

CATERING 2.0

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

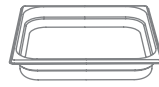
Hygienic. Safe. Linked up.

BETTER FOOD! The kitchen of the future.



GASTRONORM CONTAINERS

The widest range.
(from page 4)



GN containers

THERMOPLATES®

The cooking pot in GN format.
(from page 6)



thermoplates®



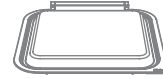
thermoplates® pan

GASTRONORM LIDS

The lid makes the difference.
(from page 8)



vaculid®



Buffet lids



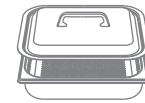
Cooking lids

KITCHENWARE

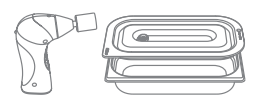
Compact sets for every household.
(from page 10)



STORE + MORE



COOK + ROAST



VAC + SAVE

TRANSPORTING

In plastic or stainless steel.
(from page 12)



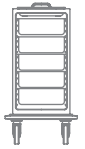
thermoport®
10, 20, 21



thermoport®
plastic



thermoport®
stainless steel



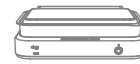
hybrid kitchen®

COOKING

Stage your delicacies.
(from page 16)



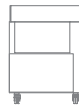
varithek®



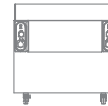
KIPOT

EXTRACTING

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



Push and pull

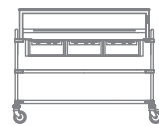


Edge extraction

etc...

FOOD SERVICE / DISTRIBUTION

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



servocuccina®



Food transport
trolleys



Delivery trolleys

MOBILE UNITS

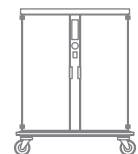
Little helpers that simplify your life.
(from page 28)



Cutlery and tray
trolleys



Dispensers



Banquet trolleys

TECHNOLOGY

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

BETTER FOOD

What is **BETTER FOOD (B!FOOD)**?

B!FOOD 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 can benefit from **B!FOOD**? Anybody who produces food in one location and serves it in another location.

What is the objective of **B!FOOD**? 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 **B!FOOD**, 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.

www.betterfood.ag

➤ see p. 37 for further information



Serving trolley

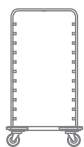


Regiostation



Tray trolleys

etc...



Rack trolley



Waste Rolli



Potato and vegetable trolley



Transport and serving trolleys

etc...

Gastronorm containers

THE STANDARD FOR PROFESSIONALS.

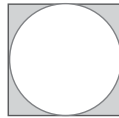
GN containers are the standard in any commercial kitchen today. But the almost endless range of applications goes far beyond food storage and transport. The right combination of container, matching lid and surface are crucial for making a simple stainless steel container fully functioning cookware. Working with a system – the Rieber Gastronorm sets.



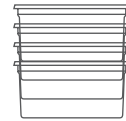
THE GN RANGE:

The greater the variety of your dishes, the greater 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 in any case.

SPACE EFFICIENCY:



Square to round:
22% space gain



GN inserts stackable



Enamelled



Polycarbonate



Stainless steel



Stainless steel perforated



GN lid with cutout for spoons



GN lid with cutout for handles



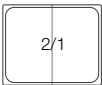
















Stable corners via small radii



Stacking shoulder for perfect stacking and air circulation



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, among others, 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.

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



Teppanyaki grill plate

4 mm SWISS-PLY® multilayer material, 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, wokking as well as cold holding and serving. Perfect handling due to permanently mounted handles.

thermoplastes® with drop 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 and 40 mm depths. Ideal for cooking methods with liquid: Boiling, cooking, steaming, wokking as well as cold holding and serving. The unobtrusive drop handles save space, e.g. when inserting.

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, wokking 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	-	-	-	-	-



thermoplates® C with round edges

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 (1.5 mm material thickness). 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.

thermoplates® C with T-handles

2.6 mm SWISS-PLY® multilayer material, coated, GN 2/3. 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.

thermoplates® griddle

2.6 mm SWISS-PLY® multilayer material, coated, GN 2/3, GN 1/2, 40 mm deep. Available with and without T-handles. Achieve ideal frying results via the 10 times better energy distribution.

