



**Servocuccina®**

**The mobile food service.**

**Rieber**

**Mobile. Modular. Multifunctional.**

**varithek® servocuccina® – The new standard in mobile catering**

Rieber's varithek® servocuccina® now sets a new standard for mobile service in the catering, hotel and gastronomy fields but also in the care and school meal sectors. The servocuccina® combines its light weight with a high degree of flexibility in contrast to the previous focus on a high level of stability combined with a high level of safety. Therefore servocuccina® has redefined mobility in food service.

In keeping with Rieber's 'anytime, anywhere' slogan, these mobile kitchen units can be moved quickly and easily to wherever they are needed. Be it in the restaurant, meeting room, lobby, hotel room, classroom or even outside on the terrace – with servocuccina® you can now spoil your guests with hot and cold food and beverages wherever you like. Of course, you can always quickly join together individual stations to form a complete buffet that is perfect for any space. Whatever the occasion, the servocuccina® provides you and your guests with a special hot and cold experience whilst also satisfying the HACCP requirements.



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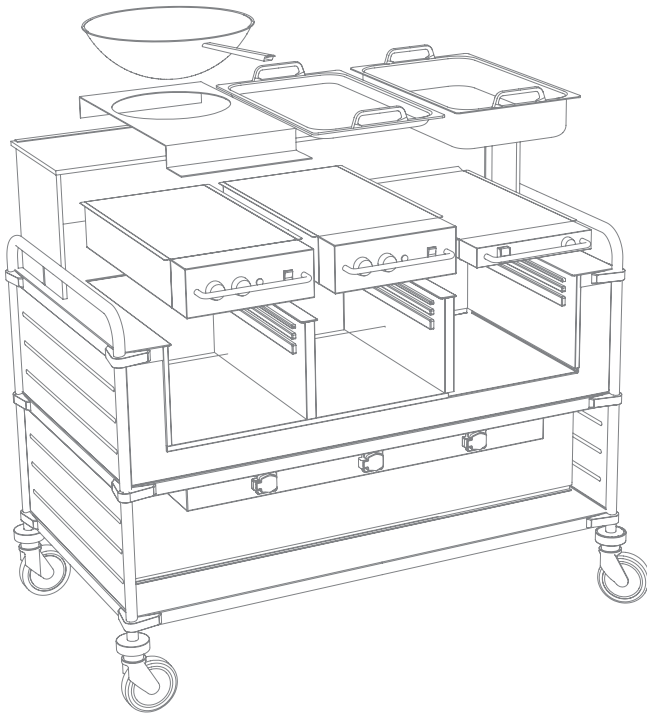
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# servocuccina<sup>®</sup> - The mobile kitchen.

Now you can use servocuccina<sup>®</sup> as a mobile point-of-service. Cooking, grilling, hot holding, chilling and serving all happens in communication with the diner. The pinnacle of flexibility and individual service. And not forgetting the attractive design of servocuccina<sup>®</sup> which provides your guest with a unique service experience.



The new standard in mobile service for hotels, restaurants and caterers, as well as for the care sector and school meal provision.



- Functional bridge: with either light or heating unit. Optimal germ protection
- The **airclean3d**® suction off greasy, soiled air from right behind the hob, cleans it in its interior and then releases it back into the room, grease-free and odourless, via the base of the units
- **thermoplates**® – the operating system for the whole kitchen: store, prepare, cook, grill, simmer, portion and serve from one receptacle – without transferring
- The **varithek**® appliance system, in combination with the **thermoplates**®, provides the perfect opportunity to finish and serve prepared dishes right in front of the guest, à la minute

**Range extended to GN 3/1 format:**

**varithek® servoacs 3/1**

The flexible front cooking station with integrated extraction system. Unlike classic extraction systems, the varithek® acs® with its circulating air extraction offers a high degree of spatial flexibility. All the cooking modules from the Rieber varithek® EST range can be inserted into the integrated system of the servoacs. Depending on your needs, your servoacs can be converted into a mobile cooking, grilling and holding station.

