



*A preferred partner of Rieber*

**Rieber**



**CULINARY INNOVATION**



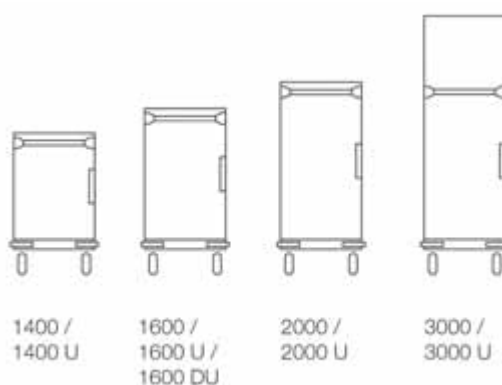
## Thermoport® Safe Transportation & Food Regeneration

Insulated food transportation containers that preserve the quality throughout your cooking workflow. With high-quality snap catches, dishwasher safe up to +90 °C (with heating removed), for application range from -20 °C to +100 °C. Heating output up to +95 °C. Rieber Thermoport® from plastic and stainless steel can be stacked together and placed on Rieber transport or serving trolleys for safe transport.

Hot foods remain hot and cold foods remain cold. Transport food, hot or cold, to your catering venue and serve when ready. The Rieber thermoport® system for storing, transporting, distributing and serving food has many advantages which combine to make one perfect system.

### IDEAL FOR CATERING OPERATIONS

- Variety of different sizes and configurations
- Comes in sturdy plastic models or robust all stainless-steel construction
- For hot or cold food storage/transportation with an optional attachment
- Temperature range: -20 °C to +100 °C
- Space saving with modular stacking system for different configurations of your catering needs
- Removable, self-regulating heating element
- Gastronorm and VDE compliant
- Replaceable seals
- Hotfood (+85°C) only loses 1.5°C of heat per hour
- Cold food (<8°C.) only gains 0.5°C. of heat per hour
- Optional spring-loaded castors protect from knocks and spills





#### Thermoport 100K/100KB

Food transport box with pore-free plastic skin, double wall welded, high quality snap locks, dishwasher-proof, range of application: -20 to +100°C, heating capacity: up to 95°C

L x W x H (mm):

370 x 645 x 308

Weight 7.2kg / 8.3kg

Max. filling volume : 26L

Thermoport® 100K:

85 02 03 01 orange

85 02 03 28 black

Thermoport® 100KB:

85 02 03 13 orange

85 02 03 29 black



#### Thermoport 1000K/100KB

Food transport box with pore-free plastic skin, double wall welded, high quality snap locks, dishwasher-proof, range of application: -20 to +100°C, heating capacity: up to 95°C

L x W x H (mm):

435 x 610 x 561 / 435 x 634 x 561

Weight 12kg / 17.2kg

Max. filling volume : 52L

Thermoport® 1000K:

85 02 04 01 orange

85 02 04 12 black

Thermoport® 1000KB:

85 02 04 02 orange

85 02 04 13 black



#### Thermoport 6000K/600KB

Food transport box with pore-free plastic skin, double wall welded, high quality snap locks, dishwasher-proof, range of application: -20 to +100°C, heating capacity: up to 95°C

L x W x H (mm):

645 x 790 x 560

Weight 20.6kg / 23kg

Max. filling volume : 104L

Thermoport® 6000K:

85 02 08 01 orange

85 02 08 05 black

Thermoport® 6000KB:

85 02 08 03 orange

85 02 08 06 black





# Thermomat®

## Slow Cooked Tenderness

### GENTLE SIMMERING AND HEATING FOR SLOW COOKED TENDERNESS

With a Thermomat®, you can keep food warm, let it simmer, cook it at a low temperature or cook it to perfection. For example a roast joint or two legs of lamb, which you fry until crisp in a very hot frying pan and then finish cooking at low temperatures in the Thermomat®. This keeps the meat succulent and tender without it becoming dry.

### WHAT IS A THERMOMAT®?

- Universal cooking and heating unit
- For fuss-free, controlled, low temperature cooking and warming
- Ideal for outdoor catering/cooking
- Working temperatures of between +30 °C and +140 °C.
- Convection heating and temperature control system ensures perfect results
- NEVER again worry about overcooking meat

### ADVANTAGES OF THE THERMOMAT

- The intelligent convection heating system ensures an even temperature inside the chamber even without circulating air
- The electronic control system ensures exact compliance with the core temperature via the core temperature sensor
- Thermostat regulation for 3 programs:
  - 1 - Indefinite heating/low-temperature simmering
  - 2 - Time-controlled heating/low temperature simmering
  - 3 - Core temperature sensor-controlled heating/low-temperature simmering

### HOW TO USE

1. Brown meat in a hot pan
2. Place on GN container into Thermomat®
3. Set the program for target core temperature
4. Insert the temperature probe into the food item
5. Allow the Thermomat® to cook the food perfectly
6. After cooking, use the Thermomat to keep it warm



# Varithek®

## Flexible & Mobile Cooking Stations

### THE FLEXIBLE COOKING STATION WITH AN INTEGRATED SUCTION SYSTEM

thermoport®, varithek® and thermoplates® create a compact, mobile catering unit for transporting, finishing and serving hot and cold dishes safely and to a high standard. The removable GN-port can be fixed on top of the plastic thermoport®.

Just one unit of the catering kitchen will provide full versatility and can be extended however and whenever you like – simply join on more functional units using the ck-connect basic frames.

### FOR MOBILE COOKING INFRONT OF CUSTOMERS

Cook, grill, deep-fry, work or chill. Anything goes with the flexible varithek system, Use individual components as stand alone or in conjunction with other components as a total system, with Varithek's GN-ports, the results will always be a fitting and efficient unit.







