

How can we guarantee
the best possible food
everywhere and at all
times?



CATERING 4.0



°CHECK

Digitalisation and organisation system
(from page 4)



(Industrial property rights pending)

GASTRONORM CONTAINERS

The widest range
(from page 6)



GN containers

THERMOPLATES®

The cooking pot in GN format
(from page 8)



thermoplates®

GASTRONORM LIDS

The lid makes the difference
(from page 9)



vaculid®



Buffet lids



Cooking lids

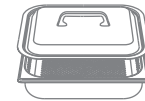
etc.

QITCHENWARE

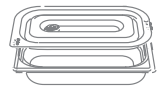
Compact sets for every household
(from page 12)



STORE + MORE



COOK + ROAST



VAC + SAVE

etc.

TRANSPORTING

In plastic or stainless steel
(from page 14)



thermoport®
10, 20, 21



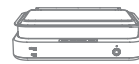
thermoport®
plastic



thermoport®
stainless steel



varithek®



KIPOT



hybrid kitchen®



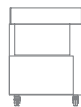
navioven

COOKING

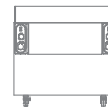
Stage your delicacies
(from page 18)

EXTRACTING

New from the air cleaning system®
(from page 24)



Push-and-pull

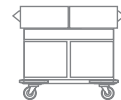


Edge extraction
system

etc.

SERVING / DISTRIBUTING FOOD

The appropriate units for every situation
(from page 26)



Food transport
trolleys



Delivery trolleys



Serving trolleys

MOBILE UNITS

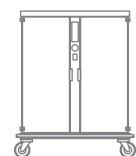
Little helpers that simplify your life
(from page 30)



Cutlery and
tray trolleys



Dispensers



Banquet trolleys

TECHNOLOGY

Specialists for handling stainless steel and food
(from page 39)

Make your daily work easier with °CHECK

Whether you are storing, preparing, cooking, transporting or serving food.

The proven °CHECK digitalisation and organisation system offers you safety, traceability and transparency with regard to meals/food. Interconnect and organise your food flow and save time!

Data acquisition and management in accordance with the HACCP guidelines in the following areas:



Temperature



Transport



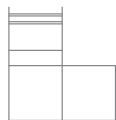
Hygiene



Organisation

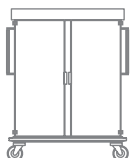


Regiostation

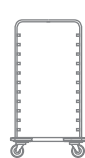


diecafeteria

etc.



Tray trolleys



Rack trolleys



Waste Rolli



Potato and vegetable trolley



Transport and serving trolleys

etc.



We live in an interconnected world. Communication, the exchange of information and organisation now all happen on the Internet. Information that is not stored on the Internet remains inaccessible to a large part of the population. On the other hand, information that is stored on the Internet can be accessed by anybody all over the world at any time. Since the success of perfect catering logistics depends on organisation, logistics and safety, it makes sense to organise these processes using digitalisation.



With °CHECK, the digitalisation and organisation system, we want to enable our customers who produce food in one location and serve it in another location to have transparency over their food at all times. Customers should feel confident that they can always deliver the best possible quality everywhere, even if they are not on site in person. °CHECK is the link-up of our products with the Internet. All data and processes in the areas of temperature measurement (HACCP), organisation and transportation through to hygiene can be digitally captured, organised and optimised with °CHECK and using the QR codes attached to appliances and containers. The storage of product-specific data, such as operating instructions, recipes, container type, food in the container, owner or allergen identification etc. are possible here.

Just imagine that you were able to touch a button on your smartphone and see where your food is located at this very moment and what temperature it is. Our customers should know at all times **when** and **where** their food is and **what** temperature it is.

Take note of the button!
These products are ready for °CHECK.

Choose between lasered QR codes and certified food grade QR code labels. (Industrial property rights pending.) Appliances are available both with or without a sensor for temperature measurement and can be retrofitted at any time.



Test checkfree as well now, the free trial app with a simple user interface and clear functions to enable the digital organisation of everyday processes. What a relief to know what is in the freezer or refrigerator. The data can be fixed as an image or also in written form. Take a photo, save it in the appropriate place and order is achieved.



Industrial property rights pending.

What do you need for °CHECK?

MOBILE °CHECK



Core temperature sensor

Bluetooth temperature measurement according to HACCP



QR code

For the identification and organisation of food and hygiene



Mobile device

For acquisition of the QR code



°CHECK Cockpit

All relevant data at a glance



// Temperature measurement
// Organisation
// Hygiene logging

AUTO °CHECK



Temperature sensor

Automatically sends room temperatures

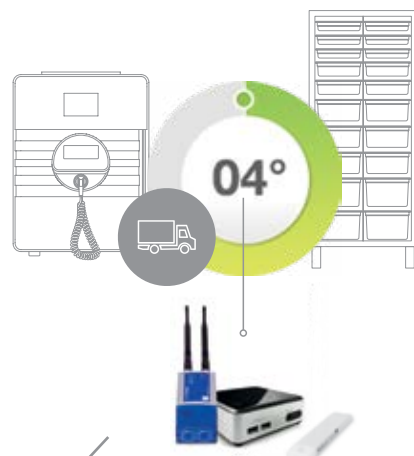


Query and control units for sensors



°CHECK Cockpit

All relevant data at a glance



// Stationary and mobile temperature measurement



°CHECK Cockpit

All data can be accessed and managed in the °CHECK-Cockpit.

Gastronorm containers

THE STANDARD FOR PROFESSIONALS

GN containers are the standard in any commercial kitchen today. But the almost endless range of applications goes far beyond food storage and transport. The right combination of container, matching lid and surface are crucial for turning a simple stainless steel container into fully functioning cookware.

The containers are fitted with a QR code and serial number, which means that they can be clearly identified and assigned. Work sequences can be optimised and product-specific data such as operating instructions, allergen identification or recipes can be stored in a way that is easy for the customers.

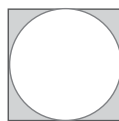
Working with a system - the Rieber Gastronorm sets.



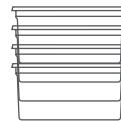
THE GN RANGE:

The greater the variety of your dishes, the greater is the variety of requirements to be met by the cookware. This is why Rieber offers the widest and deepest GN range - whether it's made of stainless steel, enamelled, made of polycarbonate, perforated or with drop handles. Here you will find the right GN product for your food at all times.

SPACE EFFICIENCY:



Square to round
22% space gain



GN inserts
stackable



Enamelled



Polycarbonate



Stainless steel



Stainless steel perforated



QR code with serial number
for clear allocation and
identification



GN lid with cut-out for
spoons



GN lid with cut-out for
handles



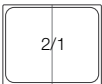
Robust corners due to
small radii



Stacking shoulder for
perfect stacking and air
circulation



DIMENSIONS:

	 650 x 530	 325 x 530	 325 x 352	 325 x 265	 325 x 176	 325 x 131	 108 x 176	 162 x 530	 162 x 265	 162 x 176
 200	55 l	26 l	15.3 l	10.9 l	6.6 l	5.6 l	-	-	5 l	2.8 l
 150	41 l	18.4 l	11.8 l	8.4 l	4.9 l	3.9 l	-	8.4 l	3.6 l	2.1 l
 100	27 l	11.7 l	7.4 l	5.3 l	3.3 l	2.6 l	0.7 l	5.3 l	2.3 l	1.4 l
 65	17 l	7 l	4.3 l	3.3 l	2 l	1.3 l	0.5 l	3.3 l	1.5 l	0.9 l
 55	-	5.6 l	3.2 l	2.6 l	-	-	-	-	-	-
 40	10 l	3.4 l	2.4 l	1.7 l	1 l	-	-	1.7 l	-	-
 20	-	-	-	-	-	-	-	-	-	-

HISTORY:

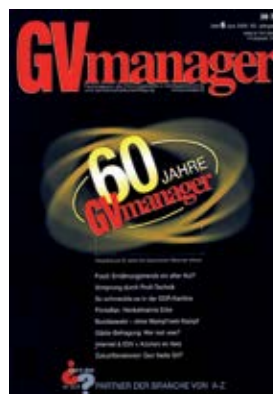
Who brought **Gastronorm** into the commercial kitchen?

In 1964, Rieber introduced the Gastronorm (GN) standard in Europe. Presenting a wide range of GN products, Rieber paved the way for uniform working and set the most important standard in professional kitchens which is still valid today.

The Gastronorm advantages are manifold: increased production efficiency, higher stacking volumes in smaller areas, maximum utilisation of the available space, use of the same unit for transport and storage (in the meantime also for production), easier in-house transport and standardised dimensions for use with machines and appliances.

This is why the answer is:

Rieber



“1964: The complete Normset GN range from Rieber, based in Reutlingen, comes onto the market. The basis for the standard lies, amongst other things, with the Swiss Association for Community Food Service.” (GVmanager 6/2009)

thermoplates®

THE COOKING GEAR IN GN FORMAT

We no longer think in products, but in systems. Intelligently designed products simplify life and provide safety. Rieber thermoplates® – the first cooking pot in GN format – is one of these products. This cooking pot made from SWISS-PLY® multilayer material accompanies the food from the fridge to the serving. Thanks 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.

The containers are fitted with a QR code and serial number, which means that they can be clearly identified and assigned. Work sequences can be optimised and product-specific data such as operating instructions, allergen identification or recipes can be stored in a way that is easy for the customers. Make your work a bit easier – with the Rieber thermoplates®.



