



catering kitchen* Catering with flexibility.

Rieber

Catering with flexibility

Rieber's catering kitchen* combines the tried and tested food-distribution components of thermoport® and varithek® appliances, such as the Ceran hob and thermoplates®, to give you maximum flexibility. The frames (ck-port) with support rails on the thermoport® can hold varithek® appliances, thermoplates®, GN containers, as well as cooling and heating plates. The mobile frame, to which the thermoport® is fixed, makes the catering kitchen* transportable. All components can also be used separately as transportable containers or as a tabletop solution. The catering kitchen* is a further development of the thermoport® and is available in plastic or stainless steel.

* patent pending





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The mobile kitchen...

...catering kitchen*

for cooking, grilling, frying,
baking and serving.

With the Rieber thermoport®, your food arrives safely, hygienically and with maximum freshness. So your guests enjoy the excellent quality your reputation is built on.



servoplatedisenser
for plates and cutlery



Plastic catering kitchen*

By providing the multifunctionality of transportation, hot and cold serving as well as a complete front cooking station in one system, the flexibility of the catering kitchen* is unbeatable.

The airclean3d sucks vapours formed during cooking or frying directly from pot and pan level and draws them to the rear. There, grease and odour filters remove steam and odours, letting out nothing but clean air.

Plastic catering kitchen*

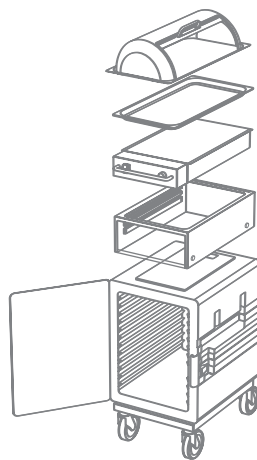
* patent pending

The tried and tested food-distribution components **thermoport®**, **varithek®** and **thermoplates®** together create a compact, mobile catering unit for transporting, finishing and serving hot and cold dishes safely and to a high standard. The removable GN-port can be fixed on top of the plastic thermoport®.

This can provide the holding solution for the entire **varithek®** appliance range, **thermoplates®** and Gastronorm containers. Just one unit of the catering kitchen* will provide full versatility and can be extended however and whenever you like – simply join on more functional units using the ck-connect basic frames - without reaching for the screwdriver!



Also, the extraction module **aircleanbox3d** (as illustrated on left) based on the tried and tested down-draught principle, can be fitted into the ck-connect air frame.



- Lid for best possible protection of dishes in the serving area
- thermoplates®, the versatile cookware: store, prepare, cook, grill, simmer, transport and serve from one receptacle
- The varithek® appliance range for any application: Ceran hob, Ceran induction hob, Ceran hot plate
- ck-port basic frames for use with all varithek® appliances, thermoplates®, Gastronorm containers and pellets. For placement on thermoport® or on the table
- Plastic thermoport® for high-quality transportation of hot and/or cold dishes
- Separate mobile frame for plastic thermoport®

