



thermosteam* High-level simmering and regeneration.

Rieber

High-level simmering and regeneration

Be it nurseries, schools, ward kitchens, hospitals or care homes – these are all places that present a particular challenge: the serving of large, portioned quantities of food. Here, it is especially important to work in a time- and energy-efficient manner while also serving dishes that are quick, fresh and hit the mark. Thanks to thermosteam*, a new, reusable systemware, Rieber is now able to meet all these needs.

Not just that: a slight rise in pressure and humidity occurs inside the two-part plastic cloche, creating an ideal environment for consistent simmering and regeneration of various foodstuffs.

* patent pending



Contents

Introduction	Page 02 - 03
Application	Page 04 - 05
Foodflow	Page 06 - 07
Technical details	Page 08
Notes	Page 09 - 11

Regeneration...

Efficient... thermosteam* is extremely easy to use which helps you to manage your time efficiently. Not only that, it also makes efficient use of energy thanks to its microwave suitability. Temperature range between -25 °C and +130 °C.

Ergonomic... The waterstation® cubic provides a space-saving and convenient working area on two levels. Plus, the waterstation® cubic allows you to work ergonomically when preparing thermosteam dishes.



Versatile...

The hybrid kitchen* gives you a helping hand with almost all kitchen jobs: timed simmering, simmering with core temperature sensing, simmering with circulating air mode, and the hybrid function (hot/cold). You even have a choice of a built-in module or a mobile version of the hybrid kitchen.

* patent pending

Cook and Serve



Cook and Chill



Cook and Freeze



Perfect in every way...

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.



Safeguard the freshness of your food from the shop to the plate. The water-station[®] cubic enables you to work on two levels, thus providing a perfect food preparation environment. Portion your food into your thermosteam* for precise cooking in the microwave.



Gain time. With optimised workflows you have the option of simmering prepared foods in the thermosteam* even after several hours of cooling.



Maintain the quality of your food. You can store your foodstuffs in the freezer for an extended period without affecting their quality. Then simply bring them up to the exact temperature required in just six minutes by placing the thermosteam* in the microwave.

thermosteam*

Application temperature range from -25 °C to +130 °C

Reusable system crockery, comprising 2 parts:
black plastic lower part, shaped for various plate sizes;
plus a matching transparent lid (in polysulphone).
High material resistance over temperatures from
-25 °C to +130 °C



Type	thermosteam	
Diameter in mm	296	
Height in mm	75	
Colour	Transparent upper part Black lower part	
Material	Polysulphone	
Order no.	89 08 05 02	

* patent pending

Notes

Notes

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 Alblasserdam
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: pearl creative, ludwigsburg, industrial design
www.pearlcreative.com