GASTRONORM CONTAINER SYSTEM
The Rieber advantages.

Practical fill height up to the edge of the stacking shoulder so that the lid can be closed safely for transport without it touching the sauce/food. With tight corner and base radii for an even larger filling capacity.

High, well shaped stacking shoulder enables perfect stacking with multiple stacking layers, space-saving storage, improved stability and optimal air circulation thanks to the special corner design.

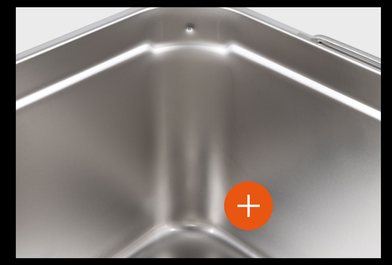
High quality stainless steel 18/10, rustproof, heat-resistant, food-safe, odour-free, antibacterial, dishwasher-safe, hygienic, durable and 100% recyclable.

Retrofittable QR code label for digital multi-cycle organisation of the GN containers with eatTAINABLE.

- Cooking lid | Cooking
- vaculid® lid | Storage
- Watertight press-in lid | Transport
- Perforated container | Preparation and cooking

GNONE® – THE UNSTACKING REVOLUTION

The embossed stacking lugs on the outside of all four corners avoid the containers becoming wedged and enable easy unstacking. For greater efficiency in manual and automatic handling. Also for optimised air circulation when the containers are stacked.



ROBUST & STURDY DESIGN

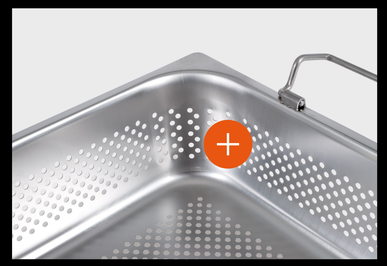
With the tightest corner and base radii on the market for maximum dimensional stability, especially in ovens/combi steamers, also a larger filling capacity. Intermediate annealing from a depth of 100 mm also increases stability.

COOKING WITH CONTACT HEAT

Standard stainless steel GN container for efficient cooking with direct contact heat (on Ceran glass-ceramic/induction) thanks to the integrated conductive SWISS-PLY multi-layer base.

HANDY & EFFICIENT HANDLES

Robust, safe and efficient handle options, such as the recessed drop handles for easy insertion, use, removal and carrying – or stackable hinged handles for the easy insertion of perforated GN containers in closed GN containers.



EFFECTIVE COOKING RESULTS

We enable you to achieve effective cooking results thanks to the perforations that also extend into the corner radii, as well as the optimal size and number of holes (perforated container variant not suitable for insertion).

LID HIGHLIGHTS

The most versatile and innovative range of lids – our number one lid, the watertight press-in lid, is guaranteed to be 100% spill-proof to ensure absolutely safe transport.

LID SYSTEM & COMPATIBILITY

For storage, transport, cooking or serving – the right lid variant for every process step. Easily interchangeable and suitable for use on different GN container variants/materials.

VERSATILE & VARIABLE

The 1/1 basic format of the GN system fits in and on all Rieber products. The system can be further divided or doubled up appropriately, for example, with the GN 2/1, 2/3, 1/2, 1/3, 1/4, 2/8, 2/4, 1/6 and 1/9.

ORGANISATION SYSTEM

Universal operating system with an efficient organisation system offers a space gain of up to 30% compared to round containers and pots.

THERMOPLATES® GN COOKING POT
The Rieber advantages.

Uniform conductivity of the aluminium core to the edge. A perfect temperature everywhere even with an intermittent energy supply.

Can be used across the entire process without having to transfer the food – consistently in the GN format for greater handling efficiency.

Multi-layer material with an aluminium core between two stainless steel layers combines the hygienic advantages of stainless steel with the thermal advantages of aluminium.

SWISS | PLY material

- Cooking lid | Cooking
- Buffet lid | Serving
- vaculid® lid | Storage
- Watertight press-in lid | Transport
- Perforated container | Preparation and cooking

STACKING FUNCTION

Variant with a high-quality stacking shoulder for optimal handling so the thermoplates® can be stacked and unstacked safely, simply and easily to optimise space. With a conical shape for optimal air circulation.

SAVINGS POTENTIAL COOK & CHILL

With Cook & Chill process, the stackable thermoplates® guarantees a better output rate in the same amount of time and also enormous savings potential in every step of the process (up to 30% greater filling volume with cooling and up to 60% time savings with heating).

TEPPANYAKI EFFICIENT GRILLING

Mobile grill plate made of SWISS-PLY material for outstanding grilling results on standard induction/Ceran glass-ceramic hobs and maximum flexibility of use. The teppanyaki plate can be changed in seconds and cleaned in the dishwasher, for time and cost savings in terms of cleaning and use.

PERFECTLY PORTABLE WITH HANDLES

Available with fixed, robust handles for easy insertion, removal, carrying and adjustment at the serving station.

SQUARE VARIANT

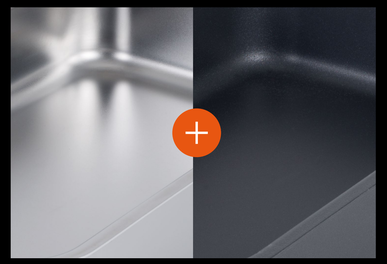
The thermoplates® with square corners, like conventional GN containers, are suitable for inserting snugly into all serving elements or mobile serving systems – without the heat or cold escaping over the edges.