**varithek® servomarie 3/1**

Do you want to hold your hot dishes at the correct temperature over several hours and comply with HACCP? The innovative dry heating system ensures that the correct temperature range is maintained even during longer serving periods.

**varithek® servocoolstation 3/1**

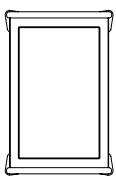
When catering, do you want to serve chilled dishes at the correct temperature and comply with HACCP? The servocoolstation's active compressor cooling system guarantees that the permitted temperature range is not exceeded, even during longer serving periods, and that you can ensure your guests enjoy perfect fresh food.

**Servocuccina® The mobile food service.**

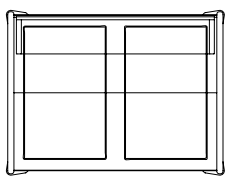
**Mobile, flexible kitchen unit**

These mobile kitchen units can be quickly and easily incorporated in any location. Be it in the restaurant, meeting room, lobby, hotel room, classroom or even outside on the terrace – with **servocuccina**® you can now spoil your guests with hot and cold food and beverages wherever you like. 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. HACCP and DIN compliant.

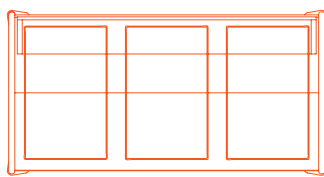




1/1



2/1



3/1

### **servocuccina®**






**servocuccina®** brings the advantages of high flexibility and mobility to the classic, high-quality buffet system.

And in a multi-award winning design:  
IF Product Design Award 2007  
Red Dot Design Award 2007

**varithek® servocuccina® active multifunctional trolleys GN 2/1 and GN 3/1 standard**

Serving trolleys in stainless steel, 2 x tubular pushing handles, moulded shelves, sound-deadened, screwed construction, with panelling optionally in either stainless steel or black. 4 silver corner bumpers on each shelf, fitted with connection supports (see below for accessories). Rustproof casters in accordance with DIN 18867, Part 1. Wheel diameter 125 mm. 2 swivel casters with brakes and deflector casters. Only available in assembled state.

**External dimensions GN 2/1 (L x W x H): 915 x 700 x 950 mm, working height 850 mm, shelf size 845 x 630 mm, height with bridge 1155 mm**

					
	<b>servocoolstation 2/1 (or 3/1) standard</b> (External dimensions GN 3/1: L x W x H 1238 x 700 x 950 mm) <i>Cold holding (active)</i> With 1 in-built well GN 2/1, 200 mm deep, with refrigeration machine, 230 V, evap. temp. -10 °C. Refrigeration range +2 °C to +20 °C.	<b>servomarie 2/1 (or 3/1) standard</b> (External dimensions GN 3/1: L x W x H 1238 x 700 x 950 mm) <i>Waterless hot holding with built-in wells</i> With 2 (3) built-in wells GN 1/1, 200 mm deep, also for waterless heating, individually controllable up to +180 °C, 230 V.	<b>servoholdstation 2/1 standard</b> <i>Waterless hot holding with varithek® elements</i> With deep-drawn grooved walls 200 mm, for holding max. 2 varithek® elements, with 4 x 230 V sockets. Accessories: 2 x 400 V sockets.	<b>servothermstation 1 standard</b> <i>Cooking / Hot holding</i> Built into upper shelf on two sides: On left, Ceran hob GN 1/1 with 2800 W radiant heating element. ON/OFF switch, control dial up to +250 °C. On right, 200 W hob, with ON/OFF switch.	<b>servothermstation 2 standard</b> <i>Cooking / Storage</i> Built into upper shelf on two sides: On left, Ceran hob GN 1/1 with 2800 W radiant heating element. ON/OFF switch, control dial up to +250 °C. On right, work surface with moulding for chopping board, GN 1/1.
<b>Connected load kW</b>	0.5 (0.5 / 230 V)	0.95 (1.44 / 230 V)	0.5 / 400 V	3.0	2.8
<b>Weight</b>	57 kg (70 kg)	38 kg (55 kg)	50 kg	42 kg	42 kg
<b>Total carrying capacity</b>	115 kg	115 kg	115 kg	115 kg	115 kg
<b>Order no. (3 shelves)</b> Stainless steel panelling	<b>88 02 50 95 * (GN 2/1)</b> <b>88 02 54 03 * (GN 3/1)</b>	<b>88 02 50 94 * (GN 2/1)</b> <b>88 02 54 01 * (GN 3/1)</b>	<b>88 02 50 93 *</b>	<b>88 02 50 89 *</b>	<b>88 02 50 91 *</b>
<b>Order no. (3 shelves)</b> Black panelling Black sheeting Coated	<b>88 02 52 09 * (GN 2/1)</b> <b>88 02 54 04 * (GN 3/1)</b>	<b>88 02 52 10 * (GN 2/1)</b> <b>88 02 54 02 * (GN 3/1)</b>	<b>88 02 52 11 *</b>	<b>88 02 52 12 *</b>	<b>88 02 52 13 *</b>

