



The Tablettwagen[®] tray trolley **The optimum in food distribution.**

Rieber

The optimum in food distribution

When food is being distributed via a central kitchen, the right choice of tray system is essential. Rieber offers a vast choice: Combitrays and Thermotrays for passive hot or cold holding; or tray systems for induction or heated air for active hot or cold holding.



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Ensure every dish is perfect on arrival...





For the transportation of food on GN/Euronorm trays or GN/Euro compact trays.



The trusty tray trolley...

Technical description:

Enclosed stainless steel trolley with carcass and doors double-walled. In the cupboard: deep-drawn support rails (e.g. 2 x 8, 2 x 16 etc.) and tilt protection, rail clearance 115 mm, drain hole in base, 2 x vertical pushing handles at both ends, handle use possible even when door opened at 270° (door with locked position). Rustproof casters in accordance with DIN 18867, Part 8. Wheel diameter

200 mm. 2 fixed casters, 2 swivel casters, fixable.

TWF-C-D model: sealed model or tightly welded hygienic model, suitable for high-pressure cleaning, freestanding central wall.

TWF-AK model: with active circulating air refrigeration, temperature range +2 °C to +12 °C, insulated carcass/doors, doors with all-round seal,

230 V spiral cable.

Further refinement of type TWF-AK (chilled version) has resulted in improved air distribution, meaning more even refrigeration in its interior – no temperature loss thanks to the new in-built thermal insulation between the interior wall and the exterior carcass.

On request: all-round bumper and gallery.

TWF-H model: tightly welded hygienic model, machine-washable.



Door lock

Self-closing, 270° opening angle with lock



Everything in hand

With four safety pushing handles



All-round protection

Integrated plastic bumper for TWF-H model.
Otherwise optional.



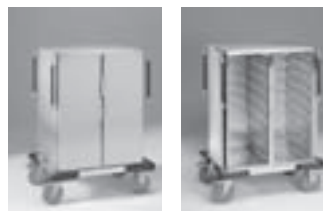
Joined-up thinking

Storage space for drink dispensers

Tray trolley (for cook & serve)

For the transportation of food on Euronorm trays or Euro compact trays. In stainless steel.

Tray trolley for Gastronorm trays without surcharge.



Euronorm = 530 x 370 mm - standard version
 Gastronorm = 530 x 325 mm - on request, without surcharge
 Veskanorm = 530 x 325 mm - on request, surcharge applies

Version with hinged doors, double-walled

Type	Tray arrangement	L x W x H mm	Standard	Order no.
TWF-C 2 x 8	■ ■	1047 x 760 x 1357	EN	88 44 02 01
TWF-C 2 x 10	■ ■	1047 x 760 x 1587	EN	88 44 03 01
TWF-C 2 x 12	■ ■	1047 x 760 x 1817	EN	88 44 04 01
TWF-C 3 x 8	■ ■ ■	1466 x 760 x 1357	EN	88 44 05 01
TWF-C 3 x 10	■ ■ ■	1466 x 760 x 1587	EN	88 44 06 01
TWF-C 3 x 12	■ ■ ■	1466 x 760 x 1817	EN	88 44 07 01
TWF-C 1 x 16	■ ■ ■ ■ ■ ■ ■ ■	818 x 940 x 1357	EN / GN	88 44 08 01
TWF-C 1 x 20	■ ■ ■ ■ ■ ■ ■ ■	818 x 940 x 1587	EN / GN	88 44 09 01
TWF-C 1 x 24	■ ■ ■ ■ ■ ■ ■ ■	818 x 940 x 1817	EN / GN	88 44 10 01
TWF-C 2 x 16	■ ■ ■ ■ ■ ■ ■ ■	1397 x 940 x 1357	EN / GN	88 44 11 01
TWF-C 2 x 20	■ ■ ■ ■ ■ ■ ■ ■	1397 x 940 x 1587	EN / GN	88 44 12 01
TWF-C 2 x 24	■ ■ ■ ■ ■ ■ ■ ■	1397 x 940 x 1817	EN / GN	88 44 13 01

