

GN-Norm	Depth mm	Capacity L	Order no.
GN 2/3	200	15,3	84010113
	150	11,8	84010114
	100	7,4	84010115
	65	4,3	84010116
	55	3,2	84010197
	40	2,4	84010117
	20	-	84010118

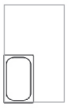
325 x 352 mm

Made in Germany

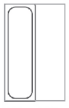
Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/2 325 x 265 mm	200	10,9	84010119
	150	8,4	84010120
	100	5,3	84010121
	65	3,3	84010122
	55	2,6	84010160
	40	1,7	84010123
	20	-	84010124

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/3 325 x 176 mm	200	6,6	84010125
	150	4,9	84010126
	100	3,3	84010127
	65	2,0	84010128
	40	1,0	84010129
	20	-	84010130

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/4  162 x 265 mm	200	5,0	84010131
	150	3,6	84010132
	100	2,3	84010133
	65	1,5	84010134
	20	-	84010135

GN-Norm	Depth mm	Capacity L	Order no.
GN 2/8 325 x 131 mm	200	5,6	84010163
	150	3,9	84010136
	100	2,6	84010137
	65	1,3	84010138
	20	-	84010139

GN-Norm	Depth mm	Capacity L	Order no.
GN 2/4  162 x 530 mm	150	8,4	84010158
	100	5,3	84010157
	65	3,3	84010156
	40	1,7	84010155
	20	-	84010154

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/6 162 x 176 mm	200	2,8	84010140
	150	2,1	84010141
	100	1,4	84010142
	65	0,9	84010143

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/9 108 x 176 mm	100	0,7	84010144
	65	0,5	84010145

Made in Germany

Stainless steel GN container with retractable handles

Optimal portability, hygienic, food safe, odorless, antibacterial, stainless, dishwasher safe, heat, cold & acid resistant. Tight corner radii for stability & volume, high quality stacking shoulder (from 55mm) for optimal air circulation, GNONE® models with 4 corner stacking lugs for easy unstacking (1/1, 1/2 from 55-200mm & 2/3, 1/3 from 65-200mm).

More info

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/1	200	26,0	84010201
	150	18,4	84010202
	100	11,7	84010203
	65	7,0	84010204
	55	5,6	84010259

325 x 530 mm

GN-Norm	Depth mm	Capacity L	Order no.
GN 2/3	200	15,3	84010205
	150	11,8	84010206
	100	7,4	84010207
	65	4,3	84010208

325 x 352 mm

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/2	200	10,9	84010209
	150	8,4	84010210
	100	5,3	84010211
	65	3,3	84010212
	55	2,6	84010260

325 x 265 mm

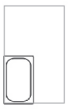
GN-Norm	Depth mm	Capacity L	Order no.
GN 1/3	200	6,6	84010213
	150	4,9	84010214
	100	3,3	84010215
	65	2,0	84010216

325 x 176 mm

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/4	200	5,0	84010217
	150	3,6	84010218
	100	2,3	84010219
	65	1,5	84010220

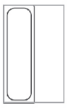


162 x 265 mm

GN-Norm	Depth mm	Capacity L	Order no.
GN 2/8	200	5,6	84010242
	150	3,9	84010221
	100	2,6	84010222
	65	1,3	84010223

325 x 131 mm

GN-Norm	Depth mm	Capacity L	Order no.
GN 2/4	150	8,4	84010240
	100	5,3	84010239
	65	3,3	84010238
	40	1,7	84010237



162 x 530 mm

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/6	200	2,8	84010224
	150	2,1	84010225
	100	1,4	84010226
	65	0,9	84010227

162 x 176 mm

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/9	100	1,0	84010228
	65	1,0	84010229

108 x 176 mm

Made in Germany

Stainless steel GN container for vacuuming

Without handles in use with vacuum GN lid, for longer food shelf life without disposable bags. Absolutely hygienic, food safe, odorless, antibacterial, stainless, dishwasher safe, heat, cold & acid resistant. Tight corner radii for stability & volume, high quality stacking shoulder (from 55mm) for optimal stackability & air circulation.

More info

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/2 325 x 265 mm	150 100 65	8,4 5,3 3,3	84010199 84010198 84010195

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/3 325 x 176 mm	100 65	3,3 2,0	84010127 84010183

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/6 162 x 176 mm	100 65	1,4 0,9	84010142 84010143

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

GN container with multilayer bottom

For transporting, cooking, frying and serving. The SWISS|PLY multilayer base turns the conventional GN container into an energy-efficient cooking pot. Suitable for direct contact heat (Ceran/Induction). Transport temperature of the container in the plastic thermoport® max. +85 °C. Available with drop handles.

More info

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/1 325 x 530 mm	200	26,0	99030212
	150	18,4	99030219
	100	11,7	99030220

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

Polycarbonate GN container made of transparent plastic

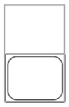
The transparent polycarbonate container, without handles - for storing or presenting cold foods, such as salad, vegetables, fruit, dessert or cheese, as well as for preparation in the kitchen. Recommended cleaning only with suitable means. Hygienically sealable in use with matching polycarbonate lids & other GN lids.

More info

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/1	200	21,0	84210101
	150	17,0	84210102
	100	10,0	84210103
	65	5,0	84210104

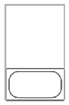
325 x 530 mm

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/2	200	10,0	84210109
	150	8,0	84210110
	100	5,0	84210111
	65	3,0	84210112



325 x 265 mm

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/3	200	6,0	84210105
	150	5,0	84210106
	100	3,0	84210107
	65	2,0	84210108



325 x 176 mm

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/4	150	3,0	84210113
	100	2,0	84210114
	65	1,0	84210115

162 x 265 mm

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

GN-Norm	Depth mm	Capacity L	Order no.
GN 2/8	150	4,0	84210123
	100	2,0	84210122

325 x 131 mm

GN-Norm	Depth mm	Capacity L	Order no.
GN 2/4	150	7,0	84210119
	100	5,0	84210120
	65	3,0	84210121

162 x 530 mm

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/6	150	2,0	84210116
	100	1,0	84210117
	65	1,0	84210118

162 x 176 mm

Made in Germany

Stainless steel GN container perforated not for insertion

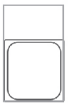
Perforated stainless steel container not for insertion - optimal for rinsing, washing, pouring or draining food. Absolutely hygienic, food-safe, odorless, antibacterial, stainless, dishwasher-safe, as well as enormously heat-, cold- and acid-resistant and thus universally applicable.

More info

GN-Norm	Depth mm	Capacity L	Order no.
GN 2/1	200	55,0	84020101
	150	41,0	84020102
	100	27,0	84020103
	65	17,0	84020104
	40	10,0	84020140
	20	-	84020137

650 x 530 mm

GN-Norm	Depth mm	Capacity L	Order no.
GN 2/3	200	15,3	84020109
	150	11,8	84020110
	100	7,4	84020111
	65	4,3	84020112
	40	2,4	84020113



325 x 352 mm

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/3	200	6,6	84020114
	150	4,9	84020115
	100	3,3	84020116
	65	2,0	84020117
	40	1,0	84020118
	20	-	84020139

325 x 176 mm

GN-Norm	Depth mm	Capacity L	Order no.
GN 2/8	65	1,3	84020150

325 x 131 mm

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

Stainless steel GN container perforated for insertion - without handles

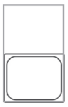
Perforated design for insertion into closed GN containers - ideal for cooking, steaming & blanching vegetables or for draining. The perforation allows for shortened cooking time, as well as faster cooling, dishwasher safe.

More info

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/1	190	26,0	84020105
	140	18,4	84020106
	90	11,7	84020107
	50	7,0	84020108
	20	-	84020136

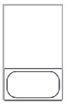
325 x 530 mm

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/2	190	10,9	84020119
	140	8,4	84020120
	90	5,3	84020121
	50	3,3	84020122



325 x 265 mm

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/3	90	6,6	84020127
	55	4,9	84020126



325 x 176 mm

Made in Germany

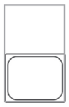
Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

Stainless steel GN container perforated for insertion - with stacking folding handles

Perforated & with stacking folding handle, for easy insertion into closed GN containers, ideal for cooking, steaming & blanching vegetables & for draining, with perforation for shortened cooking time & faster cooling. Absolutely hygienic, food safe, odorless, antibacterial, stainless, dishwasher safe, as well as enormously heat, cold and acid resistant.

More info

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/1 325 x 530 mm	190	26,0	84020205
	140	18,4	84020206
	90	11,7	84020207
	50	7,0	84020208

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/2  325 x 265 mm	190	10,9	84020209
	140	8,4	84020210
	90	5,3	84020211

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

GN-microwave

GN tray made of stainless steel with which food/side dishes can be heated quickly in a standard microwave oven. Optimum size for individual portioning in GN size 1/6, filling volume 0.9 L. Hygienic, food-safe, odourless, antibacterial, close corner radii for more stability & volume, high-quality stacking shoulder for perfect stackability & air circulation.

More info

GN side dish 1/6 60mm microwave

GN bowl made of stainless steel - for food / side dishes to be heated in a standard microwave in individual portions (0,9 L). Hygienic, food-safe, odorless, antibacterial, tight corner radii for more stability and volume, high-quality stacking shoulder for perfect stackability and air circulation.

Dimensions mm	Weight kg	Order no.
159,5 x 146 x 60	0,2	85022097

Set GN side dish 1/6 microwave+dome lid

GN bowl made of stainless steel including waterproof poly dome lid - for food / side dishes to be heated in a standard microwave in individual portions (0,9 L). Hygienic, food-safe, odorless, antibacterial, tight corner radii for more stability and volume, high-quality stacking shoulder for perfect stackability and air circulation.

Dimensions mm	Weight kg	Order no.
159,5 x 146 x 82	0,3	85022744

Set GN-dish cont.1/6 microwave+WD

GN tray made of stainless steel including waterproof plug-in lid - for food/supplements for heating in the commercial microwave in single portioning (0,9 L). Hygienic, food safe, odorless, antibacterial, tight corner radii for more stability & volume, high quality stacking shoulder for perfect stackability & air circulation.

Dimensions mm	Weight kg	Order no.
159,5 x 146 x 82	0,3	85022745

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

GN side dishes

Different food tray variants for single portioning in GN standard format, practical and efficient. Made of high-quality stainless steel - rustproof, heat-resistant, food-safe, odourless, antibacterial, dishwasher-safe, hygienic, very durable and 100% recyclable. Depending on the type of food, in 3-piece / 1-piece version. From 0.3 to 1.4 litres filling volume for side dishes & main meals, can be closed absolutely safe for transport with matching waterproof or vacuumable lids.

More info

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/9 108 x 176 mm	32	0,3	85022066

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/6 162 x 176 mm	91	1,4	85022009
	60	0,9	85022092
	48	0,7	85022035
	32	0,4	85022022

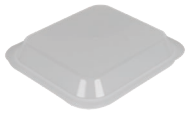
Made in Germany

GN lid for side dishes

Versatile GN lid system with high-quality sealing lips, for absolutely reliable transport without leakage and to protect the food for perfect hygiene, quality and durability. Compatible and interchangeable applicable on all matching GN containers. The number one in transport the waterproof plug-in lid also heat-resistant up to 180 °C or the practical, coloured or transparent dome lid versions with or without manual vacuum function perfect for togo (up to +95 °C).

More info

GN domed lid 1/6 - without seal transp.



Dimensions mm	Colour	Order no.
162 x 176	transparent	84200101

GN domed lid 1/6 - with seal

Dimensions mm	Colour	Order no.
162 x 176	black	84200162
162 x 176	transparent	84200129
162 x 176	orange	84200160
162 x 176	green	84200161

GN domed lid 1/9 - without seal

Dimensions mm	Colour	Order no.
108 x 176	orange	84200158
108 x 176	transparent	84200102

Made in Germany

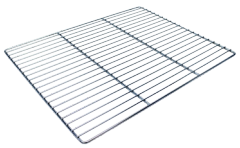
GN accessories

Practical additions to your GN container system - from universal slide-in trays, special cutlery and spice containers, matching shelves, robust grids to crosswise and lengthwise dividers so that smaller GN sizes can also be used.

More info

Stainless steel grid GN 2/1 530x650mm

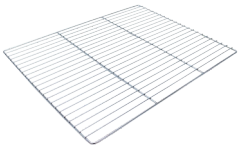
The GN grille - for insertion in cabinets / trolleys / compartments in a Gastronorm size made of stainless steel.



GN-Norm	Weight kg	Order no.
GN 2/1	2,1	84140101

Stainless steel grid GN 2/1 L - 530x650

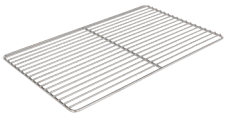
The GN grille in a lightweight design - for insertion in cabinets / trolleys / compartments in a Gastronorm size made of stainless steel.



GN-Norm	Weight kg	Order no.
GN 2/1	1,4	84140106

Stainless steel grid GN 1/1 325x530mm

The GN grille - for insertion in cabinets / trolleys / compartments in a Gastronorm size made of stainless steel.



GN-Norm	Weight kg	Order no.
GN 1/1	1,3	84140102

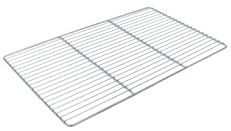
Stainless steel grid GN 2/3 352x325mm

The GN grille - for insertion in cabinets / trolleys / compartments in a Gastronorm size made of stainless steel.

GN-Norm	Weight kg	Order no.
GN 2/3	0,6	84140138

Stainless steel grid GN 1/1 L - 325x530

The GN grille in a lightweight design - for insertion in cabinets / trolleys / compartments in a Gastronorm size made of stainless steel.



GN-Norm	Weight kg	Order no.
GN 1/1	0,7	84140105

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1/1 False bottom slotted Polycarbonate

The perforated GN shelf insert made of polycarbonate - for insertion in closed GN containers made of polycarbonate.

GN-Norm	Weight kg	Order no.
GN 1/1	0,4	84220101

1/2 False bottom slotted Polycarbonate

The perforated GN shelf insert made of polycarbonate - for insertion in closed GN containers made of polycarbonate.

GN-Norm	Weight kg	Order no.
GN 1/2	0,2	84220102

1/3 False bottom slotted Polycarbonate

The perforated GN shelf insert made of polycarbonate - for insertion in closed GN containers made of polycarbonate.

GN-Norm	Weight kg	Order no.
GN 1/3	0,1	84220103

EU container GN 1/1 060 - handles

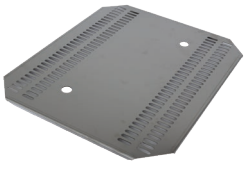
The stainless steel EG container with no edge support, with handles, for optimal space-saving stacking.

GN-Norm	Weight kg	Order no.
GN 1/1	1,3	84010301

GN-CUTLERY BOX 1/4 with lid

The GN cutlery compartment for insertion in a worktop cutout or for placement on a worktop - made of stainless steel.

GN-Norm	Weight kg	Order no.
GN 1/4	0,7	84180101



GN shelf insert 2/1 perforated

The perforated GN shelf insert - with a finger hole for insertion in closed GNcontainers made of stainless steel.

GN-Norm	Weight kg	Order no.
GN 2/1	2,9	84130101

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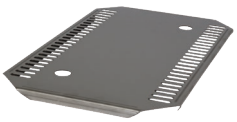
GN shelf insert 1/1 perforated

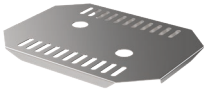
The perforated GN shelf insert - with a finger hole for insertion in closed GNcontainers made of stainless steel.



GN-Norm	Weight kg	Order no.
GN 1/1	0,8	84130102

GN shelf insert 1/2 perforated

The perforated GN shelf insert - with a finger hole for insertion in closed GNcontainers made of stainless steel.



GN-Norm	Weight kg	Order no.
GN 1/2	0,4	84130104

GN shelf insert 1/3 perforated

The perforated GN shelf insert - with a finger hole for insertion in closed GNcontainers made of stainless steel.

GN-Norm	Weight kg	Order no.
GN 1/3	0,2	84130105

GN insert tray 2/3 041

The Gastronorm insert tray - with smooth edge made of stainless steel.

GN-Norm	Weight kg	Order no.
GN 2/3	0,9	84100108

GN insert tray 2/1 021

The Gastronorm insert tray - with smooth edge made of stainless steel.

GN-Norm	Weight kg	Order no.
GN 2/1	2,7	84100101

GN insert tray 1/1 066

The Gastronorm insert tray - with smooth edge made of stainless steel.

GN-Norm	Weight kg	Order no.
GN 1/1	1,4	84100106

GN insert tray 1/2 041

The Gastronorm insert tray - with smooth edge made of stainless steel.

GN-Norm	Weight kg	Order no.
GN 1/2	0,6	84100111

GN insert tray 1/1 041

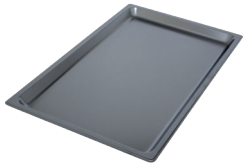
The Gastronorm insert tray - with smooth edge made of stainless steel.

GN-Norm	Weight kg	Order no.
GN 1/1	1,2	84100105

GN insert tray 2/3 021

The Gastronorm insert tray - with smooth edge made of stainless steel.

GN-Norm	Weight kg	Order no.
GN 2/3	0,7	84100107



GN insert tray 1/1 021

The Gastronorm insert tray - with smooth edge made of stainless steel.

GN-Norm	Weight kg	Order no.
GN 1/1	1,1	84100104

GN insert tray 1/2 021

The Gastronorm insert tray - with smooth edge made of stainless steel.

GN-Norm	Weight kg	Order no.
GN 1/2	0,6	84100110

GN spice container 1/6 with lid

The GN spice container for insertion in a worktop cutout or spice trolley.

GN-Norm	Weight kg	Order no.
GN 1/6	0,6	84170101

GN spice shaker 1/6

The GN spice shaker - for placement or insertion on a guide shelf made of stainless steel.

GN-Norm	Weight kg	Order no.
GN 1/6	0,5	84160101

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GN spice shaker 1/9

The GN spice shaker - for placement or insertion on a guide shelf made of stainless steel.

GN-Norm	Weight kg	Order no.
GN 1/9	0,3	84160102

GN longitudinal bridge piece - 528mm

Longitudinal support for dividing 1/1 bain-maries or refrigeration wells - to accommodate smaller GN sizes.

GN-Norm	Weight kg	Order no.
-	0,2	84190101

GN bridge piece - 325mm

Cross support with a spring for dividing 1/1 bain-maries or refrigeration wells - to accommodate smaller GN sizes.

GN-Norm	Weight kg	Order no.
-	0,1	84190201

GN bridge piece - thermoport® 50K/100K

Cross support without a spring for dividing thermoport® 50/100K - to accommodate smaller GN sizes.

GN-Norm	Weight kg	Order no.
-	0,1	84190202

Made in Germany

GN cooking pot thermoplates®

Program Overview

SWISS | | PLY

GN cooking pot thermoplates® nano square - without handles

With nano non-stick surface, robust & scratch resistant for direct contact heat on electric/ceran/induction/gas & in combi steamers. Made of 2.6mm SWISS | PLY multilayer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity compared to pure stainless steel. Universal use in all appliances & on all cooking surfaces. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

Square corners, precise fit in editions, no temperature loss via gaps & can be used in production on electric/ceran/induction/gas & combi ovens

SWISS | | PLY

GN cooking pot thermoplates® nano square - with handles

Optimally portable, with nano non-stick surface, robust & scratch-resistant for direct contact heat on electric/ceran/induction/gas & in combi steamers. Made of 2.6mm SWISS | PLY multi-layer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Universal use in all appliances & on all cooking surfaces. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

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Square corners, precise fit in editions, no temperature loss via gaps & can be used in production on electric/ceran/induction/gas & combi ovens

SWISS | | PLY

thermoplates®eco SWISS | PLY - with drop handle

The stackable & patented cooking container in GN size made of 1.5mm conductive SWISS | PLY multilayer material - for energy-saving preparation (up to 20% kWh savings), through very fast & even heat/cold distribution. Can also be used with direct contact heat (gas, ceramic, induction, electric) for universal cooking. Throughout the process in and on all kitchen appliances, without spilling over when preparing, chilling, regenerating, keeping warm. With robust & scratch-resistant nano surface for adherence and high-quality stacking shoulder for easy unstacking.

Energy-saving GN cooking pot for the entire process, without transferring. Save up to 30 % energy, time and costs compared to pure stainless steel GN containers

Your energy-saving cooking pot in GN format

SWISS | PLY multilayer material, for energy-efficient cooking. Up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Can be used in all appliances & on all cooking zones. Uniform conductivity even at the edges.

Faster & more efficient - energy-saving & better food quality at the same time

SWISS | PLY

GN cooking pot thermoplates® nano C - rounded corners - without handle

Round corners suitable in application on K|POT®, with nano non-stick surface, robust & scratch resistant for direct contact heat on electric/ceran/induction/gas & in combi steamers. Made of 2.6mm SWISS | PLY multilayer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Can be used universally in all appliances & on all cooking zones. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

+ Round corners design for a stylish look and use on our K|POT® for an optimal & energy-saving buffet solution

SWISS | PLY

GN cooking pot thermoplates® nano teppanyaki plate - without handles

With nano non-stick surface, robust & scratch-resistant for direct contact heat on electric/ceramic/induction/gas. Made of 4.00mm SWISS | PLY multilayer material, for pinpoint grilling results on all cooking surfaces. Energy efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

+ The mobile teppanyaki GN grill plate can be changed in seconds without having to remove the cooking appliance/stove top. Time-saving cleaning as dishwasher-safe

SWISS | PLY

GN cooking pot thermoplates® nano teppanyaki plate - with handles

Optimally portable, with nano non-stick surface, robust & scratch-resistant for direct contact heat on electric/ceramic/induction/gas. Made of 4.00mm SWISS | PLY multilayer material, for pinpoint grilling results on all cooking surfaces. Energy efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

+ The mobile teppanyaki GN grill plate can be changed in seconds without having to remove the cooking appliance/stove top. Time-saving cleaning as dishwasher-safe

SWISS | PLY

GN cooking pot thermoplates® coated square - without handles

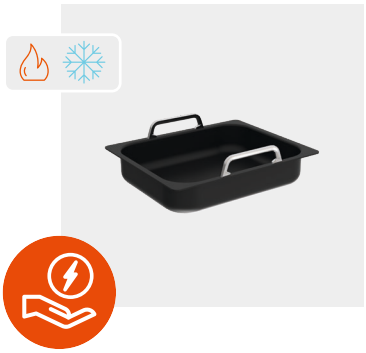
Non-stick coated for direct contact heat on electric/ceran/induction & in combi steamer. Made of 2.6mm SWISS | PLY multi-layer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Universal use in all appliances & on all cooking surfaces, except gas. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

+ Angular corners for precise fitting in editions, no temperature loss via gaps & can be used in production on electric/ceran/induction & combi steamers

GN cooking pot thermoplates®

Program Overview

SWISS | PLY



GN cooking pot thermoplates® coated square - with handles

Optimally portable, non-stick for direct contact heat on electric/ceran/induction & in combination steam. Made of 2.6mm SWISS | PLY multi-layer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Universal use in all appliances & on all cooking surfaces, except gas. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

Angular corners for precise fitting in editions, no temperature loss via gaps & can be used in production onElectric/Ceran/Induction & combi ovens

SWISS | PLY

GN cooking pot thermoplates® coated C - rounded corners - without handles

Round corners suitable in application on K|POT®, with non-stick surface for direct contact heat on electric/ceran/induction/gas & in combi steamers. Made of 2.6mm SWISS | PLY multi-layer material, for energy efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Can be used universally in all appliances & on all cooking zones. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

Round corners design for a stylish look and use on our K|POT® for an optimal & energy-saving buffet solution

SWISS | PLY

GN cooking pot thermoplates® coated teppanyaki plate - without handles

Non-stick coated for direct contact heat on electric/ceramic/induction. Made of 4.00mm SWISS | PLY multilayer material, for pinpoint grilling results on all cooking zones. Energy efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

The mobile teppanyaki GN grill plate can be changed in seconds without having to remove the cooking appliance/hob. Time-saving cleaning as dishwasher-safe

SWISS | PLY

GN cooking pot thermoplates® coated teppanyaki plate - with handles

Optimally portable, non-stick for direct contact heat on electric/ceramic/induction. Made of 4.00mm SWISS | PLY multilayer material, for pinpoint grilling results on all cooking zones. Energy efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

The mobile teppanyaki GN grill plate can be changed in seconds without having to remove the cooking appliance/hob. Time-saving cleaning as dishwasher-safe

Your energy-saving cooking pot in GN format

SWISS | PLY multilayer material, for energy-efficient cooking. Up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Can be used in all appliances & on all cooking zones. Uniform conductivity even at the edges.

Faster & more efficient - energy-saving & better food quality at the same time

GN cooking pot thermoplates® nano square - without handles

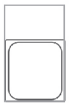
With nano non-stick surface, robust & scratch resistant for direct contact heat on electric/ceran/induction/gas & in combi steamers. Made of 2.6mm SWISS | PLY multilayer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity compared to pure stainless steel. Universal use in all appliances & on all cooking surfaces. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

More info

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/1	100	10,0	84010801
	65	6,0	84010802
	40	2,5	84010803

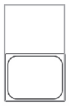
325 x 530 mm

GN-Norm	Depth mm	Capacity L	Order no.
GN 2/3	100	7,0	84010805
	65	4,0	84010806
	40	2,0	84010807



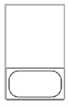
325 x 352 mm

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/2	100	5,0	84010809
	65	3,0	84010810
	40	1,5	84010811



325 x 265 mm

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/3	100	3,0	84010831
	65	2,0	84010841
	40	1,0	84010840



325 x 176 mm

Made in Germany

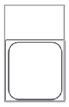
Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

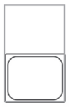
GN cooking pot thermoplates® nano square - with handles

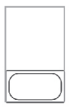
Optimally portable, with nano non-stick surface, robust & scratch-resistant for direct contact heat on electric/ceran/induction/gas & in combi steamers. Made of 2.6mm SWISS | PLY multi-layer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Universal use in all appliances & on all cooking surfaces. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

More info

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/1	100	10,0	84010901
	65	6,0	84010902
325 x 530 mm	40	2,5	84010903

GN-Norm	Depth mm	Capacity L	Order no.
GN 2/3	100	7,0	84010905
	65	4,0	84010906
325 x 352 mm			

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/2	100	5,0	84010909
	65	3,0	84010910
325 x 265 mm	40	1,5	84010911

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/3	100	3,0	84010946
	65	2,0	84010941
325 x 176 mm	40	1,0	84010940

Made in Germany

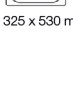
Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

GN cooking pot thermoplates® nano square - with handles

Optimally portable, with nano non-stick surface, robust & scratch-resistant for direct contact heat on electric/ceran/induction/gas & in combi steamers. Made of 2.6mm SWISS | PLY multi-layer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Universal use in all appliances & on all cooking surfaces. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

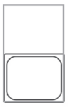
More info

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/1	100	10,0	84011301
	65	6,0	84011302



325 x 530 mm

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/2	65	3,0	84011308



325 x 265 mm

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

thermoplates®eco
SWISS | PLY - with drop handle

The stackable & patented cooking container in GN size made of 1.5mm conductive SWISS | PLY multilayer material - for energy-saving preparation (up to 20% kWh savings), through very fast & even heat/cold distribution. Can also be used with direct contact heat (gas, ceramic, induction, electric) for universal cooking. Throughout the process in and on all kitchen appliances, without spilling over when preparing, chilling, regenerating, keeping warm. With robust & scratch-resistant nano surface for adherence and high-quality stacking shoulder for easy unstacking.

More info

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/1 325 x 530 mm	100	10,0	84010819
	65	6,0	84010818

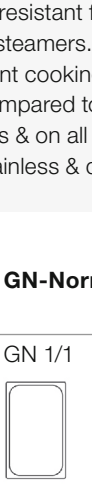
Made in Germany

GN cooking pot thermoplates® nano C - rounded corners - without handle

Round corners suitable in application on K|POT®, with nano non-stick surface, robust & scratch resistant for direct contact heat on electric/ceran/ induction/gas & in combi steamers. Made of 2.6mm SWISS | PLY multilayer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Can be used universally in all appliances & on all cooking zones. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

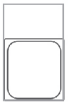
More info

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/1	100	10,0	84010887
	65	6,0	84010888
	40	2,5	84010889



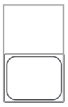
325 x 530 mm

GN-Norm	Depth mm	Capacity L	Order no.
GN 2/3	100	7,0	84010894
	65	4,0	84010895
	40	2,0	84010896



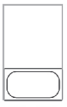
325 x 352 mm

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/2	100	5,0	84010897
	65	3,0	84010898
	40	1,5	84010899



325 x 265 mm

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/3	100	3,0	84010857
	65	2,0	84010858
	40	1,0	84010859



325 x 176 mm

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

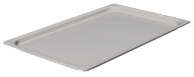
GN-Norm	Depth mm	Capacity L	Order no.
GN 1/6 162 x 176 mm	100	1,2	84010856
	65	0,7	84010855

Made in Germany

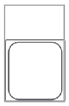
GN cooking pot thermoplates® nano teppanyaki plate - without handles

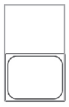
With nano non-stick surface, robust & scratch-resistant for direct contact heat on electric/ceramic/induction/gas. Made of 4.00mm SWISS | PLY multilayer material, for pinpoint grilling results on all cooking surfaces. Energy efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

More info



GN-Norm	Depth mm	Capacity L	Order no.
GN 1/1 325 x 530 mm	20	-	84010836

GN-Norm	Depth mm	Capacity L	Order no.
GN 2/3  325 x 352 mm	20	-	84010837

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/2  325 x 265 mm	20	-	84010838

Made in Germany

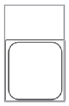
Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

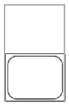
GN cooking pot thermoplates® nano teppanyaki plate - with handles

Optimally portable, with nano non-stick surface, robust & scratch-resistant for direct contact heat on electric/ceramic/induction/gas. Made of 4.00mm SWISS | PLY multilayer material, for pinpoint grilling results on all cooking surfaces. Energy efficient cooking due to up to 10x faster & more even heat/ cold conductivity, compared to pure stainless steel. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

More info

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/1 325 x 530 mm	20	-	84010935

GN-Norm	Depth mm	Capacity L	Order no.
GN 2/3  325 x 352 mm	20	-	84010936

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/2  325 x 265 mm	20	-	84010937

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

GN cooking pot thermoplates® coated square - without handles

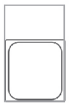
Non-stick coated for direct contact heat on electric/ceran/induction & in combi steamer. Made of 2.6mm SWISS | PLY multi-layer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Universal use in all appliances & on all cooking surfaces, except gas. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

More info

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/1	100	10,0	84010820
	65	6,0	84010821
	40	2,5	84010822

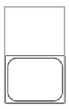
325 x 530 mm

GN-Norm	Depth mm	Capacity L	Order no.
GN 2/3	100	7,0	84010824
	65	4,0	84010825
	40	2,0	84010826



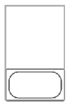
325 x 352 mm

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/2	100	5,0	84010828
	65	3,0	84010829
	40	1,5	84010830



325 x 265 mm

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/3	100	3,0	84010845
	65	2,0	84010844
	40	1,0	84010843



325 x 176 mm

Made in Germany

GN cooking pot thermoplates® coated square - with handles

Optimally portable, non-stick for direct contact heat on electric/ceran/induction & in combination steam. Made of 2.6mm SWISS | PLY multi-layer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Universal use in all appliances & on all cooking surfaces, except gas. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

More info

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/1	100	10,0	84010920
	65	6,0	84010921
	40	2,5	84010922

325 x 530 mm

GN-Norm	Depth mm	Capacity L	Order no.
GN 2/3	100	7,0	84010924
	65	4,0	84010925
	40	2,0	84010926

325 x 352 mm

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/2	100	5,0	84010928
	65	3,0	84010929
	40	1,5	84010930

325 x 265 mm

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/3	100	3,0	84010945
	65	2,0	84010944
	40	1,0	84010943

325 x 176 mm

Made in Germany

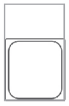
Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

GN cooking pot thermoplates® coated C - rounded corners - without handles

Round corners suitable in application on K|POT®, with non-stick surface for direct contact heat on electric/ceran/induction/gas & in combi steamers. Made of 2.6mm SWISS | PLY multi-layer material, for energy efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Can be used universally in all appliances & on all cooking zones. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

More info

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/1	100	10,0	84010860
	65	6,0	84010861
	40	2,5	84010862

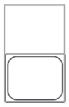


325 x 530 mm

GN-Norm	Depth mm	Capacity L	Order no.
GN 2/3	100	7,0	84010865
	65	4,0	84010866
	40	2,0	84010867

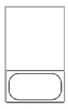
325 x 352 mm

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/2	100	5,0	84010870
	65	3,0	84010871
	40	1,5	84010872



325 x 265 mm

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/3	100	3,0	84010847
	65	2,0	84010846
	40	1,0	84010848



325 x 176 mm

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/6 162 x 176 mm	100	1,2	84010875
	65	0,7	84010874

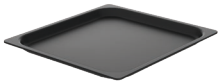
Made in Germany

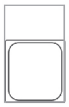
GN cooking pot thermoplates® coated teppanyaki plate - without handles

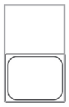
Non-stick coated for direct contact heat on electric/ceramic/induction. Made of 4.00mm SWISS | PLY multilayer material, for pinpoint grilling results on all cooking zones. Energy efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

More info

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/1 325 x 530 mm	20	-	84010832



GN-Norm	Depth mm	Capacity L	Order no.
GN 2/3  325 x 352 mm	20	-	84010833

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/2  325 x 265 mm	20	-	84010834

Made in Germany

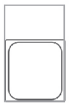
Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

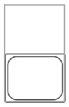
GN cooking pot thermoplates® coated teppanyaki plate - with handles

Optimally portable, non-stick for direct contact heat on electric/ceramic/induction. Made of 4.00mm SWISS | PLY multilayer material, for pinpoint grilling results on all cooking zones. Energy efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

More info

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/1 325 x 530 mm	20	-	84010932

GN-Norm	Depth mm	Capacity L	Order no.
GN 2/3  325 x 352 mm	20	-	84010933

GN-Norm	Depth mm	Capacity L	Order no.
GN 1/2  325 x 265 mm	20	-	84010934

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

GN cooking pot thermoplates® C
Buffet range accessories

Matching accessories for the corresponding thermoplates® GN sizes, such as the practical stainless steel handles, for safe carrying of all hot thermoplates® without handles, as well as trivets with heat protection for direct serving on the table. Also the matching stainless steel cooling & heating pellets, for placing/transporting the thermoplates® for passive cold & warm keeping.

More info

Handle 1/1 - for thermoplates®

For easy, safe transport & storage of hot/cold GN-thermoplates®.

GN-Norm	Weight kg	Order no.
GN 1/1	0,7	84190405

Handle 2/3 - for thermoplates®

For easy, safe transport & storage of hot/cold GN-thermoplates®.

GN-Norm	Weight kg	Order no.
GN 2/3	0,5	84190402

Handle 1/2 - for thermoplates®

For easy, safe transport & storage of hot/cold GN-thermoplates®.

GN-Norm	Weight kg	Order no.
GN 1/2	0,5	84190403

Handle 1/3 - for thermoplates®

For easy, safe transport & storage of hot/cold GN-thermoplates®.

GN-Norm	Weight kg	Order no.
GN 1/3	0,4	84190404

GN cooling pellet CNS 1/2 - 12,5mm

Stainless steel GN 1/2 cooling plate for pre-heating and passive cooling during the transportation of food in Rieber thermoport® models, can be inserted horizontally on the support rails.

GN-Norm	Weight kg	Order no.
GN 1/2	1,6	85012012

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

Heating pellet CNS GN 1/2 - asymmetrical

The stainless steel heating plate GN 1/2 for pre-tempering and passive keeping warm via the food transport in Rieber thermoport® models can be inserted horizontally via the support ledges.

GN-Norm	Weight kg	Order no.
GN 1/2	1,4	89080171

Made in Germany

Gastronorm-Lids

Program Overview

Unsere **Nr. 1**

GN lid watertight stainless steel - with sealing lip & recessed grip

100% slosh-proof transport, with heat-resistant & food-safe sealing lip, surrounding vulcanized, absolutely hygienic without dirt joints. For use in combi steamers, navioven, hybrid kitchen as well as other preparation devices. Robust & dishwasher safe - in use with all GN containers & thermoplates® (not suitable for depths 20, 40mm).

Our No. 1, for 100% slosh-proof transport with heat-resistant (up to +180 °C), food-safe sealing lip - ideal for all liquid foods such as soups & sauces

GN lid vaculid®- for vacuuming with sealing lip

The vacuumable GN lid for storing, transporting and cooking. Allows easy & reliable vacuum with chamber/ peristaltic pump, robust & dishwasher safe, protects food in GN reusable system & makes it last longer - in use with stainless steel GN containers/thermoplates® without handles in sizes 1/2, 1/3 & 1/6 up to max. 100mm depth.

Vacuuming, without disposable bags, directly in 100 % food-safe stainless steel GN system, suitable for professional hand/chamber/hose pumps

GN plug-in lid Stainless steel

The stackable stainless steel GN plug-in lid, practical, robust & dishwasher-safe, for hygienic covering of food/meals - in use with stainless steel GN containers (not suitable for depths 20, 40mm & thermoplates® in GN size 1/1).

Optimal for solid & thick dishes such as potatoes, porridge, pasta or rice

GN flat lid Stainless steel

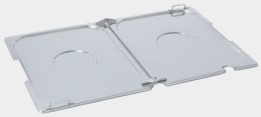
The GN flat lid made of stainless steel, for hygienic covering of food / dishes - handy with practical recessed grip, stackable & dishwasher safe - in use with all stainless steel GN containers, not suitable for GN-thermoplates®.

Optimal air & steam circulation for crispy food (fries/chops etc.)

Lid tracking - Digital returnable system

Our special QR codes, easy to retrofit on all GN lids, for digital tracking & organisation via our digital reusable system. Robustly usable in commercial kitchens, as dishwasher-safe, food-certified & temperature-resistant.

The reusable QR codes also track their one-way savings | Order no. 94010132



GN hinge flat lid Stainless steel

The center hinged GN flat lid, made of stainless steel. Allows minimal temperature loss when opening, as it can only be opened halfway, practical in use and easy to clean, dishwasher safe - in use with all stainless steel GN containers, not suitable for GN-thermoplates®.

Optimum energy-efficient output, due to lower temperature loss through half-opening

GN lid with dispenser function & sealing lip

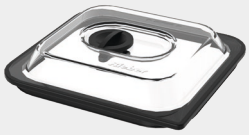
Made of stainless steel with sealing lip & dosing dispenser function through integrated pump attachment (adjustable to 2 GN depths) & swiveling spout. For dispensing ketchup, mustard, mayonnaise, sauces, etc. in GN reusable. Precisely adjustable up to max. 40 g per pumping operation - in use compatible with GN containers in sizes 1/2 & 1/3, in depths 150 & 200mm.

With practical pump attachment for dispensing ketchup, mustard, sauces etc., directly from 100 % food-safe stainless steel GN containers

GN flat lid made of polycarbonate

The transparent GN flat lid made of polycarbonate - optimal for hygienic storage or presentation of cold foods, such as salad, vegetables/fruit. For cleaning polycarbonate use only suitable means (not acid resistant) - in application with stainless steel/polycarbonate GN containers (not suitable for GN containers with depths 20, 40mm).

Ideal for cold dishes such as salads, vegetables and fruit



GN lid Dome lid for hand vacuum

The transparent GN dome lid made of Tritan ™ copolyester with black circumferential waterproof sealing lip and vent plug, for easy opening of a natural hand vacuum. For airtight & watertight storage, transport & attractive presentation of food in a GN 1/6 tray (available in various depths), made of hygienic & food-safe stainless steel - perfect for togo food.

Absolutely watertight and with the practical vent plug, the natural hand vacuum can be easily opened for airtight & watertight storage & transport

Gastronorm-Lids

Program Overview

GN cooking lid made of stainless steel - with fixed handle

The cooking GN lid made of stainless steel, optimal in handling, centered with firm handle and rounded corners. Flexible use for preparing food, optimally suitable in use with cooking container thermoplates® C on the K|POT®.

Exact fit on thermoplates® with round/cornered corners, as well as GN containers

GN buffet lid made of stainless steel - with automatic lowering function

The serving GN lid made of stainless steel, for hygienic protection of hot/cold food in GN thermoplates® - with automatic lowering function for optimal handling at the buffet - perfectly suitable in application with cooking container thermoplates® C on the K|POT®.

For self-service & serving and for regenerating & presenting hot and cold food. With automatic lowering function for optimal handling at the buffet

GN buffet lid made of polycarbonate - with automatic lowering function

The transparent serving GN lid made of polycabonate, for hygienic protection & presentation of cold foods in GN thermoplates® - with automatic lowering function for optimal handling at the buffet - perfectly suitable in application with thermoplates® C on the K|POT® cool/passive.

For self-service & serving and for presenting cold dishes. With automatic lowering function for optimal handling at the buffet

Lid tracking -
Digital returnable system

Our special QR codes, easy to retrofit on all GN lids, for digital tracking & organisation via our digital reusable system. Robustly usable in commercial kitchens, as dishwasher-safe, food-certified & temperature-resistant.

The reusable QR codes also track their one-way savings | Order no. 94010132

GN lid
watertight stainless steel - with sealing lip & recessed grip

100% slosh-proof transport, with heat-resistant & food-safe sealing lip, surrounding vulcanized, absolutely hygienic without dirt joints. For use in combi steamers, navioven, hybrid kitchen as well as other preparation devices. Robust & dishwasher safe - in use with all GN containers & thermoplates® (not suitable for depths 20, 40mm).

More info

GN-Norm	Order no.
GN 1/1	84080101
GN 1/2	84080103
GN 1/3	84080104
GN 1/4	84080105
GN 1/6	84080107
GN 1/9	85022016
GN 2/3	84080102
GN 2/8	84080106

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

GN lid vaculid®- for vacuuming with sealing lip

The vacuumable GN lid for storing, transporting and cooking. Allows easy & reliable vacuum with chamber/ peristaltic pump, robust & dishwasher safe, protects food in GN reusable system & makes it last longer - in use with stainless steel GN containers/thermoplates® without handles in sizes 1/2, 1/3 & 1/6 up to max. 100mm depth.

More info

GN-Norm	Material	Order no.
GN 1/2	stainless steel 1.4301 (CNS)	84011045
GN 1/3	stainless steel 1.4301 (CNS)	84011042
GN 1/6	stainless steel 1.4301 (CNS)	84011041
GN 1/6	Tritan™ Copolyester	84200165

Made in Germany

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GN plug-in lid
Stainless steel

The stackable stainless steel GN plug-in lid, practical, robust & dishwasher-safe, for hygienic covering of food/meals - in use with stainless steel GN containers (not suitable for depths 20, 40mm & thermoplates® in GN size 1/1).

More info

Versions	GN-Norm	Order no.
without cutouts	GN 1/1	84090101
	GN 1/2	84090103
	GN 1/3	84090104
	GN 1/4	84090105
	GN 1/6	84090107
	GN 1/9	84090108
	GN 2/3	84090102
	GN 2/8	84090106

Versions	GN-Norm	Order no.
with handle cutouts	GN 1/1	84090201
	GN 1/2	84090203
	GN 1/3	84090204
	GN 1/6	84090207
	GN 2/8	84090206

Made in Germany

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GN flat lid
Stainless steel

The GN flat lid made of stainless steel, for hygienic covering of food / dishes - handy with practical recessed grip, stackable & dishwasher safe - in use with all stainless steel GN containers, not suitable for GN-thermoplates®.

More info

Versions	GN-Norm	Order no.
without cutouts	GN 1/1	84030101
	GN 1/2	84030103
	GN 1/3	84030104
	GN 1/4	84030105
	GN 1/6	84030106
	GN 1/9	84030107
	GN 2/1	84030124
	GN 2/3	84030102
	GN 2/4	84030108
	GN 2/8	84030123

Versions	GN-Norm	Order no.
with spoon cutout	GN 1/1	84030201
	GN 1/2	84030203
	GN 1/3	84030204
	GN 1/4	84030205
	GN 1/6	84030206
	GN 1/9	84030207
	GN 2/3	84030202
	GN 2/4	84030208
	GN 2/8	84030217

Made in Germany

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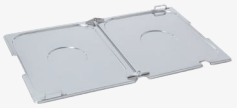
Versions	GN-Norm	Order no.
with handle cutouts	GN 1/1	84030301
	GN 1/2	84030303
	GN 1/3	84030304
	GN 1/4	84030305
	GN 1/6	84030306
	GN 1/9	84030307
	GN 2/3	84030302
	GN 2/4	84030308
	GN 2/8	84030317

Versions	GN-Norm	Order no.
with handle & spoon cut-out	GN 1/1	84030401
	GN 1/2	84030403
	GN 1/3	84030404
	GN 1/4	84030405
	GN 1/6	84030406
	GN 1/9	84030407
	GN 2/3	84030402
	GN 2/4	84030408
	GN 2/8	84030423

GN hinge flat lid Stainless steel



The center hinged GN flat lid, made of stainless steel. Allows minimal temperature loss when opening, as it can only be opened halfway, practical in use and easy to clean, dishwasher safe - in use with all stainless steel GN containers, not suitable for GN-thermoplates®.

