

WHO BROUGHT **GASTRONORM**
INTO THE COMMERCIAL
KITCHEN?

WHO HAS REVOLUTIONISED
FOOD TRANSPORT?

WHO HAS REDEFINED
FRONTCOOKING?

WHO HAS BUILT THE MOST-
PROFESSIONAL KITCHENS?

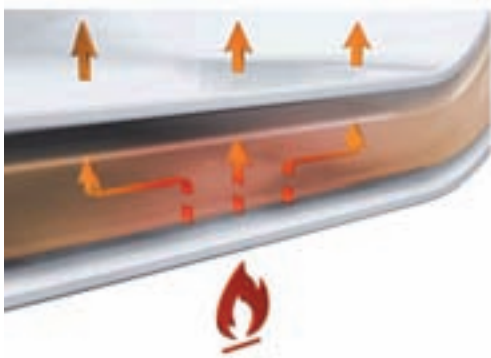
WHO IS DESIGNING
THE **NEXT** WAY OF COOKING?



Rieber



Cooking quality you can rely on.



SWISS-PLY® - RELIABLE MATERIAL

SWISS-PLY® is a patented multilayer material with excellent thermal properties: aluminium is sandwiched between two stainless steel layers resulting in approx. 10x greater energy conductivity (chilling and heating). This means energy is distributed quickly and evenly, the material is lightweight and the deep-drawn stainless steel ensures excellent hygiene. 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 220 °C, your thermoplates® help you to store, prepare, finish and serve dishes – without the need to decant.



DURATEC* - RELIABLE SURFACE

Discover the future of cookware with duratec* thermoplates®. No matter if you are working at temperatures of -20 °C or +400 °C, your duratec* thermoplates® help you to store, prepare, finish and serve dishes – without the need to decant. They boast excellent anti-sticking properties and high durability. At the same time, all duratec* thermoplates® have been developed in line with Gastronorm sizing, and so are completely compatible with your existing systems.

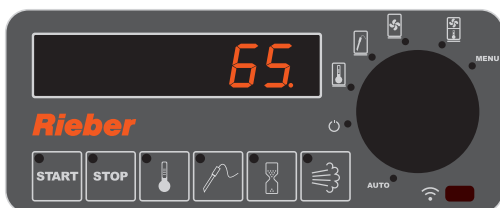
Significantly raise your productivity. Lower your operating costs. Save time. Simplify your workflow. By using an exclusive technological innovation – Rieber duratec* thermoplates®.



MONITEC - RELIABLE FOOD TRANSPORT.

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 easy to operate and is tailored to your requirements. Now you will be able to check and monitor all the data relating to your food transportation from wherever you are working, thus guaranteeing your cuisine quality.



NAVITHERM - RELIABLE CONTROL

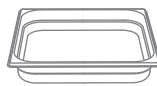
Rieber's intelligent control system. Easy to use. Simple to navigate. Menu mode allows the selection of predefined programs.

Once programmed, any user (including untrained staff) is able to produce spot-on dishes.

The integrated infrared interface enables data to be exchanged between the appliance and computers/handheld devices. This can be used for programming units, documenting simmer and chill settings and reading process information.

OPERATING SYSTEM

Gastronorm containers, cooking pots (page 6 onwards)



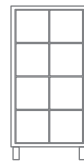
GN containers



thermoplates®

STORE

Refrigerators/Shelving systems (page 10 onwards)
// polar®



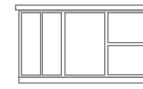
multipolar®



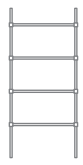
polar®



gastropolar®



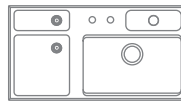
Cooling tables



Niro-X

PREPARE

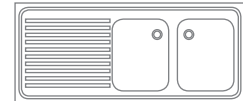
Sinks (page 22 onwards)
// waterstation®



waterstation®cubic



waterstation® round



Sinks for commercial
kitchens

COOK

Cooking appliances/Ovens (page 26 onwards)
// varithek®



varithek®
cooking appliances



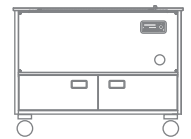
K-POT



hybrid kitchen



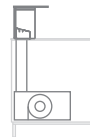
thermomat®



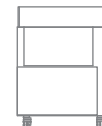
Multifunctional boiler

EXTRACT

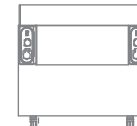
Extraction systems (page 36 onwards)
// air-cleaning-system®



airclean3d®



acs® 800-1000ec



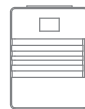
acs® 1100d3



Range cooker

TRANSPORT

Transportable food containers (page 40 onwards)
// thermoport®



thermoport®
Plastic



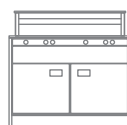
thermoport®
Stainless steel



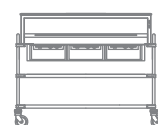
thermoport®
10, 20, 21

SERVING/ DISTRIBUTION

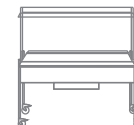
Serving systems, buffets (page 44 onwards)



varithekbuffet®



servocuccina®/
servobar®



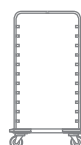
Buffetto®



Rollito®

MOBILE UNITS

The "little kitchen helpers"
(page 52 onwards)



Rack trolley



Cutlery and tray
trolley



Drink dispenser



Waste Rolli

OUR FOODFLOW

Foodflow.

How should food be stored so that its flavour and nutrients are retained?

How can we optimise our work processes to save time and effort?

How should food be cooked so that every serving has the same quality, no matter how far away from the kitchen?

How can air be cleaned without wasting energy?

How do we change our work and organisational processes so workload is reduced and the dining experience is improved?

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

Rieber now presents the optimum catering system suitable for ANY area of use. For efficiency is not just about having one technology, it's about a combination of intelligent solutions.

We have developed an operating system that takes you through the process chain from beginning to end: thermoplates® - cookware in GN format. Start cooking efficiently right now: with thermoplates® you can prepare, transport, chill, hot hold, cook, grill and serve – all from the same container. Rieber also supplies matching lids for all kitchen tasks, so your food always has maximum protection.

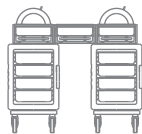
The new Rieber operating system guarantees joined-up foodflow, saving you both time and energy.



K-POT



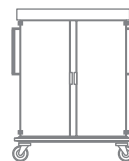
hybrid kitchen



catering kitchen



STW



Induction trolley/
Tray trolley



Regiostation



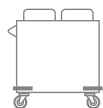
Conveyors



Potato and vegetable
washing trolley



Transport and
serving trolley



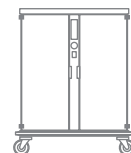
Dispenser



Serving trolley

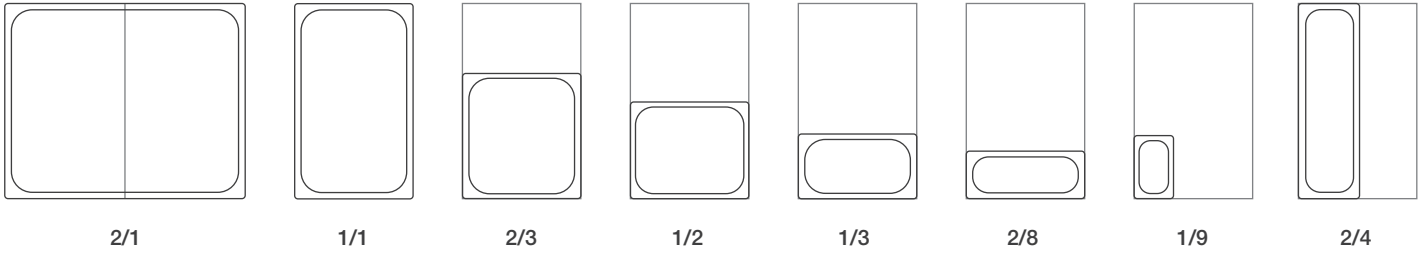


Delivery trolley
(ZUB)