Teppanyaki grill plate

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

thermoplates® 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.

thermoplates®

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.

thermoplates® C with round corners

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 made from 1.5 mm thick material. Available in depths of 100, 65 and 40 mm. Ideal for cooking methods with liquid: boiling, cooking, steaming, wokking as well as cold holding and serving.

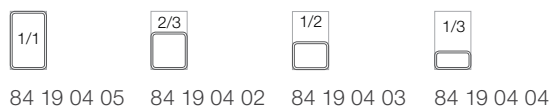


DIMENSIONS:

	1/1	2/3	1/2	1/3	1/6
	325 x 530	325 x 352	325 x 265	325 x 176	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	-	-	-	-	-

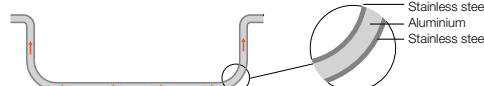
thermoplates®-handle

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



ENERGY EFFICIENCY:

SWISS-PLY® multilayer material





**°CHECK
ready!**



Learn more!



Waterproof press-in lids/catering lids

vaculid®

Cooking lid

Buffet lids made of stainless steel

Buffet lids made of plastic

Waterproof press-in lids: perfect for storing, transporting and cooking.

Stainless steel lids, suitable for vacuum-sealing, storing, transporting and cooking food. Silicone seal in red.

Cooking lids made of stainless steel for cooking and presenting food.

Buffet lids made of stainless steel for regenerating and presenting food. With permanently attached hinge, and therefore hinged.

Buffet lids made of plastic for regenerating and presenting cold food. With permanently attached hinge, and therefore hinged.

GN 1/1: **84 08 01 01**
GN 2/3: **84 08 01 02**
GN 1/2: **84 08 01 03**
GN 1/3: **84 08 01 04**
GN 1/4: **84 08 01 05**
GN 2/8: **84 08 01 06**
GN 1/6: **84 08 01 07**
GN 1/9: **85 02 20 16**

GN 1/2: **84 01 10 45**
(red seal)
GN 1/3: **84 01 10 42**
(red seal)
GN 1/6: **84 01 10 41**
(red seal)

GN 1/1: **84 01 21 31**
GN 2/3: **84 01 21 32**
GN 1/2: **84 01 21 33**
GN 1/3: **84 01 21 34**
With handle recess and fixed handle:
GN 1/1: **84 01 21 35**
GN 2/3: **84 01 21 36**
GN 1/2: **84 01 21 37**
GN 1/3: **84 01 21 38**

GN 1/1: **84 01 21 01**
GN 2/3: **84 01 21 02**
GN 1/2: **84 01 21 03**
GN 1/3: **84 01 21 04**

Polished lids on request

Order no. for transparent buffet lids
GN 1/1: **84 01 10 90**
GN 2/3: **84 01 10 60**
GN 1/2: **84 01 10 63**
GN 1/3: **84 01 10 74**

DIMENSIONS:



Note:
Further lid models on request.

The lid makes the difference

THE SAFETY FUNCTION FOR YOUR FOOD

The right lid is at least as important as the food container. It is only the lid which lends the container its function. Is the container used for storage, transport, cooking or serving? All that determines the right lid. You should take a special look at the vaculid, the vacuum lid made of stainless steel. Vacuum-sealing with professional vacuum pumps (chamber or tube pump).

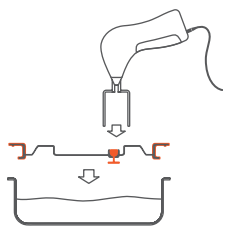
Also available as a transparent plastic lid for GN containers 1/6.
Always the right lid - the Rieber lid range.

vaculid®:

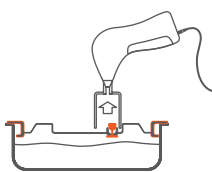
Suitable for vacuum chamber pumps!



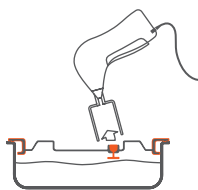
VACUUM-SEALING IN 5 STEPS



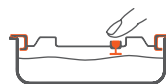
Place the **vaculid®** on the container and the pump adapter on the valve.



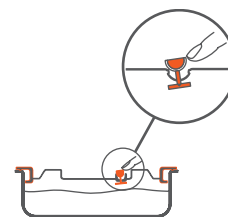
Actuate the pump until a vacuum is created in the container.



Remove the pump; the **vaculid®** plug maintains the vacuum.



Slightly press on with the finger.



To remove the lid, move the **vaculid®** plug.



PROTECTING FOOD - vaculid®

In order to slow down the natural decay of food, keep food quality at the top level for as long as possible, avoid odour and taste transfer and transport food safely, you will need a lid which can guarantee this.

The **vaculid®** from Rieber does that. Due to the air-tight seal, it ensures a long shelf life, no odour transfer, simple "preserving", safe transporting and low-temperature cooking.

Fitting Gastronorm containers and thermoplates® for the **vaculid®** lid

Depth/size	thermoplates® thermoplates® C coated/uncoated			Gastronorm containers		
	1/2	1/3	1/6	1/2	1/3	1/6
	—	—	—	x (Material thickness 1 mm)	x (Material thickness 1 mm)	x (Material thickness 1 mm)
	x	x	x	x	x	x
	x	x	x	x	x	x
	x	x	x	—	—	—



°CHECK
ready!



Waterproof press-in lids/catering lids

Waterproof press-in lids: perfect for storing, transporting and cooking.

GN 1/1: **84 08 01 01**
GN 2/3: **84 08 01 02**
GN 1/2: **84 08 01 03**
GN 1/3: **84 08 01 04**
GN 1/4: **84 08 01 05**
GN 2/8: **84 08 01 06**
GN 1/6: **84 08 01 07**
GN 1/9: **85 02 20 16**

vacuLid™

Stainless steel lids, suitable for vacuum sealing, storing, transporting and cooking food. Silicone seal in red.

GN 1/2: **84 01 10 45**
(red seal)
GN 1/3: **84 01 10 42**
(red seal)
GN 1/6: **84 01 10 41**
(red seal)
Vacuum-sealing plastic lid (transparent)
GN 1/6: **84 20 01 65**

Cooking lid

Cooking lids made of stainless steel for cooking and presenting food.

GN 1/1: **84 01 21 31**
GN 2/3: **84 01 21 32**
GN 1/2: **84 01 21 33**
GN 1/3: **84 01 21 34**
With handle recess and fixed handle:
GN 1/1: **84 01 21 35**
GN 2/3: **84 01 21 36**
GN 1/2: **84 01 21 37**
GN 1/3: **84 01 21 38**

Buffet lids made of stainless steel

Buffet lids made of stainless steel for regenerating and presenting food. With permanently attached hinge, and therefore hinged.

GN 1/1: **84 01 21 01**
GN 2/3: **84 01 21 02**
GN 1/2: **84 01 21 03**
GN 1/3: **84 01 21 04**

Polished lids on request.

Buffet lids made of plastic

Buffet lids made of plastic for regenerating and presenting cold food. With permanently attached hinge, and therefore hinged.

Order no. for transparent buffet lids
GN 1/1: **84 01 10 90**
GN 2/3: **84 01 10 60**
GN 1/2: **84 01 10 63**
GN 1/3: **84 01 10 74**



Dosing dispenser lids

Dosing dispenser lids for serving/dosing ketchup, mustard, mayonnaise, sauces, smoothies, etc. in a multi-cycle system.
Pump adapter can be adjusted to two container depths. Compatible with Gastronorm containers 1/2 and 1/3 with depths of 150 mm and 200 mm.

GN 1/2: **84 01 10 22**
GN 1/3: **84 01 10 23**

DIMENSIONS:

325 x 530	325 x 352	325 x 265	325 x 176	325 x 131	108 x 176	162 x 530	162 x 265	162 x 176

Note:
Further lid models on request.

THE SECOND SKIN FOR YOUR FOOD

95% of our food is packed in plastic before consumption. Many plastics contain plasticisers which get into the food upon contact. It has been proven that plasticisers have a negative impact on human reproduction. Stainless steel, on the other hand, is hygienic, food-safe, odour-free, dishwasher-safe, robust and easy to clean.

Because of this, the qitchenware consists of stainless steel containers and relies on minimum use of plastic. The size and shape comply with Gastronorm. The stacking shoulder in the corners ensures proper air circulation when stacked. Due to the vacuum-sealing in the VAC + SAVE set, the shelf life of the food increases fivefold – without deep-freezing – and the rectangular containers ideally fit into the drawer, the fridge or the sink.

The containers are fitted with a QR code and serial number, which means that they can be clearly identified and assigned. Work sequences can be optimised and product-specific data such as operating instructions, allergen identification or recipes can be stored in a way that is easy for the customers.

Enjoying without concern - the qitchenware range.



QITCHENWARE SETS



STORE + MORE

Hygienic and space-saving storage set for food. Two containers with a depth of 48 mm and one container with a depth of 91 mm as well as three lids with a tightly sealing silicone lip in orange, green and transparent.

Lid colours:



VAC + SAVE

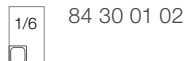
Simple vacuum-sealing of food. This set in a GN size of 1/3 consists of a GN container (closed, 65 mm deep), shelf insert, vaculid® cover and vacuum pump and will set new standards.