Overall dimensions (W x H x D):
approx. 490 x 950 x 640 mm

Product	Order no.	W x D x L in mm	Description
thermoport® 1000 K	85 02 04 01 orange 85 02 04 12 black	435 x 610 x 561	Plastic thermoport® without heating, weight 12 kg.
thermoport® 1000 KB, heated	85 02 04 02 orange 85 02 04 13 black	435 x 634 x 561	Plastic thermoport® with heating, weight 17.2 kg.
ck-port	84 01 11 30	370 x 575 x 170	Connector with support rails. For holding varithek® hobs and GN containers. Bolts on side and front.
ck-connect	84 01 11 28	370 x 575 x 182	Connector with support rails. For holding varithek® hobs and GN containers. Bolts on front.
ck-connect 2/3	84 01 11 32	370 x 370 x 170	Connector without rails. Connector for lengthwise linkage – germ guard cannot be hooked in (use Rolltops).
ck-connect air	84 01 11 29	370 x 575 x 182	Connector with support rails. For holding varithek® hobs, GN containers and varithek® aircleanbox3d. Bolts on front.
varithek® aircleanbox3d	91 14 01 25	325 x 530 x approx. 250 (without air-intake fitting) Height approx. 420 (with air-intake fitting)	For insertion in ck-connect air. Connected power: 230 V, 50 Hz/60 Hz, 16 A 100 W Electrical connection: 2 m cable / connector Incl. odour filter (order no. 91 14 02 68 activated carbon filter) and grease filter (order no. 91 14 02 69 stainless steel mesh) and connection cable (order no. 91 14 02 70) Weight (with air-intake fitting) 10 kg
ck splash guard	84 01 11 31		All-round stainless steel splash guard, closed on three sides, fits ck-port, ck-connect, and ck-connect air.
ck-airflow	84 01 11 34		Stainless steel air baffle for insertion in ck splash guard and the aircleanbox3d air-intake fitting
solution set airbox	84 01 12 39		Comprising: order no. 84 01 11 29 ck-connect air order no. 91 14 01 25 varithek® aircleanbox3d order no. 84 01 11 31 ck splash guard order no. 84 01 11 34 ck-airflow
Germ guard 250	84 01 11 33	Mounting plate 370 x 11.5 x 163 Polycarbonate sheet 325 x 8 x 350	For suspension on front of ck-port and connect/connect-air
KS mobile frame	88 14 01 06	490 x 640 x 210	Stainless steel with plastic corner bumpers. 2 plastic swivel casters with brake. Diameter: 125 mm. 2 plastic fixed casters, diameter 125 mm. Weight 5.5 kg
Chopping board 2/3 with juice groove	72 10 05 40	325 x 352 x 20	Plastic, white
Chopping board 1/1 with juice groove	84 19 16 03	325 x 530 x 20	Plastic, white
Rieber transport belt	36 06 01 02	50 x 3500	Black with woven Rieber logo (orange) with plastic clasp. For securing mobile frame, thermoport® and ck-port/connect during transportation, as well as securing varithek® modules (inserted in ck-port/ck-connect) during transportation.
varithek® Ceran hob ck 2800q b 0.8	91 01 01 16	635 x 325 x 75 mm	for insertion in ck-connect or ck-connect air
varithek® Ceran hob ck 2800q b 2.5	91 01 01 15	635 x 325 x 75 mm	for insertion in ck-connect or ck-connect air
varithek® induction hob ik 3600 b 0.8	91 01 02 18	635 x 325 x 75 mm	for insertion in ck-connect or ck-connect air
varithek® induction hob ik 3600 b 2.5	91 01 02 19	635 x 325 x 75 mm	for insertion in ck-connect or ck-connect air
Cooling pellet GN 1/1, plastic	85 02 20 38 orange 85 02 20 67 black		
Heat pellet GN 1/2, stainless steel	89 08 01 71		



Stainless steel catering kitchen*

The thermoport® 1000 is now also manufactured in stainless steel as part of the stainless steel catering kitchen*. The stainless steel catering kitchen* is available in three versions: neutral (N), heated (H), or chilled (C).

The innovation:

1. Lighter handling thanks to an up to 10 kg reduction in overall weight.
2. Integrated hygiene muffle. Tightly welded interior with deep-drawn support rails and rounded corners (corresponds to hygienic design H3).

Stainless steel catering kitchen*

* patent pending

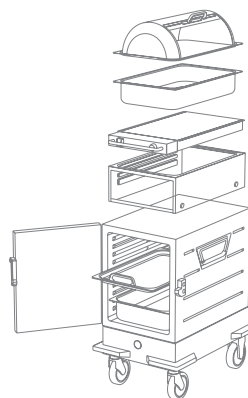
The tried and tested food-distribution components **thermoport**®, **varithek**® and **thermoplates**® together create a compact, mobile catering unit for transporting, finishing and serving hot and cold dishes safely and to a high standard.

The stainless steel, heated **thermoport**® has been developed further and is now up to 10 kg lighter. It is available in 3 versions: neutral (N), heated (H), or chilled (C).



Also, the extraction module **aircleanbox3d** (as illustrated on left) based on the tried and tested down-draught principle, can be fitted into the ck-connect frame.

The removable GN-port can also be fixed on top of the stainless steel **thermoport**®. This can provide the holding solution for the entire **varithek**® appliance range, **thermoplates**® and **Gastronorm** containers. Just one unit of the **catering kitchen**® will provide full versatility and can be extended however and whenever you like – simply join on more functional units using the ck-connect basic frames – without reaching for the screwdriver!



