

Rieber

The mobile kitchen company

DISCOVER OUR MOBILE CATERING SYSTEMS



SAFE | FLEXIBLE | MODULAR | DIGITAL | ENERGY-EFFICIENT | HYGIENIC
CAN BE COMBINED INDIVIDUALLY | ROBUST | LONG WORKING LIFE | SUSTAINABLE

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Say
GOODBYE
to the HACCP
paper mountain.



CHECK CLOUD

Your transparent and digital HACCP complete system.
Easily retrofitted and user-friendly.

Our hardware and software:

- robust
- practical
- can be retrofitted
- user-friendly
- patented
- maximum data protection
- efficient

CHECK Cockpit

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

CHECK app

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

Mobile CHECK Order No. 94 01 01 05

Manual temperature measurement using a Bluetooth-enabled core temperature sensor and CHECK app. Simple hygiene and service management with checklists that can be individually created and an additional photo and text function via the CHECK app.

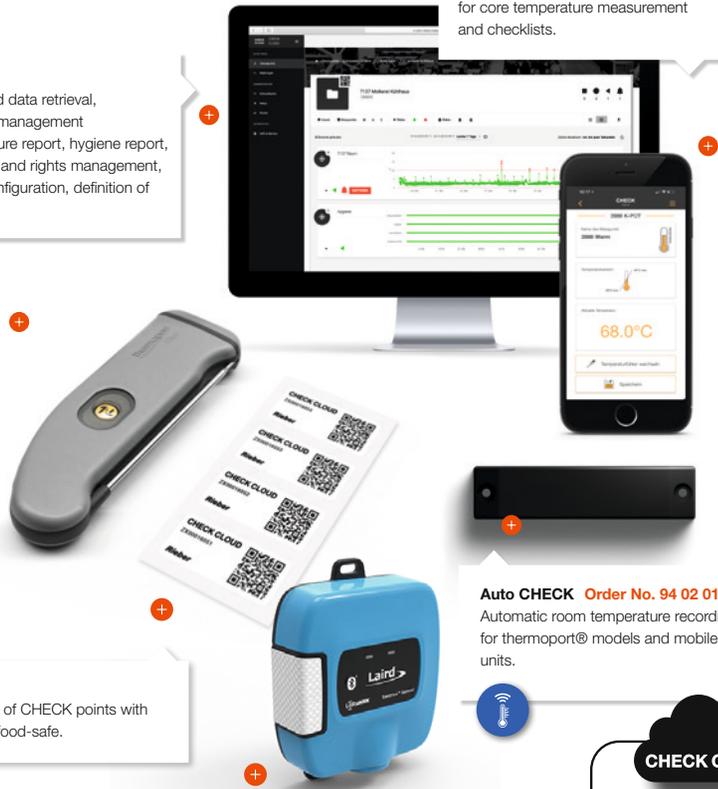


Mobile CHECK

Can also be used flexibly outside HACCP for numerous monitoring purposes (maintenance, facility management, cleaning, production, system maintenance).

QR code

Clear identification of CHECK points with labels certified as food-safe.



Auto CHECK Order No. 94 02 01 38

Automatic room temperature recording for thermoport® models and mobile units.

Auto CHECK sensor

Automatic room temperature recording of all refrigerated points in your kitchen through sensors that can be retrofitted.

with internal measuring sensor (see photo)
with external measuring sensor (with cable)
measuring sensor that can be retrofitted

Order No. 94 02 01 48
Order No. 94 02 01 49
Order No. 94 02 01 50

- + Transparent HACCP documentation
- + Hygiene & service management
- + Structured checklist management
- + Helpful reminder and message functions
- + Information & organisation tool

CHECK CLOUD



checkcloud.com

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CHECK CLOUD

Digital HACCP documentation - easily retrofitted and user-friendly.

Order No. 94 02 01 38



Original thermoport® of stainless steel.

For the storage and transport of hot and cold food.

Non-rusting stainless steel as an inner and outer casing, double-walled and insulated with CFC-free PU foam, meets the most stringent hygiene requirements (H3), thermoport® 1600 DU (H2). Seamless deep-drawn support rails, digital temperature display, steam regulation for heated units. Circulating air heating can be set up to +100 °C. Application range -20 °C to +100 °C. 1 N AC 230 V 50/60 Hz. Neutral version and version that can be heated (with removable heating), protected against sustained low-pressure water jet spray (IPX5). Refrigerated version protected against water splashes (IPX4).



thermoport® 1000 DU (heatable) with serving option

Front loader with serving option up to max. 2 x GN 1/1 200 mm
Contents: max. 52 litres
Support rails: 7 pairs
Dimensions: 410 x 645 x 530 mm
With circulating air heating
Heating capacity: 830 W

Order No. 85 01 05 03 heatable



thermoport® 1600 neutral thermoport® 1600 U heatable

Front loader for max. 2 x GN 1/1 200 mm + 1 x GN 1/1 150 mm
Contents: max. 70.4 litres
Support rails: 16 pairs
Dimensions: 492 x 769 x 930 mm
Version 1600 U with circulating air heating
Heating capacity (1600 U): 830 W

Order No. 85 01 06 08 neutral
Order No. 85 01 06 09 heatable



thermoport® 1600 DU heatable with serving option

Front loader with serving option up to max. 3 x GN 1/1 200 mm
Contents: max. 78 litres
Support rails: 16 pairs
Dimensions: 492 x 769 x 963 mm
With circulating air heating
Heating capacity: 830 W

