



3.

Prepare

Rieber's mobile units make professional food preparation possible anywhere – with no need for high-voltage power, fixed water connections or costly renovations.

Whether it's our intelligent hybrid kitchen, the mobile navioven with smart control, or the versatile KIPOT® for direct serving and flexible buffet setups – Rieber offers smart solutions for catering, events and spontaneous on-site kitchen concepts.

Mobile, efficient and always ready – for top-quality cooking, wherever it happens.

K|POT® the mobile kitchen & buffet solution

Program Overview



K|POT® passive with embossing for GN cooling / heating pellet

Mobile & stylish buffet dispenser without electricity, with bulge in the base of the housing, for heating/cooling pellets GN 1/2 for passively keeping ready-to-eat food warm/cold. In use with thermoplasts® C with rounded corners, made of energy-efficient SWISS-PLY multilayer material & matching GN cooking/buffet lid. Available in 1/1 or 2/3 GN size, in black/stainless steel.

- + Completely without electricity, can be used reliably everywhere, for passive keeping warm/cold



K|POT® with GN Ceran heating panel - for keeping warm

Mobile temperature-precise heat-retaining dispenser, with infinitely variable & energy-saving ceramic hob (0-800W), recessed for safe operation. Transport-safe, retractable rotary switch. In use with cooking container thermoplasts® C rounded corners & matching GN cooking/buffet lid. Available in 1/1 GN size in black/stainless steel, also as built-in K|POT®. Rated voltage 1N AC 230V 50Hz.

- + Energy-efficient keeping warm with the infinitely variable ceramic hob (0-800W) and the GN-thermoplasts®, for a perfect buffet solution



K|POT® with GN ceramic hob - for cooking

Mobile kitchen, with electronically controlled ceramic hob, recessed for safe operation. Retractable rotary switch for 6 regeneration, 3 keep-warm, 3 cooking programmes. In use with cooking container thermoplasts® C rounded corners & matching GN cooking/buffet lid. Available 1-/2-zone, in 1/1 or 2/3 GN size, in black/stainless steel, also as built-in K|POT®. Rated voltage 1N AC 230V 50Hz.

- + Energy-efficient ceramic hob controllable via rotary control with 6 regeneration, 3 keep-warm, 3 cooking programmes. In use with GN cooking pot thermoplasts®



K|POT® CONNECT with app control

Digital and app-controlled catering kitchen, freely programmable, infinitely variable energy-saving ceramic hob (0-2200W). Create and manage individual K|POT programmes for Cook & Chill and now also for Cook & Freeze dishes with the Rieber CONNECT Dashboard. 1- and 2-zone, in 1/1 or 2x 1/2 GN size, black and in stainless steel. Rated voltage 1N AC 230V 50Hz.

- + 100% guarantee of success without specialist staff, predefined self-created programmes can be called up safely via the app or transferred directly

Digital HACCP documentation - safe & time-saving

Digital documentation with the CHECK HACCP system. App temperature measurement with Bluetooth-capable core temperature sensor. From receiving, production to serving. Paper & complete HACCP, in real time, visible everywhere in your dashboard.



Core temperature sensor - can be retrofitted at any time - order no. 94 01 01 05

K|POT® with GN induction hob - for cooking



Mobile kitchen, with powerful 2-zone induction hob, recessed for safe operation. Retractable rotary switch for 1 melting, 2 keeping warm, 6 cooking programmes. In use with cooking container thermoplastes® C rounded corners & matching GN cooking/buffet lid. Available in 1/1 or 2/3 GN size, in black/stainless steel, also as built-in K|POT®. Rated voltage 1N AC 230V 50Hz.

- + Powerful 2-zone induction hob, with 1 melting, 2 keeping warm, 6 cooking programmes. Energy-efficient & multifunctional cooking, frying and grilling

K|POT® built-in for cover cut-out 582 x 378 mm



The K|POT® built-in variants, in ceramic heat-retaining, ceramic or induction hob, field dimensions: approx. 607x394x57mm. Suitable for cut-outs: Cover approx. 582x378mm, control approx. 388x152x100mm, front panel approx. 322x85mm. In use with thermoplastes® C with rounded corners & matching GN cooking/buffet lid. Available in 1/1 Gastronorm size in stainless steel. Rated voltage 1N AC 230V 50Hz.

- + Optimal for stationary use at the buffet or in dispensing solutions



K|POT® passive with embossing for GN cooling / heating pellet

Mobile & stylish buffet dispenser without electricity, with bulge in the base of the housing, for heating/cooling pellets GN 1/2 for passively keeping ready-to-eat food warm/cold. In use with thermoplates® C with rounded corners, made of energy-efficient SWISS-PLY multilayer material & matching GN cooking/buffet lid. Available in 1/1 or 2/3 GN size, in black/stainless steel.