Version with hinged doors, double-walled, sealed model

Type	Tray arrangement	L x W x H mm	Standard	Order no.
TWF-C-D 2 x 8	■ ■	1047 x 760 x 1357	EN	88 44 02 02
TWF-C-D 2 x 10	■ ■	1047 x 760 x 1587	EN	88 44 03 02
TWF-C-D 2 x 12	■ ■	1047 x 760 x 1817	EN	88 44 04 02
TWF-C-D 3 x 8	■ ■ ■	1466 x 760 x 1357	EN	88 44 05 02
TWF-C-D 3 x 10	■ ■ ■	1466 x 760 x 1587	EN	88 44 06 02
TWF-C-D 3 x 12	■ ■ ■	1466 x 760 x 1817	EN	88 44 07 02
TWF-C-D 1 x 16	■ ■ ■ ■ ■ ■ ■ ■	818 x 940 x 1357	EN / GN	88 44 08 02
TWF-C-D 1 x 20	■ ■ ■ ■ ■ ■ ■ ■	818 x 940 x 1587	EN / GN	88 44 09 02
TWF-C-D 1 x 24	■ ■ ■ ■ ■ ■ ■ ■	818 x 940 x 1817	EN / GN	88 44 10 02
TWF-C-D 2 x 16	■ ■ ■ ■ ■ ■ ■ ■	1397 x 940 x 1357	EN / GN	88 44 11 02
TWF-C-D 2 x 20	■ ■ ■ ■ ■ ■ ■ ■	1397 x 940 x 1587	EN / GN	88 44 12 02
TWF-C-D 2 x 24	■ ■ ■ ■ ■ ■ ■ ■	1397 x 940 x 1817	EN / GN	88 44 13 02

With active circulating air refrigeration: version with hinged doors, double-walled

Type	Tray arrangement	L x W x H mm	Standard	Order no.
TWF 2 x 8 AK	■ ■	1177 x 810 x 1469	EN	88 45 02 03
TWF 2 x 10 AK	■ ■	1177 x 810 x 1696	EN	88 45 03 03
TWF 3 x 8 AK	■ ■ ■	1569 x 810 x 1469	EN	88 45 05 03
TWF 3 x 10 AK	■ ■ ■	1569 x 810 x 1696	EN	88 45 06 03

For use in automatic product transport (AWT) systems: version with hinged doors, double-walled, tightly-welded hygienic model

Type	Tray arrangement	L x W x H mm	Standard	Order no.
TWF-H 2 x 8	■ ■	1032 x 780 x 1389	EN	88 18 06 01
TWF-H 2 x 10	■ ■	1032 x 780 x 1619	EN	88 18 02 01
TWF-H 3 x 8	■ ■ ■	1430 x 780 x 1389	EN	88 18 04 01
TWF-H 3 x 10	■ ■ ■	1430 x 780 x 1619	EN	88 18 03 01
TWF-H 2 x 20	■ ■ ■ ■ ■ ■ ■ ■	1352 x 970 x 1619	EN / GN	88 18 01 01

Accessories

Type	Order no. Coupling	Order no. Drawbar
Coupling/drawbar model	88 22 05 02	88 22 06 01
Electrical drive: possible for 2- and 3-door trolleys, type TWF-C		on request
Swivel casters with driving brake		
Surfaces for drink dispensers		
	Order no.	
Euro surface, longitudinal, in stainless steel for 2 Thermi 7 l, tray inserted lengthwise, drip tray with perforated surface.	88 22 01 17	
Euro surface, crosswise, in stainless steel for 3 Thermi 7 l, tray inserted crosswise, drip tray with perforated surface.	88 22 01 20	
Central brake version		
	Order no.	
Works on 2 wheels	-	
Card box		
Type for hanging onto the all-round gallery or top of trolley		
	Order no.	
For A6 cards (for TWF-I)	88 22 02 03	
For computer cards (for TWF-I)	88 22 02 04	
Type with slot for hanging		
	Order no.	
For A6 cards (for TWF-C, TWF-AK, TWF-H)	88 22 02 01	
For computer cards (for TWF-C, TWF-AK, TWF-H)	88 22 02 02	
Type		
	Order no.	
Trolley numbers	-	
Type		
	Order no.	
Bumper in colour according to application purpose, available options: yellow, green, red, brown, blue	-	
Type		
	Order no.	
Lockable doors, 1-door, 2-door, 3-door	-	
Type		
	Order no.	
All of interior space with sound-proofing insulation (required for trolley washing system)	-	
Type		
	Order no.	
All-round gallery	all 1- and 2-part models	-
All-round gallery	all 3-part models	-
All-round impact bumper	all 1- and 2-part models	-
All-round impact bumper	all 3-part models	-
GN design	all models	-

