

Rieber

The mobile kitchen company

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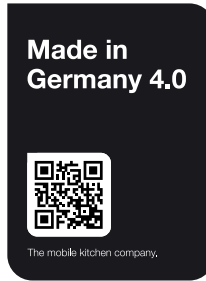
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We are one of the leading providers of professional kitchen components and kitchen components at home. Quality is a top priority for us, which is why all of our products are exclusively MADE IN GERMANY, with our many years of experience in stainless steel workmanship.

Our aim is not to offer our customers individual products but instead individual standard and system solutions. As an innovation-driven company we don't just think about product innovations in this respect, but also about digitalisation since 2012, which is why we are able to offer our customers digital added value for their physical product system with the CHECK HACCP system.

The vision of our total system is to guarantee the best quality of food up until the point at which it is consumed by guests. We provide the infrastructure for the entire cooking chain – from the correct storage in refrigeration systems to the preparation process, the correct cooking in the kitchen to the transport and serving of the food at the place at which it is to be consumed.

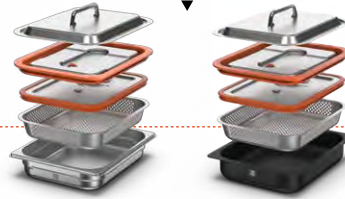
We have taken the first step to pave the way for a transparent process chain in the food and catering industry with CHECK HACCP. The CHECK CLOUD, a platform designed for all manufacturers, records quality-relevant data across the entire manufacturing and transport process for our customers and makes this transparent.



catering system

**Rieber has the complete solution for your process,
from the storage to the serving.**

GN OPERATING SYSTEM



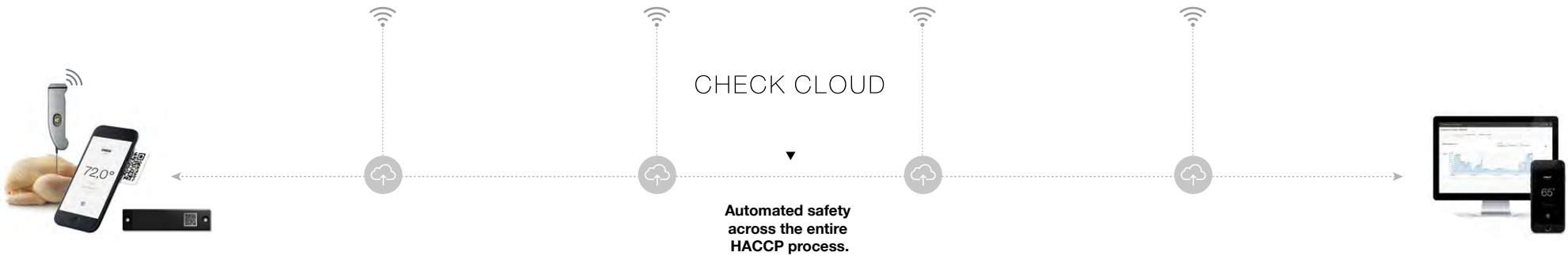
← Across the entire process →

STORAGE

PREPARATION

TRANSPORT

SERVING



GN OPERATING SYSTEM



GN container system



GN-thermoplastes®



GN lid system

GN container system

The versatile GN operating system.

The robust GN container offers the perfect operating system across the entire process – ideal for the hygienic and standardised storage, holding, transportation and serving of food – in almost any size and depth and in a variety of material options, completely compatible with all GN systems and products.

Stainless steel, completely food-safe, odour-free, antibacterial and hygienic.

With tight corner radii for greater stability and volume.