Order No. 85 01 09 03 heatable



thermoport® 2000 neutral thermoport® 2000 U heatable

Front loader for max. 3 x GN 1/1 200 mm + 1 x GN 1/1 100 mm
Contents: max. 89.7 litres
Support rails: 20 pairs
Dimensions: 492 x 769 x 1078 mm
Version 2000 U circulating air heating
Heating capacity (2000 U): 830 W

Order No. 85 01 07 07 neutral
Order No. 85 01 07 08 heatable



thermoport® 3000 neutral thermoport® 3000 U heatable

Front loader for max. 5 x GN 1/1 200 mm
Contents: max. 130 litres
Support rails: 30 pairs
Dimensions: 592 x 769 x 1448 mm
Version 3000 U with circulating air heating
Heating capacity (3000 U): 830 W

Order No. 85 01 08 07 neutral
Order No. 85 01 08 08 heatable



thermoport® 2000 K refrigerated

Front loader for max. 3 x GN 1/1 200 mm + 1 x GN 1/1 100 mm
Contents: max. 89.7 litres
Support rails: 20 pairs
Dimensions: 492 x 769 x 1278 mm
Cooling range: +2 °C to +8 °C
Electrical connection: 170 W

Order No. 85 01 07 10 refrigerated Order No. 85 01 08 10 refrigerated Order No. 85 01 08 17 active



thermoport® 3000 K refrigerated

Front loader for max. 5 x GN 1/1 200 mm
Contents: max. 130 litres
Support rails: 30 pairs
Dimensions: 592 x 769 x 1648 mm
Cooling range: +2 °C to +8 °C
Electrical connection: 170 W

thermoport® 3000 hybrid hot/cold active

Contents: max. 70 litres (hot), max. 44 litres (cold)
Support rails: 16 pairs (hot) 8 pairs (cold).
Dimensions: 592 x 769 x 1648 mm
Cooling range: +2 °C to +8 °C
Electrical connection: 943 W

Also available as a passive variant

Now available with environmentally friendly R290 refrigerant.

Transport lock for stainless steel thermoport®

Secure transport of the stainless steel thermoport® in a truck. Plastic thermoport® can also be transported without slipping using the gallery. Dimensions: 592 x 769 x 197 mm

Order No. 85 01 20 53



QR code scan for service information on the product or the CHECK HACCP system.



SERVICE PAGE

VIDEO CHANNEL FOR OPERATION | CLEANING | SPARE PARTS



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Order No. 94 02 01 38



CHECK CLOUD

Digital HACCP documentation - easily retrofitted and user-friendly.

Original thermoport® made of plastic.

For the storage and transport of hot and cold food.

Suitable for low temperature cooking.

Made of lightweight and robust plastic. Robust snap catches and folding carrying handles made of impact-resistant plastic, plug-in card, base slide rails, stacking function through stacking corners and stacking rails, dishwasher-safe up to +90 °C (with the heating removed). 1N AC 230 V 50/60 Hz. Application range -20 °C to +100 °C. Available in orange and black.



thermoport® 1000 K

Front loader for max. 2 x GN 1/1 200 mm
Contents: max. 52 litres
Dimensions: 435 x 610 x 561 mm

Order No. 85 02 04 01 orange
Order No. 85 02 04 12 black



thermoport® 1000 K cool ❄️

With active cooling removable cooling element
Front loader for max. 2 x GN 1/1 200 mm
Contents: max. 52 litres
Dimensions: 435 x 760 x 561 mm
Cooling capacity: 50 W

Order No. 85 02 04 40 orange



thermoport® 1000 KB heatable 🔥

Front loader for max. 2 x GN 1/1 200 mm
Contents: max. 52 litres
Dimensions: 435 x 688 x 561 mm
Heating capacity: 800 W
Temperature: +85 °C (digital circulating air heating)

Order No. 85 02 04 23 orange
Order No. 85 02 04 24 black
A-FLAT circulating air heating, 85 02 04 34 orange
A-FLAT circulating air heating, 85 02 04 35 black
D-FLAT circulating air heating, 85 02 04 36 orange
D-FLAT circulating air heating, 85 02 04 37 black



thermoport® 600 KB-A heatable 🔥 thermoport® 600 KB-D heatable 🔥

Front loader for max. GN 1/1 200 mm and GN 1/1 65 mm
Contents: max. 33 litres
Dimensions: 435 x 639 x 385 mm
Heating capacity: 500 W
Temperature: +85 °C (circulating air heating)

A-FLAT circulating air heating, 85 02 05 24 orange
A-FLAT circulating air heating, 85 02 05 25 black
D-FLAT circulating air heating, 85 02 05 26 orange
D-FLAT circulating air heating, 85 02 05 27 black
Unheated, 85 02 05 05 orange
unheated, 85 02 05 18 black

Now available with environmentally friendly R290 refrigerant.

thermoport® K 100 Hybrid passive

Isosteg permits thermal separation (patented)
Division GN 1/2 + GN 1/2 or division GN 2/3 + GN 1/3 and GN 1/6
Contents: max. 26 litres
Dimensions: 690 x 425 x 364 mm

Order No. 85 02 03 53 orange
Order No. 85 02 03 54 black



thermoport® 100 KB, heatable 🔥 thermoport® 100 K

Top loader for max. GN 1/1 200 mm
Contents: max. 26 litres
Dimensions: 370 x 645 x 308 mm
Heating capacity: 500 W
Temperature: +85 °C
Can be heated when wet or dry

Order No. 85 02 03 13 orange
Order No. 85 02 03 29 black
Order No. 85 02 03 01 orange
Order No. 85 02 03 28 black



thermoport® K 50 / K 50 heated 🔥

Top loader for max. GN 1/1 100 mm
Contents: max. 11.7 litres
Dimensions: 370 x 645 x 240 mm
Heating capacity: 500 W
Temperature: +85 °C
Can be heated when wet or dry