# Hybrid Kitchen®

## Multifunctional Unit for Refining, Cooking, Baking & Cooling

The Hybrid Kitchen is ideal for regenerating, simmering, baking, core temperature simmering, steaming and simultaneous cooking at different chamber temperatures. Flexible and mobile the hybrid kitchen is perfect for mobile catering and small-footprint cooking.

- Regenerating, cooking, core temperature simmering, steaming, cooking with various chamber temperatures
- Cold holding and hot holding at the same time, passive cooling throughout appliance interior
- Hygienic design - Functional door, can be removed for easy cleaning of the appliance
- Temperature range -20 °C to +140 °C, with electric control and core temperature sensor
- Electronic control - Special functional door with separately controlled heating systems and fans



Hybrid Kitchen 140



Hybrid Kitchen 200



Multiple usage option



# K-Pot & Thermoplate®

## Advanced Chafing Dishes

Excellent catering is no longer synonymous with lots of effort and expense

No on-site kitchen infrastructure. No reloading of food. No boiling dry. No wasted energy. No more excessive personnel costs.

The K-POT allows you to cook using any classic cooking method you like and in virtually any location. Be it gentle heating or “à la minute” at the table, healthy food is now quite literally programmed in.

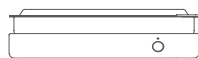


Due to the consistent heat supply the food's high quality is sustained, even for a longer period of time. And thus the pleasure as well.



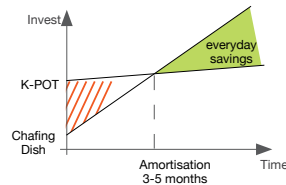
**REGULAR CHAFING DISH**  
You always need 2 fuel cells, which only last 2,5 hours

costs = 100 %



**K-POT**  
The K-POT only needs 0,4kWh (level 2)

costs = 90 % less



You save almost 90% per hour!



NO WATER BATH



NO BAD ODOUR



NO WASTE HEAT



NO FIRE HAZARD



BETTER QUALITY



HIGHER SAFETY



SIMPLE LOGISTICS



EASY CLEANING



HIGH LEVEL OF COST SAVINGS

**RUITER FAR EAST**

A preferred partner of Rieber



## Banquet Trolley

Quality Which Stands for Itself

INDUCTIVE HEATING AND ACTIVE CIRCULATING REFRIGERATION TO SERVE FOOD AT THE RIGHT TEMPERATURES PEACE OF MIND FOR A SUCCESSFUL BANQUET

- Various models, sizes and configurations available for all catering needs
- For banquets small to large
- Plate food in advance and store for service
- Heating trolley features
  - Regulate heat from +30°C to +100°C
  - Heating with humidity to keep food moist
  - Integrated circulation for quick and even heating
- Refrigeration trolley features
  - Regulate cooling from -12°C to +8°C
  - Integrated circulation for quick and even chilling
- “Induction” trolleys for cook & chill or cook & serve operations

### THE RIEBER DIFFERENCE

- Spring loaded RUSTPROOF double castors
- Low noise emission and gentle transportation
- Tilt protection for SS Grilles or GN containers
- Body and doors double insulated for thermal protection
- Doors with silicone seals, auto click-in catch for maximum durability

### DESIGNED FOR EASY CLEANING


- Rounded grooves for sliding in trays and GN containers
- Rounded grooves designed for quick wipe-down
- Tightly welded machine-washable hygienic models available
- Easy to clean corners for hygiene



# The Banquet Trolley for Warm Food




**BKW 1 x 2/1 GN Heated**

Dimensions 777 x 837 x 1712mm  
 Empty weight 120kg  
 Total connection load 2000 watt  
 Clearance between rails (without tilt-protection) 70mm  
 Max no. of stainless steel grills GN 2/1 18  
 Storage capacity Stacked plates   
 Ø 260mm 72 (max. height 60mm, 4 per grille)  
 Ø 310mm 36 (max. height 60mm, 2 per grille)  
 Order no. 88 23 01 05




**BKW 2 x 2/1 GN Heated**

Dimensions 1490 x 837 x 1712mm  
 Empty weight 200kg  
 Total connection load 2700 watt  
 Clearance between rails (without tilt-protection) 70mm  
 Max no. of stainless steel grills GN 2/1 2 x 18  
 Storage capacity Stacked plates   
 Ø 260mm 180 (max. height 60mm, 4 per grille)  
 Ø 310mm 144 (max. height 60mm, 2 per grille)  
 Order no. 88 23 02 04

# The Banquet Trolley for Cold Food




**BKW-KF 1 x 2/1 GN Refrigerated**

Dimensions 804 x 884 x 1755mm  
 Empty weight 150kg  
 Total connection load 600 watt  
 Clearance between rails 115mm  
 Max no. of stainless steel grills GN 2/1 10  
 Storage capacity\* Plates not stacked   
 Ø 260mm 40 (4 per grille)  
 Ø 310mm 20 (2 per grille)  
 Order no. 88 23 04 02



**BKW-KF 2 x 2/1 GN Refrigerated**

Dimensions 1487 x 884 x 1755mm  
 Empty weight 215kg  
 Total connection load 600 watt  
 Clearance between rails 115mm  
 Max no. of stainless steel grills GN 2/1 2 x 11  
 Storage capacity Stacked plates   
 Ø 260mm 180 (4 per grille)  
 Ø 310mm 144 (2 per grille)  
 Order no. 88 23 04 01



# Sous Vide Thermal Circulators

## Achieve Perfect Repeatable Results Every Time

### THERMAL CIRCULATOR FOR PRECISION COOKING AND HEATING

Sous vide cooking is used by the world's best chefs to achieve amazing flavour and texture. Sous Vide is a cooking technique that relies on a precise, temperature controlled circulator. Food is vacuum sealed and cooked at a gentle temperature in a precisely controlled water bath.

Carefully calibrated temperature controls allows for precise cooking of all meat cuts; delicate meats and vegetables to precise textures and secondary meat-cuts which require longer cooking times.