Combitray insulated crockery



Heat/cold bowl, stainless steel, SJ-255

Double-walled, insulated, aluminium core, plate flat dia. 255 mm, deep soup bowl dia. 190 mm

Diameter mm	255
Height mm	30
Weight g	760
Order no.	89 08 01 30 matt



Heat bowl, stainless steel, "Ultra" SJ-255

Double-walled, high heat retention, plate flat dia. 255 mm, deep soup bowl dia. 190 mm

Diameter mm	255
Height mm	34
Weight g	830
Order no.	89 08 01 41 matt



Heat/cold bowl, PP/C, IS-UTEL

Double-walled, CFC-free insulation, plate flat dia. 255 mm, deep soup bowl dia. 190 mm

Diameter mm	255
Height mm	32
Weight g	180
Order no.	89 08 02 13 lilac 89 08 02 33 light grey



Plastic lower part PP for cooling pellet insert

Double-walled, CFC-free insulation, plate flat dia. 255 mm

Diameter mm	255
Height mm	32
Weight g	180
Order no.	89 08 02 66 lilac 89 08 02 82 light grey



Cloche, stainless steel for SJ-255

Single-walled, with finger hole With/without groove for deep soup bowl

Diameter mm	265
Height mm	49
Weight g	410
Order no.	89 08 01 31 matt
Order no.	89 08 01 32 matt



Cloche PP/C

Double-walled, CFC-free, foamed, with handle

Diameter mm	258
Height mm	70
Weight g	230
Order no.	89 08 02 12 lilac 89 08 02 32 light grey



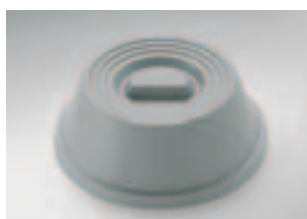
Stainless steel insert, 3 divisions for heat bowl SC-2, deep

Diameter mm	267
Height mm	23
Weight g	500
Order no.	89 08 01 23
Order no.	89 08 01 16
Order no.	89 08 01 13



Cooling pellet PP, blue

Diameter mm	185
Height mm	10
Weight g	206
Order no.	89 08 02 69
Order no.	89 08 02 66 lilac
Order no.	89 08 02 82 light grey



Cloche, PP/C 7.75"

Single-walled, for plates dia. 190 mm

Diameter mm	207
Height mm	79
Weight g	120
Order no.	89 08 02 02 lilac 89 08 02 36 light grey



Heat-retention lower part, PP/C, "IS-U-BO"

For soup bowls dia. 130 mm Double-walled, CFC-free, foamed.

Diameter mm	162
Height mm	56
Weight g	80
Order no.	89 08 02 11 lilac 89 08 02 31 light grey



Heat-retention upper part, PP/C, "IS-O-BO"

For soup bowls dia. 130 mm Double-walled, CFC-free, foamed.

Diameter mm	164
Height mm	37
Weight g	75
Order no.	89 08 02 10 lilac 89 08 02 30 light grey



Heat-retention upper part, PP/C, "IS-O-BO"

For spill-proof soup bowl Double-walled, CFC-free, foamed.