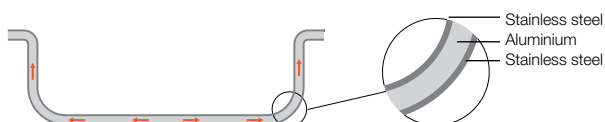
thermoplate pan

2.6 mm SWISS-PLY® multilayer material, with pan handle, coated or nano surface-treated, GN 1/2, GN 1/3, 40 mm deep. Griddle version upon request.



ENERGY EFFICIENCY:

SWISS-PLY® multilayer material



thermoplates® handle

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



84 19 04 05

84 19 04 02

84 19 04 03

84 19 04 04

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.

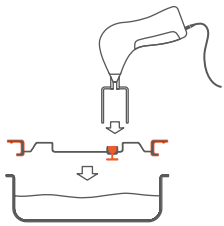
Always the right lid – the Rieber lid range.

vaculid®:

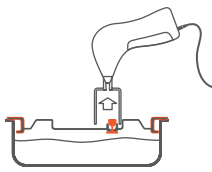
Also suitable for vacuum chamber pumps!



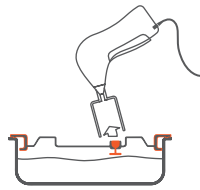
VACUUMING IN 5 STEPS



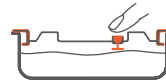
Place the **vaculid**® on the container and the pump adapter on the valve.



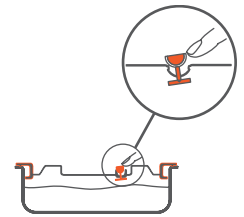
Actuate the pump until a vacuum is created in the container.



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 airtight seal, it ensures a long shelf life, no odour transfer, simple "preserving", safe transporting and low-temperature cooking.

Hand pump for **vaculid**® lids

Casing made from impact-resistant plastic.

Suction power 1.3 litres per minute, negative pressure value: 500 mbar,

weight approx. 400 g,

pump dimensions 20 x 14 x 5 cm.

1 N AC 230 V 50/60 Hz, 15 W,

length of the power cord approx. 1.5 m.

Order No. **84 19 14 09**





Waterproof press-in lid / catering lid

vaculid®

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

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

Cooking lids

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

Buffet lids made from stainless steel

Buffet lids made from stainless steel for regenerating and presenting food. With permanently attached hinge, consequently foldable.

Buffet lids made from plastic

Buffet lids made from plastic for regenerating and presenting food. With permanently attached hinge, consequently 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 1/3: **84 01 10 42**
(red seal)
- GN 1/3: **84 01 10 44**
(black seal)
- GN 1/6: **84 01 10 41**
(red seal)
- GN 1/6: **84 01 10 43**
(black 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**

- 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 upon 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 upon request



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.

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

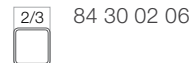
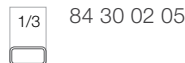
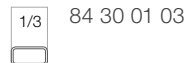
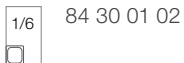
Simple vacuuming of food. This set in a GN size of 1/3 consists of a GN container (closed, 65 mm deep), shelf insert, vaculid® cover and vacuum pump and will set new standards.

WASH + STORE

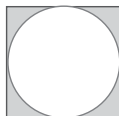
The set consists of a Gastronorm container GN 1/3 and a matching flat lid made from polycarbonate and may be used in a versatile manner.

WASH + STORE

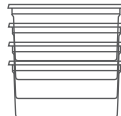
The set consists of a Gastronorm container GN 2/3 and a matching flat lid made from polycarbonate and may be used in a versatile manner.



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 with 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 polycarbonate. 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

thermoport® –

REGNERATING, TRANSPORTING AND SERVING FOOD – WITH GENERATION 2.0

The classics. Made from light, robust and pore-free plastic – double-walled and tightly welded. The thermoport® is available in various versions: heated or unheated, orange or black, toploader or frontloader, so you can find the right thermoport® for the job.

Generation 2.0 is equipped with more powerful heaters and additional special features.

BENEFITS AT A GLANCE:



Reliable storage.



Safe transport.



Easy serving.



Several temperature zones via insulated dividers.



The original.



Perfect insulation.



Digital heating.



Dishwasher-safe.
(with heating system removed)



Low weight.



Robust.