WASH + STORE

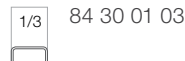
The set consists of a Gastronorm container GN 1/3 and a matching flat lid made of polycarbonate and may be used in a versatile manner.

WASH + STORE

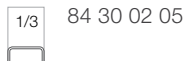
The set consists of a Gastronorm container GN 2/3 and a matching flat lid made of polycarbonate and may be used in a versatile manner.



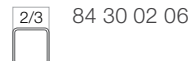
84 30 01 02



84 30 01 03

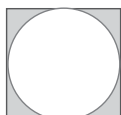


84 30 02 05

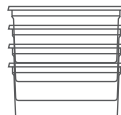


84 30 02 06

SPACE EFFICIENCY:



Square to round
22% space gain



GN inserts
stackable



Learn more!



TEPPANYAKI

Cooking at the highest level. The thermoplates® teppanyaki made from 4 mm thick SWISS-PLY® multilayer material with a special nano surface treatment and an aluminium core conducts the energy up to 10 times faster than conventional stainless steel. It is ideally suited for temperatures between -20 °C and +220 °C. Design in GN 1/2.

TEPPANYAKI

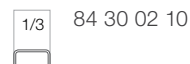
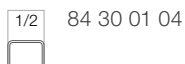
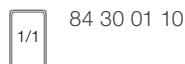
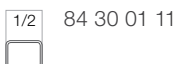
Cooking at the highest level. The thermoplates® teppanyaki made from 4 mm thick SWISS-PLY® multilayer material with a special nano surface treatment and an aluminium core conducts the energy up to 10 times faster than conventional stainless steel. It is ideally suited for temperatures between -20 °C and +220 °C. Design in GN 1/1.

COOK + ROAST

The cooking set for all purposes. This cookware extends the positive characteristics of a perfect cooking pot with the Gastronorm system approach. The size 1/2 set consists of a thermoplates® 65 mm deep, a perforated GN container for suspending and a cooking lid.

WASH + STEAM

For use in a sink, fridge or steam cooker. The set consists of one closed and one perforated Gastronorm container in GN size 1/3 as well as a matching flat lid made of stainless steel. The perforated container (54 mm deep) can either be placed in the closed container (65 mm deep) or be used separately.



FOOD REGENERATION, TRANSPORT, COOKING AND SERVING

A classic design. Made of lightweight, robust and pore-free plastic – double-walled and tightly welded. The thermoport® is available in different versions: heated or unheated, orange or black as a topper or frontloader so you can pick the right thermoport® for each job. Generation 4.0 is equipped with powerful heating systems and other special features.

Temperature monitoring and organisation

Rieber developed the °CHECK digitalisation and organisation system for the safe monitoring of food. °CHECK offers a transparent and safe option for documenting all HACCP-relevant data digitally in real-time using a sensor and for accessing this data anytime and anywhere via the Internet. The new digital generation of thermoport® is ready for the °CHECK implementation. The standard indentation on the inside of the door or in the lid of the thermoport® allows the retrofitting of the thermoport® with a °CHECK sensor so that the unit is °CHECK-ready at any time! Please feel free to contact us. The thermoports® 4.0 50, 100, 1000 are now fitted with a QR code and serial number as standard. This ensures that the unit can be clearly assigned and identified and that processes can be organised. The QR code also allows the storage of product-specific data such as operating instructions, allergen identification, recipes, etc.

BENEFITS AT A GLANCE:



The mobile kitchen



QR code



°CHECK sensor frontloader



°CHECK sensor topper



Digital heating



Dishwasher-safe
(with heating system removed)



Perfect insulation



Reliable storage



Safe transport



Easy serving



thermoport® 10

Food transport box with pore-free plastic skin, double-wall welded, high-quality snap locks, dishwasher-proof, temperature range: -20 to +100 °C

L x W x H (mm):
380 x 220 x 153

Weight: 1.8 kg

Max. filling volume: 2.7 l

thermoport® 10:

85 02 01 01 orange (without equipment)

85 02 01 04 black (without equipment)

°CHECK version (QR code and sensor) available on request.

14



thermoport® 50 KB/50 K

Food transport box with pore-free plastic skin, double-wall welded, high-quality snap locks, dishwasher-safe (with integrated sensor only for a brief period of time, i.e. approx. 20 seconds), temperature range: -20 to +100 °C. Optionally available with a °CHECK sensor.

L x W x H (mm):
370 x 645 x 240

Weight: 7.3 kg / 6.9 kg

Max. filling volume: 11.7 l

Heating power (KB models): 500 W



thermoport® 50 KB:

85 02 02 06 orange

85 02 02 17 black

thermoport® 50 K:

85 02 02 01 orange

85 02 02 16 black

Available on request with a °CHECK sensor.

thermoport® 100 KB/100 K

Food transport box with pore-free plastic skin, double-wall welded, high-quality snap locks, dishwasher-safe (with integrated sensor only for a brief period of time, i.e. approx. 20 seconds), temperature range: -20 to +100 °C. Optionally available with a °CHECK sensor.

L x W x H (mm):
370 x 645 x 308

Weight: 8.3 kg / 7.2 kg

Max. filling volume: 26 l

Heating power (KB models): 500 W



thermoport® 100 KB:

85 02 03 13 orange

85 02 03 29 black

thermoport® 100 K:

85 02 03 01 orange

85 02 03 28 black

Available on request with a °CHECK sensor.

thermoport® 4.0 100 K hybrid

Toploader. This enables you to stack GN containers in different sizes and depths for making the best use of the available space. The insulated drawer enables you to divide the thermoport® into hot and cold zones. Divided into GN 1/2 + GN 1/2 or GN 2/3 + GN 1/3. Temperature range: -20 to +100 °C. With or without sensor.

L x W x H (mm):
690 x 425 x 364

Weight: 8 kg

Max. filling volume: 26 l

thermoport® 100 K hybrid:

85 02 03 53 orange

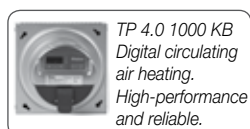
85 02 03 54 black

Available on request with a °CHECK sensor.



Learn more!

DIMENSIONS:



50 K/50 KB 11.7 l	75 light 18.4 l	100 K/100 KB 26 l	600 K/600 KB 33 l	1000 K/1000 KB 52 l	6000 K/6000 KB 104 l	50 11.7 l	230 K 15.3 l	100-K-UNI 26 l	500-KB-UNI 26 l	1000 K-UNIT / KB-UNIT 52 l



thermoport® 600 KB/600 K

Food transport box with pore-free plastic skin, double-wall welded, high-quality snap locks, dishwasher-proof, temperature range: -20 to +100 °C, max. attainable temperature: +95 °C

L x W x H (mm):
420 x 645 x 390 / 420 x 610 x 386
Weight: 11 kg / 9.2 kg
Max. filling volume: 33 l
Heating power (KB models): 240 W

thermoport® 600 KB:

85 02 05 07 orange
85 02 05 17 black

thermoport® 600 K:

85 02 05 05 orange
85 02 05 18 black

°CHECK version (QR code and sensor)
available on request.

thermoport® 4.0 1000 KB / 1000 K

Food transport box with pore-free plastic skin, double-wall welded, high-quality snap locks, dishwasher-safe (with integrated sensor only for a brief period of time, i.e. approx. 20 seconds), temperature range: -20 to +100 °C.

Thermoport 4.0 1000 KB: heatable with digital, more powerful circulating air heating, max. attainable temperature: +85 °C.
Optionally available with a °CHECK sensor.

L x W x H (mm):
435 x 688 x 561 / 435 x 610 x 561
Weight: 17.6 kg / 12 kg
Max. filling volume: 52 l
Heating power (KB models): 763 W

thermoport® 4.0 1000 KB:

with °CHECK sensor orange 85 02 04 26
with °CHECK sensor black 85 02 04 28
without °CHECK sensor orange 85 02 04 23
without °CHECK sensor black 85 02 04 24

thermoport® 1000 K:

85 02 04 01 orange
85 02 04 12 black

°CHECK version (QR code and sensor)
available on request.

thermoport® 6000 KB/6000 K

Food transport box with pore-free plastic skin, double-wall welded, high-quality snap locks, dishwasher-proof, temperature range: -20 to +100 °C, max. attainable temperature: +95 °C

L x W x H (mm):
645 x 790 x 560
Weight: 23 kg / 21 kg
Max. filling volume: 104 l
Heating power (KB models): 300 W

thermoport® 6000 KB:

85 02 08 03 orange
85 02 08 06 black

thermoport® 6000 K:

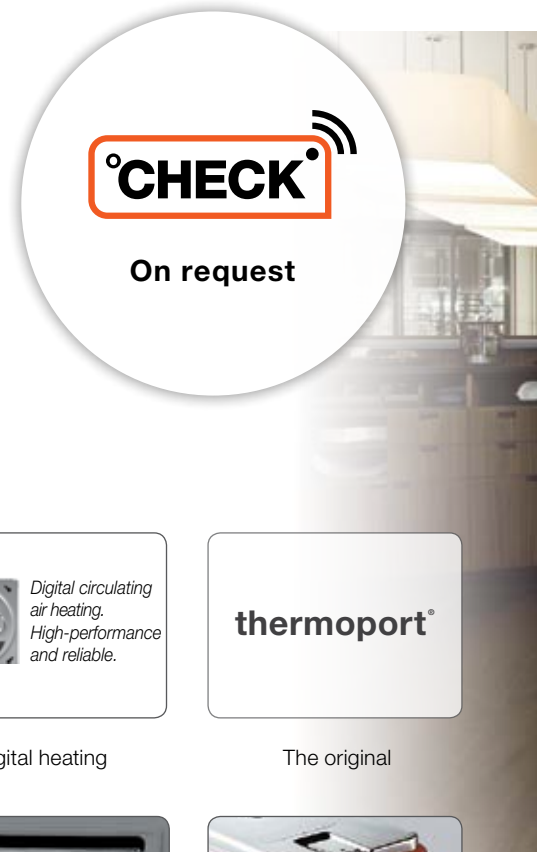
85 02 08 01 orange
85 02 08 05 black

°CHECK version (QR code and sensor)
available on request.

thermoport® -

FOOD REGENERATION, TRANSPORT, COOKING, COOLING AND SERVING

Discover the top-quality details that make up the Rieber thermoport®. Rustproof stainless steel as the inside and outside material does not just guarantee excellent insulation and consequently meets the most stringent hygiene requirements, but also ensures perfect quality. The stainless steel thermoport® is available as a toplayer or frontloader in almost every size and design variant. There is also a choice between mobile or stationary models.