Order No. 85 02 02 06 orange
Order No. 85 02 02 17 black
Order No. 85 02 02 01 orange
Order No. 85 02 02 16 black



thermoport® 100 KB-CNS

With interior muffles made of CNS
Allows food to be transported directly in the thermoport®
Top loader for max. GN 1/1 200 mm
Contents: max. 26 litres
Dimensions: 654 x 370 x 308 mm
Heating capacity: 385 W
Temperature: +85 °C

Order No. 85 02 03 52 orange

INDIVIDUAL MENU TRANSPORT SYSTEM



thermoport® 10 D Set 1 orange*

Set consisting of:

- 1x plastic insulated box + lid for a single serving
- 1x stainless steel food bowl with 3 compartments + lid
- 2x GN side dish 1/6 32 mm + press-in lid
- Dimensions: 690 x 425 x 364 mm

Order No. 85 02 27 06 orange



Mobile frame KS

Stainless steel frame with plastic corner bumpers, 2 swivel castors with brake and 2 plastic fixed castors
Dimensions: 490 x 640 x 210 mm

Order No. 88 14 01 06



Rolloport

For all portable thermoports®
Folding handle for pushing
Dimensions: 850 x 470 x 890 mm

Order No. 88 07 06 01



SERVICE PAGE

VIDEO CHANNEL FOR OPERATION | CLEANING | SPARE PARTS





GN thermoplates®

Cookware in GN format.



SWISS-PLY VIDEO

The GN standard can be implemented in a multifunctional way by using SWISS-PLY multilayer material - for cooking, steaming, stir-frying, grilling, roasting, deep-frying, baking, storing, transporting, serving and keeping cool throughout the entire process without the need to keep changing the containers. The multilayer material, which has an aluminium core between two layers of stainless steel, combines the thermal properties of aluminium with the hygienic properties of stainless steel for the best food quality and an even distribution of heat. Completely compatible with all systems and products. Also available with rounded corners (thermoplates® C), suitable for the KJPOT®.

SWISS-PLY

Sandwich material made of an aluminium core between two layers of stainless steel. Profit from the **10-times better thermal conductivity** compared to stainless steel alone.



SWISS | PLY
material

thermoplates® coated

Material thickness: 2.6 mm



Also available with rounded corners – thermoplates® C, for optimal use on the KJPOT®

GN size

ext. dimensions

Depth

mm

litres

l

Order No.

Order No.

with handle

GN 1/1

100

10

84 01 08 20

84 01 09 20



65

6

84 01 08 21

84 01 09 21

GN 2/3

100

7

84 01 08 24

84 01 09 24



65

4

84 01 08 25

84 01 09 25

GN 1/2

100

5

84 01 08 28

84 01 09 28



65

3

84 01 08 29

84 01 09 29

GN 1/3

100

3

84 01 08 45

84 01 09 45



65

2

84 01 08 44

84 01 09 44

thermoplates® nano surface

Material thickness: 2.6 mm



GN 1/1

100

10

84 01 08 01

84 01 09 01



65

6

84 01 08 02

84 01 09 02

40

2.5

84 01 08 03

-

GN 2/3

65

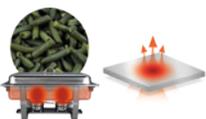
4

84 01 08 06

84 01 09 10



The difference in material for food quality:



Chafing dish + GN container made of stainless steel: hotspots and poor conductivity.



KJPOT® + thermoplates® made of multilayer material: energy-efficient and absolutely even thermal conductivity/heat distribution as far as the corners and edges.

GN 1/2

100

5

84 01 08 09

84 01 09 09



65

3

84 01 08 10

84 01 09 10

GN 1/3

100

3

84 01 08 31

84 01 09 46



65

2

84 01 08 41

84 01 09 41



thermoplates® teppanyaki coated

Material thickness: 4.0 mm



+

Advantages of the teppanyaki grill plate

- mobile grilling in GN format
- easy to clean, dishwasher-safe
- hygienic separate grilling
- for example: GN 1/2 for fish, GN 1/2 for meat or vegetables can be prepared simultaneously without transferring flavours

thermoplates® teppanyaki Nano surface

Material thickness: 4.0 mm



thermoplates® stackable

Material thickness: 1.6 mm



GN size external dimensions	Depth mm	litres l	Order No. no handle	Order No. with handle
-----------------------------	----------	----------	---------------------	-----------------------

GN 1/1	20 mm	-	84 01 08 32	84 01 09 32
--------	-------	---	-------------	-------------



GN 2/3	20 mm	-	84 01 08 34	84 01 09 33
--------	-------	---	-------------	-------------



GN 1/2	20 mm	-	84 01 08 34	84 01 09 34
--------	-------	---	-------------	-------------



GN 1/1	20 mm	-	84 01 08 36	84 01 09 35
--------	-------	---	-------------	-------------



GN 2/3	20 mm	-	84 01 08 37	84 01 09 36
--------	-------	---	-------------	-------------



GN 1/2	20 mm	-	84 01 08 38	84 01 09 37
--------	-------	---	-------------	-------------



GN 1/1	65 mm	5.5 l	84 01 08 18	-
--------	-------	-------	-------------	---



100 mm	9.5 l	84 01 08 19	-
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GN 1/2 and 1/3 on request

- ⊕ Ideal for Cook & Chill process
- ⊕ Can hold up to 30% more when regenerating food
- ⊕ With stacking shoulder - for safe, easy and space-efficient stacking and unstacking



POTENTIAL SAVINGS WITH THERMOPLATES®

Range of matching lids for thermoplates® cookware:



vaculid®
lid for vacuum sealing with silicon seal
GN 1/6, 1/3, 1/2
Not for thermoplates® stackable



Watertight press-in lid
with silicon seal
GN 1/1, 2/3, 1/2, 1/3



Press-in lid
stackable with/without handle cut-out
GN 2/3, 1/2, 1/3, 1/6
Not for thermoplates® stackable



Polycarbonate lid
GN 1/1, 2/3, 1/2, 1/3



Cooking lid
with/without handle cut-out
GN 1/1, 2/3, 1/2, 1/3, 1/6

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CHECK CLOUD

Digital HACCP documentation - easily retrofitted and user-friendly.