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)

thermoport® 2.0 50 KB-CNS / 50 KB / 50 K

Food transport box with pore-free plastic skin, double-wall welded, high-quality snap locks, dishwasher-safe, range of application: -40 to +100 °C.

thermoport® 2.0 50 KB-CNS: with stainless steel interior casing for direct food transport.

The temperature of up to 100 °C is reached even quicker via the new foil heating.

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® 2.0 50 KB-CNS:**
85 02 02 18 orange

🔥 **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

thermoport® 2.0 100 KB-CNS / 100 KB / 100 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.

thermoport® 2.0 100 KB-CNS: with stainless steel interior casing for direct food transport.

The temperature of up to 100 °C is reached even quicker via the new foil heating.

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® 2.0 100 KB-CNS:**
85 02 03 52 orange

🔥 **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



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

heated

thermoport® 2.0 1000 KB / 1000 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.
Thermoport 2.0 1000 KB: heatable with digital, more powerful circulating air heating, max. attainable temperature: +85 °C.

L x W x H (mm):
435 x 670 x 561 / 435 x 610 x 561
Weight: 17.2 kg / 12 kg
Max. filling volume: 52 l
Heating power (KB models): 763 W

thermoport® 2.0 1000 KB:
85 02 04 23 orange
85 02 04 24 black

thermoport® 1000 K:
85 02 04 01 orange
85 02 04 12 black

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

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 toplayer 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.



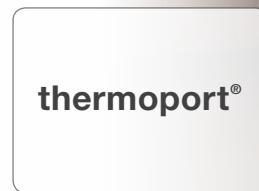
Safe transport.



Easy serving.



Digital heating.



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® 105 L:
85 01 03 02

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 service option)**
L 410 x W 645 x H 530 mm
Weight: 32 kg / 52 l vol.
85 01 05 03

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 service option)**
L 492 x W 769 x H 963 mm
Weight: 47 kg / 78 l vol.
85 01 09 03

thermoport® 2000 / 2000 U

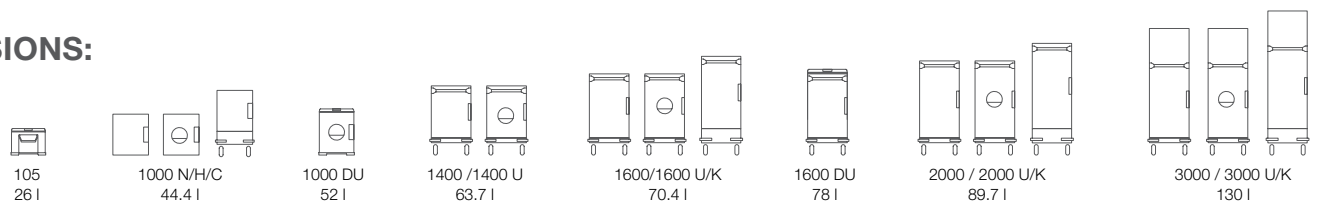
dishwasher-safe (without heating system), made from stainless steel, with heating capacity up to +100 °C

**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



DIMENSIONS:



thermoport® 3000 / 3000 U

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

thermoport® 1000 C / 1600 K / 2000 K / 3000 K

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

thermoport® CHILL

thermoport® with active circulating air cooling, cooling capacity +2 °C

hybrid kitchen® 140 / hybrid kitchen® 200

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

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

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


thermoport® CHILL:

 up to +2 °C
L 662 x W 870 x H 981 mm
Weight: 65 kg / 78 l vol.
85 01 09 07

hybrid kitchen® 140:

 up to 140 °C
with service function
L 592 x W 769 x H 960 mm
Weight: 61 kg / 78 l vol.
85 01 09 04

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

YOUR BENEFIT:

The thermoport® CHILL & hybrid kitchen® 200 doors can be exchanged!

ONE BODY – MANY FUNCTIONS!



varithek® 2.0

FOR ALL TYPES OF FOOD PREPARATION.

Cooking, grilling, frying, deep-frying or wokking – everything is possible with varithek®.