- Lid for best possible protection of dishes in the serving area
- **thermoplates**®, the versatile cookware: store, prepare, cook, grill, simmer; transport and serve from one receptacle
- The **varithek**® appliance range, in combination with the **thermoplates**®, provides the perfect opportunity to finish and serve components from the **thermoport**® right in front of the guest, à la minute
- The removable GN-port provides the holding solution for the entire **varithek**® appliance range, **thermoplates**® and **Gastronorm** containers
- The **thermoport**® guarantees high-quality transportation of hot or cold dishes

Overall dimensions (W x H x D):
approx. 490 x 950 x 640 mm

Product	Order no.	W x D x L in mm	Description
thermoport® 1000 N (neutral)	85 01 04 04	410 x 655 x 470	Stainless steel thermoport® without heating, weight 17 kg.
thermoport® 1000 H (heated)	85 01 04 05	410 x 655 x 470	Stainless steel thermoport® with heating, weight 20 kg (replaces model TP 1000 U, order no. 85 01 04 05)
thermoport® 1000 C (chilled)	85 01 04 06	410 x 655 x 760	Incl. stainless mobile frame with plastic corner bumpers, with two plastic swivel casters with brake, diameter 125 mm, 2 plastic fixed casters, diameter 125 mm. Evaporator on one side (right). refrigeration range +5 °C to +8 °C (when door closed), Refrigeration output 119 W at evap. temp. -10 °C, refrigerant 134A, rated voltage 1N AC 230 V 50 Hz, connected load 0.25 kW
ck-port	84 01 11 30	370 x 575 x 170	Connector with support rails. For holding varithek® hobs and GN containers. Bolts on side and front.
ck-connect	84 01 11 28	370 x 575 x 182	Connector with support rails. For holding varithek® hobs and GN containers. Bolts on front.
ck-connect 2/3	84 01 11 32	370 x 370 x 170	Connector without rails. Connector for lengthwise linkage – germ guard cannot be hooked in (use Rolltops).
ck-connect air	84 01 11 29	370 x 575 x 182	Connector with support rails. For holding varithek® hobs, GN containers and varithek® aircleanbox3d. Bolts on front.
varithek® aircleanbox3d	91 14 01 25	325 x 530 x approx. 250 (without air-intake fitting) Height approx. 420 (with air-intake fitting)	For insertion in ck-connect air. Connected power: 230 V, 50 Hz/60 Hz, 16 A, 100 W. Electrical connection: 2 m cable / connector Incl. odour filter (order no. 91 14 02 68 activated carbon filter) and grease filter (order no. 91 14 02 69 stainless steel mesh) and connection cable (order no. 91 14 02 70) Weight (with air-intake fitting) 10 kg
ck splash guard	84 01 11 31		All-round stainless steel splash guard, closed on three sides, fits ck-port, ck-connect, and ck-connect air.
ck-airflow	84 01 11 34		Stainless steel air baffle for insertion in ck splash guard and the aircleanbox3d air-intake fitting
solution set airbox	84 01 12 39		Comprising: order no. 84 01 11 29 ck-connect air order no. 91 14 01 25 varithek® aircleanbox3d order no. 84 01 11 31 ck splash guard order no. 84 01 11 34 ck-airflow
Germ guard 250	84 01 11 33	Mounting plate 370 x 11.5 x 163 Polycarbonate sheet 325 x 8 x 350	For suspension on front of ck-port and ck-connect/connect-air
Mobile frame, stainless steel	88 14 01 07	460 x 670 x 305	Stainless steel with plastic corner bumpers. 2 plastic swivel casters with brake, diameter 125 mm. Weight 7 kg
Chopping board 2/3 with juice groove	72 10 05 40	325 x 352 x 20	Plastic, white
Chopping board 1/1 with juice groove	84 19 16 03	325 x 530 x 20	Plastic, white
Rieber transport belt	36 06 01 02	50 x 3500	Black with woven Rieber logo (orange) with plastic clasp. For securing mobile frame, thermoport® and ck-port/connect during transportation, as well as securing varithek® modules (inserted in ck-port/ck-connect) during transportation.
varithek® Ceran hob ck 2800q b 0.8	91 01 01 16	635 x 325 x 75 mm	for insertion in ck-connect or ck-connect air
varithek® Ceran hob ck 2800q b 2.5	91 01 01 15	635 x 325 x 75 mm	for insertion in ck-connect or ck-connect air
varithek® induction hob ik 3600 b 0.8	91 01 02 18	635 x 325 x 75 mm	for insertion in ck-connect or ck-connect air
varithek® induction hob ik 3600 b 2.5	91 01 02 19	635 x 325 x 75 mm	for insertion in ck-connect or ck-connect air
Cooling pellet GN 1/1, stainless steel	85 01 20 02		
Heat pellet GN 1/2, stainless steel	89 08 01 71		

Complete confidence from preparation to serving...



Food production in the kitchen



Bridging the space/time gap



Guest-facing service

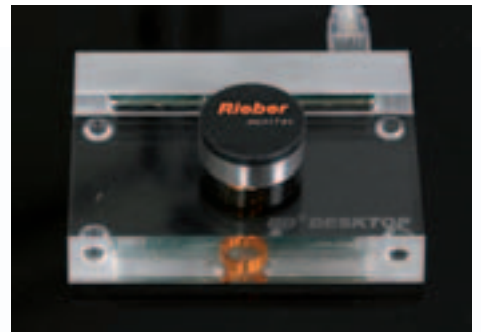
...thanks to the Rieber *monitec* system



Prepared dishes



Food monitoring with Rieber *monitec*



Transfer of Rieber *monitec* data

RFID – Cooking quality you can rely on.