Order No. 94 01 01 05

K|POT®

The convenient and stylish buffet and 'front cooking' solution.

A device for the regeneration of hot and cold food and for keeping food warm, cooking, steaming or grilling. One-zone or two-zone configuration, in sizes GN 1/1 and GN 2/3. Intelligent pre-programmed control, making it extremely easy to use. The programming is tailored to the regeneration/warming up of chilled food (Cook & Chill). Ideal in connection with the Rieber thermoplates® cookware. Also available in a passive configuration, for heating and cooling with stainless steel pellets.



- + BUFFET LID**
For serving, for cooking and for the presentation of food in the buffet area, automatic lowering
- + GN thermoplates® C**
Can be used in several ways, thanks to the SWISS-PLY multilayer material
- + K|POT®**
Keeping hot, regenerating, cooking, roasting, steaming, grilling available as a 1- or 2-zone model

NEW: Now CONNECT-compatible & app-controlled too!!



Model	Dimensions	Weight	Capacity	Order No. black ●	Order No. stainless steel ●
K POT® 1/1 ck-2200 ceramic hob	533 x 380 x 96 mm	7 kg	2200 watts	84 01 20 02	84 01 20 01
K POT® 1/1 ck-2200, 2Z ceramic hob	533 x 380 x 88 mm	7 kg	2200 watts	84 01 20 14	84 01 20 13
K POT® 2/3 ck-1600 ceramic hob	353 x 380 x 88 mm	5 kg	1600 watts	84 01 20 36	84 01 20 38
K POT® 1/1 ck-800 ceramic warming plate	533 x 380 x 88 mm	7 kg	800 watts	84 01 20 12	84 01 20 11
K POT® 1/1 ik-3600, 2Z induction hob	533 x 380 x 88 mm	7 kg	3600 watts	84 01 20 41	84 01 20 40
	353 x 380 x 88 mm	5 kg	2300 watts	84 01 20 43	84 01 20 42
K POT® 1/1 passive	533 x 380 x 88 mm	4 kg	-	84 01 20 08	84 01 20 07
K POT® 2/3 passive	353 x 380 x 88 mm	3 kg	-	84 01 20 39	84 01 20 37

NEW:	Dimensions	Order No. black ●	Order No. stainless steel ●
K POT® CONNECT 1/1 ck-2200, 2Z	533 x 380 x 96 mm	84 01 20 85	84 01 20 84
K POT® CONNECT 1/1 ck-2200, 1Z	533 x 380 x 96 mm	84 01 20 83	84 01 20 82

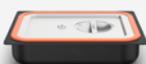
NEW:	Dimensions	Temperature	Capacity	Order No. black ●	Order No. stainless steel ●
K POT® 1/1 coolSWISSPLY ❄️	533 x 378 x 149 mm	+10°C up to -7°C	150 watts	84 01 20 58	84 01 20 56

Matching range of lids for thermoplates® C cookware:

SERVING

REGENERATING / TRANSPORTING

COOKING



Buffet lid
made of stainless steel
or plastic
GN 1/1, 2/3, 1/2

**Watertight
press-in lid**
with silicon seal
GN 1/1, 2/3, 1/2, 1/3, 1/6

Cooking lid
without handle
cut-out
GN 1/1, 2/3, 1/2, 1/3

QR code scan for service information on the product or for the CHECK HACCP system.



SERVICE PAGE

VIDEO CHANNEL FOR OPERATION | CLEANING | SPARE PARTS





Stainless steel Gastro-norm operating system.

The robust GN container.

See for yourself



FOR UNSTACKING COMPARISON



NEW RIEBER INNOVATION

GNONE® containers with stacking projections for trouble-free unstacking



*GN containers with drop handle on request

For SUSTAINED VACUUM SEALING without creating any waste from disposable materials.



Our vaculid® lid system allows GN containers and thermoplates® to be vacuum-sealed, using either a hand pump or conventional vacuum chamber pumps. Food can be kept safely and longer in this way. This process retains virtually all the freshness, flavour and nutrients of food.

Ideal for the hygienic and standardised storage, keeping, transporting and serving of food. Robust and dishwasher-safe design. High and prominent offset stacking shoulders that only make contact at the corners, not only provide easy and space-saving stacking for good ventilation while stacked, but also define the filling height such that each GN container can be closed with a suitable lid from the range.