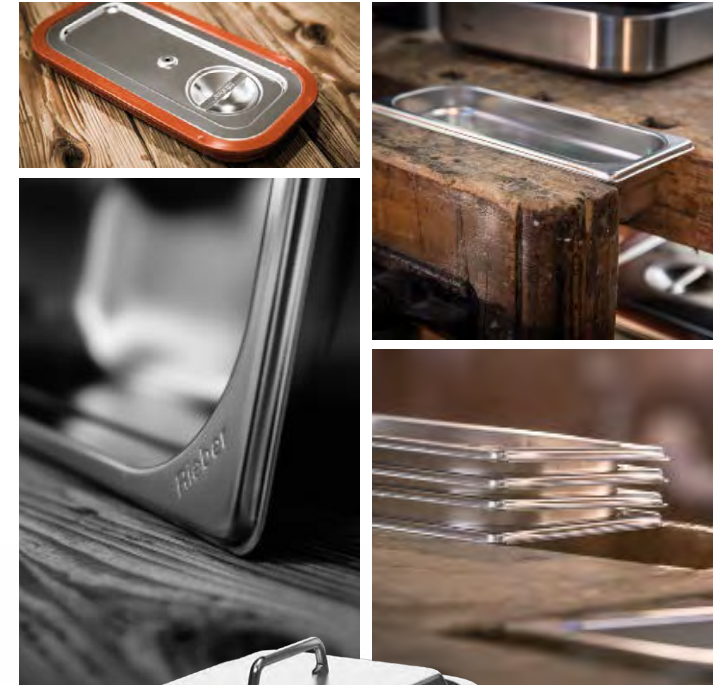
High-quality stacking shoulder for perfect stacking and air circulation.

A space gain of approx. 30% compared to round containers thanks to the square organisation system.

Optimum insertion in the version with retractable drop handles.

Stable, robust and dishwasher-safe.

Containers and lids are compatible.



GN-thermoplates®

The thermal revolution in GN format.

The only GN standard with high thermal efficiency, from the storage to the serving. Rieber thermoplates® revolutionise the use of the GN format through the unique SWISS-PLY multi-layer material – cooking, steaming, wokking, grilling, frying, deep-frying, baking, storage, transport, serving and cold holding across the entire process without having to transfer the foods.

The robust nano surface is suitable for use on an electric, ceran, induction and gas hob as well as in a combi-steamer and in all other GN systems, appliances and products. Switch from the thermoplates® teppanyaki grill plate to a cooking or hot holding plate on your hob in a matter of seconds, without any time-consuming cleaning, because the thermoplates® are dishwasher-safe. You don't have to adapt or remove your energy source, but simply use the various optional functions of the GN-thermoplates® operating system depending on the task. This allows you to save time and money with tasks and cleaning and makes you mobile and highly flexible at the same time. Also available with fixed handles for easy insertion, removal and carrying.



*SWISS-PLY multi-layer material.
Aluminium core between two layers of stainless steel.*

*Hygienic and thermal properties at the same time.
More even and up to 10 times better thermal and refrigeration
conductivity than stainless steel, energy and time savings.*

**Stainless steel, completely food-safe, odour-free,
antibacterial and hygienic.**

Surface with a non-stick effect.

No more decanting – continuous use across the process.

Easy-to-clean surface, also dishwasher-safe



GN lid system

The lid determines the function.

The right lid for every process step – whether for storage, transport, cooking or for stylish serving, the Rieber lid range provides the right solution for any task. Hygienic and functional GN containers alone are not enough to ideally protect your food. The GN system provides the desired function only in combination with the wide range of lid variants.

The absolutely number one in terms of robust, watertight press-in lids. Tried and tested quality for 100% spill-proof transport, also for storing, cooking and regenerating food in a GN system, ideal and particularly reliable for all liquids, such as soups and sauces.

Stainless steel, completely food-safe, odour-free, antibacterial and hygienic.

Containers and lids are compatible.

Extremely spill-proof and temperature resistant up to +180 °C

Vacuatable vaculid® lid.

Robust and high-quality workmanship.



STORAGE



multipolar®



gastropolar®



GN operating system



multipolar®

**The safest and most efficient
community refrigerator.**

Rieber has the perfect refrigerator solution in situations where people live or work together – the cost-effective and energy-saving multipolar®. For the individual and flexible storage of food in communal catering. Available with 4-16 individual compartments with a perfect constant temperature thanks to the circulating air refrigeration.

Outer housing made of galvanised steel plating, electrostatically powder-coated in white, impact resistant.

Inner compartment frame made entirely of hygienic stainless steel, completely food-safe, odour-free and antibacterial.

Energy-saving and high-performance chiller.

Produces particularly little noise and low vibrations thanks to the special bearings.

Well insulated with an all-round magnetic chamber seal.