More info

Versions	GN-Norm	Order no.
without cutouts	GN 1/1 GN 1/2	84040101 84040102

Versions	GN-Norm	Order no.
with spoon cutout	GN 1/1 GN 1/2	84040201 84040202

Versions	GN-Norm	Order no.
with handle cutouts	GN 1/1 GN 1/2	84040301 84040302

Versions	GN-Norm	Order no.
with handle & spoon cut-out	GN 1/1 GN 1/2	84040401 84040402

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

GN lid with dispenser function & sealing lip

Made of stainless steel with sealing lip & dosing dispenser function through integrated pump attachment (adjustable to 2 GN depths) & swiveling spout. For dispensing ketchup, mustard, mayonnaise, sauces, etc. in GN reusable. Precisely adjustable up to max. 40 g per pumping operation - in use compatible with GN containers in sizes 1/2 & 1/3, in depths 150 & 200mm.

More info

GN-Norm	Order no.
GN 1/2	84011022
GN 1/3	84011023

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

GN flat lid made of polycarbonate

The transparent GN flat lid made of polycarbonate - optimal for hygienic storage or presentation of cold foods, such as salad, vegetables/fruit. For cleaning polycarbonate use only suitable means (not acid resistant) - in application with stainless steel/polycarbonate GN containers (not suitable for GN containers with depths 20, 40mm).

More info

Versions	GN-Norm	Order no.
without cutouts	GN 1/1	84200105
	GN 1/2	84200106
	GN 1/3	84200107
	GN 1/4	84200108
	GN 1/6	84200109
	GN 1/9	84200113
	GN 2/3	84200114
	GN 2/4	84200111
	GN 2/8	84200112

Made in Germany

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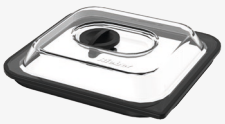
GN lid
Dome lid for hand vacuum



The transparent GN dome lid made of Tritan ™ copolyester with black circumferential waterproof sealing lip and vent plug, for easy opening of a natural hand vacuum. For airtight & watertight storage, transport & attractive presentation of food in a GN 1/6 tray (available in various depths), made of hygienic & food-safe stainless steel - perfect for togo food.

More info

GN-Norm	Material	Order no.
GN 1/6	Tritan™ Copolyester	84200166

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

GN cooking lid made of stainless steel - with fixed handle

The cooking GN lid made of stainless steel, optimal in handling, centered with firm handle and rounded corners. Flexible use for preparing food, optimally suitable in use with cooking container thermoplates® C on the K|POT®.

More info

Versions	GN-Norm	Order no.
without cutouts	GN 1/1	84012131
	GN 1/2	84012133
	GN 1/3	84012134
	GN 2/3	84012132

Versions	GN-Norm	Order no.
with handle cutouts	GN 1/1	84012135
	GN 1/2	84012137
	GN 1/3	84012138
	GN 2/3	84012136

Made in Germany

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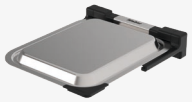
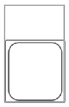
GN buffet lid made of stainless steel - with automatic lowering function

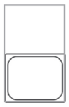


The serving GN lid made of stainless steel, for hygienic protection of hot/ cold food in GN thermoplates® - with automatic lowering function for optimal handling at the buffet - perfectly suitable in application with cooking container thermoplates® C on the K|POT®.

More info

GN-Norm	Order no.
GN 1/1 325 x 530 mm	84012111

GN-Norm	Order no.
GN 2/3  325 x 352 mm	84012113

GN-Norm	Order no.
GN 1/2  325 x 265 mm	84012115

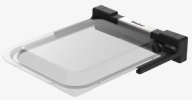
Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

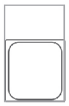
GN buffet lid made of polycarbonate - with automatic lowering function

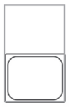
The transparent serving GN lid made of polycabonate, for hygienic protection & presentation of cold foods in GN thermoplates® - with automatic lowering function for optimal handling at the buffet - perfectly suitable in application with thermoplates® C on the K|POT® cool/passive.

More info



GN-Norm	Order no.
GN 1/1 325 x 530 mm	84012112

GN-Norm	Order no.
GN 2/3  325 x 352 mm	84012114

GN-Norm	Order no.
GN 1/2  325 x 265 mm	84012116

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

thermoport® Premium stainless steel

Program Overview

thermoport® stainless steel Top loader portable - heated

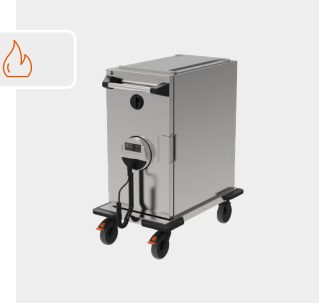
Heated food transport box with insulated lid, self-regulating silicone foil heating fix +86°C max. +95°C, only wet heatable. Hygienic double-walled & tightly welded. For stacking GN containers/thermoplates® with watertight plug-in lids, for reliable & insulated food transport. All thermoport® models can be stacked in combination with each other. Rated voltage 1N AC 230V 50/60Hz.

Can be used directly as a scoop dispenser via the removable thermoport® lid. Transport & dispensing in one. Max. Capacity with GN: Size 100: 26L

thermoport® stainless steel Front loader mobile - unheated

Unheated food transport trolleys with insulated door, interior hygienic design H3. Hygienic double-walled & tightly welded. For insertion of GN containers/thermoplates® with watertight plug-in lid, for reliable & insulated food transport. All thermoport® models, plastic & stainless steel are stackable in combination. Optimally mobile with 2 fixed & 1 swivel stop castors, safely protected by 4 bumper corners.

Safe cold & hot holding with matching GN cooling/heating pellets. Max. Capacity with GN: Size 1000: 38L | 1400: 63.7L | 1600: 70.4L | 2000: 89.7L | 3000: 130L



thermoport® stainless steel Front loader mobile - convection heated

Circulating air heated food transport box with insulated door, digitally adjustable circulating air heating max. +100°C. Interior hygienic design H3. Hygienic double-walled & tightly welded. For insertion of GN containers/thermoplates® with watertight plug-in lid. All thermoport® plastic & stainless steel can be stacked together. Rated voltage 1N AC 230V 50/60Hz. Optimally mobile with 2 fixed & 1 swivel stop castors, safely protected by 4 bumper corners.

Precise to the degree, powerful digital convection heating, up to max. +100 °C. Max. Capacity with GN: Size 1000: 38L | 1400: 63.7L | 1600: 70.4L | 2000: 89.7L | 3000: 130L

hybrid kitchen - models 140 °C with lid | 200 °C thermoport® canteen

The special hybrid door with separately digitally controllable heaters & fans, max. 140°C. Functional programmes: Cold & hot holding simultaneously/separately, regeneration, cooking, with individually adjustable time, humidification, setpoint chamber/core temperature. Removable lid, with stacking embossing & seal. Interior H2 tightly welded, jointless support beads. Rated voltage 1N AC 230V 50Hz. Optimum mobility with 2 fixed & 1 swivel castors, safely protected by 4 bumper corners.

Auto prog. function can be stored for a 100% guarantee of success. Usable w/o high volt. curr. (230V), structural measures, extractor hood, water connections, etc.

Digital HACCP documentation - safe & time-saving

Digital documentation with our CHECK HACCP system. Automatic room temperature recording in the thermoport®, via retrofittable sensors. Paper- & seamless HACCP during transport, in real time, viewable from anywhere in your dashboard.

Automatic room temp. sensor - can be retrofitted any time - order no. 94020138

thermoport® stainless steel Front loader portable - unheated

Unheated food transport box with insulated door, interior hygienic design H3. Hygienic double-walled & tightly welded. For inserting GN containers/thermoplates® with watertight plug-in lid, for reliable & insulated food transport. All thermoport® models, plastic & stainless steel are stackable in combination.

Max. Capacity with GN: Size 1000: 38L

thermoport® stainless steel Front loader portable - convection heated

Circulating-air heated food transport box with insulated door, digitally adjustable circulating-air heating max. +90°C. Interior hygienic design H3. Hygienic double-walled & tightly welded. For inserting GN containers/thermoplates® with watertight plug-in lid. All thermoport® plastic & stainless steel can be stacked together. Rated voltage 1N AC 230V 50/60Hz.

Max. Capacity with GN: Size 1000: 38L

thermoport® stainless steel Front loader mobile - cooled

Refrigerated food transport trolley with insulated door and digitally controllable refrigerating machine, interior hygienic design H3. Double-walled & tightly welded. For inserting GN containers/thermoplates® with watertight plug-in lid. Thermoport® plastic & stainless steel can be stacked together. Rated voltage 1N AC 230V 50/60Hz. Optimum mobility with 2 fixed & 1 swivel castors, safely protected by 4 bumper corners.

Hygienic, as cooling meanders in the side walls, no germs in the interior. Max. Capacity with GN: Size 1000: 38L | 1600: 70.4L | 2000: 89.7L | 3000: 130L

thermoport® stainless steel Front loader mobile - hybrid

Hybrid food transport trolley with 2 insulated compartments, digital convection heating at the top, cooling compartment (active/passive) at the bottom. Interior hygienic design H3. Hygienic double-walled & tightly welded. For inserting GN containers/thermoplates® with watertight plug-in lid. Thermoport® plastic & stainless steel can be stacked together. Rated voltage 1N AC 230V 50/60Hz. Optimum mobility with 2 fixed & 1 swivel castors, safely protected by 4 bumper corners.

Auto prog. function can be stored for a 100% guarantee of success. Usable w/o high volt. curr. (230V), structural measures, extractor hood, water connections, etc.

thermoport® stainless steel
Top loader portable - heated

Heated food transport box with insulated lid, self-regulating silicone foil heating fix +86°C max. +95°C, only wet heatable. Hygienic double-walled & tightly welded. For stacking GN containers/thermoplates® with watertight plug-in lids, for reliable & insulated food transport. All thermoport® models can be stacked in combination with each other. Rated voltage 1N AC 230V 50/60Hz.

More info

thermoport® CNS 105 heated

Connected load: 500 W | Plug type: Safety switch (type F) | Cable type: plain cable | Cable length: 200 mm | Ambient temperature: -20°C to +100°C

Dimensions mm	Capacity max. L	Weight kg	Function	Order no.
600 x 400 x 306	26	13,2	statically heated	85010302

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

thermoport® stainless steel
Front loader mobile - unheated

Unheated food transport trolleys with insulated door, interior hygienic design H3. Hygienic double-walled & tightly welded. For insertion of GN containers/thermoplates® with watertight plug-in lid, for reliable & insulated food transport. All thermoport® models, plastic & stainless steel are stackable in combination. Optimally mobile with 2 fixed & 1 swivel stop castors, safely protected by 4 bumper corners.

More info

thermoport® CNS 1400 unheated

Jet-proof | support distance: 37 mm | ambient temperature: -20°C to +100°C | 2 fixed-; 2 swivel castors with brakes | Castor Ø: 75 mm | Max. Load capacity: 75 kg | 4 corner bumpers

Dimensions mm	Capacity max. L	Weight kg	Support rails	Order no.
492 x 769 x 793	64	33,0	14	85011101

thermoport® CNS 1600 unheated

Jet-proof | support distance: 37 mm | ambient temperature: -20°C to +100°C | 2 fixed-; 2 swivel castors | Castor Ø: 125 mm | Max. Load capacity: 150 kg | 4 corner bumpers

Dimensions mm	Capacity max. L	Weight kg	Support rails	Order no.
492 x 769 x 930	70	36,2	16	85010608

thermoport® CNS 2000 unheated

Jet-proof | support distance: 37 mm | ambient temperature: -20°C to +100°C | 2 fixed-; 2 swivel castors | Castor Ø: 125 mm | Max. Load capacity: 150 kg | 4 corner bumpers

Dimensions mm	Capacity max. L	Weight kg	Support rails	Order no.
492 x 769 x 1078	90	41,2	20	85010707

thermoport® CNS 3000 unheated

Jet-proof | support distance: 37 mm | ambient temperature: -20°C to +100°C | 2 fixed-; 2 swivel castors | Castor Ø: 125 mm | Max. Load capacity: 150 kg | 4 corner bumpers

Dimensions mm	Capacity max. L	Weight kg	Support rails	Order no.
592 x 769 x 1448	130	60,0	30	85010807

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

thermoport® stainless steel Front loader mobile - convection heated

Circulating air heated food transport box with insulated door, digitally adjustable circulating air heating max. +100°C. Interior hygienic design H3. Hygienic double-walled & tightly welded. For insertion of GN containers/ thermoplates® with watertight plug-in lid. All thermoport® plastic & stainless steel can be stacked together. Rated voltage 1N AC 230V 50/60Hz. Optimally mobile with 2 fixed & 1 swivel stop castors, safely protected by 4 bumper corners.

More info

Thermoport® CNS 1400 circ.heated

Heating range: max. +95°C | Connected load: 765 W | Plug type: Safety switch (type F) | Cable type: spiral cable | Cable length: 1.500 mm | Protection class: IPX5 | Suitable for water jets (if heating element removed) | Support distance: 37 mm | Ambient temperature: -20°C to +100°C | 2 fixed-; 2 swivel castors with brakes | Castor Ø: 75 mm | Max. Load capacity: 75 kg | 4 corner bumpers

Dimensions mm	Capacity max. L	Weight kg	Support rails	Order no.
492 x 769 x 793	64	36,4	14	85011102

thermoport® CNS 1600 circulating heated

Heating range: max. +95°C | Connected load: 763 W | Plug type: Safety switch (type F) | Cable type: spiral cable | Cable length: 1.500 mm | Protection class: IPX5 | Suitable for water jets (if heating element removed) | Support distance: 37 mm | Ambient temperature: -20°C to +100°C | 2 fixed-; 2 swivel castors | Castor Ø: 125 mm | Max. Load capacity: 150 kg | 4 corner bumpers

Dimensions mm	Capacity max. L	Weight kg	Support rails	Order no.
492 x 769 x 930	70	45,0	16	85010609

thermoport® CNS 1600-D circ.heated

Heating range: max. +95°C | Connected load: 763 W | Plug type: Safety switch (type F) | Cable type: plain cable | Cable length: 1.500 mm | Protection class: IPX5 | Suitable for water jets (if heating element removed) | Support distance: 37 mm | Ambient temperature: -20°C to +100°C | 2 fixed-; 2 swivel castors | Castor Ø: 125 mm | Max. Load capacity: 150 kg | 4 corner bumpers

Dimensions mm	Capacity max. L	Weight kg	Support rails	Order no.
492 x 769 x 963	78	40,4	16	85010903

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

thermoport® CNS 2000 circulating heat

Heating range: max. +95°C | Connected load: 763 W | Plug type: Safety switch (type F) | Cable type: spiral cable | Cable length: 1.500 mm | Protection class: IPX5 | Suitable for water jets (if heating element removed) | Support distance: 37 mm | Ambient temperature: -20°C to +100°C | 2 fixed-; 2 swivel castors | Castor Ø: 125 mm | Max. Load capacity: 150 kg | 4 corner bumpers

Dimensions mm	Capacity max. L	Weight kg	Support rails	Order no.
492 x 769 x 1078	90	44,0	20	85010708

thermoport® CNS 3000 circulating heat

Heating range: max. +95°C | Connected load: 763 W | Plug type: Safety switch (type F) | Cable type: spiral cable | Cable length: 1.500 mm | Protection class: IPX5 | Suitable for water jets (if heating element removed) | Support distance: 37 mm | Ambient temperature: -20°C to +100°C | 2 fixed-; 2 swivel castors | Castor Ø: 125 mm | Max. Load capacity: 150 kg | 4 corner bumpers

Dimensions mm	Capacity max. L	Weight kg	Support rails	Order no.
592 x 769 x 1448	130	63,0	30	85010808

Made in Germany

hybrid kitchen - models 140 °C with lid | 200 °C thermoport® canteen

The special hybrid door with separately digitally controllable heaters & fans, max. 140°C. Functional programmes: Cold & hot holding simultaneously/ separately, regeneration, cooking, with individually adjustable time, humidification, setpoint chamber/core temperature. Removable lid, with stacking embossing & seal. Interior H2 tightly welded, jointless support beads. Rated voltage 1N AC 230V 50Hz. Optimum mobility with 2 fixed & 1 swivel castors, safely protected by 4 bumper corners.

More info

hybrid kitchen 140°C-D mobile

Plug type: Safety switch (type F) | Cable type: spiral cable | Cable length: 1.500 mm | Protection class: IPX4 | Support beads: 16 | Support distance: 37 mm | Ambient temperature: +5°C to +40°C

Dimensions mm	Connected load W	Weight kg	Order no.
592 x 769 x 963	3.300	55,0	85010904

hybrid kitchen 140°C built-in

Plug type: Safety switch (type F) | Cable type: spiral cable | Cable length: 1.500 mm | Protection class: IPX5 | Support beads: 16 | Support distance: 37 mm | Ambient temperature: +5°C to +40°C

Dimensions mm	Connected load W	Weight kg	Order no.
584 x 715 x 745	3.300	61,0	85010906

hybrid kitchen 200°C mobile

Plug type: Safety switch (type F) | Cable type: spiral cable | Cable length: 1.500 mm | Protection class: IPX4 | Support beads: 16 | Support distance: 37 mm | Ambient temperature: +5°C to +40°C

Dimensions mm	Connected load W	Weight kg	Order no.
662 x 870 x 981	3.300	67,5	85010911

hybrid kitchen 200°C built-in

Plug type: Safety switch (type F) | Cable type: spiral cable | Cable length: 1.500 mm | Protection class: IPX5 | Support beads: 16 | Support distance: 37 mm | Ambient temperature: +5°C to +40°C

Dimensions mm	Connected load W	Weight kg	Order no.
594 x 834 x 810	3.500	61,0	85010912

Made in Germany

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thermoport® canteen

Support beads: 16 | Support distance: 37 mm | Ambient temperature: -20°C to +100°C

Dimensions mm	Connected load W	Weight kg	Order no.
592 x 788 x 959	-	44,0	85010917

thermoport® canteen (100°C)

Plug type: Safety switch (type F) | Cable type: spiral cable | Cable length: 1.500 mm | Protection class: IPX5 | Support beads: 16 | Support distance: 37 mm | Ambient temperature: -20°C to +140°C

Dimensions mm	Connected load W	Weight kg	Order no.
592 x 788 x 959	763	47,1	85010918

thermoport® canteen (hybrid 140°C)

Plug type: Safety switch (type F) | Cable type: spiral cable | Cable length: 1.500 mm | Protection class: IPX5 | Support beads: 16 | Support distance: 37 mm | Ambient temperature:

Dimensions mm	Connected load W	Weight kg	Order no.
592 x 788 x 959	3.300	56,8	85010919

Made in Germany

thermoport® stainless steel
Front loader portable - unheated

Unheated food transport box with insulated door, interior hygienic design H3. Hygienic double-walled & tightly welded. For inserting GN containers/ thermoplates® with watertight plug-in lid, for reliable & insulated food transport. All thermoport® models, plastic & stainless steel are stackable in combination.

More info

thermoport® CNS 1000 unheated

Support distance: 36 mm | Ambient temperature: -20°C to +100°C

Dimensions mm	Capacity max. L	Weight kg	Support rails	Order no.
410 x 665 x 470	38	19,0	8	85010404

Made in Germany

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thermoport® stainless steel Front loader portable - convection heated

Circulating-air heated food transport box with insulated door, digitally adjustable circulating-air heating max. +90°C. Interior hygienic design H3. Hygienic double-walled & tightly welded. For inserting GN containers/ thermoplates® with watertight plug-in lid. All thermoport® plastic & stainless steel can be stacked together. Rated voltage 1N AC 230V 50/60Hz.

More info

thermoport® CNS 1000 circulating heat

Connected load: 810 W | Plug type: Safety switch (type F) | Cable type: spiral cable | Cable length: 1.500 mm | Protection class: IPX5 | Support distance: 36 mm | Ambient temperature: -20°C to +100°C

Dimensions mm	Capacity max. L	Weight kg	Support rails	Order no.
410 x 655 x 470	38	23,0	8	85010405

thermoport® CNS 1000-D circulating heat

Connected load: 810 W | Plug type: Safety switch (type F) | Cable type: spiral cable | Cable length: 1.500 mm | Protection class: IPX3 | Support distance: 55 mm | Ambient temperature: -20°C to +100°C

Dimensions mm	Capacity max. L	Weight kg	Support rails	Order no.
410 x 645 x 530	52	30,0	7	85010503

Made in Germany

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thermoport® stainless steel
Front loader mobile - cooled

Refrigerated food transport trolley with insulated door and digitally controllable refrigerating machine, interior hygienic design H3. Double-walled & tightly welded. For inserting GN containers/thermoplates® with watertight plug-in lid. Thermoport® plastic & stainless steel can be stacked together. Rated voltage 1N AC 230V 50/60Hz. Optimum mobility with 2 fixed & 1 swivel castors, safely protected by 4 bumper corners.

More info

thermoport® s/s 1000 refrigerated R290

Connected load: 250 W |Cooling range: +2°C to +10°C | Weight: 45 kg | Plug type: Safety switch (type F) | Cable type: spiral cable | Cable length: 2.000 mm | Protection class: IPX3 | Hygienic design: H3 | Splashproof | Support distance: 37 mm | 4 swivel castors with brakes | Cator Ø: 75 mm | Max. Load capacity: 75 kg | 4 corner bumpers

Dimensions mm	Capacity max. L	Support rails	Refrigerant	Order no.
492 x 769 x 770	44	8	R290	85010411

thermoport® s/s 1600 refrigerated R290

Connected load: 265 W |Cooling range: +2°C to +8°C | Weight: 50 kg | Plug type: Safety switch (type F) | Cable type: spiral cable | Cable length: 2.000 mm | Protection class: IPX3 | Hygienic design: H3 | Splashproof | Support distance: 37 mm | 2 fixed-; 2 swivel castors | Cator Ø: 125 mm | Max. Load capacity: 62 kg | 4 corner bumpers

Dimensions mm	Capacity max. L	Support rails	Refrigerant	Order no.
492 x 769 x 1130	70	16	R290	85010616

thermoport® s/s 2000 refrigerated R290

Connected load: 265 W |Cooling range: +2°C to +8°C | Weight: 80 kg | Plug type: Safety switch (type F) | Cable type: spiral cable | Cable length: 2.000 mm | Protection class: IPX3 | Hygienic design: H3 | Splashproof | Support distance: 37 mm | 2 fixed-; 2 swivel castors | Cator Ø: 125 mm | Max. Load capacity: | 4 corner bumpers

Dimensions mm	Capacity max. L	Support rails	Refrigerant	Order no.
492 x 769 x 1276	90	20	R290	85010718

thermoport® s/s 3000 refrigerated R290

Connected load: 265 W |Cooling range: +2°C to +8°C | Weight: 100 kg | Plug type: Safety switch (type F) | Cable type: spiral cable | Cable length: 2.000 mm | Protection class: IPX3 | Hygienic design: H3 | Splashproof | Support distance: 37 mm | 2 fixed-; 2 swivel castors | Cator Ø: 125 mm | Max. Load capacity: | 4 corner bumpers

Dimensions mm	Capacity max. L	Support rails	Refrigerant	Order no.
492 x 769 x 1646	130	30	R290	85010820

Made in Germany

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thermoport® stainless steel Front loader mobile - hybrid

Hybrid food transport trolley with 2 insulated compartments, digital convection heating at the top, cooling compartment (active/passive) at the bottom. Interior hygienic design H3. Hygienic double-walled & tightly welded. For inserting GN containers/thermoplates® with watertight plug-in lid. Thermoport® plastic & stainless steel can be stacked together. Rated voltage 1N AC 230V 50/60Hz. Optimum mobility with 2 fixed & 1 swivel castors, safely protected by 4 bumper corners.

More info

thermoport® CNS 3000 hybrid ak-W & pa-K

Connected load: 763 W | Plug type: Safety switch (type F) | Cable type: plain cable | Cable length: 1.500 mm | Protection type: IPX4 | Hygienic design: H3 | Suitable for water jets (if heating element removed) | Support distance: 37 mm | Ambient temperature: +2°C to +100°C | 2 fixed-; 2 swivel castors | Castor Ø: 125 mm | Max. Load capacity: 150 kg | 4 corner bumpers

Dimensions mm	Capacity max. L	Weight kg	Support rails	Order no.
492 x 769 x 1448	114	66,0	16 (warm), 8 (neutral)	85010816

thermoport® 3000 hybr.hot/cold act. R290

Connected load: 834 W | Plug type: Safety switch (type F) | Cable type: plain cable | Cable length: 2.000 mm | Protection type: IPX4 | Hygienic design: H3 | Suitable for water jets (if heating element removed) | Support distance: 37 mm | Ambient temperature: +2°C to +100°C | 2 fixed-; 2 swivel castors | Castor Ø: 125 mm | Max. Load capacity: 150 kg | 4 corner bumpers

Dimensions mm	Capacity max. L	Weight kg	Support rails	Order no.
492 x 769 x 1645	114	78,0	16 (warm), 8 (cold)	85010823

Made in Germany

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hybrid kitchen & thermoport® canteen Accessories

Suitable accessories for all hybrid kitchen models - for safe and shock-protected transport, the transport box made of sturdy wood for retracting the hybrid kitchen or the stainless steel GN cooling or heating pellets for additional passive cold / hot holding for sliding onto the support ledges.

More info

Protective screen front thermop. canteen

Accessory set for the thermoport® canteen consisting of an acrylic glass panel with glass mounts and hinges. Easy to install at the existing fold-out shelf mounting points. For the safe serving of food.

Weight kg	Order no.
9,2	85011718

Door thermoport® canteen (100°C)

A perfect option for the thermoport® canteen is the thermoport® canteen 100°C heatable door with active circulating air heating. Suitable for actively keeping food hot. Easy to mount. Additional cooling option is possible with the insertion of GN 1/1 cooling pellets; the cold air is distributed evenly in the interior in pure circulating air mode.

Weight kg	Order no.
8,7	85011720

Door thermoport® canteen (hybrid 140°C)

A perfect option for the thermoport® canteen is the heatable thermoport® canteen Hybrid 140°C door. For mobile and fully functional regeneration/preparation, with 2 separate, digitally controllable circulating air heating systems, a choice of programs for keeping food cold and hot at the same time or separately, as well as for regenerating and cooking food. In addition, a refrigeration function through the pure circulating air program and with the insertion of GN 1/1 cooling pellets.

Weight kg	Order no.
18,8	85011721

Door thermoport® canteen (unheated)

Weight kg	Order no.
6,0	85011719

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GN cooling pellet CNS 1/1 - 12,5mm

Stainless steel GN 1/1 cooling plate for pre-heating and passive cooling during the transportation of food in Rieber thermoport® models, can be inserted horizontally on the support rails.

Weight	Order no.
kg	
3,2	85012015

GN cooling pellet CNS 1/1 - 30mm

Stainless steel GN 1/1 cooling plate for pre-heating and passive cooling during the transportation of food in Rieber thermoport® models, can be inserted horizontally on the support rails.

Weight	Order no.
kg	
5,6	85012002

Transport-Box - hybrid kitchen

Weight	Order no.
kg	
63,0	85011717

Made in Germany

thermoport® stainless steel Accessories

Matching accessories for all thermoport® stainless steel models - such as slide-in frames for various smaller GN container sizes, stainless steel GN cooling or heating pellets for passive cold / warm holding, up to the transport protection with all-round gallery so that further thermoport® models can be stacked without slipping or the chassis for portable stainless steel thermoport® models. Can also be extended with all-round impact protection for robust protection.

More info

Insert frame - 1/6, 1/9

Stainless steel GN 1/1 insert frame with 2 cross supports - for the insertion of smaller GN sizes, such as 6x 1/6 or 9x 1/9.

Weight kg	Order no.
0,7	85012010

Insert frame - 1/4, 1/6, 2/4

Stainless steel GN 1/1 insert frame with 1 longitudinal supports - for the insertion of smaller GN sizes, such as 4x 1/4, 6x 1/6 or 2x 2/4.

Weight kg	Order no.
0,5	85012009

Sub-frame - thermoport® stainless steel

Stainless steel mobile frame with 4 corner bumpers, 2 swivel castors with brakes and 2 fixed castors for the transport of portable plastic thermoport® models.

Weight kg	Order no.
7,7	88140107

gallery with locking device

Weight kg	Order no.
1,8	85100202

All-round bumper - thermoport®3000

Weight kg	Order no.
2,3	85012054

Made in Germany

All-round bumper - TH 1400, 1600, 2000

Weight kg	Order no.
2,2	85012055

Transp.secur.device - thermoport® CNS

LKW-Transport securing device for mounting on all stainless steel thermoport® models - for the slip-resistant transport of stacked thermoports.

Weight kg	Order no.
-	85012053

GN cooling pellet CNS 1/1 - 30mm

Stainless steel GN 1/1 cooling plate for pre-heating and passive cooling during the transportation of food in Rieber thermoport® models, can be inserted horizontally on the support rails.

Weight kg	Order no.
5,6	85012002

GN cooling pellet CNS 1/1 - 12,5mm

Stainless steel GN 1/1 cooling plate for pre-heating and passive cooling during the transportation of food in Rieber thermoport® models, can be inserted horizontally on the support rails.

Weight kg	Order no.
3,2	85012015

Heating pellet CNS GN 1/1

The stainless steel heating plate {514} for pre-tempering and passive keeping warm via the food transport in Rieber thermoport® models can be inserted horizontally via the support ledges.

Weight kg	Order no.
2,9	89080172

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thermoport® Plastic

Program Overview

thermoport® plastic Top loader portable - unheated / passively cooled

Unheated food transport box with lid, made of sturdy, lightweight & non-porous plastic. Hygienic double-walled & tightly welded, dishwasher-safe (up to +90°C). For stacking GN containers/thermoplates® with watertight plug-in lid, for reliable & insulated food transport. All thermoport® models, plastic & stainless steel can be stacked in combination. Passively cooled version with GN 1/1 cooling plate made of plastic integrated in the lid.

Easy to clean, dishwasher safe up to +90 °C. Max. Capacity with GN: Size 50: 11, 7L | 100: 26L

thermoport® plastic Top loader portable - heated

Heated food transport box with lid & self-regulating PTC heating fix +86°C max. +95°C, wet & dry heatable, hygienic double-walled & seal-welded. For stacking GN containers/thermoplates® with watertight plug-in lids, for reliable & insulated food transport. All thermoport® models can be stacked in combination with each other. Rated voltage 1N AC 230V 50/60Hz.

Easy to clean, dishwasher safe up to +90 °C without heating. Max. Capacity with GN: Size 50: 11, 7L | 100: 26L

thermoport® plastic Top loader portable - unheated with hybrid function

Unheated food transport box with lid & passive cold/warm area separable by Isosteg. Made of sturdy, lightweight & non-porous plastic. Hygienically double-walled & tightly welded. For space-efficient stacking of GN containers/thermoplates® with watertight plug-in lid. All thermoport® models can be stacked in combination with each other.

Separable interior in hot & cold, efficient GN stacking in various sizes/depths. Sizes/depths. Dishwasher safe up to +90 °C. Max. Max. capacity with GN: Size 100: 26L

thermoport® plastic Front loader portable - unheated

Unheated food transport box with door, made of sturdy, lightweight & non-porous plastic. Hygienically double-walled & tightly welded. For inserting GN containers/thermoplates® with watertight plug-in lid, for reliable & insulated food transport. All thermoport® models, plastic & stainless steel can be stacked in combination.

Easy to clean, dishwasher safe up to +90 °C. Max. Capacity with GN: Size 230: 26L | 500: 26L | 600: 33L | 1000: 52L | 6000: 104L

Digital HACCP documentation - safe & time-saving

Digital documentation with our CHECK HACCP system. Automatic room temperature recording in the thermoport®, via retrofittable sensors. Paper- & seamless HACCP during transport, in real time, viewable from anywhere in your dashboard.

Automatic room temp. sensor - can be retrofitted any time - order no. 94020138

thermoport® plastic Front loader portable - convection heated

Circulating-air heated food transport box with door, digital temperature setting accurate to the degree from +20°C to +85°C. Hygienic double-walled & tightly welded, dishwasher-safe without heating (up to +90°C). For inserting GN containers/thermoplates® with watertight plug-in lid. All thermoport® synthetic & stainless steel containers & stainless steel can be stacked in combination. Rated voltage 1N AC 230V 50/60Hz.

Easy cleaning, dishwasher safe up to +90 °C without heating. Max. Capacity with GN: Size 600: 33L | 1000: 52L | 6000: 104L

thermoport® plastic
Top loader portable - unheated / passively cooled

Unheated food transport box with lid, made of sturdy, lightweight & non-porous plastic. Hygienic double-walled & tightly welded, dishwasher-safe (up to +90°C). For stacking GN containers/thermoplates® with watertight plug-in lid, for reliable & insulated food transport. All thermoport® models, plastic & stainless steel can be stacked in combination. Passively cooled version with GN 1/1 cooling plate made of plastic integrated in the lid.

More info

thermoport® K 50 neutral

Max. capacity 11,7 L | Ambient temperature: -20°C to +100°C | Weight: 6,5 kg

Dimensions mm	Function	Colour	Order no.
645 x 370 x 240	neutral	orange	85020201
645 x 370 x 240	neutral	black	85020216

thermoport® K 100 unheated

Max. capacity 26 L | Ambient temperature: -20°C to +100°C | Weight: 7,5 kg

Dimensions mm	Function	Colour	Order no.
645 x 370 x 308	neutral	orange	85020301
645 x 370 x 308	neutral	black	85020328
645 x 370 x 334	passive cooled	orange	85020346
645 x 370 x 334	passive cooled	black	85020347

Made in Germany

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thermoport® plastic
Top loader portable - heated

Heated food transport box with lid & self-regulating PTC heating fix +86°C max. +95°C, wet & dry heatable, hygienic double-walled & seal-welded. For stacking GN containers/thermoplates® with watertight plug-in lids, for reliable & insulated food transport. All thermoport® models can be stacked in combination with each other. Rated voltage 1N AC 230V 50/60Hz.

More info

thermoport® K 50 heated

Connected load: 240 W | Plug type: Safety switch (type F) | Cable type: plain cable | Cable length: 2.000 mm | Protection class: IPX4 | Suitable for water jets (if heating element removed) | Ambient temperature: -20°C to +100°C

Dimensions mm	Capacity max. L	Weight kg	Colour	Order no.
645 x 370 x 240	12	7,5	orange	85020206
645 x 370 x 240	12	7,5	black	85020217

thermoport® K 100 heated

Connected load: 240 W | Plug type: Safety switch (type F) | Cable type: plain cable | Cable length: 2.000 mm | Protection class: IPX4 | Suitable for water jets (if heating element removed) | Ambient temperature: -20°C to +100°C

Dimensions mm	Capacity max. L	Weight kg	Colour	Order no.
645 x 370 x 308	26	8,3	orange	85020313
645 x 370 x 308	26	8,3	black	85020329

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thermoport® plastic
Top loader portable - unheated with hybrid function

Unheated food transport box with lid & passive cold/warm area separable by Isosteg. Made of sturdy, lightweight & non-porous plastic. Hygienically double-walled & tightly welded. For space-efficient stacking of GN containers/thermoplates® with watertight plug-in lid. All thermoport® models can be stacked in combination with each other.

More info

thermoport® K 100 hybrid passive

Ambient temperature: -20°C to +100°C | Dishwasher safe up to +90 ° C

Dimensions mm	Capacity max. L	Weight kg	Colour	Order no.
700 x 425 x 368	26	7,3	orange	85020353
700 x 425 x 368	26	7,3	black	85020354

Made in Germany

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thermoport® plastic
Front loader portable - unheated

Unheated food transport box with door, made of sturdy, lightweight & non-porous plastic. Hygienically double-walled & tightly welded. For inserting GN containers/thermoplates® with watertight plug-in lid, for reliable & insulated food transport. All thermoport® models, plastic & stainless steel can be stacked in combination.

More info

thermoport® K Pizzaport unheated

Support distance: 83 mm | Ambient temperature: -20°C to +100°C | Dishwasher safe up to +90 ° C

Dimensions mm	Capacity max. L	Weight kg	Support rails	Colour	Order no.
397 x 394 x 340	-	4,5	2	orange	85020509

thermoport® K 600 unheated

Support distance: 36 mm | Ambient temperature: -20°C to +100°C | Dishwasher safe up to +90 ° C

Dimensions mm	Capacity max. L	Weight kg	Support rails	Colour	Order no.
610 x 435 x 385	33	8,2	7	orange	85020505
610 x 435 x 385	33	8,2	7	black	85020518

thermoport® K 1000 unheated

Support distance: 36 mm | Ambient temperature: -20°C to +100°C | Dishwasher safe up to +90 ° C

Dimensions mm	Capacity max. L	Weight kg	Support rails	Colour	Order no.
610 x 435 x 561	52	12,0	12	orange	85020401
610 x 435 x 561	52	12,0	12	black	85020412

thermoport® K 6000 unheated

Support distance: 36 mm | Ambient temperature: -20°C to +100°C | Dishwasher safe up to +90 ° C

Dimensions mm	Capacity max. L	Weight kg	Support rails	Colour	Order no.
779 x 644 x 562	104	20,5	12	orange	85020801
779 x 644 x 562	104	20,5	12	black	85020805

Made in Germany

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thermoport® plastic
Front loader portable - convection heated

Circulating-air heated food transport box with door, digital temperature setting accurate to the degree from +20°C to +85°C. Hygienic double-walled & tightly welded, dishwasher-safe without heating (up to +90°C). For inserting GN containers/thermoplates® with watertight plug-in lid. All thermoport® synthetic & stainless steel containers & stainless steel can be stacked in combination. Rated voltage 1N AC 230V 50/60Hz.

More info

thermoport® K 600 KB D heated

Heating control: digital | Connected load: 500 W | Plug type: Safety switch (type F) | Cable type: plain cable | Cable length: 2.000 mm | Protection class: IPX4 | Support distance: 36 mm | Ambient temperature: -20°C to +100°C

Dimensions mm	Capacity max. L	Weight kg	Support rails	Colour	Order no.
435 x 639 x 385	33	10,7	7	orange	85020526
435 x 639 x 385	33	10,7	7	black	85020527

thermoport® K 600 KB A heated

Heating control: analogue | Connected load: 500 W | Plug type: Safety switch (type F) | Cable type: plain cable | Cable length: 2.000 mm | Protection class: IPX4 | Support distance: 36 mm | Ambient temperature: -20°C to +100°C

Dimensions mm	Capacity max. L	Weight kg	Support rails	Colour	Order no.
435 x 639 x 385	33	10,7	7	orange	85020524
435 x 639 x 385	33	10,7	7	black	85020525

thermoport® K 1000 circul.heated

Heating control: digital | Connected load: 810 W | Plug type: Safety switch (type F) | Cable type: plain cable | Cable length: 2.000 mm | Protection class: IPX4 | Support distance: 36 mm | Ambient temperature: -20°C to +100°C

Dimensions mm	Capacity max. L	Weight kg	Support rails	Colour	Order no.
688 x 435 x 561	52	17,6	12	orange	85020423
688 x 435 x 561	52	17,6	12	black	85020424

thermoport® K 1000 KB D heated

Heating control: digital | Connected load: 500 W | Plug type: Safety switch (type F) | Cable type: plain cable | Cable length: 2.000 mm | Protection class: IPX5 | Support distance: 36 mm | Ambient temperature: -20°C to +100°C

Dimensions mm	Capacity max. L	Weight kg	Support rails	Colour	Order no.
435 x 634 x 561	52	14,8	12	orange	85020436
435 x 634 x 561	52	14,8	12	black	85020437

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thermoport® K 1000 KB A heated

Heating control: analogue | Connected load: 500 W | Plug type: Safety switch (type F) | Cable type: plain cable | Cable length: 2.000 mm | Protection class: IPX4 | Support distance: 36 mm | Ambient temperature: -20°C to +100°C

Dimensions mm	Capacity max. L	Weight kg	Support rails	Colour	Order no.
435 x 634 x 561	52	14,8	12	orange	85020434
435 x 634 x 561	52	14,8	12	black	85020435

thermoport® K 6000 KB D heated

Heating control: digital | Connected load: 500 W | Plug type: Safety switch (type F) | Cable type: plain cable | Cable length: 2.000 mm | Protection class: IPX4 | Support distance: 36 mm | Ambient temperature: -20°C to +100°C

Dimensions mm	Capacity max. L	Weight kg	Support rails	Colour	Order no.
644 x 779 x 562	104	23,0	12	orange	85020815
644 x 779 x 562	104	23,0	12	black	85020816

thermoport® K 6000 KB A heated

Heating control: analogue | Connected load: 500 W | Plug type: Safety switch (type F) | Cable type: plain cable | Cable length: 2.000 mm | Protection class: IPX4 | Support distance: 36 mm | Ambient temperature: -20°C to +100°C

Dimensions mm	Capacity max. L	Weight kg	Support rails	Colour	Order no.
644 x 779 x 562	104	23,0	12	orange	85020813
644 x 779 x 562	104	23,0	12	black	85020814

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thermoport® plastic Accessories

Matching accessories for all thermoport® plastic models - such as slide-in frames for various smaller GN container sizes, synthetic GN cooling or heating pellets for passive cold / warm holding, through to the chassis and rolliport for non-slip transport of all thermoport® models.

More info

Insert frame - 1/6, 1/9

Stainless steel GN 1/1 insert frame with 2 cross supports - for the insertion of smaller GN sizes, such as 6x 1/6 or 9x 1/9.

Weight kg	Order no.
0,7	85012010

Insert frame - 1/4, 1/6, 2/4

Stainless steel GN 1/1 insert frame with 1 longitudinal supports - for the insertion of smaller GN sizes, such as 4x 1/4, 6x 1/6 or 2x 2/4.

Weight kg	Order no.
0,5	85012009

Sub-frame - thermoport® plastic

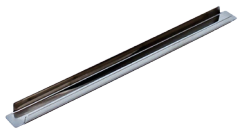
Stainless steel mobile frame with 4 corner bumpers, 2 swivel castors with brakes and 2 fixed castors for the transport of portable plastic thermoport® models.

Weight kg	Order no.
5,2	88140106

Mobile frame - thermoport®K 1000

Mobile frame with a stainless steel plate and stainless steel castors for fixed mounting on the thermoport® K 1000.

Weight kg	Order no.
6,3	88140105



GN bridge piece - thermoport® 50K/100K

Cross support without a spring for dividing thermoport® 50/100K - to accommodate smaller GN sizes.

Weight kg	Order no.
0,1	84190202

Made in Germany

ISO divider 1/1 - TH K 1000 - black

Plastic insulated divider in a GN size for the insulated separation of a cold and hot zone - when transporting food in the thermoport® K 1000.

Weight kg	Order no.
1,1	85022069

Insulated divider plastic - orange

Plastic insulated divider - for the thermal separation of a cold and hot zone in plastic thermo-ports.

Weight kg	Order no.
1,1	85022012

Iso divider - thermoport® K 100.

Plastic insulated drawer for the insulated separation of a cold and hot zone - when transporting food in the thermoport® K 100.

Weight kg	Order no.
1,6	85022042

Trolley - thermoport® K 6000

Suitable transport trolley for the plastic thermoport® 6000.

Weight kg	Order no.
11,3	88140201

Rolliport plastic - thermoport® K

The universal transport trolley for all portable thermoport® models without castors.

Weight kg	Order no.
8,6	88070601

Stacking catch - thermoport® K 1000

Stack locking mechanism for mounting on the base of the plastic thermoport® 1000 - for the safe and non-slip stacking of boxes.

Weight kg	Order no.
1,0	85022061

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Plug for heating TP 50KB/100KB

Weight	Order no.
kg	
0,0	37130841

GN cooling pellet 1/1 plastic - black

Plastic GN 1/1 cooling plate for pre-heating and passive cooling during the transportation of food in Rieber thermoport® models, can be inserted horizontally on the support rails.