- Exceptional control of liquid heating to within 1/10th of a degree
- Water circulation provides maximum consistency (compared to non-stirred devices)
- Three preset buttons make the selection of frequently used cooking temperatures fast and fool-proof (certain models)
- One-touch control enables you to quickly set or adjust cooking temperature
- Controls liquid heating up to 150°C - 200°C
- Easily selectable high and low pump speeds provides precise control over cooking liquid circulation
- High-grade stainless steel heating coil and pump ensure lasting, trouble-free performance





Classic Wood Chips



Fruit Orchard Wood Chips



Vintage Cellar Wood Chips

# The Smoking Gun™

HANDHELD FOOD SMOKER, THE PERFECT ADDITION TO YOUR KITCHEN OR BAR

The Smoking Gun™ is a handheld food smoker. Create classic flavours with wood chips, such as hickory, applewood, mesquite and cherry, or expand your culinary creativity by smoking with flavours like teas, spices, and dried flowers.

- One-piece, removable anodized aluminium smoking chamber
- Heavy-duty metal blower fan - will not melt when heated
- Efficient, low-noise motor
- Excellent for finishing products that are cooked SousVide or other methods where food is not normally directly exposed to fire or smoke

Classic Wood Chips - Apple, Cherry, Hickory, Mesquite / Fruit Orchard Wood Chips - Peach, Nectarine, Apricot, Pear  
Vintage Cellar Wood Chips- Cabernet Barrel Oak, Whisky Barrel Oak, White Oak, Grapevine

## RECIPE IDEAS FOR THE SMOKING GUN™

### SMOKED COCKTAILS

- Bourbon
- Bloody Mary
- Dark Ale Beer



### SMOKED FISH & SEAFOOD

- Fresh Oysters
- Beer Steamed Mussels
- Dungeness Crab



### SMOKED MEAT & MARINADES

- Roasted Chicken
- Meatballs
- BBQ Marinade



### SMOKED DESSERTS

- Smoked Marshmallow
- Chocolate Ice Cream
- Smoked Bananas



### SMOKED VEGETABLES & SALADS

- Spinach Salad
- Tuna Salad
- Grilled Artichokes



### SMOKED SNACKS & APPETIZERS

- Hummus
- Arbequina Olives
- Cheddar Cheese



### SMOKED SOUPS & DRESSINGS

- Potato-Leek Soup
- Mushroom Soup
- Bacon Vinaigrette



### SMOKED SALTS, SPICES & TEAS

- Sea Salt
- BBQ Spice Mix
- Chinese Tea Leaves



# The Anti-Griddle™

LET YOUR CULINARY IMAGINATION RUN WILD!

The Anti-Griddle™ is a traditional cooktop with an amazing twist: the device quickly freezes sauces and purees instead of heating them. Develop solid or semi-frozen creations with stable, crunchy surfaces and cool, creamy centres. The tantalizing dual-textures create a surprising and unique experience in restaurants.

- Quickly freezes sauces and purees into solid, unique forms or freezes just the outer surfaces while maintaining a creamy centre
- -35°C 'griddle' temperature ensures instantaneous results
- Approximately 1 square foot high-endurance cooktop provides an ample, easy-to-clean work surface





## The Sonicprep™

ULTRASONIC HOMOGENIZER, EMULSIFY, INTENSIFY, TENDERISE INFUSE

The Sonicprep™ offers a wide range of techniques, such as extraction, infusion, homogenization, emulsification, suspension, degassing and rapid barrel-aging.

### THE ADVANTAGE OF THE SONICPREP™:

Since it applies insignificant amount of heat and can finish the process in less than 2-3 minutes, it maintains vivid flavour and aroma, causes no loss of nutrition, maintains bright colours of ingredients and creates a rounder and smoother flavour. Because of short processing times, it provides maximum flexibility for chefs.

The system is comprised of 4 major components: generator, converter, probe and sound box. Through the probe, it applies 20,000 cycles of high-frequency ultrasonic waves. In liquid, the probe tip releases rapid vibrations that cause expansion and collapsing of microscopic bubbles.



## Rotary Evaporator

CULINARY ROTARY EVAPORATOR PACKAGE

The PolyScience culinary evaporator package gives you unlimited possibilities in evaporation, distillation, concentration of flavours, and purification of liquids.

The main components are a rotary evaporator, the PolyScience LM6 Mini-Chiller, and a vacuum aspirator pump.

The vacuum aspirator pump enables evaporation at temperatures as low as 35°C. The included PolyScience LM6 Mini-chiller cools the condenser coil of the Heidolph VAP Advantage Rotary Evaporator to -20°C, maximizing condensation.

It is possible to create two completely different products from one technique and a single ingredient. Obtain essential oils that can be used to infuse or intensify flavour without affecting texture or composition of your creation.