Banquet trolley

WHO BROUGHT **GASTRONORM** INTO

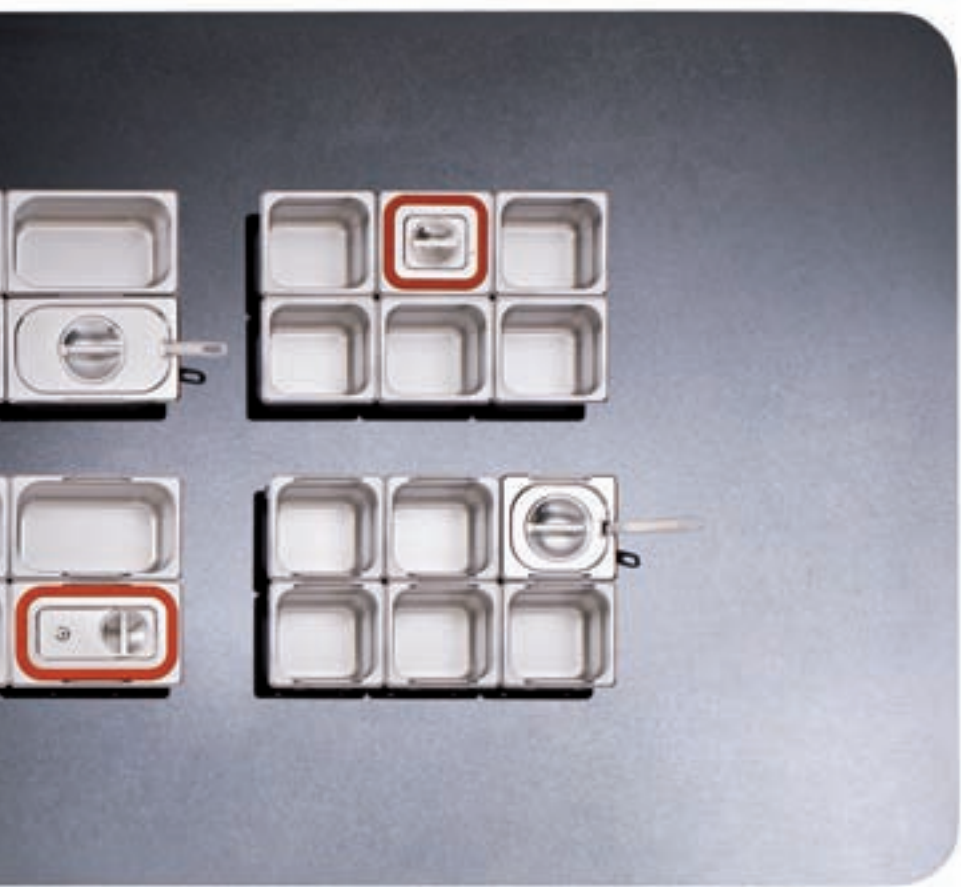
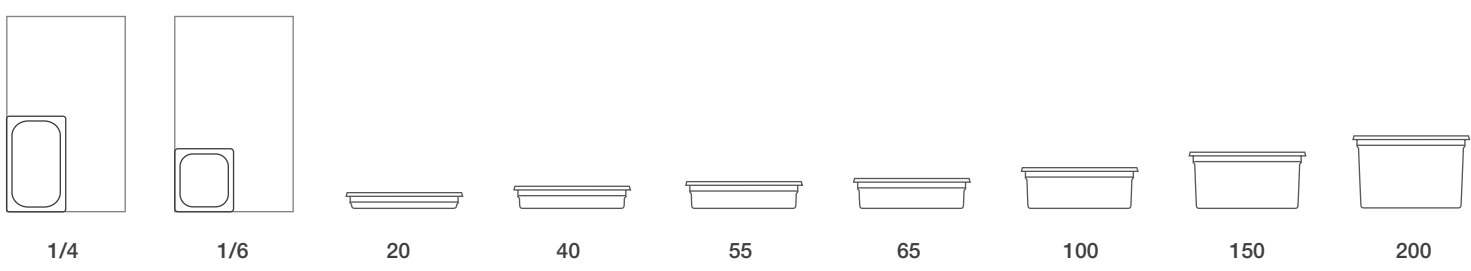


Rieber lid range –

No matter if you are storing, transporting, cooking or serving, Rieber has the matching lid for the job.



THE COMMERCIAL KITCHEN?



Rieber Gastronorm containers –

Rieber offers a comprehensive product range in Gastronorm format, giving you smooth-running food preparation processes and ensuring you have the right space whatever stage you are at in the food chain.



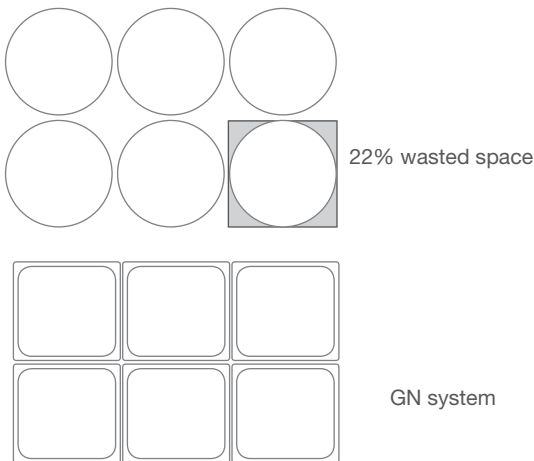
"1964: The complete Normset GN range from Rieber, Reutlingen, comes onto the market. The basis for the standard lies, inter alia, with the Swiss Association for Community Food Service." (GVmanager 6/2009)

ROUND PEG, SQUARE HOLE.

- How do we perfect our foodflow, from ingredient storage to table service?
- How do we raise quality and efficiency for any size of kitchen?
- How do we create a system that can be adapted to all tasks?

Gastronorm brings harmony to the kitchen. That is why, when we developed our GN container system, we took into account not only the flexibility and quality of the system, but also the compatibility of the overall product range. Thus, the Rieber GN container system is available in nearly all sizes and depths and is functionally tailored to every stage in the food production chain.

Storage, preparation, cooking, transport and presentation: this complex series of operations now has a clear structure that applies to all Rieber products.



thermoplates® THE FIRST COOKING

EVOLUTION NEVER ENDS.

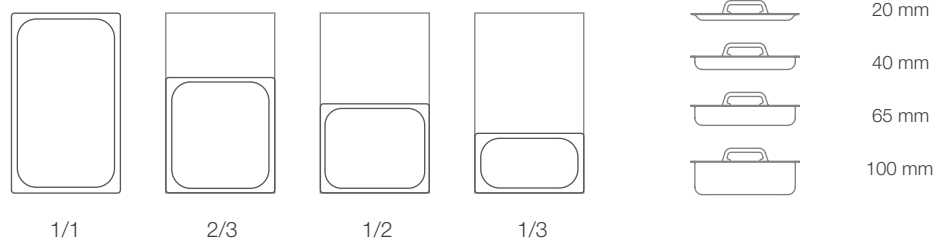
How can we make maximum use of available space?

How do we convey heat as directly as possible?

How do we adapt energy use to our needs?

Gastronorm ensures that we only use as much space and energy as is actually necessary for the particular task at hand. Different sizes and different depths give us the freedom we need.

SWISS-PLY® allows us to benefit flexibly from an in-house developed and patented multilayer material. Its aluminium core conveys energy up to 10 times faster than conventional stainless steel and is sandwiched between two layers of stainless steel so it can be used for cooking food on any heat source.



Available in 4 sizes: GN 1/1, GN 2/3, GN 1/2 and GN 1/3
Also available in different depths, with or without handle.

FROM **STORAGE AND TRANSPORTABLE CONTAINERS...**

Stainless steel



POT IN GN FORMAT

SWISS-PLY®

Its patented multilayer material ensures excellent heat distribution, thereby lowering energy and operating costs.

THERMOPLATES®

Food can be cooked gently and to a high standard thanks to the patented multilayer material's excellent heat distribution and special finish.