BENEFITS AT A GLANCE:



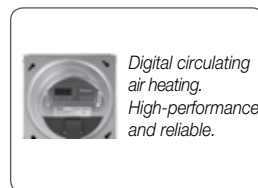
Reliable storage



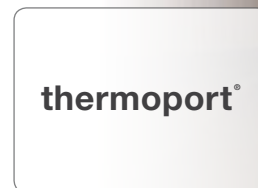
Safe transport



Easy serving



Digital heating



The original



Replaceable insulation



Low weight



Interior tightly welded



Several temperature zones
via insulated dividers



Robust



thermoport® 105 L

Made of stainless steel,
with heating capacity up to +95 °C

thermoport® 1000 N / 1000 H / 1000 DU

Made of stainless steel,
with heating capacity up to +100 °C

thermoport® 1600 / 1600 U / 1600 DU

Made of stainless steel,
with heating capacity up to +100 °C

thermoport® 2000 / 2000 U

Made of stainless steel,
with heating capacity up to +100 °C

L x W x H (mm):
400 x 600 x 306

Weight: 13.5 kg

Max. filling volume: 26 l



thermoport® 105 L:

85 01 03 02

°CHECK version (QR code
and sensor) available on
request.

thermoport® 1000 N: (without heating)

L 410 x W 665 x H 470 mm

Weight: 17 kg / 44.4 l vol.

85 01 04 04



thermoport® 1000 H:

L 410 x W 655 x H 470 mm

Weight: 20 kg / 44.4 l vol.

85 01 04 05



thermoport® 1000 DU: (with serving option)

L 410 x W 645 x H 530 mm

Weight: 32 kg / 52 l vol.

85 01 05 03

°CHECK version (QR code
and sensor) available on
request.

thermoport® 1600: (without heating)

L 492 x W 769 x H 930 mm

Weight: 41 kg / 70.4 l vol.

85 01 06 08



thermoport® 1600 U:

L 492 x W 769 x H 930 mm

Weight: 45 kg / 70.4 l vol.

85 01 06 09



thermoport® 1600 DU: (with serving option)

L 492 x W 769 x H 963 mm

Weight: 47 kg / 78 l vol.

85 01 09 03

°CHECK version (QR code
and sensor) available on
request.

thermoport® 2000: (without heating)

L 492 x W 769 x H 1078 mm

Weight: 46 kg / 89.7 l vol.

85 01 07 07



thermoport® 2000 U:

L 492 x W 769 x H 1078 mm

Weight: 50 kg / 89.7 l vol.

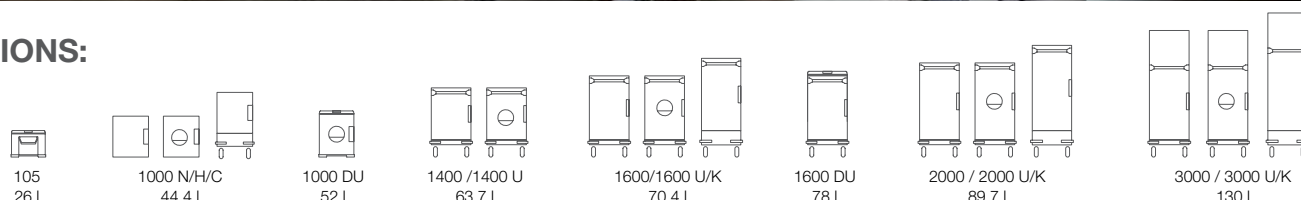
85 01 07 08

°CHECK version (QR code
and sensor) available on
request.



**°CHECK
ready!**

DIMENSIONS:



thermoport® 3000 / 3000 U

Made of stainless steel,
with heating capacity up to +100 °C

thermoport® 1000 C / 1600 K / 2000 K / 3000 K

Made of stainless steel,
cooling capacity +2 to +8 °C

thermoport® 4.0 3000 hybrid hot/cold passive/active

Made of stainless steel for an application range
from -20 °C to +100 °C. Divided into two fully
insulated cooling/heating compartments.

thermoport® 3000: (without heating)

L 592 x W 769 x H 1448 mm
Weight: 59 kg / 130 l vol.
85 01 08 07

thermoport® 3000 U:

L 592 x W 769 x H 1448 mm
Weight: 63 kg / 130 l vol.
85 01 08 08

°CHECK version (QR code and
sensor) available on request.

thermoport® 1000 C:

L 410 x W 655 x H 760 mm
Weight: 37 kg / 44.4 l vol.
85 01 04 06

thermoport® 1600 K:

L 492 x W 769 x H 1130 mm
Weight: 50 kg / 70.4 l vol.
85 01 06 10

thermoport® 2000 K:

L 492 x W 769 x H 1278 mm
Weight: 80 kg / 89.7 l vol.
85 01 07 10

thermoport® 3000 K:

L 592 x W 769 x H 1648 mm
Weight: 100 kg / 130 l vol.
85 01 08 10

°CHECK version (QR code and
sensor) available on request.

thermoport® 4.0 3000 hybrid

hot/cold passive:

L 592 x W 769 x H 1448 mm
Weight: approx. 64 kg / 70 l vol. (hot)
44 l vol. (cold)

85 01 08 16

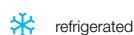
thermoport® 4.0 3000 hybrid

hot/cold active:

L 592 x W 769 x H 1648 mm
Weight: approx. 78 kg / 70 l vol. (hot)
44 l vol. (cold)

85 01 08 17

°CHECK version
(QR code and sensor)
available on request.



varithek® 2.0

FOR ALL TYPES OF FOOD PREPARATION

Cook, grill, fry, deep-fry, wok, chill or keep warm – varithek® makes it all possible. The individual functional modules form a sovereign, accurately fitting unit with the system carrier. Versatility is literally built in.

Pasta on Mondays, kebabs on Tuesdays and ratatouille on Wednesdays – this is no problem.

The standardised functional modules can be combined freely and are easy to use. It goes without saying that the varithek® modules may also be used as “tabletop” solution.



ALL PRODUCTS



also available as
built-in version

GN 1/1 UNITS



varithek® 2.0 hot/cold cold and hot holding

Field with hot-cold hybrid function. (-7 °C to +120 °C) Depending on the serving requirements, the unit can be switched flexibly between the refrigeration mode or heating mode using a hot/cold rocker switch, GN 1/1

L x W x H (mm):
646 x 325 x 141

Weight: 14.1 kg

Refrigeration output: 220 W
Hot holding output: 500 W

**varithek® 2.0 hot-cold
1/1 220 sp**
91 18 01 11

varithek® 1/1-ch 800 hot holding

Ceran glass-ceramic hob, stepless hot holding on whole surface, casing made of stainless steel, for insertion in niche, GN 1/1

L x W x H (mm):
620 x 325 x 62

Weight: 6.5 kg

Electrical connected load:
1N AC 230 V 50 Hz / 60 Hz
Power: 800 W

varithek® 1/1-ch 800
91 01 01 50

varithek® 1/1-ck 2200 automatic cooking

Ceran glass-ceramic hob, whole surface, with six integrated cooking programmes, three hot holding levels and 3 power levels, casing made of stainless steel, for insertion in niche, GN 1/1

L x W x H (mm):
620 x 325 x 81

Weight: 6.5 kg

Electrical connected load:
1N AC 230 V 50 Hz / 60 Hz
Power: 2200 W

varithek® 1/1-ck 2200
91 01 01 40

varithek® 1/1-ck 2800 / ck 3400, cooking

Ceran glass-ceramic hob, stepless cooking on whole surface or on two round hobs, casing made of stainless steel, for insertion in niche, GN 1/1

L x W x H (mm):
620 x 325 x 81

Weight: 6.5 kg

Electrical connected load:
1N AC 230 V 50 Hz / 60 Hz
Power: 2800 W / 3400 W

varithek® 1/1-ck 2800
91 01 01 51

varithek® 1/1-ck 3400
91 01 01 52

varithek® 1/1-ik 3500Qe / ik 3500e, induction cooking

Induction hob, stepless cooking on whole surface or on one round hob (suitable for wok), casing made of stainless steel, for insertion in niche, GN 1/1