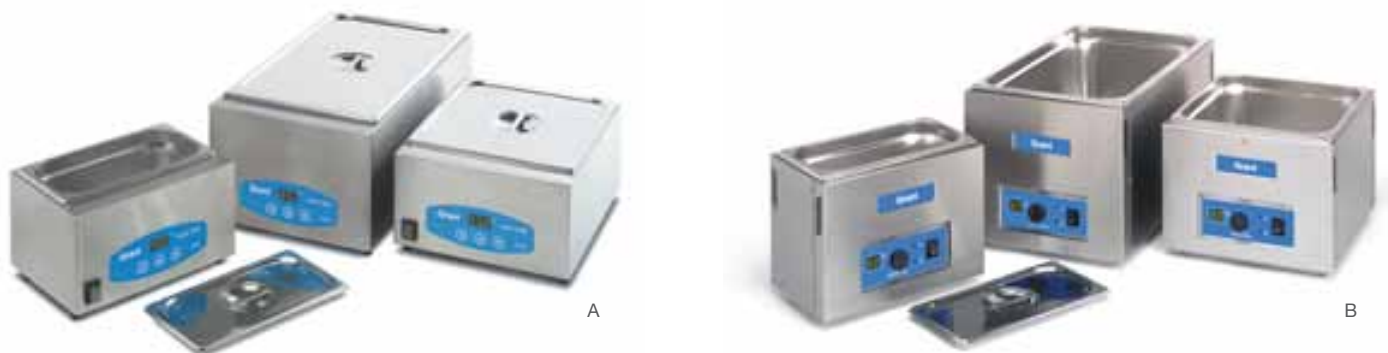




# Vac-Star Vacuum Packing

## Vacuum Packaging & Tray Packaging Machine

- Small space saving mini-versions available
- Adjustable vacuum pump pressure and heat seals, ensures flexibility with products and different vacuum bags
- Mini and table-top sizes available for even the smallest commercial kitchens
- Large chamber which allows the vacuuming of sauces, stocks, meats, seafood, prepared food portions and many more things
- Multiple culinary possibilities using the low pressure chamber; for quick pickles, flavour infusion and aeration
- Ac-packed items are compact, and can be stacked in the freezer/chiller to maximise space
- Swiss engineering



# Grant Water Baths

## Precision Sous Vide Water Baths

- Insulated thermal water bath that provides exceptional heating control
- Temperature stability  $\pm 1.0$  °C
- Perfect for sous vide cooking; Temperature range ambient plus 5 to 95°C
- Available in 5, 10, 20 and 28 litre capacities



# Hotmix Pro

## The Ultimate Food Processor with Precise Temperature Control



Multi-functional, commercial food processor, which minces, blends and chops ingredients at 10,000 RPM and also enables cooking, while mixing simultaneously at variable speeds.

The Hotmix Pro's precise temperature controls allow temperature accuracy within 1°C, this enables various advance cooking techniques to be utilised.



Quick soup production



Pasta fillings



Desserts



Savoury applications





# Sous Vide Precision Ovens

## Distform TekTherm Precision Ovens

**DISTFORM**  
FOODSERVICE TECHNOLOGY

- TSC (Thermo Stability Control) technology ensures thermal precision
- Able to achieve low temperature baking and high quality regeneration of the products (30°C to 180°C)
- Cook food at precisely controlled temperatures and time
- No fluctuations in temperature
- The only oven which can perform Sous vide style cooking
- Double glazed doors with tempered glass opening for easy cleaning
- Meat/fish core probe cooking
- Intuitive control panel



TekTherm Compact

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F A R E A S T

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# Easy Food Regeneration

Distform Evoline

**DISTFORM**  
FOODSERVICE TECHNOLOGY

The last process before food service to the customer is food regeneration. More and more chefs are demanding a reliable and robust technological driven solution to regenerate finished dishes with excellent juiciness, colours and textures.

Distform Evoline is an economical and logical food regeneration system which facilitates key kitchen processes to increase productivity and consistency throughout any product range.

- Intuitive user-friendly control panel
- Regenerate products from -18°C or +3°C to 65°C in a vert short period of time
- Hold function to retain temperature and moisture
- Robust build quality
- Intelligent system which optimises temperature loss within the chamber
- Automatic holding phase after regeneration; ensures temperature does not drop below 65°C
- Available 5,6 and 10 GN tray systems



# Vacuum Packing Machines

Distform TekVac Vacuum Packing Machines

**DISTFORM**  
FOODSERVICE TECHNOLOGY

TekVac consists of a full range of vacuum packing machines incorporating the most advanced technology on the market. With TekVac you will be able to achieve perfect vacuum packaging with airtightness guaranteed. Intuitive control panel for creative usage possibilities and able to weld two vacuum bags at the same time.



# Blast Freezers & Blast Chillers

## Distform TekChill Advance Blast Freezers

**DISTFORM**  
FOODSERVICE TECHNOLOGY

### DISTFORM TEKCHILL

The process of rapid cooling is critical to the modern professional kitchen; bringing the internal temperature of food down in a considerable short time prevents bacterial growth and the formation of micro crystals which will affect the integrity of the final product.

Distform TekChill has been designed with simple controls and is built specifically to ensure that your product reaches the optimum temperatures quickly.

### BLAST CHILLING

The Distform TekChill rapidly cools down the internal temperature of food from 90°C to 3°C in just 90 mins and is designed for both soft chilling (suitable for delicate and small food items) and hard chilling (suitable for fatty or larger food items).

### BLAST FREEZING

Blast freezing is an integral part of a food-safe kitchen workflow and extends the product life of deep frozen food items for several months. The Distform TekChill will freeze the internal temperature of food stuff from 90°C to -18°C in just 270 minutes.

- High quality block structure AISI 304 stainless steel
- Easy to clean interior with rounded edges
- 60mm of high density polyurethane insulation
- Easy to use digital control panel
- Automatic cold storage at end of cycle
- Easy removable guides for easy cleaning
- Electrical defrosting for easy maintenance





# Indoor Charcoal Barbeque Oven

## The Jospo Oven - The True Barbeque Taste

The Jospo Oven is an elegant solid fuel charcoal oven for indoor use. Designed with industry leading insulation, the Jospo is able to retain exceedingly high temperatures, allowing the chef to cook a wide variety of meats and vegetables simultaneously.

The Jospo Oven lets restaurants offer a traditional BBQ menu with the following advantages:

- Available in a number of attractive colours and models
- Capable of very high production
- High heat retention and heat efficiency
- Faster, more even cooking than a traditional BBQ
- Infuse natural barbeque flavour into delicate fish and seafood, while maintaining ideal texture and doneness due to even high-heat distribution within the Jospo oven.
- Dual function as oven and grill
- Dual damper system which helps minimise charcoal consumption
- Solid hinged door at the front with large grill racks for easy access
- Easily accessed air inlet (at the bottom of the oven)
- Easy access to smoke and heat outlet (at the top)



# Pacojet

## Revolutionary Cooking System



Pacojet is a revolutionary cooking system that enables Chefs to puree fresh deep-frozen food without thawing into an ultra-smooth texture with the Pacojet.