Robust with stable door hinges and high-quality individual locks.



gastropolar®

The large-capacity GN system refrigerator.

For the flexible and space-efficient cooling of food in a GN system, with a perfect and constant temperature thanks to the circulating air refrigeration. With stepless temperature regulation provided by an integrated room thermostat, also with automatic defrosting and condensation water evaporation. The shelf system integrated into the side walls in the interior permit the flexible use of GN containers and GN-thermoplates® with other accessories.

Outer housing made of galvanised steel plating, electrostatically powder-coated in white, impact resistant.

Side walls with high-quality stainless steel rails for the flexible shelf system.

Energy-saving and high-performance chiller.

Well insulated with an all-round magnetic chamber seal.

Compatible with GN sizes, a space gain of approx. 30% compared to round containers.

Robust with stable door hinges and a rod handle.



COOKING



varithek® acs



hybrid kitchen®



navioven®



K|POT®



GN operating system



varithek® acs

The mobile front cooking station with innovative extraction.

Thanks to the integrated extraction technology, the acs offers unlimited flexibility and mobility when cooking and front cooking becomes an experience – without any undesirable odours. All acs models are digitally controllable, with a reliable, multi-layer filter system in the substructure consisting of a grease, active carbon and pollutant filter and all models are also available in the O3 version for even more efficient filtering, with additional patented plasma technology.

Thanks to the perfectly designed air circulation, the vapours formed during cooking are removed from the grease, water and odour-laden air right where they originate – directly above the hob itself.

The acs benefits from maximum flexibility for any type of cooking in combination with the varithek® system. The easy insertion of the versatile varithek® modules (400 modules directly, 1/1 modules in combination with the AST system carrier), in the recessed, tightly welded insertion niche for up to 3 modules allows for any combination of functions and the quick exchange of modules.

Maximum flexibility through the quick exchange of varithek® cooking modules (without tools).

Easy and quick cleaning.

With a three-sided splash guard for optimum hygiene.

Hygienic, tightly welded insertion niche.



hybrid kitchen®

The mobile multifunctional kitchen.

The special functional door gives the mobile frontloader a wide range of functions and unique hybrid properties with two separate digitally controllable circulating air heating systems – with a choice of programmes for cold and hot holding at the same time or separately, as well as for regenerating and cooking food in a GN system. With additional individually adjustable time, moistening and target time for the chamber or core temperature.

Rustproof, high-quality, hygienic stainless steel (interior & exterior).

Support rails in the hygienic design H2.

Uniform heat and cooling distribution, also when loaded.

Mobile with robust, fixable castors and a push handle.

Corner bumpers and a lid seal for impact protection.

Removable door and door seal, quick and a lid seal.

Can be extended as a complete front cooking serving unit.



navioven[®]

The space-efficient multifunctional oven.

The mobile table-top unit with powerful, digitally controllable circulating air heating for a wide range of functions, ranging from gentle to intense – with a choice of programmes for cold and hot holding, regenerating, cooking, braising and baking food in a GN system. With additional individually adjustable time, moistening and target time for the chamber or core temperature. Visually appealing and functional with a glimpse into the illuminated interior thanks to the special insulated glass.



Rustproof, high-quality, hygienic stainless steel (interior & exterior).

Interior with smooth, rounded corners, highly polished in the hygienic design H2.

Uniform heat and cooling distribution, also when loaded.

Steam vent for moisture regulation.

Easy to carry with ergonomic recessed handles.

Removable support rails, quick and easy cleaning.



K|POT®

The handy and stylish catering kitchen.

Rieber has the solution to the problem of the classic chafing dish – the K|POT® mobile kitchen: no burning paste smell, no risk of fire, no heat loss, no water bath, no slip hazard and no hazardous materials.

The functionally designed table-top unit in standardised GN sizes and the choice of a variety of different functions offer maximum flexibility for any catering – without a kitchen infrastructure on site, without unnecessary energy consumption and without high staff costs; the option of automated programme changes gives your food the desired finish on its own or through individual show cooking right in front of the guest.

Available in active, multifunctional model variants, electronically controllable with an energy-saving ceran or induction hob, and as a pure hot holding or passive variant, which can be used anywhere even without power. The housing of the K|POT® in a classic stainless steel look or with a high-quality powder coating in a silk matt black finish.