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 – no 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® 1/1-ch 800 hot holding

Ceran hot holding field, stepless hot holding 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 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 glass ceramic hob, the whole surface usable, with six integrated cooking programmes, three hot holding levels and 3 power levels, casing made 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 glass ceramic hob, stepless cooking on the whole surface or on two round hobs, casing made 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 the whole surface or on one round hob, casing made 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 / 3500 W

varithek® 1/1-ik 3500Qe
91 01 01 56

varithek® 1/1-ik 3500e
91 01 01 57



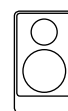
ch-800



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 wokring

Induction hob for wok, high-performance induction generator, 11-step wokring, casing made 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 made 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



gp-3400 sp



iw-3500e



iw-5000e



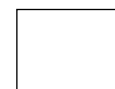
ik-3500e



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.

COMING SOON:



The induction KIPOT



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® – 1/1-550 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: 550 W

K-POT® – 1/1-550 stainless steel
84 01 20 11

K-POT® – 1/1-550 black
84 01 20 12





reddot design award



Focus Open Silver 2009



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

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 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 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



Our catering references



Retirement home: customised meals meeting the individual requirements of the guests.

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[®]

WE ENSURE CLEAR AIR.

As a guest, it is great if one can see how 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[®] does not consider the steam and vapours generated when cooking to be waste items, but rather a raw material that can be recycled. Because of that, the acs[®] does not simply discharge these vapours; instead, it cleans them in multiple steps – 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[®] 1600 O₃ with a revolutionary plasma filter for even more effective work.



SERVOCUCCINA[®]

ACS[®]



servoacs 2/1

servoacs 3/1

acs[®] 600 ec Push-and-pull extraction

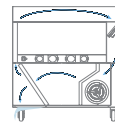
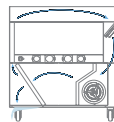
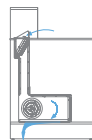
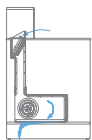
acs[®] 1000 ec Push-and-pull extraction

Grilling, cooking and extracting with integrated circulating air extraction system, with lighting, with system carriers for 2 varithek[®] elements, with stainless steel panelling on 3 sides.

Grilling, cooking and extracting with integrated circulating air extraction system, with lighting, with system carriers for 3 varithek[®] elements, with stainless steel panelling on 3 sides.

Mobile cooking module with integrated extraction and tightly welded insertion niche. Steam and vapours are captured and extracted into the side wall via an air flow running laterally. Equipped with grease and zeolite filter.

Mobile cooking module with integrated extraction and tightly welded insertion niche. Steam and vapours are captured and extracted into the side wall via an air flow running laterally. Equipped with grease and zeolite filter.



L x W x H (mm):
1070 x 785 x 1155

Weight: 98 kg

Total carrying capacity: 115 kg

servoacs 2/1

88 02 52 32 (EST)

L x W x H (mm):
1363 x 785 x 1155

Weight: 145 kg

Total carrying capacity: 170 kg

servoacs 3/1

88 02 52 36 (EST)

L x W x H (mm):
600 x 722 x 900

Weight: 98 kg

Connected power:
max. 8 kW

Power supply:
400 V AC

acs[®] 600 ec (mobile)

91 14 01 13

(additional variants available)

L x W x H (mm):
1000 x 722 x 900

Weight: 130 kg

Connected power:
max. 8 kW

Power supply:
400 V AC

acs[®] 1000 ec (mobile)

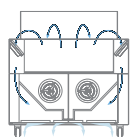
91 14 01 07

(additional variants available)



**acs® 1100 d3
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.

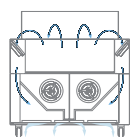


L x W x H (mm):
1100 x 722 x 1100
Weight: 115 kg
Connected power:
max. 11 kW
Power supply:
400 V AC

**acs® 1100 d3 (mobile) with
splash guard without top**
91 14 01 17
(additional variants available)

**acs® 1500 d3
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.



L x W x H (mm):
1500 x 722 x 1100
Weight: 130 kg
Connected power:
max. 22 kW
Power supply:
400 V AC

**acs® 1500 d3 (mobile) with
splash guard without top**
91 14 01 28
(additional variants available)

**acs® 1600 O₃
edge extraction**

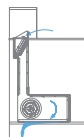
Mobile cooking module with integrated extraction and tightly welded insertion niche. The generated vapours are extracted on 3 sides and subsequently pass the patented acs® plasma system with grease, plasma and activated carbon filter. In addition, the cooking station is equipped with two compartments (hygiene standard H3), for heating, cooling or in 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 capacity cupboard space:
+ 2 to + 10 °C
Connected power:
max. 22 kW
Power supply:
400 V AC

acs® 1600 O₃ (hot/cold)
91 14 01 41
(additional variants available)

**airclean 3d 900
down-draft extraction**

Integrated extraction with grease and nonwoven fabric filter as well as activated carbon odour filter. Perfect for installation in stationary or mobile units.