The Pacojet cooking system enables

- unprecedented creativity
- exquisite results
- saving of production time, no food waste

### UNPRECEDENTED CREATIVITY

Pacojet opens a new dimension in food preparation.

- Simple realization of ideas
- Prepare signature dishes with ease
- Delight guests with originality

### EXQUISITE RESULTS WITH THE PACOJET

Pacojet purees fresh deep-frozen food without thawing.

- All natural colors
- Intense aromas
- Ultra-smooth texture

### SAVING OF PRODUCTION TIME, NO FOOD WASTE

Prepare, deep freeze, store and pacotize with the Pacojet cooking system.

- Simple preparation with fresh ingredients directly in the pacotizing beakers
- Optimal deep-frozen storage in the pacotizing beakers for freshness and hygiene
- Pacotize in portions whenever needed for service or mise en place







# Brunner Food Processing

## Precision Vegetable Cutting & Prep



The newest Generation of the anliker fruit and vegetable cutting machine is “thousandfold proven classic” and recommended by famous Chefs and production plants worldwide.

50 years of improvements bring the «mother» of vegetable cuttings machine close to perfection. The knives are hand sharpened and in Swiss made Quality. The «Drawing Cut» is responsible for the nice and clean slice, even on very delicate fruits and vegetables. The goods are undamaged, stay fresh, won't oxidise and so retain their nutritional value and essential nutrients. The anliker stands for reliability, is maintenance free and needs no servicing.

- Swiss Precision Cutting that Improves Quality whilst Saving Costs
- Suitable for High Volume Food Production or Busy Restaurant Kitchens
- Rust-free Chrome-Nickel blades for fast, clean careful cuts
- Faster than a human, more uniform cuts and a better yield “Drawing Cut” technology improves quality by preserving cut surface cells
- Preserved surface cells retain more flavour and aroma
- Clean cutting also prevents oxidization leading to discolouration
- Maintenance free induction motor and assembly
- New, patented antimicrobial glass-fibre disc
- Glass-fibre composite is light, dishwasher safe and does not warp







# ANLIKER XL

## A Powerful Duo from Anliker

Employing a «drawing cut», the anliker XL vegetable-cutting machines always cut cleanly and ensure long-lasting freshness and an appetising appearance of cut food. What's more, because the cutting discs are 240mm in diameter, high hourly throughput rates are achieved. The two anliker XL models are ideal vegetable-cutting machines for larger kitchens, canteens, hospitals and catering companies. the anliker XL is available in two models. the anliker XL and the anliker XL Star which has a rotating feeder tube and also performs «brunoise» and «gaufrette» cuts.

# ANLIKER MULTICUT 240

## Precision Vegetable Cutting & Prep

Employing a «drawing cut», the anliker GSM Multicut 240 vegetable cutting machine is truly a «world star» in every larger kitchen, canteen, in hospitals, catering companies and at vegetable processors and convenience food manufactureres. The anliker GSM Multicut 240 combines top-of-the-range cutting performance, an exceeding high cut quality and ergonomically ideal user friendliness with an extremely wide range of cuts. The professional machine will easily complete brunoise, gaufrette, julienne, allumette, French fry, wave and cube cuts - as well as grate all manner of vegetable and fruit.





# Powerful Fruit & Vegetable Juicers

## Rotor Sanamat & Vitamat

- High performance commercial juicers
- Excellent juice yield
- Very quiet, place saving, solid and elegant;
- Built for the hard daily service in bars, restaurants, tearooms, homes, clinics and diet kitchens
- Hygienic and easy to clean
- Class leading speed and reliability

# Hand Operated Flywheel Slicers

## Swedlinghaus

- Stylish and timeless design
- Made with aluminium and steel
- Efficient design; ensures rapid and easy cleaning to meet strict hygiene needs
- Fully hand operated for better control
- Built-in blade sharpener for convenience
- Equipped with protection ring around the blades
- Solid, rugged design for long lasting usage
- Comes with or without the pedestal



Swedlinghaus®

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# Professional Handheld Blender

Bamix

**bamix**  
of Switzerland

The Bamix handheld blender offers a combination of power, versatility and durability, this Swiss-made electric immersion blender quickly chops, purees, beats, mixes, blends, stirs and emulsifies in the deepest pots and bowls.