ROUNDED VARIANT

thermoplates® C in a catering design with rounded corners offers the perfect and stylish buffet solution tailored to our K|POT® mobile table-top kitchen. Now also digitally controllable with the Rieber CONNECT app.

LID SYSTEM & COMPATIBILITY

A suitable lid variant for every process step, which can be changed compatibly, whether for storage, transport, cooking or serving. A wide range of options from the standard GN lid range – for multifunctional use.



SURFACE VARIANTS

Depending on the application, with a high-quality, non-stick coating (PFO and PFOA-free) or robust and scratch-resistant with a nano surface treatment*.

*The robust nano surface with a non-stick effect, for electric, Ceran ceramic-glass, induction and gas hobs as well as for in a combi steamer/oven. The non-stick coating cannot be used on gas.

ENERGY SAVINGS

Up to 10 times greater conductivity (cold/hot) compared to conventional stainless steel thanks to aluminium core, ensuring significant energy savings and efficient cooking.

PLASTIC THERMOPORT® LIGHT
The Rieber advantages.

Lightweight and robust plastic containers made of polypropylene, physiologically safe plastic surface, smooth and pore-free

With our plastic thermoport® models, 20% recyclable material is used in the production process.

Standard QR code with stored service videos

Easily removable doors

Replaceable insert card for labelling

Removable, highly precise and digitally controllable heater

Protected control system due to a raised casing edge

Steam valve for moisture regulation

Sturdy and hinged plastic carrying handle on both sides

Replaceable stacking/floor protection rails

Robust single-handed plastic door closure

Separate power cable for heating

CHECK ROOM TEMPERATURE SENSOR

Automatic CHECK room temperature sensor can be easily retrofitted in the door (frontloader / lid (toploader) for real-time documentation.

SERVING STATION & CHECK CORE TEMPERATURE MEASUREMENT

Portable toploader models can be used directly as a serving station. Manual temperature measurement with a Bluetooth-enabled core temperature sensor.

COMBINABILITY

You can combine and stack our stainless steel and plastic thermoport® models with each other – as a fully flexible and mobile transport system.

STACKING CORNERS

Top with sturdy and replaceable stacking corners, for the non-slip use of additional stainless steel and plastic thermoport® models.

DEEP-DRAWN RAILS & HYGIENIC INTERIOR

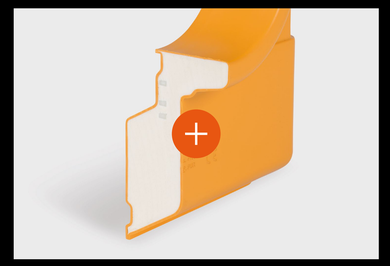
Tightly welded interior with special seamlessly deep-drawn support rails (prevent tilting when removing the GN containers), without joints where dirtcan settle and absolutely hygienic.

EASILY REMOVABLE DOOR

The door variants (heated/unheated) can be replaced flexibly thanks to the pivot hinge.

CLEANING

Dishwasher-safe (up to +90°C) without any problems thanks to the removable heating elements or cooling element. For easy and hygienic cleaning.



DOUBLE-WALLED INSULATION

The double-walled insulation reliably maintains the temperature over long transport distances, even when fully loaded. The inside and outside of the container are tightly welded and insulated with CFC-free PU foam.

HYGIENIC COOLING

Our statically cooled thermoport® has a lightweight yet high-performance cooling element on the back. Quick and easy to remove and therefore dishwasher-safe (without the cooling element).

STAINLESS STEEL THERMOPORT® PREMIUM
The Rieber advantages.

Standard QR code with stored service videos

Steam valve for moisture regulation

Removable, highly precise and digitally controllable heater

Spiral cable, 1.5 m long

Ergonomic and sturdy sliding handle

Interior and exterior made of rustproof, high-quality and hygienic stainless steel

Robust single-handed plastic door

CHECK ROOM TEMPERATURE SENSOR

Automatic CHECK room temperature sensor on the outside of the door for real-time documentation (retrofittable).

SERVING STATION & CHECK CORE TEMPERATURE MEASUREMENT

The thermoport® top and frontloader models with a serving option can be used directly for serving in the GN system. Manual temperature measurement with a Bluetooth-enabled core temperature sensor.

COMBINABILITY

You can combine and stack our stainless steel and plastic thermoport® models with each other – as a fully flexible and mobile transport system.

MOULDED STACKING SHAPE

Lid with a high-quality moulded stacking shape for the non-slip use of additional stainless steel and plastic thermoport® models.

DEEP-DRAWN RAILS & HYGIENIC INTERIOR

Tightly welded interior with special seamlessly deep-drawn support rails (prevent tilting when removing the GN containers), in the hygienic design H3, without joints where dirt can settle and absolutely hygienic.

EASILY REMOVABLE DOOR & CLEANING

The door variants (heated/unheated) can be replaced flexibly thanks to the pivot hinge. The removable heating element allows thorough cleaning of the interior with a high-pressure cleaner (jet-proof, IPX5, without the heating element).

DOOR SEAL

The all-round door seal, which is suitable for use with foodstuffs can be easily removed for thorough and quick cleaning.

BUMPERS & CASTORS

Four-sided bumpers for perfect impact protection as well as robust fixable castors.

HYGIENIC COOLING

Our statically cooled thermoport® models have cooling elements in the side walls and are therefore absolutely hygienic as no bacteria can get into the interior.