Weight	Order no.
kg	
2,7	85022067

GN cooling pellet plastic 1/1 - orange

Plastic GN 1/1 cooling plate for pre-heating and passive cooling during the transportation of food in Rieber thermoport® models, can be inserted horizontally on the support rails.

Weight	Order no.
kg	
2,6	85022038

Heating pellet CNS GN 1/1

The stainless steel heating plate {514} for pre-tempering and passive keeping warm via the food transport in Rieber thermoport® models can be inserted horizontally via the support ledges.

Weight	Order no.
kg	
2,9	89080172

Heating pellet CNS GN 1/2 - asymmetrical

The stainless steel heating plate GN 1/2 for pre-tempering and passive keeping warm via the food transport in Rieber thermoport® models can be inserted horizontally via the support ledges.

Weight	Order no.
kg	
1,4	89080171

Transport / dispensing trolley for portable plastic & stainless steel thermoport® models

Robust stainless steel trolley, for transporting portable thermoport® plastic/ stainless steel boxes 50, 100, 600 or 1000. On sturdy shelf with non-slip embossing for 1-3 thermoport® boxes. Can also be used for mobile food serving, by direct scooping from thermoport® top-loading models. All-round impact protection, practical additional storage space on the lower shelf.

More info

Transp./serv.trolley 3 x thermoport®

2fixed-; 1 siwvel-; 1 swivel castors with brakes | Castor Ø: 125 mm | 4 corner bumpers

Dimensions mm	Weight kg	Max. loading capacity kg	Order no.
1775 x 706 x 840	28,0	210	88150301

Transp./serv.trolley 2 x thermoport®

2fixed-; 1 siwvel-; 1 swivel castors with brakes | Castor Ø: 125 mm | 4 corner bumpers

Dimensions mm	Weight kg	Max. loading capacity kg	Order no.
1271 x 706 x 840	22,0	130	88150201

Transp./serv.trolley 1 x thermoport®

2fixed-; 1 siwvel-; 1 swivel castors with brakes | Castor Ø: 125 mm | 4 corner bumpers

Dimensions mm	Weight kg	Max. loading capacity kg	Order no.
706 x 705 x 840	13,5	80	88150101

Made in Germany

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Single portion thermo-port® plastic

Program Overview

thermoport® 10 - plastic for 1 x menu with soup

Unheated insulation box, double-walled & tightly welded, dishwasher-safe up to +90 °C. Set with 1x 3-piece food tray latent heat storage, 1/6 32mm side dish, each incl. matching lid. For safe transport & keeping single-serving meals warm/cold. Models of 10 (10, 10D, 10KW) are standardised & the food/side dish trays can be used in a compatible way.

Simple embossing in the lid - for 1 x menu (3 or 1 part) with soup. Dishwasher safe up to +90 °C

thermoport® 10 D - plastic for 1 x menu and 2 x side dishes

Unheated insulation box, double-walled & tightly welded, dishwasher-safe up to +90 °C. Set with 1x 3-piece food tray latent heat storage, 2x 1/6 32mm side dish, each incl. matching lid. For safe transport & keeping single-serving meals warm/cold. Models of 10 (10, 10D, 10KW) are standardised & the food/ supplement trays can be used in a compatible way.

Double embossing in the lid - for 1 x menu (3- or 1-part) and 2 x side dishes. Dishwasher safe up to +90 °C

thermoport® 10 KW - plastic with cold comp. & w/o cooling pellet - for food, side dish & cold dish

solation box with extra cold compartment, double-walled & tightly welded, dishwasher-safe up to +90 °C. Set equipment: 1x 3-piece food tray latent heat sp., 1x 1/6 22mm & 2x 1/9 22mm side dish tray, each incl. matching lid & 1x 1/6 cooling pellet. For transporting cold/hot meals. Models of 10 (10, 10D, 10KW) are standardised & the food/supplement trays can be used in a compatible way.

Additional separate cold compartment in the lid on top - for 1 x meal and 1 x cold dish (dessert/salad) with matching food trays. Dishwasher-safe up to +90 °C

thermoport® 20 - Plastic

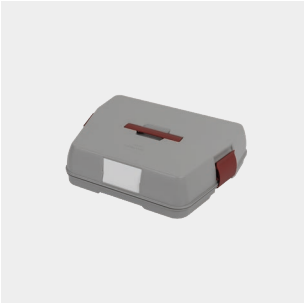
Unheated insulation box, completely equipped with porcelain system dishes:
1x square menu bowl + heat pellet, 1x round soup bowl and 2x square side dish, each incl. matching plastic lid. Double-walled & tightly welded, dishwasher-safe up to +90°C. Weight loaded approx. 5 kg

With porcelain system dishes: 1x square menu bowl + heat pellet, 1x round soup bowl & 2x square side dishes, each + lid. Dishwasher safe up to +90°C

Digital HACCP documentation - safe & time-saving

Digital HACCP documentation with the CHECK HACCP system. App temperature measurement with Bluetooth-capable core temperature sensor. From goods receipt, production to output. Paper & complete HACCP in real time, visible everywhere in your dashboard.

Core temperature sensor - can be retrofitted at any time - order no. 94 01 01 05



thermoport® 21 - plastic with menu plate 1 or 2 pcs, heat pellet, 1x soup, 2x side dish

Unheated insulation box, completely equipped with porcelain system dishes: 1x round plate 1tlg (Ø230mm) + heat pellet, 1x round soup bowl and 2x square side dishes (small&large), each incl. matching plastic lid. Double-walled & tightly welded, dishwasher-safe up to +90°C. Weight when loaded approx. 5 kg.

With porcelain system dishes: 1x round plate 1tlg (Ø230mm) + heat pellet, 1x round soup bowl & 2x square side dishes, each with lid. Dishwasher safe up to +90°C

thermoport® 10 - plastic for 1 x menu with soup

Unheated insulation box, double-walled & tightly welded, dishwasher-safe up to +90 °C. Set with 1x 3-piece food tray latent heat storage, 1/6 32mm side dish, each incl. matching lid. For safe transport & keeping single-serving meals warm/cold. Models of 10 (10, 10D, 10KW) are standardised & the food/side dish trays can be used in a compatible way.

More info

thermoport® K 10

Unheated single-portion insulation box made of plastic with a single recess in the lid, double-walled and tightly welded, dishwasher-safe (up to +90°C) - for the transport of 1 x meal and soup through „meals on wheels“.

Dimensions mm	Weight kg	Colour	Order no.
380 x 220 x 153	1,3	orange	85020101

thermoport® 10 set 1

Set consisting of 1x unheated plastic single-portion insulation box + lid, 1x 3-compartment, stainless steel food tray + lid, 1x GN 1/6 side dish tray, 32 mm deep + press-in lid.

Dimensions mm	Weight kg	Colour	Order no.
380 x 220 x 153	3,2	orange	85022705

Made in Germany

thermoport® 10 D - plastic for 1 x menu and 2 x side dishes

Unheated insulation box, double-walled & tightly welded, dishwasher-safe up to +90 °C. Set with 1x 3-piece food tray latent heat storage, 2x 1/6 32mm side dish, each incl. matching lid. For safe transport & keeping single-serving meals warm/cold. Models of 10 (10, 10D, 10KW) are standardised & the food/supplement trays can be used in a compatible way.

More info

thermoport® K 10 D

Unheated single-portion insulation box made of plastic with a double recess in the lid, double-walled and tightly welded, dishwasher-safe (up to +90°C) - for the transport of 1 x meal and 2 side dishes through „meals on wheels“.

Dimensions mm	Weight kg	Colour	Order no.
377 x 221 x 158	1,2	orange	85020102

thermoport® 10 D set 1

Set consisting of 1x unheated plastic single-portion insulation box with a double recess in the lid + lid, 1x 3-compartment, stainless steel food tray + lid, 2x GN 1/6 side dish tray, 32 mm deep + press-in lid.

Dimensions mm	Weight kg	Colour	Order no.
380 x 220 x 153	3,4	orange	85022706

Made in Germany

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thermoport® 10 KW - plastic with cold comp. & w/o cooling pellet - for food, side dish & cold dish

solation box with extra cold compartment, double-walled & tightly welded, dishwasher-safe up to +90 °C. Set equipment: 1x 3-piece food tray latent heat sp., 1x 1/6 22mm & 2x 1/9 22mm side dish tray, each incl. matching lid & 1x 1/6 cooling pellet. For transporting cold/hot meals. Models of 10 (10, 10D, 10KW) are standardised & the food/supplement trays can be used in a compatible way.

More info

thermoport® K 10 KW - orange

Unheated single-portion insulation box made of plastic with an additional cold compartment, double-walled and tightly welded, dishwasher-safe (up to +90°C) - for the transport of 1 x meal and 1 cold dish with suitable food trays through „meals on wheels“.

Dimensions mm	Weight kg	Order no.
380 x 220 x 165	1,5	85020103

thermoport® 10 KW set 1

Set consisting of 1x unheated plastic single-portion insulation box with a cold compartment + intermediate compartment and lid, 1x 3-compartment, stainless steel food tray + lid, 2x GN 1/6 side dish tray, 32 mm deep + press-in lid.

Dimensions mm	Weight kg	Order no.
380 x 220 x 165	3,7	85022702

thermoport® 10 KW set 2

Set with a cooling pellet consisting of 1x unheated plastic single-portion insulation box with a cold compartment + intermediate compartment and lid, 1x 3-compartment, stainless steel food tray + lid, 1x GN 1/6 side dish tray, 32 mm deep + press-in lid, 1x cooling pellet, 2x GN1/9 side dish tray, 22 mm.

Dimensions mm	Weight kg	Order no.
380 x 220 x 165	4,2	85022703

thermoport® 10 KW set 3

Set consisting of 1x unheated plastic single-portion insulation box with a cold compartment + intermediate compartment and lid, 1x 3-compartment, stainless steel food tray + lid, 1x GN 1/6 side dish tray, 32 mm deep + press-in lid and 2x GN1/9 side dish tray, 22 mm.

Dimensions mm	Weight kg	Order no.
380 x 220 x 165	3,8	85022704

Made in Germany

thermoport® 20 - Plastic

Unheated insulation box, completely equipped with porcelain system dishes: 1x square menu bowl + heat pellet, 1x round soup bowl and 2x square side dish, each incl. matching plastic lid. Double-walled & tightly welded, dishwasher-safe up to +90°C. Weight loaded approx. 5 kg

More info

thermoport® K 20 with handle variant S4

Unheated single-serving isolation box made of plastic equipped with system dishes, double-walled and tightly welded, dishwasher safe (up to +90 °C) - for „meals on wheels“ transport. Set includes 1 x 3-fluted CNS menu tray with latent heat storage, 1 x porcelain soup bowl, 2 x porcelain cold bowls.

Dimensions mm	Weight kg	Order no.
454 x 364 x 111	5,2	85020704

thermoport® K 20 neutral V. P3.1-orange

Unheated single-portion insulation box made of plastic, equipped with systemware, double-walled and tightly welded, dishwasher-safe (up to +90°C) - for the transport of „meals on wheels“. Set contains 1 x heating pellet and 1 x undivided meal tray, 1 x soup bowl and 2 x cold food trays, each made of porcelain.

Dimensions mm	Weight kg	Order no.
454 x 364 x 111	4,5	85020716

thermoport® K 20 neutral V. P3.2-orange

Unheated single-portion insulation box made of plastic, equipped with systemware, double-walled and tightly welded, dishwasher-safe (up to +90°C) - for the transport of „meals on wheels“. Set contains 1 x heating pellet and 1 x 3-compartment meal tray, 1 x soup bowl and 2 x cold food trays, each made of porcelain.

Dimensions mm	Weight kg	Order no.
454 x 364 x 111	4,3	85020717

thermoport® K 20 unheated unload.-orange

Unheated single-portion insulation box made of plastic, without any equipment, double-walled and tightly welded, dishwasher-safe (up to +90°C) - for the transport of „meals on wheels“.

Dimensions mm	Weight kg	Order no.
454 x 364 x 111	2,0	85020705

Made in Germany

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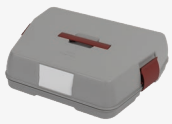
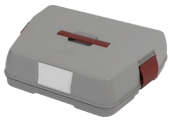
thermoport® 21 - plastic with menu plate 1 or 2 pcs, heat pellet, 1x soup, 2x side dish



Unheated insulation box, completely equipped with porcelain system dishes: 1x round plate 1tlg (Ø230mm) + heat pellet, 1x round soup bowl and 2x square side dishes (small&large), each incl. matching plastic lid. Double-walled & tightly welded, dishwasher-safe up to +90°C. Weight when loaded approx. 5 kg.

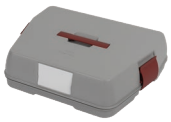
More info



thermoport® K 21 unheated V.1.1 - grey

Unheated single-portion insulation box made of plastic, equipped with systemware, double-walled and tightly welded, dishwasher-safe (up to +90°C) - for the transport of 1 x meal on an undivided plate, 1x soup and 2x side dishes through „meals on wheels“.

Dimensions mm	Weight kg	Order no.
454 x 364 x 111	4,5	85020711



thermoport® K 21 unheated V.1.2 - grey

Unheated single-portion insulation box made of plastic, equipped with systemware, double-walled and tightly welded, dishwasher-safe (up to +90°C) - for the transport of 1 x meal on an undivided plate, 1x soup and 2x side dishes through „meals on wheels“.

Dimensions mm	Weight kg	Order no.
454 x 364 x 111	3,9	85020712

Made in Germany

Beverage containers - thermi

Program Overview

Beverage container - thermi stainless steel - heated

Beverage container made of hygienic stainless steel, with fixed heater 230V/80W, rear connection cable 2m. Double-walled insulated, deep-drawn inside & seamlessly welded. Outside 2 tension locks & 1 carrying handle, silicone seal, vent plug & shock-proof, easy-to-clean drain cock. For transporting 7-24 litres of liquid depending on model.

Beverage container - thermi stainless steel - unheated

Beverage container made of hygienic stainless steel, double-walled insulated, inner container deep-drawn & seamlessly welded, suitable for direct filling. Outside with 2 tension locks & 1 carrying handle, silicone seal, vent plug & shock-proof, easy-to-clean drain tap. For transporting 7-24 litres of liquid depending on model.

With deep-drawn & seamlessly welded stainless steel inner container, for direct filling. Very heat-resistant, food-safe, odourless & antibacterial

Beverage container - thermi plastic - unheated

Beverage container made of impact-resistant germ-inhibiting polypropylene, suitable for direct filling, dishwasher safe up to +90°C. Double-walled insulated, with/without drip tray (stackable), integrated drain tap with bayonet lock, easy to carry with 2 U-clips & 3 carrying handles. For 10-40 litres of liquid per model, usable -20°C to +100°C.

Digital HACCP documentation - safe & time-saving

Digital HACCP documentation with the CHECK HACCP system. App temperature measurement with Bluetooth-capable core temperature sensor. From goods receipt, production to output. Paper & complete HACCP in real time, visible everywhere in your dashboard.

Core temperature sensor - can be retrofitted at any time - order no. 94 01 01 05

Beverage container - thermi stainless steel - heated

Beverage container made of hygienic stainless steel, with fixed heater 230V/80W, rear connection cable 2m. Double-walled insulated, deep-drawn inside & seamlessly welded. Outside 2 tension locks & 1 carrying handle, silicone seal, vent plug & shock-proof, easy-to-clean drain cock. For transporting 7-24 litres of liquid depending on model.

More info

Bever. container Thermi CNS 8l heated

Connection value: 110 W | Safety switch (type F) | Cable length: 2.000 mm

Dimensions mm	Capacity L	Weight kg	Order no.
219 x 368 x 335	8	7,2	85040101

Bever. container Thermi CNS 12l heated

Connection value: 110 W | Safety switch (type F) | Cable length: 2.000 mm

Dimensions mm	Capacity L	Weight kg	Order no.
219 x 368 x 435	12	7,8	85040102

Bever. container Thermi CNS 16l heated

Connection value: 110 W | Safety switch (type F) | Cable length: 2.000 mm

Dimensions mm	Capacity L	Weight kg	Order no.
219 x 368 x 535	16	10,2	85040103

Bever. container Thermi CNS 24l heated

Connection value: 110 W | Safety switch (type F) | Cable length: 2.000 mm

Dimensions mm	Capacity L	Weight kg	Order no.
219 x 368 x 735	24	14,6	85040104

Made in Germany

Beverage container - thermi stainless steel - unheated

Beverage container made of hygienic stainless steel, double-walled insulated, inner container deep-drawn & seamlessly welded, suitable for direct filling. Outside with 2 tension locks & 1 carrying handle, silicone seal, vent plug & shock-proof, easy-to-clean drain tap. For transporting 7-24 litres of liquid depending on model.

More info

Bever. container Thermi CNS 7l unheated

Dimensions mm	Capacity L	Weight kg	Order no.
147 x 426 x 407	7	5,0	85040107

Bever. container Thermi CNS 8l unheated

Dimensions mm	Capacity L	Weight kg	Order no.
219 x 368 x 335	8	6,1	85040112

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Beverage container - thermi plastic - unheated

Beverage container made of impact-resistant germ-inhibiting polypropylene, suitable for direct filling, dishwasher safe up to +90°C. Double-walled insulated, with/without drip tray (stackable), integrated drain tap with bayonet lock, easy to carry with 2 U-clips & 3 carrying handles. For 10-40 litres of liquid per model, usable -20°C to +100°C.

More info

Bever. container Thermi K 12l unheated

Dimensions mm	Capacity L	Weight kg	Order no.
240 x 620 x 430	12	6,2	85040203

Made in Germany

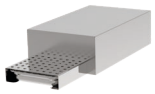
Thermi accessories

Matching accessories for the corresponding Thermi models, such as the base saucers for placing underneath made of hygienic & robust stainless steel for slip- & drip-proof beverage filling from the Thermi drain tap above.

More info

Base - Thermi CNS 8l, 12l, 16l, 24l

Matching stand for the stainless steel Thermis CNS 8 l, 12 l, 16 l and 24 l - with a perforated cup holder and drip tray.



Weight kg	Order no.
2,0	85040304

Base - Thermi CNS 7l heated/unheated

Matching base for the stainless steel Themis CNS 7 l heated/neutral.

Weight kg	Order no.
0,8	85040305

Made in Germany

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GN banquet trolley

Program Overview

GN banquet trolley stainless steel heated - digital with humidification

Banquet trolley, digital convection heating +30°C to +100°C, wet/dry heatable. With base tray, seamless deep-drawn support ledges (115 mm ledge spacing with tip safety) for GN grates/containers (plate Ø max. 310 mm). All-round roof gallery, double-walled insulation, push handle on front. Safe transport, keeping warm ready to serve, simultaneous serving. Rated voltage 1N AC 230V 50/60Hz.

Central control & separate humidification controller. Wet & dry heatable, dry heated significant energy saving & less cleaning effort

GN banquet trolley Stainless steel heated - analog without humidification

Banquet trolley, analogue convection heating +30°C to +90°C. Cabinet compartment with seamless deep-drawn support ledges (115mm ledge spacing with tip safety) for GN grates/containers (plate Ø max. 310mm). Double-walled insulation, low heat loss, push handle on front. For safe transport, keeping warm ready to serve & simultaneous serving. Rated voltage 1N AC 230V 50/60Hz.

GN Banquet Trolley Stainless steel cooled - digital

Banquet trolley, digital convection cooling -12°C to +8°C, 580W at -10°C VT. Seamless deep-drawn support ledges, with tip safety for GN grates/containers (plate Ø max. 310mm). All-round roof gallery, double-walled insulation, push handle on front. Safe transport, ready-to-serve cold holding, simultaneous serving. Rated voltage 1N AC 230V 50/60Hz.

Precise & powerful compressor cooling & circulating air fan. Reliable cooling by evaporator above & cooling machine with condensation evaporation below

GN Banquet Trolley plastic heated and/or unheated - analog/ digital

2x banquet transport box, firmly connected on mounted castors, in the combinations heated max. +90°C and/or unheated, with analogue or digitally controllable convection heating from +20°C to max.+85°C. With seamless deep-drawn support ledges for GN grates/containers. Double-walled & tightly welded. For safe transport, ready-to-serve keeping warm & simultaneous serving. Rated voltage 1N AC 230V 50/60Hz.

Digital HACCP documentation - safe & time-saving

Digital documentation with our CHECK HACCP system. Automatic room temperature recording in the banquet trolley, via retrofittable sensors. Paper & complete HACCP during transport, in real time, visible everywhere in your dashboard.

Automatic room temp. sensor - can be retrofitted any time - order no. 94020138

GN banquet trolley stainless steel heated - digital with humidification

Banquet trolley, digital convection heating +30°C to +100°C, wet/dry heatable. With base tray, seamless deep-drawn support ledges (115 mm ledge spacing with tip safety) for GN grates/containers (plate Ø max. 310 mm). All-round roof gallery, double-walled insulation, push handle on front. Safe transport, keeping warm ready to serve, simultaneous serving. Rated voltage 1N AC 230V 50/60Hz.

More info

Banquet trolley 2/1 heated - rails 115mm

Max. Number of GN 2/1 grids: 11 | Connection value: 2.250 W | Cable length: 2.000 mm | Protection class: IPX4 | Number of push handle(s): 1 | 2 fixed-; 2 swivel castors | Castor Ø: 200 mm | Max. Load capacity: 120 kg | 4 corner bumpers

Dimensions mm	Weight kg	Support rails	Support distance mm	Order no.
777 x 837 x 1712	107,0	11	115	88230104

Banquet trolley 2/1 heated - rails 70mm

Max. Number of GN 2/1 grids: 18 | Connection value: 2.250 W | Cable length: 2.000 mm | Protection class: IPX5 | Number of push handle(s): 1 | 2 fixed-; 2 swivel castors | Castor Ø: 200 mm | Max. Load capacity: 120 kg | 4 corner bumpers

Dimensions mm	Weight kg	Support rails	Support distance mm	Order no.
777 x 837 x 1712	108,0	18	70	88230105

Banquet trolley 2x 2/1 heated - 115 mm

Max. Number of GN 2/1 grids: 22 | Connection value: 2.900 W | Cable length: 2.000 mm | Protection class: IPX5 | Number of push handle(s): 2 | 2 fixed-; 2 swivel castors | Castor Ø: 200 mm | Max. Load capacity: 220 kg | 4 corner bumpers

Dimensions mm	Weight kg	Support rails	Support distance mm	Order no.
1490 x 837 x 1712	176,0	22	115	88230203

Banquet trolley 2x 2/1 heated - 70 mm

Max. Number of GN 2/1 grids: 36 | Connection value: 2.900 W | Cable length: 2.000 mm | Protection class: IPX4 | Number of push handle(s): 2 | 2 fixed-; 2 swivel castors | Castor Ø: 200 mm | Max. Load capacity: 220 kg | 4 corner bumpers

Dimensions mm	Weight kg	Support rails	Support distance mm	Order no.
1490 x 837 x 1712	183,0	36	70	88230204

Made in Germany

GN banquet trolley Stainless steel heated - analog without humidification

Banquet trolley, analogue convection heating +30°C to +90°C. Cabinet compartment with seamless deep-drawn support ledges (115mm ledge spacing with tip safety) for GN grates/containers (plate Ø max. 310mm). Double-walled insulation, low heat loss, push handle on front. For safe transport, keeping warm ready to serve & simultaneous serving. Rated voltage 1N AC 230V 50/60Hz.

More info

Banquet trolley 2/1 light heated -115 mm

Max. Number of GN 2/1 grids: 11 | Connection value: 1.750 W | Cable length: 2.000 mm | Protection class: IPX4 | Number of push handle(s): 1 | 2 fixed-; 2 swivel castors | Castor Ø: 200 mm | Max. Load capacity: 120 kg | 4 corner bumpers

Dimensions mm	Weight kg	Support rails	Support distance mm	Order no.
777 x 837 x 1674	101,0	11	115	88230111

Banquet trolley.2/1 light heated - 70 mm

Max. Number of GN 2/1 grids: 18 | Connection value: 1.750 W | Cable length: 2.000 mm | Protection class: IPX5 | Number of push handle(s): 1 | 2 fixed-; 2 swivel castors | Castor Ø: 200 mm | Max. Load capacity: 120 kg | 4 corner bumpers

Dimensions mm	Weight kg	Support rails	Support distance mm	Order no.
777 x 837 x 1674	104,0	18	70	88230112

Banquet trolley 2x2/1 light heated - 115

Max. Number of GN 2/1 grids: 22 | Connection value: 2.400 W | Cable length: 2.000 mm | Protection class: IPX5 | Number of push handle(s): 1 | 2 fixed-; 2 swivel castors | Castor Ø: 200 mm | Max. Load capacity: 220 kg | 4 corner bumpers

Dimensions mm	Weight kg	Support rails	Support distance mm	Order no.
1490 x 837 x 1674	168,0	22	115	88230211

Banquet trolley 2x2/1 light heated - 70

Max. Number of GN 2/1 grids: 36 | Connection value: 2.400 W | Cable length: 2.000 mm | Protection class: IPX5 | Number of push handle(s): 1 | 2 fixed-; 2 swivel castors | Castor Ø: 200 mm | Max. Load capacity: 220 kg | 4 corner bumpers

Dimensions mm	Weight kg	Support rails	Support distance mm	Order no.
1490 x 837 x 1674	172,0	36	70	88230212

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

GN Banquet Trolley
Stainless steel cooled - digital

Banquet trolley, digital convection cooling -12°C to +8°C, 580W at -10°C VT. Seamless deep-drawn support ledges, with tip safety for GN grates/containers (plate Ø max. 310mm). All-round roof gallery, double-walled insulation, push handle on front. Safe transport, ready-to-serve cold holding, simultaneous serving. Rated voltage 1N AC 230V 50/60Hz.

More info

banquet tr.2x2/1 refrig. R290, rails 115

Max. Number of GN 2/1 grids: 22 | Connection value: 600 W | Cable length: 2.000 mm | Protection class: IPX2 | Number of push handle(s): 2 | 2 fixed-; 2 swivel castors | Castor Ø: 200 mm | Max. Load capacity: 220 kg | 4 corner bumpers | Refrigerant: R290

Dimensions mm	Weight kg	Support rails	Support distance mm	Order no.
1482 x 837 x 1771	194,0	22	115	88230405

banquet tr. 2/1 refrig. R290, rails 115

Max. Number of GN 2/1 grids: 11 | Connection value: 600 W | Cable length: 2.000 mm | Protection class: IPX2 | Number of push handle(s): 1 | 2 fixed-; 2 swivel castors | Castor Ø: 200 mm | Max. Load capacity: 120 kg | 4 corner bumpers | Refrigerant: R290

Dimensions mm	Weight kg	Support rails	Support distance mm	Order no.
802 x 884 x 1771	143,0	11	115	88230406

Made in Germany

GN Banquet Trolley plastic heated and/or unheated - analog/digital

2x banquet transport box, firmly connected on mounted castors, in the combinations heated max. +90°C and/or unheated, with analogue or digitally controllable convection heating from +20°C to max.+85°C. With seamless deep-drawn support ledges for GN grates/containers. Double-walled & tightly welded. For safe transport, ready-to-serve keeping warm & simultaneous serving. Rated voltage 1N AC 230V 50/60Hz.

More info

thermoport® K 6000 Maxi D heated

Heating control: digital | Connection value: 500 W | Cable length: 2.000 mm | 2 fixed-; 2 swivel castors with brakes | Castor-Ø: 125 mm | Weight: 55 kg

Dimensions mm	Support rails	Support distance mm	Colour	Order no.
766 x 790 x 1280	2 x 12	36	orange	85020825
766 x 790 x 1280	2 x 12	36	black	85020826

thermoport® K 6000 Maxi A heated

Heating control: analogue | Connection value: 500 W | Cable length: 2.000 mm | 2 fixed-; 2 swivel castors with brakes | Castor-Ø: 125 mm | Weight: 55 kg

Dimensions mm	Support rails	Support distance mm	Colour	Order no.
766 x 790 x 1280	2 x 12	36	orange	85020823
766 x 790 x 1280	2 x 12	36	black	85020824

thermoport® K 2x6000 unheated

2 fixed-; 2 swivel castors with brakes | Castor Ø: 125 mm | Weight: 53 kg

Dimensions mm	Support rails	Support distance mm	Colour	Order no.
766 x 779 x 1280	2 x 12	36	orange	85020802
766 x 779 x 1280	2 x 12	36	black	85020812

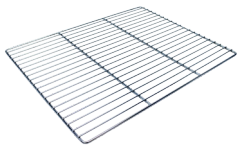
Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

GN banquet trolley stainless steel Accessories

Suitable accessories for banquet trolleys - such as GN grates made of stainless steel, in robust or light design, for flexible insertion on the support ledges, so that plates/cloches/food can be placed and transported safely.

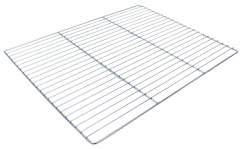
More info



Stainless steel grid GN 2/1 530x650mm

The GN grille - for insertion in cabinets / trolleys / compartments in a Gastronorm size made of stainless steel.

Weight kg	Order no.
2,1	84140101



Stainless steel grid GN 2/1 L - 530x650

The GN grille in a lightweight design - for insertion in cabinets / trolleys / compartments in a Gastronorm size made of stainless steel.

Weight kg	Order no.
1,4	84140106

Made in Germany

GN banquet trolley plastic Accessories

Suitable accessories for banquet trolleys made of plastic.

More info

GN cooling pellet plastic 1/1 - orange

Plastic GN 1/1 cooling plate for pre-heating and passive cooling during the transportation of food in Rieber thermoport® models, can be inserted horizontally on the support rails.

Weight kg	Order no.
2,6	85022038

GN cooling pellet 1/1 plastic - black

Plastic GN 1/1 cooling plate for pre-heating and passive cooling during the transportation of food in Rieber thermoport® models, can be inserted horizontally on the support rails.

Weight kg	Order no.
2,7	85022067

Heating pellet CNS GN 1/1

The stainless steel heating plate {514} for pre-tempering and passive keeping warm via the food transport in Rieber thermoport® models can be inserted horizontally via the support ledges.

Weight kg	Order no.
2,9	89080172

ISO divider 1/1 - TH K 1000 - black

Plastic insulated divider in a GN size for the insulated separation of a cold and hot zone - when transporting food in the thermoport® K 1000.

Weight kg	Order no.
1,1	85022069

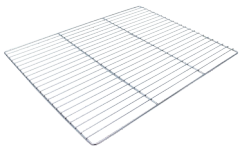
Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

Insulated divider plastic - orange

Plastic insulated divider - for the thermal separation of a cold and hot zone in plastic thermoports.

Weight kg	Order no.
1,1	85022012



Stainless steel grid GN 2/1 L - 530x650

The GN grille in a lightweight design - for insertion in cabinets / trolleys / compartments in a Gastronorm size made of stainless steel.

Weight kg	Order no.
1,4	84140106

Insert frame - 1/4, 1/6, 2/4

Stainless steel GN 1/1 insert frame with 1 longitudinal supports - for the insertion of smaller GN sizes, such as 4x 1/4, 6x 1/6 or 2x 2/4.

Weight kg	Order no.
0,5	85012009

Insert frame - 1/6, 1/9

Stainless steel GN 1/1 insert frame with 2 cross supports - for the insertion of smaller GN sizes, such as 6x 1/6 or 9x 1/9.

Weight kg	Order no.
0,7	85012010

Stacking catch - thermoport® K 1000

Stack locking mechanism for mounting on the base of the plastic thermoport® 1000 - for the safe and non-slip stacking of boxes.

Weight kg	Order no.
1,0	85022061

K|POT® the mobile kitchen & buffet solution

Program Overview

K|POT® passive with embossing for GN cooling / heating pellet

Mobile & stylish buffet dispenser without electricity, with bulge in the base of the housing, for heating/cooling pellets GN 1/2 for passively keeping ready-to-eat food warm/cold. In use with thermoplates® C with rounded corners, made of energy-efficient SWISS-PLY multilayer material & matching GN cooking/buffet lid. Available in 1/1 or 2/3 GN size, in black/stainless steel.

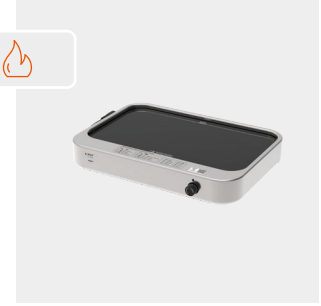
Completely without electricity, can be used reliably everywhere, for passive keeping warm/cold

K|POT® with GN Ceran heating panel - for keeping warm

Mobile temperature-precise heat-retaining dispenser, with infinitely variable & energy-saving ceramic hob (0-800W), recessed for safe operation. Transport-safe, retractable rotary switch. In use with cooking container thermoplates® C rounded corners & matching GN cooking/buffet lid. Available in 1/1 GN size in black/stainless steel, also as built-in K|POT®. Rated voltage 1N AC 230V 50Hz.

Energy-efficient keeping warm with the infinitely variable ceramic hob (0-800W) and the GN-thermoplates®, for a perfect buffet solution

K|POT® with GN ceramic hob - for cooking



Mobile kitchen, with electronically controlled ceramic hob, recessed for safe operation. Retractable rotary switch for 6 regeneration, 3 keep-warm, 3 cooking programmes. In use with cooking container thermoplates® C rounded corners & matching GN cooking/buffet lid. Available 1-/2-zone, in 1/1 or 2/3 GN size, in black/stainless steel, also as built-in K|POT®. Rated voltage 1N AC 230V 50Hz.

Energy-efficient ceramic hob controllable via rotary control with 6 regeneration, 3 keep-warm, 3 cooking programmes. In use with GN cooking pot thermoplates®

K|POT® CONNECT with app control

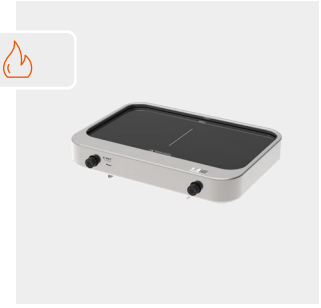
Digital and app-controlled catering kitchen, freely programmable, infinitely variable energy-saving ceramic hob (0-2200W). Create and manage individual K|POT programmes for Cook & Chill and now also for Cook & Freeze dishes with the Rieber CONNECT Dashboard. 1- and 2-zone, in 1/1 or 2x 1/2 GN size, black and in stainless steel. Rated voltage 1N AC 230V 50Hz.

100% guarantee of success without specialist staff, predefined self-created programmes can be called up safely via the app or transferred directly

Digital HACCP documentation - safe & time-saving

Digital documentation with the CHECK HACCP system. App temperature measurement with Bluetooth-capable core temperature sensor. From receiving, production to serving. Paper & complete HACCP, in real time, visible everywhere in your dashboard.

Core temperature sensor - can be retrofitted at any time - order no. 94 01 01 05



K|POT® with GN induction hob - for cooking

Mobile kitchen, with powerful 2-zone induction hob, recessed for safe operation. Retractable rotary switch for 1 melting, 2 keeping warm, 6 cooking programmes. In use with cooking container thermoplates® C rounded corners & matching GN cooking/buffet lid. Available in 1/1 or 2/3 GN size, in black/stainless steel, also as built-in K|POT®. Rated voltage 1N AC 230V 50Hz.

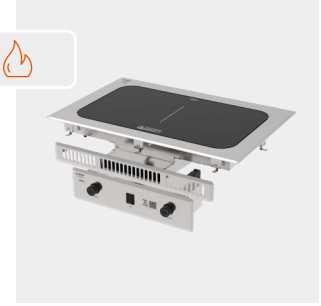
Powerful 2-zone induction hob, with 1 melting, 2 keeping warm, 6 cooking programmes. Energy-efficient & multifunctional cooking, frying and grilling

SWISS|PLY

K|POT® cooled with GN SWISS-PLY- multilayer sheet

Mobile cold serving, with controllable, energy-saving & full-surface cooling plate made of SWISS-PLY multilayer material for cooling with very short response time. In use with cooking container thermoplates® C rounded corners & matching GN cooking/buffet lid. Available in 1/1, in black/stainless steel. Rated voltage 1N AC 230V 50Hz.

Actively cooled SWISS|PLY multilayer panel, for perfect and energy-efficient cooling, very quickly ready for use



K|POT® built-in for cover cut-out 582 x 378 mm

The K|POT® built-in variants, in ceramic heat-retaining, ceramic or induction hob, field dimensions: approx. 607x394x57mm. Suitable for cut-outs: Cover approx. 582x378mm, control approx. 388x152x100mm, front panel approx. 322x85mm. In use with thermoplates® C with rounded corners & matching GN cooking/buffet lid. Available in 1/1 Gastronorm size in stainless steel. Rated voltage 1N AC 230V 50Hz.

Optimal for stationary use at the buffet or in dispensing solutions

K|POT® passive with embossing for GN cooling / heating pellet

Mobile & stylish buffet dispenser without electricity, with bulge in the base of the housing, for heating/cooling pellets GN 1/2 for passively keeping ready-to-eat food warm/cold. In use with thermoplates® C with rounded corners, made of energy-efficient SWISS-PLY multilayer material & matching GN cooking/buffet lid. Available in 1/1 or 2/3 GN size, in black/stainless steel.

More info

K|POT® 1/1-passive

Cleaning: with a damp cloth

Dimensions mm	Weight kg	Colour	Order no.
533 x 380 x 95	3,2	stainless steel	84012007
533 x 380 x 95	3,2	black	84012008

K|POT® 2/3-passive

Cleaning: with a damp cloth

Dimensions mm	Weight kg	Colour	Order no.
353 x 378 x 96	2,2	stainless steel	84012037
353 x 378 x 96	2,2	black	84012039

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

K|POT®
with GN Ceran heating panel - for keeping warm

Mobile temperature-precise heat-retaining dispenser, with infinitely variable & energy-saving ceramic hob (0-800W), recessed for safe operation. Transport-safe, retractable rotary switch. In use with cooking container thermoplates® C rounded corners & matching GN cooking/buffet lid. Available in 1/1 GN size in black/stainless steel, also as built-in K|POT®. Rated voltage 1N AC 230V 50Hz.

More info

K|POT® 1/1-ch-800

Connector type: Safety switch (type F) | Cable type: plain cable | Cable length: 1.500 mm | Protection class: IPX0 | Cleaning: with a damp cloth | Field design: full-surface

Dimensions mm	Connected load W	Weight kg	Colour	Order no.
533 x 378 x 96	800	6,7	stainless steel	84012011
533 x 378 x 96	800	6,7	black	84012012

Made in Germany

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K|POT®
with GN ceramic hob - for cooking

Mobile kitchen, with electronically controlled ceramic hob, recessed for safe operation. Retractable rotary switch for 6 regeneration, 3 keep-warm, 3 cooking programmes. In use with cooking container thermoplates® C rounded corners & matching GN cooking/buffet lid. Available 1-/2-zone, in 1/1 or 2/3 GN size, in black/stainless steel, also as built-in K|POT®. Rated voltage 1N AC 230V 50Hz.

More info

K|POT® 1/1-ck-2200

Connector type: Safety switch (type F) | Cable type: plain cable | Cable length: 1.500 mm | Protection class: IPX0 | Cleaning: with a damp cloth | Field design: full-surface

Dimensions mm	Connected load W	Weight kg	Colour	Order no.
533 x 378 x 96	2.200	6,8	stainless steel	84012001
533 x 378 x 96	2.200	8,0	black	84012002

K|POT® 1/1-ck-2200-2Z

Connector type: Safety switch (type F) | Cable type: plain cable | Cable length: 1.500 mm | Protection class: IPX0 | Cleaning: with a damp cloth | Field design: 2-zone

Dimensions mm	Connected load W	Weight kg	Colour	Order no.
533 x 378 x 96	2.200	7,9	stainless steel	84012013
533 x 378 x 96	2.200	8,2	black	84012014

K|POT® 2/3-ck-1600

Connector type: Safety switch (type F) | Cable type: plain cable | Cable length: 1.500 mm | Protection class: IPX0 | Cleaning: with a damp cloth | Field design: full-surface

Dimensions mm	Connected load W	Weight kg	Colour	Order no.
353 x 378 x 96	1.600	4,3	stainless steel	84012038
353 x 378 x 96	1.600	4,3	black	84012036

Made in Germany

K|POT® CONNECT with app control

Digital and app-controlled catering kitchen, freely programmable, infinitely variable energy-saving ceramic hob (0-2200W). Create and manage individual K|POT programmes for Cook & Chill and now also for Cook & Freeze dishes with the Rieber CONNECT Dashboard. 1- and 2-zone, in 1/1 or 2x 1/2 GN size, black and in stainless steel. Rated voltage 1N AC 230V 50Hz.

More info

K|POT® CONNECT 1/1-ck-2200 s/s

Connector type: Safety switch (type F) | Cable type: plain cable | Cable length: 1.500 mm | Protection class: IPX0 | Cleaning: with a damp cloth | Field design: full-surface

Dimensions mm	Connected load W	Weight kg	Colour	Order no.
533 x 378 x 96	2.200	6,8	stainless steel	84012082
533 x 378 x 96	2.200	6,8	black	84012083

K|POT® CONNECT 1/1-ck-2200-2Z s/s

Connector type: Safety switch (type F) | Cable type: plain cable | Cable length: 1.500 mm | Protection class: IPX0 | Cleaning: with a damp cloth | Field design: 2-zone

Dimensions mm	Connected load W	Weight kg	Colour	Order no.
533 x 378 x 96	2.200	6,8	stainless steel	84012084
533 x 378 x 96	2.200	6,8	black	84012085

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

K|POT®
with GN induction hob - for cooking

Mobile kitchen, with powerful 2-zone induction hob, recessed for safe operation. Retractable rotary switch for 1 melting, 2 keeping warm, 6 cooking programmes. In use with cooking container thermoplates® C rounded corners & matching GN cooking/buffet lid. Available in 1/1 or 2/3 GN size, in black/stainless steel, also as built-in K|POT®. Rated voltage 1N AC 230V 50Hz.

More info

K|POT® 1/1-ik-3600-2Z

Connector type: Safety switch (type F) | Cable type: plain cable | Cable length: 1.500 mm | Protection class: IPX0 | Cleaning: with a damp cloth | Field design: 2-zone

Dimensions mm	Connected load W	Weight kg	Colour	Order no.
533 x 378 x 96	3.600	9,9	stainless steel	84012040
533 x 378 x 96	3.600	9,1	black	84012041

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

K|POT®
cooled with GN SWISS-PLY-multilayer sheet

Mobile cold serving, with controllable, energy-saving & full-surface cooling plate made of SWISS-PLY multilayer material for cooling with very short response time. In use with cooking container thermoplates® C rounded corners & matching GN cooking/buffet lid. Available in 1/1, in black/stainless steel. Rated voltage 1N AC 230V 50Hz.

More info

K|POT® 1/1-coolSWISSPLY s/s

Connector type: Safety switch (type F) | Cable type: plain cable | Cable length: 1.500 mm | Protection class: IPX0 | Cleaning: with a damp cloth | Field design: full-surface

Dimensions mm	Connected load W	Weight kg	Colour	Order no.
533 x 378 x 149	150	12,0	stainless steel	84012056
533 x 378 x 149	150	12,0	black	84012058

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

K|POT® built-in for cover cut-out 582 x 378 mm

The K|POT® built-in variants, in ceramic heat-retaining, ceramic or induction hob, field dimensions: approx. 607x394x57mm. Suitable for cut-outs: Cover approx. 582x378mm, control approx. 388x152x100mm, front panel approx. 322x85mm. In use with thermoplates® C with rounded corners & matching GN cooking/buffet lid. Available in 1/1 Gastronorm size in stainless steel. Rated voltage 1N AC 230V 50Hz.

More info

K|POT® 1/1-ik-3600-2Z built-in

Connector type: without plug | Cable type: plain cable | Cable length: 1.400 mm | Protection class: IPX0 | Cleaning: with a damp cloth | Field design: 2-zone

Dimensions mm	Connected load W	Weight kg	Colour	Order no.
603 x 398 x 218	3.600	8,5	stainless steel	84012053

K|POT® 1/1-ck-2200 built-in

Connector type: without plug | Cable type: plain cable | Cable length: 1.400 mm | Protection class: IPX0 | Cleaning: with a damp cloth | Field design: full-surface

Dimensions mm	Connected load W	Weight kg	Colour	Order no.
603 x 398 x 218	2.200	11,6	stainless steel	84012050

K|POT® 1/1-ck-2200-2Z built-in

Connector type: without plug | Cable type: plain cable | Cable length: 1.400 mm | Protection class: IPX0 | Cleaning: with a damp cloth | Field design: 2-zone

Dimensions mm	Connected load W	Weight kg	Colour	Order no.
603 x 398 x 218	2.200	8,5	stainless steel	84012052

K|POT® 1/1-ch-800 built-in

Connector type: without plug | Cable type: plain cable | Cable length: 1.400 mm | Protection class: IPX0 | Cleaning: with a damp cloth | Field design: full-surface

Dimensions mm	Connected load W	Weight kg	Colour	Order no.
603 x 398 x 218	800	10,8	stainless steel	84012051

Made in Germany

K|POT® Accessories

Practical accessories for all K|POT® models - such as the K|POT® shelf trolley for all GN 1/1 models, for safe transport & storage of several K|POT®s or the stackable wooden transport box. For all models with glass cooking surfaces, the matching cleaning scraper for scratch-free removal of all dirt. Special accessories such as insertable heating/cooling GN pellets made of stainless steel for the passive K|POT® models. For all built-in K|POT® models, the matching ventilation grille for stationary operation.