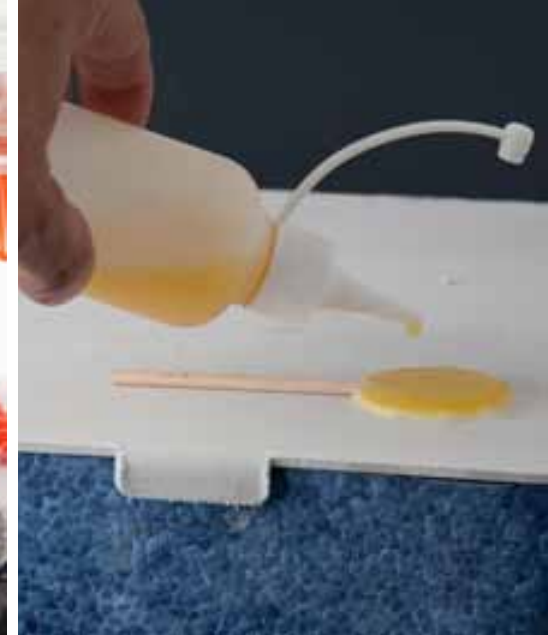
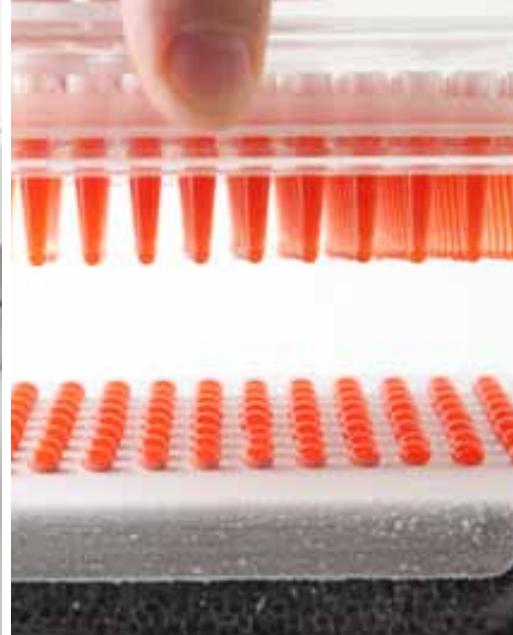
- |                    |                         |
|--------------------|-------------------------|
| A - Mayonnaise Jug | F - Bamix Gastro 200    |
| B - Powdering Disc | G - Beater              |
| C - SliceSy        | H - Multi-Purpose Blade |
| D - Grinder        | I - Whisk               |
| E - Meat Blade     | J - Bamix Classic       |



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**100% Chef**  
New Culinary Innovations



**100%Chef**





# Induction Cooking Suites

The Fine Art of Cooking



- Individually designed induction cooking suites and ranges for the professional Chef
- More than 35 years of experience with proprietary induction technology and SLIDECONTROL technology.
- Slide pans off centre to reduce heat for better control
- High quality, powerful and reliable induction cooking ranges for cooking and production
- Single phase induction and 3-phase induction as table top or build in as induction-hobs and induction-woks
- 50% reduced energy consumption; yet powerful enough to boil cold water in one-minute
- Less energy required for ventilation; additional saving, improved kitchen working environment
- Compact, powerful, designed for intensive use
- Easy to clean and safe







# AMT Gastroguss Cookware

Quality Aluminium-Handcast Nonstick Cookware



- Study gravity casting production by hand
- Thick 8-10mm bottom, perfect for heat transition and distribution
- Two types of coating, 'platinum' for a ultra-slick non-stick surface and 'plasma' for solid, ultra-resistant surfaces
- Ergonomic handles for safe usage
- Microfine and absolutely flat bottoms, for easier cleaning and better heat transition; save money, time and energy
- Most suitable for heavy duty restaurant and hotel usage



# Noser INOX Cookware

Swiss Precision Cookware

**NOSER-INOX**

 Schweizer Produkt. Produit suisse. A Swiss product.

- Extra heavy duty quality; industry leading 1.5 mm material thickness
- Durable and acid resistant stainless steel with molybden alloy
- Ergonomically designed handles and pouring rim for easy and safe usage
- Thick and energy-saving multilayer thermic base, allowing optimum heat consumption, distribution and storage
- Suitable for Electro, Ceran, Gas and Induction
- Black steel options are made from high-quality carbon steel
- Suitable for oven and all types of hobs, including induction
- Ideal for searing meat, for crispy Rösti and fried potatoes. Also suitable for the preparation of flambé dishes and gratins for the Lyons pans under the salamander grill



# Valentine

## Deep Fat Fryers



Compact machines with pressed steel tanks mean no awkward corners and easier cleaning. OEM calibrated thermostat with hi-limit reduces fire risk, energy consumption and element damage.

Smaller tank size reduces oil wastage and operational costs.

- Made entirely in Stainless steel with double walled construction
- Designed for ease of cleaning
- Energy saving fryers designed to save costs
- Heating elements made from Stainless steel
- Simple oil removal and primary oil filtration system
- Includes oil drain buckets, bucket filters, power leads, lids & in-built rear roller castors



A



B



C

# Indoor & Outdoor Cooking Equipment

- German engineering
- Incorporated ash tray for easy cleaning
- Stable design with sturdy iron grating
- Ideal for hotels, pool parties, outdoor barbeques



D





# Italgi

## Pasta Extruder

### COMPACT PASTA EXTRUDER

- Sturdy stainless steel construction
- Produce a myriad of long and short pasta shapes
- Light weight and compact at 30kg
- Interchangeable moulds for ravioli
- Fresh pasta production at 6kg/hour

### HEAVY DUTY MODULAR PASTA MACHINES

- Professional combined pasta machines
- Extruder and laminator versions available
- Modular accessories for different shapes and types of pasta production
- Sheeter rollers are guarded for safe usage
- Produces almost any kind of pasta using a limited space
- Up to 25kg of ravioli production and 18kg of pasta extrusion per hour



# Mimac

## Space Saving Depositors & Dropping Machine

- Smallest machine for the production of biscuits and pastry products
- Wide range of nozzles and moulds are available for the production of various shapes and dimensions
- Control board with its LCD screen is extremely practical and functional



## Precision Injecting Machines

- Deposit and inject creams, marmalades and jams
- LCD control panel for precise and fast access
- Precise and reliable performance
- Wide range of spouts for different professional usage





# Salva

## Complete Range For Bakery and Confectionary

### MANUAL DIVIDERS

- Heavy duty construction in treated steel with stainless steel knives
- Permits up to 30 divisions of 75 grams or 150 grams.
- Foot-mounted version allows up to a maximum of 365 grams per piece

### SEMI-AUTOMATIC DIVIDERS

The division occurs by aspiration of the dough by depression, aided by a piston inside an oscillating drum  
The shaping is effectuated over a kneading plate.