Rieber *monitec* – The safe option.

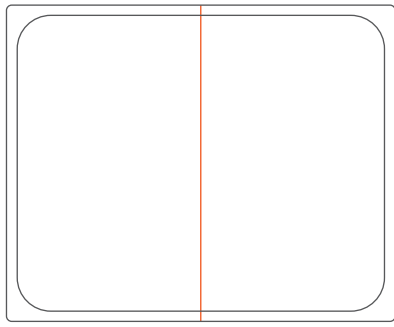
So that you can have complete confidence that your food will arrive at the right time, at the right place and, above all, at the right temperature, we present Rieber *monitec*.

The transponder chip (integrated in the transport module) stores information such as temperature, identification number and time.

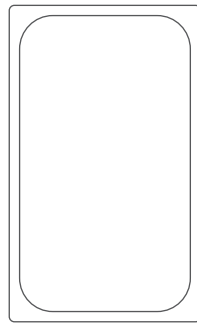
You are then able to read off this data remotely using a computer or handheld device, giving you peace of mind that your food has at no time been compromised.

The specially developed Rieber *monitec* user interface is tailored to your requirements and could not be simpler to operate. Now you will be able to monitor all the documentation relating to your food transportation from wherever you are working, thus guaranteeing your cuisine quality.

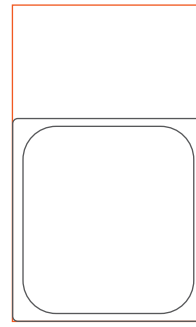




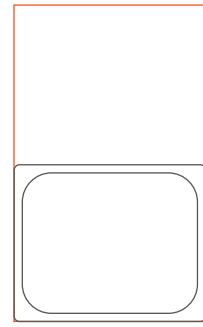
2/1



1/1



2/3



1/2



1/3



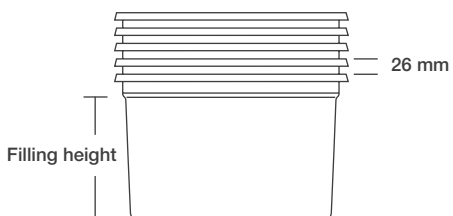
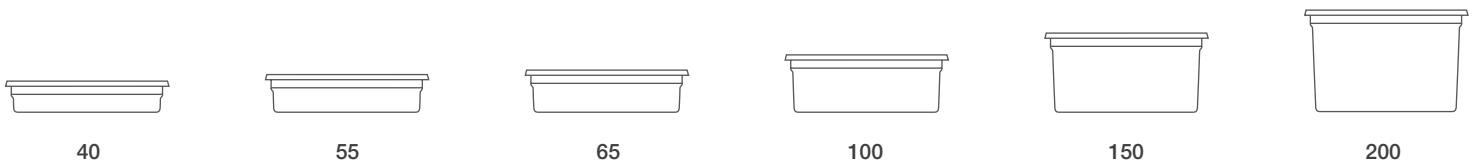
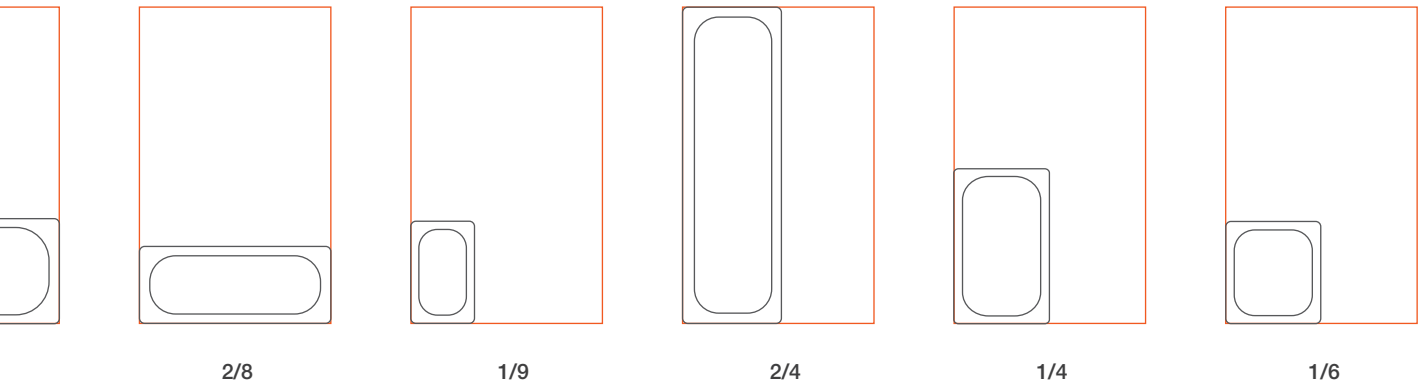
The GN range.