[More info](#)



K|POT® 1/1-passive

Cleaning: with a damp cloth

Dimensions mm	Weight kg	Colour	Order no.
533 x 380 x 95	3,2	stainless steel	84012007
533 x 380 x 95	3,2	black	84012008



K|POT® 2/3-passive

Cleaning: with a damp cloth

Dimensions mm	Weight kg	Colour	Order no.
353 x 378 x 96	2,2	stainless steel	84012037
353 x 378 x 96	2,2	black	84012039



K|POT® with GN Ceran heating panel - for keeping warm



Mobile temperature-precise heat-retaining dispenser, with infinitely variable & energy-saving ceramic hob (0-800W), recessed for safe operation. Transport-safe, retractable rotary switch. In use with cooking container thermo-plates® C rounded corners & matching GN cooking/buffet lid. Available in 1/1 GN size in black/stainless steel, also as built-in K|POT®. Rated voltage 1IN AC 230V 50Hz.



[More info](#)

K|POT® 1/1-ch-800

Connector type: Safety switch (type F) | Cable type: plain cable | Cable length: 1500 mm |

Protection class: IPX0 | Cleaning: with a damp cloth | Field design: full-surface



Dimensions mm	Connected load W	Weight kg	Colour	Order no.
533 x 378 x 96	800	6,7	stainless steel	84012011
533 x 378 x 96	800	6,7	black	84012012



K|POT®

with GN ceramic hob - for cooking

Mobile kitchen, with electronically controlled ceramic hob, recessed for safe operation. Retractable rotary switch for 6 regeneration, 3 keep-warm, 3 cooking programmes. In use with cooking container thermoplates® C rounded corners & matching GN cooking/buffet lid. Available 1-2-zone, in 1/1 or 2/3 GN size, in black/stainless steel, also as built-in K|POT®. Rated voltage 1N AC 230V 50Hz.



More info

K|POT® 1/1-ck-2200

Connector type: Safety switch (type F) | Cable type: plain cable | Cable length: 1500 mm | Protection class: IPX0 | Cleaning: with a damp cloth | Field design: full-surface



Dimensions mm	Connected load W	Weight kg	Colour	Order no.
533 x 378 x 96	2.200	6,8	stainless steel	84012001
533 x 378 x 96	2.200	6,8	black	84012002

K|POT® 1/1-ck-2200-2Z

Connector type: Safety switch (type F) | Cable type: plain cable | Cable length: 1500 mm | Protection class: IPX0 | Cleaning: with a damp cloth | Field design: 2-zone



Dimensions mm	Connected load W	Weight kg	Colour	Order no.
533 x 378 x 96	2.200	7,9	stainless steel	84012013
533 x 378 x 96	2.200	8,2	black	84012014

K|POT® 2/3-ck-1600

Connector type: Safety switch (type F) | Cable type: plain cable | Cable length: 1500 mm | Protection class: IPX0 | Cleaning: with a damp cloth | Field design: full-surface



Dimensions mm	Connected load W	Weight kg	Colour	Order no.
353 x 378 x 96	1.600	4,3	stainless steel	84012038
353 x 378 x 96	1.600	4,3	black	84012036

K|POT® CONNECT with app control

Digital and app-controlled catering kitchen, freely programmable, infinitely variable energy-saving ceramic hob (0-2200W). Create and manage individual K|POT programmes for Cook & Chill and now also for Cook & Freeze dishes with the Rieber CONNECT Dashboard. 1- and 2-zone, in 1/1 or 2x 1/2 GN size, black and in stainless steel. Rated voltage 1N AC 230V 50Hz.



[More info](#)

K|POT® CONNECT 1/1-ck-2200 s/s

Connector type: Safety switch (type F) | Cable type: plain cable | Cable length: 1500 mm | Protection class: IPX0 | Cleaning: with a damp cloth | Field design: full-surface

Dimensions mm	Connected load W	Weight kg	Colour	Order no.
533 x 378 x 96	2.200	6,8	stainless steel	84012082
533 x 378 x 96	2.200	6,8	black	84012083



K|POT® CONNECT 1/1-ck-2200-ZZ s/s

Connector type: Safety switch (type F) | Cable type: plain cable | Cable length: 1500 mm | Protection class: IPX0 | Cleaning: with a damp cloth | Field design: 2-zone

Dimensions mm	Connected load W	Weight kg	Colour	Order no.
533 x 378 x 96	2.200	6,8	stainless steel	84012084
533 x 378 x 96	2.200	6,8	black	84012085



K|POT® with GN induction hob - for cooking

Mobile kitchen, with powerful 2-zone induction hob, recessed for safe operation. Retractable rotary switch for 1 melting, 2 keeping warm, 6 cooking programmes. In use with cooking container thermoplastes® C rounded corners & matching GN cooking/buffet lid. Available in 1/1 or 2/3 GN size, in black/stainless steel, also as built-in K|POT®. Rated voltage 1N AC 230V 50Hz.