Diameter mm	168
Height mm	42
Weight g	80
Order no.	89 08 02 20 lilac 89 08 02 21 light grey

Combitray insulated crockery



Heat-retention lower part, PP/C, "IS-U-EI"

*For deep soup bowls dia. 190 mm
Double-walled, CFC-free,
foamed.*

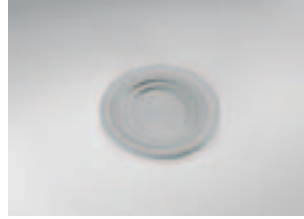
Diameter mm	221
Height mm	51
Weight g	140
Order no.	89 08 02 17 lilac 89 08 02 35 light grey



Heat-retention upper part, PP/C, "IS-O-EI"

*For deep soup bowls dia. 190 mm
Double-walled, CFC-free,
foamed.*

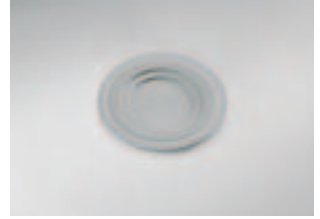
Diameter mm	229
Height mm	36
Weight g	155
Order no.	89 08 02 16 lilac 89 08 02 34 light grey



Bowl lid, for soup bowls made of porcelain

Single-walled

Diameter mm	141
Height mm	9
Weight g	65
Order no.	89 08 02 50 light grey



Bowl lid, for deep soup bowls made of porcelain

Single-walled

Diameter mm	199
Height mm	10
Weight g	165
Order no.	89 08 02 51 light grey



Bowl lid, PP

Spill-proof, light grey

Diameter mm	184
Order no.	89 08 02 63
Diameter mm	131
Order no.	89 08 02 62
Diameter mm	125,5
Order no.	89 08 02 61



Bowl lid, for soup bowls made of porcelain

Single-walled for Thermotray

Diameter mm	144
Height mm	10
Weight g	80
Order no.	89 08 02 19 lilac 89 08 02 39 light grey



Soup bowl, stainless steel

Double-walled, capacity 30 cl

Diameter mm	132/163
Height mm	61
Weight g	300
Order no.	89 08 03 08 polished



Lid for soup bowl, stainless steel

Double-walled

Diameter mm	137
Height mm	10
Weight g	180
Order no.	89 08 03 09 polished



Salad bowl, stainless steel

Single-walled, without handle

Diameter mm	133
Height mm	27
Weight g	170
Order no.	89 08 01 05



Dessert bowl, stainless steel

Single-walled, with handle

Diameter mm	132/153
Height mm	27
Weight g	185
Order no.	89 08 01 06



Portion coffee pot, stainless steel, cylindrical

Coffee pot and hinged lid, double-walled

Capacity cl	30
Weight g	360
Order no.	89 08 01 48 with circle 89 08 01 47 without circle



Portion coffee pot, stainless steel, "Hotel"

Coffee pot and hinged lid, double-walled

Capacity cl	30
Weight g	400
Order no.	89 08 01 45 with circle 89 08 01 46 without circle

Accessories



Card holder

L x W x H mm	60 x 32 x 32
Weight in g	40
Order no.	89 06 06 02 stainless steel
L x W x H mm	60 x 52 x 48
Weight in g	20
Order no.	89 06 17 01 Plexi



Clip-on card holder

<i>white, plastic</i>	
L x W x H mm	50 x 20 x 36
Weight g	3
Order no.	89 06 18 01



Card holder for Thermotray

<i>white, plastic</i>	
L x W x H mm	60 x 12 x 27
Weight g	10
Order no.	89 08 02 14



Lid pincer

Order no.	89 06 05 01
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Cotton gloves, five fingers

Order no.	89 06 12 01 normal
Order no.	31 35 22 01 ultra

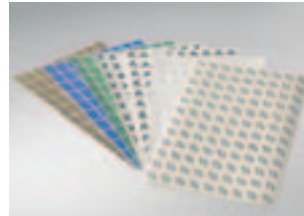


Patient cards, 100 units

Order no.	89 06 14 02 yellow A1
Order no.	89 06 14 03 yellow B1
Order no.	89 06 14 01 white diet

Plastic cases for patient cards, 100 units

Order no.	89 06 15 01
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Colour symbol sticker sheets, 100 units

Order no.	89 06 11 01 yellow
Order no.	89 06 11 02 green
Order no.	89 06 11 03 red
Order no.	89 06 11 04 orange
Order no.	89 06 11 05 brown
Order no.	89 06 11 06 violet
Order no.	89 06 11 08 blue
Order no.	89 06 11 09 black
Order no.	89 06 11 10 grey
Order no.	89 06 11 12 white X
Order no.	89 06 11 13 white A
Order no.	89 06 11 14 white B
Order no.	89 06 11 15 white C
Order no.	89 06 11 16 white 1/2
Order no.	89 06 11 21 light blue
Order no.	89 06 11 22 light green
Order no.	89 06 11 23 white