L x W x H (mm):
642 x 325 x 141

Weight: 13 kg

Electrical connected load:
1N AC 230 V 50 Hz / 60 Hz
Power: 3500 W / 3500W

varithek® 1/1-ik 3500Qe
91 01 02 56

varithek® 1/1-ik 3500e
91 01 02 57



220 sp



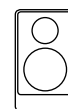
ch-800



ck-2200



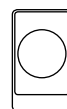
ck-2800



ck-3400



ik-3500Qe



ik-3500e



400 SERIES UNITS



varithek® 1/1-gp 3400 sp grill plate

Grill plate made from SWISS-PLY® multilayer material, stepless grilling on the whole surface, casing made of stainless steel, for insertion in niche, GN 1/1

L x W x H (mm):
620 x 325 x 144

Weight: 13 kg

Electrical connected load:
1N AC 230 V 50 Hz / 60 Hz

Power: 3400 W

varithek® 1/1-gp 3400 sp
91 03 01 60

varithek® V-400 iw-3500e woking

Induction hob for wok, high-performance induction generator, 11-step woking, casing made of stainless steel, for insertion in niche, 400 mm wide

L x W x H (mm):
660 x 400 x 200

Weight: 21 kg

Electrical connected load:
3N AC 400 V 50 / 60 Hz

Power: 3500 W

varithek® 400-iw 3500e
91 04 03 10

varithek® V-400 ik-3500e induction cooking

Round induction hob, high-performance induction generator, 11 levels, casing made of stainless steel, for insertion in niche, 400 mm wide

L x W x H (mm):
660 x 400 x 140

Weight: 17.5 kg

Electrical connected load:
3N AC 400 V 50 / 60 Hz

Power: 3500 W

varithek® 400-ik 3500e
91 01 02 40

varithek® V-400 gp-4800 sp grill plate

Grill plate made from SWISS-PLY® multilayer material, stepless grilling on the whole surface, casing made of stainless steel, for insertion in niche, 400 mm wide

L x W x H (mm):
660 x 400 x 197

Weight: 22 kg

Electrical connected load:
3N AC 400 V 50 / 60 Hz

Power: 4800 W

varithek® 400-gp 4800 sp
91 03 01 65

Pasta boiler 4.0 / Deep-fryer 4.0

Pasta boiler and deep-fryer in one unit. With SWISS-PLY® multilayer bottom, for a temperature range from +20 °C to +190 °C. Casing made of stainless steel, for insertion in niche, 400 mm wide.

L x W x H (mm):
620 x 400 x 220

Weight: 19 kg

Electrical connected load:
3N AC 400V, 50/60Hz

**Pasta boiler 4.0 /
deep-fryer 4.0**
91 10 01 05

Pasta basket insert

91 10 01 06

Frying basket insert

91 10 01 07

Pasta stand/frying stand for full-surface induction hobs on request.



gp-3400 sp



iw-3500e



iw-5000e



ik-3500e



ik-5000e



gp-4800



gp-9600

K | POT - the mobile kitchen

**NO WATER. NO BOILING DRY. NO STRESS.
ONLY ONE KIPOT. PASSIVE AND ACTIVE**

Excellent catering is no longer synonymous with big expenditure. The KIPOT is now democratising luxury. No kitchen infrastructure on site. No reloading of meals. No overcooked delicacies. No unnecessary energy consumption. No more excessive staff expenditure.

Thanks to the KIPOT, variety and flexibility are achievable in the smallest possible form. The KIPOT allows you to cook using any classic cooking method you like and in virtually any location. Whether it is gentle heating or "à la minute" on the table - healthy food is now quite literally preprogrammed.

**ALL
GN 1/1 PRODUCTS**
also available as
built-in version



K-POT - 2/3 passive hot/cold holding (without power)

Tabletop unit for hot or cold holding with cooling/heating pellets GN 1/2, for Gastronorm or thermoplates® 1x GN 2/3, 2x GN 1/3 or 4x GN 1/6

L x W x H (mm):
353 x 380 x 88
Weight: 2.7 kg

K-POT - 2/3 passive
stainless steel
84 01 20 37

K-POT - 2/3 passive black
84 01 20 39

K-POT - 1/1 passive hot/cold holding (without power)

Tabletop unit for hot or cold holding with cooling/heating pellet GN 1/2, for thermoplates® 1x GN 1/1, 2x GN 1/2 or 3x GN 1/3

L x W x H (mm):
533 x 380 x 88
Weight: 4 kg

K-POT - 1/1 passive
stainless steel
84 01 20 07

K-POT - 1/1 passive black
84 01 20 08

K-POT - 1/1-800 hot holding

Tabletop unit for hot holding, stepless hot holding, for thermoplates® 1x GN 1/1, 2x GN 1/2 or 3x GN 1/3

L x W x H (mm):
533 x 380 x 88
Weight: 6.5 kg

Electrical connected load:
1N AC 230 V 50 Hz / 60 Hz
Power: 800 W

K-POT - 1/1-800 stainless steel
84 01 20 11

K-POT - 1/1-800 black
84 01 20 12

K-POT - 2/3-1600 automatic cooking

Ceran glass-ceramic hob with 6 integrated cooking programmes, 3 hot holding levels and 3 power levels, casing made of stainless steel, for thermoplates® 1x GN 2/3 or 2x GN 1/3

L x W x H (mm):
353 x 380 x 88
Weight: 5 kg

Electrical connected load:
1N AC 230 V 50 Hz / 60 Hz
Power: 1600 W

K-POT - 2/3-1600
stainless steel
84 01 20 38

K-POT - 2/3-1600 black
84 01 20 36





reddot design award



Focus Open
Silver 2009



Learn more!



Learn more!



K-POT - 1/1-2200 automatic cooking

Ceran glass-ceramic hob with 6 integrated cooking programmes, 3 hot holding levels and 3 power levels, casing made of stainless steel, for thermoplates® 1x GN 1/1, 2x GN 1/2 or 3x GN 1/3

L x W x H (mm):
533 x 380 x 88

Weight: 7 kg

Electrical connected load:
1N AC 230 V 50 Hz / 60 Hz

Power: 2200 W

K-POT - 1/1-2200

stainless steel
84 01 20 01

K-POT - 1/1-2200 black
84 01 20 02

K-POT - 1/1-2200 2Z automatic 2-zone cooking

Ceran glass-ceramic hob with 2 zones, each with 6 integrated cooking programmes, 3 hot holding levels and 3 power levels, casing made of stainless steel, for thermoplates® 1x GN 1/1, 2x GN 1/2 or 3x GN 1/3

L x W x H (mm):
533 x 380 x 88

Weight: 7 kg

Electrical connected load:
1N AC 230 V 50 Hz / 60 Hz

Power: 2200 W

K-POT - 1/1-2200 2Z

stainless steel
84 01 20 13

K-POT - 1/1-2200 2Z black
84 01 20 14

K-POT - 2/3-2300 ik induction cooking

Induction hob with 9 power levels and boost function, casing made of stainless steel, for thermoplates® 1x GN 2/3 or 2x GN 1/3

L x W x H (mm):
353 x 380 x 88

Weight: 5 kg

Electrical connected load:
1N AC 230 V 50 Hz / 60 Hz

Power: 2300 W

K-POT - 2/3-2300

stainless steel
84 01 20 42

K-POT - 2/3-2300 black
84 01 20 43

K-POT - 1/1-3600 Q ik 2Z induction cooking

2-zone induction hob with 9 power levels and boost function, casing made of stainless steel, for thermoplates® 1x GN 1/1, 2x GN 1/2 or 3x GN 1/3

L x W x H (mm):
533 x 380 x 88

Weight: 7 kg

Electrical connected load:
1N AC 230 V 50 Hz / 60 Hz

Power: 3600 W

K-POT - 1/1-3600 2Z stainless steel

84 01 20 40

K-POT - 1/1-3600 2Z black

84 01 20 41



hybrid kitchen® 140 & 200 & navioven

YOUR MOBILE AND RELIABLE CATERING PARTNER – WHETHER COOKING, BAKING OR CORE-TEMPERATURE SIMMERING

hybrid kitchen® – the most space-efficient kitchen. Whether in the school meal service, in the ward kitchen, hot/cold serving or even for cooking and baking in the catering field, the hybrid kitchen® is the most mobile kitchen for all fields of use. With just a single module you benefit from all the features you need for the best possible workflow and maximum flexibility.

navioven – the mobile, multifunctional baking oven. Mobile table-top unit. Thanks to the 230 V rated voltage design, the navioven is just perfect for any catering situation.



hybrid kitchen® 140



hybrid kitchen® 200



navioven

For regeneration, baking, core temperature cooking, steaming and cooking at different chamber temperatures.
Temperature range up to +140 °C

For regeneration, baking, core temperature cooking, steaming and cooking at different chamber temperatures.
Temperature range up to +200 °C

For baking, cooking, core-temperature simmering, braising and regenerating food.
Temperature range up to +230 °C

hybrid kitchen® 140:

 up to 140°C
with serving function
L 592 x W 821 x H 960 mm
Weight: 61 kg / 78 l vol.
85 01 09 04

Also available as a built-in version.

hybrid kitchen® 200:

 up to 200°C
L 662 x W 870 x H 981 mm
Weight: 69 kg / 78 l vol.
85 01 09 11

Also available as a built-in version.

navioven:

up to 230°C
L 463 x W 763 x H 633 mm
Weight: 42 kg
85 01 10 21

Our catering references



Retirement home: customised meals meeting the individual requirements of the guests.