Experience Rieber's renowned quality – not only in terms of materials, but also in optimal handling and flexibility of use. Every GN container is the result of a complex manufacturing process which ensures a robust, dishwasher-safe product. The containers have high, shaped, offset stacking shoulders which not only ensure tight stacking and easy unstacking but also define the filling height, meaning that all GN containers can be enclosed by selecting a matching lid from the range.



20

Why not create your own GN container system by combining different sizes and depths? The wide variety of materials, from stainless steel to polycarbonate to enamel, means you can select the right finish for the job. Even when it comes to the small details, your GN container system still allows a degree of customisation. Select from various handle options or extend your system with later additions. The choice is yours.



Filling height: Our figures for filling height take into account real food-handling experience. Our measurements are based on a filling height which is level with the stacking shoulder (rather than to the top of the container) so the lid does not rest on the food or in the sauce. NB: Filling capacities of other manufacturers relate to a filling height that is level with the top of the container.

Solution finder

Basic equipment

Number calculation for the 1-part set of GN containers, thermoport®, without GN lid. If appropriate, also arrange for a GN lid separately.
Only one menu, no splitting into different meals/menus

Arrangement for plastic thermoport®

Customer to determine whether unheated or heated, depending on requirements (only size information given in table)
thermoport® 50 / 50 K / 50 KB
thermoport® 1000 K / 1000 KB
K = unheated
KB = heated

No. of diners	Food Quantity	Hot, 3 parts			Hot, 4 parts			
		Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.5 l	Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.3 l	Soup 0.2 l
12	thermoplates®	1 x 2/3, 65 mm deep	1 x 1/3, 65 mm deep	1 x 1/1, 65 mm deep	1 x 2/3, 65 mm deep	1 x 1/3, 65 mm deep	1 x 2/3, 65 mm deep	1 x 1/3, 65 mm deep
	thermoport®	2 x thermoport® 50, 1 x cross-support			2 x thermoport® 50, 2 x cross-support			
25	thermoplates®	1 x 1/1, 100 mm deep	1 x 1/2, 65 mm deep	1 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep	1 x 1/2, 65 mm deep	1 x 1/1, 100 mm deep	1 x 1/2, 100 mm deep
	thermoplates®			1 x 1/2, 65 mm deep			1 x 1/2, 65 mm deep	
	thermoport®	3 x thermoport® 50, 1 x cross-support			1 x thermoport® 1000, 1 x insulated divider			
50	thermoplates®	2 x 1/1, 100 mm deep	1 x 1/2, 100 mm deep	2 x 1/1, 100 mm deep	2 x 1/1, 100 mm deep	1 x 1/2, 100 mm deep	1 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep
	thermoplates®			1 x 1/2, 100 mm deep			1 x 1/2, 100 mm deep	
	thermoport®	1 x thermoport® 1000, 1 x thermoport® 50, 1 x cross-support			1 x thermoport® 1000, 1 x thermoport® 50, 1 x cross-support			
75	thermoplates®	3 x 1/1, 65 mm deep	1 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep	3 x 1/1, 65 mm deep	1 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep
	thermoplates®						1 x 1/2, 65 mm deep	1 x 1/2, 100 mm deep
	thermoport®	2 x thermoport® 1000, 1 x insulated divider			2 x thermoport® 1000, 1 x insulated divider			
100	thermoplates®	4 x 1/1, 65 mm deep	1 x 1/1, 100 mm deep	5 x 1/1, 100 mm deep	4 x 1/1, 65 mm deep	1 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep	2 x 1/1, 100 mm deep
	thermoport®	2 x thermoport® 1000, 1 x thermoport® 50, 1 x insulated divider			2 x thermoport® 1000, 1 x thermoport® 50, 1 x insulated divider			
150	thermoplates®	3 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	7 x 1/1, 100 mm deep	3 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep
	thermoplates®	3 x 1/1, 100 mm deep		1 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep		1 x 1/1, 65 mm deep	
	thermoport®	4 x thermoport® 1000, 1 x insulated divider			4 x thermoport® 1000, 1 x insulated divider			
200	thermoplates®	4 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	10 x 1/1, 100 mm deep	4 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	6 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep
	thermoplates®	4 x 1/1, 100 mm deep			4 x 1/1, 100 mm deep			
	thermoport®	5 x thermoport® 1000, 1 x insulated divider			5 x thermoport® 1000, 1 x insulated divider			
250	thermoplates®	6 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep	13 x 1/1, 100 mm deep	6 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep	8 x 1/1, 100 mm deep	5 x 1/1, 100 mm deep
	thermoplates®	4 x 1/1, 100 mm deep			4 x 1/1, 100 mm deep			
	thermoport®	6 x thermoport® 1000			6 x thermoport® 1000			
300	thermoplates®	9 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep	15 x 1/1, 100 mm deep	9 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep	9 x 1/1, 100 mm deep	6 x 1/1, 100 mm deep
	thermoplates®	3 x 1/1, 100 mm deep			3 x 1/1, 100 mm deep			
	thermoport®	7 x thermoport® 1000, 1 x insulated divider			7 x thermoport® 1000, 1 x insulated divider			
400	thermoplates®	12 x 1/1, 65 mm deep	4 x 1/1, 100 mm deep	20 x 1/1, 100 mm deep	12 x 1/1, 65 mm deep	4 x 1/1, 100 mm deep	12 x 1/1, 100 mm deep	8 x 1/1, 100 mm deep
	thermoplates®	4 x 1/1, 100 mm deep			4 x 1/1, 100 mm deep			
	thermoport®	9 x thermoport® 1000			9 x thermoport® 1000			
500	thermoplates®	18 x 1/1, 65 mm deep	5 x 1/1, 100 mm deep	25 x 1/1, 100 mm deep	18 x 1/1, 65 mm deep	5 x 1/1, 100 mm deep	15 x 1/1, 100 mm deep	10 x 1/1, 100 mm deep
	thermoplates®	2 x 1/1, 100 mm deep			2 x 1/1, 100 mm deep			
	thermoport®	11 x thermoport® 1000			11 x thermoport® 1000			

