

## CATERING 2.0

Knowing at all times where my food is  
and what temperature it is at.

Hygienic. Safe. Linked up.  
BETTER FOOD! The kitchen of the future.



## GASTRONORM CONTAINERS

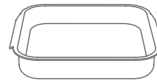
The widest range.  
(from page 4)



GN containers

## THERMOPLATES®

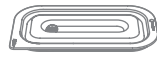
The saucepan in GN format.  
(from page 6)



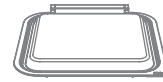
thermoplates®

## GASTRONORM LIDS

The lid makes the difference.  
(from page 7)



vaculid®



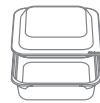
Buffet lids



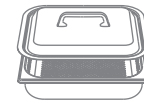
Cooking lids

## KITCHENWARE

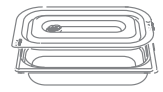
Compact sets for every household.  
(from page 10)



STORE + MORE



COOK + ROAST



VAC + SAVE

## TRANSPORTING

In plastic or stainless steel.  
(from page 12)



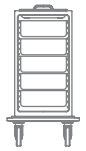
thermoport®  
10, 20, 21



thermoport®  
plastic



thermoport®  
stainless steel



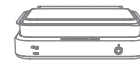
hybrid kitchen®

## COOKING

Stage your delicacies.  
(from page 16)



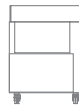
varithek®



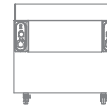
KIPOT

## EXTRACTING

News from the air-cleaning-system®  
(from page 22)



Push-and-pull



Edge extraction

etc.

## FOOD SERVICE / DISTRIBUTION

The appropriate units for every situation.  
(from page 24)



Food transport  
trolleys



Delivery trolleys

## MOBILE UNITS

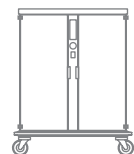
Little helpers that simplify your life.  
(from page 28)



Cutlery and tray  
trolleys



Dispensers



Banquet trolleys

## TECHNOLOGY

Specialists for handling stainless steel and food.  
(from page 36)



What is °CHECK?

°CHECK is the link-up of our products with the Internet.

Why does this matter? Our customers should know at all times **when** and **where** their food is at **what** temperature.

Who will benefit from °CHECK? Anybody who produces food in one location and serves it in another location.

What is the objective of °CHECK? To give everybody the chance of improving the quality of food for the public sector.

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

Just imagine you were able to view on your smart phone where your food is located at this very moment. And that you were also able to check its temperature in this manner. Imagine you no longer had to open a fridge or thermoport® to see which food it holds. And now imagine that you were able to use your smart phone at any time to regulate the temperature of an oven anywhere in the world in order to prevent overcooking.

With °CHECK, we want to put our customers in control of their food at all times. Customers should feel confident that they can always and everywhere deliver the best possible quality, even if they are not on site in person.



↘ see p. 37 for further information



Serving trolley

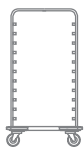


Regiostation



Tray trolleys

etc.



Rack trolleys



Waste Rolli



Potato and vegetable trolley



Transport and serving trolleys

etc.

# 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 making 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 and 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 made from stainless steel, enamelled, made from polycarbonate, perforated or with drop handles. Here you will find the right GN product for your food at all times.



Enamelled



Polycarbonate



Stainless steel



Stainless steel perforated



QR code with serial number for clear allocation and identification



GN lid with cutout for spoons



GN lid with cutout for handles

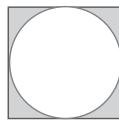


Robust corners due to small radii

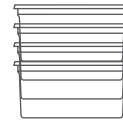


Stacking shoulder for perfect stacking and air circulation

### SPACE EFFICIENCY:



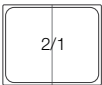
















Square to round  
22% space gain



GN inserts stackable



**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, 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)

# 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.

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 and recipes can be stored in a way that is easy for the customers.

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



### 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

### 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, wokong as well as cold holding and serving. Perfect handling due to permanently mounted 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, 40 and 20 mm depths. Ideal for cooking methods with liquid: Boiling, cooking, steaming, wokong as well as cold holding and serving.

### thermoplastes® 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 100, 65 and 40 mm depths. Ideal for cooking methods with liquid: Boiling, cooking, steaming, wokong as well as cold holding and serving.