Thermotray – The trusty tray system

Thermotray 1 compact tray PP/C <i>Double-walled, CFC-free, foamed. Base, lower part with lid</i>			
L x W x H in mm	Weight in g	Order no.	
530 x 370 x 108	960/1190	89 08 02 04 lilac 89 08 02 29 light grey	
Thermotray 2 <i>Suitable for transport in an open Euronorm rack trolley or in enclosed tray trolley (e.g. type RW-180-2BAR-A, TWF-C, TWF-D or TWF-H).</i>			
L x W x H in mm	Weight without equipment in kg	Weight with equipment in kg	Order no.
530 x 370 x 115	3	approx. 5	85 02 09 03 light grey
Accessories for Thermotray 1 and 2		Order no.	
Card holder		89 08 02 14	

Thermotray - Loading examples

				
	Thermotray 2	Thermotray 2	Thermotray 2	Thermotray 1
	Order no.:	Order no.:	Order no.:	Order no.:
Meal plate 255, porcelain	V 219 3-part 89 08 04 66 V 260 3-part 89 08 04 65 V 295 2-part 89 08 04 67 V 276 flat 89 08 04 33	-	V 219 3-part 89 08 04 66 V 260 3-part 89 08 04 65 V 295 2-part 89 08 04 67 V 276 flat 89 08 04 33	3-part flat 89 08 04 27 89 08 04 25
Matching plastic lid	V 470 polysulphone 89 08 02 91		V 470 polysulphone 89 08 02 91	
Soup cup 0.45 l, porcelain	V 202 89 08 04 31	-	-	89 08 04 08
Matching lid	PP, spill-proof 89 08 02 61			lilac 89 08 02 19 light grey 89 08 02 39 PP, spill-proof 89 08 02 62
Cold food bowl 115 x 115 mm, porcelain	V 705 89 08 04 18	V 705 89 08 04 18	V 705 89 08 04 18	-
Matching lid	PP 89 08 02 60	PP 89 08 02 60	PP 89 08 02 60	
Cup with handle 0.25l, porcelain		89 08 04 70	89 08 04 70	89 08 04 70
Deep soup bowl 1 l, porcelain	-	V 212 89 08 04 39	-	-
Matching lid		PP, spill-proof 89 08 02 63		
Starter plate Dia. 190 mm	-	89 08 04 68	89 08 04 68	-
Matching plastic lid		Polysulphone 190 mm 89 08 02 89	Polysulphone 190 mm 89 08 02 89	
Salad/dessert bowl, porcelain	-	-	-	Up to 3 pcs on the tray: 89 09 90 29

“Induction” tray trolley
(for cook & chill / cook & serve)

For transportation and regeneration of cold or chilled food on trays. In stainless steel. Double-walled, insulated. Coils for inductive heating set into supports. With active circulating air refrigeration. Generator integrated on face side or externally. Control via membrane keypad. Digital display. Various functions. For more information see Technical Specifications. Available on request.



Version with generator, with active circulating air refrigeration, refrigeration machine below – doors with seals, coil support clearance 95 mm

Type	Connected load	L x W x H mm	Order no.
TWF I D 1 x 10 AK	230 V, 2.2 kW	865 x 765 x 1621	88 43 01 08
TWF I D 2 x 8 AK	230 V, 3.2 kW	1163 x 765 x 1415	88 43 02 08
TWF I D 2 x 10 AK	230 V, 3.5 kW	1163 x 765 x 1621	88 43 03 08
TWF I D 3 x 8 AK	230 V, 4.6 kW	1612 x 765 x 1415	88 43 06 08
TWF I D 3 x 10 AK	400 V, 5.6 kW	1612 x 765 x 1621	88 43 07 08

Version with generator, with active circulating air refrigeration, refrigeration machine integrated – doors with seals, coil support clearance 95 mm