Housing made of high-quality, rustproof and hygienic stainless steel.

Reliable recessed hob.

Immediate heat transfer and uniform heat distribution.

Transport-proof, retractable rotary switch.

No individual parts so less cleaning is required.



TRANSPORT



thermoport® plastic



thermoport® stainless steel



GN operating system



thermoport® plastic

Transporting, cooking and serving food.

Our diverse classic guarantees optimum in-house and out-of-house catering – for optimum handling as a top or frontloader variant. Whether heated, unheated or chilled, it is perfectly equipped for any use in a variety of size options – the standardised system suitable for the individual requirements of your catering. For an even wider variety of options, Rieber thermoport® made of plastic and stainless steel can be stacked together and placed on transport or serving trolleys – for slip-resistant and safe transport.

Light, robust and pore-free plastic, double-walled and tightly welded.

Well insulated, low loss of heat/cold

Steam slider for moisture regulation

Ergonomic, hinged handles and high-quality snap locks.

Removable heating element and door, quick and easy cleaning.



Frontloader

Toploader

thermoport[®] stainless steel

Transporting, cooking and serving food.

The top-quality Rieber unit with stainless steel on the inside and outside for the most stringent hygiene requirements and durable quality. For optimum handling, available both as a toplayer or frontloader and in a mobile or stationary version. With a heated, unheated or chilled function so it is perfectly equipped for use in any size options. Can also be stacked in combination with the thermoport[®] plastic models and the special transport securing device is particularly recommended for the thermoport[®] stainless steel models.

Rustproof, high-quality, hygienic stainless steel (interior & exterior).

Interior tightly welded with seamlessly deep-drawn support rails in the hygienic design H3.

Double-walled insulation, low loss of heat/cold

Steam slider for moisture regulation

Mobile design with robust, fixable castors and a push handle, as well as corner bumpers for impact protection.

Removable door seal/heater, quick and easy cleaning.



Frontloader

Toploader

SERVING



KIPOT®



catering circle



Food transport trolley



Delivery trolley



Banquet trolley



GN operating system



K|POT®

The handy and stylish catering kitchen.

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The functionally designed table-top unit in standardised GN sizes and the choice of a variety of different functions offers maximum flexibility for any catering – without a kitchen infrastructure on site, without unnecessary energy consumption and without high staff costs; the option of automated programme changes gives your food the desired finish on its own or through individual show cooking right in front of the guest.

Available in active, multifunctional model variants, electronically controllable with an energy-saving ceran or induction hob, and as a pure hot holding or passive variant, which can be used anywhere even without power. The housing of the K|POT® in a classic stainless steel look or with a high-quality powder coating in a silk matt black finish.



Housing made of high-quality, rustproof and hygienic stainless steel.

Reliable recessed hob.

Immediate heat transfer and uniform heat distribution.

Transport-proof, retractable rotary switch.

No individual parts so less cleaning is required.



catering circle

Square GN also fits into round – a system with standards and style.

The catering circle – the new lifestyle catering system with a wide range of drum configurations offers full functionality for optimum food quality and a perfect look with minimal, mobile and flexible equipment. From the neutral drum to the integrated extraction technology, the concept offers a complete range of functions – cooling, preparing, cooking, grilling, frying or serving.

Your catering circle can be configured in any way to suit any requirements and circumstances, whether individual drums or combined into one unit using the appropriate connecting shelves. An appealing round design and, at the same time, functional and systemic in the way it is used thanks to its compatibility with the GN operating system – for greater flexibility and efficiency in use.



Mobile, variable and flexible to use.

Easy to transport due to its low weight.

A wide range of possible individual combinations.

Single use or with connecting elements as a complete flexible serving line.

Food transport trolley

The universal functional trolley.

The food transport trolley with a cupboard in the substructure, heated as well as chilled, for even greater flexibility. Available with a worktop including a tubular gallery or with GN 1/1 heated wells on top. Flexible to use thanks to cupboards and wells that can be controlled separately – for the safe transport, hot and cold holding and serving of food in a GN system. The cupboards can be assembled in a space-efficient configuration with GN containers and GN-thermoplates® in combination with the transport-proof, watertight press-in lid. The cupboards can be used as a passive cooling option through the insertion of GN1/1 cooling pellets and can also be used neutrally for additional storage space.