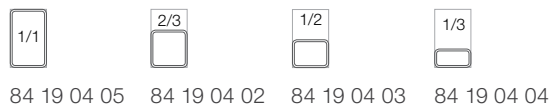


### DIMENSIONS:

	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	101	71	51	31	1.41
65	61	41	31	21	11
40	2.51	21	1.51	11	0.61
20	-	-	-	-	-

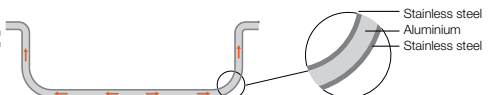
### thermoplastes®-handle

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



### ENERGY EFFICIENCY:

SWISS-PLY® multilayer material





Learn more!



### Waterproof press-in lid/ catering lid

vacuLid®

### Cooking lids

### Buffet lids made from stainless steel

### Buffet lids made from plastic

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

Stainless steel lid, suitable  
for vacuuming, storing,  
transporting and cooking  
food. Silicon seal in red.

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

Buffet lids made from stain-  
less steel for regenerat-  
ing and presenting food.  
With permanently attached  
hinge, and therefore foldable.

Buffet lids made from  
plastic for regenerat-  
ing and presenting cold  
food. With permanently  
attached hinge,  
and therefore foldable.

- 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**

Coloured lids available on  
request



## DIMENSIONS:



# The lid makes the difference

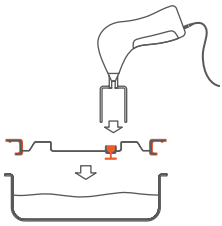
## THE SAFETY FUNCTION FOR YOUR FOOD.

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 new vacuum lid made from stainless steel. Vacuum either with the handy vacuum pump or with vacuum chamber pumps. Always the right lid - the Rieber lid range.

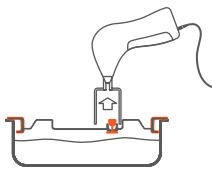
**vaculid®:**  
Suitable for vacuum chamber pumps!



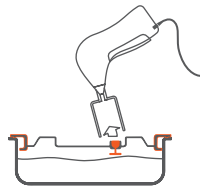
### VACUUMING IN 5 STEPS



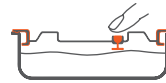
Place the vaculid® on the container and the pump adapter on the valve.



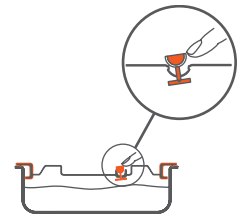
Actuate the pump until a vacuum is created in the container.



Remove the pump, 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 thermoplastes® for the vaculid® lid

Depth/size	thermoplastes® thermoplastes C coated/uncoated			Gastronorm containers		
	1/2	1/3	1/6	1/2	1/3	1/6
150	-	-	-	x (Material thickness 1 mm)	x (Material thickness 1 mm)	x (Material thickness 1 mm)
100	x	x	x	x	x	x
65	x	x	x	x	x	x
40	x	x	x	-	-	-





### Waterproof press-in lid/ catering lid

vacuLid™

### Cooking lids

### Buffet lids made from stainless steel

### Buffet lids made from plastic

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

Stainless steel lid, suitable  
for vacuuming, storing,  
transporting and cooking  
food. Silicon seal in red.

Cooking lids made from  
stainless steel for cooking  
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Buffet lids made from stain-  
less steel for regenerating  
and presenting food.  
With permanently attached  
hinge, and therefore foldable.

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

- 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 available  
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**

Coloured lids available on  
request



### **NEW!** Dosing dispenser lid

Dosing dispenser lid for serving/dosing ketchup, mustard,  
mayonnaise, sauces, smoothies, etc. in the multi-cycle  
system.

Pump attachment 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

## THE SECOND SKIN FOR YOUR FOOD.

95% of our food are packed in plastic before consumption. Many plastics contain softeners which get into the food upon contact. It has been proven that softeners have a negative impact on human reproduction. Stainless steel, on the other hand, is hygienic, food-safe, odourless, dishwasher-safe, robust and easy to clean. Because of that, 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 vacuuming in the VAC + SAVE set, the shelf life of the food increases up to a factor 5 – without deep-freezing. And the rectangular containers fit in an ideal manner 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 and 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

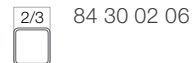
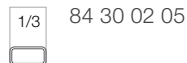
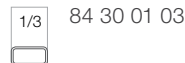
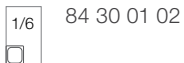
Simple vacuuming of food. This set in a GN size of 1/3 consists of a GN container (closed, 65 mm deep), shelf insert, vaculid® cover and vacuum pump and will set new standards.