DURATEC*

duratec*: Work at temperatures from -20 °C to +400 °C. Your duratec* thermo-plates® help you to store, prepare, finish and serve dishes – without the need to decant. They boast excellent anti-sticking properties and high durability.

VACUTECH

The new vacuum lid system makes it possible to keep dishes or foodstuffs in thermo-plates® for much longer.

...TO THE **COOKING POT.**



Stainless steel
Aluminium
Stainless steel



polar®

WHO BROUGHT ORDER TO THE REFRIGERATOR?



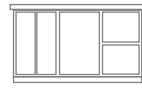
multipolar®



polar®



gastropolar®



Cooling tables



Niro-X



Rieber



multipolar®

UNDER LOCK AND KEY.

A refrigerator on the outside, a safe on the inside. Developed in 1964 – now the benchmark when it comes to state-of-the-art communal provision. multipolar® allows you a degree of privacy in communal living and working situations.

Hygienic, energy-efficient and space-saving.



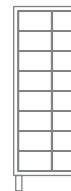
182-4 F-U 4 compartments
182-6 F-U 6 compartments
(Total volume: 180 l)



380-8 F 8 compartments
380-10 F 10 compartments
380-12 F 12 compartments
380-14 F 14 compartments
(Total volume: 360 l)



481-8 F 8 compartments
481-8 S 8 drawers
481-10 F 10 compartments
481-10 S 10 drawers
481-12 F 12 compartments
(Total volume: 500 l)



570-16 F 16 compartments
(Total volume: 583 l)

multipolar® is a communal refrigerator with multiple lockable compartments or drawers in a solid and robust stainless steel construction.

The outside housing is made of galvanised steel plating; the inner chamber is manufactured in hygienic, fruit acid-resistant polystyrene. Thanks to the special bearings, the energy-saving and high-performance chiller produces little noise or vibrations.

polar®

THE FREEZER STORE.

Energy-efficient and space-saving. The polar® freezer is the classic complement to your chiller equipment. Sturdy, removable wire baskets provide a safe, organised way to store loose frozen items. The seamless inner well is both hygienic and acid-proof, making it extremely easy to clean.



Cooling pellet

Stainless steel cooling pellets in GN 1/1 and GN 1/2 formats ensure perfect chilling results.

The asymmetric design allows thermoplates® and GN containers to be used.

gastropolar®

ORGANISATION - THE BEST TOOL IN THE KITCHEN.

Using gastropolar® is a simple, uncomplicated way to almost double the amount of food you can keep organised in your refrigerator. Benefit from a closed food system with a wide range of Gastronorm containers and matching lids. This system allows you to refrigerate many different types of food together without affecting smell or taste.

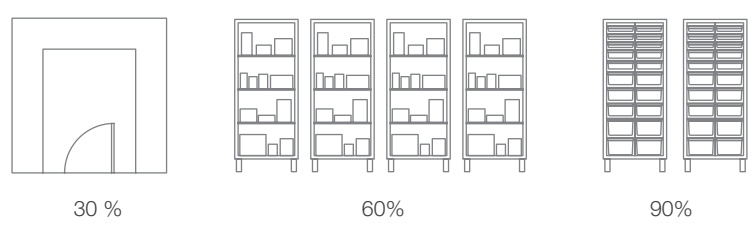
gastropolar® is perfectly tailored to Gastronorm containers. Not only that, it is impact-resistant, lockable, extremely robust and supplied in a state-of-the-art hygienic design. The outside is made of galvanised steel plating, while inside the energy-saving and high-performance chiller produces little noise or vibrations thanks to the special bearings. Stepless temperature regulation is provided by a room thermostat and the interior layout can be flexibly altered.



GASTRONORM - A TIDY KITCHEN IS A TIDY MIND.

Efficient cooking starts with the food store. Kitchen processes are made much simpler if ingredients are stored sensibly in a space-efficient way, saving you time and money. This is where the "space in a space" concept proves itself to be a true energy-saving marvel.

The following comparison of a cold store, conventional refrigerator and gastropolar® shows the ratio of refrigerated space to unused space.



Perfect climate
thanks to climate pellet GN 2/8

THE FIRST READY-TO-PLUG-IN COLD STORE IN GN FOR- MAT - MINIATURE VERSION.

Here, the sturdy shelf system lets users adapt the refrigerator to meet their individual needs. GN frames for GN 1/1 and smaller and suspension rails for GN 2/1 can be used as and when required, guaranteeing minimal energy use and maximum utilisation of space.



GN frame
(for containers up to GN 1/1)



GN containers / thermoplates®
GN 1/1, 2/3, 1/2, 1/3, 2/8



Can also refrigerate bottles using
GN 2/1 grilles

Multifunctional counters

MADE-TO-MEASURE FLEXIBILITY.

Different customers – different needs. Whether you are after cooling tables, refrigerated counters, worktops or multifunctional counters, our many years of experience working with stainless steel means that we can adapt to our customers' wishes.

Integrating our energy- and space-efficient functional elements into our designs helps optimise processes, raise productivity, lower operating and production costs and ensure quality.





COOLING TABLES

The cool basis – Ready-to-plug-in drinks counters

Rieber drinks counters have for many years been a standard feature in hotels and restaurants. These trusty units have a double-walled design and both the interior and exterior are manufactured in stainless steel, ensuring a high level of robustness. The bodies, hinged doors and caster drawers are insulated with CFC-free foam for maximum energy savings. The refrigerated compartments are equipped with hollow-chamber magnetic profile seals both on the hinged doors and on the caster drawers.



REFRIGERATED COUNTERS

Ready-to-plug-in premium drinks counters

Rieber premium drinks counters have all the features of the standard range but differ in two respects. All inner walls are highly polished with rounded corners and seamlessly welded with the base well. The base well is profiled and deep-drawn with a gradient to the main drain groove. The drain is at the front. There is no drinks counter base on the market that is more hygienic!



MULTIFUNCTIONAL COUNTERS

Made-to-measure counters

The combination of stainless steel, high-quality, high-performance refrigeration and control components and a German production facility serves to ensure long, fault-free periods of operation.

Variability in size, height, design and function means that the cooling table can be adapted to your requirements.

The long-lasting, robust construction ensures that the counter will retain its value.

Niro-X

COMPONENT SHELF SYSTEM

Our Niro-X is a component shelf system that can start off small or large and be changed or extended as and when required. Moulded shelves can be joined to smooth shelves or grilles. Shelves or grilles of the same size can be swapped over at will.

The great advantage of this shelf system is that the shelves are simply slotted in, doing away with screws and drills.



- sturdy without diagonal cross-pieces
- can support heavy loads
- made of stainless steel
- hygienic, can be reliably cleaned
- abrasion-resistant
- durable



Moulded shelves...



... smooth shelves...



or grilles: the Niro-X is extremely flexible.



Simply slot in the shelves or grilles.



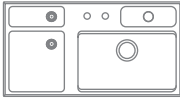
Corner and T connections are made using special clamping plates.



Thanks to Niro X's robust construction, the possibilities are virtually endless.

waterstation®

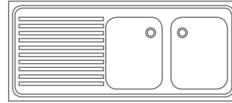
**WHO BROUGHT ORDER
TO THE SINK?**



waterstation®cubic



waterstation®round



Professional
kitchen sinks



waterstation®

THE SOURCE OF LIFE.

Wash salad, rinse herbs and dry dishes – all at the same time. The waterstation®cubic sink is a real multi-tasker. Not only are the sink and two drainers sized to fit Gastronorm containers and hence can be used with a whole variety of professional kitchen accessories ranging from drainer baskets and chopping boards to Gastronorm containers; their three separate drains mean they can be used completely independently of each other. So various tasks can be carried out in parallel without water running from one area to another.

And that's not all. The drainer bowls can also be used as inserts for the sink. As the sink has two levels, they can either be placed on the working level or rotated by 90° and used on the lower level. You can experiment with different ways of working to your heart's content.