More info

Rack trolley for K|POT® 1/1 - corner bum

High shelf trolley for the safe transport of K|POT® units in GN 1/1 size, made of stainless steel with butt corners - square tube frame, 9 support rails, side and rear with high edged stop, as well as non-slip transport lock.

Weight kg	Order no.
24,0	88042601

Transport-Box - K|POT® 1/1

Sturdy & stackable wooden crate for safe transport & storage of a K|POT® GN 1/1, ideal for frequent transport such as in event catering, also optimally stackable on Euro pallets.

Weight kg	Order no.
2,5	84012057

GN cooling pellet CNS 1/2 - 12,5mm

Stainless steel GN 1/2 cooling plate for pre-heating and passive cooling during the transportation of food in Rieber thermoport® models, can be inserted horizontally on the support rails.

Weight kg	Order no.
1,6	85012012

Heating pellet CNS GN 1/2 - asymmetrical

The stainless steel heating plate GN 1/2 for pre-tempering and passive keeping warm via the food transport in Rieber thermoport® models can be inserted horizontally via the support ledges.

Weight kg	Order no.
1,4	89080171

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

Ventilation grilles f. built-in K|POT®

Weight kg	Order no.
0,2	84012054

Ceran glass cleaning scraper

Scraper for cleaning all varithek® hobs with a 400 and 1/1 glass surface.

Weight kg	Order no.
0,1	91020301

Made in Germany

navioven & thermomat®

Program Overview

navioven mobile table-top unit with digital circulating air heating

Table-top oven with digital control & core temperature sensor for various programmes. programmes: Baking, cooking, core temperature cooking, braising, regeneration from +20°C to +240°C. Door made of insulating glass, for insight into illuminated interior. 7 pairs of rails, removable via side shelf, for inserting GN system. Bottom runners for stacking on thermoport®. Rated voltage 1N AC 230V 50/60Hz.

Auto prog. function can be stored for a 100% guarantee of success. Usable w/o high volt. curr. (230V), structural measures, extractor hood, water connections, etc.

thermomat® made of stainless steel with frame Drawer

With frame drawers with snap lock, recessed grip, seal, running on sturdy telescopic over-extension runners. For GN 1/1 lengthwise, as well as side insertion of grids/slide-in trays. For keeping warm/low-temperature cooking with plug-in core temperature sensor (Cook&Hold), various programmes. Bottom runners for stacking on thermoport® models. Rated voltage 1N AC 230V 50Hz.

thermomat® made of stainless steel with self-closing door

One-hand closing/opening mechanism, 210° opening angle, stop DIN right (exchangeable). Inside GN support rail on both sides with anti-tilt device & push-through stop. 2 flush aluminium folding handles on the sides. Keep warm/low-temperature cooking, plug-in core temperature sensor, various programmes. Bottom runners for stacking on thermoport® models. Rated voltage 1N AC 230V 50Hz.

Digital HACCP documentation - safe & time-saving

Digital HACCP documentation with the CHECK HACCP system. App temperature measurement with Bluetooth-capable core temperature sensor. From goods receipt, production to output. Paper & complete HACCP in real time, visible everywhere in your dashboard.

Core temperature sensor - can be retrofitted at any time - order no. 94 01 01 05

navioven
mobile table-top unit with digital circulating air heating

Table-top oven with digital control & core temperature sensor for various programmes. programmes: Baking, cooking, core temperature cooking, braising, regeneration from +20°C to +240°C. Door made of insulating glass, for insight into illuminated interior. 7 pairs of rails, removable via side shelf, for inserting GN system. Bottom runners for stacking on thermoport®. Rated voltage 1N AC 230V 50/60Hz.

More info

navioven 1/1

Plug type: Safety switch (type F) | Cable type: plain cable | Cable length: 1.500 mm | Protection class: IPX4 | Cleaning: with a damp cloth | Support bead pairs:

Dimensions mm	Connected load W	Weight kg	Order no.
460 x 775 x 632	3.300	50,0	85011021

Made in Germany

thermomat®
made of stainless steel with frame Drawer

With frame drawers with snap lock, recessed grip, seal, running on sturdy telescopic over-extension runners. For GN 1/1 lengthwise, as well as side insertion of grids/slide-in trays. For keeping warm/low-temperature cooking with plug-in core temperature sensor (Cook&Hold), various programmes. Bottom runners for stacking on thermoport® models. Rated voltage 1N AC 230V 50Hz.

More info

thermomat® 1/1 - 2 drawers crossways

Plug type: Safety switch (type F) | Cable type: plain cable | Cable length: 2.000 mm | Cleaning: with a damp cloth

Dimensions mm	Connected load W	Weight kg	Order no.
666 x 601,5 x 504	910	37,0	85011004

thermomat® 1/1 - 2 drawers lengthways

Plug type: Safety switch (type F) | Cable type: plain cable | Cable length: 2.000 mm | Cleaning: with a damp cloth

Dimensions mm	Connected load W	Weight kg	Order no.
448 x 672,5 x 551	910	45,0	85011005

thermomat® 1/1 - 3 drawers lengthways

Plug type: Safety switch (type F) | Cable type: plain cable | Cable length: 2.000 mm | Cleaning: with a damp cloth

Dimensions mm	Connected load W	Weight kg	Order no.
454 x 672,5 x 749	1.510	50,0	85011006

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

thermomat®
made of stainless steel with self-closing door

One-hand closing/opening mechanism, 210° opening angle, stop DIN right (exchangeable). Inside GN support rail on both sides with anti-tilt device & push-through stop. 2 flush aluminium folding handles on the sides. Keep warm/low-temperature cooking, plug-in core temperature sensor, various programmes. Bottom runners for stacking on thermoport® models. Rated voltage 1N AC 230V 50Hz.

More info

thermomat® 1/1 - door - 3 rails

Plug type: Safety switch (type F) | Cable type: plain cable | Cable length: 2.000 mm | Cleaning: with a damp cloth

Dimensions mm	Connected load W	Weight kg	Order no.
454 x 672,5 x 453	910	30,0	85011001

thermomat® 1/1 - door - 7 rails

Plug type: Safety switch (type F) | Cable type: plain cable | Cable length: 2.000 mm | Cleaning: with a damp cloth

Dimensions mm	Connected load W	Weight kg	Order no.
454 x 672,5 x 749	1.510	45,0	85011002

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

acs Frontcooking Stations

Program Overview

acs 600 ec - for 1 varithek® Module with cross suction (ec) - with/without plasma technology

Mobile cooking station, with push & pull extraction from left to right (ec). Multi-stage filter system: grease/activated charcoal/pollutant, with removable grease drip tray. With splash guard, closed cabinet space, tightly welded adjustment niche, for varithek® modules: 400 direct & 1/1 via AST. 1x 230V / 1x 400V sockets.

With patented O3 plasma technology, the plasma generator not only neutralises odours but also kills bacteria and microorganisms

acs 1000 ec - for 2 varithek® modules with cross suction (ec) - with/without plasma technology

Mobile cooking station, with push & pull extraction from left to right (ec). Multi-stage filter system: grease/activated charcoal/pollutant, with removable grease drip tray. With splash guard, closed cabinet space, tightly welded adjustment niche, for varithek® modules: 400 direct & 1/1 via AST. 2x 230V & 2x 400V sockets.

With patented O3 plasma technology, the plasma generator not only neutralises odours but also kills bacteria and microorganisms

acs 1100 d3 - for 2 varithek® modules with 3-sided edge extraction (d3) - with/without plasma techn.

Mobile cooking station, with 3-sided edge extraction (d3). Multi-stage filter system: grease/activated charcoal/pollutant, with removable grease drip tray. With splash guard, closed cabinet space, tightly welded adjustment niche, for varithek® modules: 400 direct & 1/1 via AST. 2x 230V & 2x 400V sockets.

With patented O3 plasma technology, the plasma generator not only neutralises odours but also kills bacteria and microorganisms

servocuccina acs

Mobile cooking station, with circulating air extraction system. Multi-stage filter system: grease/activated charcoal/pollutant with removable grease drip tray. With splash guard, 1 drawer, deep-drawn side panels 200mm, built-in system support for 2x Varithek® modules 1/1. 4x 230V sockets. Rated voltage 3 N AC 400V 50Hz.

Digital HACCP documentation - safe & time-saving

Digital HACCP documentation with the CHECK HACCP system. App temperature measurement with Bluetooth-capable core temperature sensor. From goods receipt, production to output. Paper & complete HACCP in real time, visible everywhere in your dashboard.

Core temperature sensor - can be retrofitted at any time - order no. 94 01 01 05

acs 1500 d3- for 3 varithek® modules with 3-sided edge extraction (d3) - with/without plasma techn.

Mobile cooking station, with push & pull extraction from left to right (ec). Multi-stage filter system: grease/activated charcoal/pollutant, with removable grease drip tray. With splash guard, closed cabinet space, tightly welded adjustment niche, for varithek® modules: 400 direct & 1/1 via AST. 2x 230V & 2x 400V sockets.

With patented O3 plasma technology, the plasma generator not only neutralises odours but also kills bacteria and microorganisms

acs 1600 O3 - for 3 varithek® modules with 3-sided edge extraction (d3), plasmatech.& compartments

Mobile cooking station, with 3-stg edge extraction (d3) & 2 H3 function cabinet compartments in combis hot/cold/neutral. Multi-stage filter system: grease/activated charcoal/pollutant, removable grease drip tray. With sneeze & splash guard, tightly welded adjustment niche, for varithek® modules: 400 direct & 1/1 via AST.

With patented O3 plasma technology, the plasma generator not only neutralises odours but also kills bacteria and microorganisms

acs 600 ec - for 1 varithek®
Module with cross suction (ec) - with/without plasma technology

Mobile cooking station, with push & pull extraction from left to right (ec). Multi-stage filter system: grease/activated charcoal/pollutant, with removable grease drip tray. With splash guard, closed cabinet space, tightly welded adjustment niche, for varithek® modules: 400 direct & 1/1 via AST. 1x 230V / 1x 400V sockets.

More info

acs 600 ec - 1x varithek®

Rated voltage: 3N AC 400 V 50/60 Hz | Filter system: Activated carbon filter | push & pull extraction| Plug type: CEE-Plug 400V/16A | Cable type: plain cable | Cable length: 2.000 mm | Protection class: IPX4 | 4 swivel castors with brakes | Castor Ø: 80 mm

Dimensions mm	Weight kg	Connected load W	Order no.
602 x 722 x 1001	100,0	11.000	91140190

acs 600 ec O3 - 1x varithek®

Rated voltage: 3N AC 400 V 50/60 Hz | Filter system: Plasma technology | push & pull extraction| Plug type: CEE-Plug 400V/16A | Cable type: plain cable | Cable length: 2.000 mm | Protection class: IPX4 | 4 swivel castors with brakes | Castor Ø: 80 mm

Dimensions mm	Weight kg	Connected load W	Order no.
602 x 722 x 1001	100,0	11.000	91140195

Made in Germany

acs 1000 ec - for 2 varithek® modules with cross suction (ec) - with/without plasma technology

Mobile cooking station, with push & pull extraction from left to right (ec). Multi-stage filter system: grease/activated charcoal/pollutant, with removable grease drip tray. With splash guard, closed cabinet space, tightly welded adjustment niche, for varithek® modules: 400 direct & 1/1 via AST. 2x 230V & 2x 400V sockets.

More info

acs 1000 ec - 2x varithek®

Rated voltage: 3N AC 400 V 50/60 Hz | Filter system: Activated carbon filter | push & pull extraction| Plug type: CEE-Plug 400V/16A | Cable type: plain cable | Cable length: 2.000 mm | Protection class: IPX4 | 4 swivel castors with brakes | Castor Ø: 80 mm

Dimensions mm	Weight kg	Connected load W	Order no.
1000 x 722 x 1000	100,0	11.000	91140192

acs 1000 ec O3 - 2x varithek®

Rated voltage: 3N AC 400 V 50/60 Hz | Filter system: Plasma technology | push & pull extraction| Plug type: CEE-Plug 400V/16A | Cable type: plain cable | Cable length: 2.000 mm | Protection class: IPX4 | 4 swivel castors with brakes | Castor Ø: 80 mm

Dimensions mm	Weight kg	Connected load W	Order no.
1000 x 722 x 1000	100,0	11.000	91140197

acs 1000 ec - gantry - 2x varithek®

Rated voltage: 3N AC 400 V 50/60 Hz | Filter system: Activated carbon filter | push & pull extraction| Plug type: CEE-Plug 400V/16A | Cable type: plain cable | Cable length: 2.000 mm | Protection class: IPX4 | 4 swivel castors with brakes | Castor Ø: 80 mm

Dimensions mm	Weight kg	Connected load W	Order no.
1000 x 722 x 1300	125,0	11.000	91140401

acs 1000 ec O3 - gantry - 2x varithek®

Rated voltage: 3N AC 400 V 50/60 Hz | Filter system: Plasma technology | push & pull extraction| Plug type: CEE-Plug 400V/16A | Cable type: plain cable | Cable length: 2.000 mm | Protection class: IPX4 | 4 swivel castors with brakes | Castor Ø: 80 mm

Dimensions mm	Weight kg	Connected load W	Order no.
1000 x 722 x 1300	125,0	11.000	91140404

Made in Germany

acs 1100 d3 - for 2 varithek® modules with 3-sided edge extraction (d3) - with/without plasma techn.

Mobile cooking station, with 3-sided edge extraction (d3). Multi-stage filter system: grease/activated charcoal/pollutant, with removable grease drip tray. With splash guard, closed cabinet space, tightly welded adjustment niche, for varithek® modules: 400 direct & 1/1 via AST. 2x 230V & 2x 400V sockets.

More info

acs 1100 d3 - 2x varithek®

Rated voltage: 3N AC 400 V 50/60 Hz | Filter system: Activated carbon filter | 3-side edge extraction| Plug type: CEE-Plug 400V/16A | Cable type: plain cable | Cable length: 2.000 mm | Protection class: IPX4 | 2 fixed-; 2 swivel castors with brakes | Castor Ø: 80 mm

Dimensions mm	Weight kg	Connected load W	Order no.
1100 x 760 x 1103	115,0	11.000	91140450

acs 1100 d3 O3 - 2x varithek®

Rated voltage: 3N AC 400 V 50/60 Hz | Filter system: Plasma technology | 3-side edge extraction| Plug type: CEE-Plug 400V/16A | Cable type: plain cable | Cable length: 2.000 mm | Protection class: IPX4 | 4 swivel castors with brakes | Castor Ø: 80 mm

Dimensions mm	Weight kg	Connected load W	Order no.
1100 x 722 x 1100	115,0	11.000	91140198

acs 1100 d3 - gantry - 2x varithek®

Rated voltage: 3N AC 400 V 50/60 Hz | Filter system: Activated carbon filter | 3-side edge extraction| Plug type: CEE-Plug 400V/16A | Cable type: plain cable | Cable length: 2.000 mm | Protection class: IPX4 | 2 fixed-; 2 swivel castors with brakes | Castor Ø: 80 mm

Dimensions mm	Weight kg	Connected load W	Order no.
1100 x 760 x 1300	145,0	11.000	91140451

acs 1100 d3 O3 - gantry - 2x varithek®

Rated voltage: 3N AC 400 V 50/60 Hz | Filter system: Plasma technology | 3-side edge extraction| Plug type: CEE-Plug 400V/16A | Cable type: plain cable | Cable length: 2.000 mm | Protection class: IPX4 | 4 swivel castors with brakes | Castor Ø: 80 mm

Dimensions mm	Weight kg	Connected load W	Order no.
1100 x 722 x 1300	145,0	11.000	91140405

Made in Germany

servocuccina acs

Mobile cooking station, with circulating air extraction system. Multi-stage filter system: grease/activated charcoal/pollutant with removable grease drip tray. With splash guard, 1 drawer, deep-drawn side panels 200mm, built-in system support for 2x Varithek® modules 1/1. 4x 230V sockets. Rated voltage 3 N AC 400V 50Hz.

More info

servocuccina® acs 2x EST 1/1

Rated voltage: 3N AC 400 V 50/60 Hz | Filter system: | | Plug type: CEE-Plug 400V/16A | Cable type: plain cable | Cable length: 4.000 mm | Protection class: | 2 fixed-; 2 swivel castors with brakes | Castor Ø: 125 mm

Dimensions mm	Weight kg	Connected load W	Order no.
1070 x 785 x 1164	105,0	250	88025232

servocuccina® acs 3x EST 1/1

Rated voltage: 3N AC 400 V 50/60 Hz | Filter system: | | Plug type: CEE-Plug 400V/16A | Cable type: plain cable | Cable length: 4.000 mm | Protection class: | 2 fixed-; 2 swivel castors with brakes | Castor Ø: 125 mm

Dimensions mm	Weight kg	Connected load W	Order no.
1433 x 785 x 1164	142,0	250	88025236

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

acs 1500 d3- for 3 varithek® modules with 3-sided edge extraction (d3) - with/without plasma techn.

Mobile cooking station, with push & pull extraction from left to right (ec). Multi-stage filter system: grease/activated charcoal/pollutant, with removable grease drip tray. With splash guard, closed cabinet space, tightly welded adjustment niche, for varithek® modules: 400 direct & 1/1 via AST. 2x 230V & 2x 400V sockets.

More info

acs 1500 d3 - 3x varithek®

Rated voltage: 3N AC 400 V 50/60 Hz | Filter system: Activated carbon filter | 3-side edge extraction| Plug type: CEE-Plug 400V/32A | Cable type: plain cable | Cable length: 2.000 mm | Protection class: IPX4 | 4 swivel castors with brakes | Castor Ø: 80 mm

Dimensions mm	Weight kg	Connected load W	Order no.
1500 x 760 x 1100	130,0	22.000	91140194

acs 1500 d3 O3 - 3x varithek®

Rated voltage: 3N AC 400 V 50/60 Hz | Filter system: Plasma technology | 3-side edge extraction| Plug type: CEE-Plug 400V/32A | Cable type: plain cable | Cable length: 2.000 mm | Protection class: IPX4 | 4 swivel castors with brakes | Castor Ø: 80 mm

Dimensions mm	Weight kg	Connected load W	Order no.
1500 x 760 x 1100	130,0	22.000	91140199

acs 1500 d3 - gantry - 3x varithek®

Rated voltage: 3N AC 400 V 50/60 Hz | Filter system: Activated carbon filter | 3-side edge extraction| Plug type: CEE-Plug 400V/32A | Cable type: plain cable | Cable length: 2.000 mm | Protection class: IPX4 | 4 swivel castors with brakes | Castor Ø: 80 mm

Dimensions mm	Weight kg	Connected load W	Order no.
1500 x 760 x 1300	180,0	22.000	91140403

acs 1500 d3 O3 - gantry - 3x varithek®

Rated voltage: 3N AC 400 V 50/60 Hz | Filter system: Plasma technology | 3-side edge extraction| Plug type: CEE-Plug 400V/32A | Cable type: plain cable | Cable length: 2.000 mm | Protection class: IPX4 | 4 swivel castors with brakes | Castor Ø: 80 mm

Dimensions mm	Weight kg	Connected load W	Order no.
1500 x 760 x 1300	180,0	22.000	91140406

Made in Germany

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acs 1500 d3 O3 with electrostatic filter

Rated voltage: 3N AC 400 V 50/60 Hz | Filter system: Plasma technology | 3-side edge extraction| Plug type: CEE-Plug 400V/32A | Cable type: plain cable | Cable length: 2.000 mm | Protection class: | 4 swivel castors with brakes | Castor Ø: 80 mm

Dimensions mm	Weight kg	Connected load W	Order no.
1500 x 760 x 1300	140,0	22.000	91140442

Made in Germany

acs 1600 O3 - for 3 varithek® modules with 3-sided edge extraction (d3), plasmatech.& compartments

Mobile cooking station, with 3-stg edge extraction (d3) & 2 H3 function cabinet compartments in combis hot/cold/neutral. Multi-stage filter system: grease/activated charcoal/pollutant, removable grease drip tray. With sneeze & splash guard, tightly welded adjustment niche, for varithek® modules: 400 direct & 1/1 via AST.

More info

acs 1600 O3 - 2x neutral - 3x varithek®

Rated voltage: 3N AC 400 V 50/60 Hz | Filter system: Plasma technology | 3-side edge extraction| Plug type: CEE-Plug 400V/32A | Cable type: plain cable | Cable length: 3.000 mm | Protection class: IPX4 | 2 fixed-; 2 swivel castors | Castor Ø: 125 mm

Dimensions mm	Weight kg	Connected load W	Order no.
1664 x 850 x 1300	240,0	22.000	91140409

acs 1600 O3 - 2x hot - 3x varithek®

Rated voltage: 3N AC 400 V 50/60 Hz | Filter system: Plasma technology | 3-side edge extraction| Plug type: CEE-Plug 400V/32A | Cable type: plain cable | Cable length: 3.000 mm | Protection class: IPX4 | 2 fixed-; 2 swivel castors | Castor Ø: 125 mm

Dimensions mm	Weight kg	Connected load W	Order no.
1664 x 850 x 1300	240,0	22.000	91140408

acs 1600 O3 neutral&hot -3x varithek®

Rated voltage: 3N AC 400 V 50/60 Hz | Filter system: Plasma technology | 3-side edge extraction| Plug type: CEE-Plug 400V/32A | Cable type: plain cable | Cable length: 2.000 mm | Protection class: IPX4 | 2 fixed-; 2 swivel castors | Castor Ø: 125 mm

Dimensions mm	Weight kg	Connected load W	Order no.
1664 x 850 x 1300	240,0	22.000	91140410

acs 1600 O3 - 2x neutral - 3x400V

Rated voltage: 3N AC 400 V 50/60 Hz | Filter system: Plasma technology | 3-side edge extraction| Plug type: CEE-Plug 400V/32A | Cable type: plain cable | Cable length: 3.000 mm | Protection class: IPX4 | 2 fixed-; 2 swivel castors | Castor Ø: 125 mm

Dimensions mm	Weight kg	Connected load W	Order no.
1664 x 850 x 1300	236,7	22.000	91140434

Made in Germany

acs 1600 O3 - hot&cold - 3x400V R290

Rated voltage: 3N AC 400 V 50/60 Hz | Filter system: Plasma technology | 3-side edge extraction| Plug type: CEE-Plug 400V/32A | Cable type: plain cable | Cable length: 3.000 mm | Protection class: IPX4 | 2 fixed-; 2 swivel castors | Castor Ø: 125 mm

Dimensions mm	Weight kg	Connected load W	Order no.
1664 x 850 x 1300	236,7	22.000	91140462

acs 1600 O3 neutr&cold-3x varithek® R290

Rated voltage: 3N AC 400 V 50/60 Hz | Filter system: Plasma technology | 3-side edge extraction| Plug type: CEE-Plug 400V/32A | Cable type: plain cable | Cable length: 3.000 mm | Protection class: IPX4 | 2 fixed-; 2 swivel castors | Castor Ø: 125 mm

Dimensions mm	Weight kg	Connected load W	Order no.
1664 x 850 x 1300	240,0	22.000	91140461

acs 1600 O3 - 2x cold-3x varithek® R290

Rated voltage: 3N AC 400 V 50/60 Hz | Filter system: Plasma technology | 3-side edge extraction| Plug type: CEE-Plug 400V/32A | Cable type: plain cable | Cable length: 3.000 mm | Protection class: IPX4 | 2 fixed-; 2 swivel castors with brakes | Castor Ø: 125 mm

Dimensions mm	Weight kg	Connected load W	Order no.
1664 x 850 x 1300	240,0	22.000	91140460

acs 1600 O3 hot&cold-3xvarithek® R290

Rated voltage: 3N AC 400 V 50/60 Hz | Filter system: Plasma technology | 3-side edge extraction| Plug type: CEE-Plug 400V/32A | Cable type: plain cable | Cable length: 3.000 mm | Protection class: IPX4 | 2 fixed-; 2 swivel castors | Castor Ø: 125 mm

Dimensions mm	Weight kg	Connected load W	Order no.
1664 x 850 x 1300	240,0	22.000	91140459

acs 1600 O3 - 2x cold - 3x400V R290

Rated voltage: 3N AC 400 V 50/60 Hz | Filter system: Plasma technology | 3-side edge extraction| Plug type: CEE-Plug 400V/32A | Cable type: plain cable | Cable length: 3.000 mm | Protection class: IPX4 | 2 fixed-; 2 swivel castors | Castor Ø: 125 mm

Dimensions mm	Weight kg	Connected load W	Order no.
1664 x 850 x 1300	236,7	22.000	91140463

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

acs accessories

Matching accessories for the acs - for safe and shock-proof transport the transport box made of robust wood, for retracting the acs 1100 with/without attachment. As well as many other functional filter variants, plasma generators or practical spice jar holders. In addition, various cladding options for a stylish look.

More info

Electostatic filter unit (set)

The electrostatic filter unit is designed to extend the filter stages of the Rieber acs 1100 / 1500 units.

Weight kg	Order no.
-	91140315

HEPA filter unit (1 piece)

The electrostatic filter unit is designed to extend the filter stages of the Rieber acs units.

Weight kg	Order no.
-	91140314

activated carbon filter MH 407x270x32 mm

Weight kg	Order no.
0,5	37252208

Shelf - hinged guest side, acs 1000ec

Weight kg	Order no.
4,0	91140208

Spice shaker left / right 3x GN 1/9

Weight kg	Order no.
-	91140255

Made in Germany

Spice shaker left / right 2x GN 2/8

Weight kg	Order no.
-	91140262

Spice rack left 2x1/9 (attachment)

Weight kg	Order no.
-	91140318

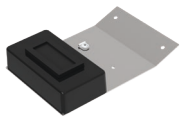
Spice rack right 2x1/9(attachment)

Weight kg	Order no.
-	91140319

Plasma-Generator basic (Kit)

Plasma generator in plastic housing on CNS (1.4301) mounting bracket. The plasma generator unit is designed to extend the filter stages of the Rieber acs 1100 &1500 in the basic version (without electrostatic filter).

Weight kg	Order no.
-	91140312



Plasma generator professional (set)

Plasma generator in plastic housing on CNS (1.4301) mounting bracket. The plasma generator unit is intended for extending the filter stages of the Rieber acs 1100 / 1500 in conjunction with the electrostatic filters (91140315).

Weight kg	Order no.
-	91140313

Transport box - acs 1100 with attachment

Weight kg	Order no.
97,0	91140310

Transport-Box - acs 1100 ohne Aufsatz

Weight kg	Order no.
63,0	91140311

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Panelling black 3-sides ACS 1600 O3

Weight kg	Order no.
-	91140304

Panelling black 3-sides ACS 1500

Weight kg	Order no.
-	91140288

Panelling black 3-sides ACS 1100

Weight kg	Order no.
-	91140287

Panelling black 3-sides ACS 1000

Weight kg	Order no.
-	91140286

Additional fairing (set) 1100 black

For visual enhancement and colour design of the acs unit.

Weight kg	Order no.
-	91140316

BLUE FLEECE FILTER

Weight kg	Order no.
0,0	72519829

Fleece filter mat - 460x128 mm

Weight kg	Order no.
0,0	91700515

varithek®
Front cooking modules

Program Overview

varithek® GN 1/1 module with ceramic hob - for keeping warm

Module for keeping warm at the exact temperature, with infinitely variable & energy-saving ceramic hob (0-800W) with 9 programme levels, recessed for safe operation. Stainless steel housing, with transport-safe, retractable rotary switch. Exact insertion in AST / EST or in GN-port, usually with thermoplates® cooking pots. Splash-proof IPX4. Rated voltage 1N AC 230V 50/60Hz.

Energy-saving ceramic hob (0-800W) with 9 programme levels

varithek® GN 1/1 module with induction hob - for cooking

Module with electronically controllable induction ceramic hob (full-surface / round: Ø230mm surface / 2x square: 220x180mm each), controllable with selectable levels 0-9, recessed for safe operation. With ventilated high-performance induction generator. Exact insertion into AST/EST or GN-port, in use with thermoplates® cooking pots. Splash-proof IPX4. Rated voltage 1N AC 230V 50/60Hz.

Induction ceramic hob (full-surface / round: Ø230mm surface / 2x square: 220x180mm each), controll. w. select. levels 0-9. Ventilated high-performance induc. generator

SWISS PLY

varithek® GN 1/1 module with SWISS-PLY multi-layer plate - for hot/cold holding

Module with full-surface, flush SWISS-PLY multi-layer material panel (280x490mm), retractable rotary control for steps 0-9, change cold-200W to warm-500W via 2-stage rocker switch. Cooling range: -7°C to +10°C, warm range: max. 120°C. Exact insertion into AST/EST or GN-port, in use with thermoplates® cooking pots. Rated voltage 1N AC 230V 50/60Hz.

SWISS-PLY multilayer panel (280x490mm), with steps 0-9, change from cold-200W to warm-500W via 2-stage rocker switch. Cooling range: -7°C to +10°C

SWISS PLY

varithek® GN 1/1 module with SWISS-PLY multilayer plate - for grilling

Module with full-surface SWISS-PLY multi-layer material grill plate (280x480mm) for direct grilling, 8mm high edge & non-stick effect. Heat distribution evenly into the corners. Retractable electronically control-led power regulator up to 250°C. Grease drain & plug, drainable grease drip tray. Slide into AST/EST or GN port. Splash-proof IPX4. Rated voltage 1N AC 230V 50/60Hz.

SWISS-PLY multi-layer material grill plate (280x480mm) infinitely variable up to 250°C, for direct grilling, very fast & even heat distribution right into the corners

Digital HACCP documentation - safe & time-saving

Digital HACCP documentation with the CHECK HACCP system. App temperature measurement with Bluetooth-capable core temperature sensor. From goods receipt, production to output. Paper & complete HACCP in real time, visible everywhere in your dashboard.

Core temperature sensor - can be retrofitted at any time - order no. 94 01 01 05

varithek® 400 module with induction field - for cooking

Module with round induction ceramic hob, Ø250mm surface, electronically controllable via power regulator with 11 selectable levels. With ventilated microprocessor-controlled high-performance induction generator. For precise direct setting in acs-Frontcooking / as table-top unit on worktop. Splash-proof to IPX4.

Round induction ceramic hob, Ø250mm surface, controllable with 11 selectable levels. With ventilated microprocessor-controlled high-performance induction generator

varithek® 400 module with induction cuvette - for woking

Module with round Ceran cuvette Ø300mm, for safe insertion of a round wok pan, for stepless wok with 11 power levels. With ventilated microprocessor-controlled high-performance induction generator. For precise direct setting in acs-Frontcooking / as table-top unit on worktop. Splash-proof to IPX4.

Ceran cuvette Ø300mm, for round wok pan, stepless wok with 11 power levels. With ventilated microprocessor-controlled high-performance induction generator

varithek® 400 module as pasta stove & deep fryer

Pasta fryer module, seamlessly welded GN basin 1/1, 200mm with SWISS-PLY multilayer base, powerful heating field underneath. Ventilated, safety drain cock, integrated temperature sensor adjustable +/-1°C. In use with GN hook-in sets in each case. For direct placement in acs front cooking/as table-top unit on worktop. Splash-proof to IPX4. Rated voltage 3N AC 400 V 50/60 Hz.

Hygienic seamlessly welded GN basin with SWISS-PLY multilayer base + Powerful heating field, adjustable +/-1°C

SWISS PLY

varithek® 400 module with SWISS-PLY multilayer panel - for grilling

Module with full-surface SWISS-PLY multi-layer grill plate, for direct grilling with non-stick effect. Heat distribution evenly into the corners. Infinitely variable up to 250°C. With grease drain & plug and drainable grease drip tray. For direct placement in acs front cooking/as table-top unit on worktop. Splash-proof. IPX4. Rated voltage 3N AC 400V 50/60Hz.

SWISS-PLY multi-layer material grill plate infinitely variable up to 250°C, for direct grilling, very fast & even heat distribution right into the corners

varithek® GN 1/1 module with ceramic hob - for keeping warm

Module for keeping warm at the exact temperature, with infinitely variable & energy-saving ceramic hob (0-800W) with 9 programme levels, recessed for safe operation. Stainless steel housing, with transport-safe, retractable rotary switch. Exact insertion in AST / EST or in GN-port, usually with thermoplates® cooking pots. Splash-proof IPX4. Rated voltage 1N AC 230V 50/60Hz.

More info

varithek® 1/1-ch-800

Field type: full-surface | Work surface: Ceran | Connector type: Safety switch (type F)

Dimensions mm	Weight kg	Connected load W	Cable length mm	Order no.
325 x 620 x 63	6,6	800	1.000	91010150
325 x 620 x 63	8,0	800	2.500	91010153

varithek® 1/1-ck-2800

Field type: full-surface | Work surface: Ceran | Connector type: Safety switch (type F)

Dimensions mm	Weight kg	Connected load W	Cable length mm	Order no.
325 x 620 x 82	6,9	2.800	1.000	91010151
325 x 620 x 82	6,9	2.800	2.500	91010154

varithek® 1/1-ck-3400-2Z-round

Field type: 2-zone | Work surface: Ceran | Connector type: Safety switch (type F)

Dimensions mm	Weight kg	Connected load W	Cable length mm	Order no.
325 x 620 x 81	7,0	3.400	1.000	91010152
325 x 620 x 81	7,0	3.400	2.500	91010155

Made in Germany

varithek® GN 1/1 module with induction hob - for cooking

Module with electronically controllable induction ceramic hob (full-surface / round: Ø230mm surface / 2x square: 220x180mm each), controllable with selectable levels 0-9, recessed for safe operation. With ventilated high-performance induction generator. Exact insertion into AST/EST or GN-port, in use with thermoplates® cooking pots. Splash-proof IPX4. Rated voltage 1N AC 230V 50/60Hz.

More info

varithek® 1/1-ik-3500

Field type: full-surface | Work surface: induction | Connector type: Safety switch (type F)

Dimensions mm	Weight kg	Connected load W	Cable length mm	Order no.
325 x 620 x 141	16,7	3.500	1.000	91010253
325 x 620 x 141	16,9	3.500	2.500	91010256

varithek® 1/1-ik-3500-round

Field type: 1-zone | Work surface: induction | Connector type: Safety switch (type F)

Dimensions mm	Weight kg	Connected load W	Cable length mm	Order no.
325 x 620 x 141	14,1	3.500	1.000	91010254
325 x 620 x 141	14,4	3.500	2.500	91010257

varithek® 1/1-ik-3600-2Z-square

Field type: 2-zone | Work surface: induction | Connector type: Safety switch (type F)

Dimensions mm	Weight kg	Connected load W	Cable length mm	Order no.
325 x 620 x 81	9,0	3.600	1.000	91010259
325 x 620 x 81	10,5	3.600	2.500	91010258

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

varithek® GN 1/1 module with SWISS-PLY multi-layer plate - for hot/cold holding

Module with full-surface, flush SWISS-PLY multi-layer material panel (280x490mm), retractable rotary control for steps 0-9, change cold-200W to warm-500W via 2-stage rocker switch. Cooling range: -7°C to +10°C, warm range: max. 120°C. Exact insertion into AST/EST or GN-port, in use with thermoplates® cooking pots. Rated voltage 1N AC 230V 50/60Hz.

More info

varithek® 1/1-hp-SP (2,5)

Field version: full-surface | Working surface: SWISS-PLY | Refrigerant Eisfink D2 | IPX4

Dimensions mm	Weight kg	Connected load W	Cable length mm	Order no.
325 x 620 x 141	14,0	500	2.500	91180114

varithek® 1/1 hp-SP-i

Field version: full-surface | Working surface: SWISS-PLY | Refrigerant Eisfink D2 | IPX0

Dimensions mm	Weight kg	Connected load W	Cable length mm	Order no.
604 x 399 x 254	14,1	500	2.000	91180112

Made in Germany

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varithek® GN 1/1 module with SWISS-PLY multilayer plate - for grilling

Module with full-surface SWISS-PLY multi-layer material grill plate (280x480mm) for direct grilling, 8mm high edge & non-stick effect. Heat distribution evenly into the corners. Retractable electronically controlled power regulator up to 250°C. Grease drain & plug, drainable grease drip tray. Slide into AST/EST or GN port. Splash-proof IPX4. Rated voltage 1N AC 230V 50/60Hz.

More info

varithek® 1/1-gp-3400-SP

Field type: full-surface | Work surface: SWISS-PLY | Connector type: Safety switch (type F)

Dimensions mm	Weight kg	Connected load W	Cable length mm	Order no.
325 x 620 x 144	14,6	3.400	800	91030160
325 x 620 x 144	15,0	3.400	2.500	91030162

Made in Germany

varithek® 400 module with induction field - for cooking

Module with round induction ceramic hob, Ø250mm surface, electronically controllable via power regulator with 11 selectable levels. With ventilated microprocessor-controlled high-performance induction generator. For precise direct setting in acs-Frontcooking / as table-top unit on worktop. Splash-proof to IPX4.

More info

varithek® 400-ik-3500-round

Rated voltage: 1N AC 230 V 50/60 Hz | Field type: 1-zone | Work surface: induction | Connector type: Safety switch (type F)

Dimensions mm	Weight kg	Connected load W	Cable length mm	Order no.
400 x 660 x 138	17,9	3.500	1.000	91010239
400 x 660 x 138	18,0	3.500	2.500	91010240

varithek® 400-ik-5000-round

Rated voltage: 3N AC 400 V 50/60 Hz | Field type: 1-zone | Work surface: induction | Connector type: Safety switch (type F)

Dimensions mm	Weight kg	Connected load W	Cable length mm	Order no.
400 x 660 x 138	27,0	5.000	1.000	91010238
400 x 660 x 138	19,3	5.000	2.500	91010237

Made in Germany

varithek® 400 module with induction cuvette - for woking

Module with round Ceran cuvette Ø300mm, for safe insertion of a round wok pan, for stepless wok with 11 power levels. With ventilated microprocessor-controlled high-performance induction generator. For precise direct setting in acs-Frontcooking / as table-top unit on worktop. Splash-proof to IPX4.

More info

varithek® 400-iw-3500

Rated voltage: 1N AC 230 V 50/60 Hz | Field type: 1-zone | Work surface: Ceran | Connector type: Safety switch (type F)

Dimensions mm	Weight kg	Connected load W	Cable length mm	Order no.
400 x 660 x 200	21,0	3.500	1.000	91040309
400 x 660 x 200	21,0	3.500	2.500	91040310

varithek® 400-iw-5000

Rated voltage: 3N AC 400 V 50/60 Hz | Field type: 1-zone | Work surface: Ceran | Connector type: CEE-Plug 400V/16A

Dimensions mm	Weight kg	Connected load W	Cable length mm	Order no.
400 x 660 x 200	21,0	5.000	1.000	91040308
400 x 660 x 200	21,0	5.000	2.500	91040307

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

varithek® 400 module as pasta stove & deep fryer

Pasta fryer module, seamlessly welded GN basin 1/1, 200mm with SWISS-PLY multilayer base, powerful heating field underneath. Ventilated, safety drain cock, integrated temperature sensor adjustable +/-1°C. In use with GN hook-in sets in each case. For direct placement in acs front cooking/as table-top unit on worktop. Splash-proof to IPX4. Rated voltage 3N AC 400 V 50/60 Hz.

More info

varithek® 400-pf-5000-SP

Field type: full-surface | Work surface: SWISS-PLY | Connector type: CEE-Plug 400V/16A

Dimensions mm	Weight kg	Connected load W	Cable length mm	Order no.
400 x 660 x 220	18,0	5.000	2.500	91100105

Made in Germany

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varithek® 400 module with SWISS-PLY multilayer panel - for grilling

Module with full-surface SWISS-PLY multi-layer grill plate, for direct grilling with non-stick effect. Heat distribution evenly into the corners. Infinitely variable up to 250°C. With grease drain & plug and drainable grease drip tray. For direct placement in acs front cooking/as table-top unit on worktop. Splash-proof. IPX4. Rated voltage 3N AC 400V 50/60Hz.

More info

varithek® 400-gp-4800-SP

Field type: full-surface | Work surface: SWISS-PLY | Connector type: CEE-Plug 400V/16A

Dimensions mm	Weight kg	Connected load W	Cable length mm	Order no.
400 x 660 x 198	26,5	4.800	1.000	91030165
400 x 660 x 198	22,0	4.800	2.500	91030166

varithek® 400-gp-4800-SP ribbed

Field type: full-surface | Work surface: SWISS-PLY | Connector type: CEE-Plug 400V/16A

Dimensions mm	Weight kg	Connected load W	Cable length mm	Order no.
400 x 660 x 198	26,5	4.800	1.000	91030167

varithek® 800-gp-9600-SP

Field type: full-surface | Work surface: SWISS-PLY | Connector type: CEE-Plug 400V/16A

Dimensions mm	Weight kg	Connected load W	Cable length mm	Order no.
800 x 660 x 198	41,0	9.600	1.000	91030163
800 x 660 x 198	43,3	9.600	2.500	91030164

Made in Germany

varithek® Modules Accessories

Matching accessories for the varithek® modules - such as various cooking attachments/utensils, for special preparation methods such as wok, pasta, deep fry, etc. Suitable cleaning scrapers for glass cooktops or specifically for all grill plates, for scratch-free removal of all dirt. Or for hygienic clean use different splash guard variants.

More info

Frying stand set varithek® 1/1-ik-3500

Frying gantry set for functional configuration of the varithek® 1/1-ik-3500 module (full-surface induction) - for the preparations of crispy deep-fried food (1x GN 1/1 container, 200 mm deep with a SWISS-PLY multi-layer base and drop handles, 1x support frame, 2x GN 1/3 frying baskets).

Weight kg	Order no.
-	91100109

Frying set - varithek® 400-pf-5000-SP

Frying set for functional configuration of the varithek® 400-pf-5000-SP module - for the preparations of crispy deep-fried food (1x support frame, 2x GN 1/3 frying baskets).

Weight kg	Order no.
-	91100107

Pasta stand set varithek® 1/1-ik-3500

Pasta gantry set for functional configuration of the varithek® 1/1-ik-3500 module (full-surface induction) - for the preparations of fresh pasta (1x GN 1/1 container, 200 mm deep with a SWISS-PLY multi-layer base and drop handles, 1x support frame, 2x GN 1/3 pasta baskets, 2x GN 1/6 pasta baskets).

Weight kg	Order no.
-	91100108

Pasta set - varithek® 400-pf-5000-SP

Pasta set for functional configuration of the varithek® 400-pf-5000-SP module - for the preparations of fresh pasta (1x support frame, 2x GN 1/3 pasta baskets, 2x GN 1/6 pasta baskets).

Weight kg	Order no.
-	91100106

Made in Germany

Cleaning scraper made of polyamide

Scraper for cleaning all varithek® 400, 800 and 1/1 grill plates.

Weight kg	Order no.
0,1	91030332

Ceran glass cleaning scraper

Scraper for cleaning all varithek® hobs with a 400 and 1/1 glass surface.

Weight kg	Order no.
0,1	91020301

Splash guard - varithek® 800-gp-9600-SP

Splash guard for the varithek® 800 grill plate, for use as a table-top variant - for a clean and hygienic worktop (not required for use in the acs®).

Weight kg	Order no.
1,7	91030347

Splash guard - varithek® 1/1-gp-3400-SP

Splash guard for the varithek® 1/1 grill plate, for use as a table-top variant - for a clean and hygienic worktop (not required for use in the acs®).

Weight kg	Order no.
1,3	91030346

Splash guard - varithek® 400-gp-4800-SP

Splash guard for the varithek® 400 grill plate, for use as a table-top variant - for a clean and hygienic worktop (not required for use in the acs®).

Weight kg	Order no.
1,5	91030348

Adj. foot extension set (GP400/GP800)

Adjustable foot extension set for the varithek® 400 / 800 grill plate, for integrating a deeper GN 2/4 grease collection tray (40 mm), for longer operating times without changing the grease collection tray.

Weight kg	Order no.
0,0	91030349

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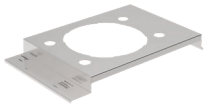

Wok stand - for varithek® 400-ik

Wok gantry for varithek® 400 cooking modules - especially for wok-based cooking with a matching round wok pan.

