



duratec*

The future of cookware.

Rieber

duratec* thermoplates®: The future of cookware

Significantly raise your productivity. Lower your operating costs. Simplify your workflow. By using an exclusive technological innovation – Rieber duratec* thermoplates®.

Thanks to the patented SWISS-PLY® multilayer material, duratec* thermoplates® have up to 10x greater thermal conductivity and are therefore perfect for heating up or cooling down. And not only does this save you energy, but it also saves you time. No matter if you are working at temperatures of -20 °C or +250 °C, your duratec* thermoplates® help you to store, prepare, finish and serve dishes – without the need to decant. At the same time, all duratec* thermoplates® have been developed in line with Gastronorm sizing, and so are completely compatible with your existing systems. Discover how you could cook in the GN format using duratec* thermoplates®. Let us show you the future of gastronomy.

* patent pending

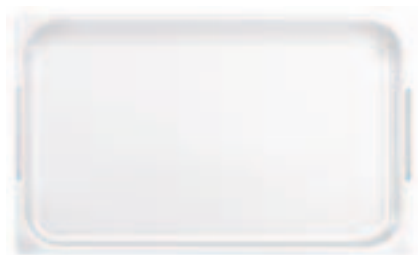
Colour selection



Stainless steel...



...black...



...or white perhaps?

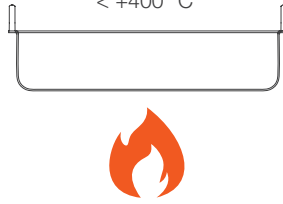


Temperature-resistant

Unlike conventional coatings duratec* with stands much higher temperatures (up to +400 °C).

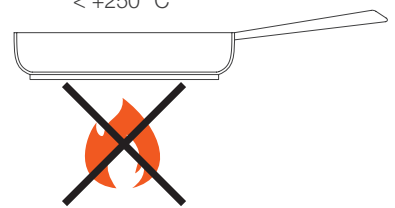
thermoplastes® duratec*

< +400 °C



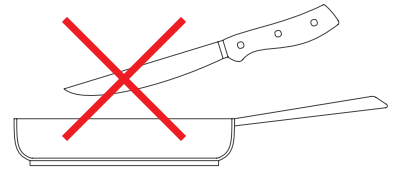
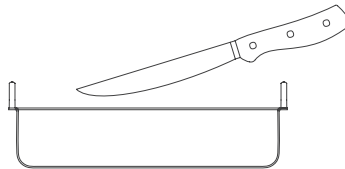
Conventional cookware

< +250 °C



Durability

In contrast to conventional coatings the duratec* finish is cut- and scratch-proof.



Anti-stick

The duratec* surface offers excellent anti-stick properties.

+++



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Material - no PTFE coating

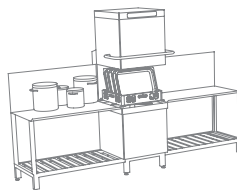
The duratec* finish does not contain PTFE (polytetrafluorethylene).

~~PTFE~~

PTFE

Dishwasher-safe

duratec* is suitable for unrestricted dishwasher use. No after-treatment necessary.



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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.

Thus our solutions combine high levels of convenience and attractive design with highly efficient use of materials, energy and water. Rieber is therefore able to offer specific applications that save valuable energy and water in your everyday service, enabling you to do your bit for the climate and environmental protection.



Design: pearl creative, ludwigsburg, industrial design
www.pearlcreative.com