(Prices do not include accessories) \*Top as accessory

**Accessories for all trolleys**

**Glass shelf inserts**, dimensions (L x W x H) 532 x 328 x 8 mm

<b>Colour</b>	white	dark blue	pink	light green	black	light blue	dark green	orange	dark grey	dark red
<b>Order no.</b>	72 10 05 81	72 10 05 85	72 10 05 78	72 10 05 84	72 10 05 80	72 10 05 86	72 10 05 79	72 10 05 87	72 10 05 82	72 10 05 83

**Resopal shelf inserts**, dimensions (L x W x H) 532 x 328 x 6 mm

<b>Colour</b>	walnut	beech
<b>Order no.</b>	72 10 05 88	72 10 05 89

**Plastic / Beech chopping board**, dimensions (L x W x H): Plastic 557 x 352 x 20 mm Solid beech (lamellar) 557 x 352 x 20 mm

<b>Colour</b>	white	beech
<b>Order no.</b>	72 10 05 70	72 10 05 71





<b>Tray slide for servocuccina® 2/1</b> , can be lowered or removed, in stainless steel*	<b>Tray slide for servocuccina® 3/1</b> , can be lowered or removed, in stainless steel	
<b>Dimensions</b> L x W x H mm	870 x 250 x 24	1238 x 250 x 24
	1025 x 250 x 24 (only for servoacs 2/1)	1388 x 250 x 24 (only for servoacs 3/1)
		<b>Order no. 88 02 30 74</b>
		<b>Order no. 88 02 30 75</b>

\* smooth slide with 3 shelf rails



**varithek® servocuccina® active multifunctional trolleys GN 2/1 and GN 3/1 standard**

**External dimensions (L x W x H): 915 x 700 x 950 mm, working height 850 mm, shelf size 845 x 630 mm, height with bridge 1155 mm**

