

Rieber

Get organized for BetterFood.



Rieber stainless steel thermoport® with added value

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





Your benefits at a glance:

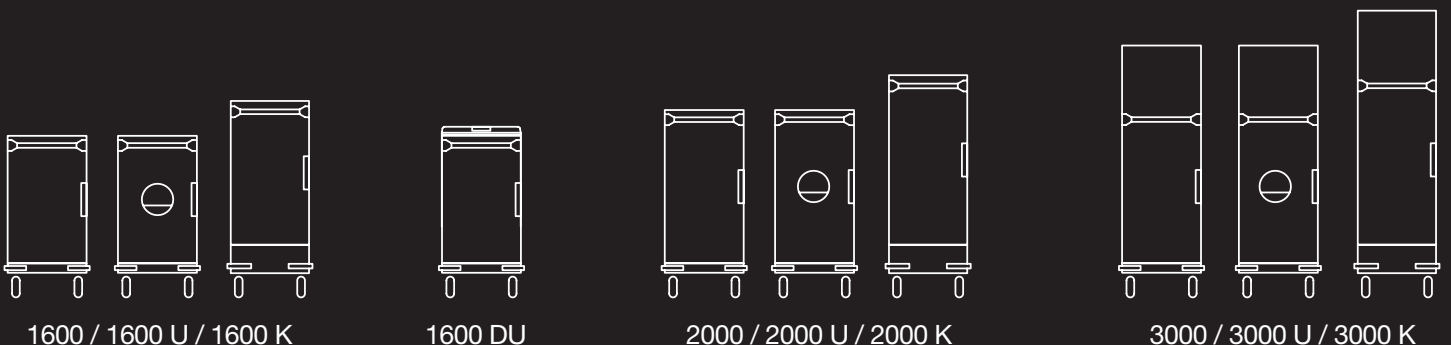
- Robust and rustproof stainless steel
- Absolutely hygienic, very good insulating properties
- Tightly welded interior
- Dishwasher-safe (with heating system removed)
- Replaceable door seal
- Digital heating (depending on the model)
- Mobile
- °CHECK sensor for temperature monitoring (on request)
- QR code for the identification, traceability, organisation and storage of data



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. This ensures 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 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.

Overview of sizes:





thermoport® 1600 / 1600 U heatable / 1600 DU heatable

The thermoport® 1600, 1600 U and 1600 DU are frontloaders for storing, transporting and keeping your food hot. The thermoport® 1600 U and 1600 DU are fitted with digital heating as standard and can therefore be heated up to a temperature of +100 °C. The thermoport® 1600 DU also has a serving option for the immediate serving of your food. 16 support rails for the variable loading of your thermoport®.

Technical data – thermoport® 1600 / 1600 U / 1600 DU (temperature range -20 °C to +100 °C):

External dimensions (L x W x H):	492 x 769 x 930 mm (1600/1600 U) / 492 x 769 x 963 mm (1600 DU)
Volume/filling volume:	max. 70.4 l (1600/1600 U) / max. 78 l (1600 DU)
Heating:	max. achievable temperature: +100 °C (1600 U/1600 DU)
Heating output:	763 W (1600 U/1600 DU)
Weight:	41 kg (1600) / 45 kg (1600 U) / 47 kg (1600 DU)
Max. load:	150 kg

Order no.

thermoport® 1600	85 01 06 08
 thermoport® 1600 U heatable	85 01 06 09
 thermoport® 1600 DU heatable	85 01 09 03
°CHECK sensor	on request



thermoport® 1600

thermoport® 1600 U

thermoport® 1600 DU


thermoport® 2000 / 2000 U heatable

The thermoport® 2000 and 2000 U are frontloaders for storing, transporting and keeping your food hot. The thermoport® 2000 U is fitted with digital heating as standard and can therefore be heated up to a temperature of +100 °C. 20 support rails for the variable loading of your thermoport®.