Weight kg	Order no.
2,7	91040105

Wok stand - for varithek® 1/1-ik-3500

Wok gantry for varithek® 1/1 cooking modules - especially for wok-based cooking with a matching round wok pan.

Weight kg	Order no.
2,4	91040106

Wok 8.5l base flat - varithek®

Wok pan with a flat base for direct use on varithek® 400 or 1/1 cooking modules.

Weight kg	Order no.
2,2	91040204

Wok 6l base round - varithek®

Wok pan with a round base for use with a matching wok gantry and varithek® 400 or 1/1 cooking modules.

Weight kg	Order no.
1,7	91040203

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varithek® GN 1/1 system carrier AST - for acs / fixtures / as table top

The stable tabletop system support with/without front flap (double folding) made of stainless steel, double-walled with base. Hygienically embossed beads in the inner jacket, with optimally balanced bead spacing, for precise insertion of all varithek® 1/1 cooking modules. For installation in serving systems, such as the varithek® acs, for placement in niches / as table-top version. Suitable for all 230 V varithek units.

More info

Dimensions mm	**Versions**	**max. GN size**	**Order no.**
400 x 620 x 200	for ACS 1100d3, 1500d3, 1600o3	1/1 150	91050107
400 x 716 x 260	with front flap	1/1 200	91050102
400 x 680 x 260	without front flap	1/1 200	91050104

Made in Germany

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varithek® GN 1/1 system carrier EST - for varithek® buffet / fixtures / as table top

Built-in system support, with double hinged front flap & base. Beading embossed in the inner jacket with optimum spacing, for insertion of varithek® 1/1 cooking modules. For insertion into serving units (varithek®Buffet) / for hanging into cover cut-out. Per EST left 1x 230V socket, ready to plug in, with 2m supply cable, for fixed connection by customer. Connected load per system support: 3,500 W. Rated voltage 1N AC 230V 50/60Hz.

More info

Dimensions mm	system modules count	Cover cut-out	Order no.
465 x 736 x 302	1	430 x 704 mm	91050201
890 x 736 x 302	2	855 x 704 mm	91050202
1315 x 736 x 302	3	1.280 x 704 mm	91050203
1740 x 736 x 302	4	1.705 x 704 mm	91050204
2165 x 736 x 302	5	2.130 x 704 mm	91050205

Made in Germany

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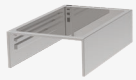
varithek® GN 1/1 system carrier GN-port - for catering kitchen / built-in / as countertop



The mobile system support made of stainless steel. In the inner jacket registers with optimal distances, for insertion of varithek® 1/1 cooking modules. For insertion into serving systems (varithek®Buffet), as tabletop variant, individually or placed on thermoport®, combined with connecting elements to form catering kitchen units. For GN containers with max. 150mm depth.

More info

Dimensions mm	Order no.
350 x 555 x 160	91050301

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

ZUB, STW, Regio & Dispensing Wagon

Program Overview

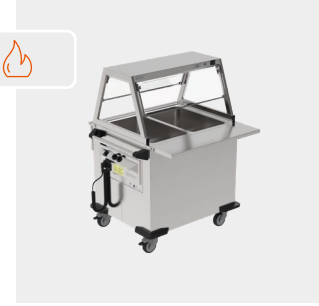
delivery trolley - ZUB heated - with warming tubs

Stainless steel ladle trolley with deep-drawn, seamlessly welded-in GN 1/1 warming tray at the top, can be heated wet & dry (significant energy savings when dry), with drain tap, separately adjustable from +30°C to 110°C. Cover embodied on all sides, handle on front/longitudinal side, insulated on all sides, stainless steel shelf welded in at bottom with 4 butt corners, stainless steel castors. Rated voltage 1N AC 230V 50Hz.

Our GN basins can be heated wet & dry. Advantages of dry heating: energy saving, no calcification, better hygiene, faster cleaning & handling

delivery trolley - ZUB cooled - with cooling tubs

Stainless steel ladle trolley with deep-drawn, seamlessly welded-in GN 1/1 cooling trays at the top, co-oling machine adjustable from +2°C to 10°C below. Cover embodied on all sides, safety push handle at front, insulated on all sides, with drain cock, welded-in stainless steel shelf with 4 butt corners at bottom, stainless steel castors. VT -10°C, rated voltage 1N AC 230V 50Hz.



delivery trolley - ZUB heated - with warming tubs for daycare & schools

Stainless steel ladle trolley, child-friendly working height of 750 mm, deep-drawn, seamlessly welded GN 1/1 warming tray at the top, can be heated wet & dry (significant energy savings when dry) with drain tap, separately adjustable +30 to 110 °C, insulated on all sides. Top incl. sneeze guard & light, cover cranked on all sides, handle on front side, 2x shelf on long side, closed cabinet space with 4 butt corners, rust-proof castors. Rated voltage 1N AC 230V 50 Hz.

Auto prog. function can be stored for a 100% guarantee of success. Usable w/o high volt. curr. (230V), structural measures, extractor hood, water connections, etc.

Food transport trolley - STW with cabinet compartment heated - without warming trays

Stainless steel serving trolley with smooth top cover and all-round gallery. Bottom 2 or 3 heated GN 1/1 compartments in H3 (IPX5), separately adjustable +30°C to 110°C, 14 deep-drawn bead pairs each. Doors double-walled insulated & self-closing, transport lock. Safety push handle at front, 2 fixed & 2 swivel castors with double stops. Rated voltage 1N AC 230V 50/60Hz.

Optimal operation for small children, at working height 750mm. Dry heatable for energy saving, no calcification, better hygiene, cleaning & handling

Digital HACCP documentation - safe & time-saving

Digital HACCP documentation with the CHECK HACCP system. App temperature measurement with Bluetooth-capable core temperature sensor. From goods receipt, production to output. Paper & complete HACCP in real time, visible everywhere in your dashboard.

Core temperature sensor - can be retrofitted at any time - order no. 94 01 01 05

Food transport trolley - STW with cabinet compartment 1xheated, 1xcooled & warming trays

Top 3 deep-drawn GN 1/1 warming trays wet & dry heatable. Bottom 1xheated & 1xcooled GN 1/1 cabinet compartment in H3 (IPX5). Hot: +30°C to 90°C, cold: +2°C to +10°C, 8 deep-drawn bead pairs each. Doors double-walled insulated, self-closing, transport lock. Safety push handle at front, 2 fixed & 2 swivel castors with double stops. Rated voltage 1N AC 230V 50/60Hz.

Our GN basins can be heated wet & dry. Advantages of dry heating: energy saving, no calcification, better hygiene, faster cleaning & handling

Regiostation with 2 large compartments in 230/400V

Various compartment combinations for keeping warm/cool & regenerating, bottom 2 compartments each max. 7x GN 1/1 65mm. Type 3 & 5 neutral drawer in the centre. Heat/light bridge, sneeze guard & 3-sided gallery, removable side controls. Cool: +2°C to +14°C. Regenerating: up to +170°C. Rated voltage 1N AC 230V 50Hz / 3N AC 400V 50Hz.

With intelligent electronic control, 7-day programming possible in accordance with meal plans, also for individual portions for diets

Regiostation with 1 large compartment or 2 small compartments in 230/400V

Various compartment combinations for keeping warm/cool & regenerating, bottom 1 compartment max. 7x GN 1/1 65mm or 2 small compartments. Heat/light bridge, sneeze guard & 3-sided gallery, removable side control (not with type 13). Cool: +2°C to +14°C. Regenerating: up to +170°C. Rated voltage 1N AC 230V 50Hz / 3N AC 400V 50Hz.

With intelligent electronic control, 7-day programming possible in accordance with meal plans, also for individual portions for diets

Serving trolley for breakfast & dinner stainless steel

Neutral trolley available closed with deep-drawn inner muffle (H3) of the compartments or in open version. Top with hygienic stainless steel cover, plastic castors, 4 bumper corners, 2 robust push handles. For transporting & serving breakfast and / or evening meal, can be used as an alternative to the tray system.

delivery trolley - ZUB heated - with warming tubs

Stainless steel ladle trolley with deep-drawn, seamlessly welded-in GN 1/1 warming tray at the top, can be heated wet & dry (significant energy savings when dry), with drain tap, separately adjustable from +30°C to 110°C. Cover embodied on all sides, handle on front/longitudinal side, insulated on all sides, stainless steel shelf welded in at bottom with 4 butt corners, stainless steel castors. Rated voltage 1N AC 230V 50Hz.

More info

ZUB 1 well

Capacity: 1 x GN 1/1, 200 mm | Plug type: Safety switch (type F) | Cable type: spiral cable | Cable length: 2.500 mm | Protection type: IPX4 | Splashproof | 2 fixed-; 2 swivel castors with brakes | Castor Ø: 125 mm | 4 corner bumpers

Dimensions mm	Weight kg	Connected load W	Push handle	Order no.
715 x 475 x 900	22,9	470	short side	88160101

ZUB 2 wells

Capacity: 2 x GN 1/1, 200 mm | Plug type: Safety switch (type F) | Cable type: spiral cable | Cable length: 2.500 mm | Protection type: IPX4 | Splashproof | 2 fixed-; 2 swivel castors with brakes | Castor Ø: 125 mm | 4 corner bumpers

Dimensions mm	Weight kg	Connected load W	Push handle	Order no.
816 x 677 x 900	33,2	940	short side	88160201
816 x 677 x 900	33,2	940	long side	88160203

ZUB 3 wells

Capacity: 3 x GN 1/1, 200 mm | Plug type: Safety switch (type F) | Cable type: spiral cable | Cable length: 2.500 mm | Protection type: IPX4 | Splashproof | 2 fixed-; 2 swivel castors with brakes | Castor Ø: 125 mm | 4 corner bumpers

Dimensions mm	Weight kg	Connected load W	Push handle	Order no.
1185 x 678 x 900	44,2	1.410	short side	88160301
1185 x 678 x 900	44,2	1.410	long side	88160303

ZUB 4 wells

Capacity: 4 x GN 1/1, 200 mm | Plug type: Safety switch (type F) | Cable type: spiral cable | Cable length: 2.500 mm | Protection type: IPX4 | Splashproof | 2 fixed-; 2 swivel castors with brakes | Castor Ø: 125 mm | 4 corner bumpers

Dimensions mm	Weight kg	Connected load W	Push handle	Order no.
1520 x 678 x 900	54,9	1.880	short side	88160401
1520 x 717 x 900	56,9	3.060	long side	88160403

Made in Germany

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delivery trolley - ZUB cooled - with cooling tubs

Stainless steel ladle trolley with deep-drawn, seamlessly welded-in GN 1/1 cooling trays at the top, cooling machine adjustable from +2°C to 10°C below. Cover embodied on all sides, safety push handle at front, insulated on all sides, with drain cock, welded-in stainless steel shelf with 4 butt corners at bottom, stainless steel castors. VT -10°C, rated voltage 1N AC 230V 50Hz.

More info

ZUB 2-wells - refrigerated R290

Capacity: 2 x GN 1/1, 200 mm | Plug type: Safety switch (type F) | Cable type: spiral cable | Cable length: 2.500 mm | Protection type: IPX0 | Splashproof | 2 fixed-; 2 swivel castors with brakes | Castor Ø: 125 mm | 4 corner bumpers

Dimensions mm	Weight kg	Connected load W	Refrigerant	Order no.
854 x 665 x 900	55,0	265	R290	88160804

ZUB 3-wells - refrigerated R290

Capacity: 3 x GN 1/1, 200 mm | Plug type: Safety switch (type F) | Cable type: spiral cable | Cable length: 2.500 mm | Protection type: IPX0 | Splashproof | 2 fixed-; 2 swivel castors with brakes | Castor Ø: 125 mm | 4 corner bumpers

Dimensions mm	Weight kg	Connected load W	Refrigerant	Order no.
1190 x 665 x 900	62,0	265	R290	88160805

ZUB 4 wells - refrigerated R290

Capacity: 4 x GN 1/1, 200 mm | Plug type: Safety switch (type F) | Cable type: spiral cable | Cable length: 2.500 mm | Protection type: IPX0 | Splashproof | 2 fixed-; 2 swivel castors with brakes | Castor Ø: 125 mm | 4 corner bumpers

Dimensions mm	Weight kg	Connected load W	Refrigerant	Order no.
1507 x 665 x 900	75,0	265	R290	88160806

Made in Germany

delivery trolley - ZUB heated - with warming tubs for daycare & schools

Stainless steel ladle trolley, child-friendly working height of 750 mm, deep-drawn, seamlessly welded GN 1/1 warming tray at the top, can be heated wet & dry (significant energy savings when dry) with drain tap, separately adjustable +30 to 110 °C, insulated on all sides. Top incl. sneeze guard & light, cover cranked on all sides, handle on front side, 2x shelf on long side, closed cabinet space with 4 butt corners, rustproof castors. Rated voltage 1N AC 230V 50 Hz.

More info

Children buffet trolley 2-h=750 / 800 mm

Capacity: 2 x GN 1/1, 200 mm | Plug type: Safety switch (type F) | Cable type: spiral cable | Cable length: 2.500 mm | Protection type: | Splashproof | 2 fixed-; 2 swivel castors with brakes | Castor Ø: 100 mm | 4 corner bumpers

Dimensions mm	Weight kg	Connected load W	Push handle	Order no.
818 x 679 x 1150	49,8	940	short side	88160212

Children buffet trolley 3-h=750 / 800 mm

Capacity: 3 x GN 1/1, 200 mm | Plug type: Safety switch (type F) | Cable type: spiral cable | Cable length: 2.500 mm | Protection type: | Splashproof | 2 fixed-; 2 swivel castors with brakes | Castor Ø: 100 mm | 4 corner bumpers

Dimensions mm	Weight kg	Connected load W	Push handle	Order no.
1187 x 679 x 1150	63,5	1.420	short side	88160312

Children buffet trolley 4- h=750 / 800 m

Capacity: 4 x GN 1/1, 200 mm | Plug type: Safety switch (type F) | Cable type: spiral cable | Cable length: 2.500 mm | Protection type: | Splashproof | 2 fixed-; 2 swivel castors with brakes | Castor Ø: 100 mm | 4 corner bumpers

Dimensions mm	Weight kg	Connected load W	Push handle	Order no.
1522 x 679 x 1150	78,0	1.900	short side	88160412

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Delivery trolley accessories

Matching accessories for the ZUB feeder trolleys - such as various attachment variants & combinations of light and/or thermal bridges. Fold-down shelf variants (longitudinal/frontal), as well as practical drain screens for the trays.

More info

Gantry light/heat - ZUB 4

Matching gantry with a lighting/thermal bridge for all ZUB and Bain Marie 4 models - with a germ guard on the guest side, adjustable in 4 ways.

Weight kg	Order no.
15,0	88161002

Gantry light/heat - Norm trolley & ZUB 3

Matching gantry with a lighting/thermal bridge for all STW and ZUB 3 models, without a sliding/hinged lid.

Weight kg	Order no.
15,5	88132048

Gantry light..- ZUB/bain-marie 4

Matching gantry with a lighting bridge for all ZUB and Bain Marie 4 models - with a germ guard on the guest side, adjustable in 4 ways.

Weight kg	Order no.
15,0	88161001

Gantry light/heat, Norm trolley & ZUB 2

Matching gantry with a lighting/thermal bridge for all STW and ZUB 2 models, without a sliding/hinged lid.

Weight kg	Order no.
8,0	88132046

Gantry light - Norm trolley & ZUB 3

Matching gantry with a lighting bridge for all STW and ZUB 3 models, without a sliding/hinged lid.

Weight kg	Order no.
13,5	88132047

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Gantry light - Norm trolley & ZUB 2

Matching gantry with a lighting bridge for all STW and ZUB 2 models, without a sliding/hinged lid.

Weight kg	Order no.
8,0	88132045

HING.SHELF F.LONG SIDE OF ZUB 4

Weight kg	Order no.
5,0	58161704

HING.SHELF F.LONG SIDE OF ZUB 3

Weight kg	Order no.
3,0	58161703

HING.SHELF COMPL.F.LONG SIDE OF ZUB 2

Weight kg	Order no.
3,0	58161702

HING.SHELF COMPL. F.NARROW SIDE OF ZUB 3

Weight kg	Order no.
2,0	58161701

HING.SHELF COMPL.F.ZUB 1,2,3,4 PARTS

Weight kg	Order no.
1,2	58162401

basket strainer in s/s for drainpipe

Weight kg	Order no.
0,0	57010301

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Food transport trolley - STW with cabinet compartment heated - without warming trays

Stainless steel serving trolley with smooth top cover and all-round gallery. Bottom 2 or 3 heated GN 1/1 compartments in H3 (IPX5), separately adjustable +30°C to 110°C, 14 deep-drawn bead pairs each. Doors double-walled insulated & self-closing, transport lock. Safety push handle at front, 2 fixed & 2 swivel castors with double stops. Rated voltage 1N AC 230V 50/60Hz.

More info

Trolley Norm II-0, heated

Connector type: Safety switch (type F) | Cable type: spiral cable | Cable length: 2.000 mm | Protection type: IPX4 | Jet-proof | 2 fixed-; 2 swivel castors | Castor Ø: 125 mm | 4 corner bumpers

Dimensions mm	Weight kg	Connected load W	Order no.
905 x 680 x 900	55,0	940	88130323

Trolley Norm II-2, heated

Connector type: Safety switch (type F) | Cable type: spiral cable | Cable length: 2.000 mm | Protection type: IPX4 | Jet-proof | 2 fixed-; 2 swivel castors | Castor Ø: 125 mm | 4 corner bumpers

Dimensions mm	Weight kg	Connected load W	Order no.
905 x 680 x 900	60,0	1.880	88130623

Trolley Norm III - 0, heated

Connector type: Safety switch (type F) | Cable type: spiral cable | Cable length: 2.000 mm | Protection type: IPX4 | Jet-proof | 2 fixed-; 2 swivel castors | Castor Ø: 125 mm | 4 corner bumpers

Dimensions mm	Weight kg	Connected load W	Order no.
1314 x 680 x 900	81,7	1.410	88131023

Trolley Norm III - 3, heated

Connector type: Safety switch (type F) | Cable type: spiral cable | Cable length: 2.000 mm | Protection type: IPX4 | Jet-proof | 2 fixed-; 2 swivel castors | Castor Ø: 125 mm | 4 corner bumpers

Dimensions mm	Weight kg	Connected load W	Order no.
1314 x 680 x 900	84,7	2.820	88131423

Made in Germany

Food transport trolley - STW with cabinet compartment 1xheated, 1xcooled & warming trays

Top 3 deep-drawn GN 1/1 warming trays wet & dry heatable. Bottom 1xheated & 1xcooled GN 1/1 cabinet compartment in H3 (IPX5). Hot: +30°C to 90°C, cold: +2°C to +10°C, 8 deep-drawn bead pairs each. Doors double-walled insulated, self-closing, transport lock. Safety push handle at front, 2 fixed & 2 swivel castors with double stops. Rated voltage 1N AC 230V 50/60Hz.

More info

Trolley Norm III-1-1K heat., refrig.R290

Connector type: Safety switch (type F) | Cable type: spiral cable | Cable length: 2.000 mm | Protection type: IPX4 | Splashproof | 2 fixed-; 2 swivel castors | Castor Ø: 125 mm | 4 corner bumpers

Dimensions mm	Weight kg	Connected load W	Refrigerant	Order no.
1314 x 680 x 900	89,7	2.820	R290	88131825

Made in Germany

STW Accessories

Suitable accessories for the STW food transport trolleys, such as various top versions & combinations of light and/or thermal bridges. Appropriate folding or sliding lid options, an extension with coupling & drawbar or additional fold-down footprint, as well as digital thermometers or practical drainage sieves for the tubs. Up to GN cooling or heating pellets for additional passive cold / hot holding for sliding onto the support ledges in the cabinet space below. Can also be equipped with all-round impact protection for perfect protection.

More info

Gantry light/heat, Norm trolley & ZUB 2

Matching gantry with a lighting/thermal bridge for all STW and ZUB 2 models, without a sliding/hinged lid.

Weight kg	Order no.
8,0	88132046

Gantry light/heat - Norm trolley & ZUB 3

Matching gantry with a lighting/thermal bridge for all STW and ZUB 3 models, without a sliding/hinged lid.

Weight kg	Order no.
15,5	88132048

Gantry light - Norm trolley & ZUB 2

Matching gantry with a lighting bridge for all STW and ZUB 2 models, without a sliding/hinged lid.

Weight kg	Order no.
8,0	88132045

Gantry light - Norm trolley & ZUB 3

Matching gantry with a lighting bridge for all STW and ZUB 3 models, without a sliding/hinged lid.

Weight kg	Order no.
13,5	88132047

Made in Germany

GN cooling pellet CNS 1/1 - 30mm

Stainless steel GN 1/1 cooling plate for pre-heating and passive cooling during the transportation of food in Rieber thermoport® models, can be inserted horizontally on the support rails.

Weight	Order no.
kg	
5,6	85012002

GN cooling pellet plastic 1/1 - orange

Plastic GN 1/1 cooling plate for pre-heating and passive cooling during the transportation of food in Rieber thermoport® models, can be inserted horizontally on the support rails.

Weight	Order no.
kg	
2,6	85022038

Hinged lid - Norm trolley 2

Extra hinged lid for all STW 2 models - 1/3 on the guest side and 2/3 at the back.

Weight	Order no.
kg	
14,0	88132071

Hinged lid - Norm trolley 3

Extra hinged lid for all STW 3 models - 1/3 on the guest side and 2/3 at the back.

Weight	Order no.
kg	
-	88132072

Drawbar/coupl. - Norm trolley 2-comp.

Drawbar and coupling system suitable for 2-comp. STW models - for transporting with tractor units.

Weight	Order no.
kg	
-	88221105

Drawbar/coupl. - Norm trolley 3-comp.

Drawbar and coupling system suitable for 3-comp. STW models - for transporting with tractor units.

Weight	Order no.
kg	
-	88221106

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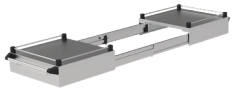
Sliding cover, pull-out - Norm trolley 2

Extra sliding lid for all STW 2 models - insulated, can be pulled out over the face sides, 100 mm locking position, not retrofittable.

Weight kg	Order no.
20,0	88132069

Sliding cover, pull-out - Norm trolley 3

Extra sliding lid for all STW 3 models - insulated, can be pulled out over the face sides, 100 mm locking position, not retrofittable.



Weight kg	Order no.
25,0	88132070

Storage surface CNS hinged - front

Hinged storage surface made of stainless steel on the face side for all STW models - for storing plates and similar items.

Weight kg	Order no.
2,0	88132002

All-round bumper - Norm trolley 2

Extra all-round impact protection for all STW 2 models.

Weight kg	Order no.
-	88132065

All-round bumper - Norm trolley 3

Extra all-round impact protection for all STW 3 models.

Weight kg	Order no.
-	88132066

basket strainer in s/s for drainpipe

Weight kg	Order no.
0,0	57010301

Longlife Digital Thermometer 0 - 120°C

Weight kg	Order no.
0,0	33070402

Made in Germany

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Regiostation with 2 large compartments in 230/400V

Various compartment combinations for keeping warm/cool & regenerating, bottom 2 compartments each max. 7x GN 1/1 65mm. Type 3 & 5 neutral drawer in the centre. Heat/light bridge, sneeze guard & 3-sided gallery, removable side controls. Cool: +2°C to +14°C. Regenerating: up to +170°C. Rated voltage 1N AC 230V 50Hz / 3N AC 400V 50Hz.

More info

bulk food type 5 - refrig./C&C, 230V

1x cooling and 1x regeneration cupboard | Width tray slide folded out: 944 mm | Height cover: 986 mm | Connector type: Safety switch (type F) | Cable type: spiral cable | Cable length: 2.500 mm | 2 steering; 2 steering stop; 1 fixed castor in the middle | Castor Ø: 160 mm | 4 corner bumpers

Dimensions mm	Weight kg	Connected load W	Order no.
1414 x 712 x 1460,5	183,0	3.600	88270501

bulk food type 3- refrig./regen.,400V

1x cooling and 1x regeneration cupboard | Width tray slide folded out: 944 mm | Height cover: 986 mm | Connector type: CEE-Plug 400V/16A | Cable type: spiral cable | Cable length: 2.500 mm | 2 steering; 2 steering stop; 1 fixed castor in the middle | Castor Ø: 160 mm | 4 corner bumpers

Dimensions mm	Weight kg	Connected load W	Order no.
1414 x 712 x 1460,5	174,0	7.000	88270302

bulk food type 5 - refrig./C&C, 400V

1x cooling and 1x regeneration cupboard | Width tray slide folded out: 944 mm | Height cover: 986 mm | Connector type: CEE-Plug 400V/16A | Cable type: spiral cable | Cable length: 2.500 mm | 2 steering; 2 steering stop; 1 fixed castor in the middle | Castor Ø: 160 mm | 4 corner bumpers

Dimensions mm	Weight kg	Connected load W	Order no.
1414 x 712 x 1460,5	183,0	7.400	88270502

bulk food type 6 regen./refrig. 400V

2x regeneration cupboard | Width tray slide folded out: 944 mm | Height cover: 986 mm | Connector type: CEE-Plug 400V/16A | Cable type: spiral cable | Cable length: 2.500 mm | 2 steering; 2 steering stop; 1 fixed castor in the middle | Castor Ø: 160 mm | 4 corner bumpers

Dimensions mm	Weight kg	Connected load W	Order no.
1414 x 712 x 1460,5	185,0	7.400	88270403

Made in Germany

bulk food type 7-regeneration, 400V

2x regeneration cupboard | Width tray slide folded out: 944 mm | Height cover: 986 mm | Connector type: CEE-Plug 400V/16A | Cable type: spiral cable | Cable length: 2.500 mm | 2 steering; 2 steering stop; 1 fixed castor in the middle | Castor Ø: 160 mm | 4 corner bumpers

Dimensions mm	Weight kg	Connected load W	Order no.
1414 x 712 x 1460,5	165,0	6.400	88270402

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Regiostation with 1 large compartment or 2 small compartments in 230/400V

Various compartment combinations for keeping warm/cool & regenerating, bottom 1 compartment max. 7x GN 1/1 65mm or 2 small compartments. Heat/light bridge, sneeze guard & 3-sided gallery, removable side control (not with type 13). Cool: +2°C to +14°C. Regenerating: up to +170°C. Rated voltage 1N AC 230V 50Hz / 3N AC 400V 50Hz.

More info

bulk food type 11 - regeneration, 230V

1x regeneration cabinet cupboard | Width tray slide folded out: 944 mm | Height cover: 986 mm | Connector type: CEE-Plug 400V/16A | Cable type: spiral cable | Cable length: 2.500 mm | 2 fixed-; 2 swivel castors | Castor Ø: 160 mm | 4 corner bumpers

Dimensions mm	Weight kg	Connected load W	Order no.
959,5 x 712 x 1460,5	143,0	3.200	88270601

bulk food type 12 - refrig./regen., 230V

| Width tray slide folded out: 944 mm | Height cover: 986 mm | Connector type: Safety switch (type F) | Cable type: spiral cable | Cable length: 2.500 mm | 2 fixed-; 2 swivel castors | Castor Ø: 160 mm | 4 corner bumpers

Dimensions mm	Weight kg	Connected load W	Order no.
959,5 x 712 x 1460,5	155,0	3.400	88270603

bulk food type 13 - refrig./C&C, 230 V

1x cooling & 1x cooling & regeneration cupboard | Width tray slide folded out: 944 mm | Height cover: | Connector type: Safety switch (type F) | Cable type: spiral cable | Cable length: 2.500 mm | 2 fixed-; 2 swivel castors | Castor Ø: 160 mm | 4 corner bumpers

Dimensions mm	Weight kg	Connected load W	Order no.
959,5 x 712 x 1116	150,0	3.200	88270605

bulk food type 12 - refrig./regen., 400V

| Width tray slide folded out: 944 mm | Height cover: 986 mm | Connector type: CEE-Plug 400V/16A | Cable type: spiral cable | Cable length: 2.500 mm | 2 fixed-; 2 swivel castors | Castor Ø: 160 mm | 4 corner bumpers

Dimensions mm	Weight kg	Connected load W	Order no.
959,5 x 712 x 1460,5	155,0	7.100	88270604

Made in Germany

Regiostation accessories

Suitable accessories for the Regiostation - such as dispensing tops, fold-down shelves, various integrable tray racks, plastic covers and tray slides. Also logistically expandable with corresponding transfer trolleys. In addition, various panelling options for a stylish look.

More info

Hinged shelf - Regiostation

Fold-down shelf made of stainless steel - on the side for all Regiostation models.

Weight kg	Order no.
-	88271112

Removable rack 8xGN1/1, 55- Regiostation

Matching additional removable rack made of stainless steel for all Regiostation models - with 8 support rails for GN 1/1, 55 mm deep.

Weight kg	Order no.
-	88271101

Removable rack 7x GN1/1 65- Regiostation

Matching additional removable rack made of stainless steel for all Regiostation models - with 7 support rails for GN 1/1, 65 mm deep.

Weight kg	Order no.
7,8	88271104

Plastic cover - transfer trolley

Matching plastic cover for the transfer trolley for use with all Regiostation models.

Weight kg	Order no.
-	88271103

Tray slide - Regiostation 2-comp.

Matching tray slide made of stainless steel for all Regiostation models with 2 compartments.

Weight kg	Order no.
-	88271012

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Tray slide - Regiostation 1-comp.

Matching tray slide made of stainless steel for all Regiostation models with 1 compartment.

Weight kg	Order no.
-	88271014

Transfer trolley - Regiostation

Matching transfer trolley made of stainless steel for all Regiostation models.

Weight kg	Order no.
-	88271102

Panelling - Regiostation 2-comp.

Matching formica panelling on 3 sides for all Regiostation models with 2 compartments.

Weight kg	Order no.
2,0	88271114

Panelling - Regiostation 1-comp.

Matching formica panelling on 3 sides for all Regiostation models with 1 compartment.

Weight kg	Order no.
2,0	88271113

Serving gantry - Regiostation 1-comp.

Matching serving gantry made of stainless steel for all Regiostation models with 1 compartment.

Weight kg	Order no.
-	88271010

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Serving trolley for breakfast & dinner stainless steel

Neutral trolley available closed with deep-drawn inner muffle (H3) of the compartments or in open version. Top with hygienic stainless steel cover, plastic castors, 4 bumper corners, 2 robust push handles. For transporting & serving breakfast and / or evening meal, can be used as an alternative to the tray system.

More info

Breakfast trolley 2x 1/1 open

2 fixed-; 2 swivel castors with brakes | Castor Ø: 125 mm | 4 corner bumpers

Dimensions mm	Weight kg	Connected load W	Order no.
872 x 681 x 1002	35,0	-	88042120

Breakfast trolley 3x 1/1 open

2 fixed-; 2 swivel castors with brakes | Castor Ø: 125 mm | 4 corner bumpers

Dimensions mm	Weight kg	Connected load W	Order no.
1237 x 681 x 1002	-	-	88042122

Breakfast trolley 2x 1/1 closed (H3)

2 fixed-; 2 swivel castors with brakes | Castor Ø: 125 mm | 4 corner bumpers

Dimensions mm	Weight kg	Connected load W	Order no.
1161 x 775 x 1002	86,4	3.200	88042121

Breakfast trolley 3x 1/1 closed (H3)

2 fixed-; 2 swivel castors with brakes | Castor Ø: 125 mm | 4 corner bumpers

Dimensions mm	Weight kg	Connected load W	Order no.
1739 x 775 x 1002	165,0	3.200	88042123

Cold food serving trolley 3x 1/1

2 fixed-; 2 swivel castors with brakes | Castor Ø: 125 mm | 4 corner bumpers

Dimensions mm	Weight kg	Connected load W	Order no.
1203 x 850 x 1100	15,0	-	88042401

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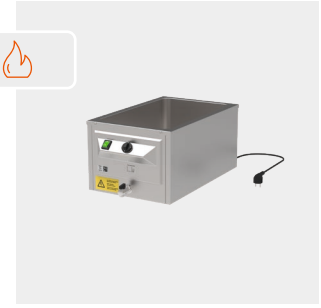
Bain-Marie made of Stainless steel

Program Overview



Stainless steel bain-marie for serving - for keeping warm

Electrically heatable from +30°C to +90°C. Cover with retracted GN warming tray (for 1x 1/1) or welded-in GN warming tray (for 2x & 3x 1/1). For GN containers max. 1/1 200mm. With offset (only for 1x 1/1 without), with drain tap for each well. Covered on all sides, with switch panel, cable connection 2m. Rated voltage 1N AC 230V 50Hz.

Stainless steel bain-marie for installation in cover - for keeping warm

Electrically heatable with switch panel from +30°C to +110°C, heating underbuilt. Only wet-heatable, deep-drawn GN well for GN containers max. 1/1 200mm. Suitable for cut-out table top: 356x556, R50, -control box: 152x 85 in mm. Circumferential rim 30mm, fixing element, insulating cover & drainage tap 1/2“. Rated voltage 1N AC 230V 50Hz.

Stainless steel bain-marie for welding into cover - for keeping warm

Electrically heatable with switch panel from +30°C to +110°C, heating underbuilt. Only wet-heatable, deep-drawn GN well for GN containers max. 1/1 200mm. Suitable for cut-out stainless steel cover: 312x514, R32 in mm. Circumferential rim 30mm, fixing element, insulating cover & drainage tap 1/2“. Rated voltage 1N AC 230V 50Hz.

SWISS PLY

Stainless steel bain-marie with SWISS-PLY multilayer bottom - for cooking & keeping warm

Electrically heatable up to max. +200°C. Can be heated wet & dry, considerable energy saving when dry. GN tray with SWISS-PLY multi-layer base for GN containers max. 1/1 200mm. Digital control & temperature display. With drain tap. Covered on all sides, with switch panel, cable connection 2m. Rated voltage 1N AC 230V 50/60Hz.

Our GN basins can be heated wet & dry. Advantages of dry heating: energy saving, no calcification, better hygiene, faster cleaning

Digital HACCP documentation - safe & time-saving

Digital HACCP documentation with the CHECK HACCP system. App temperature measurement with Bluetooth-capable core temperature sensor. From goods receipt, production to output. Paper & complete HACCP in real time, visible everywhere in your dashboard.

Core temperature sensor - can be retrofitted at any time - order no. 94 01 01 05

Stainless steel bain-marie for serving - for keeping warm

Electrically heatable from +30°C to +90°C. Cover with retracted GN warming tray (for 1x 1/1) or welded-in GN warming tray (for 2x & 3x 1/1). For GN containers max. 1/1 200mm. With offset (only for 1x 1/1 without), with drain tap for each well. Covered on all sides, with switch panel, cable connection 2m. Rated voltage 1N AC 230V 50Hz.

More info

Table-top bain-marie 1x1/1 w. drainage

External dimensions with switch panel and connection cable: 360 x 640 x 290 mm | Niche width with lowered installation: 660 mm

Dimensions mm	Weight kg	Connected load W	Order no.
360 x 564 x 290	11,7	765	87030201

Table-top bain-marie 2x1/1 w. drainage

External dimensions with switch panel and connection cable: 753 x 690 x 290 mm | Niche width with lowered installation: 710 mm

Dimensions mm	Weight kg	Connected load W	Order no.
753 x 614 x 290	22,7	1.530	87030202

Table-top bain-marie 3x1/1 w. drainage

External dimensions with switch panel and connection cable: 1122 x 690 x 290 mm | Niche width with lowered installation: 710 mm

Dimensions mm	Weight kg	Connected load W	Order no.
1122 x 614 x 290	29,2	2.295	87030203

Made in Germany

Stainless steel bain-marie for installation in cover - for keeping warm

Electrically heatable with switch panel from +30°C to +110°C, heating underbuilt. Only wet-heatable, deep-drawn GN well for GN containers max. 1/1 200mm. Suitable for cut-out table top: 356x556, R50, -control box: 152x 85 in mm. Circumferential rim 30mm, fixing element, insulating cover & drainage tap 1/2“. Rated voltage 1N AC 230V 50Hz.

More info

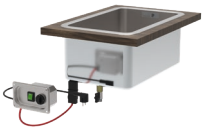
Built-in bain-marie 1/1 - panelling

Switch panel cutout: 152 x 85 mm | Outside dimensions to lower edge of drain cock: 370 x 574 x 326 mm | Table top cutout: 356 x 556 mm, R50

Dimensions mm	Weight kg	Connected load W	Order no.
370 x 574 x 228	11,3	765	87010201

Built-in bain-marie 1/1 - without panel.

Switch panel cutout: 152 x 85 mm | Outside dimensions to lower edge of drain cock: 370 x 574 x 326 mm | Table top cutout: 356 x 556 mm, R50



Dimensions mm	Weight kg	Connected load W	Order no.
370 x 574 x 228	5,7	765	87010202

Made in Germany

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Stainless steel bain-marie for welding into cover - for keeping warm

Electrically heatable with switch panel from +30°C to +110°C, heating underbuilt. Only wet-heatable, deep-drawn GN well for GN containers max. 1/1 200mm. Suitable for cut-out stainless steel cover: 312x514, R32 in mm. Circumferential rim 30mm, fixing element, insulating cover & drainage tap 1/2“. Rated voltage 1N AC 230V 50Hz.

More info

WELD-IN HOT WELL BM 311 1/1 B WITH DRAIN

Outer dimensions to lower edge of drain cock: 345 x 549 x 326 mm | Cutout stainless steel cover: 312 x 514, R32

Dimensions mm	Weight kg	Connected load W	Order no.
345 x 549 x 227	7,2	765	87020201

WELD-IN HOT WELL BM 311 2/1 W WITH DRAIN

Outer dimensions to lower edge of drain cock: 669 x 549 x 392 mm | Cutout stainless steel cover: 634 x 514, R32

Dimensions mm	Weight kg	Connected load W	Order no.
669 x 549 x 231	10,0	1.530	87020202

WELD-IN HOT WELL BM 311 3/1 W WITH DRAIN

Outer dimensions to lower edge of drain cock: 994 x 549 x 392 mm | Cutout stainless steel cover: 959 x 514, R32

Dimensions mm	Weight kg	Connected load W	Order no.
994 x 549 x 231	15,0	2.295	87020203

Made in Germany

Stainless steel bain-marie with SWISS-PLY multilayer bottom - for cooking & keeping warm

Electrically heatable up to max. +200°C. Can be heated wet & dry, considerable energy saving when dry. GN tray with SWISS-PLY multi-layer base for GN containers max. 1/1 200mm. Digital control & temperature display. With drain tap. Covered on all sides, with switch panel, cable connection 2m. Rated voltage 1N AC 230V 50/60Hz.

More info

Table-top bain-marie 1/1-SP with drain.

External dimensions with switch panel and connection cable: 406 x 672,5 x 309 mm

Dimensions mm	Weight kg	Connected load W	Order no.
406 x 620 x 309	11,7	2.900	87030209

Made in Germany

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Bain-marie accessories

Matching accessories for the Bain-Marie - such as various top versions with light bridges or practical drain sieves for the tubs.

More info

basket strainer in s/s for drainpipe

Weight kg	Order no.
0,0	57010301

Gantry light - Norm trolley & ZUB 2

Matching gantry with a lighting bridge for all STW and ZUB 2 models, without a sliding/hinged lid.

Weight kg	Order no.
8,0	88132045

Gantry light - Norm trolley & ZUB 3

Matching gantry with a lighting bridge for all STW and ZUB 3 models, without a sliding/hinged lid.

Weight kg	Order no.
13,5	88132047

Made in Germany

Tray transport trolley - TWF

Program Overview

Tray transport trolley - TWF for GN trays - neutral

Made of stainless steel, double-walled insulated GN cabinet compartments & doors. Robust 2-point locking, max. opening angle 270°. 2 continuous impact-protected round-tube push handles on each end. For inserting (lengthwise/crosswise) GN trays, deep-drawn tray support ledges & safety catches. Can be immersed for transport out of the house, lorry, electric tractor by means of coupling drawbar system.

Tray transport trolley - TWF for GN trays - passively cooled

Double-walled insulated GN cabinet compartments & doors, centrally 2 eecctic GN cooling plates & defrost water drain. 2-point locking, max. opening angle 270°. 2 full-length round-tube push handles at each end. Sliding in (lengthwise/crosswise) of GN trays, deep-drawn tray support ledges & safety catches. For transport outside, truck, electric tractor by means of coupling drawbar system.

Tray transport trolley - TWF for GN trays - actively cooled

Evaporator in the centre, refrigerator below incl. defrost water evaporator, double-walled GN cabinet compartments & doors. 2-point locking, max. opening angle 270°. 2 full-length round tube push handles on each end. For inserting (lengthwise/crosswise) GN trays, deep-drawn tray support ledges & safety catches. For transport outside, truck, electric tractor by means of coupling drawbar system.

Tray transport trolley - TWF for EN trays - neutral

Made of stainless steel, double-walled insulated EN cabinet compartments & doors. Robust 2-point locking, max. opening angle 270°. 2 continuous impact-protected round tube push handles on each end. For insertion (lengthwise/crosswise) of EN trays, deep-drawn tray support beads & locks. Convenient for transport out of the house, lorry, electric tractor by means of coupling drawbar system.

Digital HACCP documentation - safe & time-saving

Digital documentation with the CHECK HACCP system. App temperature measurement & Bluetooth-capable core temperature sensor. From goods receipt, production to output. Paper & complete HACCP, in real time, centrally viewable everywhere in your dashboard.

Core temperature sensor - can be retrofitted at any time - order no. 94 01 01 05

Tray transport trolley - TWF for EN trays - passively cooled

Double-walled insulated EN cabinet compartments & doors, centrally 2 eecctic GN cooling plates & defrost water drain. 2-point locking, max. opening angle 270°. 2 full-length round-tube push handles at each end. Sliding in (lengthwise/crosswise) of EN trays, deep-drawn tray support ledges & safety catches. For transport outside the house, lorry, electric tractor by means of coupling drawbar system.

Tray transport trolley - TWF for EN trays - actively cooled

Evaporator in the centre, refrigerator below incl. defrost water evaporator, double-walled EN cabinet compartments & doors. 2-point locking, max. opening angle 270°. 2 full-length round tube push handles on each end. For inserting (lengthwise/crosswise) EN trays, deep-drawn tray support beading & securing. For transport outside the house, lorry, electric tractor by means of coupling drawbar system.

Tray transport trolley - TWF for GN/EN trays - neutral

Made of stainless steel, double-walled insulated GN/EN cabinet compartments & doors. Robust 2-point locking, max. opening angle 270°. 2 continuous impact-protected round-tube push handles on each end. For inserting GN/EN trays crosswise, deep-drawn tray support ledges & safety catches. For transport outside the house, lorry, electric tractor by means of coupling drawbar system.

Tray transport trolley - TWF for GN/EN trays - passively cooled

Double-walled insulated EN/GN cabinet compartments & doors, centrally 2 ectical GN cooling plates & defrost water drain. 2-point locking, max. opening angle 270°. 2 full-length round-tube push handles on each end. Crosswise insertion of EN/GN trays, deep-drawn tray support ledges & safety catches. For transport outside the house, lorry, electric tractor by means of coupling drawbar system.

Tray transport trolley - TWF

Program Overview

Tray transport trolley - TWF for GN/EN trays - actively cooled

Evaporator in the centre, refrigerator below incl. defrost water evaporator, double-walled GN/EN cabinet compartments & doors. 2-point locking, max. opening angle 270°. 2 full-length round-tube push handles on each end. Crosswise insertion of GN/EN trays, deep-drawn tray support ledges & safety catches. For transport outside the house, lorry, electric tractor by means of coupling drawbar system.

Tray transport trolley - TWF for Veska trays - neutral

Made of stainless steel, double-walled insulated Veska cabinet compartments & doors. Robust 2-point locking, max. opening angle 270°. 2 continuous impact-protected round tube push handles on each end. For inserting Veska trays lengthwise, deep-drawn tray support beads & locks. Can be dipped for transport outside the house, truck, electric tractor by means of coupling drawbar system.

Digital HACCP documentation - safe & time-saving

Digital documentation with the CHECK HACCP system. App temperature measurement & Bluetooth-capable core temperature sensor. From goods receipt, production to output. Paper & complete HACCP, in real time, centrally viewable everywhere in your dashboard.

Core temperature sensor - can be retrofitted at any time - order no. 94 01 01 05

Tray transport trolley - TWF for GN trays - neutral

Made of stainless steel, double-walled insulated GN cabinet compartments & doors. Robust 2-point locking, max. opening angle 270°. 2 continuous impact-protected round-tube push handles on each end. For inserting (lengthwise/crosswise) GN trays, deep-drawn tray support ledges & safety catches. Can be immersed for transport out of the house, lorry, electric tractor by means of coupling drawbar system.