### WASH + STORE

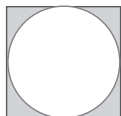
The set consists of a Gastronorm container GN 1/3 and a matching flat lid made from polycarbonate and may be used in a versatile manner.

### WASH + STORE

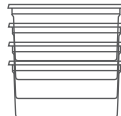
The set consists of a Gastronorm container GN 2/3 and a matching flat lid made from polycarbonate and may be used in a versatile manner.



## SPACE EFFICIENCY:



Square to round  
22% space gain



GN inserts  
stackable



#### TEPPANYAKI

#### TEPPANYAKI

#### COOK + ROAST

#### WASH + STEAM

Cooking on 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 +400 °C. Design in GN 1/2.

Cooking on 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 +400 °C. Design in GN 1/1.

The cooking set for each use. This cookware extends the positive characteristics of a perfect saucepan by 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.

For use in the 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 from stainless steel. The perforated container (54 mm deep) can either be placed in the closed container (65 mm deep) or be used separately.

1/2 84 30 01 11

1/1 84 30 01 10

1/2 84 30 01 04

1/3 84 30 02 10

## 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.

**NEW: °CHECK** 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 the 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 contact us for more information. The thermoports® 4.0 50, 100, 1000 are now fitted with a QR code and serial number as standard. These ensure that the unit can be clearly assigned and identified and that processes can be organised. The QR code also allows the storing of product-specific data such as operating instructions, 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-safe, range of application: -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.

#### 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), range of application: -40 to +100 °C.

Optionally available with a °CHECK sensor.

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

Weight: 8 kg / 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 with a °CHECK sensor on request.

#### 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), range of application: -20 to +100 °C.

Optionally available with a °CHECK sensor.

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

Weight: 10 kg / 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 with a °CHECK sensor on request.

#### 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 thermo-plates® 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 with a °CHECK sensor on request.



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-safe, range of application: -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 for a brief period of time, i.e. approx. 20 seconds), range of application: -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-safe, range of application: -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:

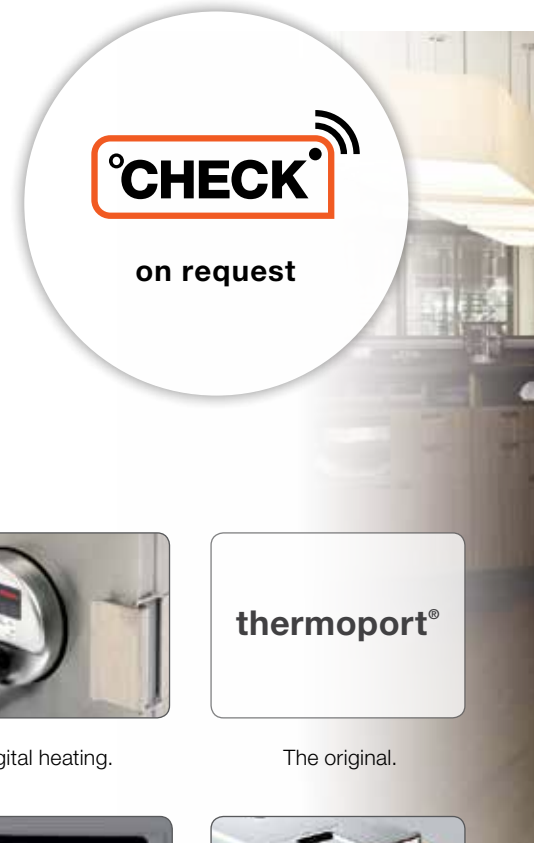
85 02 08 01 orange  
85 02 08 05 black

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

# thermoport® kitchen -

## FOOD REGENERATION, TRANSPORT, COOKING, COOLING AND SERVING.

Discover the top-quality details that make up the Rieber thermoport®. Rustproof stainless steel as 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 toploader 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.



thermoport®

The original.



Replaceable insulation.



Low weight.



Interior tightly welded



Several temperature zones via insulated dividers.



Robust.