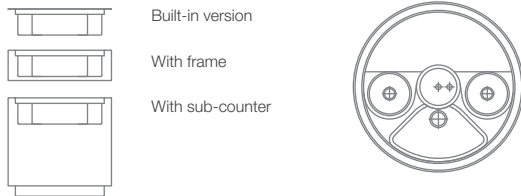


reddot design award
winner 2006



Focus Energy
Silber 2006

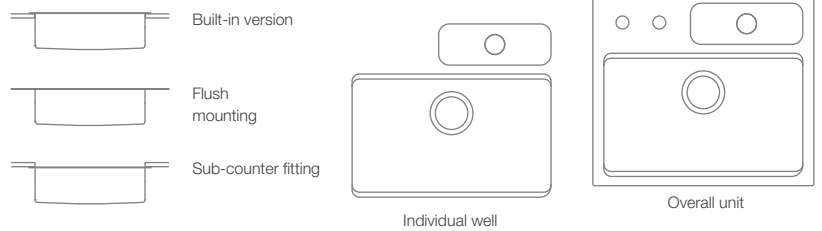




WATERSTATION® ROUND

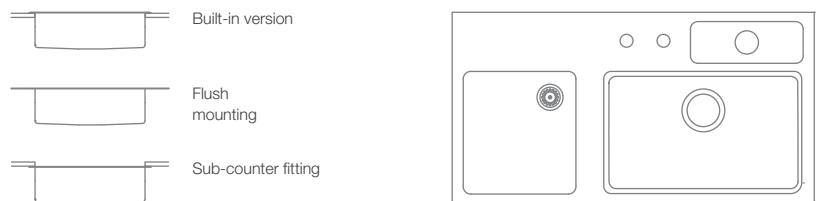
waterstation®round is a circular sink with a diameter of 100 cm.

A large well is positioned centrally at the front with 2 smaller wells located to the left and right. Bowls, sieves and chopping boards can be placed on the top level and moved around in a circle.



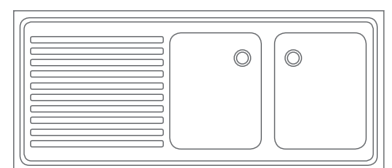
WATERSTATION® CUBIC 600

waterstation®cubic 600, manufactured in drawn stainless steel, consists of 2 individual wells with a separate drain. The unit is suitable for conventional installation but is also designed for sub-counter fitting or flush-mounting.



WATERSTATION® CUBIC 980

waterstation®cubic 980, manufactured in drawn stainless steel, consists of 2 individual wells and 1 functional GN recess with a separate drain. The unit is suitable for conventional installation but is also designed for sub-counter fitting or flush-mounting.



PROFESSIONAL KITCHEN SINKS

Rieber offers a large selection of professional kitchen sinks as part of its product portfolio. Choose from a wide variety of sizes, up to 3 wells in a sink unit and a customised worktop. The range also includes a number of different installation options: from built-in and sub-counter fitting to welded-in sinks.

varithek®

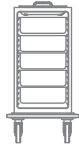
WHO HAS REDEFINED FRONTCOOKING?



varithek®
cooking appliances



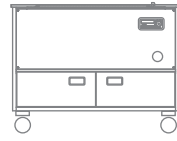
K-POT



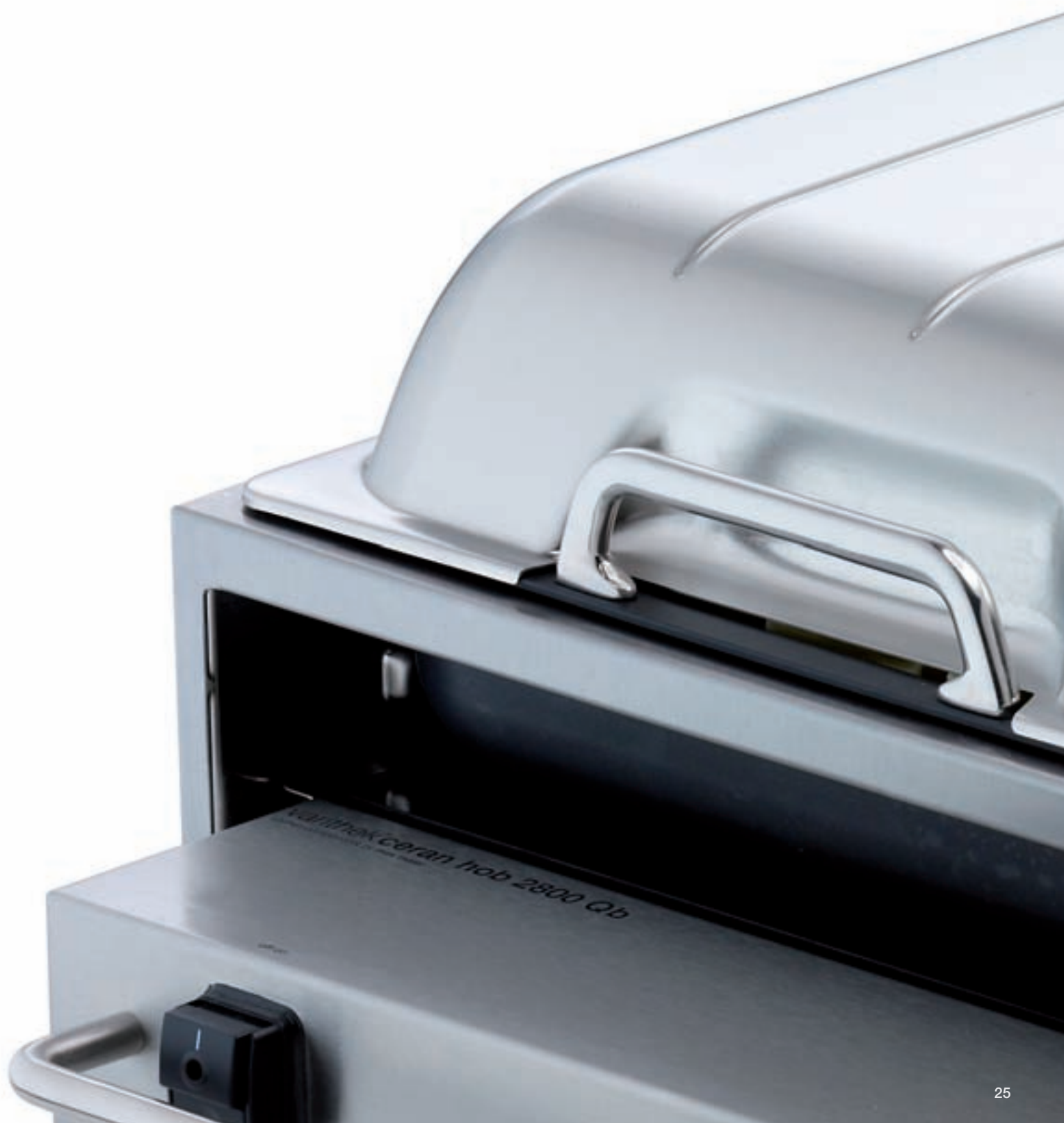
hybrid kitchen



thermomat®



Multifunctional boiler



varithek[®] cooking modules

FOR ALL TYPES OF FOOD PREPARATION.

Cook, grill, fry, deep-fry, wok or chill – varithek[®] makes it all possible. Together with the system module, the individual function modules combine to form a highly adaptable unit. Versatility is literally built in. Monday pasta, Tuesday kebabs, Wednesday chops – no problem. The standardised function modules can be combined freely and are easy to use.

COOK



HEAT SOURCE.

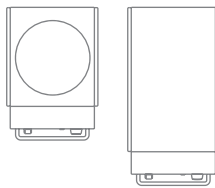
The varithek[®] range of function modules covers Ceran hot holding, Ceran cooking, induction, induction wok-ing, grilling and charcoal grilling. Individual modules are available in various sizes.