Quantity guideline per diner

Meat: 0.15 l or one piece
Vegetable: 0.3 l
Sauce: 0.1 l
Side: 0.3 l or 0.5 l
Soup: 0.2 l

Hot, 5 parts

Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.3 l	Vegetable 0.3 l	Soup 0.2 l
1 x 2/3, 65 mm deep	1 x 1/3, 65 mm deep	1 x 1/1, 65 mm deep	1 x 2/3, 65 mm deep	1 x 1/3, 65 mm deep
3 x thermoport® 50, 2 x cross-support				
1 x 1/1, 100 mm deep	1 x 1/2, 65 mm deep	1 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep	1 x 1/2, 100 mm deep
1 x thermoport® 1000, 1 x insulated divider				
2 x 1/1, 100 mm deep	1 x 1/2, 100 mm deep	1 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep
2 x thermoport® 1000, 2 x insulated divider				
3 x 1/1, 65 mm deep	1 x 1/1, 100 mm deep	2 x 1/1, 100 mm deep	2 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep
2 x thermoport® 1000, 2 x thermoport® 50, 2 x insulated divider				
4 x 1/1, 65 mm deep	1 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep	2 x 1/1, 100 mm deep
3 x thermoport® 1000, 1 x insulated divider				
3 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep
3 x 1/1, 100 mm deep		1 x 1/1, 65 mm deep	1 x 1/1, 65 mm deep	
5 x thermoport® 1000, 1 x insulated divider				
8 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	6 x 1/1, 100 mm deep	6 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep
6 x thermoport® 1000, 1 x insulated divider				
6 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep	8 x 1/1, 100 mm deep	8 x 1/1, 100 mm deep	5 x 1/1, 100 mm deep
4 x 1/1, 100 mm deep				
8 x thermoport® 1000				
9 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep	9 x 1/1, 100 mm deep	9 x 1/1, 100 mm deep	6 x 1/1, 100 mm deep
3 x 1/1, 100 mm deep				
9 x thermoport® 1000, 1 x insulated divider				
12 x 1/1, 65 mm deep	4 x 1/1, 100 mm deep	12 x 1/1, 100 mm deep	12 x 1/1, 100 mm deep	8 x 1/1, 100 mm deep
4 x 1/1, 100 mm deep				
12 x thermoport® 1000				
18 x 1/1, 65 mm deep	5 x 1/1, 100 mm deep	15 x 1/1, 100 mm deep	15 x 1/1, 100 mm deep	10 x 1/1, 100 mm deep
2 x 1/1, 100 mm deep				
15 x thermoport® 1000, 1 x insulated divider				

