

# Rieber

The mobile kitchen company

## The efficient & digital compartmentalised refrigerator for shared use without keys.

For fresh, perfectly chilled food, snacks and beverages.  
Can be used in a wide range of applications, with an innovative and flexible opening system via an app.



Made in Germany

# multipolar<sup>®</sup> CONNECT

The digital sharing refrigerator –  
for individual, flexible, hygienic &  
universal use.



For the individual and flexible storage of food without a classic key, but with a radio-controlled opening function via an app, for user-assigned compartments that can be managed centrally by an administrator.

For flexible use, for example, in communal catering, catering, company canteens, hotels, student halls of residence, offices or also in staff kitchens.

Available in a design with 10 individual compartments with a perfect constant temperature thanks to the circulating air refrigeration. With a sturdy internal frame and removable GN container compartments (8 x GN 1/1, 2 x GN 2/3) for optimum hygiene and easy cleaning.

Using the associated Rieber CONNECT app, the multipolar<sup>®</sup> CONNECT can be opened digitally and shared simultaneously by several people for efficient multiple use.

As soon as the multipolar<sup>®</sup> CONNECT detects the logged-on app user with their assigned compartment nearby, the LED on the top panel lights up and a beep sounds. Once the main fridge door is opened, the compartment assigned to the user opens automatically and the dishes/food can be removed from the hygienic GN container compartment.

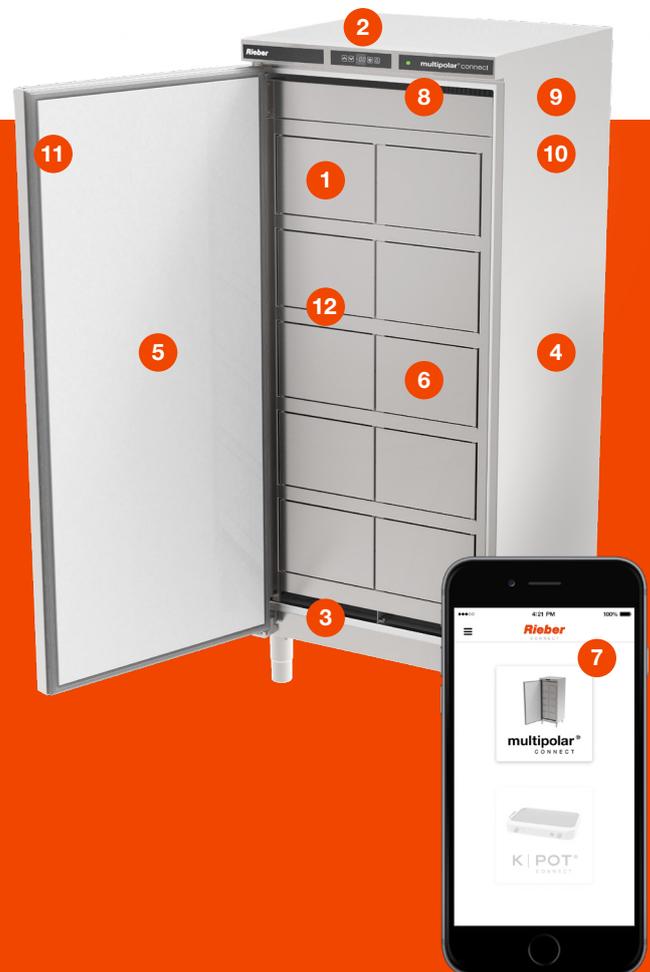
The 10 compartments can be easily assigned to the desired app user on the dashboard by the administrator/manager. App users can also be quickly added or removed.

Furthermore, only a fraction of the chilled air escapes when the small individual compartments are opened, thus saving considerable electricity and energy. With stepless temperature regulation provided by an integrated room thermostat. Also with automatic defrosting and condensation water evaporation.

The multipolar<sup>®</sup> CONNECT can be retrofitted with a CHECK sensor at any time for seamless and automatic temperature documentation. CHECK CLOUD – your digital system for quality-relevant processes. Can be easily retrofitted flexibly and individually.

## What distinguishes our multipolar® CONNECT? The product benefits & wide range of applications.

The universal multipolar® CONNECT can be used in a whole variety of areas and can be customised with other catering products to create a coherent complete system to suit your specific requirements. We offer you more than just an innovative and digital refrigerator solution that is not only impressive because of its many unique product benefits.