Star-winning chef Laurent Durst frontcooking in Ludwigsburg Palace.



Game, set and match: catering with Rieber equipment ensures the highest quality, presented with pinpoint accuracy, at the Porsche Tennis Grand Prix.



The most difficult type of catering: no infrastructure, impassable ground and the most stringent quality standards: the German Bundeswehr.

air cleaning system[®]

WE ENSURE CLEAR AIR

As a guest, it is great if you can see how your own food is being deliciously prepared. It's even better if the visual delight is not being clouded by unwelcome odours. The air cleaning system[®] does not consider the steam and vapours generated when cooking to be waste, but rather a raw material that can be recycled. Because of that, the acs[®] does not simply discharge these vapours; instead, it cleans them in several stages – environmentally sound due to the fact that warm ambient air no longer reaches the outside. This saves energy and costs. The highlight of the range is the acs[®] 1600 O₃ with a revolutionary plasma filter for even more effective working.

The entire acs range is available with a grease filter as well as an active and pollutant filter or with patented plasma technology. With digital (except acs[®] 1600 O₃) or analogue control and with or without light gantry. The entire acs range is fitted with a splash guard.



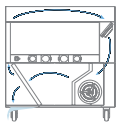
on request

ACS[®]



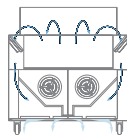
acs 1000 ec / acs 1000 ec O₃ Push-and-pull extraction

Mobile cooking module with integrated extraction system and tightly welded insertion niche. Steam and vapours are captured and extracted through the side wall via a lateral air flow. With grease filter as well as active and pollutant filter. Optionally available with plasma technology.



acs[®] 1100 d3 O₃ Edge extraction system with digital control

Mobile cooking module with integrated extraction system and tightly welded insertion niche. The vapours generated are extracted on 3 sides and subsequently pass through the patented[®] circulating air system. With grease filter as well as active and pollutant filter. Optionally available with plasma technology.



L x W x H (mm): 1000 x 722 x 1225

Weight: 145 / 140 kg

Connected power: max. 11 kW

Power supply: 400 V AC

acs[®] 1000 ec (mobile) with light gantry and splash guard

91 14 01 12

acs[®] 1000 ec O₃ (mobile) with light gantry and splash guard with plasma technology

91 14 01 51

(Additional variants also available with digital control)

L x W x H (mm): 1100 x 722 x 1225

Weight: 130 / 125 kg

Connected power max. 11 / 22 kW

Power supply: 400 V AC

acs[®] 1100 d3 (mobile) with splash guard and light gantry

91 14 01 19

(Additional variants also available with digital control)

acs[®] 1100 d3 O₃ (mobile) with plasma technology, with splash guard and light gantry

91 14 01 58

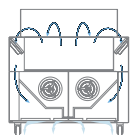


Learn more!



acs® 1500 d3 O₃ Edge extraction system

Mobile cooking module with integrated extraction system and tightly welded insertion niche. The vapours generated are extracted on 3 sides and subsequently pass through the patented acs® circulating air system. With grease filter as well as active and pollutant filter. Optionally available with plasma technology.



L x W x H (mm):
1500 x 770 x 1225
Weight: 150 / 145 kg
Connected power:
max. 22 kW
Power supply:
400 V AC

acs® 1500 d3 (mobile) with splash guard and light gantry
91 14 01 34

(Additional variants also available with digital control)

acs® 1500 d3 O₃ (mobile) with plasma technology, with splash guard and light gantry
91 14 01 73

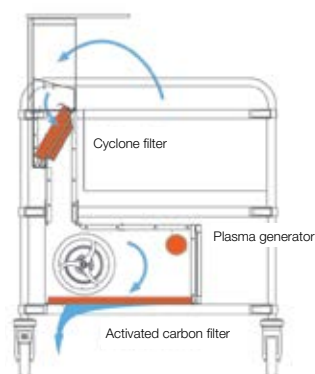
acs® 1600 d3 O₃ Edge extraction system

Mobile cooking module with integrated extraction system and tightly welded insertion niche. The generated vapours are extracted on 3 sides and subsequently pass the patented acs® plasma system with grease, active and pollutant filter. In addition, the cooking station is equipped with two compartments (hygiene standard H3), for heating, cooling or in a neutral design.

L x W x H (mm):
1745 x 850 x 1260
Weight: 195 kg
Heating capacity cupboard space:
+ 30 to + 110 °C
Cooling capacity cupboard space:
+ 2 to + 10 °C
Connected power:
max. 22 kW
Power supply:
400 V AC

acs® 1600 O₃ (hot/cold) mobile with splash guard
91 14 01 41

Functionality of the patented plasma technology:



varithek® acs 1600 O₃ model variants;

Model	Order no. Plasma technology with analogue control
acs 1600 O ₃ W/K (hot/cold)	91 14 01 41
acs 1600 O ₃ N/N (neutral/neutral)	91 14 01 43
acs 1600 O ₃ N/W (neutral/hot)	91 14 01 44
acs 1600 O ₃ N/K (neutral/cold)	91 14 01 45
acs 1600 O ₃ W/W (hot/hot)	91 14 01 42
acs 1600 O ₃ K/K (cold/cold)	91 14 01 80

Serving trolleys

Our world is in motion. This is why Rieber serving trolleys have been successful for decades. The servostar is a visual highlight due to its many colour variants of the glass or Formica inserts. It is designed first and foremost for serving and clearing up. The screwed construction provides a high level of stability.



SERVING TROLLEYS



servostar 1/1 light

Serving trolley made of stainless steel, tubular push handle, deep-drawn shelf with raised edge, sound-insulated, screwed design.

L x W x H (mm):
700 x 470 x 950

Weight: 12 / 14.4 kg

Total carrying capacity: 120 / 150 kg

Shelves: 2

SW-640 RL-2

88 02 50 35

Shelves: 3

SW-640 RL-3

88 02 50 37

NUMEROUS COLOUR VARIANTS OF THE GLASS OR FORMICA INSERTS



Dark blue glass
72 10 05 85



Dark green glass
72 10 05 79



Black glass
72 10 05 80



Dark grey glass
72 10 05 82



Dark red glass
72 10 05 83



Light blue glass
72 10 05 86



Rose glass
72 10 05 78



White glass
72 10 05 81



Walnut Formica
72 10 05 88



Beech Formica
72 10 05 89



SERVING TROLLEYS



Serving trolley 800 x 500

Serving trolley made of stainless steel, tubular pushing handle, deep-drawn shelf with raised edge, sound-insulated, extra-high stability.

L x W x H (mm):
870 x 570 x 950

Weight: 15 kg

Total carrying capacity: 120 kg

Shelves: 2

SW-850 RL-2

88 02 50 01 (not assembled)

88 02 50 02 (assembled)



Serving trolley 800 x 500

Serving trolley made of stainless steel, tubular pushing handle, deep-drawn shelf with raised edge, sound-insulated, extra-high stability.

L x W x H (mm):
870 x 570 x 950

Weight: 17 kg

Total carrying capacity: 150 kg

Shelves: 3

SW-850 RL-3

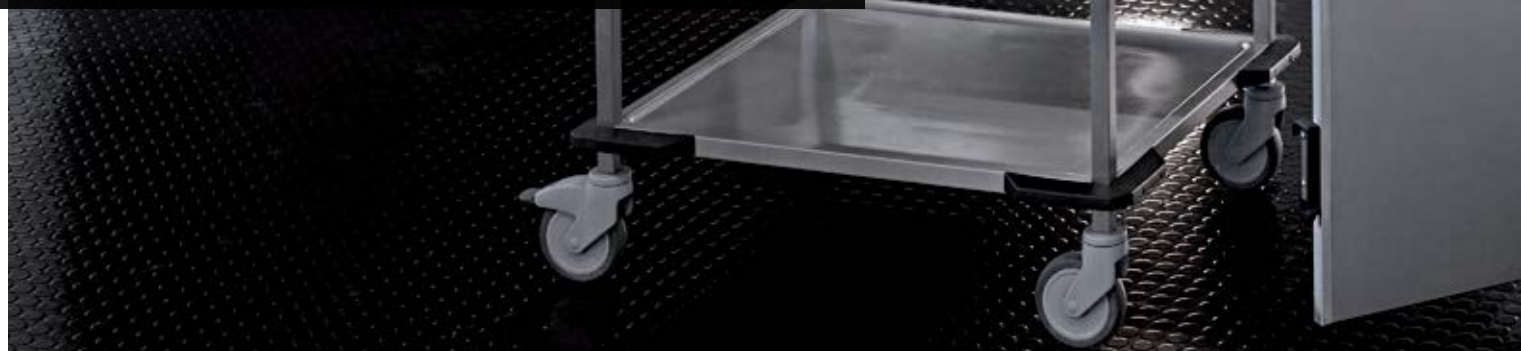
88 02 50 05 (not assembled)

88 02 50 06 (assembled)

ZUB, STW & Regiostation

THE CLASSICS IN HOT DISTRIBUTION

The 3 classics from Rieber for in-house food distribution – for all requirements.
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.