#### thermoport® 105 L

Dishwasher-safe, made from stainless steel, with heating capacity up to +95 °C

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


Weight: 13.5 kg


Max. filling volume: 26 l

#### thermoport® 1000 N / 1000 H / 1000 DU

Dishwasher-safe (without heating system), made from stainless steel, with heating capacity up to +100 °C

**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 / 1600 U / 1600 DU

Dishwasher-safe (without heating system), made from stainless steel, with heating capacity up to +100 °C

**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 / 2000 U

Dishwasher-safe (without heating system), made from stainless steel, with heating capacity up to +100 °C

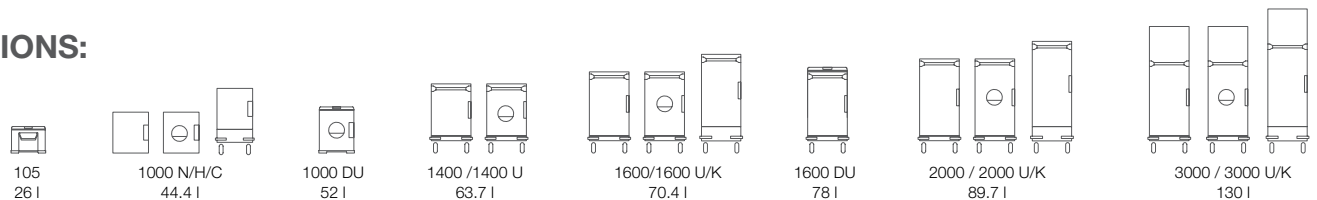
**thermoport® 2000:**  
**(without heating)**  
L 492 x W 769 x H 1078 mm  
Weight: 46 kg / 89.7 l vol.  
**85 01 07 07**

 **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.



## DIMENSIONS:



### thermoport® 3000 / 3000 U

Dishwasher-safe (without heating system), made from stainless steel, with heating capacity up to +100 °C

#### 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 / 1600 K / 2000 K / 3000 K

Made from stainless steel, cooling capacity +4 to +8 °C

#### 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.

### hybrid kitchen® 200

For regenerating, baking, core temperature cooking, steaming and cooking at different chamber temperatures.

#### 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**

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

### thermoport® 4.0 3000 hybrid hot/cold

Made from stainless steel for an application range from -2 °C to +100 °C. Divided into two fully insulated cooling/heating compartments.

#### thermoport® 4.0 3000 hybrid hot/cold:

L 592 x W 769 x H 1648 mm  
Weight: approx. 105 kg / per 50 l vol.  
**85 01 08 16**

Also available as a neutral version (without active compartments). °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.

Monday pasta, Tuesday kebabs, Wednesday ratatouille - not a problem.

The functional modules are standardised, may be combined in an arbitrary manner and can be handled without problems. 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 hybrid function hot/cold. (-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):  
325 x 642 x 143

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

Also available as a built-in version. Please contact us for more information.

### varithek® 1/1-ch 800 hot holding

Ceran hot holding field, stepless hot holding on whole surface, casing from 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 in: 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 hob, whole surface, with six integrated cooking programmes, three hot holding levels and 3 power levels, casing from stainless steel, for insertion in niche, GN 1/1

L x W x H (mm):  
620 x 325 x 78

Weight: 6.5 kg

Electrical connected load in: 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 hob, stepless cooking on whole surface or on two round hobs, casing from stainless steel, for insertion in niche, GN 1/1

L x W x H (mm):  
620 x 325 x 78

Weight: 6.5 kg

Electrical connected load in: 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 from stainless steel, for insertion in niche, GN 1/1

L x W x H (mm):  
642 x 325 x 140

Weight: 13 kg

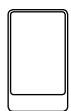
Electrical connected load in: 1N AC 230 V 50 Hz / 60 Hz  
Power: 3500 W / 3500W

### varithek® 1/1-ik 3500Qe

91 01 01 56

### varithek® 1/1-ik 3500e

91 01 01 57



220 sp



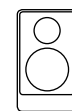
ch-800



ck-2200



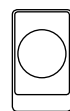
ck-2800



ck-3400



ik-3500Qe



ik-3500e





## UNITS OF THE 400 SERIES



### varithek® 1/1-gp 3400 sp grill plate

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

L x W x H (mm):  
620 x 325 x 143

Weight: 13 kg

Electrical connected load in:  
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 wok

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

L x W x H (mm):  
660 x 400 x 195

Weight: 21 kg

Electrical connected load in:  
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 from stainless steel, for insertion in niche, 400 mm wide

L x W x H (mm):  
660 x 400 x 135

Weight: 12 kg

Electrical connected load in:  
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 from stainless steel, for insertion in niche, 400 mm wide

L x W x H (mm):  
660 x 400 x 195

Weight: 22 kg

Electrical connected load in:  
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 an application range from +20 °C to +100 °C. Casing made from stainless steel, for insertion in niche, 400 mm wide.

