



**Regio-Station**

**The optimum in food distribution**

**Rieber**

## Well looked after with the Regio-Station

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 Regio-Station or its transfer trolley. The food is regenerated where it is served (chilled food “Cook and Chill”, frozen food “Cook and Freeze”) and/or heated up (fresh food “Cook and Serve”) or also kept cool until it is time for serving. The food is removed from the Gastronorm containers, placed onto the plates using the ladling system and then either distributed or served.



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## Regio-Station - The optimum in food distribution.

The food is presented to diners in Gastronorm containers or in the Rieber thermoplates® cookware. These are placed on top of a heated worktop. A heating bridge also helps keep dishes hot until they are ready to serve. The food is then transferred from the GN containers to plates, using the ladling system, and served.



At the serving location, the food is regenerated, kept hot or cooled until it is time for serving.



## Perfect – whatever style you choose...

### Technical description:

Stainless steel carcass. The upper worktop is fitted with two separately heatable hot storage zones, for flush fitting of 4 GN containers in format GN 1/1, 55 mm deep. Two solid pushing handles on left and right of the worktop. The handles are also designed to secure the GN containers at the side. The two lamps on the light/heating bridge can be turned on/off separately. The germ guard glass can be adjusted for staffed service or

self-service. The public side of the carcass is fitted with a hinged tray slide in tubular stainless steel. The carcass accommodates each of the following individual functions: chilling / hot holding / regeneration / tidying. Automated programs. Example in standard menu: Start – Chill – The regeneration process runs automatically until it is time to serve. The worktop heating and lamps switch on for the duration of the serving period. If required, the process can also

be controlled manually. Please refer to the overview for details of versions available. The installation compartment is located in the carcass or in the light/heating bridge, always in the centre. Some designs feature an in-built lockable drawer. The functional compartments on the left and right of the installation compartment are fitted with a transfer frame. This is designed to hold 8 x GN containers in format GN 1/1, 55 mm deep (each containing 5.6 litres) and

manufactured entirely of stainless steel. An optional transport trolley for up to 2 transport frames is available as an accessory. An all-round bumper prevents damage to the sides. The Regio-Stations are produced as standard with rust-proof casters compliant with DIN 18867, Part 8. Caster diameter is 160 mm. 5 casters: 4 swivel casters, 2 with brake and 1 fixed caster in the middle (wheel arrangement HL for types 10 – 13 and as an option).



### Automated processes

Electronic control system with 7-day programming. Select up to three automated programs each day.



### Piping hot

Germ guard adjustable for staffed or self-service. Behind the screen: heating bridge with 2 quartz lamps.



### Transfer trolley

For up to 2 tray frames.



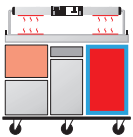


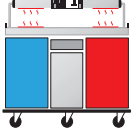
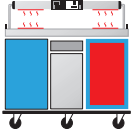


### Transfer trolley

Tray frames are unloaded for serving.


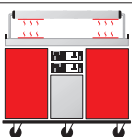



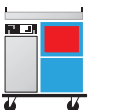
## Overview

### Regio-Station with control system in shelf

			
	<p><b>R-ST Type 1</b> hot holding + plate heating + tidying + drawer + regeneration</p>		<p><b>R-ST Type 8</b> hot holding + plate heating + tidying + drawer + chilling / regeneration</p>
	<p><b>R-ST Type 2</b> hot holding + storage space + drawer + regeneration</p>		<p><b>R-ST Type 9</b> hot holding + storage space + drawer + chilling / regeneration</p>
	<p><b>R-ST Type 3</b> hot holding + chilling + drawer + regeneration</p>		<p><b>R-ST Type 5</b> hot holding + chilling + drawer + chilling / regeneration</p>

## Overview

### Regio-Station with control system in installation compartment

			
	<p><b>R-ST Type 7</b> hot holding + 2 x regeneration</p>		<p><b>R-ST Type 6</b> hot holding + 2 x chilling / regeneration</p>
	<p><b>R-ST Type 11</b> hot holding + regeneration</p>		<p><b>R-ST Type 12</b> hot holding + chilling / regeneration</p>
	<p><b>R-ST Type 13</b> chilling / regeneration + chilling</p>		