				
	<p><b>servogrillstation 1 standard</b>  <i>Grilling / Hot holding</i>                      Built into upper shelf on two sides: On left, grill (flush-mounted thermoplates®, GN 1/1, 20 mm deep, coated in multi-ply material, with 2800 W radiant heating element).                      ON/OFF switch, control dial with safety thermostat, up to +250 °C. On right, 200 W hob, with ON/OFF switch.</p>	<p><b>servogrillstation 2 standard</b>  <i>Grilling / Storage</i>                      Built into upper shelf on two sides: On left, grill (flush-mounted thermoplates®, GN 1/1, 20 mm deep, coated in multi-ply material, with 2800 W radiant heating element).                      ON/OFF switch, control dial with safety thermostat, up to +250 °C. On right, work surface with moulding for optional chopping board, GN 1/1.</p>	<p><b>servoacs 2/1 (or 3/1)</b>  <i>Grilling / Cooking / Air extraction</i>                      External dimensions GN 2/1 (L x W x H): 1070 x 785 x 1155 mm.                      External dimensions GN 3/1 (L x W x H): 1363 x 785 x 1155 mm.                      With integrated circulating air extraction system with activated carbon filter, centrifugal filter, fine grease filter, grease collection tray, top (incl.) with integrated airclean 3d® (2-level), with stainless steel side walls. Above, stainless steel shelf with lighting. Top/front, glass, ON/OFF switch, step control for extraction system. With deep-drawn side walls 200 mm, for holding max. 2 (3) varithek® elements.</p>	<p><b>servoplatedispenser</b>  <i>Plates / cutlery</i>                      3 cutlery compartments, each with dia. 94 mm, 1 plate dispenser heated with plastic lid for plates between dia. 190 mm and 280 mm. Plate dispenser capacity, approx. 53 plates.</p>
<b>Connected load kW</b>	3.0	2.8	10.5 / 400 V	0.86
<b>Weight</b>	42 kg	42 kg	99 kg	36 kg
<b>Total carrying capacity</b>	115 kg	115 kg	115 kg	80 kg
<b>Order no. (3 shelves)</b> Stainless steel panelling	<b>88 02 50 92 *</b>	<b>88 02 50 90 *</b>	<b>88 02 50 96 (GN 2/1)</b> <b>88 02 54 05 (GN 3/1)</b>	<b>88 02 50 97</b>
<b>Order no. (3 shelves)</b> Black panelling Black sheeting Coated	<b>88 02 52 14 *</b>	<b>88 02 52 15 *</b>	<b>88 02 52 16 (GN 2/1)</b> <b>88 02 54 06 (GN 3/1)</b>	<b>88 02 52 17</b>

(Prices do not include accessories) \*Top as accessory

**Accessories for all GN 2/1 and GN 3/1 standard trolleys as well as servoport 2/1 standard passive and servobase 2/1 standard passive**

**Tops**

Stainless steel feet, glass germ guard, glass shelf at top. Version is ready-for-connection, not retrofittable, switch in top 1N AC 230 V 50 Hz (no heated top option for **servogrillstation 1** and **2** or **servothermstation 1**).

	With light (18 W slim lite)	Heated (765 W)	With central light (18 W slim lite)
<b>Trolley type 2/1</b>			
Order no.	88 02 30 34	88 02 30 35	88 02 30 36
External dimensions (L x W x H)	784 x 310 x 305 mm	784 x 320 x 308 mm	784 x 550 x 308 mm
<b>Trolley type 3/1</b>			
Order no.	88 02 30 70	88 02 30 71	88 02 30 72
External dimensions (L x W x H)	1152 x 310 x 305 mm	1152 x 320 x 308 mm	1152 x 550 x 308 mm

**Connectors for varithek® servocuccina® GN 2/1 and 3/1 standard – individual stainless steel connectors**

	1/1 smooth, (L x W) 400 x 630 mm closed surface	1/1 (L x W) 400 x 630 mm embossed with cut-out – for holding GN containers up to GN 1/1	1/1 (L x W) 400 x 630 mm embossed, no cut-out	2/1 smooth, (L x W) 700 x 630 mm wide closed surface
Order no.	88 02 30 44	88 02 30 45	88 02 30 46	88 02 30 47
<b>Connection set:</b> comprising 2 connectors and one panel, stainless steel				
Order no.	88 02 53 17	88 02 53 18	88 02 53 19	88 02 53 20
<b>Connection set:</b> comprising 2 stainless steel connectors and one panel, black				
Order no.	88 02 53 21	88 02 53 22	88 02 53 23	88 02 53 24

**Accessories for servoacs 2/1 and 3/1 and servoholdstation 2/1**

<b>Ceran hot-keeping module</b>  Order no. 91 01 01 08	<b>Ceran cooking module</b>  Order no. 91 01 01 10	thermoplates® GN 1/1 coated with handle 20 mm deep  Order no. 84 01 09 32	<b>Induction cooking module full-surface</b>  Order no. 91 01 02 15	<b>Grill plate</b>  Order no. 91 03 01 20	<b>Wok</b>  Order no. 91 04 02 04	<b>varithek® Ceran hob 2800 g</b>  Order no. 91 01 01 16
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# Notes



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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)