Technical data – thermoport® 2000 / 2000 U (temperature range -20 °C to +100 °C):

External dimensions (L x W x H):	492 x 769 x 1078 mm
Volume / filling volume:	max. 89.7 l
Heating:	max. achievable temperature: +100 °C (2000 U)
Heating output:	763 W (2000 U)
Weight:	46 kg (2000) / 50 kg (2000 U)
Max. load:	150 kg

Order no.

thermoport® 2000	85 01 07 07
 thermoport® 2000 U heatable	85 01 07 08
°CHECK sensor	on request



thermoport® 2000

thermoport® 2000 U


thermoport® 3000 / 3000 U heatable

The thermoport® 3000 and 3000 U are frontloaders for storing, transporting and keeping your food hot. The thermoport® 3000 U is fitted with digital heating as standard and can therefore be heated up to a temperature of +100 °C. 30 support rails for the variable loading of your thermoport®.

Technical data – thermoport® 3000 / 3000 U (temperature range -20 °C to +100 °C):

External dimensions (L x W x H):	592 x 769 x 1448 mm
Volume / filling volume:	max. 130 l
Heating:	max. achievable temperature: +100 °C (3000 U)
Heating output:	763 W (3000 U)
Weight:	59 kg (3000) / 63 kg (3000 U)
Max. load:	150 kg

Order no.

thermoport® 3000	85 01 08 07
 thermoport® 3000 U heatable	85 01 08 08
°CHECK sensor	on request



thermoport® 3000

thermoport® 3000 U

thermoport® 1600 K refrigerated / 2000 K refrigerated / 3000 K refrigerated

The thermoport® 1600 K, 2000 K and 3000 K are frontloaders for storing, transporting and keeping your food cold. The thermoport® 1600 K has 16 support rails (seamless deep-drawn), the thermoport® 2000 K has 20 support rails (seamless deep-drawn) and the thermoport® 3000 K has 30 support rails (seamless deep-drawn).

Technical data – thermoport® 1600 K / 2000 K / 3000 K (refrigeration range +2 °C to +8 °C):

External dimensions (L x W x H):	492 x 769 x 1130 mm (1600 K) 492 x 769 x 1278 mm (2000 K) 592 x 769 x 1648 mm (3000 K)
Volume/filling volume:	max. 70.4 l (1600 K) / max. 89.7 l (2000 K) / max. 130 l (3000 K)
Weight:	50 kg (1600 K) / 80 kg (2000 K) / 100 kg (3000 K)
Max. load:	62 kg (1600 K) / 85 kg (2000 K) / 130 kg (3000 K)
Cooling output/coolant	180 W at an evaporation temperature of -10 °C / R 134 A

Order no.

❄️ thermoport® 1600 K refrigerated	85 01 06 10
❄️ thermoport® 2000 K refrigerated	85 01 07 10
❄️ thermoport® 3000 K refrigerated	85 01 08 10
°CHECK sensor	on request



thermoport® 1600 K refrigerated

thermoport® 2000 K refrigerated

thermoport® 3000 K refrigerated

EXPANSION OF THE PREMIUM CLASS MADE OF STAINLESS STEEL

thermoport® 4.0 3000 hybrid hot/cold

Advantage: Hot/cold transport in one unit (active heating/active cooling or active heating/passive cooling)

The thermoport® 4.0 3000 hybrid hot/cold is a mobile frontloader, perfect for transporting and serving hot and chilled food. The special feature of this thermoport® is that it is divided into two completely isolated sections.

Food can be regenerated, cooked at low temperatures or kept warm in the top section by the active heating system.

Two options are available for the lower section. A neutral compartment in which meals can be passively cooled using cooling pellets, for example, is located in the lower section with the “passive” version. An active cooling system (refrigerant R 134 A) with a digital control is located in this section with the “active” version.

Technical data – thermoport® 4.0 3000 hybrid hot/cold:

External dimensions (L x W x H):	active 592 x 769 x 1648 mm / passive 592 x 769 x 1448 mm
Volume/filling volume:	70 l (hot) / 44 l (cold)
Support rails:	16 pcs (hot) / 8 pcs (cold)
Weight:	active 78 kg / passive 64 kg
Electrical connected load	active 950 W / passive 763 W
Heating output	763 W, up to +100 °C
Cooling output/coolant	180 W, +2 °C to +8 °C / R 134 A

Order no.

🔥❄️ thermoport® 3000 hybrid hot/cold passive	85 01 08 16
🔥❄️ thermoport® 3000 hybrid hot/cold active	85 01 08 17
°CHECK sensor	on request



thermoport® 3000 hybrid hot/cold active

thermoport® 3000 hybrid hot/cold passive

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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