

Rieber

Get organized for BetterFood.

85°

Ambient temperature

Serving: Rice 3 GN 1/2

Measurement: 12:43 pm



Rieber plastic thermoport® with added value

The mobile kitchen – storing, transporting and serving. Make your food safe and transparent in conjunction with °CHECK.

COMING SOON – thermoport® 1000 KB i.
with Internet access.



Rieber thermoport® – for the best food quality

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thermoport® 4.0 1000 KB

The thermoport® 4.0 1000 KB is a frontloader for storing, transporting, keeping your food hot and regenerating it. Digital heating (up to 85 °C) in conjunction with the Rieber vaculid® allows you to cook your food at low temperatures or passively cool it (optionally by inserting a cooling plate in combination with circulating air heating). The thermoport® is dishwasher-safe up to +90 °C (without heating system). The thermoport® 4.0 1000 KB is °CHECK ready. This means that you can easily monitor and identify your food, measure its temperature and organise your processes.

Technical data – thermoport® 4.0 1000 KB:

External dimensions (L x W x H):	435 x 688 x 561 mm
Volume / filling volume:	max. 52 l
Weight:	17.6 kg
Temperature range / heating capacity:	-20 °C to +100 °C / 763 W



Order no.

with °CHECK Sensor	orange	85 02 04 26
with °CHECK sensor	black	85 02 04 28
without °CHECK sensor	orange	85 02 04 23
without °CHECK sensor	black	85 02 04 24



Food for up to approx. 50 people (meat / gravy / side dish)

Your benefits at a glance:



Rieber developed the °CHECK digitalisation and organisation system for the safe monitoring of food. °CHECK offers a transparent and safe option for documenting all HACCP-relevant data digitally in real-time and for accessing this data anytime and anywhere via the Internet. These ensure that the unit can be clearly assigned and identified and that processes can be organised.

The °CHECK sensor is used for automatically measuring the temperature of the interior of the thermoport®. The inside of the door has a recess for attaching the sensor as standard. The thermoport® is available both with or without a sensor and this can be retrofitted at any time. Depending on the demand and area of use, the data can be collected, digitalised and managed either via MOBILE-°CHECK or AUTO-°CHECK and accessed via the Internet through the °CHECK-Cockpit irrespective of the location at any time.



thermoport® 4.0 1000 K

The thermoport® 4.0 1000 K is a frontloader for storing, transporting and keeping food hot or cold. The thermoport® is dishwasher-safe up to +90 °C. The thermoport® 4.0 1000 K is °CHECK ready. This means that you can easily monitor and identify your food, measure its temperature and organise your processes.

Technical data – thermoport® 4.0 1000 K:

External dimensions (L x W x H): 435 x 610 x 561 mm
 Volume / filling volume: max. 52 l
 Weight: 12 kg
 Temperature range: -20 °C to +100 °C

Order no.

with °CHECK sensor	orange	85 02 04 25
with °CHECK sensor	black	85 02 04 27
without °CHECK sensor	orange	85 02 04 01
without °CHECK sensor	black	85 02 04 12



Food for up to approx. 50 people (meat / gravy / side dish)

thermoport® 4.0 100 K hybrid

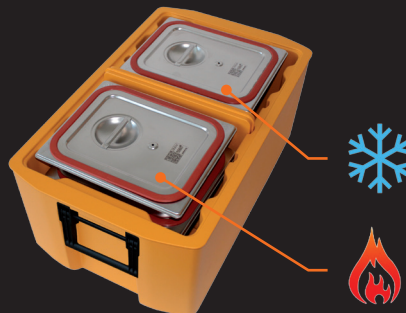
The new thermoport® 4.0 100 K hybrid toploader enables you to stack Gastronorm containers in different sizes and depths without wasting space when storing, transporting and serving your food. The thermoport® 4.0 100 K hybrid can be divided into hot/cold zones using thermal separation (insulated drawer) and can be supported and reinforced using heat and cooling pellets. The thermoport® is dishwasher-safe up to +90 °C. The thermoport® 4.0 100 K hybrid is °CHECK ready. This means that you can easily monitor and identify your food, measure its temperature and organise your processes.