L x W x H (mm)
Complete dimensions: 1150 x 545
x 1125
Top: 1150 x 325 x 325
Substructure: 860 x 545 x 800
airclean 3d 900
92 50 10 50

Serving trolleys & servocuccina®

THE WHOLE KITCHEN IN ONE SERVING TROLLEY

Our world is in motion. This is why Rieber serving trolleys have been successful for decades. Whether as a classic serving trolley or as a mobile kitchen with extraction system. That way, the mobile kitchen units can quickly and easily be used anywhere. The screwed design offers a high degree of stability and ensures easy disassembly.



SERVING TROLLEYS



servostar 1/1 light

Serving trolley made from 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

servobase 1/1 light

Serving trolley made from stainless steel, tubular pushing handle, deep-drawn shelves with raised edge, sound-insulated, with cutout for GN container in upper shelf

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

Weight: 10 kg / 12.5 kg

Total carrying capacity:
120 kg / 150 kg

Shelves: 2

servobase 1/1 light

88 02 50 73

Shelves: 3

servobase 1/1 light

88 02 50 74

Serving trolley 800 x 500

Serving trolley made from 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 / 17 kg

Total carrying capacity:
120 kg / 150 kg

Shelves: 2

SW-850 RL-2

88 02 50 02

Shelves: 3

SW-850 RL-3

88 02 50 06

servoport 2/1

Serving trolley made from stainless steel, tubular pushing handle, moulded shelf, sound-insulated, screwed design, with stainless steel panelling on 3 sides

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

Weight: 31 kg

Total carrying capacity:
150 kg

Shelves: 3

servoport 2/1 standard

88 02 50 88

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 rosé

72 10 05 78



Glass white

72 10 05 81



Formica walnut

72 10 05 88



Formica beech

72 10 05 89



SERVOUCCINA®



servocoolstation 2/1 (or 3/1) standard

Active cooling with built-in well, for GN 2/1 or 3/1, 200 mm deep, made from stainless steel, with stainless steel panelling on 3 sides

L x W x H (mm) GN 2/1:
915 x 700 x 950

L x W x H (mm) GN 3/1:
1238 x 700 x 950

Weight: 57 kg / 70 kg

Total carrying capacity: 115 kg

Cooling range: +2 °C to +20°C

servocoolstation 2/1

88 02 50 95

servocoolstation 3/1

88 02 54 03

servomarie 2/1 (or 3/1) standard

Hot holding without water with 2 or 3 built-in wells GN 1/1, 200 mm deep, individually controllable up to a max. of +180 °C, 230 V, with stainless steel panelling on 3 sides

L x W x H (mm) GN 2/1:
915 x 700 x 950

L x W x H (mm) GN 3/1:
1238 x 700 x 950

Weight: 38 kg / 55 kg

Total carrying capacity: 115 kg

servomarie 2/1

88 02 50 94

servomarie 3/1

88 02 54 01

servoplatedispenser

3 cutlery compartments, 1 plate dispenser, heated, with plastic lid for 53 plates between Ø 190 mm and 280 mm, with stainless steel panelling on 4 sides

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

Weight: 36 kg

Total carrying capacity: 80 kg

servoplatedispenser

88 02 50 97

servorack

Serving trolley made from stainless steel, for storage of GN containers up to max. GN 1/1 or varithek® elements, with stainless steel panelling on 3 sides

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

Weight: 30 kg

Total carrying capacity:

150 kg

Shelf rails: 8

servorack

88 02 50 86

SERVING TROLLEY:

Also available as clearing trolley or heavy duty version



ZUB, STW & Regiostation

THE CLASSICS IN HOT DISTRIBUTION

The 3 classics from Rieber for in-house food distribution – for any demand.
 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.



