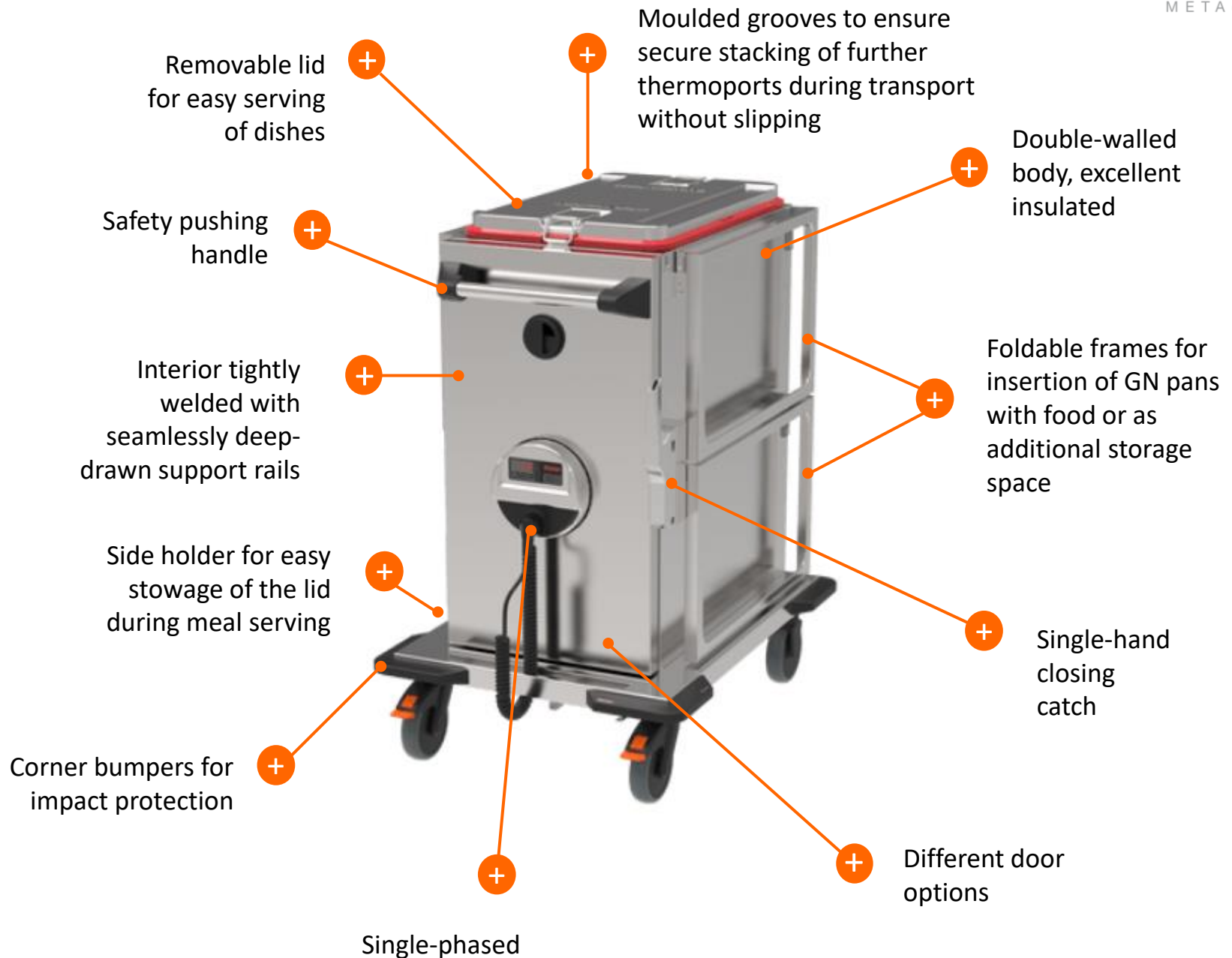


# thermoport<sup>®</sup> canteen

MOBILE MULTIFUNCTIONAL KITCHEN  
WITH A SERVING OPTION





## EXECUTIONS

**thermoport® canteen  
(hybrid 140°C)**



- Transport
- Keeping hot
- Regeneration
- Cooking
- Serving

**thermoport® canteen (100°C)**



- Transport
- Keeping hot
- Serving

**thermoport® canteen**



- Transport
- Keeping hot
- Serving

# thermoport® canteen

## Customized version (with foil)



**Rieber**

M E T A cooking

# watertight press-in lid

- + 100% spill-proof GN lid
- + heat-resistant & food-safe sealing lip
- + optimum **hygiene & durability** thanks to the **all-round vulcanised** sealing lip
- + **safe** transport, storage, cooking, and reheating of **cooked and liquid foods**



stews



soups



sauces

- + and much more



# 100% watertight

**Rieber**

M E T A cooking

## watertight lid with fresh membrane

- + **fresh membrane** allows CO<sub>2</sub> and gases to escape but prevents oxygen from entering
- + **optimal preservation** of freshness, taste, and aromas
- + **doubling** of shelf life
- + especially suitable for:



raw vegetables/  
pre-cut salads



mushrooms



coffee beans

- + as well as for fruits, vegetables, and fresh products



# 2x

longer  
**lasting  
& fresh**

**Rieber**

M E T A cooking

## vaculid<sup>®</sup> light

- + **40% vacuum** can be achieved using a chamber or hand pump
- + **extends the shelf life** of food and **minimizes food waste**
- + **lightweight lid** & vacuum-sealable with standard GN containers
- + optimal for storing, preparing, and transporting:



marinated  
meat



pasta with  
sauce



cheese

- + and much more



# 40%

vacuum | transport

**Rieber**

M E T A cooking

## vaculid®

- + **100% vacuum** achievable using a chamber or hand pump with special GN vacuum containers or GN-thermoplates®
- + enables **sous vide cooking** without single-use bags and microplastic transfer
- + **extends the shelf life** of food and **minimizes food waste**
- + optimal for storing, preparing, and transporting:



meat



fish



yogurt

- + and much more



# 100%

vacuum | storage

**Rieber**

M E T A cooking

# GNauto

- + requires around **60% less** storage space
- + **easy stacking and de-stacking**
- + **quick and perfect de-stacking** via robots/machines possible
- + **less downtime** and manual interventions, more efficient use of working time



# 60%

space saving

# Reusable & Consignment



- + The laser-engraved **Rieber QR code** enables digital **CHECK TRACE** reusable management and the digital **CHECK HACCP** complete system
- + The **GS1 Digital Link** integrated into the QR code **expands dynamic information online**
- + **Connected data** accessible to all groups within **the food supply chain**



**All GN containers come standard with a laser-engraved QR code.**

Upon request:

- Customizable with your laser-engraved logo

- Expandable with 3 additional laser-engraved QR codes for digital reusable management via our CHECK TRACE system

Fully compatible with all GN systems and products.

## Single portions

**Small units** (up to approx. 900 meals)  
Food service sector, butchers, bakers, food distributors

**eatTAINABLE**



**Scan via the smartphone app/customer card**

QR code on the container is logged against a customer's QR code, recorded on the customer card, digitally in the wallet or in the app.

## Multiple portions

**Large units** (approx. 1000+ meals)  
Caterers, canteens, hospitals, food suppliers

**CHECK TRACE**



**Scan via an automatic scanning unit**

**Hardware options:**  
scan serving trolley, scan rack trolley, scan bridge

QR code on the container is logged against the QR code at the location, then transferred to a delivery note or issued from the merchandise management system