



Rieber

The mobile kitchen company

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catering system

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

GN OPERATING SYSTEM

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SERVING



K|POT®



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catering circle



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Food transport trolley



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Delivery trolley



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Banquet trolley



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GN operating system



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 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.



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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.



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