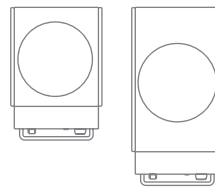
Ceran hot plate



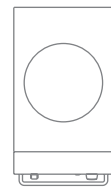
Ceran hobs



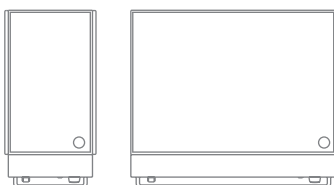
Induction hobs



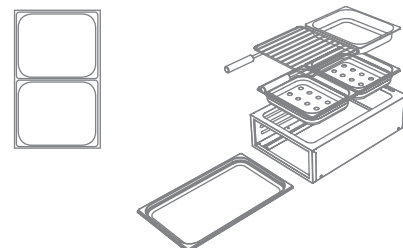
Induction wok



Grills – made of SWISS-PLY[®] multilayer material



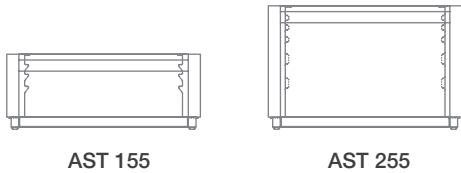
Charcoal grill (on request)



varithek[®] system carriers

TABLE-TOP AND BUILT-IN SYSTEM MODULES.

System modules have a purist design and represent a platform that is capable of holding all varithek[®] function modules. Stainless steel support rails allow you to use different GN receptacles and thermoplates[®] in sizes GN 1/1, 2/3, 1/2, 1/3 and with a container depth of up to 200 mm.

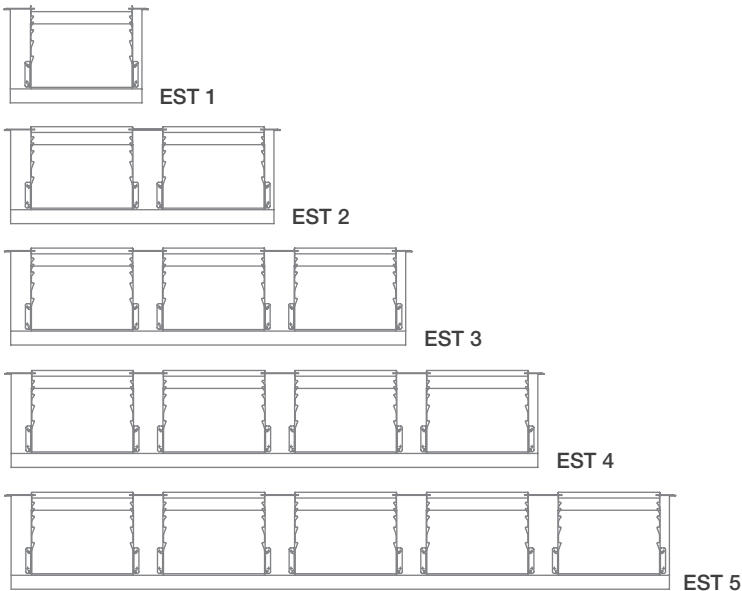


Available in 2 heights. AST 155 for GN containers up to max. 100 mm deep; AST 255 for GN containers max. 200 mm deep.



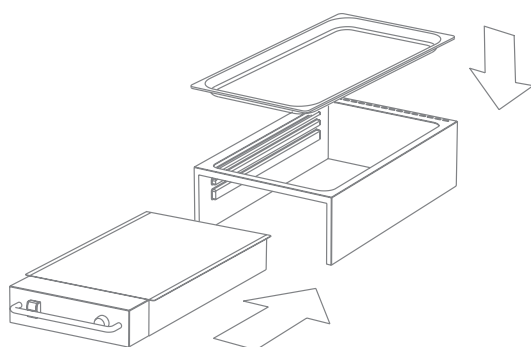
TABLE-TOP SYSTEM MODULES.

AST table-top system modules can be used on their own or combined into larger units and positioned in niches in furniture or placed on top of tables.



BUILT-IN SYSTEM MODULES.

EST built-in system modules can be used on their own or combined into larger units and integrated into furniture cut-outs.



GN-PORT.







GN-port table-top system modules can be used on their own or combined into larger units and positioned in niches in furniture or placed on top of tables.

K | POT

**NO WATER. NO BOILING DRY. NO STRESS.
JUST A K-POT. PASSIVE UND ACTIVE.**

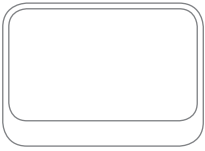
- How do you take the hearth to the table?**
- How do we democratise the enjoyment?**
- How do we revolutionise cuisine?**

Excellent catering is no longer synonymous with lots of effort and expense. Not since K-POT democratized luxury food. No on-site kitchen infrastructure. No reloading of food. No boiling dry. No wasted energy. No more excessive staff costs. Thanks to the K-POT, variety and flexibility are now achievable in one small utensil. The K-POT allows you to cook using any classic cooking method you like and in virtually any location. Be it gentle heating or "à la minute" at the table – healthy food is now quite literally programmed in.

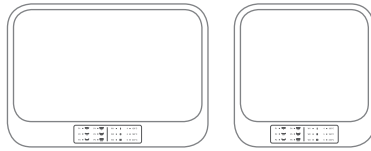
REGENERATE AND COOK.		HOT HOLD.		STEAM.		FRY.
P1 - 	P4 - 	W1 -	4 - 120°C			
P2 - 	P5 - 	W2 -	5 - 180°C			
P3 - 	P6 - 	W3 -	6 - 220°C			



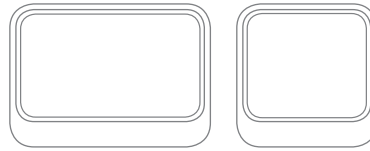
Ceran hot plate



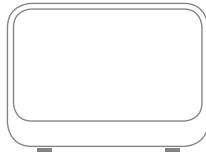
Ceran hob



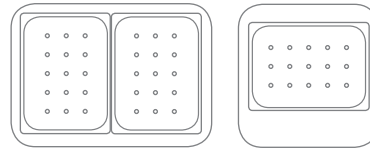
Passive appliance with pellet (hot/cold)



Induction hob (from 2010)



Charcoal grill (from 2010)



THE ESSENTIAL KITCHEN.

80% of food served in the public sector is 'convenient' in the sense that food is prepared in advance and finished off 'à la minute.' By using thermoplates® (the first Gastronorm-compliant cooking pot), food can be transported and then finished in the same container. As a result of this innovation, the foodflow can now be kept in Gastronorm format right until serving. Prepared goods (from raw food to ready meals) can be delivered in thermoplates® and heated on the buffet table, in the conference room or in the school canteen until just right, guaranteeing top quality and freshness.



"80% of food served in the public sector is prepared in advance and its quality deteriorates on its way to consumers. This is the starting point for the "K-POT – the oven-on-the-table."

The jury commends the idea of finishing dishes on the table or at the buffet, thereby allowing them to stay fresh and full of vitamins. Cooking at the table encourages a shared experience."

AIT – Architecture and Healthcare Innovation Prize



"In a joint decision with the German Design Council we have recommended your K-POT product for the exhibition in the 'Depot' (exhibition space in the German pavilion at EXPO 2010 in Shanghai) since, in our opinion, it fulfils all the important criteria and is therefore representative of the quality and innovation of German product design."

milla & partner - EXPO 2010 Shanghai China

"...Its rounded corners give the appliance harmonious lines, a facet that runs through the design of all three elements: the electric base, vessel and lid are all made of different materials, resulting in a highly functional look..."

red dot GmbH & Co. KG



hybrid kitchen*

THE MOST SPACE-EFFICIENT, MOBILE KITCHEN.