GN variations

GN size external dimensions	Depth mm	litres	Order No. no drop handle	GN size external dimensions	Depth mm	litres	Order No. no drop handle
GN 1/1	20	-	84 01 01 12	GN 2/3	20	-	84 01 01 18
	40	3.4	84 01 01 11		40	2.4	84 01 01 17
	55	5.6	84 01 01 59		55	3.2	84 01 01 97
	65	7.0	84 01 01 10		65	4.3	84 01 01 16
325 x 530 mm	100	11.7	84 010 1 09	325 x 352 mm	100	7.4	84 01 01 15
	150	18.4	84 01 01 08		150	11.8	84 01 01 14
	200	26.0	84 01 01 07		200	15.3	84 01 01 13

GN 1/2	20	-	84 01 01 24	GN 1/3	20	-	84 01 01 30
	40	1.7	84 01 01 23		40	1.0	84 01 01 29
	55	2.6	84 01 01 60		65	2.0	84 01 01 28
	65	3.3	84 01 01 22		100	3.3	84 01 01 27
325 x 265 mm	100	5.3	84 01 01 21	325 x 176 mm	150	4.9	84 01 01 26
	150	8.4	84 01 01 20		200	6.6	84 01 01 25
	200	10.9	84 01 01 19				

GN 1/4	20	-	84 01 01 35	GN 1/6	65	0.9	84 01 01 43
	65	1.5	84 01 01 34		100	1.4	84 01 01 42
	100	2.3	84 01 01 33		150	2.1	84 01 01 41
	150	3.6	84 01 01 32		200	2.8	84 01 01 40
162 x 265 mm	200	5.0	84 01 01 31	162 x 176 mm			

Other versions feat. drop handle, perforated GN containers or perforated inserts on request.

	Transverse webs	
	Length 325 mm	84 19 02 01
	Lengthways webs	
	Length 530 mm	84 19 01 01

Accessories: Tray with perforations



Type: 219, size 2/1	84 13 01 01
Type: 119, size 1/1	84 13 01 02
Type: 129, size 1/2	84 13 01 04
Type: 139, size 1/3	84 13 01 05



microwave

NEW RIEBER INNOVATION
GN 1/6 single portion bowls for the microwave.

Depth 60 mm 85 02 20 97

GN domed lid 1/6 | hand vacuum 84 20 01 66

Range of matching lids:



vaculid®
lid for vacuum sealing with silicon seal
1/6, 1/3, 1/2



Flat lid
with/without spoon cut-out and/or handle cut-out 1/1, 2/3, 1/2, 1/3, 1/4, 2/8, 2/4, 1/6, 1/9



Hinged flat lid
with/without spoon cut-out and/or handle cut-out
1/1, 1/2



Press-in lid
stackable with/without handle cut-out
1/1, 2/3, 1/2, 1/1, 2/3, 1/2, 1/3, 1/9



Watertight press-in lid
with silicon seal
1/1, 2/3, 1/2, 1/3, 1/4, 2/8, 1/6, 1/9



Polycarbonate lid
with recessed handle
1/1, 2/3, 1/2, 1/3, 1/4, 2/8, 2/4, 1/6, 1/9

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NEW! thermoport® canteen - the mobile canteen



CHECK CLOUD

Digital HACCP documentation - easily retrofitted and user-friendly.

hybrid kitchen 140 °C and 200 °C

For regenerating, cooking, core temperature cooking, steaming or for keeping hot/cold.

The mobile all-round kitchen for school catering, care wards, for serving hot/cold food or for commercial cooking and baking for catering events – all this is possible with the flexible hybrid kitchen. Full performance and optimal workflows – in one device. For all kinds of catering functions, using the special function door with heating and fans that can be controlled separately, for unbeatable hybrid properties and a choice between several operating modes. With a built-in real-time clock in the controller. The 140 °C model offers a practical serving option at the top thanks to the removable lid.



hybrid kitchen 200 °C with insulated area dividers. 🔥❄️

Dimensions: 662 x 870 x 981 mm
Capacity: 3500 watts
Weight: 69 kg

Order No. 85 01 09 11



thermoport® canteen (hybrid 140 °C) 🔥❄️

Dimensions: 592 x 788 x 959 mm
Capacity: 3300 watts
Weight: 56.8 kg

Order No. 85 01 09 19

+ No high voltages (since 230V), constructional requirements, extractor hood, water connections, etc. required. 🔥

VIDEO CHANNEL FOR OPERATION | CLEANING | SPARE PARTS

SERVICE PAGE



Food transport trolleys STW

To transport and serve hot and cold food, with cupboard space.

For transporting and serving hot food at food stations by means of a ladling system, for a secure food distribution chain. Transporting and serving from one trolley. Several welded warming basins depending on the model (basin size GN 1/1 up to 200 mm deep) in the lid (can be heated dry or wet) and heated cupboard space in the lower part. The temperature in the cupboards and basins can be set separately, the thermostat can be set from +30 °C to 110 °C. Each with 8 pairs of deep-drawn support rails.

Folding lid, sliding lid on request



STW standard II-2 🔥❄️

Dimensions: 905 x 680 x 900 mm
Capacity: 1880 watts
Weight: 75 kg

Order No. 88 13 06 23



STW standard III-3 🔥❄️

Dimensions: 1314 x 680 x 900 mm
Capacity: 2820 watts
Weight: 120 kg

Order No. 88 13 14 23

VIDEO CHANNEL FOR OPERATION | CLEANING | SPARE PARTS

SERVICE PAGE



Delivery trolleys ZUB

To transport and serve food.

The universal delivery trolley for food distributing stations. Sturdy stainless steel trolley separately controllable, electrically heated GN 1/1 heated bowls 200 mm deep (welded in), for transporting, distributing and serving food safely in the GN system. Reliable, with both wet or dry heating from +30 °C to + 100 °C.

Folding lid, sliding lid on request



Delivery trolley ZUB 2 🔥❄️

Dimensions: 858 x 675 x 900 mm
Capacity: 940 watts
Weight: 33 kg

Order No. 88 16 02 01 handle, face side
Order No. 88 16 02 03 handle, longitudinal side

Also available as a cooling function.