REGIOSTATIONS: WITH A NEW CONTROLLER FROM AUGUST 2012

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 controller in the shelf:



R-ST type 3

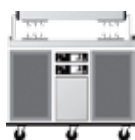
Hot holding + cooling + drawer
 + regenerating



R-ST type 5

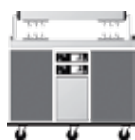
Hot holding + cooling + drawer
 + cooling/regenerating

Regiostations with controller 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



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, cupboard spaces heated)
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, cupboard spaces heated)
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

Banquet trolley 2 x 2/1 GN

Banquet trolley light

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.

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.

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 02

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 trolley (for cook & serve)

RACK TROLLEYS



Rack trolley

Made from stainless steel, for transporting meals on Gas-tronorm trays, Euronorm trays or Veskanorm trays. Versions: Double-walled, double-walled tight design, double-walled tight-welded design (also for use in AWT plants). With active or passive cooling.

Made from stainless steel, U-shaped support rails with tilt protection and push-through lock on both sides, rust-proof casters

Version with hinged doors, double-walled TWF-C 2 x 10

External dimensions L x W x H
1047 x 760 x 1587 mm
88 44 03 01

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-180-1R-A (space-saving variant)

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-180-1E

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-180-1/1-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
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
89 01 01 69

Exchange dispenser, square

made from stainless steel with 1 platform for pieces of crockery with different dimensions, load max. 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
89 01 02 60

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



Platform dispenser closed or cooled

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

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

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 560 mm, 2 tubes, clear chamber dimensions 260 x 260 mm per tube

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

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

89 02 01 03

REU-P2-260

External dimensions L x W x H

1043 x 480 x 930/1020 mm

Overall empty weight: 70 kg

Storage capacity:

76 x SJ-255 (chafing dishes)

89 04 01 03

PG-Q1/1

External dimensions L x W x H

730 x 690 x 911 mm

Overall empty weight: 54 kg

Platform dimensions:

535 x 505 mm

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

89 02 01 04

Chafing dishes upon 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: little helpers are always present to make the work a bit simpler 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 model: **88 09 02 01**

with sep. undercarriage: **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 substructure (heavy duty version).

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

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



Clearing trolley open

made from stainless steel, tubular pushing handle, frames for wells and profiled shelf with welded-in horizontal edge. Large well 750 x 560 x 100 mm, two 21-litre clearing containers incl.

88 03 01 01



Clearing trolley closed

made from stainless steel, tubular pushing handle, cupboard and top closed on 3 sides, edged with the well at the top, removable. Storage table with two suspended 21 litres clearing containers. Compartment for inserting 4 crockery baskets on the left, for placing containers on the right in the floor unit.

88 03 01 02



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



Rolliport made from plastic

with foldable pushing handle (stainless steel), for transport of all portable thermoport®

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**

Rieber system design – by professionals for professionals



Top: Various services may be designed with intelligent buffet stations like Rollito or the new acs 1600 O₃.



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.



Vacuuming – 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 cooking.	Shorter cooking times.	Energy/cost saving.	The original.



2011 invention 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.

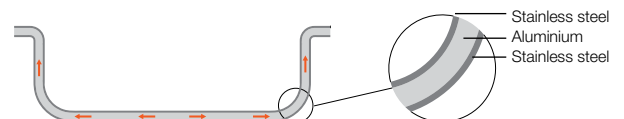


Temperature ranges:



- Stainless steel: easy to clean, refined with nano surface, suitable for all energy sources, suitable for induction heating
- Aluminium core: up to 10x 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.



Better Food

SAFETY, HYGIENE AND ORGANISATION.

Better Food (B!Food) is the link-up of our products and the Internet. Each customer should have the opportunity to know which food is held in which location at what temperature at what time.
B!Food aims to enable the customer to always and everywhere deliver the best quality, even if the customer is not on site.



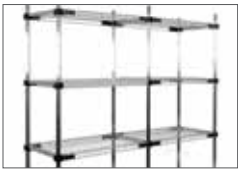
Office

Planning events, managing customers, monitoring temperatures, writing shopping lists. Any time and everywhere. The mobile office.



Storage

Always knowing in which state what food is located where in my storage. Coupled to the inventory management system.



Scullery

Which container is currently located in the scullery? Already washed? At what time ready for use again?



Cold storage

Knowing which product is located in my cold storage, when it will expire and where it came from at any time. Reordering if required.



Kitchen

Seeing which dish is at which temperature in what unit at any time. Readjusting if needed.



