

ZUB, STW & Regiostation

THE CLASSICS IN HOT DISTRIBUTION

The 3 classics from Rieber for in-house food distribution – for any demand.
The Regiostation is the multifunctional all-rounder in food distribution: Transport, storage, regeneration and service.
The food transport and delivery trolleys – for a safe food distribution chain.
Transporting and serving with one trolley.

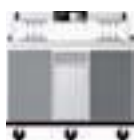


REGIOSTATIONS: WITH A NEW CONTROLLER FROM AUGUST 2012

The different types of this multifunctional transport, storage, regeneration and distribution system stand out thanks to their quality, a varied range of accessories and an intelligent electronic control system that allows meal plans to be programmed for a 7-day period. Also suitable for individual portioning for diets. The food that has been placed in GN containers is kept cold or hot and transported to the ward kitchen or into the dining hall, either directly with the Regiostation or with its transfer trolley.



Regiostations with controller in the shelf:



R-ST type 3

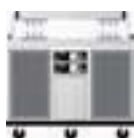
Hot holding + cooling + drawer
+ regenerating



R-ST type 5

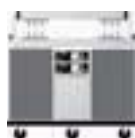
Hot holding + cooling + drawer
+ cooling/regenerating

Regiostations with controller in the installation compartment:



R-ST type 6

Hot holding + 2x
cooling/regenerating



R-ST type 7

Hot holding + 2x regenerating



R-ST type 11

Hot holding + regenerating



R-ST type 12

Hot holding +
cooling/regenerating



R-ST type 13

Cooling/regenerating + cooling



DELIVERY TROLLEYS (ZUB)

Stainless steel delivery trolley for in-house transport and distribution of food. Available in two designs: heated or cooled. With accessory light/heat top shelf and a foldable shelf on the front or long side, the unit can be turned into a small serving station.



ZUB 2 / ZUB 2-GL

2 x GN 1/1, 200 mm
W x D x H (mm):
858 x 675 x 900 (ZUB 2)
816 x 717 x 900 (ZUB 2-GL)
33 kg, 0.94 kW
88 16 02 01 / 88 16 02 03



ZUB 3 / ZUB 3-GL

3 x GN 1/1, 200 mm
W x D x H (mm):
1227 x 675 x 900 (ZUB 3)
1185 x 717 x 900 (ZUB 3-GL)
44 kg, 1.41 kW
88 16 03 01 / 88 16 03 03



ZUB 2-K / ZUB 3-K

2 x GN 1/1, 200 mm /
3 x GN 1/1, 200 mm
W x D x H (mm):
860 x 663 x 900 (ZUB 2-K)
1195 x 663 x 900 (ZUB 3-K)
55 kg, 0.23 kW
88 16 08 01 / 88 16 08 02

FOOD TRANSPORT TROLLEYS (STW)

The food transport trolleys are available with or without well. Separate heating control for each compartment and well. With active hot holding of hot meals or with active cooling of cold meals in the substructure upon request.



Norm-II-0

(heated cupboard)
W x D x H (mm):
905 x 680 x 947
75 kg, 0.94 kW
88 13 03 23



Norm-II-2

(hot holding well, cupboard spaces heated)
W x D x H (mm): 905 x 680 x 900
75 kg, 1.88 kW
88 13 06 23



Norm-III-3

(hot holding well, cupboard spaces heated)
W x D x H (mm): 1314 x 680 x 900
120 kg, 2.82 kW
88 13 14 23



Norm-III-1-1K

(hot holding well/one compartment cooled, one compartment heated)
W x D x H (mm): 1395 x 730 x 974
100 kg, 1.97 kW
88 13 18 23