ZUB 2 basins - cooled R290

Order No. 88 16 08 04 handle, face side

ZUB 3 basins - cooled R290

Order No. 88 16 08 05 handle, face side



Delivery trolley ZUB 3 🔥❄️

Dimensions: 1227 x 675 x 900 mm
Capacity: 1410 watts
Weight: 44 kg

Order No. 88 16 03 01 handle, face side
Order No. 88 16 03 03 handle, longitudinal side

Also available as a cooling function.

ZUB 4 basins - cooled R290

Order No. 88 16 08 06 handle, face side

NEW - with R290 refrigerant (propane) ❄️

VIDEO CHANNEL FOR OPERATION | CLEANING | SPARE PARTS

SERVICE PAGE





CHECK CLOUD

Digital HACCP documentation - easily retrofitted and user-friendly.

acs varithek®

Mobile 'front cooking' station with integrated extraction and airclean air circulation technology.

Full varithek® flexibility!

Cooking modules can be replaced easily and flexibly, other modules OVERLEAF

+



- 'Front cooking' experience for your guests – no undesirable odours/vapours.
- Multilevel filter system with fat, activated carbon and pollutant filters in the lower part.
- O3 configuration with patented plasma technology, neutralises odours + kills bacteria and microorganisms.
- Vapours from fat-, water- and odour-laden air are removed directly at the point of cooking with 3-way extraction.

FILTER VERSIONS	BASIC	ADVANCED	ADVANCED+	FLEXIBLE HEPA	PROFESSIONAL
Usage intensity					
Duration of use					
Order No. incl./excl. attachment	91 14 04 50 / 51	91 14 04 50 / 51	91 14 04 50 / 51	91 14 04 50 / 51	91 14 04 50 / 51
Order No. filter		91 14 03 12	91 14 03 1	91 14 03 12 / 14	91 14 03 13 / 15

+

For 2 varithek® cooking modules



acs varithek® 1100 d3

With digital controller*. Optional extra: plasma technology for additional neutralisation of odours. Power consumption max. 11 kW, rated voltage 3N AC 400V 50/60 Hz.

Model	External dimensions	Weight	Order No.
acs 1100 d3 with light attachment	1100 x 720 x 1300 mm	140 kg	91 14 04 02
acs 1100 d3 with light attachment + plasma technology	1100 x 720 x 1300 mm	140 kg	91 14 04 05

+

For 3 varithek® cooking modules



acs varithek® 1600 O₃

With digital controller*. Plasma technology for additional neutralisation of odours. In the lower section there are 2 cupboard compartments for extra storage and space, different versions available. hot/cold, neutral/neutral, neutral/hot, neutral/cold, hot/hot and cold/cold. Power consumption 22 kW, rated voltage 3N AC 400V 50/60 Hz.

Model	External dimensions	Weight	Order No.
acs 1600 O ₃ W/K with light attachment	1665 x 850 x 1300 mm	237 kg	91 14 04 32

+

For 3 varithek® cooking modules.



acs varithek® 1500 d3/ varithek® acs 1500 with electrostatic filter

With digital controller*. Optional extra: plasma technology for additional neutralisation of odours. Power consumption 22 kW, rated voltage 3N AC 400V 50/60 Hz.

Model	External dimensions	Weight	Order No.
acs 1500 d3 with light attachment	1500 x 760 x 1300 mm	165 kg	91 14 04 03
acs 1500 d3 with light attachment + plasma technology	1500 x 760 x 1300 mm	165 kg	91 14 04 06
acs 1500 electrostatic filter	1500 x 760 x 1300 mm	165 kg	91 14 04 42

* Digital controller functions: 4-stage extraction, error and usage display (degradation level) of the filter elements (activated carbon filter), multicoloured LED lights for the operating state, error display, operating hours counter, a buzzer sounds if there is an alarm.

NEW:
All acs models 1100 | 1500 | 1600 available with optimised and individual filter system.



SERVICE PAGE



QR code scan for service information on the product or for the CHECK HACCP system.



SERVICE PAGE

VIDEO CHANNEL FOR OPERATION | CLEANING | SPARE PARTS



Rieber

The mobile kitchen company

CHECK CLOUD

Digital HACCP documentation - easily retrofitted and user-friendly.

Order No. 94 01 01 05

varithek® system modules

For all types of food preparation.

Whether cooking, grilling, roasting, stir-frying, steaming, cooling, keeping warm or frying, the varithek® system offers a suitable option for all kinds of food preparation. From ceramic and induction hobs to hybrid hot/cold plates and grilling plates. Can be used as a 'solo' serving version or in recessed niches (acs 'front-cooking' station). All varithek® 400 series modules can be used straightaway, the GN 1/1 modules via the AST system holder. Standard sizes make it easier to combine and replace, built to match the efficient thermoplates® GN cookware.



varithek® 1/1-ch-800

325 x 620 x 63 mm
warming plate ceramic module, full area
800 watts / 230 V / cable length 1.0 m

Order No. 91 01 01 50



varithek® 1/1-ch-2200

325 x 620 x 81 mm
cooking ceramic module, full area
2200 watts / 230 V / cable length 1.0 m

Order No. 91 01 01 56



with SWISS-PLY
multilayer material

varithek® 1/1 hp-SP (2,5 m)

325 x 639 x 141 mm
rated voltage: 1N AC 230 V,
50/60 Hz / weight / 14 kg

Order No. 91 18 01 14



varithek® 800-gp-9600-SP

800 x 620 (+ 40 mm CNS handle) x 198 mm
electrical connection 9.6 kW / 400 V
38 kg, cable length 1.0 m

Order No. 91 01 02 53



with SWISS-PLY
multilayer material

varithek® V-400-gp-4800-SP

400 x 660 x 198 mm
grill plate module, full area
4800 watts / 400 V / cable length 1.0 m

Order No. 91 03 01 67



varithek® 400-AST-200, system module

400 x 620 x 200 mm
For use with all
1/1 varithek® system modules.