Transport

Knowing which food is located at what temperature where at any time. En route, on site or on the way back. And readjusting if needed.



Service:

Which food has already been at which temperature in the service for what time period? And what quantity is still available?



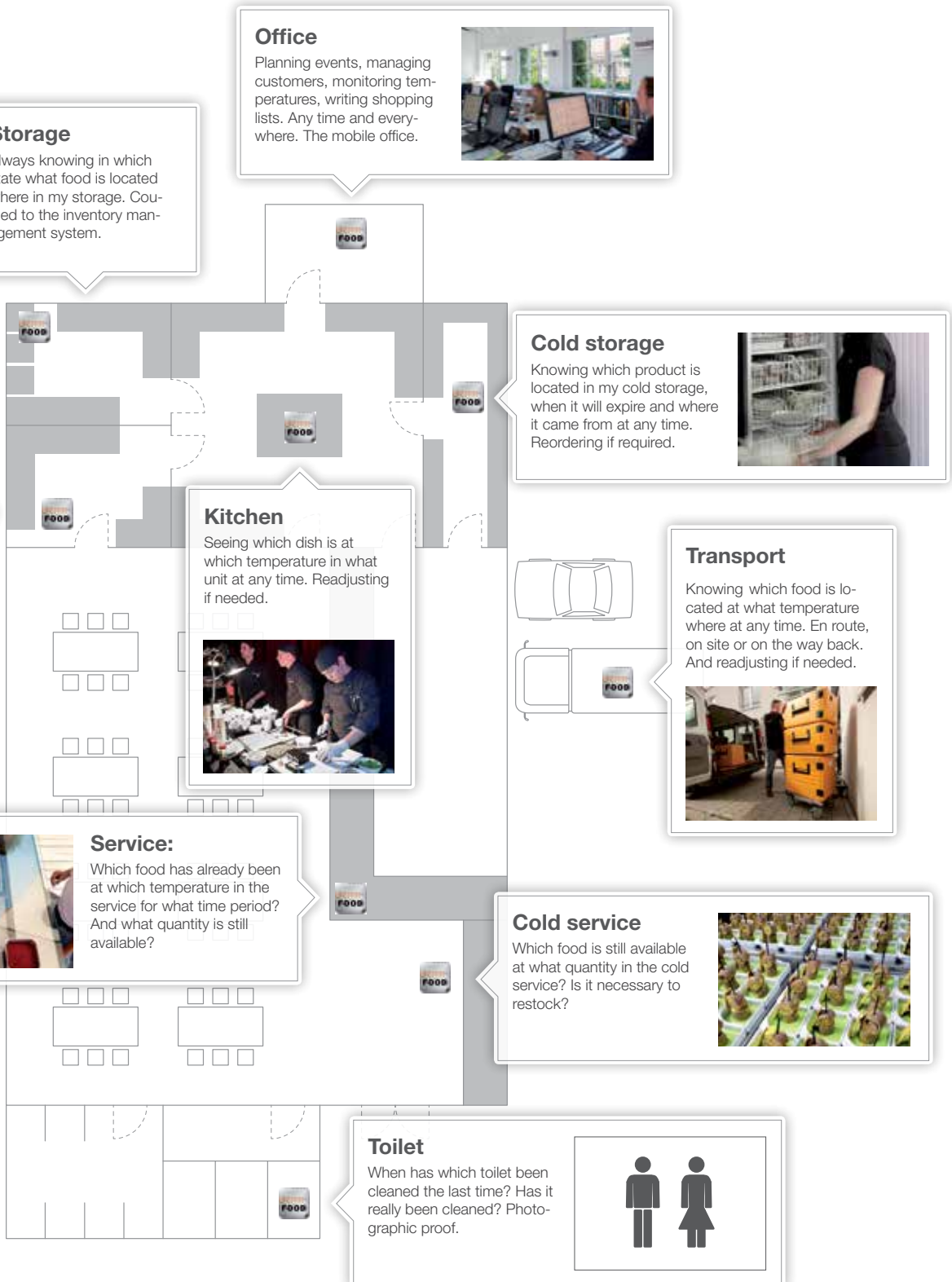
Cold service

Which food is still available at what quantity in the cold service? Is it necessary to restock?



Toilet

When has which toilet been cleaned the last time? Has it really been cleaned? Photographic proof.



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Rieber
Technology - made in Germany.