The hybrid kitchen* is suitable for both home and away, whether you are plating up, hot/cold serving or catering for an event. With just a single module you benefit from all the features you need for best possible workflow and maximum flexibility. If your requirements change, the hybrid kitchen* is easily extended whenever you like using the special slot-in connectors. Carry out an extremely wide range of tasks with just one piece of equipment. A special functional door with separately controlled heating systems and fans gives the hybrid kitchen* its unique hybrid functionality. The electronic control offers the choice of several settings. It is fully useable as a single module or can be extended as and when required with special connectors. Coupled with a Rolltop, the hybrid kitchen* is transformed into a mobile ladling system.

* patent pending.

COOK



The functions



Simmer and regenerate with temperature



Simmering with core temperature control



Simmering thanks to built-in tank, 2 steam levels



Two temperature levels thanks to insulated divider



Simultaneous hot and cold holding thanks to insulated divider



Passive cold holding with pellet and aeration

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.



Rieber climate pellet

optional – for the perfect climate when cold holding.



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 hybrid kitchen* is available as either a mobile single module or as a built-in unit.



thermomat®

THE BEST TECHNOLOGY REMAINS UNSEEN.

Spot-on simmering and hot holding for more tender, juicier meat. A Rieber thermomat® allows you to hot hold, rest, slow-cook or finish to perfection. For example, a juicy roast or two legs of lamb that have been crisped up in advance can be finished pink in the thermomat® on a low temperature setting. The temperature is kept precisely to the preset value, ensuring the dish is 'done' as required. The thermomat® is available with doors or drawers.

Multifunctional boiler

PLUS-SIZED ENERGY-EFFICIENCY.

Energy-efficient multifunctional boiler – caters especially for high portion numbers and large-volume preparations of sauces, pasta and soups, and is also suitable for frying. Available in 2 designs: Mobile and fixed, each with 70 l or 125 l cooking volumes. The base is made of SWISS-PLY® multilayer material and contains 2 separate cooking zones (split 1/3 – 2/3), plus a core temperature sensor.

In addition, there is a version with a hydraulic tipping mechanism.

The substructure provides room for 2 x GN 1/1 containers.

COOK

The multilayer material has won the following awards:





FOR ENERGY-EFFICIENT FRYING AND COOKING. MOBILE AND FLEXIBLE.

It can be used for simmering, grilling, steaming and core-temperature cooking according to requirements. The two separately controlled cooking areas make it possible to cook in just one area. But it is not just these defined cooking areas that make for an efficient working environment; the special boiler 'floor' made of a patented multilayer material is the key to saving time and energy.

In the substructure: two hinged doors with 2 compartments for storing 2 x 1/1 GN containers.



- Available in 4 designs: 70 l or 125 l volumes, with or without tipping feature
- 2 separately controlled cooking zones: 1/3 and 2/3
- Seamlessly deep-drawn boiling vessel
- 2 cooking support frames for 2 x 1/1 GN containers
- Lid with all-round sealing lip, ventilation opening, lid with self-arresting hinge with core temperature sensor
- Hydraulic tipping mechanism for improved emptying and easier cleaning
- Food-safe working fluid
- 5 programs: manual mode, cook/grill, steam, core temperature cooking and menu (which allows stored programs to be selected)
- Settings can be stored as a specific menu

Side view of the multifunctional boiler with tipping mechanism.



Retractable crank handle (lift 50 mm) for tipping mechanism built into substructure.

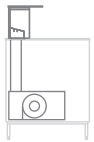
Safety drainage cock 2" with metal handle, chromed. (left picture)



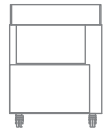
Hydraulic tipping mechanism for improved emptying and easier cleaning.

air-cleaning-system[®]

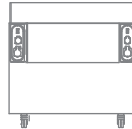
WHO SEES AIR AS A **RECYCLABLE** RESOURCE?



airclean3d[®]



acs[®] 800-1000ec



acs[®] 1100d3



rangecooker

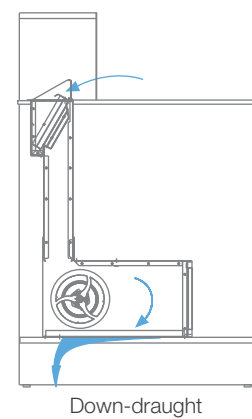
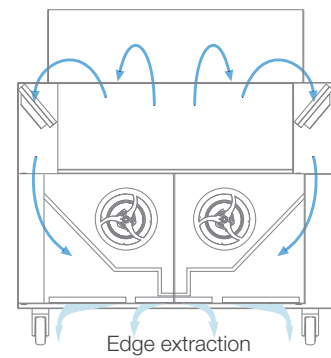
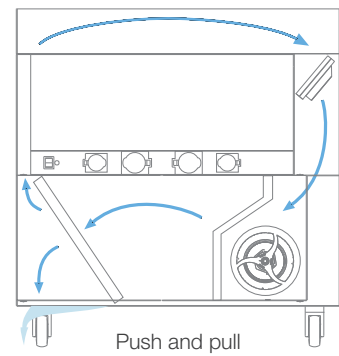
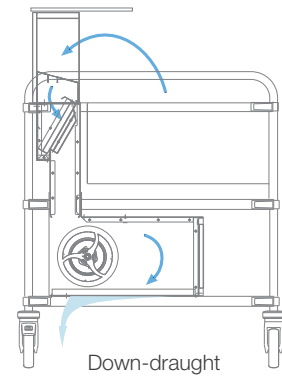


air-cleaning-system[®]

ACS[®] – AIR RECYCLING.

The first highly effective, ecological and economical circulating-air solution. The Rieber system captures steam and vapours formed during cooking in three different ways. The air is then cleaned as it passes through the patented acs[®] circulating-air system and returned to the room free of odour.

EXTRACT



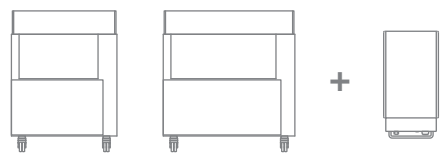


AIRCLEAN® 3D - DOWN-DRAUGHT.

The airclean®3d sucks odours, steam and vapours from right where they originate – at pot and pan level. Uncleaned air is passed through a grease filter and a fleece filter before entering the airbox which features a radial fan and an activated carbon odour filter. Cleaned air is then fed back into the room via the base of units. The airclean®3d is perfect for installation in stationary or mobile units.

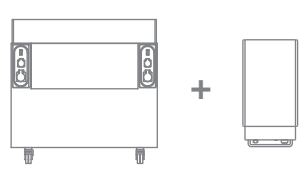
aircleanbox3d:

The mobile, stainless steel circulating-air extractor suction air from the rear; greasy air is cleaned in a grease filter and activated carbon odour filter.



ACS® 800EC / ACS® 1000EC - PUSH AND PULL.

The acs® series is a mobile cooking module with an integrated extraction and circulating-air cleaning system in a robust, welded, stainless steel design. With full panelling and a tightly welded niche. The extraction system is designed specifically to capture vapours formed during cooking or frying into the side wall by means of a cross-stream of air. The vapours are then passed through the patented acs® circulating-air system.



ACS® 1100D3 - EDGE EXTRACTION.

The acs® 1100d3 is a mobile cooking module with an integrated extraction and circulating-air cleaning system in a robust, welded, stainless steel design. With full panelling and a tightly welded niche. The extraction system is designed specifically to suction vapours formed during cooking or frying on 3 sides. The vapours are then passed through the patented acs® circulating-air system.



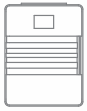
RANGECOOKER – DOWN-DRAUGHT.

The rangecooker series is a mobile cooking module with an integrated extraction and circulating-air cleaning system in a robust, welded, stainless steel design. The rangecooker is available with niche, built-in induction or with a built-in system module for varithek function modules. The extraction system is designed specifically to suction vapours formed during cooking or frying to the rear. The vapours are then passed through the patented acs® circulating-air system.

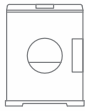
thermoport®

WHO HAS REVOLUTIONISED FOOD TRANSPORT?