### MOULDERS (VERTICAL AND HORIZONTAL)

- With dynamic plate (sheet against sheet). Allows pre-rolling, shaping, and enlarging in a progressive and homogeneous manner of the dough pieces
- Static plate (Sheet against wood), with a stretched double pass. Suitable for making piece of up to 1 kg

### PROOFERS FOR TRAYS

- Retarder proofer for trays
- Built entirely in stainless steel
- For the fermentation of bread and pastry

### DOUGH SHEETERS

Manual rollers designed for artisan bakeries and confectionaries. For the stretching of all type of dough  
croissant, individual bread, butter biscuits...

### BREAD SLICERS

Slicer range allowing the cutting of bread up to 400 mm. Variable thickness range from 6 to 20 mm





A



B



C

# Space Savings Pizza Ovens

Robust Pizza Ovens With Simple Controls

- Spacing small footprint design
- Single phase and gas models available
- Ideal for small pizza setups and Italian concepts



A



B



C

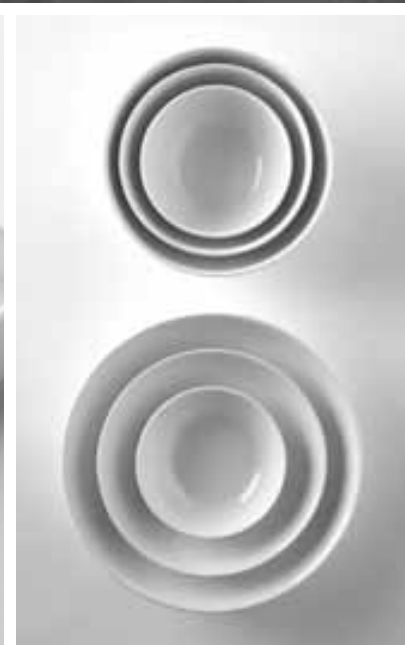
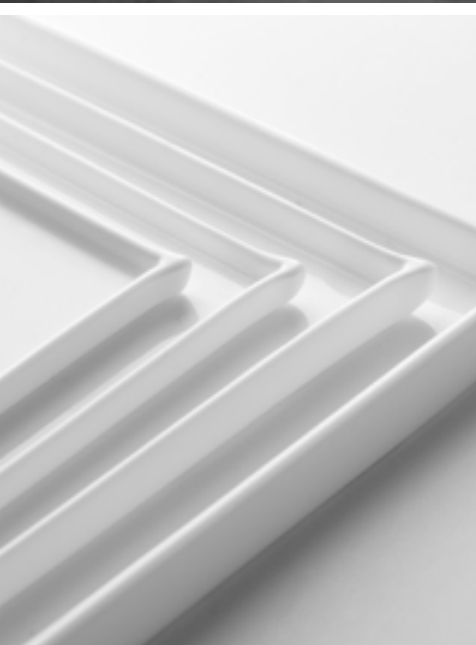
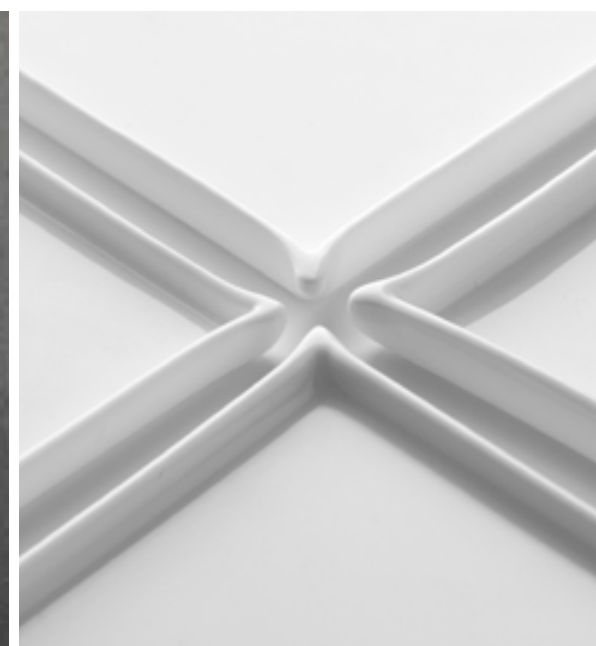


D

# Chocolate & Gel Spray

Faem Portable and Heavy Duty Sprays Machines

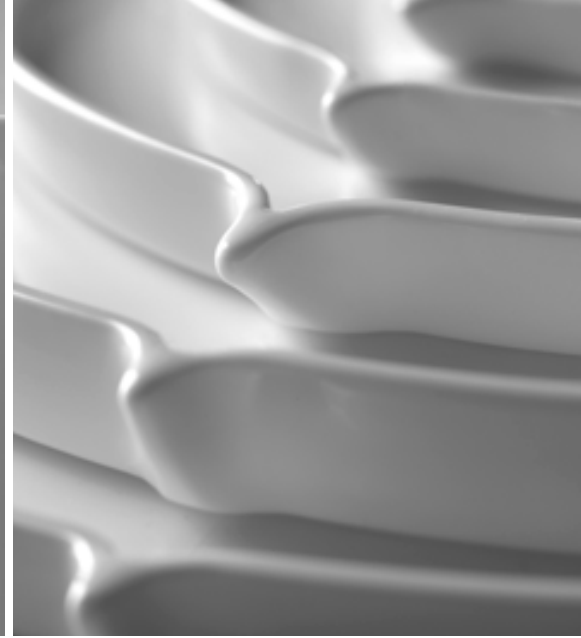
- Lightweight and portable spray machines available (9 & 18 liters)
- Ideal system to spray chocolate, sauces, liquor, oils and colours
- Multipurpose spray machine for hot gelatines and cold liquids
- Perfect for sauces and liquors
- Independent aseptic compressor
- Continuous operation temperatures adjustable up to 120° C (varies between models)
- Easy to clean and durable construction