Rustproof, high-quality, hygienic stainless steel (interior & exterior).

Rounded worktop, turned down all-round, protection against the ingress of dirt/water.

Deep-drawn heated well, seamlessly welded.

Interior tightly welded with seamlessly deep-drawn support rails in the hygienic design H3.

Double-walled insulation, low loss of heat/cold

Can be heated wet as well as dry; dry heating provides significant energy savings.



Delivery trolley

The classic in hot-cold distribution.

Our mobile delivery trolley ladling system for the safe transport, non-stop distribution and serving of food in a GN system, available with heated or chilled wells. The functions can be customised to suit the requirements, with a gantry (lighting/heat), a hinged shelf on the longitudinal/face side, as well as a hinged work surface on the face side. An additional usable shelf in the substructure; this also provides space for the thermoport® 50 and 100 transport boxes and for the immediate refilling of food in a GN system thanks to the stable shelf.

Rustproof, high-quality, hygienic stainless steel.

Rounded worktop, turned down all-round, protection against the ingress of dirt/water.

Deep-drawn heated well, seamlessly welded.

Insulated on all sides, low heat loss.

Corner bumpers for impact protection as well as a shockproof switching element.

Integrated drainage cock, quick and easy cleaning.

Can be heated wet as well as dry; dry heating provides significant energy savings.



Banquet trolley

Hot holding or cooling of food for simultaneous serving to the guests.

The banquet trolley in robust variants specifically designed for the safe transport and hot/cold holding of food ready for serving and for the simultaneous serving of food in a GN or plate system on GN grilles. Perfect food quality for any banquet, from the portioning to the consumption.

The standard models with digital control, both in a heated version with additional precise and powerful circulating air heating with extra moistening and also in a chilled version with precise and powerful compressor cooling and a circulating air fan. The light model in a heated and reduced version with analogue circulating air heating without moistening. All variants are available with a single or double cupboard compartment in which the GN 2/1 grilles and GN containers and also the GN-thermoplates® can be directly inserted.

Rustproof, high-quality, hygienic stainless steel.

Interior with seamless deep-drawn support rails.

Mobile with robust, rustproof, fixable castors.

Deep-drawn recessed handle and an integrated push handle.

Self-closing door with a silicone seal.

Corner bumpers for impact protection and a shockproof switching element.

Can be heated wet as well as dry; dry heating provides significant energy savings.



Say goodbye to the HACCP paper mountain

checkcloud.com

The automated digital response to the analogue paper mountain to meet the statutory documentation requirements in accordance with HACCP.