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

Weight: 19 kg /  
approx. 8 – 10 l vol.

**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



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. Now the KIPOT® democratises luxury. No kitchen infrastructure on site. No reloading of meals. No overcooked delicacies. No unnecessary energy consumption. No more excessive staff expenditure.

With the KIPOT®, variety and flexibility are brought to a maximum in the smallest possible form. The KIPOT® allows you to cook using any classic cooking method you like 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 pellets 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 in:  
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 from 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 in:  
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 from 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 in:  
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 from stainless steel, for thermoplates® 1x GN 1/1, 2x GN 1/2 or 3 x GN 1/3

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

Weight: 7 kg

Electrical connected load in:  
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 from 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 in:  
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 ik 2Z**  
induction cooking

2-zone induction hob with 9 power levels and boost function, casing made from 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 in:  
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



# Our catering references



Nursing home: Customized meals meeting the guests' individual requirements From 50 to 5000 guests: Gala dinner in the Berlin Congress Center



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



In-house catering on the ultimate level: Mövenpick Hotel Stuttgart Airport



Star-winning chef Laurent Durst frontcooking in Ludwigsburg Palace



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

# air-cleaning-system<sup>®</sup>

## WE ENSURE CLEAR AIR.

As a guest, it is great if one can see how own one's food is being prepared in a delicious manner. Even better if the visual delight is not being clouded by undesired odours. The air-cleaning-system<sup>®</sup> 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<sup>®</sup> does not simply discharge these vapours; instead, it cleans them in several stages - ecologically sensible 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 new acs<sup>®</sup> 1600 O<sub>3</sub> with a revolutionary plasma filter for even more effective working.

The entire acs range is available with the conventional grease and zeolite filter or the patented plasma technology with activated carbon filter. With digital or analogue control and with or without a light attachment. All acs are fitted with a splash guard.

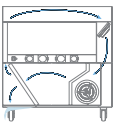


## ACS<sup>®</sup>



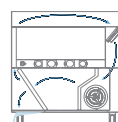
### acs<sup>®</sup> 600 ec Push-and-pull extraction

Mobile cooking module with integrated extraction and tightly welded insertion niche. Steam and vapours are captured and extracted through the side wall via a lateral air flow. Equipped with a grease and zeolite filter or, for plasma technology, with an activated carbon filter.



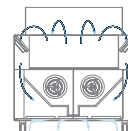
### acs 1000 ec / acs 1000 ec O<sub>3</sub> Push-and-pull extraction

Mobile cooking module with integrated extraction and tightly welded insertion niche. Steam and vapours are captured and extracted through the side wall via a lateral air flow. Equipped with a grease and zeolite filter or, for plasma technology, with an activated carbon filter.



### acs<sup>®</sup> 1100 d3 O<sub>3</sub> Edge extraction with digital control

Mobile cooking module with integrated extraction and tightly welded insertion niche. The generated vapours are extracted on 3 sides and subsequently pass the patented acs<sup>®</sup> circulating air system with grease, zeolite and activated carbon filter. Now also available with plasma technology.



L x W x H (mm): 600 x 722 x 900  
Weight: 105 kg  
Connected power: max. 8 kW  
Power supply: 400 V AC

**acs<sup>®</sup> 600 ec (mobile) with splash guard**  
91 14 01 13  
(additional variants available)

**acs<sup>®</sup> 600 O<sub>3</sub> (mobile) with plasma technology with splash guard**  
91 14 01 52  
(additional variants available)

L x W x H (mm): 1000 x 722 x 1225  
Weight: 150 kg  
Connected power: max. 8 kW  
Power supply: 400 V AC

**acs<sup>®</sup> 1000 ec (mobile) with light attachment and splash guard**  
91 14 01 12  
(additional variants available)

**acs<sup>®</sup> 1000 ec O<sub>3</sub> (mobile) with light attachment and splash guard with plasma technology**  
91 14 01 51  
(additional variants available)

L x W x H (mm): 1100 x 722 x 1225  
Weight: 125 kg  
Connected power: max. 11 kW  
Power supply: 400 V AC

**acs<sup>®</sup> 1100 d3 O<sub>3</sub> (mobile) with plasma technology, splash guard and light attachment**  
91 14 01 58  
(additional variants available)

**acs<sup>®</sup> 1100 d3 (mobile) with splash guard and light attachment**  
91 14 40 11  
(additional variants available)

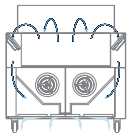


Learn more!