#### Accessories

#### Order no.:

Lockable hinged doors	per door
Fold-down shelf on the side, on left or right	
Panelling on face side (right and left), in resopal, adhered	per side
Panelling on guest side, in resopal, adhered	
Gallery on guest side	
Gallery on guest side and staff side	
Transfer trolley for 2 transfer frames	<b>88 27 11 02</b>
Cover for transfer trolley	<b>88 27 11 03</b>
Extra transfer frame for 7 x GN 1/1, 65 mm deep	<b>88 27 11 04</b>
Extra transfer frame for 8 x GN 1/1, 55 mm deep	<b>88 27 11 01</b>

**Regio-Station**

**R-ST Type 1**

Heating bridge at top, with control panel. Neutral compartment for plates etc. at bottom left, above this a heated compartment for plates. Drawer e.g. for cutlery top centre, large regeneration compartment on right.



**R-ST Type 8**

As for R-ST Type 1 but with large refrigeration/regeneration compartment on right

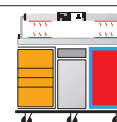
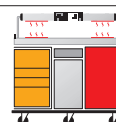
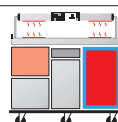
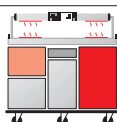
**R-ST Type 2**

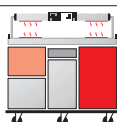
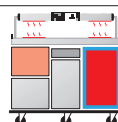
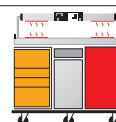
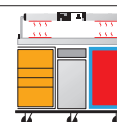
Heating bridge at top, with control panel. Storage space for thermoport 1000 K on left. Drawer e.g. for cutlery top centre, large regeneration compartment on right.



**R-ST Type 9**

As for R-ST Type 2, but with large refrigeration/regeneration compartment on right.



				
	<b>R-ST Type 1</b>	<b>R-ST Type 8</b>	<b>R-ST Type 2</b>	<b>R-ST Type 9</b>
<b>Length in mm</b>	1412	1412	1412	1412
<b>Width in mm, when tray slide collapsed</b>	734	734	734	734
<b>Width in mm, when tray slide extended</b>	944	944	944	944
<b>Height in mm Top edge of worktop</b>	986	986	986	986
<b>Height in mm Top edge of heating bridge</b>	1386	1386	1386	1386
<b>Plate warming compartment</b>	Height 285 mm for 3 x GN 1/1, 55 mm deep, max. temperature 70 °C (suspended side guide elements with 4 pairs of U-shaped support rails)	Height 285 mm for 3 x GN 1/1, 55 mm deep, max. temperature 70 °C (suspended side guide elements with 4 pairs of U-shaped support rails)	-	-
<b>Neutral compartment</b>	Height 285 mm for 3 x GN 1/1, 55 mm deep, (suspended side guide elements with 4 pairs of U-shaped support rails)	Height 285 mm for 3 x GN 1/1, 55 mm deep, (suspended side guide elements with 4 pairs of U-shaped support rails)	-	-
<b>Regeneration compartment</b>	For max. 8 x GN 1/1, 55 mm deep Regeneration up to +170 °C	-	For max. 8 x GN 1/1, 55 mm deep Regeneration up to +170 °C	-
<b>Refrigeration/regeneration compartment</b>	-	For max. 8 x GN 1/1, 55 mm deep, Refrigeration from +2 °C to +14 °C, factory setting at +4 °C, regeneration up to +170 °C	-	For max. 8 x GN 1/1, 55 mm deep, Refrigeration from +2 °C to +14 °C, factory setting at +4 °C, regeneration up to +170 °C
<b>230 V version</b>				
Connected load	3.2 kW, 1N AC 230 V 50 Hz	3.4 kW, 1N AC 230 V 50 Hz	3.2 kW, 1N AC 230 V 50 Hz	3.2 kW, 1N AC 230 V 50 Hz
Regeneration compartment heating output	3.04 kW	3.04 kW	3.04 kW	3.04 kW
<b>Name</b>	<b>R-ST Type 1 - 230 V</b>	<b>R-ST Type 8 - 230 V</b>	<b>R-ST Type 2 - 230 V</b>	<b>R-ST Type 9 - 230 V</b>
<b>Order no.</b>	<b>88 27 01 01</b>	<b>88 27 01 02</b>	<b>88 27 02 01</b>	<b>88 27 02 02</b>
<b>400 V version</b>				
Connected load	6.6 kW, 3N AC 400 V 50 Hz	7.3 kW, 3N AC 400 V 50 Hz	6.6 kW, 3N AC 400 V 50 Hz	7.3 kW, 3N AC 400 V 50 Hz
Regeneration compartment heating output	6.6 kW	6.6 kW		
<b>Name</b>	<b>R-ST Type 1 - 400 V</b>	<b>R-ST Type 8 - 400 V</b>	<b>R-ST Type 2 - 400 V</b>	<b>R-ST Type 9 - 400 V</b>
<b>Order no.</b>	<b>88 27 01 03</b>	<b>88 27 01 04</b>	<b>88 27 02 03</b>	<b>88 27 02 04</b>