Order No. 91 05 01 07

+ lighter at 22 kg: varithek® V-400 gp-4800-SP 600 x 400 x 197 mm, smooth Order No. 91 03 01 65



varithek® 400-iw-5000

400 x 660 x 198 mm
induction wok module
5000 watts / 400 V / cable length 1.0 m
for stainless steel wok 6 l

Order No. 91 04 03 08



varithek® 400-ik-5000 round

400 x 660 x 138 mm
cooking induction module, full cooking area
5000 watts / 400 V / cable length 1.0 m

Order No. 91 01 02 38



with SWISS-PLY
multilayer material

varithek® 400-pf-5000-SP

620 x 400 x 220 mm
pasta - fryer module
5000 watts / 400 V / cable length 2 m
supplied without contents

Order No. 91 10 01 05

Pasta boiler 4.0, Order No. 91 10 01 06
Deep fryer 4.0, Order No. 91 10 01 07

varithek® elements also available with cable length 2.5 m.
Further models on request.

Use the Rieber GN thermoplates® for perfect cooking and grilling results. thermoplates® are completely multifunctional thanks to the energy-efficient SWISS-PLY multilayer material. For cooking, roasting, steaming, grilling.

Switch from the teppanyaki grill plate to the thermoplates® pan in just seconds.

QR code scan for
service information
on the product or for
the CHECK HACCP
system.



SERVICE PAGE



VIDEO CHANNEL FOR OPERATION | CLEANING | SPARE PARTS



CHECK CLOUD

Digital HACCP documentation - Easily retrofitted and user-friendly.

Mobile equipment

From the dispenser to the serving trolley. Rieber mobile equipment combines a stylish look with performance. Thanks to a patented bolted and screwed construction, Rieber serving trolleys are among the most secure and stable in this class.



Plate dispenser RRV-H2 static heating

With flexible adjustment mechanism
Dimensions: 955 x 480 x 900 mm
Weight approx. 55 kg, 1400 watts
For plate diameters 190-320 mm
60 plates per tube,
Stacking height approx. 600 mm,
Also available unheated with cooling slits,
round or rectangular tubes,
platforms, etc.

Order No. 89 01 02 69



Plate dispenser RRV-U2 with circulating air heating

With flexible adjustment mechanism
Dimensions: 955 x 480 x 900 mm
Weight approx. 56 kg, 1460 watts
For plate diameters 190-320 mm
60 plates per tube,
Stacking height approx. 600 mm,
Also available unheated with cooling slits,
round or rectangular tubes,
platforms, etc.

Order No. 89 01 01 69

VIDEO CHANNEL FOR OPERATION | CLEANING | SPARE PARTS

TO THE VIDEO



Rack trolley RW-180-1A

With deflector castors or corner bumpers
Dimensions: 648 x 739 x 1641 mm
Weight: 25 kg
18 pairs support rails
for GN 2/1

Order No. 88 04 05 01



Rack trolley RW-180-1/1A

With deflector castors or corner bumpers
Dimensions: 445 x 619 x 1641 mm
Weight: 15 kg
18 pairs support rails
for GN 1/1

Order No. 88 04 09 01



Serving trolley SW-850-RL

High stability without welded seams,
Weight: 17 kg
Dimensions: 870 x 570 x 950 mm
Usable dimensions: 800 x 500 mm
Available assembled or as a flat pack.

Order No. 88 02 50 06 assembled

Order No. 88 02 50 05 flat pack



Serving trolley servo RW-1060-RS

Ultra-sturdy universal trolley
Weight: 25 kg
Dimensions: 1035 x 635 x 1043 mm
Usable dimensions: 1000 x 600 mm

Order No. 88 02 50 32

The illustration shows the configuration with 2 shelves.



Platform trolley PW-U670

With push handle made of stainless steel,
4 corner bumpers, platform with
raised edge and drain hole.
Dimensions: 785 x 651 x 900 mm
Weight 17 kg, loading capacity: 150 kg

Order No. 88 07 04 03



Cutlery and tray trolley

Dimensions: 648 x 428 x 1350 mm
4 cutlery inserts, serviette dispenser,
100 trays can be stacked
Other models on request.

Order No. 79 01 02 01

The illustration shows the configuration without the serviette dispenser.

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Order No. 94 01 01 05



Order No. 94 02 01 06



Rollito

The universal and flexible buffet system.

The Rollito makes a great impression thanks to its modularity and flexibility - whether hot, cold or neutral. Can be used anywhere where food is served. Each element in the Rollito series has been designed for its intended purpose from a purely functional point of view and can be used either individually or combined, and can be expanded at any time. Choose from 3 main body lengths. Each main body can be combined with various attachments. The attachments are not fixed in place and can be removed easily. More than 20 versions fulfill all requirements and can be integrated into any planning. Function bridges in the modules include proven and easy-to-use technology. The Rollito can be set up as free flow or in line, angled at 45° or 90°. Further configurations and modules (such as 'front cooking', beverages) and heights (750 mm for primary school catering) are available. Just ask us.



Rollito Universal
(excl. attachments and decorative panel)

Type	Dimensions mm	Order No.
RO-UN-2	955 x 600 x 900	77 01 01 50
RO-UN-3	1291 x 600 x 900	77 01 02 50
RO-UN-4	1608 x 600 x 900	77 01 03 50

Attachment available separately on request.