Technical data – thermoport® 4.0 100 K hybrid:

External dimensions (L x W x H): 690 x 425 x 363.5 mm
 Volume / filling volume: max. 26 l
 Weight: 8 kg
 Temperature range: -20 °C to +100 °C

Order no.

with °CHECK sensor	orange	85 02 03 60
with °CHECK sensor	black	85 02 03 61
without °CHECK sensor	orange	85 02 03 53
without °CHECK sensor	black	85 02 03 54



Food for up to approx. 12 people (hot: meat / gravy / side dish + cold: salad / dressing)

thermoport® 600 K / 600 KB heatable

The thermoport® 600 K and 600 KB are frontloaders for storing, transporting and keeping your food hot or cold. The thermoport® is dishwasher-safe up to +90 °C. The thermoport® 600 K and 600 KB are °CHECK ready. This means that you can easily monitor and identify your food, measure its temperature and organise your processes.

Technical data – thermoport® 600 K / 600 KB heatable:

External dimensions (L x W x H): 420 x 610 x 386 mm (K) / 420 x 645 x 390 mm (KB)
 Volume / filling volume: max. 33 l
 Weight: 9.2 kg (K) / 11 kg (KB)
 Temperature range / heating capacity: -20 °C to +100 °C / 240 W (KB model)

Order no.

thermoport 600 K	orange	85 02 05 05
thermoport 600 K	black	85 02 05 18
thermoport 600 KB	orange	85 02 05 07
thermoport 600 KB °CHECK sensor	black	85 02 05 17
	on request	



600 K



600 KB



Food for up to approx. 25 people (meat / gravy / side dish)

thermoport® 4.0 100 K / 100 KB heatable

The thermoport® 4.0 100 K and 100 KB are toppers for storing, transporting, serving and keeping your food hot or cold. The thermoport® is dishwasher-safe up to +90 °C. The thermoport® 4.0 100 K and 100 KB are °CHECK ready. This means that you can easily monitor and identify your food, measure its temperature and organise your processes.

Technical data – thermoport® 4.0 100 K / 100 KB heatable:

External dimensions (L x W x H): 370 x 645 x 308 mm
 Volume / filling volume: max. 26 l
 Weight: 7.2 kg (K) / 8.3 kg (KB)
 Temperature range / heating capacity: -20 °C to +100 °C / 500 W (KB model)



100 K



100 KB

Order no.

thermoport® 4.0 100 K	orange	85 02 03 01 / with °CHECK sensor	85 02 03 55
thermoport® 4.0 100 K	black	85 02 03 28 / with °CHECK sensor	85 02 03 56
thermoport® 4.0 100 KB	orange	85 02 03 13 / with °CHECK sensor	85 02 03 57
thermoport® 4.0 100 KB	black	85 02 03 29 / with °CHECK sensor	85 02 03 58



Food for up to approx. 12 people (meat / gravy / side dish)

thermoport® 4.0 50 K / 50 KB heatable

The thermoport® 4.0 50 K and 50 KB are toppers for storing, transporting, serving and keeping your food hot or cold. The thermoport® is dishwasher-safe up to +90 °C. The thermoport® 4.0 50 K and 50 KB are °CHECK ready. This means that you can easily monitor and identify your food, measure its temperature and organise your processes.

Technical data – thermoport® 4.0 50 K / 50 KB heatable:

External dimensions (L x W x H): 370 x 645 x 240 mm
 Volume / filling volume: max. 11.7 l
 Weight: 6.9 kg (K) / 7.3 kg (KB)
 Temperature range / heating capacity: -20 °C to +100 °C / 240 W (KB model)



50 K



50 KB

Order no.

thermoport® 4.0 50 K	orange	85 02 02 01 / with °CHECK sensor	85 02 02 22
thermoport® 4.0 50 K	black	85 02 02 16 / with °CHECK sensor	85 02 02 23
thermoport® 4.0 50 KB	orange	85 02 02 06 / with °CHECK sensor	85 02 02 24
thermoport® 4.0 50 KB	black	85 02 02 17 / with °CHECK sensor	85 02 02 25



Food for up to approx. 6 people (meat / gravy / side dish)

thermoport® 10 / 10 D / 10 KW

The customised solution for individual portioning

All models share the modular design of the containers, which is exactly adapted to the sizes of the meal and side dish trays. You can choose between a 3-compartment or undivided meal tray, one or two additional side dish trays, cold or hot meals or the combination of cold and hot meals in one unit (10 KW). The thermoport® 10, 10 D and 10 KW are °CHECK ready.

Technical data, °CHECK sensor, models and order numbers: please ask!



thermoport® 10



Food for individuals

Further models upon request. We'll be happy to advise you.

Call us on 01225 704470
 or email us at sales@bglrieber.co.uk

BGL Rieber

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