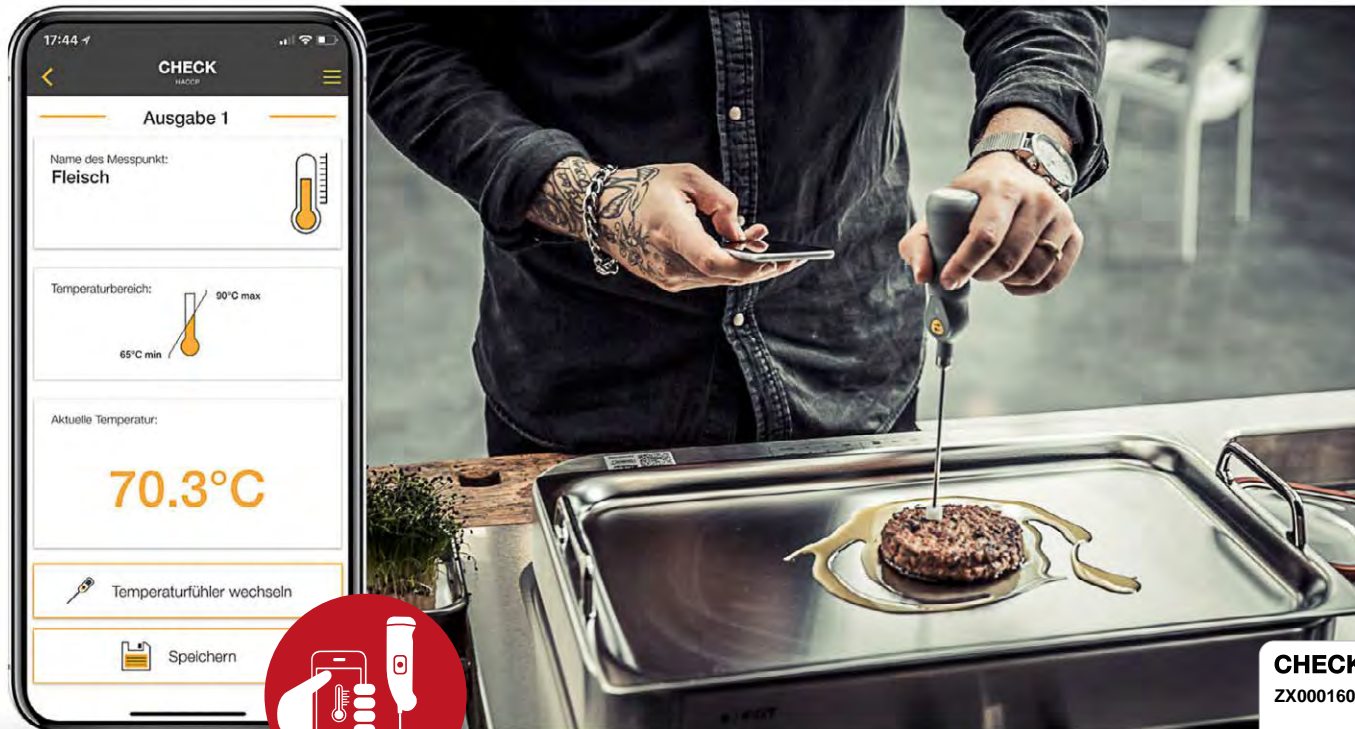
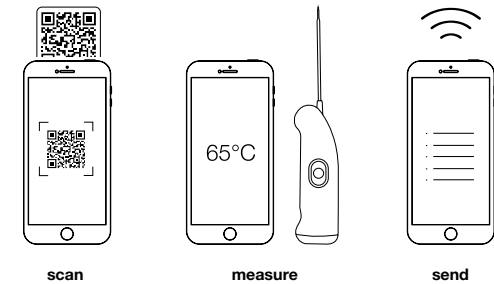
The HACCP-relevant data can be documented immediately and transparently in all appliances through the flexibly integrated CHECK HACCP system. A simple digital system that can provide additional hygiene and service management features in addition to temperature measurement.



Mobile CHECK

The attached QR code is scanned with the CHECK smartphone app to identify the CHECK point. This determines whether it concerns the recording of temperature or hygiene data.

The temperature data is recorded by a Bluetooth-enabled core temperature sensor and immediately transmitted to the CHECK app. This measurement is confirmed via the app, sent to the CHECK CLOUD and documented in compliance with the HACCP requirements.