- 1 Easy cleaning** of the smooth, easy-care, hygienic surfaces.
- 2 Control panel** with an integrated digital temperature display, including a warning function.
- 3** Optionally available as a **mobile version on castors**.
- 4** Outer housing made of **high-quality stainless steel**.
- 5** Inner chamber made of **fruit acid-resistant polystyrene**.
- 6** Compartments comprising **removable stainless steel containers** – hygienic, food-safe, odour-free and antibacterial.
- 7 Simple digital opening system** via the Rieber CONNECT app.
- 8 Central opening mechanism** to release all compartments in the case of maintenance, power failure or defects.
- 9 Energy-saving** and high-performance refrigeration compressor.
- 10** Produces very little noise and minimal vibration **thanks to special bearings**.
- 11 Well insulated** with an all-round magnetic chamber seal.
- 12** Thorough basic cleaning thanks to **dishwasher-safe GN containers**, after removal of the frame trim.

By combining our GN multi-cycle container system as well as our mobile transport and regeneration products, complete catering solutions are created that can be flexibly adapted for large and small containers, with a system and standards. This creates a new flexible catering concept for you and your customers or employees, with real added value and benefits.

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Catering in a new way – with a flexible space/time gap between food production and consumption.

**Your complete system for the refrigerated transport, storage, chilling and regeneration of food.**

Are you looking for a flexible solution where you can deliver ready-made or chilled food in a multi-cycle system and where your customers can remove your food from their own compartment of the refrigerator and freshly regenerate it whenever they want? With our multipolar® CONNECT and the compatible mobile regeneration solutions, this is easily achieved so that your guests can enjoy a delicious and high-quality meal at any time. The refrigerator can be retrofitted with a CHECK sensor at any time to ensure absolute safety when it comes to automatic HACCP temperature documentation. Please feel free to contact us.



GN container

Watertight press-in lid & thermoplates®

## GN containers & thermoplates®

Rieber has an extensive GN product range on the market thanks to its comprehensive stainless steel GN range as well as its SWISS-PLY multi-layer material and a wide range of lids. When combined with our thermoport®, multipolar® CONNECT, navioven and K|POT®, the GN containers or thermoplates® in sizes GN 1/2, 1/3 and 1/6 are perfect for the hygienic and standardised storage, transportation, regeneration and serving of food. Our thermoplates® even support you across the entire process chain from standardised storage to serving – without transferring food from one container to another. Available in different sizes, depths & designs.

The complete caterer solution.

**Delicious food freshly cooked to perfection – easily & safely whenever your customers want it.**

## Transportation

The safe transportation of food in-house & externally (chilled/neutral). The Rieber thermoport® range offers the perfect solution for every food transport requirement – to ensure that food in a GN system reaches the multipolar® CONNECT in the best quality and with absolute transport safety. Available in plastic or stainless steel, neutral or chilled, as a top or front loader variant and also as a single-portion variant. Available in different designs and size options.



## Storage

On-site chilling & storage in a multipolar® CONNECT. Perfectly chilled, customisable individual compartments for your customers who can remove your freshly cooked food whenever they want, even without a key. Your customers can securely open the compartment assigned to them via the Rieber CONNECT app. You can assign these access authorisations quickly and easily from a central point via your dashboard and create or delete new users.

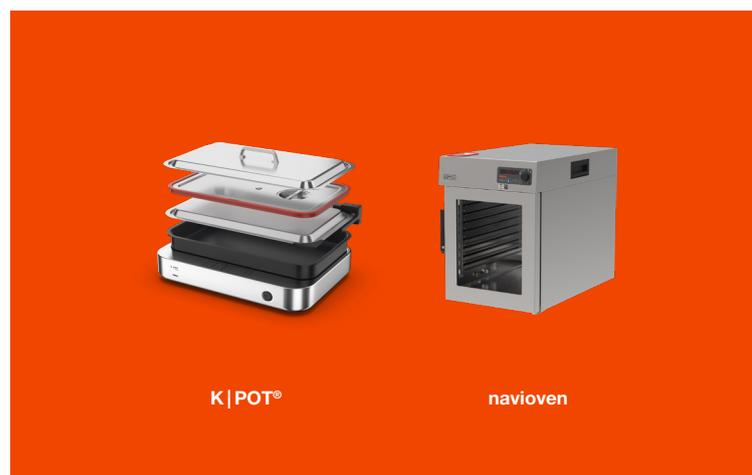


## Regeneration

**K|POT®.** An intelligent table-top unit for keeping food warm, as well as regenerating, cooking and automatically preparing food. Available in GN 2/3 or GN 1/1 in stainless steel or black, active (with Ceran glass-ceramic hob or induction) or passive (with cooling or heating pellet).