**acs® 1500 d3 O<sub>3</sub>**  
**Edge extraction**

Mobile cooking module with integrated extraction and tightly welded insertion niche. The generated vapours are extracted on 3 sides and subsequently pass the patented acs® circulating air system with grease, zeolite and activated carbon filter. Now also available with plasma technology.



L x W x H (mm):  
1500 x 722 x 1225  
Weight: 145 / 150 kg  
Connected power:  
max. 22 kW  
Power supply: 400 V AC

**acs® 1500 d3 O<sub>3</sub> (mobile) with plasma technology, splash guard and light attachment**

91 14 01 73  
(additional variants available)  
**acs® 1500 d3 (mobile) with splash guard and light attachment**  
91 14 01 34  
(additional variants available)

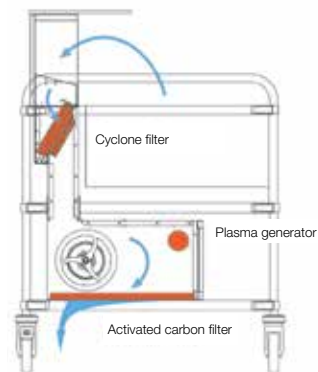
**acs® 1600 d3 O<sub>3</sub>**  
**Edge extraction**

Mobile cooking module with integrated extraction and tightly welded insertion niche. The generated vapours are extracted on 3 sides and subsequently pass the patented acs® plasma system with grease, plasma and activated carbon 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 1225  
Weight: 195 kg  
Heating capacity cupboard space:  
+ 30 to + 110 °C  
Cooling power cupboard space:  
+ 2 to + 10 °C  
Connected power:  
max. 22 kW  
Power supply:  
400 V AC

**acs® 1600 O<sub>3</sub> (hot/cold) mobile with splash guard**  
91 14 01 41

**Functionality of the patented plasma technology:**



**Additional varithek® acs 1600 O<sub>3</sub> model variants;**

Model	Order no. Plasma technology with analogue control	Order no. Plasma technology with digital control
acs 1600 O <sub>3</sub> W/K (hot/cold)	91 14 01 41	91 14 04 07
acs 1600 O <sub>3</sub> N/N (neutral/neutral)	91 14 01 43	91 14 04 09
acs 1600 O <sub>3</sub> N/W (neutral/hot)	91 14 01 44	91 14 04 10
acs 1600 O <sub>3</sub> N/K (neutral/cold)	91 14 01 45	91 14 04 12
acs 1600 O <sub>3</sub> W/W (hot/hot)	91 14 01 42	91 14 04 08
acs 1600 O <sub>3</sub> K/K (cold/cold)	91 14 01 80	91 14 04 11

# Serving trolley

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 TROLLEY



### servostar 1/1 light

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

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

Weight: 12 kg

Total carrying capacity: 120 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



Glass dark blue  
72 10 05 85



Glass dark green  
72 10 05 79



Glass black  
72 10 05 80



Glass dark grey  
72 10 05 82



Glass dark red  
72 10 05 83



Glass light blue  
72 10 05 86



Glass pink  
72 10 05 78



Glass white  
72 10 05 81



Formica walnut  
72 10 05 88



Formica beech  
72 10 05 89





## SERVING TROLLEY



### 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)

### Servo+ heavy-duty version

Serving trolley made of stainless steel, tubular sash frame with welded-in cross bars for fixing the casters, deep-drawn shelf with raised edge, sound-insulated, extra-high stability