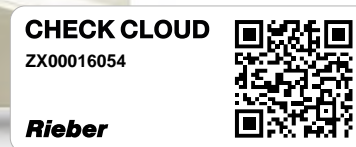


CHECK CLOUD
ZX00016054

Rieber

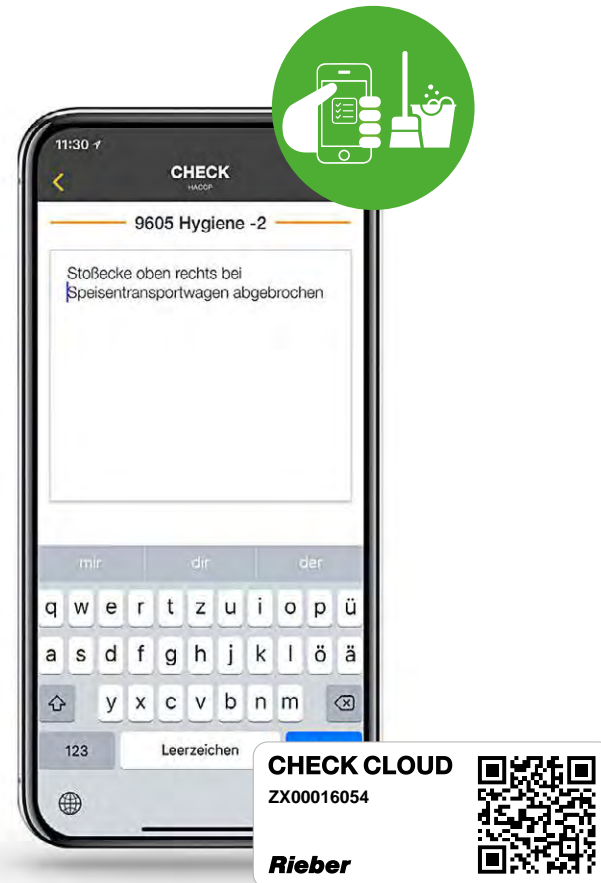
Hygiene management

If it concerns hygiene data, the cleaning status of the CHECK point can be documented via standardised selection and individual text functions and a photo can also be stored to provide clear proof of the cleaning.



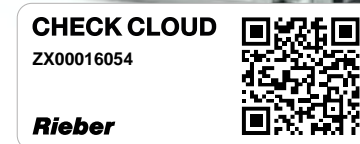
Service management

The individual text and photo function can provide simple information management for a wide range of service calls in addition to the HACCP hygiene documentation at several levels of the organisation. For example, it can provide information about faulty appliances, contamination or repeat orders.



Auto CHECK

For Auto CHECK, temperature sensors are fixed onto a mobile/stationary appliance or in a room. These sensors measure the temperature in configurable intervals and send the measurements automatically to a local gateway, which transmits the data directly to the CHECK CLOUD. As soon as the temperature rises above or drops below the defined level, the user is informed immediately via the alarm function and, if necessary, can initiate countermeasures at an early stage.



CHECK Cockpit

The browser-based cockpit is used to manage, visualise and evaluate the process data collected.

In addition, the configuration of the measuring points and the management of the user rights is carried out via the central cockpit. This is where the alarms, temperature limits and measuring point types can be stored. In addition to the HACCP-compliant documentation, energy and process optimisation concepts can be created in the long term from the aggregated data.



Transparent digital HACCP lists with real-time data.

Automatic documentation and archiving without wasting paper.

Can be retrofitted into your existing infrastructure.

Simple operation and handling as well as user/rights management and configuration

Bluetooth core temperature sensor with a very fast response time (3 sec.)

Easily retrofittable, food-safe and temperature resistant QR code label, dishwasher-safe

Hosting and operation of the CHECK CLOUD at Deutsche Telekom in accordance with German data protection laws.

Material technology

SWISS-PLY multi-layer material.

Uniform heat distribution guarantees the best food quality

SWISS-PLY multi-layer material.



Aluminium core between two layers of stainless steel.
*Up to 10x greater conductivity.
(hot & cold)*

When temperature transitions are relevant, Rieber offers the innovation in material technology with the highly functional thermal SWISS-PLY multi-layer material. The SWISS-PLY multi-layer material achieves conductivity up to 10 times better than stainless steel with the inner aluminium core between the two layers of stainless steel, which is essential particularly in commercial kitchens because of its many positive properties. Stainless steel also guarantees to be robust and durable in addition to it being extremely hygienic, food-safe, odour-free and dishwasher-safe. This material combination makes the crucial difference for the food quality, whereby correct handling of the temperature plays a key role in this. The hygienic SWISS-PLY multi-layer material provides a particularly uniform and gentle supply of cold and heat – which keeps the quality of food at a constant level.

Rieber

technology solutions

Process technology

Every product has a story – it begins here.

Made in Germany.

Rieber combines this material technology with its many years of experience in stainless steel workmanship through a wide range of process technologies, whereby stainless steel can be further processed for a wide variety of industrial applications. This includes classical processes, such as joining, annealing, cutting and surface finishing as well as complex professional forming – the true core competence, deep drawing of stainless steel. This is a prerequisite in order to be able to create hygienically perfect “dematerialised” products across all business segments.

Rieber is therefore active with the Rieber technical products - technology solutions - in many other industrial sectors in which highly complex precision parts are required, outside the realms of stainless steel workmanship for commercial kitchens.