More info

Tray trolley TWF - 2 x GN lengthways

Push handle short side | tray insert along | 2 fixed-; 2 swivel castors | Castor Ø: 200 mm | U-shaped bumper bar

Dimensions mm	Support rails	Support distance mm	Order no.
1087 x 765 x 1425	2 x 8	115	88440205
1087 x 765 x 1655	2 x 10	115	88440307
1087 x 765 x 1885	2 x 12	115	88440405

Tray trolley TWF - 3 x GN lengthways

Push handle short side | tray insert along | 2 fixed-; 2 swivel castors | Castor Ø: 200 mm | U-shaped bumper bar

Dimensions mm	Support rails	Support distance mm	Order no.
1522 x 765 x 1425	3 x 8	115	88440507
1522 x 765 x 1655	3 x 10	115	88440607
1522 x 765 x 1885	3 x 12	115	88440705

Made in Germany

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Tray transport trolley - TWF for GN trays - passively cooled

Double-walled insulated GN cabinet compartments & doors, centrally 2 eecctic GN cooling plates & defrost water drain. 2-point locking, max. opening angle 270°. 2 full-length round-tube push handles at each end. Sliding in (lengthwise/crosswise) of GN trays, deep-drawn tray support ledges & safety catches. For transport outside, truck, electric tractor by means of coupling drawbar system.

More info

Tray trolley TWF-PK - 2 x GN lengthways

Push handle short side | tray insert along | 2 fixed-; 2 swivel castors | Castor Ø: 200 mm | U-shaped bumper bar

Dimensions mm	Support rails	Support distance mm	Order no.
1087 x 765 x 1425	2 x 8	115	88440207
1087 x 765 x 1655	2 x 10	115	88440309
1087 x 765 x 1885	2 x 12	115	88440407

Tray trolley TWF-PK - 3 x GN lengthways

Push handle short side | tray insert along | 2 fixed-; 2 swivel castors | Castor Ø: 200 mm | U-shaped bumper bar

Dimensions mm	Support rails	Support distance mm	Order no.
1522 x 765 x 1425	3 x 8	115	88440509
1522 x 765 x 1655	3 x 10	115	88440609
1522 x 765 x 1885	3 x 12	115	88440707

Made in Germany

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Tray transport trolley - TWF for GN trays - actively cooled

Evaporator in the centre, refrigerator below incl. defrost water evaporator, double-walled GN cabinet compartments & doors. 2-point locking, max. opening angle 270°. 2 full-length round tube push handles on each end. For inserting (lengthwise/crosswise) GN trays, deep-drawn tray support ledges & safety catches. For transport outside, truck, electric tractor by means of coupling drawbar system.

More info

Tray trolley TWF-AK - 2 x GN - length

Connected load: 600 W | Plug type: Safety switch (type F) | Cable type: spiral cable | Cable length: 2.000 mm | Cooling range +2°C to +15°C | Refrigerant: R290 | Push handle short side | Tray insert along | 2 fixed-; 2 swivel castors | Castor Ø: 200 mm | U-shaped bumper bar

Dimensions mm	Support rails	Support distance mm	Order no.
1207 x 765 x 1478	2 x 8	115	88450208
1207 x 765 x 1710	2 x 10	115	88450308

Made in Germany

Tray transport trolley - TWF for EN trays - neutral

Made of stainless steel, double-walled insulated EN cabinet compartments & doors. Robust 2-point locking, max. opening angle 270°. 2 continuous impact-protected round tube push handles on each end. For insertion (lengthwise/crosswise) of EN trays, deep-drawn tray support beads & locks. Convenient for transport out of the house, lorry, electric tractor by means of coupling drawbar system.

More info

Tray trolley TWF - 2 x EN lengthways

Push handle short side | tray insert along | 2 fixed-; 2 swivel castors | Castor Ø: 200 mm | U-shaped bumper bar

Dimensions mm	Support rails	Support distance mm	Order no.
1087 x 765 x 1425	2 x 8	115	88440204
1087 x 765 x 1655	2 x 10	115	88440306
1087 x 765 x 1885	2 x 12	115	88440404

Tray trolley TWF - 3 x EN lengthways

Push handle short side | tray insert along | 2 fixed-; 2 swivel castors | Castor Ø: 200 mm | U-shaped bumper bar

Dimensions mm	Support rails	Support distance mm	Order no.
1522 x 765 x 1425	3 x 8	115	88440506
1522 x 765 x 1655	3 x 10	115	88440606
1522 x 765 x 1885	3 x 12	115	88440704

Made in Germany

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Tray transport trolley - TWF for EN trays - passively cooled

Double-walled insulated EN cabinet compartments & doors, centrally 2 eecctic GN cooling plates & defrost water drain. 2-point locking, max. opening angle 270°. 2 full-length round-tube push handles at each end. Sliding in (lengthwise/crosswise) of EN trays, deep-drawn tray support ledges & safety catches. For transport outside the house, lorry, electric tractor by means of coupling drawbar system.

More info

Tray trolley TWF-PK - 2 x EN lengthways

Push handle short side | tray insert along | 2 fixed-; 2 swivel castors | Castor Ø: 200 mm | U-shaped bumper bar

Dimensions mm	Support rails	Support distance mm	Order no.
1087 x 765 x 1425	2 x 8	115	88440206
1087 x 765 x 1655	2 x 10	115	88440308
1087 x 765 x 1885	2 x 12	115	88440406

Tray trolley TWF-PK - 3 x EN lengthways

Push handle short side | tray insert along | 2 fixed-; 2 swivel castors | Castor Ø: 200 mm | U-shaped bumper bar

Dimensions mm	Support rails	Support distance mm	Order no.
1522 x 765 x 1425	3 x 8	115	88440508
1522 x 765 x 1655	3 x 10	115	88440608
1522 x 765 x 1885	3 x 12	115	88440706

Made in Germany

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Tray transport trolley - TWF for EN trays - actively cooled

Evaporator in the centre, refrigerator below incl. defrost water evaporator, double-walled EN cabinet compartments & doors. 2-point locking, max. opening angle 270°. 2 full-length round tube push handles on each end. For inserting (lengthwise/crosswise) EN trays, deep-drawn tray support beading & securing. For transport outside the house, lorry, electric tractor by means of coupling drawbar system.

More info

Tray trolley TWF-AK - 2 x EN - length

Connected load: 600 W | Plug type: Safety switch (type F) | Cable type: spiral cable | Cable length: 2.000 mm | Cooling range +2°C to +15°C | Refrigerant: R290 | Push handle short side | Tray insert along | 2 fixed-; 2 swivel castors | Castor Ø: 200 mm | U-shaped bumper bar

Dimensions mm	Support rails	Support distance mm	Order no.
1207 x 765 x 1478	2 x 8	115	88450207
1207 x 765 x 1710	2 x 10	115	88450307

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Tray transport trolley - TWF for GN/EN trays - neutral

Made of stainless steel, double-walled insulated GN/EN cabinet compartments & doors. Robust 2-point locking, max. opening angle 270°. 2 continuous impact-protected round-tube push handles on each end. For inserting GN/EN trays crosswise, deep-drawn tray support ledges & safety catches. For transport outside the house, lorry, electric tractor by means of coupling drawbar system.

More info

Tray trolley TWF - 2 x EN/GN crossways

Push handle short side | tray insert across | 2 fixed-; 2 swivel castors | Castor Ø: 200 mm | U-shaped bumper bar

Dimensions mm	Support rails	Support distance mm	Order no.
1407 x 875 x 1425	2 x 16	115	88441107
1407 x 875 x 1655	2 x 20	115	88441206

Tray trolley TWF- 1 x EN cold/hot cross

Push handle short side | tray insert across | 2 fixed-; 2 swivel castors | Castor Ø: 200 mm | U-shaped bumper bar

Dimensions mm	Support rails	Support distance mm	Order no.
916 x 908 x 1655	2 x 10	115	88440905

Made in Germany

Tray transport trolley - TWF for GN/EN trays - passively cooled

Double-walled insulated EN/GN cabinet compartments & doors, centrally 2 ectical GN cooling plates & defrost water drain. 2-point locking, max. opening angle 270°. 2 full-length round-tube push handles on each end. Crosswise insertion of EN/GN trays, deep-drawn tray support ledges & safety catches. For transport outside the house, lorry, electric tractor by means of coupling drawbar system.

More info

Tray trolley TWF-PK - 2 x EN/GN cross

Push handle short side | tray insert across | 2 fixed-; 2 swivel castors | Castor Ø: 200 mm | U-shaped bumper bar

Dimensions mm	Support rails	Support distance mm	Order no.
1407 x 875 x 1655	2 x 20	115	88441207

Made in Germany

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Tray transport trolley - TWF for GN/EN trays - actively cooled

Evaporator in the centre, refrigerator below incl. defrost water evaporator, double-walled GN/EN cabinet compartments & doors. 2-point locking, max. opening angle 270°. 2 full-length round-tube push handles on each end. Crosswise insertion of GN/EN trays, deep-drawn tray support ledges & safety catches. For transport outside the house, lorry, electric tractor by means of coupling drawbar system.

More info

Tray trolley TWF-AK - 2 x EN/GN - cross

Connected load: 600 W | Plug type: Safety switch (type F) | Cable type: spiral cable | Cable length: 2.000 mm | Cooling range +2°C to +15°C | Refrigerant: R290 | Push handle short side | Tray insert across | 2 fixed-; 2 swivel castors | Castor Ø: 200 mm | U-shaped bumper bar

Dimensions mm	Support rails	Support distance mm	Order no.
1527 x 915 x 1708	2 x 20	115	88450402

Made in Germany

Tray transport trolley - TWF for Veska trays - neutral

Made of stainless steel, double-walled insulated Veska cabinet compartments & doors. Robust 2-point locking, max. opening angle 270°. 2 continuous impact-protected round tube push handles on each end. For inserting Veska trays lengthwise, deep-drawn tray support beads & locks. Can be dipped for transport outside the house, truck, electric tractor by means of coupling drawbar system.

More info

Tray trolley TWF - 2 x Veska lengthways

Push handle short side | tray insert along | 2 fixed-; 2 swivel castors | Castor Ø: 200 mm | U-shaped bumper bar

Dimensions mm	Support rails	Support distance mm	Order no.
1087 x 765 x 1425	2 x 8	115	88440208
1087 x 765 x 1655	2 x 10	115	88440310
1087 x 765 x 1885	2 x 12	115	88440408

Tray trolley TWF - 3 x Veska lengthways

Push handle short side | tray insert along | 2 fixed-; 2 swivel castors | Castor Ø: 200 mm | U-shaped bumper bar

Dimensions mm	Support rails	Support distance mm	Order no.
1522 x 765 x 1655	3 x 10	115	88440610
1522 x 765 x 1885	3 x 12	115	88440708

Made in Germany

TWF Accessories

Matching accessories for the TWF tray transport trolleys - such as extensions with coupling & drawbar, matching EN or GN trays to slide in, up to GN deep-freeze plates, for additional passive cold storage. The top can be equipped with a corresponding gallery for additional non-slip storage space, the interior can be extended with a Eurotablar for the integration of a Thermi beverage container 7L, as well as additional card holders or castor options for optimum mobility. Can also be fitted with a set of all-round bumpers for perfect protection.

More info

Drawbar/coupl.- troll. TWF 2x20

Drawbar and coupling system suitable for TWF 2x20 - for transporting with tractor units.

Weight kg	Order no.
-	88220617

Drawbar/coupl.- troll. TWF 1x20

Drawbar and coupling system suitable for TWF 1x20 - for transporting with tractor units.

Weight kg	Order no.
-	88220615

Drawbar/coupl.- troll. TWF 3x8 / 10 / 12

Drawbar and coupling system suitable for TWF models 3x8, 10 and 12 - for transporting with tractor units.

Weight kg	Order no.
-	88220618

Drawbar/coupl.- troll. TWF 2x8 / 10 / 12

Drawbar and coupling system suitable for TWF models 2x8, 10 and 12 - for transporting with tractor units.

Weight kg	Order no.
-	88220616

Made in Germany

EN tray - granite decor 530x370mm

EN-Euro standard tray, granite decor colour, 530x370 mm - for use with all EN tray trolley models.

Weight kg	Order no.
0,2	89080272

GN tray - granite decor 530x325mm

GN-Gastronorm tray, granite decor colour, 530x325 mm - for use with all GN tray trolley models.

Weight kg	Order no.
0,2	89080281

Euro shelf Thermi 7l s/s, cross

Weight kg	Order no.
5,0	88220120

Euro shelf, Thermi 7l s/s, length

Weight kg	Order no.
3,6	88220117

Gallery - tray trolley TWF - 2x20 comp.

Gallery complete, all-round the top of the worktop - for all TWF models with 2x20 cupboard compartments (EN/GN).

Weight kg	Order no.
-	88442008

Gallery - for tray trolley TWF - 3 comp.

Gallery complete, all-round the top of the worktop - for all TWF models with 3x cupboard compartments (EN/GN/Veska).

Weight kg	Order no.
-	88442006

Gallery - for tray trolley TWF - 1 comp.

Gallery complete, all-round the top of the worktop - for all TWF models with 1x cupboard compartment (EN/GN/Veska).

Weight kg	Order no.
-	88442007

Gallery - for tray trolley TWF - 2 comp.

Gallery complete, all-round the top of the worktop - for all TWF models with 2x cupboard compartments (EN/GN/Veska).

Weight kg	Order no.
-	88442005

GN cooling plate 1/1 plastic

Plastic cooling plate in a GN size - to insert for passively keeping food cold in GN containers.

Weight kg	Order no.
3,1	85022095

Card holder - DIN A6 - tray trolley TWF

Card holder for normal A6 cards for use with all TWF models.

Weight kg	Order no.
0,2	88220205

Card holder - comp.cards- tray troll.TWF

Card holder for computer cards for use with all TWF models.

Weight kg	Order no.
0,2	88220206

Set of swivel castors w/ central locking

Set of swivel castors with a central stop, locking on 2 wheels using a foot lever, particularly suitable for trucks transport - for all TWF models.

Weight kg	Order no.
-	88442013

Set of swivel castor w/ directional lock

Set of swivel castors with central directional locking using a foot lever - for all TWF models.

Weight kg	Order no.
-	88442014

Top all around bumper TWF 2x20

Bumper set, all-round on top for impact protection, in black - for all TWF models with 2x20 cupboard compartments (EN/GN).

Weight kg	Order no.
-	88442012

Top all around bumper TWF 1x20

Bumper set, all-round on top for impact protection, in black - for all TWF models with 1x20 cupboard compartments (EN/GN).

Weight kg	Order no.
-	88442011

Top all around bumper TWF 3x 8/10/12

Bumper set, all-round on top for impact protection, in black - for all TWF models with 3x8, 10 or 12 cupboard compartments (EN/GN/Veska).

Weight kg	Order no.
-	88442010

Top all around bumper TWF 2x 8/10/12

Bumper set, all-round on top for impact protection, in black - for all TWF models with 2x8, 10 or 12 cupboard compartments (EN/GN/Veska).

Weight kg	Order no.
-	88442009

Compact tray Thermotray

Thermotray compact tray set, consisting of lower (37mm) & upper part, (68mm) made of polypropylene, double-walled CFC-free, foamed. Color lilac/light gray, total weight 2,2 kg. Equippable with 1x food plate Ø255mm, 1x stew bowl 1L, 3x salad/dessert bowl, 1x soup cup 0,45 L , mug with handle 0,25 L.

More info

Colour	Weight kg	Order no.
lilac	2,2	89080204
light gray	2,2	89080229

Made in Germany

Insulated tableware Tray solution Combitray

Various combinable insulating lower & upper parts made of polypropylene, double-wall/single-wall insulated, CFC-free foamed. Color lilac/light gray. For insulation of matching porcelain tableware i.A. with cooling/heating pellets. Versions for plates, soup bowls, stew bowls and ultra bowls.

More info

Heat storage bowl s/s - Ø255mm alu core

Ø mm	Height of 1 pc. mm	Height of 11 pcs. mm	Colour	Order no.
255	30	145	matte	89080130

Ultra bowl CNS - Ø255mm

Ultra bowl made of stainless steel, double-walled, with a wax filling, 255 mm diameter.

Ø mm	Height of 1 pc. mm	Height of 11 pcs. mm	Colour	Order no.
255	34	171	matte	89080141

Bottom part - chafing dish Ultra

Ø mm	Height of 1 pc. mm	Height of 11 pcs. mm	Colour	Order no.
259	34	87	lilac	89080284
259	34	87	light gray	89080285

Bot.part - for lid IS-UTEL

Ø mm	Height of 1 pc. mm	Height of 11 pcs. mm	Colour	Order no.
255	32	144	lilac	89080213
255	32	144	light gray	89080233

Cloche - for lid IS-OTEL

Ø mm	Height of 1 pc. mm	Height of 11 pcs. mm	Colour	Order no.
258	72	262	lilac	89080212
258	72	262	light gray	89080232

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PP for cooling pellet insert,

Ø mm	Height of 1 pc. mm	Height of 11 pcs. mm	Colour	Order no.
255	34	144	lilac	89080266
255	34	144	light gray	89080282

Cool.pellet for PP plate base, dark blue

Ø mm	Height of 1 pc. mm	Height of 11 pcs. mm	Colour	Order no.
185	10	-	light gray	89080269

PP for cooling pellet insert,

Ø mm	Height of 1 pc. mm	Height of 11 pcs. mm	Colour	Order no.
255	34	144	lilac	89080266

Cooling cloche IS-OTEL dark

Ø mm	Height of 1 pc. mm	Height of 11 pcs. mm	Colour	Order no.
258	70	305	blue	89080207

STEW BOWL BASE IS-UE, LAVENDER

Ø mm	Height of 1 pc. mm	Height of 11 pcs. mm	Colour	Order no.
221	51	111	lilac	89080217
221	51	111	light gray	89080235

LID FOR STEW BOWL IS-OE, LAVENDER

Ø mm	Height of 1 pc. mm	Height of 11 pcs. mm	Colour	Order no.
229	36	116	lilac	89080216
229	36	116	light gray	89080234

SOUP BOWL IS-UB, LAVENDER

Ø mm	Height of 1 pc. mm	Height of 11 pcs. mm	Colour	Order no.
162	56	190	lilac	89080211
162	56	190	light gray	89080231

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Cloche - for soup cups IS-OB

Ø mm	Height of 1 pc. mm	Height of 11 pcs. mm	Colour	Order no.
164	37	201	lilac	89080210
164	37	201	light gray	89080230

Ins. bot.part Soup PP Ø162

Insulated bottom part made of polypropylene, double-walled, lilac colour, 162 mm diameter, for insulating 130 mm diameter spill-proof porcelain soup bowls - for use with the matching insulated lid.

Ø mm	Height of 1 pc. mm	Height of 11 pcs. mm	Colour	Order no.
162	56	216	lilac	89080511
162	56	216	light gray	89080513

Ins. top part Soup PP Ø168

Insulated top part made of polypropylene, double-walled, lilac colour, 168 mm diameter, for insulating 130 mm diameter spill-proof porcelain soup bowls.

Ø mm	Height of 1 pc. mm	Height of 11 pcs. mm	Colour	Order no.
168	40	270	lilac	89080512

Soup bowl - CNS Ø132mm

Stainless steel soup bowl, double-walled, 132 mm inner diameter, 136 mm outer diameter, for soups - for use on trays.

Ø mm	Height of 1 pc. mm	Height of 11 pcs. mm	Colour	Order no.
132	61	228	polished	89080308

Lid - CNS - for soup bowl Ø132mm

Stainless steel lid, double-walled, suitable for soup bowls with a 132 mm inner diameter, 136 mm outer diameter, for soups - for use on trays.

Ø mm	Height of 1 pc. mm	Height of 11 pcs. mm	Colour	Order no.
137	10	105	polished	89080309

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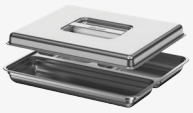
Secure tray solution made of stainless steel for JVA

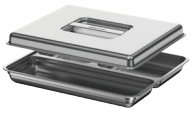


JVA food tray set in GN 1/2 size, made of hygienic stainless steel 1mm, bottom part 3-divided for 1.25 L, lid with recessed grip, extra safe design, deep-drawn with all-round flanged rim without sharp corners & edges. Bowl & lid optimally stackable separately.

More info

Prison food tray set - 3-pc.

{558}



Dimensions mm	Weight kg	Types	Order no.
325 x 265 x 55	1,4	safe menu set	89080108

prison meal tray - 3-comp.

{558}

Dimensions mm	Weight kg	Types	Order no.
325 x 265 x 55	0,7	safe meal tray	89080164

prison meal tray lid with handle

{558}

Dimensions mm	Weight kg	Types	Order no.
325 x 265	0,5	safe lid	89080165

Made in Germany

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Dispenser

Program Overview

Stainless steel tube dispenser unheated - for round dishes

Unheated roundware stacker, with 1 or 2 tubes Ø 397mm (max. load 75 kg), flexibly adjustable by 3 adjustment rods for roundware Ø 190-320mm, stacking height approx. 600mm. Dispensing height adjustable via springs. With platform, safety push handle, 4 bumper corners, rustproof castors (2 swivel & 2 swivel stop castors).

Stainless steel tube dispenser heated - for round/square dishes

Statically heated stacker for dishes: round/square, +30°C to +110°C. With polycarbonate lid, double-walled insulated, with 1 / 2 tubes Ø 397mm (round dishes max. Ø 190-320 mm), flexibly adjustable by 3 adjustment rods, max. stacking height approx. 600mm. With platform, safety push handle, 4 bumper corners, stainless castors (2 swivel & 2 swivel stop castors). Rated voltage 1N AC 230 V 50 Hz.

Stainless steel tube dispenser convection heated - for round dishes

Circulating air heated roundware stacker, +30°C to +110°C. With polycarbonate lid, double-walled insulation, with 1 / 2 tubes Ø 397mm, flexibly adjustable by 3 adjustment rods. For round dishes Ø 190-320mm, max. stacking height approx. 600mm. With platform, safety push handle, 4 bumper corners, stainless castors (2 swivel & 2 swivel stop castors). Rated voltage 1N AC 230 V 50 Hz.

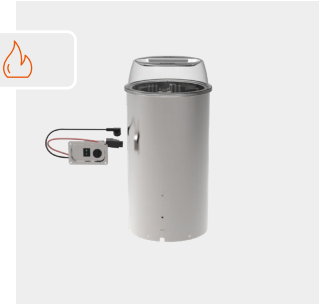
Stainless steel tube dispenser unheated for installation - for square dishes

Statically heated tube ø 397mm (max. load 75 kg), flexibly adjustable by 3 adjustment rods for round dishes ø 190-320mm, stacking height approx. 600mm. Dispensing height adjustable via springs.

Digital HACCP documentation - safe & time-saving

Digital HACCP documentation with our CHECK HACCP system. Hygiene, cleaning & maintenance checklists via app, can be used anywhere. Paper & complete HACCP, can be viewed centrally in your dashboard in real time from anywhere.

Checklists QR code - can be retrofitted at any time - Order No. 94 01 01 14



Stainless steel tube dispenser heated for installation - for round dishes

Statically heated round utensil installation tube, tubes Ø 397mm, flexibly adjustable by 3 adjustment rods for round utensils Ø 190-320mm (max. load 75 kg). Dispensing height adjustable via springs. With polycarbonate lid, anti-tilt & anti-tilt platform, for an installation depth of 685mm. Rated voltage 1N AC 230 V 50 Hz.

Stainless steel exchange dispenser unheated - for universal dishes

Unheated universal harness stacker (max. load 150 or 200 kg) with grid platform (36 holes), tilt- and tilt-proof. Spring force adjustable according to harness weight, safety push handle, 4 bumper corners, stainless steel castors (2 swivel & 2 swivel stop castors).

Stainless steel interchangeable dispenser heated - for universal dishes

Statically heated universal dish stacker +30°C to +110°C (max. load 150 or 200 kg). With polycarbonate lid, double-walled insulation, with grid platform (36 holes). Spring force adjustable according to harness weight, 6 interchangeable bars, safety push handle, 4 bumper corners, stainless steel castors (2 swivel & 2 swivel stop castors). Rated voltage 1N AC 230 V 50 Hz.

Stainless steel interchangeable dispenser convection heated - for universal dishes

Circulating air heated universal dish stacker +30°C to +110°C (max. load 150 or 200 kg). Double-walled insulated, adjustable spring force, safety push handle, stainless steel castors (2 swivel & 2 swivel stop castors). Also available in shortened length for flush fitting in niches. Rated voltage 1N AC 230 V 50 Hz.

Dispenser

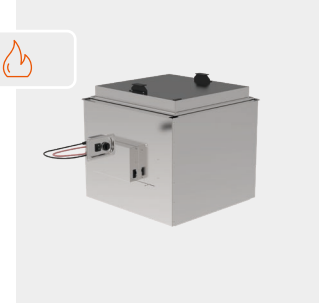
Program Overview

Platform dispenser open stainless steel unheated - for GN & EN trays & baskets

Suitable for baskets and trays (GN & EN, with dimensions 530x400 or 800mm), stacking height approx. 575mm. Platform guided tilt- & tilt-proof, max. load 200 kg. Spring force flexibly adjustable, with safety push handle, 4 bumper corners, stainless steel castors (2 swivel & 2 swivel stop castors).

Platform dispenser open stainless steel unheated - for baskets

Suitable for baskets (with dimension 500x500mm), stacking height approx. 575mm. Platform guided tilt- & tilt-proof, max. load 200 kg. Spring force flexibly adjustable, with safety push handle, 4 bumper corners, stainless steel castors (2 swivel & 2 swivel stop castors).



Platform dispenser open stainless steel heated - for installation - for baskets

Suitable for baskets, platform guided against tipping & tilting, spring force flexibly adjustable, with rectangular support frame, for an installation depth of 580 or 740mm.

Platform dispenser open stainless steel unheated - for installation for baskets & trays

Suitable for baskets and GN trays Platform guided tilt- & tilt-proof, spring force flexibly adjustable, with rectangular egg-bearing frame, for an installation depth of 580 or 740mm.

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Checklists QR code - can be retrofitted at any time - Order No. 94 01 01 14

Platform dispenser closed unheated - for baskets & JVA menu trays

Suitable for baskets, stacking height approx. 600mm. Double-walled insulated. With support frame, platform guided tilt- & tilt-proof, max. load 200 kg. Spring force flexibly adjustable, with safety push handle, 4 bumper corners, rustproof castors (2 swivel & 2 swivel stop castors).

Platform dispenser closed unheated - for plastic parts

Suitable for plastic parts, with slotted hole insert, stacking height approx. 600mm. Double-walled insulated. With support frame, platform guided tilt- & tilt-proof, max. load 200 kg. Spring force flexibly adjustable, with safety push handle, 4 bumper corners, rustproof castors (2 swivel & 2 swivel stop castors).

Platform dispenser closed convection-cooled - for baskets

For baskets (with max. dimension 500x500mm) +5°C to +8°C, with attached stainless steel lid 68mm, stacking height approx. 600mm. Double-walled insulated. With support frame, platform tilt- & tilt-proof, max. load 200 kg. Spring force flexibly adjustable, with safety push handle, 4 bumper corners, stainless steel castors (2 swivel & 2 swivel stop castors). Refrigerant R134a, nominal voltage 1N AC 230 V 50 Hz.

Platform dispenser closed convection heated - for GN trays & JVA menu trays

Only for stainless steel GN baskets (with dimension max. 530x650mm), with stainless steel lid 35mm can be hooked in at the front, stacking height approx. 600mm. Double-walled insulated. With support frame, platform guided tilt- & tilt-proof, max. load 200 kg. Spring force flexibly adjustable, with safety push handle, 4 bumper corners, stainless steel castors (2 swivel & 2 swivel stop castors). Rated voltage 1N AC 230 V 50 Hz.

Dispenser

Program Overview

Platform dispenser closed convection heated - for GN- & EN trays

Only for stainless steel baskets GN & EN (with dimension max. 530x800mm), with stainless steel lid 35mm can be hooked in at the front, stacking height approx. 600mm. Double-walled insulated. With support frame, platform tilt- & tilt-proof, max. load 200 kg. Spring force flexibly adjustable, with safety push handle, 4 bumper corners, stainless steel castors (2 swivel & 2 swivel stop castors). Rated voltage 1N AC 230 V 50 Hz.

Platform dispenser closed convection heated - for baskets

Only for stainless steel baskets (with dimension max. 500x500mm), with stainless steel lid 35mm can be hooked in at the front, stacking height approx. 600mm. Double-walled insulated. With support frame, platform guided tilt- & tilt-proof, max. load 200 kg. Spring force flexibly adjustable, with safety push handle, 4 bumper corners, stainless steel castors (2 swivel & 2 swivel stop castors). Rated voltage 1N AC 230 V 50 Hz.

Ultra dispenser made of stainless steel convection heated - for heat & ultrasonic bowls

2 tubes for 92 ultrasonic bowls (Ø255), stacking height 610mm, shaft dia. 260x260mm per tube. Max. load 75kg, anti-tilt platform, flexible adjustable springs. Double-walled, reinforced heat insulation, reduced surface temperature. 2 stainless steel hinged lids, safety push handle, 4 bumper corners, stainless steel castors (2 swivel & 2 swivel stop castors). Rated voltage 1N AC 230 V 50 Hz.

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Checklists QR code - can be retrofitted at any time - Order No. 94 01 01 14

Stainless steel tube dispenser unheated - for round dishes

Unheated roundware stacker, with 1 or 2 tubes Ø 397mm (max. load 75 kg), flexibly adjustable by 3 adjustment rods for roundware Ø 190-320mm, stacking height approx. 600mm. Dispensing height adjustable via springs. With platform, safety push handle, 4 bumper corners, rustproof castors (2 swivel & 2 swivel stop castors).

More info

Tubular dispenser 1x - unheated

Number of tubes: 1 | Castor Ø 125 mm | Incl. cover hood: Not included

Dimensions mm	Weight kg	Order no.
620 x 480 x 900	21,5	89010468

Tubular dispenser 2x - unheated

Number of tubes: 2 | Castor Ø 125 mm | Incl. cover hood: Not included

Dimensions mm	Weight kg	Order no.
955 x 480 x 900	32,5	89010469

Tubular dispenser 2x - with slits

Number of tubes: 2 | Castor Ø 125 mm | Incl. cover hood: Not included

Dimensions mm	Weight kg	Order no.
955 x 480 x 900	31,0	89010369

Built-in disp. ERRV-190-320-750 - 2010

Stacking height: 600 mm | {number of tubes: 1 | Incl. lid cover: Not included

Dimensions mm	Weight kg	Order no.
750	6,0	89050350

Built-in disp. ERRV-190-320-640 - 2010

Stacking height: 495 mm | {number of tubes: 1 | Incl. lid cover: Not included

Dimensions mm	Weight kg	Order no.
640	5,7	89050351

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

Stainless steel tube dispenser heated - for round/square dishes

Statically heated stacker for dishes: round/square, +30°C to +110°C. With polycarbonate lid, double-walled insulated, with 1 / 2 tubes Ø 397mm (round dishes max. Ø 190-320 mm), flexibly adjustable by 3 adjustment rods, max. stacking height approx. 600mm. With platform, safety push handle, 4 bumper corners, stainless castors (2 swivel & 2 swivel stop castors). Rated voltage 1N AC 230 V 50 Hz.

More info

Tubular dispenser RRV-H1 190-320 - 2010

Number of tubes: 1 | Protection class: IPX5 | Castor Ø 125 mm | Incl. cover hood: Included (1x in plastic)

Dimensions mm	Weight kg	Connected load W	Order no.
618 x 480 x 1030	32,5	866	89010268

Tubular dispenser RRV-H2 190-320 - 2010

Number of tubes: 2 | Protection class: IPX5 | Castor Ø 125 mm | Incl. cover hood: Included (2x in plastic)

Dimensions mm	Weight kg	Connected load W	Order no.
955 x 480 x 1030	47,0	1.400	89010269

Made in Germany

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Stainless steel tube dispenser convection heated - for round dishes

Circulating air heated roundware stacker, +30°C to +110°C. With polycarbonate lid, double-walled insulation, with 1 / 2 tubes Ø 397mm, flexibly adjustable by 3 adjustment rods. For round dishes Ø 190-320mm, max. stacking height approx. 600mm. With platform, safety push handle, 4 bumper corners, stainless castors (2 swivel & 2 swivel stop castors). Rated voltage 1N AC 230 V 50 Hz.

More info

Tubular dispenser RRV-U1 190-320

Number of tubes: 1 | Protection class: IPX5 | Castor Ø 125 mm | Incl. cover hood: Included (1x in plastic)

Dimensions mm	Weight kg	Connected load W	Order no.
620 x 480 x 1030	33,8	900	89010168

Tubular dispenser RRV-U2 190-320

Number of tubes: 2 | Protection class: IPX5 | Castor Ø 125 mm | Incl. cover hood: Included (2x in plastic)

Dimensions mm	Weight kg	Connected load W	Order no.
986 x 480 x 1030	49,0	1.460	89010169

Made in Germany

Stainless steel tube dispenser unheated for installation - for square dishes

Statically heated tube ø 397mm (max. load 75 kg), flexibly adjustable by 3 adjustment rods for round dishes ø 190-320mm, stacking height approx. 600mm. Dispensing height adjustable via springs.

More info

Multipurpose pipe EWE 590x290-750 ,2005

Stack height: 540 mm | Shaft dimensions i. L.: 590 x 290 mm

Dimensions mm	Weight kg	Order no.
674 x 334 x 745,8	11,0	59034903

Made in Germany

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Stainless steel tube dispenser heated for installation - for round dishes

Statically heated round utensil installation tube, tubes Ø 397mm, flexibly adjustable by 3 adjustment rods for round utensils Ø 190-320mm (max. load 75 kg). Dispensing height adjustable via springs. With polycarbonate lid, anti-tilt & anti-tilt platform, for an installation depth of 685mm. Rated voltage 1N AC 230 V 50 Hz.

More info

Built-in disp. ERRV-H-190-320-685 - 2010

Stacking height: 495 mm | {number of tubes: 1 | Protection class: IPX4 | Incl. cover hood: Included (1x in plastic) | Cover cutout: 380 mm | Cutout for switch cover: 152 x 85 mm

Tube diameter mm	Weight kg	Connected load W	Order no.
397	14,0	550	89050425

Built-in disp. ERRV-H-190-320-785 - 2010

Stacking height: 600 mm | {number of tubes: 1 | Protection class: IPX4 | Incl. cover hood: Included (1x in plastic) | Cover cutout: 380 mm | Cutout for switch cover: 152 x 85 mm

Tube diameter mm	Weight kg	Connected load W	Order no.
397	14,5	550	89050426

Built-in disp. ERRV-H-190-280-685 - 2005

Stacking height: 595 mm | {number of tubes: 1 | Protection class: IPX4 | Incl. cover hood: Included (1x in plastic) | Cover cutout: 380 mm | Cutout for switch cover: 152 x 85 mm

Tube diameter mm	Weight kg	Connected load W	Order no.
372	14,3	550	89050423

Built-in disp. ERRV-H-190-280-785 - 2005

Stacking height: 700 mm | {number of tubes: 1 | Protection class: IPX4 | Incl. cover hood: Included (1x in plastic) | Cover cutout: 380 mm | Cutout for switch cover: 152 x 85 mm

Tube diameter mm	Weight kg	Connected load W	Order no.
372	15,0	550	89050424

Made in Germany

Tube dispenser accessories

Matching accessories for the tube dispenser - such as matching stainless steel lid for optimal insulation or a poly lid cover, as well as bracket.

More info

Lid s/s - ERR-325/RR/RRH/RRU

Matching flat, double-walled, insulated stainless steel lid, lockable, for all round tubular dispenser models, as an alternative to the standard plastic lid.

Weight kg	Order no.
1,3	89060102

Hood poly - RRV/ERRV 190-320

Matching plastic lid hood, 130 mm high, for round tubular dispensers.

Weight kg	Order no.
0,9	89060115

Hood poly - for RRV/ERRV 190-280

Weight kg	Order no.
0,7	89060109

Lid holder - for tubular dispenser

Lid holder for a 130 mm polycarbonate lid for tubular dispensers.

Weight kg	Order no.
-	89061001

Made in Germany

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Stainless steel exchange dispenser unheated - for universal dishes

Unheated universal harness stacker (max. load 150 or 200 kg) with grid platform (36 holes), tilt- and tilt-proof. Spring force adjustable according to harness weight, safety push handle, 4 bumper corners, stainless steel castors (2 swivel & 2 swivel stop castors).

More info

Exchange dispenser - unheated

Shaft dimensions i. L.: 590 x 290 mm | Stacking height without/with cover: 560 mm / 645 mm | Castor Ø 125 mm | Incl. lid hood: Not included | Platform type: Grid platform with 6 guide bars

Dimensions mm	Weight kg	Order no.
955 x 480 x 900	37,5	89010459

Exchange dispenser - unheated Q 1/1

Shaft dimensions i. L.: 525 x 590 mm | Stacking height without/with cover: 600 mm | Castor Ø 125 mm | Incl. lid hood: Not included | Platform type: 36-hole platform with 6 guide bars

Dimensions mm	Weight kg	Order no.
750 x 690 x 911	49,5	89020212

Made in Germany

Stainless steel interchangeable dispenser heated - for universal dishes

Statically heated universal dish stacker +30°C to +110°C (max. load 150 or 200 kg). With polycarbonate lid, double-walled insulation, with grid platform (36 holes). Spring force adjustable according to harness weight, 6 interchangeable bars, safety push handle, 4 bumper corners, stainless steel castors (2 swivel & 2 swivel stop castors). Rated voltage 1N AC 230 V 50 Hz.

More info

Exchange dispenser - WE-H - 2005

Shaft dimensions i. L.: 590 x 290 mm | Stacking height without/with cover hood: 560 mm / 645 mm | Protection class: IPX5 | Castor Ø 125 mm | Incl. lid hood: Included (1x in plastic) | Platform type: Grid platform

Dimensions mm	Weight kg	Connected load W	Order no.
955 x 480 x 1030	53,0	1.700	89010259

Exchange dispenser - WE-H - 750 - 2005

Shaft dimensions i. L.: 590 x 290 mm | Stacking height without/with cover hood: 560 mm / 645 mm | Protection class: IPX5 | Castor Ø 125 mm | Incl. lid hood: Included (1x in plastic) | Platform type: Grid platform

Dimensions mm	Weight kg	Connected load W	Order no.
750 x 420 x 1030	50,5	1.700	89010260

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

Stainless steel interchangeable dispenser convection heated - for universal dishes

Circulating air heated universal dish stacker +30°C to +110°C (max. load 150 or 200 kg). Double-walled insulated, adjustable spring force, safety push handle, stainless steel castors (2 swivel & 2 swivel stop castors). Also available in shortened length for flush fitting in niches. Rated voltage 1N AC 230 V 50 Hz.

More info

Exchange dispenser - WE-U

Shaft dimensions i. L.: 590 x 290 mm | Stacking height without/with cover hood: 545 mm / 645 mm | Protection class: IPX5 | Castor Ø 125 mm | Incl. lid hood: Included (1x in plastic) | Platform type: Grid platform with 6 guide bars

Dimensions mm	Weight kg	Connected load W	Order no.
955 x 480 x 1030	55,2	1.800	89010159

Exchange dispenser - WE-QU1/1

Shaft dimensions i. L.: 525 x 590 mm | Stacking height without/with cover hood: 600 mm | Protection class: IPX5 | Castor Ø 125 mm | Incl. lid hood: Included (1 x in stainless steel) | Platform type: 36-hole platform with 6 guide bars

Dimensions mm	Weight kg	Connected load W	Order no.
860 x 690 x 911	67,0	2.250	89020108

Made in Germany

Exchange dispenser accessories

Matching accessories for the exchange dispenser - such as corresponding matching stainless steel cover hood for optimal insulation.

More info

Hood s/s - WE-H,WE-U,WE-L,WE

Matching stainless steel lid hood, 70 mm high, for all exchange dispenser models (except Q models).

Weight kg	Order no.
2,6	89060110

Hood s/s 1/1 - 30mm - PG/WE-Q1/1

Stainless steel lid hood 1/1, low, 30 mm high, suitable for Q 1/1 platform and exchange dispenser baskets.

Weight kg	Order no.
4,0	89070101

Hood poly - WE-H,WE-U,WE-L,WE

Matching plastic lid hood, 130 mm high, for unheated exchange dispensers.

Weight kg	Order no.
1,1	89060112

Made in Germany

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Platform dispenser open stainless steel unheated - for GN & EN trays & baskets

Suitable for baskets and trays (GN & EN, with dimensions 530x400 or 800mm), stacking height approx. 575mm. Platform guided tilt- & tilt-proof, max. load 200 kg. Spring force flexibly adjustable, with safety push handle, 4 bumper corners, stainless steel castors (2 swivel & 2 swivel stop castors).

More info

Platform dispenser open - SV 1/1

Platform dimensions: 412 x 545 mm | Basket/Tray Dimensions: max. 530 x 400 mm | stacking height: 575 mm | castor Ø 125 mm | Basket capacity: 6 x (530 x 400 x 85 mm) oder 4 x (530 x 400 x 120 mm)

Dimensions mm	Weight kg	Order no.
690 x 690 x 911	35,0	89020301

Platform dispenser open - SV 2/1

Platform dimensions: 812 x 545 mm | Basket/Tray Dimensions: max. 530 x 800 mm | stacking height: 575 mm | castor Ø 125 mm | Basket capacity: 12 x (530 x 400 x 85 mm) oder 8 x (530 x 400 x 120 mm) oder 6 x (530 x 800 x 85 mm) oder 4 x (530 x 800 x 120 mm)

Dimensions mm	Weight kg	Order no.
1050 x 690 x 911	43,0	89020302

Platform dispenser open - GN 2/1

Platform dimensions: 662 x 545 mm | Basket/Tray Dimensions: max. 530 x 650 mm | stacking height: 575 mm | castor Ø 125 mm | Basket capacity: 7 x (530 x 650 x 75 mm) oder 5 x (530 x 650 x 115 mm) oder 10 x (530 x 325 x 115 mm)

Dimensions mm	Weight kg	Order no.
880 x 690 x 911	39,0	89020303

Platform dispenser open - trays 1/1

Platform dimensions: 535 x 412 mm | Basket/Tray Dimensions: max. 530 x 400 mm | stacking height: 575 mm | castor Ø 125 mm | Basket capacity: 6 x (530 x 400 x 85 mm) oder 4 x (530 x 400 x 120 mm)

Dimensions mm	Weight kg	Order no.
680 x 500 x 911	28,5	89020306

Made in Germany

Platform dispenser open stainless steel unheated - for baskets

Suitable for baskets (with dimension 500x500mm), stacking height approx. 575mm. Platform guided tilt- & tilt-proof, max. load 200 kg. Spring force flexibly adjustable, with safety push handle, 4 bumper corners, stainless steel castors (2 swivel & 2 swivel stop castors).

More info

Platform dispenser open - Q 1/1

Platform dimensions: 537 x 555 mm | Basket/Tray Dimensions: max. 500 x 500 mm | stacking height: 575 mm | castor Ø 125 mm | Basket capacity: 7 x (500 x 500 x 75 mm) oder 5 x (500 x 500 x 115 mm) oder 8 x (500 x 500 x 70 mm) oder 5 x (500 x 500 x 70 mm mit Geschirrkorb-aufsatz)

Dimensions mm	Weight kg	Order no.
690 x 690 x 911	36,0	89020304

Made in Germany

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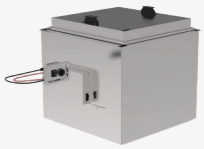
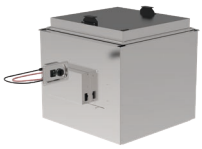
Platform dispenser open stainless steel heated - for installation - for baskets

Suitable for baskets, platform guided against tipping & tilting, spring force flexibly adjustable, with rectangular support frame, for an installation depth of 580 or 740mm.



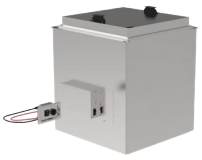
More info



Built-in platform disp. EPU-Q1/1, H=600

Installation depth: 600 mm or stacking height: 430 mm | Platform dimensions: 535 x 535 mm | Basket/Tray dimensions: max. 530 x 530 mm | Switch panel cutout: 176 x 108 mm | Incl. lid cover: Included (1 x in stainless steel) | Finish: square

Dimensions mm	Weight kg	Connected load W	Order no.
717 x 736 x 700	51,0	1.560	89030301



Built-in platform disp. EPU-Q1/1, H=760

Installation depth: 760 mm or stacking height: 640 mm | Platform dimensions: 535 x 535 mm | Basket/Tray dimensions: max. 530 x 530 mm | Switch panel cutout: 176 x 108 mm | Incl. lid cover: Included (1 x in stainless steel) | Finish: square

Dimensions mm	Weight kg	Connected load W	Order no.
705 x 664 x 760	60,0	1.560	89030302

Made in Germany

Platform dispenser open stainless steel unheated - for installation for baskets & trays

Suitable for baskets and GN trays Platform guided tilt- & tilt-proof, spring force flexibly adjustable, with rectangular egg-bearing frame, for an installation depth of 580 or 740mm.