More info

K|POT® 1/1-ik-3600-2Z

Connector type: Safety switch (type F) | Cable type: plain cable | Cable length: 1500 mm | Protection class: IPX0 | Cleaning: with a damp cloth | Field design: 2-zone



Dimensions mm	Connected load W	Weight kg	Colour	Order no.
533 x 378 x 96	3.600	9,9	stainless steel	84012040
533 x 378 x 96	3.600	9,9	black	84012041



K|POT® built-in for cover cut-out 582 x 378 mm

The K|POT® built-in variants, in ceramic heat-retaining, ceramic or induction hob, field dimensions: approx. 607x394x57mm. Suitable for cut-outs: Cover approx. 582x378mm, control approx. 388x152x100mm, front panel approx. 322x85mm. In use with thermoplates® C with rounded corners & matching GN cooking/buffet lid. Available in 1/1 Gastronorm size in stainless steel. Rated voltage 1N AC 230V 50Hz.



[More info](#)

K|POT® 1/1-ik-3600-2Z built-in

Connector type: without plug | Cable type: plain cable | Cable length: 1400 mm | Protection class: IPX0 | Cleaning: with a damp cloth | Field design: 2-zone

Dimensions mm	Connected load W	Weight kg	Colour	Order no.
603 x 398 x 218	3.600	8,5	stainless steel	84012053



K|POT® 1/1-ck-2200 built-in

Connector type: without plug | Cable type: plain cable | Cable length: 1400 mm | Protection class: IPX0 | Cleaning: with a damp cloth | Field design: full-surface

Dimensions mm	Connected load W	Weight kg	Colour	Order no.
603 x 398 x 218	2.200	11,6	stainless steel	84012050



K|POT® 1/1-ck-2200-2Z built-in

Connector type: without plug | Cable type: plain cable | Cable length: 1400 mm | Protection class: IPX0 | Cleaning: with a damp cloth | Field design: 2-zone

Dimensions mm	Connected load W	Weight kg	Colour	Order no.
603 x 398 x 218	2.200	8,5	stainless steel	84012052



K|POT® 1/1-ch-800 built-in

Connector type: without plug | Cable type: plain cable | Cable length: 1400 mm | Protection class: IPX0 | Cleaning: with a damp cloth | Field design: full-surface

Dimensions mm	Connected load W	Weight kg	Colour	Order no.
603 x 398 x 218	800	10,8	stainless steel	84012051



K|POT® Accessories

Practical accessories for all K|POT® models - such as the K|POT® shelf trolley for all GN 1/1 models, for safe transport & storage of several K|POT®s or the stackable wooden transport box. For all models with glass cooking surfaces, the matching cleaning scraper for scratch-free removal of all dirt. Special accessories such as insertable heating/cooling GN pellets made of stainless steel for the passive K|POT® models. For all built-in K|POT® models, the matching ventilation grille for stationary operation.



[More info](#)



Rack trolley for K|POT® 1/1 - corner bum

High shelf trolley for the safe transport of K|POT® units in GN 1/1 size, made of stainless steel with butt corners - square tube frame, 9 support rails, side and rear with high edged stop, as well as non-slip transport lock.

Weight

kg

24,0

Order no.

[88042601](#)



Transport-Box - K|POT® 1/1

Sturdy & stackable wooden crate for safe transport & storage of a K|POT® GN 1/1, ideal for frequent transport such as in event catering, also optimally stackable on Euro pallets.

Weight

kg

2,5

Order no.

[84012057](#)



GN cooling pellet CNS 1/2 - 12,5mm

Stainless steel GN 1/2 cooling plate for pre-heating and passive cooling during the transportation of food in Rieber thermoport® models, can be inserted horizontally on the support rails.

Weight

kg

1,6

Order no.

[85012012](#)



Heating pellet CNS GN 1/2 - asymmetrical

The stainless steel heating plate GN 1/2 for pre-tempering and passive keeping warm via the food transport in Rieber thermoport® models can be inserted horizontally via the support ledges.

Weight

kg

1,4

Order no.

[89080171](#)

Ventilation grilles f. built-in K|POT®

Weight	Order no.
kg 0,2	84012054

Ceran glass cleaning scraper

Scraper for cleaning all varithek® hobs with a 400 and 1/1 glass surface.

Weight	Order no.
kg 0,1	91020301



navioven & thermomat®

Program Overview



navioven mobile table-top unit with digital circulating air heating

Table-top oven with digital control & core temperature sensor for various programmes. programmes: Baking, cooking, core temperature cooking, braising, regeneration from +20°C to +240°C. Door made of insulating glass, for insight into illuminated interior. 7 pairs of rails, removable via side shelf, for inserting GN system. Bottom runners for stacking on thermoport®. Rated voltage 1N AC 230V 50/60Hz.



