

# thermoplastes®

## THE COOKING GEAR IN GN FORMAT.

We no longer think in products, but in systems. Intelligently designed products simplify life and provide safety. Rieber thermoplastes® – the first saucepan in GN format – is such a product. This saucepan made from SWISS-PLY® multilayer material accompanies the food from the fridge to the service. Due to the GN size, it is ideal for any kitchen and for any type of hob – from gas to induction – and in the combi-steamer.

Make your work a bit easier – with the Rieber thermoplastes®.



### Teppanyaki grill plate

4 mm SWISS-PLY® multilayer material, coated or nano surface-treated, GN 1/1, GN 2/3, GN 1/2, 20 mm deep



### thermoplastes® with handles

2.6 mm SWISS-PLY® multilayer material, coated or nano surface-treated, GN 1/1, GN 2/3, GN 1/2, GN 1/3. Available in 100, 65, 40 and 20 mm depths. Ideal for cooking methods with liquid: Boiling, cooking, steaming, wokking as well as cold holding and serving. Perfect handling due to permanently mounted handles.



### thermoplastes® with drop handles thermoplastes®

2.6 mm SWISS-PLY® multilayer material, coated or nano surface-treated, GN 1/1, GN 2/3, GN 1/2, GN 1/3. Available in 100, 65 and 40 mm depths. Ideal for cooking methods with liquid: Boiling, cooking, steaming, wokking as well as cold holding and serving. The unobtrusive drop handles save space, e.g. when inserting.



2.6 mm SWISS-PLY® multilayer material, coated or nano surface-treated, GN 1/1, GN 2/3, GN 1/2, GN 1/3. Available in 100, 65, 40 and 20 mm depths. Ideal for cooking methods with liquid: Boiling, cooking, steaming, wokking as well as cold holding and serving.



## DIMENSIONS:

	1/1 325 x 530	2/3 325 x 352	1/2 325 x 265	1/3 325 x 176	1/6 162 x 176
100	10 l	7 l	5 l	3 l	1.4 l
65	6 l	4 l	3 l	2 l	1 l
40	2.5 l	2 l	1.5 l	1 l	0.6 l
20	-	-	-	-	-



### thermoplates® C with round edges

2.6 mm SWISS-PLY® multilayer material, coated or nano surface-treated, GN 1/1, GN 2/3, GN 1/2, GN 1/3, GN 1/6 (1.5 mm material thickness). Available in 100, 65 and 40 mm depths. Ideal for cooking methods with liquid: Boiling, cooking, steaming, wokong as well as cold holding and serving.

### thermoplates® C with T-handles

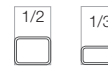
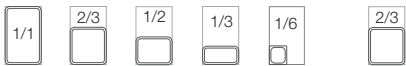
2.6 mm SWISS-PLY® multilayer material, coated, GN 2/3. Available in 100, 65 and 40 mm depths. Ideal for cooking methods with liquid: Boiling, cooking, steaming, wokong as well as cold holding and serving.

### thermoplates® griddle

2.6 mm SWISS-PLY® multilayer material, coated, GN 2/3, GN 1/2, 40 mm deep. Available with and without T-handles. Achieve ideal frying results via the 10 times better energy distribution.

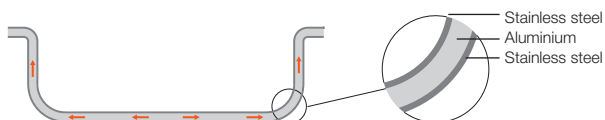
### thermoplate pan

2.6 mm SWISS-PLY® multilayer material, with pan handle, coated or nano surface-treated, GN 1/2, GN 1/3, 40 mm deep. Griddle version upon request.



## ENERGY EFFICIENCY:

SWISS-PLY® multilayer material



### thermoplates® handle

Wire rack for all thermoplates®. For transport, presentation, hot holding or induction cooking. Anti-skid jacket.



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