**navioven.** The mobile table-top multifunctional oven heats up to +230°C. With different programs for baking, simmering, core temperature simmering, braising and regenerating food.

- +** The benefits of our mobile regeneration appliances on site:  
Maximum regeneration efficiency & performance | Low connected load of 230 V | No exhaust air or installation costs / work | No water intake and drain required | Mobile and flexible to use everywhere | Quick to set up & install | Easy to operate without qualified staff



The sharing solution for all communities.

Whether in offices, staff kitchens,  
shift operations or canteens.

Our multipolar® CONNECT can be used by several people at the same time. Each user has their own compartment assigned to them, which only they can open securely via the app and which is set at the perfect temperature. Depending on the user's preference, they can bring their own food, beverages and snacks with them and keep them fresh, safely and easily in the sharing fridge, and then remove the items themselves whenever they like. Hot meals can be easily heated on site in our multifunctional navioven or in a standard microwave. Simply enjoy and feel at home.



Meals that have been brought in from home can be regenerated in a standard microwave. Use suitable microwave dishes to do this.

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K|POT®



navioven

## Your benefits of use at a glance

- + Fast and easy loading of the compartments at any time.
- + Easy-to-use app with a digital opening system.
- + 24-hour self-service through the removal of food at any time.
- + Personalised and individual meal delivery.
- + No likelihood of confusion when removing the food.
- + Energy-efficient chilling, one refrigerator with many compartments & users.
- + Easy return of the used multi-cycle containers as the used multi-cycle containers can be removed from the compartments again by the caterer when they make a new delivery.
- + Convenient for the user, there is no washing on site (leftover food remains chilled).
- + Little noise and minimal vibration due to special bearings.
- + Low investment costs, simple and quick to set up and easy-to-use Rieber CONNECT app & dashboard.
- + Increase in sales through the new catering style & business model.
- + No loss/repurchase of individual compartment keys due to the digital opening system.

## Can be used anytime & anywhere

Hotels | Restaurants | Office buildings / open-plan offices | Staff kitchens | Boardrooms | Student unions | Company canteens | Kitchen design studios | All go-to places (e.g. petrol stations, supermarkets, schools, farm shops) | Decentralised, decoupled supply of branch offices / companies...

### CHECK CLOUD®

The refrigerator can be retrofitted with a CHECK sensor at any time for seamless and automatic temperature documentation. Please feel free to contact us.



## How to CONNECT – The app is simple and easy to use.

The Rieber CONNECT app offers various services & additional features for the new Rieber products in the CONNECT range. For the multipolar® CONNECT, the app serves as a digital key for the sharing refrigerator. With the Rieber CONNECT app, the personal refrigerator compartment can be opened or a compartment can be shared and used jointly by several people.

### Step 1:

You receive an email in advance asking you to download the app and assign a password.

### Step 2:

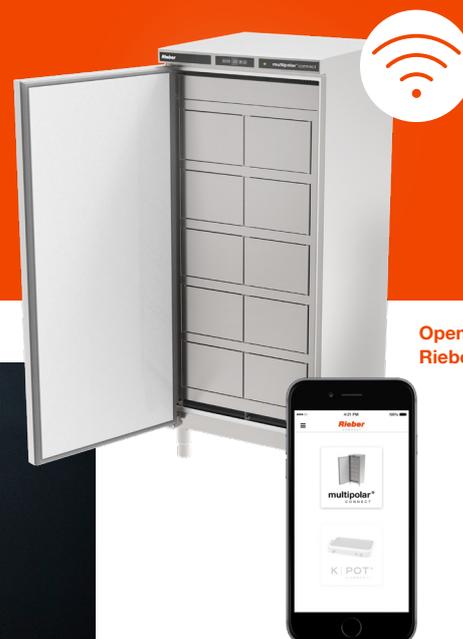
Download and install the app.