Rieber also offers technical solutions expertise and products for the automotive, medical engineering, chemical and aerospace industries thanks to the unique material and process technology.



Professional forming.



Joining/welding.



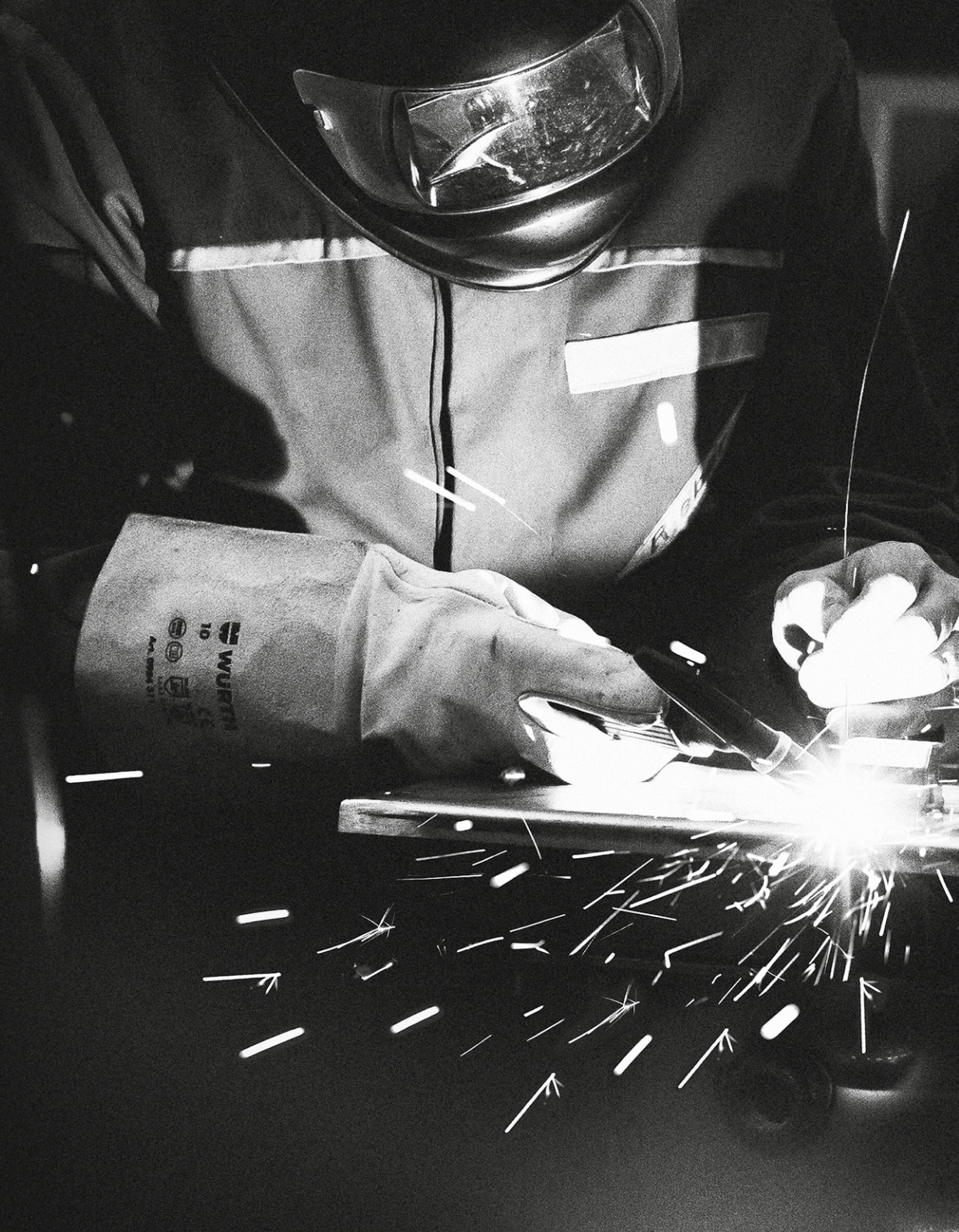
Cutting.



Surface finishing.



Annealing.



Do you have any other questions?



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