Rollito Cold with refrigerated well
(excl. attachments and decorative panel)

Type	Dimensions mm	Order No.
RO-KA-2	955 x 600 x 900	77 02 01 50
RO-KA-3	1291 x 600 x 900	77 02 02 50
RO-KA-4	1608 x 600 x 900	77 02 03 50

Attachment available separately on request.



Rollito varithek®
(excl. attachments and decorative panel)

Type	Dimensions mm	Order No.
RO-VA-2	2 V-AST-200-OF	77 05 02 50
RO-VA-3	3 V-AST-200-OF	77 05 03 50

Attachment available separately on request.

Various lighting and heating attachments, connectors and decorative panels for all Rollito versions are available on request.

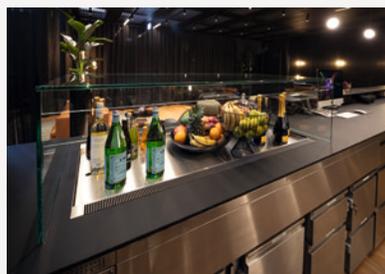
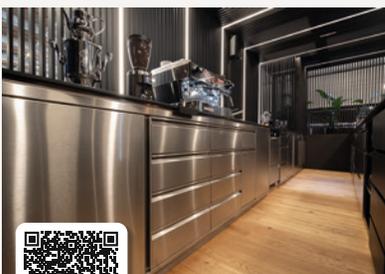


MORE ON THE ROLLITO

Colours - front panel

Complies with the RAL design system for front panels. The side panels of the main body are only available in "20 00 reddish-black". Other colours on request.

	20 00 Reddish-black		260 40 45 dark blue		230 60 40 pale blue
	80 00 grey		030 50 60 red		080 80 90 yellow



Stylish bar counter units for a combination of serving hot and cold food 🔥 ❄️

urbanhealthclub Ludwigsburg

Our Rieber equipment fits in perfectly with the clean and timeless design of the club. Everything is prepared and served fresh. Here we supplied everything from one source, from GN containers to our K|POT® to display unit, cupboards and refrigerating equipment.



MORE DETAILS

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The mobile kitchen company

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Digital HACCP documentation - Easily retrofitted and user-friendly.

Order No. 94 01 01 05



Order No. 94 02 01 38



ZUB MINI | kindergarten & school catering | user-friendly height of 750 mm

- Safe in-house food transport & distribution in one trolley, can be heated wet or dry.
- Hygienic, sturdy and long-lasting, made of stainless steel.
- Lid with rounded edges, folded down all round, stops dirt or water from getting in.
- 2x deep-drawn GN 1/1 heated basins, seamlessly welded.
- Covered and insulated on all sides, greater energy efficiency and less loss of heat.
- Control through an On/Off rocker switch and continuously variable thermostatic regulator.
- Can be used flexibly in any room thanks to a 2.5 m spiral cable.
- Non-rusting, castors with brake, optimal mobility with 2 swivel castors (Ø125 mm).
- 4 corner bumpers for ramming protection and switching element protects against impacts.
- Built-in drain tap, quick and easy cleaning.



TIP FOR EFFICIENCY AND ENERGY-SAVING: significant savings of energy and less cleaning of the basins with dry heating.



- + Individual and attractive coloured foil on the covering available on request. SEE KINDERGARTEN / SCHOOL

thermoport® canteen | The mobile complete canteen for use anywhere | Transport & serving from one trolley.

- Front loader made of stainless steel for transport, fully functional regeneration/cooking and serving/ladling.
- Fully functional hybrid door 140 °C comes as standard (can be easily swapped for a neutral version / door with circulating air heating).
- Hybrid door with programs for keeping food hot and cold simultaneously/separately, regenerating and cooking.
- Can be moved to any location and quickly equipped for serving.
- Serving from the top with a removable lid, from the side via a fold-out GN holder frame.
- GN containers with food are transported securely in the trolley, kept warm, stored temporarily and given the final touch.
- Completely flexible, whether for many or few guests, hot or cold, menus consisting of one or multiple components.



MORE DETAILS

- + Can be expanded flexibly with additional mobile system products such as thermoport® 100 for cold food, Thermi beverage containers or serving trolleys.

thermoport® canteen
Order No. 85 01 09 19

catering kitchen | The modular 'all-in-one' catering system | can be retrofitted for your thermoport®

- Upgrade your thermoport® 1000 transport box stainless steel/plastic/heated/cooled neutral) with modular add-ons.
- Portable ALL-IN-ONE system for transporting, storing food as well as 'front cooking' and show cooking, serving highly flexible and fully functional.
- Simple, anywhere, plug & play and modular upgrading, can be combined individually.
- The basis: thermoport® & varithek® + add-ons. Mobile frame, GN-port®, hygiene protection.



MORE INFORMATION



- + Hygiene protection
Order No. 84 01 11 33

- + GN-port®
Order No. 84 01 11 30
- + varithek® module
Order No. 91 01 01 50

- + thermoport® 1000 KB
Order No. 85 02 04 23

- + Mobile frame
Order No. 88 14 01 06

OTHER VERSIONS ON REQUEST

Rieber

The mobile kitchen company

Your contact person is ready to help you

Germany

Rieber GmbH & Co. KG

Hoffmannstr. 44
D-72770 Reutlingen

+49 (0) 7121 518-0
export@rieber.de

Austria

Rieber Austria GmbH

Seybelgasse 13
A-1230 Vienna

+43 (0) 1 865 15 10-0
office@rieber.at

Switzerland

Rieber Alinox AG

Hörnlistrasse 18
CH-8360 Eschlikon TG

+41 (0) 71 868 93 93
mail@rieber.ch

Find us on:



RIEBER WEBSITE



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VIMEO

