

Cook and serve fresh food,
here, there and everywhere

ACS Varithek





Truly mobile and flexible - creates kitchens wherever you choose

With the advent of celebrity chefs and especially now with the emergence of street food, cooking isn't confined to the back of the restaurant, but has come centre stage. With Rieber's ACS Varithek, your chefs get to be 'out front and personal.'

With integral ventilation, optional Amerex fire suppression, interchangeable cooking modules and robust castors, the ACS Varithek gives you a flexibility like no other cooking equipment.

Breakfasts, buffets or fine dining, with induction hobs, wok, griddle, pasta cooker or fryer, your menu options are endless.

Whether it's a stadia, office, hotel, school or hospital, anywhere you would like to cook away from the kitchen and in full view, then the ACS Varithek is your solution.

With Rieber's ACS Varithek,
your chefs get to be out front
- with your customers...

- **AMAZE YOUR DINERS**

Cooking out front draws attention to the food offer and communicates themed menus, special promotions and cooking fresh.

- **ENERGISE THE STAFF**

Front cooking brings energy and vitality to the catering offer, creating interaction with customers and adding visual theatre.

- **MAXIMISE SALES**

Front cooking takes your food to new places. Rieber ACS Varithek self-ventilating and fire suppressed stations operate anywhere with a suitable electric socket.

Your chefs can talk to guests, explain and upsell the menu, enhancing the customer's dining experience

Customers get the WOW factor and come back for more.



“You won't
find us in
the kitchen
at parties!”



Unique integrated clean air system...

...allows freedom of movement

As a guest, it is great to see appetising food being prepared for you. It's even better if the visual delight is not clouded by unwelcome odours and smoke or steam.

- Plasma technology guarantees recirculation of clean air, ensuring no need for overhead canopies or other extraction
- The ACS ('Air Clean System') Varithek will not trigger smoke alarms, even infrared
- And it is quiet!





Quality built in

- Made of stainless steel, rust-free, hygienic, high-quality matt ground, in a stable welded construction
- Digital control - offers various helpful functions such as the degree of wear and tear of the filter elements
- Different coloured LED lights indicate the operating status, also with operating hours counter and safe alarm function with buzzer
- Optimal hygiene, thanks to the 3-sided sneeze screen
- Options available for 2 or 3 modules
- Models available with cabinet space under for storage
- Low noise, professional looks
- 2 fixed and 2 swivel castors with brakes
- Suitable for outdoor use, splash-proof (IPX4)
- Multi-stage filter system made of activated carbon and pollutant filters



Scan here to see how mobile it really is, or visit the BGL Rieber YouTube channel

Cooking modules change in seconds, to suit most menus

Rieber's ACS Varithek is a winning combination of clever ventilation extraction with interchangeable cooking hobs.

Whatever you would like to cook, the combination of cooking modules can be changed to meet your needs, as and when you need them.



Griddles



Full Surface Induction



Ceran Hob



Induction Wok



Pasta cooker or Fryer





Cater for all types of dining

Cook, grill, fry, deep-fry, wok or keep warm – ACS Varithek makes it all possible.



Easy change modules

- And when you want to change your menu, just slot in a different cooking module.





A size for all - choose yours

ACS Varithek is available in two or three-module formats, they're all digital and have the option of O3 ozone air clean technology. The Air-clean-system O3 works with plasma technology and guarantees the recirculation of cleaned air.



1100 d3 - 2 module



1500 d3 - 3 module



1600 O3 - 3 module

Perfect with Rieber thermoplates



In combination with the Varithek induction and Ceran cooking modules, the front cooking station will provide the best cooking results using Rieber's GN Thermoplates, made from unique SWISS-PLY multi-layer material for even heat retention.

Ideal for frying, grilling, boiling, cooking, steaming, as well as cold holding and serving, Thermoplates are tough and stylish.

Choose the right Thermoplates and lids, including non-spill, from the varied Rieber range.



Teppanyaki grill plate



Thermoplates with handles



Thermoplates



Thermoplates with rounded corners



Easy to dismantle for quick and thorough cleaning

One of the many unique qualities of the ACS Varithek, is the ease and speed at which it can be fully dismantled and cleaned, with just mild detergent and hot water, then quickly reassembled ready for the next use.

All filters are easily accessible for cleaning in the dishwasher, or replacing.

Full training is provided.



Scan here to see how easy it is to clean, or visit the BGL Rieber YouTube channel



Peace of mind with Amerex fire suppression

The Amerex solution provides fire protection for the life of the Varithek unit itself because the system is able to detect and report faults.

ACS Varithek satisfies the most stringent fire safety standards, there is virtually nowhere now that it cannot be used.

The system features a manual pull switch and automatic detection. Either method of actuation will cut electrical power to the appliances preceding system discharge. The firefighting agent suppresses cooking grease fires through both saponification and cooling and it does not corrode stainless steel, protecting the equipment.

Find out more here:
www.amerex-fire.com/kp



BGL Rieber

The mobile kitchen company

When you have the need
to cook fresh,
in different locations, inside or out
and with a professional image...

Call: 01225 704470

Email: sales@bglrieber.co.uk

BGL Rieber Ltd.

Unit 1 Lincoln Ind Estate
Avro Business Centre
Avro Way, Bowerhill
Melksham, SN12 6TP

www.bglrieber.co.uk



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