Type	Connected load	L x W x H mm
TWF I 1 x 10 AK	230 V	
TWF I 2 x 8 AK	230 V, 3.2 kW	1346 x 783 x 1618
TWF I 2 x 10 AK	230 V, 3.6 kW	1386 x 783 x 1428

Further models and design variants upon request

Accessories for induction tray trolley	Order no.
Data logger	33 84 02 06
Handheld for data transmission	33 84 11 13
Further accessories on request	

Docking station Induction for tray trolley

The system comprises a docking station and a special tray trolley. The docking station has a niche for the tray trolley and coil support plates with integrated induction coils. The coil supports are lifted by means of an electrical motor to ensure an optimum contact with the trays in the docked tray trolley. Only with special EN trays.

Model and price on request



Passively chilled

Tray trolley with inserted cooling elements on left/right.



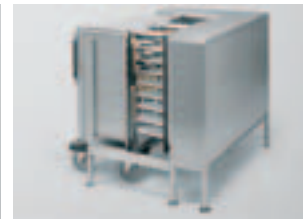
Docking phase 1

The loaded trolley is inserted.



Docking phase 2

Exact positioning of the trolley thanks to guide rails.



Docking phase 3

Automatic locking and regeneration



Induction docking station

Type	Connected load	L x W x H mm	Order no.	
ADS 2 x 8	230 V, 2.0 kW	Version-dependent	on request	
ADS 2 x 10	230 V, 3.0 kW	Version-dependent	on request	
ADS 2 x 12	230 V, 4.1 kW	Version-dependent	on request	
ADS 4 x 8	400 V, 5.8 kW	Version-dependent	on request	
ADS 4 x 10	400 V, 7.0 kW	Version-dependent	on request	

Induction docking station, with active circulating air refrigeration

Type	Connected load	L x W x H mm	Order no.	
ADS-AK 2 x 8	230 V, 3.3 kW	Version-dependent	on request	
ADS-AK 2 x 10	230 V, 3.6 kW	Version-dependent	on request	
ADS-AK 2 x 12	230 V, 4.8 kW	Version-dependent	on request	
ADS-AK 4 x 8	400 V, 6.5 kW	Version-dependent	on request	
ADS-AK 4 x 10	400 V, 8.0 kW	Version-dependent	on request	

Tray trolley with passive chilling for induction docking station

Type	Connected load	L x W x H mm	Order no.	
TWF-ZAS 2 x 8	-	Version-dependent	on request	
TWF-ZAS 2 x 10	-	Version-dependent	on request	
TWF-ZAS 2 x 12	-	Version-dependent	on request	
TWF-ZAS 4 x 8	-	Version-dependent	on request	
TWF-ZAS 4 x 10	-	Version-dependent	on request	

Induction system crockery

System crockery for induction tray trolley (must be coordinated with the porcelain)			
Type	Version	Order no.	
Serving tray	Induction with 2 centrings, colour: granite	89 08 02 56	
Clip-on card holder	plastic	89 08 02 01	
Upright card holder	stainless steel	89 08 02 02	
Heat-retention upper part for plates dia. 260 mm and deep soup bowls dia. 194 mm			
Type	Version	Order no.	
Induc-cloche	Polypropylene with metallic internal coating, colour: lilac, for coil support clearance 95 mm	89 08 02 99	
Induc-cloche	Polypropylene with metallic internal coating, colour: light grey, for coil support clearance 95 mm	89 08 02 95	
Lid			
Type	Version	Order no.	
Lid for soup bowl, diameter 125 mm	Plastic, colour: grey	89 08 02 50	
Lid for soup bowl, diameter 125.5 mm	PP, spill-proof	89 08 02 61	
Lid for deep soup bowl, diameter 184 mm	Plastic, colour: grey	89 08 02 51	
Lid for deep soup bowl, diameter 184 mm	PP, spill-proof	89 08 02 63	
Porcelain for induction tray trolley			
Type	Version	Order no.	
Plate, flat	plain white	89 08 04 01	
Plate, 3-part	plain white	89 08 04 02	
Soup bowl	plain white	89 08 04 03	
Deep soup bowl	plain white	89 08 04 04	
Decorative porcelain available on request			

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