More info

Built-in platform disp. EPO-Q1/1 H=580

Platform dimensions: 535 x 535 mm | Basket/Tray Dimensions: max. 530 x 530 mm | stacking height: 430 mm | finish:

Dimensions mm	Weight kg	Order no.
666 x 628 x 580	16,0	89030101

Built-in platform disp. EPO-Q1/1, H=750

Platform dimensions: 535 x 535 mm | Basket/Tray Dimensions: max. 530 x 530 mm | stacking height: 590 mm | finish:

Dimensions mm	Weight kg	Order no.
666 x 628 x 740	19,0	89030102

Built-in platform disp. EPO-GN1/1 H=580

Platform dimensions: 535 x 385 mm | Basket/Tray Dimensions: max. 530 x 370 mm | stacking height: 455 mm | finish:

Dimensions mm	Weight kg	Order no.
666 x 478 x 580	13,5	89030103

Built-in platform disp. EPO-GN1/1 H=750

Platform dimensions: 535 x 385 mm | Basket/Tray Dimensions: max. 530 x 370 mm | stacking height: 590 mm | finish:

Dimensions mm	Weight kg	Order no.
666 x 478 x 750	16,0	89030104

Built-in platform disp. EPG-Q1/1, H=580

Platform dimensions: 535 x 535 mm | Basket/Tray Dimensions: max. 530 x 530 mm | stacking height: 430 mm | finish: square

Dimensions mm	Weight kg	Order no.
666 x 628 x 580	21,0	89030201

Made in Germany

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

Built-in platform disp. EPG-Q1/1, H=750

Platform dimensions: 535 x 535 mm | Basket/Tray Dimensions: max. 530 x 530 mm | stacking height: 590 mm | finish: square

Dimensions	Weight	Order no.
mm	kg	
666 x 628 x 750	24,5	89030202

Made in Germany

Platform dispenser closed unheated - for baskets & JVA menu trays

Suitable for baskets, stacking height approx. 600mm. Double-walled insulated. With support frame, platform guided tilt- & tilt-proof, max. load 200 kg. Spring force flexibly adjustable, with safety push handle, 4 bumper corners, rustproof castors (2 swivel & 2 swivel stop castors).

More info

Platform dispenser - unheated 630x425

Platform dimensions: | Basket/Tray Dimensions: | Castor Ø 125 mm | Basket capacity:

Dimensions mm	Weight kg	Order no.
871 x 580 x 911	46,2	89020214

Platform dispenser - PG-GN2/1

Platform dimensions: 535 x 660 mm | Basket/Tray Dimensions: max. 530 x 650 mm | Castor Ø 125 mm | Basket capacity: 8 x (530 x 650 x 75 mm) oder 5 x (530 x 650 x 115 mm)

Dimensions mm	Weight kg	Order no.
880 x 690 x 911	50,0	89020201

Platform dispenser - unheated SV 2/1

Platform dimensions: 535 x 810 mm | Basket/Tray Dimensions: max. 530 x 800 mm | Castor Ø 125 mm | Basket capacity: 14 x (530 x 400 x 85 mm) oder 10 x (530 x 400 x 120 mm) oder 7 x (530 x 800 x 85 mm) oder 5 x (530 x 800 x 120 mm)

Dimensions mm	Weight kg	Order no.
1040 x 690 x 911	54,5	89020206

Platform dispenser - unheated Q 1/1

Platform dimensions: 535 x 505 mm | Basket/Tray Dimensions: max. 500 x 500 mm | Castor Ø 125 mm | Basket capacity: 8 x (500 x 500 x 115 mm) oder 5 x (500 x 500 x 115 mm) oder 8 x (500 x 500 x 70 mm) oder 5 x (500 x 500 x 70 mm mit Geschirrkorbaufsatz)

Dimensions mm	Weight kg	Order no.
730 x 690 x 911	46,2	89020202

Platform disp. PG-GN 2x1/1, cutlery box

Platform dimensions: 535 x 330 mm | Basket/Tray Dimensions: 530 x 325 mm | Castor Ø 125 mm | Basket capacity:

Dimensions mm	Weight kg	Order no.
960 x 690 x 1340	80,0	89020215

Made in Germany

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Platform dispenser closed unheated - for plastic parts

Suitable for plastic parts, with slotted hole insert, stacking height approx. 600mm. Double-walled insulated. With support frame, platform guided tilt- & tilt-proof, max. load 200 kg. Spring force flexibly adjustable, with safety push handle, 4 bumper corners, rustproof castors (2 swivel & 2 swivel stop castors).

More info

Platform dispenser - PG-4S

Platform dimensions: 566 x 566 mm | Castor Ø 125 mm

Dimensions mm	Weight kg	Order no.
790 x 690 x 911	56,0	89020203

Platform dispenser - PG-6S

Platform dimensions: 587 x 566 mm | Castor Ø 125 mm

Dimensions mm	Weight kg	Order no.
1090 x 690 x 911	61,0	89020204

Made in Germany

Platform dispenser closed convection-cooled - for baskets

For baskets (with max. dimension 500x500mm) +5°C to +8°C, with attached stainless steel lid 68mm, stacking height approx. 600mm. Double-walled insulated. With support frame, platform tilt- & tilt-proof, max. load 200 kg. Spring force flexibly adjustable, with safety push handle, 4 bumper corners, stainless steel castors (2 swivel & 2 swivel stop castors). Refrigerant R134a, nominal voltage 1N AC 230 V 50 Hz.

More info

platform disp. PK-Q1/1 refrigerated R290

Platform dimensions: 535 x 505 mm | Basket/Tray Dimensions: max. 500 x 500 mm | Castor Ø 125 mm

Dimensions mm	Weight kg	Connected load W	Order no.
1161 x 812 x 950	140,0	410	89020402

Made in Germany

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Platform dispenser closed convection heated - for GN trays & JVA menu trays

Only for stainless steel GN baskets (with dimension max. 530x650mm), with stainless steel lid 35mm can be hooked in at the front, stacking height approx. 600mm. Double-walled insulated. With support frame, platform guided tilt- & tilt-proof, max. load 200 kg. Spring force flexibly adjustable, with safety push handle, 4 bumper corners, stainless steel castors (2 swivel & 2 swivel stop castors). Rated voltage 1N AC 230 V 50 Hz.

More info

Platform dispenser - PU-630x425 85°

Heating range: +30°C to +85°C | Platform dimensions: | Basket/Tray Dimensions: | Castor Ø 125 mm | finish: square

Dimensions mm	Weight kg	Connected load W	Order no.
994 x 647 x 960	69,0	2.400	89020125

Platform dispenser - PU-630x425 140°

Heating range: +30°C to +140°C | Platform dimensions: | Basket/Tray Dimensions: | Castor Ø 125 mm | finish: square

Dimensions mm	Weight kg	Connected load W	Order no.
994 x 647 x 960	69,0	2.400	89020124

Platform dispenser - PU-GN2/1

Heating range: +30°C to +100°C | Platform dimensions: 535 x 660 mm | Basket/Tray Dimensions: max. 530 x 650 mm | Castor Ø 125 mm | finish:

Dimensions mm	Weight kg	Connected load W	Order no.
990 x 690 x 911	70,2	2.240	89020103

Menu tray dispenser - PU-M2/1

Heating range: +50°C to +185°C | Platform dimensions: 535 x 660 mm | Basket/Tray Dimensions: max. 530 x 650 mm | Castor Ø 125 mm | finish:

Dimensions mm	Weight kg	Connected load W	Order no.
1148 x 744 x 911	90,0	2.250	89020107

Made in Germany

Platform dispenser closed convection heated - for GN- & EN trays

Only for stainless steel baskets GN & EN (with dimension max. 530x800mm), with stainless steel lid 35mm can be hooked in at the front, stacking height approx. 600mm. Double-walled insulated. With support frame, platform tilt- & tilt-proof, max. load 200 kg. Spring force flexibly adjustable, with safety push handle, 4 bumper corners, stainless steel castors (2 swivel & 2 swivel stop castors). Rated voltage 1N AC 230 V 50 Hz.

More info

Platform dispenser - PU-SV2/1

Heating range: +30°C to +100°C | Platform dimensions: 535 x 810 mm | Basket/Tray Dimensions: max. 530 x 800 mm | Castor Ø 125 mm | finish:

Dimensions mm	Weight kg	Connected load W	Order no.
1142 x 690 x 911	77,2	2.240	89020102

Made in Germany

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Platform dispenser closed convection heated - for baskets

Only for stainless steel baskets (with dimension max. 500x500mm), with stainless steel lid 35mm can be hooked in at the front, stacking height approx. 600mm. Double-walled insulated. With support frame, platform guided tilt- & tilt-proof, max. load 200 kg. Spring force flexibly adjustable, with safety push handle, 4 bumper corners, stainless steel castors (2 swivel & 2 swivel stop castors). Rated voltage 1N AC 230 V 50 Hz.

More info

Platform dispenser - PU-Q1/1

Heating range: +30°C to +100°C | Platform dimensions: 535 x 510 mm | Basket/Tray Dimensions: max. 500 x 500 mm | Castor Ø 125 mm | finish: square

Dimensions mm	Weight kg	Connected load W	Order no.
840 x 690 x 911	64,0	2.240	89020104

Made in Germany

Platform dispenser Accessories

Matching accessories for the platform dispensers - such as matching stainless steel lid hoods for optimum insulation, perforated insert trays, various stainless steel/plastic baskets or a practical cutlery attachment.

More info

Hood s/s, tall plastic crockery PG-6S

Stainless steel lid hood, low, 35 mm high, suitable for platform dispensers with large plastic insulated crockery.

Weight kg	Order no.
-	89070401

Hood s/s, low, plastic crockery -PG-4S

Stainless steel lid hood, low, 35 mm high, suitable for platform dispensers with small plastic insulated crockery.

Weight kg	Order no.
-	89070301

Hood s/s 1/1 - 30mm - PG/WE-Q1/1

Stainless steel lid hood 1/1, low, 30 mm high, suitable for Q 1/1 platform and exchange dispenser baskets.

Weight kg	Order no.
4,0	89070101

Hood s/s 2/1 - 30mm - PG-GN2/1

Stainless steel lid hood 2/1, low, 30 mm high, suitable for GN 2/1 platform dispensers.

Weight kg	Order no.
3,0	89070201

Basket rilsan coat.SV 2/1-530x800x120mm

Basket made of rilsan-coated steel wire, grey heat-resistant plastic coating, with corner reinforcement (40x25 mm mesh size, 2.5 mm wire mesh diameter, 6 mm stacking frame diameter) - suitable for EN and GN 2/1 platform dispensers.

Weight kg	Order no.
3,4	89060204

Made in Germany

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Basket rilsan coat.SV 2/1 - 530x800x85mm

Basket made of rilsan-coated steel wire, grey heat-resistant plastic coating, with corner reinforcement (40x25 mm mesh size, 2.5 mm wire mesh diameter, 6 mm stacking frame diameter) - suitable for EN and GN 2/1 platform dispensers.

Weight kg	Order no.
3,2	89060203

Basket rilsan coat.GN 2/1-530x650x115mm

Basket made of rilsan-coated steel wire, grey heat-resistant plastic coating, with corner reinforcement (40x25 mm mesh size, 2.5 mm wire mesh diameter, 6 mm stacking frame diameter) - suitable for GN 2/1 platform dispensers.

Weight kg	Order no.
2,0	89060206

Basket rilsan coat.GN 2/1 - 530x650x75mm

Basket made of rilsan-coated steel wire, grey heat-resistant plastic coating, with corner reinforcement (40x25 mm mesh size, 2.5 mm wire mesh diameter, 6 mm stacking frame diameter) - suitable for GN 2/1 platform dispensers.

Weight kg	Order no.
2,0	89060205

Basket rilsan coat.Q 1/1 - 500x500x115mm

Basket made of rilsan-coated steel wire, grey heat-resistant plastic coating, with corner reinforcement (40x25 mm mesh size, 2.5 mm wire mesh diameter, 6 mm stacking frame diameter) - suitable for Q 1/1 platform dispenser baskets.

Weight kg	Order no.
2,2	89060208

Basket rilsan coat.Q 1/1 - 500x500x75mm

Basket made of rilsan-coated steel wire, grey heat-resistant plastic coating, with corner reinforcement (40x25 mm mesh size, 2.5 mm wire mesh diameter, 6 mm stacking frame diameter) - suitable for Q 1/1 platform dispenser baskets.

Weight kg	Order no.
1,5	89060207

Basket CNS SV 2/1 - 530x800x120mm

Basket made of stainless steel wire, with corner reinforcement (40x25 mm mesh size, 2.5 mm wire mesh diameter, 6 mm stacking frame diameter) - suitable for EN and GN 2/1 platform dispensers.

Weight kg	Order no.
1,7	89060304

Basket CNS SV 2/1 - 530x800x85mm

Basket made of stainless steel wire, with corner reinforcement (40x25 mm mesh size, 2.5 mm wire mesh diameter, 6 mm stacking frame diameter) - suitable for EN and GN 2/1 platform dispensers.

Weight kg	Order no.
1,4	89060303

Basket CNS GN 2/1 - 530x650x115mm

Basket made of stainless steel wire, with corner reinforcement (40x25 mm mesh size, 2.5 mm wire mesh diameter, 6 mm stacking frame diameter) - suitable for GN 2/1 platform dispensers.

Weight kg	Order no.
2,3	89060306

Basket CNS GN 2/1 - 530x650x75mm

Basket made of stainless steel wire, with corner reinforcement (40x25 mm mesh size, 2.5 mm wire mesh diameter, 6 mm stacking frame diameter) - suitable for GN 2/1 platform dispensers.

Weight kg	Order no.
2,2	89060305

Basket CNS Q 1/1 - 500x500x115mm

Basket made of stainless steel wire, with corner reinforcement (40x25 mm mesh size, 2.5 mm wire mesh diameter, 6 mm stacking frame diameter) - suitable for Q 1/1 platform dispenser baskets.

Weight kg	Order no.
2,0	89060308

Basket CNS SV 1/1 - 530x400x120mm

Basket made of stainless steel wire, with corner reinforcement (40x25 mm mesh size, 2.5 mm wire mesh diameter, 6 mm stacking frame diameter) - suitable for EN and GN 1/1 platform dispensers.

Weight kg	Order no.
1,5	89060302

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Basket CNS Q 1/1 - 500x500x75mm

Basket made of stainless steel wire, with corner reinforcement (40x25 mm mesh size, 2.5 mm wire mesh diameter, 6 mm stacking frame diameter) - suitable for Q 1/1 platform dispenser baskets.

Weight kg	Order no.
1,7	89060307

Basket CNS SV 1/1 - 530x400x85mm

Basket made of stainless steel wire, with corner reinforcement (40x25 mm mesh size, 2.5 mm wire mesh diameter, 6 mm stacking frame diameter) - suitable for EN and GN 1/1 platform dispensers.

Weight kg	Order no.
1,4	89060301

Basket, plastic Q 1/1 - close meshed

Plastic basket, narrow mesh with corner reinforcement - suitable for Q 1/1 platform dispenser baskets (only for use with refrigerated/neutral dispensers - not heated dispensers).

Weight kg	Order no.
1,8	89060401

Basket, plastic Q 1/1 - wide meshed

Plastic basket, wide mesh with corner reinforcement - suitable for Q 1/1 platform dispenser baskets (only for use with refrigerated/neutral dispensers - not heated dispensers).

Weight kg	Order no.
2,1	89060404

Cutlery gantry 4x - for platf. dispenser

Cutlery gantry, 4-part, for open platform dispensers.

Weight kg	Order no.
7,0	89060903

Sheet, perf. - platf.dispenser SV2/1

Stainless steel metal sheet, perforated, for all SV 2/1 platform dispensers.

Weight kg	Order no.
6,5	89071004

Sheet, perf. - platf.dispenser GN2/1

Stainless steel metal sheet, perforated, for all GN 2/1 platform dispensers.

Weight kg	Order no.
5,1	89071002

Sheet, perf. - platf.dispenser Q1/1

Stainless steel metal sheet, perforated, for all Q 1/1 platform dispensers.

Weight kg	Order no.
2,9	89071001

GN tray - granite decor 530x325mm

GN-Gastronorm tray, granite decor colour, 530x325 mm - for use with all GN tray trolley models.

Weight kg	Order no.
0,2	89080281

Ultra dispenser made of stainless steel convection heated - for heat & ultrasonic bowls

2 tubes for 92 ultrasonic bowls (Ø255), stacking height 610mm, shaft dia. 260x260mm per tube. Max. load 75kg, anti-tilt platform, flexible adjustable springs. Double-walled, reinforced heat insulation, reduced surface temperature. 2 stainless steel hinged lids, safety push handle, 4 bumper corners, stainless steel castors (2 swivel & 2 swivel stop castors). Rated voltage 1N AC 230 V 50 Hz.

More info

Ultra dispenser ERE-260 - 2014

Number of tubes: 2 | Protection class: IPX5 | Castor Ø 125 mm | Incl. cover hood: Included (2 x in stainless steel)

Dimensions mm	Weight kg	Connected load W	Order no.
1005 x 508 x 1011	75,0	3.200	89040104

Ultra dispenser WEU-Ultra

Number of tubes: 1 für 30 Speiseschalen | Protection class: IPX5 | Castor Ø 125 mm | Incl. cover hood: Included (1 x in stainless steel)

Dimensions mm	Weight kg	Connected load W	Order no.
1005 x 508 x 1011	70,0	3.200	89040105

Made in Germany

Ultra dispenser accessories

Suitable accessories for the Ultra stackers - such as the matching ultrasonic bowls made of stainless steel, also with aluminium core, various safe gloves for handling without risk of burns.

More info

Ultra bowl CNS - Ø255mm

Ultra bowl made of stainless steel, double-walled, with a wax filling, 255 mm diameter.

Weight kg	Order no.
0,8	89080141

Heat storage bowl s/s - Ø255mm alu core

Weight kg	Order no.
0,7	89080130

Gloves - for Ultra bowls

Gloves for use with Ultra bowls (5-fingered).

Weight kg	Order no.
0,1	89061201

Made in Germany

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Serving & Rack Trolley

Program Overview

Stainless steel serving trolley in light version

Made of round tube sliding brackets, with 2, 3 or 4 deep-drawn shelves with stop edge, sound-insulated (dimensions 800x500, 1000x500, 1000x600mm) unassembled/assembled. Max. Max. surface load 80kg per shelf. Clearance between shelves 585 or 275mm. Rustproof castors, bumper corners on each shelf, deflector castors, 2 swivel castors & 2 swivel stop castors. Flatpack 800x500mm also available with galvanised castors.

Stainless steel serving trolley in lightweight design - servostar® GN 1/1

Made of round tube sliding brackets, with 2 or 3 deep-drawn shelves (630x400mm) with stop edge, sound-insulated, unassembled/assembled. Max. Max. surface load 80 kg per shelf. Rustproof castors, bumper corners on each shelf, deflector castors, 2 swivel castors & 2 swivel stop castors. Can be visually customised with various glass shelves or functionally extended with a cutting board.

Stainless steel serving trolley in heavy execution - servo+

Sturdy round tube sliding frame with welded-in crossbars for roller fastening. With 2, 3 or 4 deep-drawn shelves with stop edge, sound-insulated (dimensions 1000x500, 1000x600mm), mounted. Max. Max. surface load 80kg per shelf. Clearance between shelves 585 or 275mm. Rustproof castors, bumper corners on each shelf, deflector castors, 2 swivel castors & 2 swivel stop castors.

Stainless steel rack trolley for Gastronorm

Various versions of shelf trolleys, suitable for GN sizes. High or low trolley, with bumper corners or deflector castors made of square tube frame, with U-shaped support rails with anti-tilt device and welded-in push-through stop on both sides. Total load capacity approx. 210 kg, each pair of supports approx. 25 kg.

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Stainless steel rack trolley for Euronorm

Various versions of shelf trolleys, suitable for EN sizes. With deflector castors made of square tube frame, with U-shaped support rails with anti-tilt device and welded-in push-through stop on both sides. Total load capacity approx. 210 kg, each pair of supports approx. 25 kg.

Stainless steel rack trolley for bakery standard

Various versions of shelf trolleys, suitable for bakery standard. With deflector rollers made of square tube frame, with L-shaped support rails, push-through stops on both sides. Total load capacity approx. 180kg, each pair of supports approx. 25kg.

Stainless steel serving trolley in light version

Made of round tube sliding brackets, with 2, 3 or 4 deep-drawn shelves with stop edge, sound-insulated (dimensions 800x500, 1000x500, 1000x600mm) unassembled/assembled. Max. Max. surface load 80kg per shelf. Clearance between shelves 585 or 275mm. Rustproof castors, bumper corners on each shelf, deflector castors, 2 swivel castors & 2 swivel stop castors. Flatpack 800x500mm also available with galvanised castors.

More info

Board size	Number of shelves	Height mm	Delivery condition	Castor type	Order no.
800 x 500 mm	2	950	mounted	Galvanized	88025004
	2	950	mounted	Rustproof	88025002
	2	955	mounted	Foamed	88025502
	2	950	unmounted	Galvanized	88025003
	2	950	unmounted	Rustproof	88025001
	3	950	mounted	Galvanized	88025008
	3	950	mounted	Rustproof	88025006
	3	955	mounted	Foamed	88025506
	3	950	unmounted	Galvanized	88025007
	3	950	unmounted	Rustproof	88025005
	3	955	unmounted	Foamed	88025505
	4	1260	mounted	Rustproof	88025010
	4	1260	unmounted	Rustproof	88025009

Board size	Number of shelves	Height mm	Delivery condition	Castor type	Order no.
1000 x 500 mm	2	950	mounted	Rustproof	88025012
	2	950	unmounted	Rustproof	88025011
	3	950	mounted	Rustproof	88025014
	3	950	unmounted	Rustproof	88025013
	4	1260	mounted	Rustproof	88025016
	4	1260	unmounted	Rustproof	88025015

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Board size	Number of shelves	Height mm	Delivery condition	Castor type	Order no.
1000 x 600 mm	2	950	mounted	Rustproof	88025018
	2	955	mounted	Foamed	88025518
	2	950	unmounted	Rustproof	88025017
	3	950	mounted	Rustproof	88025020
	3	955	mounted	Foamed	88025520
	3	950	unmounted	Rustproof	88025019
	3	955	unmounted	Foamed	88025519
	4	1260	mounted	Rustproof	88025022
	4	1260	unmounted	Rustproof	88025021

Made in Germany

Stainless steel serving trolley in lightweight design - servostar® GN 1/1

Made of round tube sliding brackets, with 2 or 3 deep-drawn shelves (630x400mm) with stop edge, sound-insulated, unassembled/assembled. Max. Max. surface load 80 kg per shelf. Rustproof castors, bumper corners on each shelf, deflector castors, 2 swivel castors & 2 swivel stop castors. Can be visually customised with various glass shelves or functionally extended with a cutting board.

More info

Board size	Number of shelves	Height mm	Delivery condition	Castor type	Order no.
630 x 400 mm	2	950	mounted	Rustproof	88025035
	2	950	unmounted	Rustproof	88025036
	3	950	mounted	Rustproof	88025037
	3	950	unmounted	Rustproof	88025038

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Stainless steel serving trolley in heavy execution - servo+

Sturdy round tube sliding frame with welded-in crossbars for roller fastening. With 2, 3 or 4 deep-drawn shelves with stop edge, sound-insulated (dimensions 1000x500, 1000x600mm), mounted. Max. Max. surface load 80kg per shelf. Clearance between shelves 585 or 275mm. Rustproof castors, bumper corners on each shelf, deflector castors, 2 swivel castors & 2 swivel stop castors.

More info

Board size	Number of shelves	Height mm	Delivery condition	Castor type	Order no.
1000 x 600 mm	2	1012	mounted	Rustproof	88025030
	3	1012	mounted	Rustproof	88025032
	4	1310	mounted	Rustproof	88025034

Board size	Number of shelves	Height mm	Delivery condition	Castor type	Order no.
1000 x 500 mm	2	1012	mounted	Rustproof	88025024
	3	1012	mounted	Rustproof	88025026
	4	1355	mounted	Rustproof	88025028

Made in Germany

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Serving trolley accessories

Matching accessories for the serving trolleys - such as various side-integrated clearing containers from 4.9 to 21 litres. Functional plastic worktops, stylish glass inserts in many colour options or inserts made of shatterproof Resopal. Shelves can also be fitted with a corresponding gallery at the top and bottom for additional non-slip storage space.

More info

Clearing container 21l - serving trolley

Clearing container, 21 litres, made of stainless steel, for hanging on the pushing handle - for the lightweight and heavy-duty servo+ serving trolley.

Weight kg	Order no.
2,4	88023001

waste container 4.9l - serving trolley

Clearing container, 4.9 litres, made of stainless steel, for hanging on the pushing handle - for the lightweight and heavy-duty servo+ serving trolley.

Weight kg	Order no.
1,2	88023103

Resopal shelf insert „beeche“

Weight kg	Order no.
750,0	72100589

Glass shelf insert „black“ „servostar

Weight kg	Order no.
2,3	72100580

Glass shelf insert „dark grey „servostar

Weight kg	Order no.
2,3	72100582

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Glass shelf insert „white“ „servostar

Weight kg	Order no.
2,3	72100581

Glass shelf insert „dark blue“servostar

Weight kg	Order no.
2,3	72100585

Glass shelf insert „dark green“servostar

Weight kg	Order no.
2,3	72100579

Glass shelf insert „dark red „servostar

Weight kg	Order no.
2,3	72100583

CHOPPING BOARD servo plastic

Weight kg	Order no.
3,5	72100570

Gallery bottom shelf serv. trolley 1060

Weight kg	Order no.
-	88023010

Gallery bottom shelf serv. trolley 1050

Weight kg	Order no.
1,9	88023009

Gallery mid./low.shelf serv.trolley 640

Weight kg	Order no.
2,0	88023011

Gallery bottom shelf serv. trolley 850

Weight kg	Order no.
1,0	88023008

Gallery top shelf serv. trolley 1050/-60

Weight kg	Order no.
0,9	88023003

Gallery top shelf serving trolley 850

Weight kg	Order no.
1,0	88023002

Gallery top shelf serving trolley 640

Circumferential gallery made of stainless steel round material, suitable for upper shelf of serving trolley.

Weight kg	Order no.
2,0	88023012

Stainless steel rack trolley for Gastronorm

Various versions of shelf trolleys, suitable for GN sizes. High or low trolley, with bumper corners or deflector castors made of square tube frame, with U-shaped support rails with anti-tilt device and welded-in push-through stop on both sides. Total load capacity approx. 210 kg, each pair of supports approx. 25 kg.

More info

GN rack trolley 2/1 low - defl. castors

Suitable for GN (2/1, 1/1, 2/4) | light dimension between rails horizontal: 535 mm | vertical: 73 mm | 2 fixed-; 2 swivel castors with brakes | Castor Ø 125 mm | 4 deflector castors

Dimensions mm	Weight kg	Pairs of support rails	Order no.
648 x 739 x 845	19,0	8	88040105

GN rack trolley 2/1 low - corner bumpers

Suitable for GN (2/1, 1/1, 2/4) | light dimension between rails horizontal: 535 mm | vertical: 73 mm | 2 fixed-; 2 swivel castors with brakes | Castor Ø 125 mm | 4 corner bumpers

Dimensions mm	Weight kg	Pairs of support rails	Order no.
656 x 747 x 845	18,0	8	88040106

GN rack trolley 2/1 low, 900-round bump.

Suitable for GN (2/1, 1/1, 2/4) | light dimension between rails horizontal: 535 mm | vertical: 73 mm | 2 fixed-; 2 swivel castors with brakes | Castor Ø 125 mm | 4 deflector castors

Dimensions mm	Weight kg	Pairs of support rails	Order no.
748 x 639 x 900	15,0	8	88041603

GN rack trolley 2/1 - defl. castors

Suitable for GN (2/1, 1/1, 2/4) | light dimension between rails horizontal: 535 mm | vertical: 73 mm | 2 fixed-; 2 swivel castors with brakes | Castor Ø 125 mm | 4 deflector castors

Dimensions mm	Weight kg	Pairs of support rails	Order no.
648 x 738 x 1641	19,0	18	88040501

GN rack trolley 2/1 - corner bumpers

Suitable for GN (2/1, 1/1, 2/4) | light dimension between rails horizontal: 535 mm | vertical: 73 mm | 2 fixed-; 2 swivel castors with brakes | Castor Ø 125 mm | 4 corner bumpers

Dimensions mm	Weight kg	Pairs of support rails	Order no.
656 x 747 x 1641	19,0	18	88040502

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Tray troll. 2/1 wide rails, defl. castor

Suitable for trays (GN 2/1, 1/1, 2/4) | light dimension between rails horizontal: 535 mm | vertical: 110 mm | 2 fixed-; 2 swivel castors with brakes | Castor Ø 125 mm | 4 deflector castors

Dimensions mm	Weight kg	Pairs of support rails	Order no.
648 x 739 x 1641	25,0	12	88041202

Tray troll. 2/1 wide rails, corner bump.

Suitable for trays (GN 2/1, 1/1, 2/4) | light dimension between rails horizontal: 535 mm | vertical: 110 mm | 2 fixed-; 2 swivel castors with brakes | Castor Ø 125 mm | 4 corner bumpers

Dimensions mm	Weight kg	Pairs of support rails	Order no.
648 x 739 x 1641	25,5	12	88041204

Space-saving rack troll. 1/1-defl.castor

Suitable for GN (1/1, 2/3, 1/3, 2/8) | light dimension between rails horizontal: 330 mm | vertical: 73 mm | 2 fixed-; 2 swivel castors with brakes | Castor Ø 125 mm | 4 deflector castors

Dimensions mm	Weight kg	Pairs of support rails	Order no.
382 x 559 x 1647	25,9	18	88041905

Space-saving rack troll. 2/1-defl.castor

Suitable for trays (GN 2/1, 1/1, 2/4) | light dimension between rails horizontal: 533 mm | vertical: 73 mm | 2 fixed-; 2 swivel castors with brakes | Castor Ø 125 mm | 4 deflector castors

Dimensions mm	Weight kg	Pairs of support rails	Order no.
646 x 739 x 1641	22,0	18	88041901

GN rack troll. 2/1 flat pack,defl.castor

Suitable for GN (2/1, 1/1, 2/4) | light dimension between rails horizontal: 535 mm | vertical: 73 mm | 2fixed-; 1 siwvel-; 1 swivel castors with brakes | Castor Ø 125 mm | 4 deflector castors

Dimensions mm	Weight kg	Pairs of support rails	Order no.
648 x 739 x 1641	22,5	18	88040801

GN rack trolley 2/1 - for insertion

Suitable for GN (2/1, 1/1, 2/4) | light dimension between rails horizontal: 535 mm | vertical: 73 mm | 2 fixed-; 2 swivel castors with brakes | Castor Ø 125 mm |

Dimensions mm	Weight kg	Pairs of support rails	Order no.
588 x 679 x 1641	20,0	18	88040601

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GN rack trolley 1/1 - deflector castors

Suitable for GN (1/1, 2/3, 1/3, 1/2, 2/8) | light dimension between rails horizontal: 332 mm | vertical: 73 mm | 2 fixed-; 2 swivel castors with brakes | Castor Ø 125 mm | 4 deflector castors

Dimensions mm	Weight kg	Pairs of support rails	Order no.
445 x 619 x 1641	16,0	18	88040901

GN rack trolley 1/1 - corner bumpers

Suitable for GN (1/1, 2/3, 1/3, 1/2, 2/8) | light dimension between rails horizontal: 332 mm | vertical: 73 mm | 2 fixed-; 2 swivel castors with brakes | Castor Ø 125 mm | 4 corner bumpers

Dimensions mm	Weight kg	Pairs of support rails	Order no.
453 x 627 x 1641	19,0	18	88040902

GN rack trolley 2x1/1 -deflector castors

Suitable for GN (1/1, 2/3, 1/3, 2/8) | light dimension between rails horizontal: 332 mm | vertical: 73 mm | 2 fixed-; 2 swivel castors with brakes | Castor Ø 125 mm | 4 deflector castors

Dimensions mm	Weight kg	Pairs of support rails	Order no.
805 x 619 x 1641	27,0	2 x 18	88040701

GN rack trolley 2x1/1 - corner bumpers

Suitable for GN (1/1, 2/3, 1/3, 2/8) | light dimension between rails horizontal: 332 mm | vertical: 73 mm | 2 fixed-; 2 swivel castors with brakes | Castor Ø 125 mm | 4 corner bumpers

Dimensions mm	Weight kg	Pairs of support rails	Order no.
813 x 627 x 1641	28,5	2 x 18	88040702

GN rack trolley 1/1 low - round bump.

Suitable | light dimension between rails horizontal: 335 mm | vertical: 73 mm | 2 fixed-; 2 swivel castors with brakes | Castor Ø 125 mm | 4 deflector castors

Dimensions mm	Weight kg	Pairs of support rails	Order no.
410 x 584 x 845	-	8	88042301

GN rack troll. 2x1/1 low, round bump.

Suitable for GN (1/1, 2/3, 1/3, 2/8) | light dimension between rails horizontal: 332 mm | vertical: 73 mm | 2 fixed-; 2 swivel castors with brakes | Castor Ø 125 mm | 4 deflector castors

Dimensions mm	Weight kg	Pairs of support rails	Order no.
805 x 619 x 845	23,0	2 x 8	88040305

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Rack trolley for Navioven

Suitable for GN (2/1, 1/1, 2/4) | light dimension between rails horizontal: 535 mm | vertical: 73 mm | 2 fixed-; 2 swivel castors with brakes | Castor Ø 125 mm | 4 corner bumpers

Dimensions mm	Weight kg	Pairs of support rails	Order no.
656 x 747 x 857	20,0	8	88040113

Cold Res. trolley 23 type 180-1/1, 4L/A

Suitable for GN (1/1, 2/3, 1/3, 1/2, 2/8) | light dimension between rails horizontal: 332 mm | vertical: 58 mm | 2 fixed-; 2 swivel castors with brakes | Castor Ø 125 mm | 4 deflector castors

Dimensions mm	Weight kg	Pairs of support rails	Order no.
445 x 619 x 1641	22,0	23	88040910

Cold Res. trolley 46 type 180-2/1 4L/A

Suitable for GN (1/1, 2/3, 1/3, 1/2, 2/8) | light dimension between rails horizontal: 332 mm | vertical: 58 mm | 2 fixed-; 2 swivel castors with brakes | Castor Ø 125 mm | 4 deflector castors

Dimensions mm	Weight kg	Pairs of support rails	Order no.
805 x 619 x 1641	29,0	46	88040709

Rack trolley for K|POT® 1/1 - corner bum

Suitable for GN 1/1 | light dimension between rails horizontal: | vertical: 150 mm | 2 fixed-; 2 swivel castors with brakes | Castor Ø 125 mm | 4 corner bumpers

Dimensions mm	Weight kg	Pairs of support rails	Order no.
668 x 508 x 1641	24,0	9	88042601

Rack trolley f. prison food tray set

Suitable | light dimension between rails horizontal: | vertical: | 2 fixed-; 2 swivel castors with brakes | Castor Ø 160 mm | circumferential impact protection

Dimensions mm	Weight kg	Pairs of support rails	Order no.
806 x 868 x 1639	45,0	-	88043105

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Stainless steel rack trolley for Euronorm

Various versions of shelf trolleys, suitable for EN sizes. With deflector castors made of square tube frame, with U-shaped support rails with anti-tilt device and welded-in push-through stop on both sides. Total load capacity approx. 210 kg, each pair of supports approx. 25 kg.

More info

Tray trolley EN stand.,corner bump.

Suitable for Euronorm-Trays | light dimension between rails horizontal: 378 mm | vertical: 110 mm | 2 fixed-; 2 swivel castors with brakes | Castor Ø 125 mm | 4 corner bumpers

Dimensions mm	Weight kg	Pairs of support rails	Order no.
499 x 627 x 1641	21,0	12	88041401

Tray troll. 2xEN stand.,corner bump.

Suitable for Euronorm-Trays | light dimension between rails horizontal: 378 mm | vertical: 110 mm | 2 fixed-; 2 swivel castors with brakes | Castor Ø 125 mm | 4 corner bumpers

Dimensions mm	Weight kg	Pairs of support rails	Order no.
905 x 627 x 1641	36,0	2 x 12	88041402

Made in Germany

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Stainless steel rack trolley for bakery standard

Various versions of shelf trolleys, suitable for bakery standard. With deflector rollers made of square tube frame, with L-shaped support rails, push-through stops on both sides. Total load capacity approx. 180kg, each pair of supports approx. 25kg.

More info

Rack trolley - 400 x 600 - defl. castors

Suitable | light dimension between rails horizontal: 405 mm | vertical: 73 mm | 2 fixed-; 2 swivel castors with brakes | Castor Ø 125 mm | 4 deflector castors

Dimensions mm	Weight kg	Pairs of support rails	Order no.
517 x 691 x 1784	18,0	20	88042501

Rack trolley - 800 x 600 - defl. castors

Suitable | light dimension between rails horizontal: 605 mm | vertical: 73 mm | 2 fixed-; 2 swivel castors with brakes | Castor Ø 125 mm | 4 deflector castors

Dimensions mm	Weight kg	Pairs of support rails	Order no.
718 x 891 x 1687	23,7	20	88042502

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Rack trolley accessories

Matching accessories for the rack trolleys - such as matching EN or GN trays for insertion, up to GN refrigerated or GN deep-freeze plates, for additional passive cold holding. Optimal protection & insulation with 3-sided stainless steel cladding or insulating / dust cover. Slip resistance via extendable push-through barrier.

More info

Vertic. hinged bar 1 side f.2 parts RW

Weight kg	Order no.
-	88041561

Vertic. hinged bar 1 side f.rack trolley

Weight kg	Order no.
-	88041560

EN tray - granite decor 530x370mm

EN-Euro standard tray, granite decor colour, 530x370 mm - for use with all EN tray trolley models.

Weight kg	Order no.
0,2	89080272

GN tray - granite decor 530x325mm

GN-Gastronorm tray, granite decor colour, 530x325 mm - for use with all GN tray trolley models.

Weight kg	Order no.
0,2	89080281

GN cooling pellet CNS 1/1 - 30mm

Stainless steel GN 1/1 cooling plate for pre-heating and passive cooling during the transportation of food in Rieber thermoport® models, can be inserted horizontally on the support rails.

Weight kg	Order no.
5,6	85012002

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GN cooling plate 1/1 plastic

Plastic cooling plate in a GN size - to insert for passively keeping food cold in GN containers.

Weight kg	Order no.
3,1	85022095

GN cooling pellet 1/1 plastic - black

Plastic GN 1/1 cooling plate for pre-heating and passive cooling during the transportation of food in Rieber thermoport® models, can be inserted horizontally on the support rails.

Weight kg	Order no.
2,7	85022067

GN cooling pellet plastic 1/1 - orange

Plastic GN 1/1 cooling plate for pre-heating and passive cooling during the transportation of food in Rieber thermoport® models, can be inserted horizontally on the support rails.

Weight kg	Order no.
2,6	85022038

Insulation hood - rack trolley

Insulation hood for rack trolleys for GN size 2/1, 1/1 and 2/4 - with fleece insulation for hygienic and temperature-safe cold/hot food distribution.

Weight kg	Order no.
7,1	88041502

Protective hood - rack trolley

Dust cover for rack trolleys for GN size 2/1, 1/1 and 2/4 - without insulation for hygienic transport.

Weight kg	Order no.
1,0	88041503

Panel.s/s 3-side - tray trolley 2xEN

3-sided stainless steel panelling for EN standard double tray trolleys - for hygienic and temperature-safe cold/hot food distribution.

Weight kg	Order no.
-	88041517

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Panel.s/s 3-side rack troll. 2/1

3-sided stainless steel panelling for rack trolleys for GN size 2/1, 1/1 and 2/4 - for hygienic and temperature-safe cold/hot food distribution.

Weight kg	Order no.
-	88041504

Panel.s/s 3-side rack troll. 2x2/1

3-sided stainless steel panelling for double rack trolleys for GN size 2/1, 1/1 and 2/4 - for hygienic and temperature-safe cold/hot food distribution.

Weight kg	Order no.
-	88041505

Closed base in stainless steel 180-1E

Weight kg	Order no.
-	58041203

Mobile helpers

Program Overview

Special trolleys Variants - made of stainless steel/ Plastic

Stainless steel potato & vegetable wash trolley with deep-drawn 90L basin and beaded rim, lever drain valve with strainer 2“. Stainless steel material trolley, deep-drawn for 90L with removable hinged lid and galvanised castors. Material trolley made of plastic, seamless for 90L with ball drainage tap 1/2“, moulded push handle, removable hinged lid and galvanised castors.

Universal trolley Variants - stainless steel

Platform trolley Univeral, for baskets, for heavy transport. Platform with stop rim, drain hole, push handle, stainless steel castors. Multi-purpose trolleys, deep-drawn for collecting/transporting/storing, 2 carrying handles & lid. Each model with mobile base, 4 swivel castors Ø75mm. With 4 fixed swivel castors Ø50mm. Suspended chassis with pedal opening & 2 Ø80mm plastic/stainless steel castors.

Cutlery & Tray Trolley

The cutlery tray, available as a counter top or as a wall-mounted version with two hanging brackets. The anthracite-coloured plastic container with 4 or 8 GN 1/4 cutlery inserts, covered with a transparent, hinged, half-sided plastic lid. Capacity per cutlery insert approx. 100 cutlery pieces.

Cutlery boxes

For serving, storing and transporting any GN and EN trays. The anthracite-coloured plastic container, with 4 or 8 GN 1/4 cutlery inserts and/or with napkin dispenser. The cutlery inserts covered with a transparent, hinged, half-sided plastic lid. Capacity per cutlery insert approx. 100 cutlery items, napkin dispenser approx. 300 napkins. Mobile, stainless steel castors, 2 swivel castors & 2 swivel stop castors.

Digital HACCP documentation - safe & time-saving

Digital HACCP documentation with our CHECK HACCP system. Hygiene, cleaning & maintenance checklists via app, can be used anywhere. Paper & complete HACCP, can be viewed centrally in your dashboard in real time from anywhere.

Checklists QR code - can be retrofitted at any time - Order No. 94 01 01 14

Special trolleys
Variants - made of stainless steel/ Plastic

Stainless steel potato & vegetable wash trolley with deep-drawn 90L basin and beaded rim, lever drain valve with strainer 2“. Stainless steel material trolley, deep-drawn for 90L with removable hinged lid and galvanised castors. Material trolley made of plastic, seamless for 90L with ball drainage tap 1/2“, moulded push handle, removable hinged lid and galvanised castors.

More info

Potato-vegetable trolley s/s - 90l

2 fixed-; 2 swivel castors with brakes | Castor Ø 125 mm |

Dimensions mm	Weight kg	Order no.
807 x 615 x 605	15,0	88050103

Potato-vegetable trolley s/s - 160l

2 fixed-; 2 swivel castors with brakes | Castor Ø 125 mm |

Dimensions mm	Weight kg	Order no.
807 x 615 x 577	15,0	88050203

Material trolley s/s - 90l

2 fixed-; 2 swivel castors with brakes | Castor Ø 75 mm |

Dimensions mm	Weight kg	Order no.
614 x 414 x 595	9,5	88060103

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Universal trolley
Variants - stainless steel

Platform trolley Univeral, for baskets, for heavy transport. Platform with stop rim, drain hole, push handle, stainless steel castors. Multi-purpose trolleys, deep-drawn for collecting/transporting/storing, 2 carrying handles & lid. Each model with mobile base, 4 swivel castors Ø75mm. With 4 fixed swivel castors Ø50mm. Suspended chassis with pedal opening & 2 Ø80mm plastic/stainless steel castors.