# Tableware

For Creative Cuisine

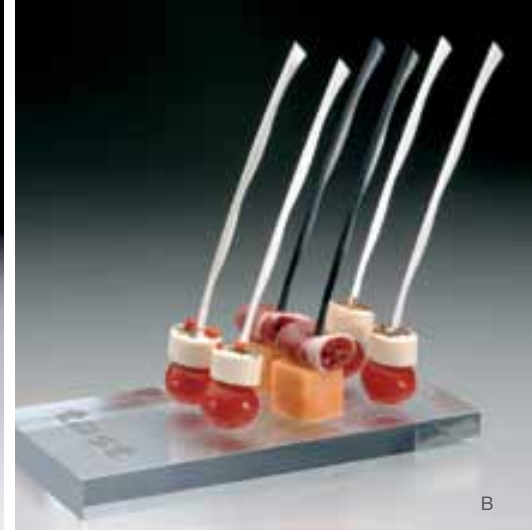
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A



B



C



D



E



F

# Tast

Designer Catering Ware

- Made in Spain
- Disposable or reusable serving pieces
- Ideal for catering, buffets, pools, boat or party service
- High quality, durable product

**tast**<sup>®</sup>

**RUITER**  
F A R E A S T

A preferred partner of Rieber



# Platemate®

## Vertical Plate Stacking & Serving Systems

- Vertical stacking of plates to save space and increase productivity in the kitchen
- Substantially increase the speed of serving plates
- 20°C tilt with no plate loss; plates are tightened down and properly secured
- Collapsible models can be folded for easy storage
- Smaller models and wall mounted models can be used in smaller kitchens to save counter space in tight areas

# Scholl

## Food and Plate Warmer Solutions

- Plate warmer with acrylic glass door, closing automatically
- Even heating throughout the entire unit
- Applicable to buffet lines; ideal for self-service situations
- Stainless steel





A



A



B



C



D

# D.W Haber & Sons, Inc

Hotel Silversmiths of Indestructible Hollowware Since 1902







Vitrinas Refrigeradas

# SAYL

## Compact Buffet Refrigeration

- Elegant and sophisticated refrigerated showcase
- Revolutionary design with a circular 360°C vision
- Next generation LED lighting, minimal power consumption
- Working temperature range 8°C to 12°C
- Wine and champagne cooler
- 8 bottle wine and champagne cooler
- Attractive design for all hotels, lounges, bars and restaurants
- Elegant LED lighting for vibrant colors
- Adjustable temperature from 4°C to 20°C for a variety of wines and champagnes



Vitrinas para Cavas Vinos  
\*only black available



Standard Tapas Display



Vitrina cube





A



B



C



D

# Servizial

## Premium Restaurant Finishings



- Made in France, high quality, service tables, sideboards, buffets, refrigerated and heated ice carts...
- Furniture of utmost quality and attention to detail
- Specially designed for hotels and restaurants





Cutlery Polisher - TD1500



Cutlery Polisher - TD3000



Glass Polisher - TD500



Cutlery Polisher - TD5000 Fill & Go

# Thomas Dörr

## Kitchen and Cutlery System



### CUTLERY POLISHING MACHINE

- Dries and polishes 1.500 – 8.000 cutlery pieces per hour in only one working step
- Cutlery looks like new and is sterilized by an UVC-lamp
- Low noise and smooth running

### GLASS POLISHING MACHINE

- Enormous time and labour savings
- Reduction of glass breakages

### CUTLERY WRAPPING MACHINE

- Wraps up to 800 cutlery sets hygienically and with a great visual impact into a napkin



Cutlery Wrapping Machine - TD650

# Moreillion Gastrotechnik

## Ball Burnishing For Perfect Shine and Hygiene

- Swiss made and compact for the commercial kitchen
- Keeps tableware in TOP-condition and prevents unnecessary wear
- Burnisher suitable for all metals e.g. Sterling silver, gold/silver plated, copper and brass, bronze, aluminium stainless steel, chromium-plated
- Open-trough construction enables continuous access during the entire process
- RILSAN-coated baskets available in a variety of mesh-sizes
- Gentle with no vibration or unbalance, perfect for large surfaces and soft metals



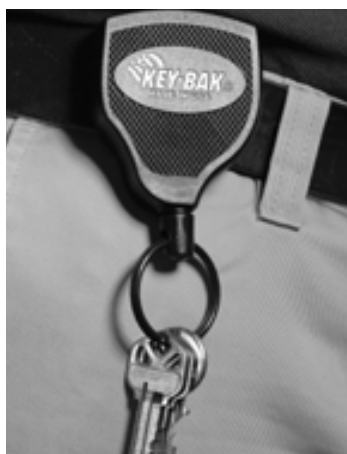
A preferred partner of Rieber



# Bidulart

## Essential Hotel Accessories

- Luggage rack With back in wood
- Tray-rack
- Deluxe luggage rack
- Deluxe luggage rack with back in wood
- Valet with brass decorations



# KEY-BAK®

## Heavy Duty Retractable Key Reels

- Made in the USA
- Rugged construction to withstand rough use
- Light weight and pocket sized
- Retractable chains are either stainless steel or heavy duty Kevlar cord
- Ideal for access control and identification for security, casinos, hotels, hospitals, restaurants, etc.







# Heute

## Shoe Polishing Machines

- Powerful motors and heavy cases for increased durability and trouble-free usage
- Different sizes available
- Different modern designs available
- Sensor with integrated timer allows for a non-contact and noiseless start
- Built for long-term, heavy duty usage
- Industrial models available



# Tarifold

## Referencing Made Easy



- Flexible solution to organize, protect and display reference documents
- Offers true display flexibility for single, multi-sheet or brochure information
- Eliminates lost reference sheets tacked or taped to walls
- Save time and effort, and increase safety within the workplace
- Heavy duty, ideal for restaurants, hospitals, construction sites, showrooms, etc.
- Sterifold anti-microbial models available, ideal for public places



A preferred partner of Rieber