Auto prog. function can be stored for a 100% guarantee of success. Usable w/o high volt. curr. (230V), structural measures, extractor hood, water connections, etc.



thermomat® made of stainless steel with frame Drawer

With frame drawers with snap lock, recessed grip, seal, running on sturdy telescopic over-extension runners. For GN 1/1 lengthwise, as well as side insertion of grids/slide-in trays. For keeping warm/low-temperature cooking with plug-in core temperature sensor (Cook&Hold), various programmes. Bottom runners for stacking on thermoport® models. Rated voltage 1N AC 230V 50Hz.



thermomat® made of stainless steel with self-closing door

One-hand closing/opening mechanism, 210° opening angle, stop DIN right (exchangeable). Inside GN support rail on both sides with anti-tilt device & push-through stop. 2 flush aluminium folding handles on the sides. Keep warm/low-temperature cooking, plug-in core temperature sensor, various programmes. Bottom runners for stacking on thermoport® models. Rated voltage 1N AC 230V 50Hz.

Digital HACCP documentation - safe & time-saving

Digital HACCP documentation with the CHECK HACCP system. App temperature measurement with Bluetooth-capable core temperature sensor. From goods receipt, production to output. Paper & complete HACCP in real time, visible everywhere in your dashboard.



Core temperature sensor - can be retrofitted at any time - order no. 94 01 01 05



navioven

mobile table-top unit with digital circulating air heating

Table-top oven with digital control & core temperature sensor for various programmes. programmes: Baking, cooking, core temperature cooking, braising, regeneration from +20°C to +240°C. Door made of insulating glass, for insight into illuminated interior. 7 pairs of rails, removable via side shelf, for inserting GN system. Bottom runners for stacking on thermoport®. Rated voltage 1N AC 230V 50/60Hz.



[More info](#)



navioven 1/1

Plug type: Safety switch (type F) | Cable type: plain cable | Cable length: 1500 mm | Protection class: IPX4 | Cleaning: with a damp cloth | Support bead pairs:

Dimensions mm	Connected load W	Weight kg	Order no.
460 x 775 x 632	3.300	50,0	85011021



thermomat® made of stainless steel with frame Drawer

With frame drawers with snap lock, recessed grip, seal, running on sturdy telescopic over-extension runners. For GN 1/1 lengthwise, as well as side insertion of grids/slide-in trays. For keeping warm/low-temperature cooking with plug-in core temperature sensor (Cook&Hold), various programmes. Bottom runners for stacking on thermoport® models. Rated voltage 1N AC 230V 50Hz.



[More info](#)

thermomat® 1/1 - 2 drawers crossways

Plug type: Safety switch (type F) | Cable type: plain cable | Cable length: 2000 mm | Cleaning: with a damp cloth

Dimensions mm	Connected load W	Weight kg	Order no.
666 x 601,5 x 504	910	37,0	85011004



thermomat® 1/1 - 2 drawers lengthways

Plug type: Safety switch (type F) | Cable type: plain cable | Cable length: 2000 mm | Cleaning: with a damp cloth

Dimensions mm	Connected load W	Weight kg	Order no.
448 x 672,5 x 551	910	45,0	85011005



thermomat® 1/1 - 3 drawers lengthways

Plug type: Safety switch (type F) | Cable type: plain cable | Cable length: 2000 mm | Cleaning: with a damp cloth

Dimensions mm	Connected load W	Weight kg	Order no.
454 x 672,5 x 749	1.510	50,0	85011006



thermomat® made of stainless steel with self-closing door

One-hand closing/opening mechanism, 210° opening angle, stop DIN right (exchangeable). Inside GN support rail on both sides with anti-tilt device & push-through stop. 2 flush aluminium folding handles on the sides. Keep warm/low-temperature cooking, plug-in core temperature sensor, various programmes. Bottom runners for stacking on thermoport® models. Rated voltage 1N AC 230V 50Hz.



[More info](#)



thermomat® 1/1 - door - 3 rails

Plug type: Safety switch (type F) | Cable type: plain cable | Cable length: 2000 mm | Cleaning: with a damp cloth

Dimensions mm	Connected load W	Weight kg	Order no.
454 x 672,5 x 453	910	30,0	85011001



thermomat® 1/1 - door - 7 rails

Plug type: Safety switch (type F) | Cable type: plain cable | Cable length: 2000 mm | Cleaning: with a damp cloth

Dimensions mm	Connected load W	Weight kg	Order no.
454 x 672,5 x 749	1.510	45,0	85011002