More info

Platform trolley - baskets - 532x532mm

2 fixed-; 2 swivel castors with brakes | 4 corner bumpers | Castor Ø 125 mm

Dimensions mm	Weight kg	Order no.
657 x 657 x 880	10,0	88070402

Platform trolley - Universal - 667x532mm

2 fixed-; 2 swivel castors with brakes | 4 corner bumpers | Castor Ø 125 mm

Dimensions mm	Weight kg	Order no.
792 x 657 x 880	10,0	88070403

Platform trolley - heavy-duty - 1060

2fixed-; 1 siwvel-; 1 swivel castors with brakes | 4 corner bumpers | Castor Ø 160 mm

Dimensions mm	Weight kg	Order no.
1070 x 670 x 952	22,0	88070301

Platform trolley - heavy-duty - 1260

2fixed-; 1 siwvel-; 1 swivel castors with brakes | 4 corner bumpers | Castor Ø 160 mm

Dimensions mm	Weight kg	Order no.
1265 x 665 x 952	21,0	88070302

Multi-purpose bucket s/s

| | Castor Ø

Dimensions mm	Weight kg	Order no.
492	6,0	88090202

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Sub-frame with 4 swivel castors Ø 75 mm

4 swivel castors | | Castor Ø 75 mm

Dimensions mm	Weight kg	Order no.
313 x 313 x 134	2,0	88090304

Multi-purpose bucket s/s - s/s castors

3 fixed-; 1 swivel castor with brakes | | Castor Ø 75 mm

Dimensions mm	Weight kg	Order no.
590	8,0	88090204

Multi-purp. trolley s/s,with s/s castors

3 fixed-; 1 swivel castor with brakes | | Castor Ø 75 mm

Dimensions mm	Weight kg	Order no.
592	7,0	88090102

Multi-purpose trolley s/s

3 fixed-; 1 swivel castor with brakes | | Castor Ø 75 mm

Dimensions mm	Weight kg	Order no.
592	7,9	88090201

Multi-purpose trolley s/s with sub-frame

3 fixed-; 1 swivel castor with brakes | | Castor Ø 75 mm

Dimensions mm	Weight kg	Order no.
592	7,9	88090101

Waste trolley CNS

4 swivel castors with brakes | | Castor Ø 50 mm

Dimensions mm	Weight kg	Order no.
556	7,3	88090502

Waste buggy CNS - with sub-frame

2 fixe castors | | Castor Ø 80 mm

Dimensions mm	Weight kg	Order no.
490 x 393 x 800	8,4	88090501

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Cutlery wash trolley 2/1 GN well 90l

2 fixed-; 2 swivel castors with brakes | 4 deflector castors | Castor Ø 125 mm

Dimensions mm	Weight kg	Order no.
850 x 670 x 576	28,0	88260102

Universal stacking trolley 1-sided

2 fixed-; 2 swivel castors with brakes | 4 deflector castors | Castor Ø 125 mm

Dimensions mm	Weight kg	Order no.
1200 x 500 x 970	30,0	88025077

Universal stacking trolley 2-sided

2 fixed-; 2 swivel castors with brakes | 4 deflector castors | Castor Ø 125 mm

Dimensions mm	Weight kg	Order no.
1200 x 800 x 970	60,0	88025099

Spice trolley 2 wells

2 fixed-; 2 swivel castors with brakes | 4 deflector castors | Castor Ø 125 mm

Dimensions mm	Weight kg	Order no.
765 x 635 x 900	27,0	88210101

Spoon trolley 3 shelves

2 fixed-; 2 swivel castors with brakes | 4 deflector castors | Castor Ø 125 mm

Dimensions mm	Weight kg	Order no.
975 x 575 x 1100	16,0	88200101

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Cutlery & Tray Trolley

The cutlery tray, available as a counter top or as a wall-mounted version with two hanging brackets. The anthracite-coloured plastic container with 4 or 8 GN 1/4 cutlery inserts, covered with a transparent, hinged, half-sided plastic lid. Capacity per cutlery insert approx. 100 cutlery pieces.

More info

Tray & cutlery trolley 1-comp.

2 fixed-; 2 swivel castors with brakes | Castor-Ø 125 mm | 4 corner bumpers

Dimensions mm	Weight kg	Version	Order no.
648 x 428 x 1350	15,2	4 cutlery insert & 100 trays	79010202

Tray&cutlery trolley 2-comp.

2 fixed-; 2 swivel castors with brakes | Castor-Ø 125 mm | 4 corner bumpers

Dimensions mm	Weight kg	Version	Order no.
648 x 787 x 1350	22,0	8 cutlery insert & 200 trays	79010204

Tray & cutlery trolley 1-comp., napkin

2 fixed-; 2 swivel castors with brakes | Castor-Ø 125 mm | 4 corner bumpers

Dimensions mm	Weight kg	Version	Order no.
648 x 428 x 1350	17,8	4 cutlery insert & 100 trays	79010201

Tray & cutlery trolley 2-comp., napkin

2 fixed-; 2 swivel castors with brakes | Castor-Ø 125 mm | 4 corner bumpers

Dimensions mm	Weight kg	Version	Order no.
648 x 787 x 1350	25,0	8 cutlery insert & 200 trays	79010203

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Cutlery boxes

For serving, storing and transporting any GN and EN trays. The anthracite-coloured plastic container, with 4 or 8 GN 1/4 cutlery inserts and/or with napkin dispenser. The cutlery inserts covered with a transparent, hinged, half-sided plastic lid. Capacity per cutlery insert approx. 100 cutlery items, napkin dispenser approx. 300 napkins. Mobile, stainless steel castors, 2 swivel castors & 2 swivel stop castors.

More info

Cutlery frame 1-comp. plastic

Dimensions mm	Weight kg	cutlery inserts	Order no.
648 x 288 x 291	6,0	4	79010101

Cutlery frame 2-comp. plastic

Dimensions mm	Weight kg	cutlery inserts	Order no.
648 x 476 x 476	13,7	8	79010102

Cutlery frame wall version 1-pc.

Dimensions mm	Weight kg	cutlery inserts	Order no.
648 x 288 x 288	6,1	4	79010301

Cutlery frame wall version 2-pc.

Dimensions mm	Weight kg	cutlery inserts	Order no.
648 x 476 x 476	12,0	8	79010302

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Refrigerators

Program Overview

multipolar® Community refrigerator with compartments

With 4 to 16 lockers, outer casing galvanised sheet steel, electrostatically powder-coated, in white, impact and shock-resistant / made of stainless steel. Inner bowl hygienic, fruit acid resistant polystyrene. Sturdy door hinges, all-round magnetic chamber seal, energy-saving & powerful refrigeration processor, low-noise & low-vibration. Energy consumption reduced by up to 16 times, significantly less cold loss due to opening of the individual compartments, the „refrigerator within the refrigerator“ saves electricity & money.

multipolar® Community refrigerator with drawers

With 8 to 10 drawers, outer casing galvanised sheet steel, electrostatically powder-coated, in white, impact and shock-resistant / made of stainless steel. Inner bowl hygienic, fruit acid resistant polystrene. Sturdy door hinges, all-round magnetic chamber seal, energy-saving & powerful refrigeration processor, low-noise & low-vibration.

multipolar® CONNECT Digital community refrigerator with app based opening system.

With 10 digital lockers, hygienic & easy cleaning, compartments made of removable GN containers. Stainless steel outer casing. Inner bowl fruit acid resistant polystyrene. Sturdy door hinges, all-round magnetic chamber seal, door hinges left/right. Energy-saving & powerful cooling processor, low-noise & low-vibration. Energy consumption reduced by up to 16 times, significantly less cold loss due to opening of the individual compartments, the „refrigerator within the refrigerator“ saves electricity & money.

Simple digital opening system via the Rieber CONNECT app, 24/7 & contactless opening. Energy consumption reduced by up to 16 times, as only individual compartments

gastropolar® GN system Refrigerator with infinitely adjustable convection cooling

Energy-saving refrigeration compressor with low noise/vibration. Outer casing made of galvanised sheet steel, impact/shock-resistant powder-coated in white/stainless steel. Recessed inner chamber, floor drain incl. polystyrene sealing plug. Sturdy door hinges, all-round magnetic chamber seal. Climate class SN-ST (43°C KT).

Digital HACCP documentation - safe & time-saving

Digital documentation with the CHECK HACCP system. Automatic room temperature recording, via retrofittable sensor. Paper & complete HACCP & early warning of failure, viewable in real time from anywhere in your dashboard.

Automatic room temp. sensor - can be retrofitted any time - order no. 94020149

Polar & multipolar® freezer with static cooling

Outer casing galvanised sheet steel, impact/shock resistant powder-coated in white /made of stainless steel. Seamless inner chamber, white plastic with 7 evaporator plates & grid baskets. Lockable door, all-round magnetic chamber seal. Door hinge left/right. Climate class SN-ST.

TK multipolar® CONNECT Digital Deep Freezing Community Refrigerator with app opening system

With 10 digital lockers, hygienic & easy cleaning. Compartment shelves made of removable GN containers. White steel outer casing. Inner bowl plastic white. Sturdy door hinges, all-round magnetic chamber seal, door hinges left/right. Particularly energy-saving due to adapted compressors and refrigerant R290. Energy consumption reduced by up to 16 times, significantly less cold loss due to opening of the individual compartments, the „refrigerator within the refrigerator“ saves electricity & money.

Simple digital opening system via the Rieber CONNECT app, 24/7 & contactless opening. Energy consumption reduced by up to 16 times, as only individual compartments

multipolar®
Community refrigerator with compartments

With 4 to 16 lockers, outer casing galvanised sheet steel, electrostatically powder-coated, in white, impact and shock-resistant / made of stainless steel. Inner bowl hygienic, fruit acid resistant polystyrene. Sturdy door hinges, all-round magnetic chamber seal, energy-saving & powerful refrigeration processor, low-noise & low-vibration. Energy consumption reduced by up to 16 times, significantly less cold loss due to opening of the individual compartments, the „refrigerator within the refrigerator“ saves electricity & money.

More info

multipolar® 182 - 4-comp.

Rated voltage: 1N AC 230 V 50/60 Hz | Cooling range: +2°C to +10°C | static cooling | Refrigerant: R600a | Plug type: Schuko plug (Typ A) | Cable type: plain cable | Cable length: 2.000 mm | Cleaning with a damp cloth | Ambient temperature: +10°C to +32°C | Energy efficiency class: B | Gross volume: 175 L | Net volume: 136 L

Dimensions	Connected load	Energy consumption	Door hinge	Order no.
mm	W	kWh per year		
600 x 600 x 850	240	204	left	83020101
600 x 600 x 850	240	204	right	83020102

multipolar® 182 - 6-comp.

Rated voltage: 1N AC 230 V 50/60 Hz | Cooling range: +2°C to +10°C | static cooling | Refrigerant: R600a | Plug type: Schuko plug (Typ A) | Cable type: plain cable | Cable length: 2.000 mm | Cleaning with a damp cloth | Ambient temperature: +10°C to +32°C | Energy efficiency class: B | Gross volume: 175 L | Net volume:

Dimensions	Connected load	Energy consumption	Door hinge	Order no.
mm	W	kWh per year		
600 x 600 x 850	240	204	left	83020103
600 x 600 x 850	240	204	right	83020104

multipolar® 380 - 8-comp.

Rated voltage: 1N AC 230 V 50/60 Hz | Cooling range: +2°C to +9°C | dynamic cooling | Refrigerant: R600a | Plug type: Schuko plug (Typ A) | Cable type: plain cable | Cable length: 2.000 mm | Cleaning with a damp cloth | Ambient temperature: +10°C to +40°C | Energy efficiency class: C | Gross volume: 327 L | Net volume: 221 L

Dimensions	Connected load	Energy consumption	Door hinge	Order no.
mm	W	kWh per year		
597 x 654 x 1684	480	367	left	83020201
597 x 654 x 1684	480	367	right	83020202

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multipolar® 481 - 8-comp.

Rated voltage: 1N AC 230 V 50/60 Hz | Cooling range: +2°C to +9°C | dynamic cooling | Refrigerant: R600a | Plug type: Schuko plug (Typ A) | Cable type: plain cable | Cable length: 2.000 mm | Cleaning with a damp cloth | Ambient temperature: +10°C to +40°C | Energy efficiency class: B | Gross volume: 554 L | Net volume: 400 L

Dimensions	Connected load	Energy consumption	Door hinge	Order no.
mm	W	kWh per year		
747 x 769 x 1684	480	383	left	83020301
747 x 769 x 1684	480	383	right	83020302

multipolar® 380 - 10-comp.

Rated voltage: 1N AC 230 V 50/60 Hz | Cooling range: +2°C to +9°C | dynamic cooling | Refrigerant: R600a | Plug type: Schuko plug (Typ A) | Cable type: plain cable | Cable length: 2.000 mm | Cleaning with a damp cloth | Ambient temperature: +10°C to +40°C | Energy efficiency class: C | Gross volume: 327 L | Net volume: 230 L

Dimensions	Connected load	Energy consumption	Door hinge	Order no.
mm	W	kWh per year		
597 x 654 x 1684	480	367	left	83020203
597 x 654 x 1684	480	367	right	83020204

multipolar® 481 - 10-comp.

Rated voltage: 1N AC 230 V 50/60 Hz | Cooling range: +2°C to +9°C | dynamic cooling | Refrigerant: R600a | Plug type: Schuko plug (Typ A) | Cable type: plain cable | Cable length: 2.000 mm | Cleaning with a damp cloth | Ambient temperature: +10°C to +40°C | Energy efficiency class: B | Gross volume: 554 L | Net volume: 413 L

Dimensions	Connected load	Energy consumption	Door hinge	Order no.
mm	W	kWh per year		
747 x 769 x 1684	480	383	left	83020303
747 x 769 x 1684	480	383	right	83020304

multipolar® 481 - 12-comp.

Rated voltage: 1N AC 230 V 50/60 Hz | Cooling range: +2°C to +9°C | dynamic cooling | Refrigerant: R600a | Plug type: Schuko plug (Typ A) | Cable type: plain cable | Cable length: 2.000 mm | Cleaning with a damp cloth | Ambient temperature: +10°C to +40°C | Energy efficiency class: B | Gross volume: 554 L | Net volume: 419 L

Dimensions	Connected load	Energy consumption	Door hinge	Order no.
mm	W	kWh per year		
747 x 769 x 1684	480	383	left	83020305
747 x 769 x 1684	480	383	right	83020306

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

multipolar® 380 - 12-comp.

Rated voltage: 1N AC 230 V 50/60 Hz | Cooling range: +2°C to +9°C | dynamic cooling | Refrigerant: R600a | Plug type: Schuko plug (Typ A) | Cable type: plain cable | Cable length: 2.000 mm | Cleaning with a damp cloth | Ambient temperature: +10°C to +40°C | Energy efficiency class: C | Gross volume: 327 L | Net volume: 234 L

Dimensions	Connected load	Energy consumption	Door hinge	Order no.
mm	W	kWh per year		
597 x 654 x 1684	480	367	left	83020205
597 x 654 x 1684	480	367	right	83020206

multipolar® 380 - 14-comp.

Rated voltage: 1N AC 230 V 50/60 Hz | Cooling range: +2°C to +9°C | dynamic cooling | Refrigerant: R600a | Plug type: Schuko plug (Typ A) | Cable type: plain cable | Cable length: 2.000 mm | Cleaning with a damp cloth | Ambient temperature: +10°C to +40°C | Energy efficiency class: C | Gross volume: 327 L | Net volume: 229 L

Dimensions	Connected load	Energy consumption	Door hinge	Order no.
mm	W	kWh per year		
597 x 654 x 1684	480	367	left	83020207
597 x 654 x 1684	480	367	right	83020208

multipolar® 570 - 16-comp.

Rated voltage: 1N AC 230 V 50/60 Hz | Cooling range: -2°C to +15°C | dynamic cooling | Refrigerant: R600a | Plug type: Schuko plug (Typ A) | Cable type: plain cable | Cable length: 2.000 mm | Cleaning with a damp cloth | Ambient temperature: +10°C to +40°C | Energy efficiency class: D | Gross volume: 586 L | Net volume:

Dimensions	Connected load	Energy consumption	Door hinge	Order no.
mm	W	kWh per year		
747 x 750 x 1864	240	786	left	83020401
747 x 750 x 1864	240	786	right	83020402

Our General Conditions of Sale and Delivery apply. We reserve the right to make technical changes. Valid from 01/01/2023.

multipolar®
Community refrigerator with drawers

With 8 to 10 drawers, outer casing galvanised sheet steel, electrostatically powder-coated, in white, impact and shock-resistant / made of stainless steel. Inner bowl hygienic, fruit acid resistant polystrene. Sturdy door hinges, all-round magnetic chamber seal, energy-saving & powerful refrigeration processor, low-noise & low-vibration.

More info

multipolar® 481 - 8 drawers

Rated voltage: 1N AC 230 V 50/60 Hz | Cooling range: +2°C to +9°C | dynamic cooling | Refrigerant: R600a | Plug type: Schuko plug (Typ A) | Cable type: plain cable | Cable length: 2.000 mm | Cleaning with a damp cloth | Ambient temperature: +10°C to +40°C | Energy efficiency class: B | Gross volume: 554 L | Net volume: 314 L

Dimensions	Connected load	Energy consumption	Door hinge	Order no.
mm	W	kWh per year		
747 x 769 x 1684	480	383	right	83020308

multipolar® 481-8 Drawers door right

Rated voltage: 1N AC 230 V 50/60 Hz | Cooling range: +2°C to +9°C | dynamic cooling | Refrigerant: R600a | Plug type: Schuko plug (Typ A) | Cable type: plain cable | Cable length: 2.000 mm | Cleaning with a damp cloth | Ambient temperature: +10°C to +40°C | Energy efficiency class: B | Gross volume: 554 L | Net volume: 314 L

Dimensions	Connected load	Energy consumption	Door hinge	Order no.
mm	W	kWh per year		
769 x 747 x 1684	480	383	right	83020428

multipolar® 481-10 Drawers door right

Rated voltage: 1N AC 230 V 50/60 Hz | Cooling range: +2°C to +9°C | dynamic cooling | Refrigerant: R600a | Plug type: Schuko plug (Typ A) | Cable type: plain cable | Cable length: 2.000 mm | Cleaning with a damp cloth | Ambient temperature: +10°C to +40°C | Energy efficiency class: B | Gross volume: 554 L | Net volume: 308 L

Dimensions	Connected load	Energy consumption	Door hinge	Order no.
mm	W	kWh per year		
769 x 747 x 1684	480	383	right	83020427

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multipolar® 481 - 10 drawers

Rated voltage: 1N AC 230 V 50/60 Hz | Cooling range: +2°C to +9°C | dynamic cooling | Refrigerant: R600a | Plug type: Schuko plug (Typ A) | Cable type: plain cable | Cable length: 2.000 mm | Cleaning with a damp cloth | Ambient temperature: +10°C to +40°C | Energy efficiency class: B | Gross volume: 554 L | Net volume: 308 L

Dimensions	Connected load	Energy consumption	Door hinge	Order no.
mm	W	kWh per year		
769 x 747 x 1684	480	383	right	83020310
747 x 769 x 1684	480	383	left	83020309

multipolar® 481-12 Drawers

Rated voltage: 1N AC 230 V 50/60 Hz | Cooling range: +2°C to +9°C | dynamic cooling | Refrigerant: R600a | Plug type: Schuko plug (Typ A) | Cable type: plain cable | Cable length: 2.000 mm | Cleaning with a damp cloth | Ambient temperature: +10°C to +40°C | Energy efficiency class: B | Gross volume: 554 L | Net volume: 442 L

Dimensions	Connected load	Energy consumption	Door hinge	Order no.
mm	W	kWh per year		
769 x 747 x 1684	480	383	right	83020426

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multipolar® CONNECT
Digital community refrigerator with app based opening system.

With 10 digital lockers, hygienic & easy cleaning, compartments made of removable GN containers. Stainless steel outer casing. Inner bowl fruit acid resistant polystyrene. Sturdy door hinges, all-round magnetic chamber seal, door hinges left/right. Energy-saving & powerful cooling processor, low-noise & low-vibration. Energy consumption reduced by up to 16 times, significantly less cold loss due to opening of the individual compartments, the „refrigerator within the refrigerator“ saves electricity & money.

More info

multipolar® CONNECT 570-10 Comp.

Rated voltage: 1N AC 230 V 50/60 Hz | Connected load: 240 W | Cooling range: -2°C to +15°C | dynamic cooling | Refrigerant: R600a | Plug type: Schuko plug (Typ A) | Cable type: plain cable | Cable length: 2.000 mm | Cleaning with a damp cloth | Ambient temperature: +10°C to +40°C | Energy efficiency class: D | Gross volume: 586 L | Net volume: 253 L

Dimensions	Connected load	Energy consumption	Door hinge	Order no.
mm	W	kWh per year		
750 x 747 x 1864	240	786	left	83020424
750 x 747 x 1864	240	786	right	83020420

Made in Germany

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gastropolar® GN system Refrigerator with infinitely adjustable convection cooling

Energy-saving refrigeration compressor with low noise/vibration. Outer casing made of galvanised sheet steel, impact/shock-resistant powder-coated in white/stainless steel. Recessed inner chamber, floor drain incl. polystyrene sealing plug. Sturdy door hinges, all-round magnetic chamber seal. Climate class SN-ST (43°C KT).

More info

gastropolar® 570 SET PREMIUM

Rated voltage: 1N AC 230 V 50/60 Hz | dynamic cooling | Cooling range: -2°C to +15°C | Refrigerant: R600a | Ambient temperature: +10°C to +40°C | Energy efficiency class: D | Gross volume: 586 L

Dimensions	Connected load	Energy consumption	Door hinge	Order no.
mm	W	kWh per year		
750 x 750 x 1925	220	786	left	83020224
750 x 750 x 1925	220	786	right	83020223

gastropolar® 570 SET STANDARD

Rated voltage: 1N AC 230 V 50/60 Hz | dynamic cooling | Cooling range: -2°C to +15°C | Refrigerant: R600a | Ambient temperature: +10°C to +40°C | Energy efficiency class: D | Gross volume: 586 L

Dimensions	Connected load	Energy consumption	Door hinge	Order no.
mm	W	kWh per year		
750 x 750 x 1925	220	786	left	83020222
750 x 750 x 1925	220	786	right	83020221

gastropolar® 570 SET BASIC

Rated voltage: 1N AC 230 V 50/60 Hz | dynamic cooling | Cooling range: -2°C to +15°C | Refrigerant: R600a | Ambient temperature: +10°C to +40°C | Energy efficiency class: D | Gross volume: 586 L

Dimensions	Connected load	Energy consumption	Door hinge	Order no.
mm	W	kWh per year		
750 x 750 x 1925	220	786	left	83020220
750 x 750 x 1925	220	786	right	83020219

Made in Germany

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gastropolar® 570 s/s

Rated voltage: 1N AC 230 V 50/60 Hz | dynamic cooling | Cooling range: -2°C to +15°C | Refrigerant: R600a | Ambient temperature: +10°C to +40°C | Energy efficiency class: D | Gross volume: 586 L

Dimensions	Connected load	Energy consumption	Door hinge	Order no.
mm	W	kWh per year		
750 x 750 x 1925	220	786	left	83020413
750 x 750 x 1925	220	786	right	83020412

gastropolar® 570

Rated voltage: 1N AC 230 V 50/60 Hz | dynamic cooling | Cooling range: -2°C to +15°C | Refrigerant: R600a | Ambient temperature: +10°C to +40°C | Energy efficiency class: D | Gross volume: 586 L

Dimensions	Connected load	Energy consumption	Door hinge	Order no.
mm	W	kWh per year		
750 x 750 x 1925	220	786	left	83020411
750 x 750 x 1925	220	786	right	83020410

Made in Germany

Polar & multipolar® freezer with static cooling

Outer casing galvanised sheet steel, impact/shock resistant powder-coated in white /made of stainless steel. Seamless inner chamber, white plastic with 7 evaporator plates & grid baskets. Lockable door, all-round magnetic chamber seal. Door hinge left/right. Climate class SN-ST.

More info

Deep-freez.multip.® wh. 7-comp.-door

Rated voltage: 1N AC 230 V 50/60 Hz | static cooling | Cooling range: -14°C to -28°C | Refrigerant: R290 | Plug type: Safety switch (type F) | Cable type: plain cable | Cable length: 2.000 mm | Cleaning with a damp cloth | Ambient temperature: +10°C to +35°C | Energy efficiency class: | Gross volume: 513 L | Net volume: 279 L

Dimensions	Connected load	Energy consumption	Door hinge	Order no.
mm	W	kWh per year		
750 x 760 x 1925	330	440	left	83060124
750 x 760 x 1925	330	440	right	83060123

Deep-freez.multip.® s/s 7-comp.

Rated voltage: 1N AC 230 V 50/60 Hz | static cooling | Cooling range: -14°C to -28°C | Refrigerant: R290 | Plug type: Safety switch (type F) | Cable type: plain cable | Cable length: 2.000 mm | Cleaning with a damp cloth | Ambient temperature: +10°C to +35°C | Energy efficiency class: | Gross volume: 513 L | Net volume: 279 L

Dimensions	Connected load	Energy consumption	Door hinge	Order no.
mm	W	kWh per year		
750 x 760 x 1925	330	440	right	83060122

Freezer Polar

Rated voltage: 1N AC 230 V 50/60 Hz | static cooling | Cooling range: -14°C to -28°C | Refrigerant: R290 | Plug type: Safety switch (type F) | Cable type: plain cable | Cable length: 2.000 mm | Cleaning with a damp cloth | Ambient temperature: +10°C to +35°C | Energy efficiency class: | Gross volume: 513 L | Net volume: 279 L

Dimensions	Connected load	Energy consumption	Door hinge	Order no.
mm	W	kWh per year		
750 x 760 x 1925	330	440	left	83020419
750 x 760 x 1925	330	440	right	83020416

Made in Germany

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Freezer Polar s/s

Rated voltage: 1N AC 230 V 50/60 Hz | static cooling | Cooling range: -14°C to -28°C | Refrigerant: R290 | Plug type: Safety switch (type F) | Cable type: plain cable | Cable length: 2.000 mm | Cleaning with a damp cloth | Ambient temperature: +10°C to +35°C | Energy efficiency class: | Gross volume: 513 L | Net volume: 279 L

Dimensions	Connected load	Energy consumption	Door hinge	Order no.
mm	W	kWh per year		
750 x 760 x 1925	330	440	left	83020417
750 x 760 x 1925	330	440	right	83020414

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TK multipolar® CONNECT Digital Deep Freezing Community Refrigerator with app opening system

With 10 digital lockers, hygienic & easy cleaning. Compartment shelves made of removable GN containers. White steel outer casing. Inner bowl plastic white. Sturdy door hinges, all-round magnetic chamber seal, door hinges left/right. Particularly energy-saving due to adapted compressors and refrigerant R290. Energy consumption reduced by up to 16 times, significantly less cold loss due to opening of the individual compartments, the „refrigerator within the refrigerator“ saves electricity & money.

More info

tk multipolar® CONNECT

Rated voltage: 1N AC 230 V 50/60 Hz | | Cooling range: -14°C to -25°C | Refrigerant: R290 | Plug type: Safety switch (type F) | Cable type: plain cable | Cable length: 2.000 mm | Ambient temperature: +10°C to +32°C | Gross volume: 620 L

Dimensions	Connected load	Energy consumption	Door hinge	Order no.
mm	W	kWh per year		
820 x 793 x 1960	365	613	left	83020440
820 x 793 x 1960	365	613	right	83020441

Made in Germany

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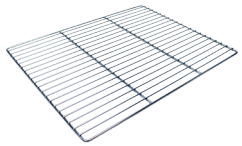
Cooling accessories

Matching accessories for corresponding refrigerator models - such as the GN receptacle SET for the gastropolar® GN system refrigerator, GN stainless steel grids, to visually stylish glass door, for insight into the interior of the gastropolar®. For the multipolar® communal refrigerator, door decor frames to choose from, master key for secure locking, as well as robust stainless steel base frames.

More info

Stainless steel grid GN 2/1 530x650mm

The GN grille - for insertion in cabinets / trolleys / compartments in a Gastronorm size made of stainless steel.



Weight kg	Order no.
2,1	84140101

Glass door - gastropolar® s/s steel

The glass door for all gastropolar® refrigerators - for an attractive view of the interior.

Weight kg	Order no.
-	83020425

GN support SET - gastropolar®

The GN support set for the gastropolar®- 1x grille 2/1 + GN support for 1/1.

Weight kg	Order no.
3,8	83020493

GN support rail SET - gastropolar®

The GN suspension rail set for the gastropolar®- 2x support rails for grilles or 2/1 GN containers.

Weight kg	Order no.
0,5	83020495

Door frame mounted - multipolar® 380

Weight kg	Order no.
-	83020298

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Door frame mounted - multipolar® 481

Weight kg	Order no.
-	83020398

Door frame mounted - multipolar® 182

Weight kg	Order no.
-	83020198

Base frame CNS H=350mm-multipolar® 380

Weight kg	Order no.
-	83020297

Base frame 182 CNS, height max. 350mm

Weight kg	Order no.
-	83020197

Base frame CNS H=350mm-multipolar® 481

Weight kg	Order no.
-	83020397

Master key for multipolar® 21 (G)

Weight kg	Order no.
0,0	83020200

Commercial kitchen Sinks

Program Overview

waterstation® GN-professional - versions

Professional Gastronorm sink cover for use with GN containers/cutting boards for multifunctional & practical washing, rinsing, preparation. In different versions: right/left with a 1/1 and/or with a 2/1 basin and correspondingly left/right with drainer.

For precise use with GN containers and sieves, for multifunctional & practical washing, rinsing, preparation

Handwash sink Combinations versions

Sturdy & high-quality stainless steel washbasin, hygienically deep-drawn with large radii. Basin bottom with slope to the drain for complete emptying. With drain embossing 2“ or 1 1/2“. In wall/foot versions: with inspection panel, sensor fitting and single-lever mixer tap, with inspection panel and single-lever mixer tap.

Hand basin versions

Sturdy & high-quality stainless steel washbasin, hygienically deep-drawn with large radii. Basin bottom with slope to the drain for complete emptying. With drain embossing 1 1/2“. In different versions: for welding in with sieve valve embossing 1 1/2“ in the middle, with/without bracket, with/without panelling, with panelling & knee switch, with panelling & sensor switch.

Commercial kitchen sink versions - for welding in

Seamless deep-drawn basin with large radii. Bottom with slope to the outlet for complete emptying. Cylindrical/conical basin, silk matt or brushed inside, untreated outside. Valve embossing 1 1/2“, 1 1/4“ or 2“, centre back, right/left/centre on short/long side, with/without overflow embossing. Approx. 20 mm wide rim all around the top for welding in.

Digital HACCP documentation - safe & time-saving

Digital HACCP documentation with our CHECK HACCP system. Hygiene, cleaning & maintenance checklists via app, can be used anywhere. Paper & complete HACCP, can be viewed centrally in your dashboard in real time from anywhere.

Checklists QR code - can be retrofitted at any time - Order No. 94 01 01 14

Sink with 1 basin

Seamless deep-drawn basin with large radii, bottom with slope to the outlet for complete emptying. Cover with all-round cranking, silk matt or brushed on the inside, untreated on the outside. Valve embossing 2“.

Sink with 1 basin and 1 drainer

Seamless deep-drawn basin with large radii, bottom with slope to the outlet for complete emptying. Cover with all-round cranking, silk matt or brushed on the inside, untreated on the outside. Valve embossing 2“. One draining surface on the side.

Sink with 2 basins

Seamless deep-drawn basin with large radii, bottom with slope to the outlet for complete emptying. Cover with all-round cranking, silk matt or brushed on the inside, untreated on the outside. Valve embossing 2

Sink unit with 2 bowls & 1 or 2 Drainer(s)

Seamless deep-drawn basin with large radii, bottom with slope to the outlet for complete emptying. Cover with all-round cranking, silk matt or brushed on the inside, untreated on the outside. Valve embossing 2“. One draining surface on the side.

waterstation®
GN-professional - versions

Professional Gastronorm sink cover for use with GN containers/cutting boards for multifunctional & practical washing, rinsing, preparation. In different versions: right/left with a 1/1 and/or with a 2/1 basin and correspondingly left/right with drainer.

More info

Types	Dimensions mm	Basin size	Order no.
weld-in basins	310 x 511 x 240	1/1	82500301
	634 x 511 x 210	2/1 (drain left)	82500303
	634 x 511 x 210	2/1 (drain right)	82500302

Types	Dimensions mm	Basin size	Order no.
Sink cover	1900 x 700 x 50	1/1 & 2/1 (sink right)	82500203

Made in Germany

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Handwash sink
Combinations versions

Sturdy & high-quality stainless steel washbasin, hygienically deep-drawn with large radii. Basin bottom with slope to the drain for complete emptying. With drain embossing 2“ or 1 1/2“. In wall/foot versions: with inspection panel, sensor fitting and single-lever mixer tap, with inspection panel and single-lever mixer tap.

More info

Versions	Dimensions mm	Types	Order no.
with touchless fitting & single-lever mixer tap	500 x 680 x 900	Foot design	82110144
	500 x 680 x 850	Foot design	82110138
	500 x 680 x 750	Wall design	82110146
	500 x 600 x 900	Foot design	82110154
	500 x 600 x 850	Foot design	82110150
	500 x 600 x 750	Wall design	82110158

Versions	Dimensions mm	Types	Order no.
with single-lever mixer tap	500 x 680 x 900	Foot design	82110140
	500 x 680 x 850	Foot design	82110142
	500 x 680 x 750	Wall design	82110148
	500 x 600 x 900	Foot design	82110156
	500 x 600 x 850	Foot design	82110152
	500 x 600 x 750	Wall design	82110160

Versions	Dimensions mm	Types	Order no.
sink right	1100 x 600 x 900	To put on	82110301
	1100 x 500 x 900	To put on	82110201

Versions	Dimensions mm	Types	Order no.
sink left	1100 x 600 x 900	To put on	82110302
	1100 x 500 x 900	To put on	82110202

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Hand basin versions

Sturdy & high-quality stainless steel washbasin, hygienically deep-drawn with large radii. Basin bottom with slope to the drain for complete emptying. With drain embossing 1 1/2“. In different versions: for welding in with sieve valve embossing 1 1/2“ in the middle, with/without bracket, with/without panelling, with panelling & knee switch, with panelling & sensor switch.

More info

Versions	Dimensions mm	Order no.
for welding	345 x 245 x 120	82100101
	500 x 300 x 150	82100102

Versions	Dimensions mm	Order no.
with paneling & sensor switch	400 x 385 x 122	82100601
	550 x 440 x 152	82100602

Versions	Dimensions mm	Order no.
with paneling & knee switch	400 x 385 x 190	82100501
	550 x 440 x 225	82100502

Versions	Dimensions mm	Order no.
with paneling	400 x 385 x 122	82100401
	550 x 440 x 152	82100402

Made in Germany

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Versions	Dimensions mm	Order no.
without brackets	400 x 385 x 120	82100301
	550 x 440 x 150	82100302

Versions	Dimensions mm	Order no.
with brackets	400 x 385 x 120	82100201
	550 x 440 x 150	82100202

Versions	Dimensions mm	Order no.
Roundline with sieve embossing	488 x 460 x 340	82350101

Commercial kitchen sink versions - for welding in

Seamless deep-drawn basin with large radii. Bottom with slope to the outlet for complete emptying. Cylindrical/conical basin, silk matt or brushed inside, untreated outside. Valve embossing 1 1/2“, 1 1/4“ or 2“, centre back, right/left/centre on short/long side, with/without overflow embossing. Approx. 20 mm wide rim all around the top for welding in.

More info

Types	Dimensions mm	Versions	Order no.
inside satin finish	240 x 340 x 150	Central valve hole	82120103
	250 x 370 x 160	Central valve hole	82120301
	300 x 500 x 300	Central valve hole	82122101
	340 x 370 x 150	Valve hole on the left	82120502
	340 x 370 x 150	Central valve hole	82120503
	340 x 370 x 150	Valve hole on the right	82120501
	370 x 370 x 160	Valve hole left or right	82120701
	400 x 400 x 200	Valve hole left or right	82120801
	400 x 400 x 250	Valve hole left or right	82120901
	400 x 400 x 300	Valve hole left or right	82121001
	450 x 450 x 250	Valve hole left or right	82121101
	500 x 400 x 200	Valve hole on the left	82122202
	500 x 400 x 200	Valve hole on the right	82122201
	500 x 400 x 250	Valve hole on the left	82122402
	500 x 400 x 250	Valve hole on the right	82122401
	500 x 400 x 300	Valve hole on the right	82122601
	500 x 400 x 300	Valve hole on the left	82122602
	500 x 500 x 250	Valve hole left or right	82121201
	500 x 500 x 300	Valve hole left or right	82121301
	500 x 500 x 350	Valve hole left or right	82121401

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Types	Dimensions mm	Versions	Order no.
brushed inside (side walls)	200 x 400 x 170	Central valve hole	82121801
	200 x 400 x 300	Central valve hole	82122001
	600 x 450 x 300	Valve hole on the right	82122801
	600 x 450 x 300	Valve hole on the left	82122802
	600 x 450 x 350	Valve hole on the right	82123001
	600 x 450 x 350	Valve hole on the left	82123002
	600 x 500 x 250	Valve hole on the left	82123206
	600 x 500 x 250	Valve hole on the right	82123205
	600 x 500 x 300	Valve hole on the right	82123201
	600 x 500 x 300	Valve hole on the left	82123202
	600 x 500 x 350	Valve hole on the right	82123401
	600 x 500 x 350	Valve hole on the left	82123402
	600 x 600 x 350	Valve hole left or right	82121601
	700 x 500 x 300	Valve hole on the right	82123601
	700 x 500 x 300	Valve hole on the left	82123602
	700 x 500 x 350	Valve hole on the right	82123801
	700 x 500 x 350	Valve hole on the left	82123802
	700 x 600 x 300	Valve hole on the right	82124001
	700 x 600 x 300	Valve hole on the left	82124002

Types	Dimensions mm	Versions	Order no.
polished inside	700 x 700 x 350	Valve hole left or right	82121701

Types	Dimensions mm	Versions	Order no.
brushed inside	200 x 400 x 250	Central valve hole	82121901

Types	Dimensions mm	Versions	Order no.
V4A	400 x 400 x 200	Valve hole left or right	82124201
	400 x 400 x 250	Valve hole left or right	82124301
	500 x 400 x 200	Valve hole on the right	82124601
	500 x 400 x 200	Valve hole on the left	82124602
	500 x 400 x 250	Valve hole on the right	82124701
	500 x 400 x 250	Valve hole on the left	82124702
	500 x 400 x 300	Valve hole on the right	82124801
	500 x 400 x 300	Valve hole on the left	82124802
	600 x 500 x 300	Valve hole on the right	82125001
	600 x 500 x 300	Valve hole on the left	82125002

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Sink with 1 basin

Seamless deep-drawn basin with large radii, bottom with slope to the outlet for complete emptying. Cover with all-round cranking, silk matt or brushed on the inside, untreated on the outside. Valve embossing 2“.

More info

Dimensions mm	Basin size mm	Versions	Order no.
650 x 700 x 250	500 x 500 x 250	1 sink	82010201

Dimensions mm	Basin size mm	Versions	Order no.
650 x 600 x 250	450 x 450 x 250	1 sink	82010101

Dimensions mm	Basin size mm	Versions	Order no.
650 x 700 x 350	500 x 500 x 350	1 sink	82010301

Dimensions mm	Basin size mm	Versions	Order no.
750 x 800 x 300	600 x 600 x 300	1 sink	82010401

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Sink with 1 basin and 1 drainer

Seamless deep-drawn basin with large radii, bottom with slope to the outlet for complete emptying. Cover with all-round cranking, silk matt or brushed on the inside, untreated on the outside. Valve embossing 2“. One draining surface on the side.

More info

Dimensions mm	Basin size mm	Versions	Order no.
1400 x 700 x 250	500 x 500 x 250	sink left	82022001
	500 x 500 x 250	sink right	82021901

Dimensions mm	Basin size mm	Versions	Order no.
1200 x 700 x 250	500 x 500 x 250	sink left	82020601
	500 x 500 x 250	sink right	82020501

Dimensions mm	Basin size mm	Versions	Order no.
1200 x 600 x 350	600 x 450 x 350	sink left	82020401
	600 x 450 x 350	sink right	82020301

Dimensions mm	Basin size mm	Versions	Order no.
1200 x 600 x 250	500 x 400 x 250	sink left	82021001
	500 x 400 x 250	sink right	82020901

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Dimensions mm	Basin size mm	Versions	Order no.
1000 x 600 x 250	400 x 400 x 250	sink left	82020201
	400 x 400 x 250	sink right	82020101

Made in Germany

Sink with 2 basins

Seamless deep-drawn basin with large radii, bottom with slope to the outlet for complete emptying. Cover with all-round cranking, silk matt or brushed on the inside, untreated on the outside. Valve embossing 2

More info

Dimensions mm	Basin size mm	Versions	Order no.
1400 x 700 x 300	600 x 500 x 300	2 sinks	82030501

Dimensions mm	Basin size mm	Versions	Order no.
1200 x 700 x 250	500 x 500 x 250	2 sinks	82030301

Dimensions mm	Basin size mm	Versions	Order no.
1200 x 600 x 250	500 x 400 x 250	2 sinks	82030201

Dimensions mm	Basin size mm	Versions	Order no.
1000 x 600 x 250	400 x 400 x 250	2 sinks	82030101

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Sink unit with 2 bowls & 1 or 2 Drainer(s)

Seamless deep-drawn basin with large radii, bottom with slope to the outlet for complete emptying. Cover with all-round cranking, silk matt or brushed on the inside, untreated on the outside. Valve embossing 2“. One draining surface on the side.

More info

Dimensions mm	Basin size mm	Versions	Order no.
2600 x 700 x 250	500 x 500 x 250	2 sink & 2 drainer	82050101

Dimensions mm	Basin size mm	Versions	Order no.
2100 x 700 x 350	700 x 500 x 350	sink left	82041001
	700 x 500 x 350	sink right	82040901

Dimensions mm	Basin size mm	Versions	Order no.
2400 x 800 x 300	600 x 600 x 300	sink left	82041401
	600 x 600 x 300	sink right	82041301

Dimensions mm	Basin size mm	Versions	Order no.
2000 x 700 x 350	600 x 500 x 350	sink left	82040801
	600 x 500 x 350	sink right	82040701

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Dimensions mm	Basin size mm	Versions	Order no.
1900 x 700 x 250	500 x 500 x 250	sink left	82040601
	500 x 500 x 250	sink right	82040501

Dimensions mm	Basin size mm	Versions	Order no.
1800 x 600 x 250	500 x 400 x 250	sink left	82040201
	500 x 400 x 250	sink right	82040101

Dimensions mm	Basin size mm	Versions	Order no.
1600 x 700 x 250	400 x 500 x250	sink left	82042402
	400 x 500 x250	sink right	82042401

Sinks accessories

Matching accessories for corresponding sink models - such as various standpipe valves, protective strainers, closing rods, fittings, folding grates, odour trap, strainer valve, drain connection and plug overflow valve.

More info

Types	Name	Order no.
Standpipe valve	Standpipe valve 1 1/2“ 160mm	72100204
	Stand pipe valve 2“ - 150mm basin	82151114
	Stand pipe valve 2“ - 200mm basin	82151109
	Stand pipe valve 2“ - 350mm basin	82151103
	Stand pipe valve 2“ - 300mm basin	82151102
	Stand pipe valve 2“ - 250mm basin	82151101
	Stand pipe valve 1 1/2“ - 300mm basin	82151004
	Stand pipe valve 1 1/2“ - 250mm basin	82151003
	Stand pipe valve 1 1/2“ - 200mm basin	82151002

Types	Name	Order no.
Closing rod	Rod 550mm	40012805
	Locking rod L=455mm	40012804
	Locking rod L=355mm	40012803

Types	Name	Order no.
Protective sieve	Strainer corner drain - bowl depth 300mm	82200105
	Strainer corner drain - bowl depth 250mm	82200103

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Types	Name	Order no.
Fitting	Two handle pillar tap 3/4“ 498mm	82150311
	Two handle pillar tap 3/4“ 356mm	82150310
	Two handle pillar tap 3/4“ 210mm	82150309

Types	Name	Order no.
Odor trap	Odour trap 2“ x 50mm plastic white	82150803
	PLASTIC ODOUR TRAP 1 1/2“X 50 MM	72100301

Types	Name	Order no.
Folding grate	Hinged grille 550x200mm - for sinks	82011002
	Hinged grille 450x200mm - for sinks	82011001

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Types	Name	Order no.
Strainer valve	Sieve valve 1 1/2“x70x40mm	82151802

Types	Name	Order no.
Drain connection	Drain connection 2“2 x 2“ x 200mm	82151616

Types	Name	Order no.
Plug overflow valve	PLUG-OVERFLOW VALVE 1 1/2“ CHAIN 300	72100205

Types	Name	Order no.
Lever valve	Lever valve 3 1/2” complete	82150601
	Lever overflow valve 3 1/2”	82150701

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