TRANSPORT



thermoport®
Plastic



thermoport®
Stainless steel



thermoport®
10, 20, 21

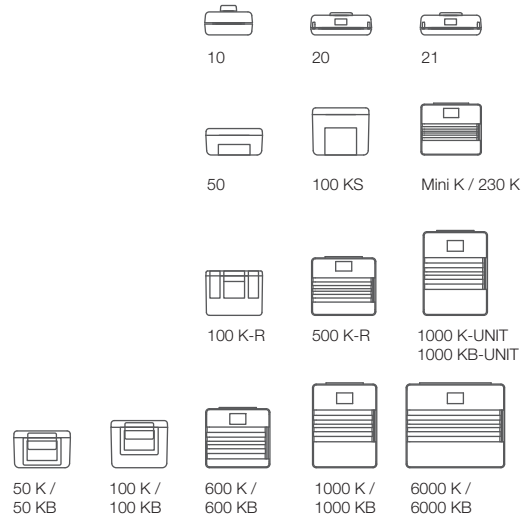




thermoport[®] plastic

TEMPERATURE RANGE -20 °C to +100 °C.

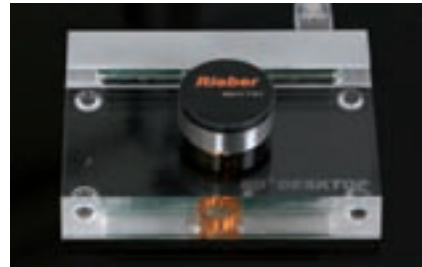
Classic design. Made of light, robust and pore-free plastic – double-walled and tightly welded. The thermoport[®] is available in various versions – heated or unheated, orange or black, toplayer or frontloader – so you can pick the right thermoport[®] for the job.



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.

thermoport[®] stainless steel

TEMPERATURE RANGE -20 °C to +100 °C.

Uncover the top-quality details that make up the Rieber thermoport[®]. Stainless steel is used both inside and out which not only guarantees excellent insulation, but also ensures highest possible quality and compliance with the most stringent hygiene requirements. The stainless steel thermoport[®] is available as a topper or frontloader in almost every size. There is also a choice between mobile or stationary models.



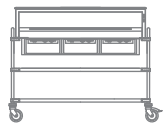
Perfect climate
thanks to Rieber climate pellet GN 2/8



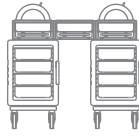
WHO IS DESIGNING THE **NEXT** WAY OF COOKING?



varithekbuffet®



servocuccina®/
servobar®



catering kitchen



Buffetto®



Rollito®



hybrid kitchen



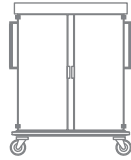
Regiostation



K-POT



STW



Induction trolley/
Tray trolley



Conveyors



SERVING / PRESENTING

SERVING



VARITHEKBUFFET – THE FLEXIBLE BUFFET EXPERIENCE.

varithekbuffet offers diners a special culinary experience. The cooking module, modules for keeping food warm and chilled, a neutral module, a cash till module and a corner module can be combined freely depending on space and specific requirements. The panelling can also be adapted to match the individual style of the furnishings.



SERVOBAR® – THE BAR FOR INSIDE AND OUT.

Rieber's servobar® is a mobile bar that allows you to spoil your guests with cold drinks anytime, anywhere – both indoors and outdoors.



ROLLING BUFFET – THE MODULAR IDEA.

Buffets with a modular design are always highly popular. They allow a complete serving area to be set up quickly which can then be modified and extended as and when required or even changed on a daily basis.



BUFFET MODULE – KITCHEN ON A EURO PALLET.

EURO pallet-sized Rieber buffet modules are especially sturdy yet light buffet fronts. These individual, handy, wooden buffet modules can be extended as and when required. The units are simply stood together so no assembly is necessary, making them quick and easy to set up and dismantle. What is more, the individual modules fit exactly onto a EURO pallet, so transporting them around safely poses no difficulties. The practical storage space at the back of the buffet module allows you the option of inserting 2 x thermoport® 1000 in each module, enabling you to be best prepared for the rush of hungry diners.



SERVOCUCCINA® – KITCHEN IN A SERVING TROLLEY.

These mobile kitchen units can be quickly and easily incorporated in any location. Another service plus point that will certainly pay off quickly for you through increased sales and high customer satisfaction. Of course, you can always quickly join together individual stations to form a complete buffet that is perfect for any space.

SERVING / PRESENTING

SERVING

CATERING KITCHEN* – THE MOBILE KITCHEN.

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. With the thermoport®, your food arrives safely, hygienically and with maximum freshness. So your guests enjoy the excellent quality your reputation is built on. The catering kitchen* is available in plastic and in stainless steel.

* patent pending



BUFFETTO® – THE LIGHT BUFFET SOLUTION.

Flexible and mobile. Based strictly on catering principles - as much technology as necessary, but as uncomplicated as possible. Easy, functional and independent design, built with sturdy, easy-to-care-for materials that are suitable for everyday use. One highlight in the range is the Buffetto® Warm/Cold. Thanks to a clever system, this buffet can be used for keeping food warm or chilled depending on need.



ROLLITO® - THE UNIVERSAL BUFFET SYSTEM.

Rollito® stands out thanks to its simplicity and clever details. Each element in the Rollito range is purely functional and designed for a specific purpose and can be used on its own or in combination with others allowing it to be expanded as required. Rollito® can be used in free-flow, line, 45° or 90° angled systems.



LADLING SYSTEM

DISTRIBUTION



HYBRID KITCHEN* – THE MOST SPACE-EFFICIENT KITCHEN.

If you only have very restricted space, but want unrestricted culinary options, the hybrid kitchen* is the answer. The hybrid kitchen* not only guarantees maximum flexibility but also offers consistent quality based on state-of-the-art technology. Such as the special functional door with separately controlled heating systems and fans which gives the trolley its unique hybrid functionality. And not forgetting the combination of simultaneous hot and cold holding thanks to the insulated divider. Whether in hospitals, care homes or in school catering, the electronic control offers a choice of settings, letting you adapt effortlessly to any situation. The result: perfect preparation and spot-on simmering.

* patent pending



REGIOSTATION – THE OPTIMUM IN FOOD DISTRIBUTION.

The different types of this multifunctional transportation, storage, regeneration and distribution system stand out thanks to their quality, a varied accessories range and an intelligent electronic control system that allows meal plans to be programmed over a 7-day period. Also suitable for individual portioning for diets. The food is heated or chilled in Gastronorm containers in the ward kitchen or brought into the dining hall. The food that has been placed in the GN containers is either transported directly with the Regiostation or its transfer trolley.



K-POT – THE INTELLIGENT CHAFING DISH.

Excellent catering is no longer synonymous with lots of effort and expense. Not since K-POT democratised luxury food. No on-site kitchen infrastructure. No reloading of food. No boiling dry. No wasted energy. No more excessive staff costs.

With its smart, pre-programmed control system, K-POT is extremely easy to use since the appliance has been designed around the pot and the food it will be used with. Programs are tailored to the regeneration/heating of chilled foods (cook and chill) and excellent results can be obtained thanks to the optimal heat distribution of thermoplates®. Simply place food in the thermoplates® on top of the appliance and select the required program – the K-POT will then gently regenerate/heat up the dishes and let you know when the food is ready to eat.



FOOD TRANSPORT TROLLEYS.

The NORM food transport trolleys are the cost-effective alternative for small organisations and yet they still meet strict HACCP requirements, thus ensuring the integrity of the food distribution chain. Chilled or heated dishes are brought to the ward kitchen in Gastronorm containers, either with the Rieber food transport trolley or securely in the Rieber thermoport®.

DISTRIBUTION

DISTRIBUTION



HYBRID KITCHEN*.

The hybrid kitchen* can also be used as a tray system. Use it anytime, anywhere – whether in hospitals, care homes or in school catering. The electronic control offers a choice of settings, letting you adapt effortlessly to any situation. No matter if you are temporarily storing or transporting dishes, reheating or regenerating, simmering or chilling – you can always count on top quality. Simultaneous hot/cold holding, the tray-system option or the ladling feature, which transforms your hybrid kitchen* into a stylish serving station, are only a few examples.