## Regio-Station

### R-ST Type 3

Heating bridge at top, with control panel. Large refrigeration compartment on left, drawer e.g. for cutlery top centre, large regeneration compartment on right.

### R-ST Type 5

As for R-ST Type 3 but with large refrigeration/regeneration compartment on right.



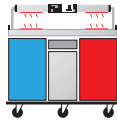

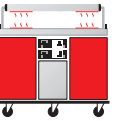

### R-ST Type 7

Heating bridge at top. Large regeneration compartment on left, control panels top centre, large regeneration compartment on right.

### R-ST Type 6

As for R-ST Type 7 but with large refrigeration/regeneration compartment on left and right.



				
	R-ST Type 3	R-ST Type 5	R-ST Type 7	R-ST Type 6
<b>Length in mm</b>	1412	1412	1412	1412
<b>Width in mm, when tray slide collapsed</b>	734	734	734	734
<b>Width in mm, when tray slide extended</b>	944	944	944	944
<b>Height in mm Top edge of worktop</b>	986	986	986	986
<b>Height in mm Top edge of heating bridge</b>	1386	1386	1386	1386
<b>Refrigeration compartment</b>	For max. 8 x GN 1/1, 55 mm deep, refrigeration from +2 °C to +14 °C, factory setting at +4 °C	For max. 8 x GN 1/1, 55 mm deep, refrigeration from +2 °C to +14 °C, factory setting at +4 °C	-	-
<b>Regeneration compartment</b>	For max. 8 x GN 1/1, 55 mm deep Regeneration up to +170 °C	-	2 regeneration compartments each for max. 8 x GN 1/1, 55 mm deep Regeneration up to +170 °C	-
<b>Refrigeration/regeneration compartment</b>	-	For max. 8 x GN 1/1, 55 mm deep, Refrigeration from +2 °C to +14 °C, factory setting at +4 °C, regeneration up to +170 °C	-	2 refrigeration/regeneration compartments each for max. 8 x GN 1/1, 55 mm deep, Refrigeration from +2 °C to +14 °C, factory setting at +4 °C, regeneration up to +170 °C
<b>230 V version</b>				
Connected load	3.3 kW, 1N AC 230 V 50 Hz	3.4 kW, 1N AC 230 V 50 Hz	-	-
Regeneration compartment heating output	3.04 kW	3.04 kW	-	-
<b>Name</b>	<b>R-ST Type 3 - 230 V</b>	<b>R-ST Type 5 - 230 V</b>	-	-
<b>Order no.</b>	<b>88 27 03 01</b>	<b>88 27 05 01</b>	-	-
<b>400 V version</b>				
Connected load	6.7 kW, 3N AC 400 V 50 Hz	6.8 kW, 3N AC 400 V 50 Hz	6.4 kW, 3N AC 400 V 50 Hz	6.5 kW, 3N AC 400 V 50 Hz
Regeneration compartment heating output	6.6 kW	6.6 kW	per regeneration compartment 3.04 kW	per regeneration compartment 3.04 kW
<b>Name</b>	<b>R-ST Type 3 - 400 V</b>	<b>R-ST Type 5 - 400 V</b>	<b>R-ST Type 7 - 400 V</b>	<b>R-ST Type 6 - 400 V</b>
<b>Order no.</b>	<b>88 27 03 02</b>	<b>88 27 05 02</b>	<b>88 27 04 02</b>	<b>88 27 04 03</b>

**Regio-Station**

**R-ST Type 11**

Heating bridge at top. Large regeneration compartment on left, large refrigeration compartment on right.

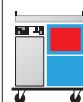
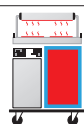
**R-ST Type 12**

As for R-ST Type 11 but with large refrigeration/regeneration compartment on right.