L x W x H (mm):  
1055 x 535 x 1043

Weight: 17 kg

Total carrying capacity: 160 kg

Shelves: 2

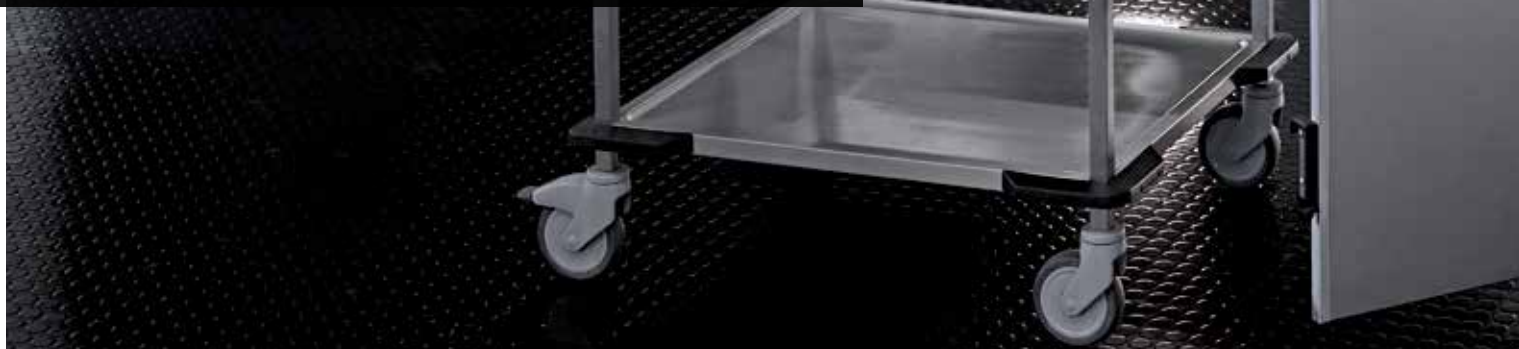
#### **SW-1050 RS-211**

88 02 50 24

# 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 NEW 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.



### Regiostations with control in the shelf:



**R-ST type 3**  
 Hot holding + cooling +  
 drawer + regenerating

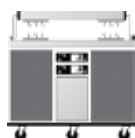


**R-ST type 5**  
 Hot holding + cooling +  
 drawer + cooling/  
 regenerating

### Regiostations with control 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

Available on request with tray slide, stainless steel shelf (foldable), serving attachment, 3-sided Formica panelling in green, blue, black or grey. Please contact us for more information.



## 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, 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  
cooled, one compartment heated)  
W x D x H (mm): 1395 x 730 x 974  
100 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 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 from stainless steel, body and doors with double-walled insulation, cupboard compartment with seamless deep-drawn support rails for stainless steel grilles or GN containers, rail clearance of 115 or 70 mm, available as heated or cooled version, models with rail clearance of 115 mm. Heated: Circulating air heating, thermostat controller from + 30 °C to + 100 °C. Cooled: Circulating air cooling, thermostat controller from - 12 °C to + 8 °C.

### Banquet trolley 2 x 2/1 GN

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

### Banquet trolley light

Heated, in GN 1 x 2/1 and 2 x 2/1, with analogue controller, without gallery. Made from 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 clearance of 115 or 70 mm, with tilt protection. 2 fixed casters, 2 swivel casters with brakes. Circulating air heating, thermostat controller 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 cooled

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: 10  
**88 23 04 11**

#### BKW-KF 2 x 2/1 GN cooled

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 TROLLEYS



**Tray trolleys** (for cook & serve)

## RACK TROLLEYS



**Rack trolleys**

Made from 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.

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

### Version with hinged doors, double-walled

#### TWF-C 2.0 x 10

External dimensions L x W x H:

1667 x 714 x 1585 mm

**88 44 03 03**

#### 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 to 320 mm

Made from stainless steel with a standard tube for plate diameters 190 - 320 mm, max. load per tube 75 kg, 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 °C 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 °C to +110 °C  
**89 01 01 69**

## Square exchange dispenser New generation!

Made from stainless steel. Fitted with a multifunctional grid platform for stacking and transporting different sizes of crockery. Max. load 150 kg or 200 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 °C to +110 °C  
**89 01 02 60**  
(additional variants available)

## Platform dispenser, open

Made from stainless steel, for baskets and trays, max. load 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**



**°CHECK**  
on request



**Platform dispenser closed or cooled**

Made from stainless steel, for baskets, closed or cooled, max. load 200 kg, stacking height approx. 600 mm

**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**

**Platform dispenser, circulating air heated**

Made from stainless steel, for meal trays, max. load 200 kg, stack height approx. 600 mm, stainless steel lid 35 mm high

**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 °C to +110 °C

**89 02 01 03**

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

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

**REU-P2-260**

External dimensions L x W x H:

1005 x 509 x 1011 mm

Overall empty weight: 70 kg

Storage capacity:

92 x SJ-255 (chafing dishes)

**89 04 01 04**

**PK-Q1/1 circulating air cooled**

External dimensions L x W x H:

730 x 690 x 911 mm

Overall empty weight: 54 kg

Platform dimensions:

535 x 505 mm

Refrigeration from approx. +5 °C to +8 °C

**89 02 02 02**

**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 °C to +110 °C

**89 02 01 04**

Chafing dishes on request

# Little helpers, special trolleys

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



## Spice trolley

Made from stainless steel, 2 deep-drawn welded-in wells. 12 spice containers with self-locking, transparent plastic lids.

**88 21 01 01**



## 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**



## Cutlery immersion trolley

Made from stainless steel with welded well, insulated, with sieve valve and ball drain valve, heatable, 90 litres.

**88 26 01 02**



## Materials trolley

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

**88 06 01 03**



## Materials trolley

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

**88 06 03 01**



## Multi-purpose Rolli

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

Stationary model: **88 09 02 02**

Mobile Modell: **88 09 02 01**

with sep. mobile frame: **88 09 01 01**



## AFE-40R mobile

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

**88 09 05 01**





#### Cutlery and tray trolleys

Made from 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**



#### Serving trolley "Jumbo"

Made from stainless steel, tubular pushing handle, smooth cover with raised edge, square tube sub-structure (heavy-duty design).

Length 926 mm: **88 02 28 01**

Length 1266 mm: **88 02 29 01**



#### Platform trolley for baskets

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

**88 07 04 02**



#### Rolloport made from plastic

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

**88 07 06 01**



#### Platform trolley Universal

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

**88 07 04 03**



#### Flat trolley made from stainless steel

Platform smooth. Tubular rack, 4 deflector casters.

**88 09 06 01**



#### Heavy-duty platform trolley

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

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

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



#### Trolley with handle made from stainless steel

With pushing handle, for transporting all kinds of loads.

**88 07 09 01** (total load bearing capacity 150 kg)

**88 07 09 02** (with CN casters + total load bearing capacity 250 kg)

# Rieber system design - by professionals for professionals



Top: Various services may be designed with intelligent buffet stations like Rollito or the new acs 1600 O<sub>3</sub>.



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.



# 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. Vacuuming food increases its durability, maintains its quality and reduces cooking times.



Napoleon I (1769 - 1821)

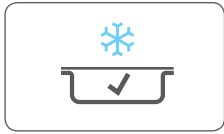


1810 Invention of food preservation by way of heating food in closed airtight glass containers  
1892 "Weck jar" patented

## BENEFITS AT A GLANCE:



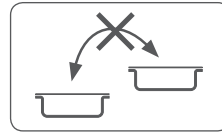
Longer storage times.



No freezer burn.



Better quality.



No odour/taste transfer.



Low-temperature simmering.



Shorter cooking times.



Energy/cost saving.



vaculid®

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.



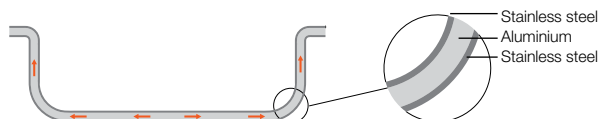
Temperature ranges:



- 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!

Digitalisation through identification and organisation using the QR code



Digitalisation through identification and organisation using the QR code

**MOBILE °CHECK**



Mobile and digital real-time capturing of all HACCP-relevant data (hygiene, temperature) using **Bluetooth core temperature sensors**, a smartphone and QR code. The QR code is used for precisely allocating the object that is to be monitored or measured. This ensures clear identification.

**COCKPIT °CHECK**



Optimises your FOODFLOW due to the centralised and safe management of your HACCP-relevant FOODFLOW data. It allows the user to perfectly align the sequences to each other because the data can be viewed by the user via web access anywhere and at any time. Intelligent transparency is the basis for new and promising business models.

**AUTO °CHECK**



This system uses **sensors** that are permanently installed in both the stationary and mobile appliances that are to be monitored. As a result, FOODFLOW-relevant data can be captured and documented continuously and automatically (even during transport). The sensors transmit data via radio and the Internet to an online central server at predefined intervals. The constant monitoring allows cost-effective and resource-saving work. The new generation of Rieber hardware already uses or is ready for this technology.

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