### Step 3:

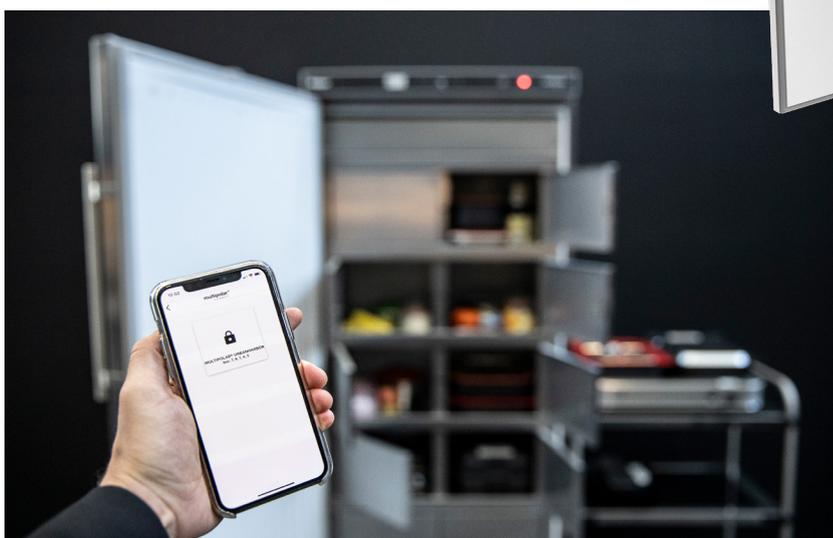
Assign a password/login.

### Step 4:

Allow Bluetooth use.



Open digitally with the Rieber CONNECT app



#### Benefits:

Individual opening of compartments without a key | Individual removal from compartments | Administrator rights to simultaneously open the compartments | Increased security due to the electronic door locks | No unauthorised key copies | Assignment of access rights is flexible, secure and simple (administrator) | When a key is lost, the complete locking system does not need to be replaced | Central web-based configuration and management, anytime and anywhere

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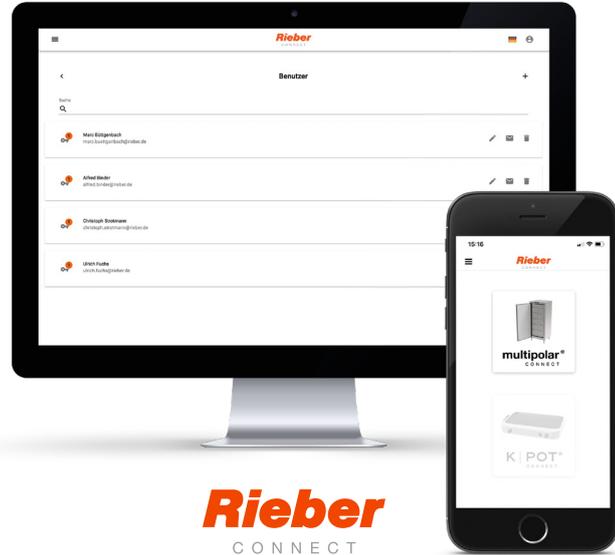
## For efficient and flexible multi-use, digitally controlled & managed.



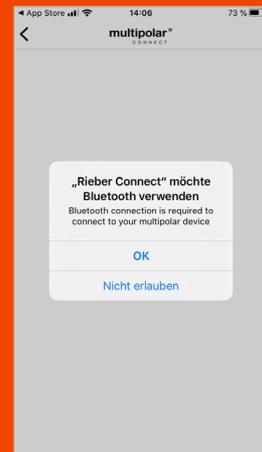
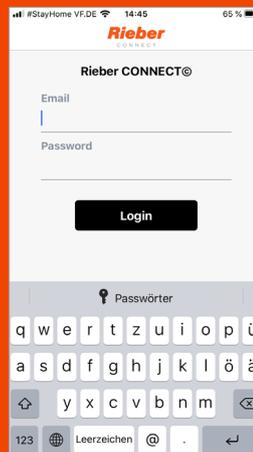
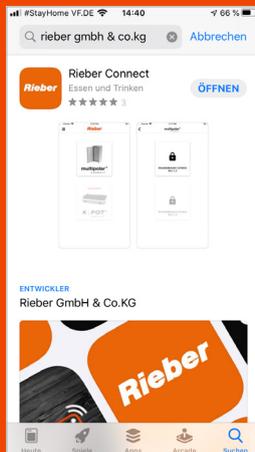
App Store



Google Play Store



Press the multipolar® CONNECT button to open the compartment. The LED signal light is illuminated and a beep sounds on the multipolar® CONNECT with the personal compartment in it. The personal compartment opens automatically after opening the outer door.



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Have we aroused your interest?  
**Your contact is there for you.**

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Service page



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