**R-ST Type 13**

Control panel on left. On right: refrigeration/regeneration compartment top and refrigeration compartment bottom. Wheel diameter 125 mm.



	R-ST Type 11	R-ST Type 12	R-ST Type 13	
<b>Length in mm</b>	985	985	982	
<b>Width in mm, when tray slide collapsed</b>	734	734	Tray slide available only as an option on request	
<b>Width in mm, when tray slide extended</b>	944	944	Tray slide available only as an option on request	
<b>Height in mm Top edge of worktop</b>	986	986	1047 Heated worktop available only as an option on request	
<b>Height in mm Top edge of heating bridge</b>	1386	1386	Light/heating bridge available only as an option on request	
<b>Height in mm Top edge of pushing handles</b>	-	-	1114	
<b>Refrigeration compartment</b>	-	-	For max. 3 x GN 1/1, 55 mm deep, refrigeration from +2 °C to +14 °C, factory setting at +4 °C	
<b>Regeneration compartment</b>	For max. 8 x GN 1/1, 55 mm deep Regeneration up to +170 °C	-	-	
<b>Refrigeration/regeneration compartment</b>	-	For max. 8 x GN 1/1, 55 mm deep, refrigeration from +2 °C to +14 °C, factory setting at +4 °C, regeneration up to +170 °C	For max. 3 x GN 1/1, 55 mm deep, refrigeration from +2 °C to +14 °C, factory setting at +4 °C, regeneration up to +170 °C	
<b>230 V version</b>				
Connected load	3.2 kW, 1N AC 230 V 50 Hz	3.1 kW, 1N AC 230 V 50 Hz	3.4 kW, 1N AC 230 V 50 Hz	
Regeneration compartment heating output	3.04 kW	3.04 kW	3.04 kW	
<b>Name</b>	<b>R-ST Type 11 - 230 V</b>	<b>R-ST Type 12 - 230 V</b>	<b>R-ST Type 13 - 230 V</b>	
<b>Order no.</b>	<b>88 27 06 01</b>	<b>88 27 06 03</b>	<b>88 27 06 05</b>	
<b>400 V version</b>				
Connected load	6.6 kW, 3N AC 400 V 50 Hz	7.3 kW, 3N AC 400 V 50 Hz	-	
Regeneration compartment heating output	6.6 kW	6.6 kW	-	
<b>Name</b>	<b>R-ST Type 11 - 400 V</b>	<b>R-ST Type 12 - 400 V</b>	-	
<b>Order no.</b>	<b>88 27 06 02</b>	<b>88 27 06 04</b>	-	

**optional**

		
<b>Transfer trolley for 2 transfer frames</b>	<b>Cover for transfer trolley</b>	<b>Extra tray frame</b>
L x D x H in mm      905 x 700 x 990 <b>Order no.</b> <b>88 27 11 02</b>	<b>Order no.</b> <b>88 27 11 03</b>	For 8 x GN 1/1, 55 mm <b>Order no.</b> 88 27 11 01 For 7 x GN 1/1, 65 mm <b>Order no.</b> 88 27 11 04
		
<b>Thermoport® 1000 K</b>	<b>Gastronorm containers GN 1/1, 55 mm deep</b>	<b>Fold-down shelf</b> on the side, on left or right
L x D x H in mm      435 x 610 x 561 <b>Order no.</b> <b>85 02 04 01 orange</b> <b>Order no.</b> <b>85 02 04 12 black</b>	<b>Order no.</b> without handle <b>84 01 01 59</b> <b>Order no.</b> with handle <b>84 01 02 59</b>	<b>Order no.</b> on request
<b>Panelling on guest side</b>	<b>Panelling on face side</b>	<b>Lockable hinged doors</b>
<b>Order no.</b> on request	<b>Order no.</b> on request	<b>Order no.</b> on request
<b>1-sided gallery</b>	<b>2-sided gallery</b>	
lengthwise (guest side) in rounded stainless steel material diameter: 10 mm, 20 mm high <b>Order no.</b> on request	lengthwise (guest side and staff side) in rounded stainless steel material diameter: 10 mm, 20 mm high <b>Order no.</b> on request	

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

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

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

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



Design: pearl creative, ludwigsburg, industrial design  
[www.pearlcreative.com](http://www.pearlcreative.com)