REGIOSTATION: WITH DIGITAL CONTROL

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.



R-ST Type 3

Hot holding + cooling +
drawer + regenerating



R-ST Type 5

Hot holding + cooling +
drawer + cooling/
regenerating



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

Hot holding + cooling/
regenerating + cooling

Available on request with tray slide, stainless steel shelf (hinged), serving attachment, 3-sided Formica panelling in green, blue, black or grey. Please feel free to contact us.



DELIVERY TROLLEYS (ZUB)

Stainless steel delivery trolleys for in-house transport and distribution of food. Available in two designs: heated or refrigerated. With accessory lighting/heating gantry and a hinged 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 / 65 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 a 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 900 (947)
75 kg, 0.94 kW

88 13 03 23



Norm-II-2

(hot holding well, heated
cupboard spaces)
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, heated
cupboard spaces)
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
refrigerated, one compartment heated)
W x D x H (mm): 1395 x 730 x 974
129 kg, 1.97 kW

88 13 18 23

Banquet trolleys, tray trolleys & rack trolleys

The proven tray trolleys are perfect for food distribution with established tray systems. Either passive or active, they are the perfect solution for all in-house tray distribution tasks.

The Rieber banquet trolleys are the ideal companion for the hot or cold holding of meals at bigger events.

The right rack trolley for any task – whether as a space-saving variant, for GN 1/1 or 2/1 or for Euronorm or Gastronorm.



BANQUET TROLLEYS



Banquet trolley 1 x 2/1 GN

Made of stainless steel, body and doors with double-walled insulation, cupboard compartment with seamless deep-drawn support rails for stainless steel grilles or GN containers with rail distance of 115 or 70 mm, available as heated or refrigerated version.
Heated: Circulating air heating, thermostat control from + 30 °C to +100 °C.
Refrigerated: Circulating air cooling, thermostat control from – 12 °C to + 8 °C.



Banquet trolley 2 x 2/1 GN

Made of stainless steel, body and doors with double-walled insulation, cupboard compartment with seamless deep-drawn support rails for stainless steel grilles or GN containers with rail distance of 115 or 70 mm, available as heated or refrigerated version.
Heated: Circulating air heating, thermostat control from + 30 °C to +100 °C.
Refrigerated: Circulating air cooling, thermostat control from – 12 °C to + 8 °C.



Banquet trolley lights

Heated, in GN 1 x 2/1 and 2 x 2/1, with analogue control, without gallery. Made of stainless steel, body and doors with double-walled insulation. Cupboard compartment with seamless deep-drawn support rails for stainless steel grilles / GN containers with rail distance of 115 or 70 mm, with tilt protection.
2 fixed castors, 2 swivel castors with brakes.
Circulating air heating, thermostat control from + 30 °C to + 90 °C.



BKW 1 x 2/1 GN heated

External dimensions L x W x H:
777 x 837 x 1712 mm
Overall empty weight: 120 kg
Max. number of stainless steel grilles
GN 2/1: 11 or 18
88 23 01 04 / 88 23 01 05



BKW 2 x 2/1 GN heated

External dimensions L x W x H:
1490 x 837 x 1712 mm
Overall empty weight: 200 kg
Max. number of stainless steel grilles
GN 2/1: 2 x 11 or 2 x 18
88 23 02 03 / 88 23 02 04



BKW light 1 x 2/1 GN heated

External dimensions L x W x H:
777 x 837 x 1674 mm
Overall empty weight: 120 kg
Max. number of stainless steel grilles
GN 2/1: 11 or 18
88 23 01 11 / 88 23 01 12



BKW-KF 1 x 2/1 GN refrigerated

External dimensions L x W x H:
802 x 884 x 1755 mm
Overall empty weight: 150 kg
Max. number of stainless steel grilles
GN 2/1: 11
88 23 04 02



BKW-KF 2 x 2/1 GN refrigerated

External dimensions L x W x H:
1487 x 843 x 1755 mm
Overall empty weight: 215 kg
Max. number of stainless steel grilles
GN 2/1: 2 x 11
88 23 04 01



BKW light 2 x 2/1 GN heated

External dimensions L x W x H:
1490 x 837 x 1674 mm
Overall empty weight: 200 kg
Max. number of stainless steel grilles
GN 2/1: 2 x 11 or 2 x 18
88 23 02 12 / 88 23 02 11





TRAY TROLLEY



thermoport® 6000 banquet solution, plastic

2 x thermoport® with pore-free plastic surface, non-detachable, with castors (diameter 125 mm) mounted to bottom thermoport®. Suitable for transporting hot and cold food in GN containers and loading with stainless steel GN 2/1 grilles.



Tray trolley (for cook & serve)

Made of stainless steel, for transporting meals on Gastronorm trays, Euronorm trays or Veskanorm trays.
Versions: Single-walled, double-walled, double-walled for passive cooling with eutectic plates, tightly welded with internal muffle, double-walled tightly welded hygiene design (for use in AWT systems). With active or passive cooling.
Optionally with passive cooling in the door or centre wall.

RACK TROLLEYS



Rack trolleys

Made of stainless steel, U-shaped support rails with tilt protection and push-through lock on both sides, rust-proof castors. Available with bumper corners or deflector castors depending on the version.

2 x thermoport® 6000 K (unheated), mobile

External dimensions L x W x H:
766 x 779 x 1280 mm
Overall empty weight: 56.5 kg
88 02 08 02 orange
88 02 08 12 black

1 x thermoport® 6000 K (unheated)

1 x thermoport® 6000 KB (heated), mobile

External dimensions L x W x H:
766 x 790 x 1280 mm
Overall empty weight: 59.7 kg
88 02 08 01 orange
88 02 08 07 black

Version with hinged doors, double-walled

TWF-C 2 x 10

External dimensions L x W x H:
1068 x 714 x 1589 mm
88 44 03 03

Further models on request.

RW-180-1A

External dimensions L x W x H:
648 x 739 x 1641 mm
Number of support rail pairs: 18
Overall empty weight: 25 kg
88 04 05 01

RW-180-1E

External dimensions L x W x H:
588 x 679 x 1641 mm
Number of support rail pairs: 18
Overall empty weight: 25 kg
88 04 06 01

RW-180-1R-A (space-saving design)

External dimensions L x W x H:
646 x 739 x 1641 mm
Number of support rail pairs: 18
Overall empty weight: 25 kg
88 04 19 01

RW-180-1/1-A (for GN 1/1 and smaller)

External dimensions L x W x H:
445 x 619 x 1641 mm
Number of support rail pairs: 18
Overall empty weight: 15 kg
88 04 09 01

Dispensers

Whether single or twin tube, platform or exchange dispensers. Whether plates, bowls, crockery or porcelain. The wide dispenser range – unheated, heated, circulating air heated or cooled – offers the right solution for any task. The spring force can be adjusted depending on the weight.



Tube dispenser for plate diameters from 190 – 320 mm

Made of stainless steel with standard tube for plate diameter of 190 - 320 mm, max. loading capacity of 75 kg per tub, static heating, circulating air heating or unheated, with vents

RRV-H2

External dimensions L x W x H:
955 x 480 x 900 mm
Overall empty weight: 55 kg
Tube diameter: 397 mm
Stack height approx. 600 mm
Thermostat control +30 to +110 °C
89 01 02 69

RRV-U2

External dimensions L x W x H:
986 x 480 x 900 mm
Overall empty weight: 56 kg
Tube diameter: 397 mm
Stack height approx. 600 mm
Thermostat control +30 to +110 °C
89 01 01 69

Exchange dispenser, square

Made of stainless steel. Fitted with a multifunctional grid platform for stacking and transporting different sizes of crockery. Max. loading capacity 150 kg.

WE-H-750

External dimensions L x W x H:
750 x 420 x 900 mm
Overall empty weight: 56 kg
Stack height without/with lid hood approx. 545 / 645 mm
Thermostat control +30 to +110 °C
89 01 02 60
(Additional variants available)

Platform dispenser, open

Made of stainless steel, for baskets and trays, max. loading capacity 200 kg

PO-TA1/1

External dimensions L x W x H:
500 x 700 x 911 mm
Overall empty weight: 38 kg
Platform dimensions:
535 x 412 mm
89 02 03 06

PO-GN2/1

External dimensions L x W x H:
880 x 690 x 911 mm
Overall empty weight: 48 kg
Platform dimensions:
662 x 555 mm
89 02 03 03



Platform dispenser, closed or cooled

Made of stainless steel, for baskets, closed or cooled, max. loading capacity 200 kg, stacking height approx. 600 mm

Platform dispenser, circulating air heated

Made of stainless steel, for meal trays, max. loading capacity 200 kg, stack height approx. 600 mm, stainless steel lid 35 mm high

Ultra dispenser, square, for stacking chafing dishes, heating capacity up to 130 °C

Made of stainless steel, max. loading capacity of 75 kg per tube, stack height 610 mm, 2 tubes, clear chamber dimensions of 260 x 260 mm per tube. Now with increased stacking capacity (up to 92 bowls).