Quantity guideline for salad

Up to 150 diners:
0.2 l leafy salad
Over 200 diners:
25% leafy salad 0.2 l and
75% mixed salad 0.1 l

Dessert 0.1 l
Dressing 0.04 l

Cold

Dessert 0.1 l	Salad 0.2 l / 0.1 l	Dressing 0.04 l
1 x 1/3, 65 mm deep	1 x 1/3, 65 mm deep	1 x 1/3, 40 mm deep
1 x thermoport® 50, 1 x lid with cooling plate		
1 x 2/3, 65 mm deep	1 x 1/1, 65 mm deep	1 x 1/3, 40 mm deep
2 x thermoport® 50, 2 x lid with cooling plate		
1 x 1/2, 100 mm deep	1 x 1/1, 100 mm deep	1 x 1/2, 65 mm deep
2 x thermoport® 50, 1 x lid with cooling plate		
1 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep	1 x 1/2, 65 mm deep
1 x thermoport® 1000, 1 x cooling plate		
1 x 1/1, 100 mm deep	2 x 1/1, 100 mm deep	1 x 1/1, 65 mm deep
1 x thermoport® 1000, 1 x cooling plate		
1 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep	1 x 1/1, 65 mm deep
1 x 1/1, 65 mm deep		
1 x thermoport® 1000, 2 x thermoport® 50, 1 x cooling plate		
2 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep	3 x 1/2, 65 mm deep
1 x thermoport® 1000, 2 x thermoport® 50, 1 x cooling plate		
2 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep	1 x 1/2, 100 mm deep
1 x 1/1, 65 mm deep	1 x 1/2, 65 mm deep	2 x 1/2, 65 mm deep
2 x thermoport® 1000, 1 x thermoport® 50, 1 x cooling plate		
3 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep	3 x 1/1, 65 mm deep
2 x thermoport® 1000, 2 x thermoport® 50, 1 x cooling plate		
4 x 1/1, 100 mm deep	5 x 1/1, 100 mm deep	3 x 1/1, 65 mm deep
3 x thermoport® 1000, 1 x cooling plate		
5 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep
4 x thermoport® 1000, 2 x cooling plate		

Solution finder

Basic equipment (with large-capacity thermoport®)

Number calculation for the 1-part set of GN containers, (large-capacity) thermoport®, without GN lid.
If appropriate, also arrange for a GN lid separately.
Only one menu, no splitting into different meals/menus

Arrangement for plastic thermoport®

Customer to determine whether unheated or heated, depending on requirements (only size information given in table)
thermoport® 6000 K / 6000 KB
thermoport® 50 / 50 K / 50 KB
thermoport® 1000 K / 1000 KB
K = unheated
KB = heated

No. of diners	Food Quantity	Hot, 3 parts			Hot, 4 parts			
		Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.5 l	Piece of meat 0.15 l	Sauce 0.1 l	Side 0.3 l	Soup 0.2 l
100	thermoplates®	4 x 1/1, 65 mm deep	1 x 1/1, 100 mm deep	5 x 1/1, 100 mm deep	4 x 1/1, 65 mm deep	1 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep	2 x 1/1, 100 mm deep
	thermoport®	1 x thermoport® 6000, 1 x thermoport® 50, 1 x insulated divider			1 x thermoport® 6000, 1 x thermoport® 50, 1 x insulated divider			
150	thermoplates®	3 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	7 x 1/1, 100 mm deep	3 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep
	thermoport®	3 x 1/1, 100 mm deep		1 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep		1 x 1/1, 65 mm deep	
200	thermoplates®	4 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	10 x 1/1, 100 mm deep	4 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	6 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep
	thermoport®	4 x 1/1, 100 mm deep			4 x 1/1, 100 mm deep			
250	thermoplates®	6 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep	13 x 1/1, 100 mm deep	6 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep	8 x 1/1, 100 mm deep	5 x 1/1, 100 mm deep
	thermoport®	4 x 1/1, 100 mm deep			4 x 1/1, 100 mm deep			
300	thermoplates®	9 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep	15 x 1/1, 100 mm deep	9 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep	9 x 1/1, 100 mm deep	6 x 1/1, 100 mm deep
	thermoport®	3 x 1/1, 100 mm deep			3 x 1/1, 100 mm deep			
400	thermoplates®	12 x 1/1, 65 mm deep	4 x 1/1, 100 mm deep	20 x 1/1, 100 mm deep	12 x 1/1, 65 mm deep	4 x 1/1, 100 mm deep	12 x 1/1, 100 mm deep	8 x 1/1, 100 mm deep
	thermoport®	4 x 1/1, 100 mm deep			4 x 1/1, 100 mm deep			
500	thermoplates®	18 x 1/1, 65 mm deep	5 x 1/1, 100 mm deep	25 x 1/1, 100 mm deep	18 x 1/1, 65 mm deep	5 x 1/1, 100 mm deep	15 x 1/1, 100 mm deep	10 x 1/1, 100 mm deep
	thermoport®	2 x 1/1, 100 mm deep			2 x 1/1, 100 mm deep			