* patent pending

INDUCTION TRAY TROLLEY.

Chill and heat on a tray. Induction technology is suitable for both regenerating chilled food to over +70 °C and reheating fresh food. Special trays with induction zones and kitchenware with an induction coating ensure targeted heating while active circulating-air refrigeration cools chilled food. Reheating up to 12 minutes, regeneration up to 35 minutes.



DOCKING STATION FOR INDUCTION TRAY TROLLEY.

The docking station has a niche for the tray trolley and coil support plates with integrated induction coils. Only with special EN trays.





TRAY TROLLEY.

The trusty tray trolley can be used for food distribution with established tray systems. Passive hot holding and chilling, hot and cold dishes can be transported on the same tray.



Thermotray – Systemware

Rieber supplies a wide range of systemware for food distribution.

CONVEYORS – CONTINUOUS PERFECTION.

Food distribution and clearing belts are part of a professionally organised food distribution system. Demands on these systems are high, as the handling of food means hygiene and reliability of technology are of critical importance. The food distribution and clearing belts are available in two versions: in a flat belt or round belt design. Flat belt conveyors come with a dirt scraper as standard. For round belt conveyors, a run-off pan is available as an option for hassle-free preliminary cleaning. Sliding tables are cost-effective alternatives for small-scale distribution systems.

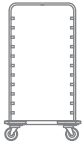


THERMOSTEAM* – HIGH-LEVEL SIMMERING AND REGENERATION.

The reusable thermosteam* system crockery lets you simmer or regenerate food in the microwave in three to six minutes, minimising both time and energy. Plus, the two-part cloche provides excellent convenience: the shaping on the sides allows easy opening and its high-grade plastic design provides high durability. The system allows a wide range of foodstuffs to be simmered and regenerated evenly.



MOBILE UNITS / THE LITTLE KITCHEN HELPERS



Rack trolley



Cutlery and tray trolley



Beverage container



Waste Rolli



Potato and vegetable washing trolley



Transport and serving trolley

MOBILE UNITS

Rack trolley

Available in various sizes and versions, suitable for Gastronorm and Euronorm. In stainless steel. Advantage: support rails with tilt protection.



Cutlery and tray trolley

Available in various sizes and versions. In stainless steel. With cutlery inserts and tray shelf.



Thermi drinks container

Available as a heated/unheated model and in various sizes and versions. In stainless steel or plastic.



Transport and serving trolley

Sensible addition to your Rieber products. Various stainless steel and plastic versions available.



Tubular, exchange and platform dispensers

Choice of models for dispensing plates, bowls, crockery, cutlery and porcelain. Available in various sizes and versions.



Serving trolley

Available in various sizes and versions. Colour can be individually customised with glass shelf inserts or chopping boards.





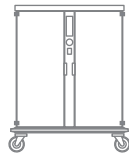
Dispenser



Serving trolley



Delivery trolley
(ZUB)



Banquet trolley

Waste Rolli with odour-seal lid

Available in various versions. Can be supplied with mobile frame for suspending a waste Rolli (with pedal opening). In stainless steel.



Potato and vegetable washing trolley

Suitable for 2 x GN containers 1/1. For convenient washing of large quantities of potatoes and other vegetables. Available in 2 sizes.



Delivery trolley (ZUB)

For internal transport and meal distribution. In stainless steel. Available in various sizes and versions.



Banquet trolley, induction trolley

For chilling or heating portioned, ready-to-serve dishes for large events. In stainless steel. Available in various sizes and versions.



INDEX

- A**
airclean3d p. 37
aircleanbox3d p. 37
acs (air-cleaning-system) p. 34
acs 800ec p. 37
acs 1000ec p. 37
acs 1100d3 p. 37
- B**
Banquet trolley p. 53
Beverage container p. 52
Buffet modules p. 45
Buffetto p. 47
- C**
catering kitchen p. 46
Ceran hob p. 26
Conveyors p. 51
Cooking appliances p. 24
Cooking pots p. 8
Cooling pellet p. 13
Cooling tables/counters p. 17
Cutlery trolley p. 52
- D**
Delivery trolley (ZUB) p. 53
Dispenser p. 52
Docking station p. 50
Duratec p. 3, 9
- E**
Exchange dispenser p. 52
Extraction systems p. 34
- F**
Food distribution p. 48
Food transport trolleys (STW) p. 49
- G**
Gastronorm container p. 6
gastropolar p. 14
- H**
hybrid kitchen p. 30, 48, 50
- I**
Induction hob p. 26
Induction trolley p. 53
- K**
K-POT p. 28, 49
- L**
Ladling systems p. 48
Lid range p. 6
- M**
Mobile units p. 52
Monitec p. 3, 30, 40
Multifunctional boiler p. 32
Multifunctional counters p. 16
multipolar p. 12
- N**
Navitherm p. 3
Niro-X p. 18
- O**
Oven p. 30, 48, 50
- P**
Pellet p. 13
Platform dispenser p. 52
polar p. 13
Potato trolley p. 53
- R**
Rangecooker p. 37
Rack trolley p. 52
Refrigerators p. 10
Regiostation p. 48
- Rolling buffet p. 44
Rollito p. 47
- S**
servobar p. 44
servocuccina p. 45
Serving systems p. 42
Shelving systems p. 18
Serving trolley p. 45, 52
Sinks for professional kitchens p. 23
SWISS-PLY p. 3, 8
System module p. 27
- T**
thermi p. 52
thermomat p. 31
thermoplates® p. 8
thermoport plastic p. 40
thermoport stainless steel p. 41
thermosteam p. 51
Thermotray p. 51
Transportable food container p. 38
Transport trolley p. 52
Tray system p. 50
Tray trolley, induction p. 50
Tubular dispenser p. 52
- V**
vacutec lid p. 9
varithek p. 24
varithekbuffet p. 44
varithek cooking appliances p. 26
varithek system module p. 27
Vegetable washing trolley p. 53
- W**
Washing p. 20
Waste Rolli p. 53
waterstation p. 20
waterstation cubic p. 23
waterstation round p. 23

Germany

Rieber GmbH & Co. KG
Hoffmannstraße 44
D-72770 Reutlingen
Tel. +49 (0) 7121 518-0
Fax +49 (0) 7121/518-302
Email: info@rieber.de
www.rieber.de

Austria

Rieber + Grohmann GesmbH
Seybelgasse 13
A-1230 Wien
Tel. +43 (0) 1/865 15 10-0
Fax +43 (0) 1/865 15 10-10
Email: office@rieber.at
www.rieber.at

Switzerland

Rieber ag
Rorschacher Strasse
Postfach 118
CH-9402 Mörschwil
Tel. +41 (0) 71/868 93 93
Fax +41 (0) 71/866 27 37
Email: mail@rieber.ch
www.rieber.ch

France

Rieber S.à.r.l.
8, rue du Périgord
B.P. 37
F-68272 Wittenheim Cedex
Tel. +33 (0) 389/62 50 60
Fax +33 (0) 389/57 17 94
Email: info@fr.rieber.de
www.rieber.de

Great Britain

BGL-Rieber Ltd.
Unit 6 Lancaster Park
Industrial Estate, Bowerhill,
Melksham
GB-Wiltshire SN12 6TT
Tel. +44 (0) 1225/70 44 70
Fax +44 (0) 1225/70 59 27
Email: sales@bglrieber.co.uk
www.bglrieber.co.uk

Holland

Rieber Benelux B.V.
Kamerlingh Onnesweg 2
NL-2952 BK Alblasterdam
Tel. +31 (0) 78/691 83 05
Fax +31 (0) 78/693 14 39
Email:
Fred.van-der-Pennen@nl.rieber.de
www.rieber.de

Poland

Gastromedia Sp. z o.o.
ul. Sobocka 19
PL-01-684 Warszawa
Tel. +48 (0) 22/833 87 07
Fax +48 (0) 22/833 87 22
Email: gastro@gastromedia.pl
www.gastromedia.pl

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: werksdesign