PG-GN2/1

External dimensions L x W x H:

880 x 690 x 911 mm

Overall empty weight: 68 kg

Platform dimensions:

535 x 660 mm

89 02 02 01

PU-GN2/1

External dimensions L x W x H:

990 x 690 x 911 mm

Overall empty weight: 85 kg

Platform dimensions:

535 x 660 mm

Thermostat control +30 to +110 °C

89 02 01 03

REU-P2-260

External dimensions L x W x H:

1005 x 509 x 1011 mm

Overall empty weight: 70 kg

Capacity:

92 x SJ-255 (chafing dishes)

89 04 01 04

PK-Q1/1 circulating air cooled

External dimensions L x W x H:

1164 x 814 x 945 mm

Overall empty weight: 140 kg

Platform dimensions:

535 x 505 mm

Refrigeration range approx. +5 to +8 °C

89 02 04 01

PU-Q1/1

External dimensions L x W x H:

840 x 690 x 911 mm

Overall empty weight: 73 kg

Platform dimensions:

535 x 510 mm

Thermostat control +30 to +110 °C

89 02 01 04

Chafing dishes upon request.

Little helpers, special trolleys

They are called “little” helpers but they are great in any kitchen. They simplify the daily work in a wide variety of areas: whether in the kitchen or in the dining area, during transport or while clearing: little helpers are always present to make the work a bit simpler for you in a wide variety of areas:



Potato and vegetable trolley

Stainless steel well, deep-drawn with ring collar, lever drain valve with sieve. Suitable for 2 x GN containers 1/1, 90 litres.

88 05 01 03



Potato and vegetable trolley

Stainless steel well, deep-drawn with ring collar, lever drain valve with sieve. Suitable for 4 x GN containers 1/1, 160 litres.

88 05 02 03



Materials trolley

Made of stainless steel. Deep-drawn with hinged lid, removable. Galvanised / chromatised castors, 90 litres.

88 06 01 03



Materials trolley

Made of plastic. Seamless, pushing handle moulded in, with hinged lid, removable. Galvanised / chromatised castors, 90 litres.

88 06 03 01



Multi-purpose Rolli

Deep-drawn container made of stainless steel for collection, transportation, storage. 2 carrying handles with lid, 50 litres.

Stationary model: **88 09 02 02**

Mobile model: **88 09 02 01**

With separate undercarriage:

88 09 01 01



AFE-40R mobile

Deep-drawn container made of stainless steel for waste. Lid made of stainless steel with vulcanised seal. All-round stand and impact ring, mobile, 40 litres.

88 09 05 02



AFE-40B buggy

Deep-drawn container made of stainless steel for waste. Lid made of stainless steel with vulcanised seal. All-round stand and impact ring, with buggy 40 litres.

88 09 05 01



Cutlery and tray trolleys

Made of stainless steel, low weight and high stability, incl. 4 cutlery inserts.

TBW-BB-GN4

L x W x H: 648 x 428 x 1350 mm,
4 cutlery inserts, 100 trays

79 01 02 02

TBW-BB-GN4-S

See above, but with napkin dispenser

79 01 02 01

TBW-BB-GN8

L x W x H: 648 x 787 x 1350 mm,
8 cutlery inserts, 200 trays

79 01 02 04

TBW-BB-GN8-S

See above, but with napkin dispenser

79 01 02 03



Platform trolley for baskets

With pushing handle made of stainless steel. 4 corner bumpers, platform with raised edge and drain hole.

88 07 04 02



Rolliport made of plastic

With folding push handle (stainless steel), for transport of all portable thermoport®

88 07 06 01



Universal platform trolley

With pushing handle made of stainless steel. 4 corner bumpers, platform with raised edge and drain hole.

88 07 04 03



Flat trolley made of stainless steel

Smooth platform. Tubular rack, 4 deflector castors.

88 09 06 01



Heavy-duty platform trolley

With pushing handle made of stainless steel. Profiled platform, 4 corner bumpers.

1000 x 600 mm: **88 07 03 01**

1200 x 600 mm: **88 07 03 02**

Rieber system design - by professionals for professionals



Top: Various services may be designed with intelligent buffet stations like the Rollito or acs 1600 O₃.



Proven technology ensures quick and clean food distribution: our flat belt and round belt conveyors as well as the system dishes.



Upper image and lower images: a cooking school offers comprehensive equipment for delightful and informative cooking evenings.



diecafeteria

by **Rieber**

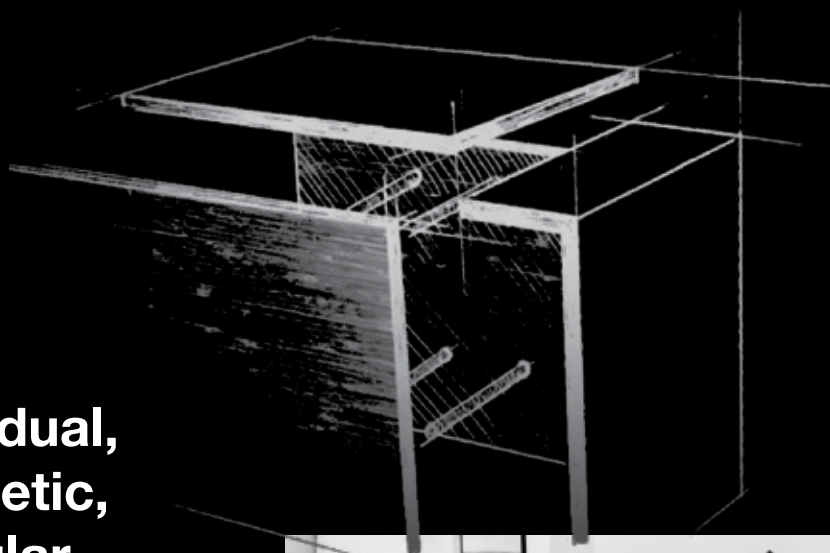
Individual, aesthetic, modular

Simple handling as well as the efficient, resource-friendly and sustainable use of appliances and materials define the Rieber product range. We have now reached the next stage of evolution:

diecafeteria by **Rieber**

We fulfil every individual customer requirement in no time at all. A choice of front panels, shelves and many other elements define the product range. Use your existing infrastructure, such as your thermoport®, delivery trolley, dispenser or front cooking system with varithek® cooking appliances! Simply insert the appliances and place them where you need them. You can guarantee the perfect food quality for your guests – hygienically and safely – with our Gastronorm thermoplates® operating system (GN cookware) and our °CHECK digitalisation and organisation system.

Please feel free to contact us!



Vacuum-sealing – vaculid®

PROTECTED FOOD

The advantages of durable provisions for journeys have been known since the days of Napoleon, who announced a competition aimed at increasing the durability of food in 1810. Nicolas Appert discovered that food can be preserved by heating it in airtight glass jars. The idea of the “Weck jar” was born.

The vaculid® builds on this principle. Vacuum-sealing food increases its durability, maintains its quality and reduces cooking times.



Napoleon I (1769 – 1821)



1810 Invention of food preservation by way of heating food in closed airtight glass containers

1892 The “Weck jar” was patented

BENEFITS AT A GLANCE:



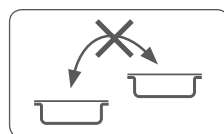
Longer storage times



No freezer burn



Better quality



No odour/taste transfer



Low-temperature cooking



Shorter cooking times



Energy/cost saving



The original



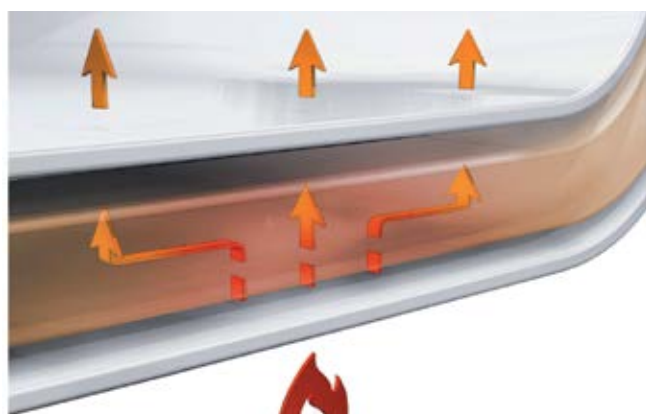
2011 Invention of the vaculid®

MATERIAL TECHNOLOGY

SWISS-PLY®

THE MULTI-LAYER MATERIAL FOR OPTIMUM THERMAL TRANSFER

The quality of meals largely depends on proper temperature management. Whether during storage, transport or preparation - temperature is of the essence. In order to supply energy (cold or heat) to food as uniformly and gently as possible, a perfect energy carrier is required. The SWISS-PLY® multilayer material is such an energy carrier: stainless steel on the outside is the ideal material for food handling, and an aluminium core inside which ensures an up to 10 times faster heat/cold transfer.



Temperature ranges:



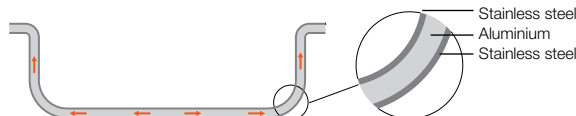
Stainless steel: easy to clean, refined with nano surface, suitable for all energy sources, suitable for induction heating

Aluminium core: up to 10 times better conductivity than stainless steel, quickest and uniform temperature adaptation, no frying losses

Stainless steel: easy to clean, refined with nano surface, suitable for all energy sources, suitable for induction heating

Energy efficiency: SWISS-PLY® multilayer material

The aluminium core transfers energy up to 10x faster than conventional stainless steel.



Learn more!

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NOTES

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

NOTES

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