Quantity guideline per diner

Meat: 0.15 l or one piece
Vegetable: 0.3 l
Sauce: 0.1 l
Side: 0.3 l or 0.5 l
Soup: 0.2 l

Hot, 5 parts

Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.3 l	Vegetable 0.3 l	Soup 0.2 l
4 x 1/1, 65 mm deep	1 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep	2 x 1/1, 100 mm deep
1 x thermoport® 6000, 1 x thermoport® 1000, 1 x insulated divider				
3 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep
3 x 1/1, 100 mm deep		1 x 1/1, 65 mm deep	1 x 1/1, 65 mm deep	
2 x thermoport® 6000, 1 x thermoport® 1000, 1 x insulated divider				
8 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	6 x 1/1, 100 mm deep	6 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep
3 x thermoport® 6000, 1 x insulated divider				
6 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep	8 x 1/1, 100 mm deep	8 x 1/1, 100 mm deep	5 x 1/1, 100 mm deep
4 x 1/1, 100 mm deep				
4 x thermoport® 6000				
9 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep	9 x 1/1, 100 mm deep	9 x 1/1, 100 mm deep	6 x 1/1, 100 mm deep
3 x 1/1, 100 mm deep				
4 x thermoport® 6000, 1 x thermoport® 1000, 1 x insulated divider				
12 x 1/1, 65 mm deep	4 x 1/1, 100 mm deep	12 x 1/1, 100 mm deep	12 x 1/1, 100 mm deep	8 x 1/1, 100 mm deep
4 x 1/1, 100 mm deep				
6 x thermoport® 6000				
18 x 1/1, 65 mm deep	5 x 1/1, 100 mm deep	15 x 1/1, 100 mm deep	15 x 1/1, 100 mm deep	10 x 1/1, 100 mm deep
2 x 1/1, 100 mm deep				
7 x thermoport® 6000, 1 x thermoport® 1000, 1 x insulated divider				

Quantity guideline for salad

Up to 150 diners:
0.2 l leafy salad
Over 200 diners:
25% leafy salad 0.2 l
75% mixed salad 0.1 l
Dessert 0.1 l
Dressing 0.04 l

Cold

Dessert 0.1 l	Salad 0.2 l / 0.1 l	Dressing 0.04 l
1 x 1/1, 100 mm deep	2 x 1/1, 100 mm deep	1 x 1/1, 65 mm deep
1 x thermoport® 1000, 1 x cooling plate		
1 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep	1 x 1/1, 65 mm deep
1 x 1/1, 65 mm deep		
1 x thermoport® 1000, 2 x thermoport® 50, 1 x cooling plate		
2 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep	3 x 1/2, 65 mm deep
	3 x 1/2, 100 mm deep	
1 x thermoport® 1000, 2 x thermoport® 50, 1 x cooling plate		
2 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep	1 x 1/2, 100 mm deep
1 x 1/1, 65 mm deep	1 x 1/2, 65 mm deep	2 x 1/2, 65 mm deep
2 x thermoport® 1000, 1 x thermoport® 50, 1 x cooling plate		
3 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep	3 x 1/1, 65 mm deep
	1 x 1/1, 65 mm deep	
1 x thermoport® 6000, 2 x thermoport® 50, 1 x cooling plate		
4 x 1/1, 100 mm deep	5 x 1/1, 100 mm deep	3 x 1/1, 65 mm deep
1 x thermoport® 6000, 1 x thermoport® 1000, 1 x cooling plate		
5 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep
	6 x 1/1, 65 mm deep	2 x 1/1, 65 mm deep
2 x thermoport® 6000, 2 x cooling plate		

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Rieber is the leading provider of complete catering solutions for schools, businesses, caterers, hotels, restaurants, clinics and care homes as well as armies.

We are creators of cuisine which means we make an important contribution to people's health and quality of life – from the young to the old.

In particular we strive for food quality, safety and low operating costs in situations where there is a space/time gap between food production and consumption.
Both hot and cold, for 1 to 1000 people.

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