



Made in Germany since 1925



Rolling Buffet

Flexible. Modular. Professional.

Combines thoughtful functionality with high-quality, versatile food presentation.

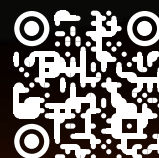


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Adapts to you. Not the other way around.

Today's professional catering needs to perform reliably in any environment – whether permanent or temporary, stationary or mobile. Rieber's Rolling Buffet provides the right infrastructure: modular in design, versatile in use and ready to adapt to changing requirements at any time.

From traditional food service and front cooking stations to beverage, check-out and service stations, the system enables tailored solutions for a wide range of catering concepts. Individual functions can be configured according to specific needs, creating solutions that adapt to changing workflows, capacities and spatial conditions. Thoughtful functionality, durable professional kitchen technology and high-quality design come together in a system designed for professional food service operations.

The focus goes beyond individual serving stations to provide an integrated concept for efficient and reliable catering processes. With more than 100 years of experience, Rieber develops intelligent food infrastructure for the demands of today and tomorrow.

Plan flexibly. Serve professionally.



ROLLING BUFFET

MODULAR BUFFET CONCEPT

A buffet should adapt to the requirements – not the other way around. Different functional modules can be freely combined, expanded or rearranged for individual food and beverage service applications. Whether for linear serving, island concepts or temporary catering situations, the system offers maximum flexibility in planning, setup and operation.

AREAS OF APPLICATION

From communal catering, corporate restaurants and hospitality to event catering, hospitals, sports arenas and mobile catering concepts, the Rolling Buffet is designed for a wide range of professional food service environments. The versatile configuration options enable tailored solutions, meeting the specific requirements of each location and service concept.

DESIGN AND TECHNOLOGY

Professional commercial kitchen technology built to Gastronorm standards forms the technical foundation. Hot and cold buffets as well as front-cooking, beverage, check-out and service modules can be combined to create a seamless food infrastructure. Mobile or stationary configurations allow flexible layouts and make it easier to adapt to different spatial conditions.

DESIGN AND CUSTOMIZATION

Materials, surfaces, colors, add-on elements and equipment options offer a wide range of design possibilities. The Rolling Buffet can be configured to complement the architecture, interior concept or corporate design, combining professional functionality with a high-quality, distinctive appearance.



German Armed Forces & Military Barracks



Cruise Ships



Event & Trade Fair Catering



Corporate Restaurants & Staff Canteens



Schools & Universities



Hospitality & Food Service



Hospitals & Care Facilities



Sports Arenas & Football Stadiums

AI-generated images for illustrative purposes.

THE MODULES

FUNCTIONAL MODULES

The functional modules form the heart of the Rolling Buffet. A variety of solutions for hot holding, cooling, serving and front cooking for direct preparation can be combined to suit the individual catering concept. All modules are coordinated in terms of both technology and design, creating a seamless buffet solution.



Neutral buffet
with open cabinet or hinged door



Hot buffet
with 2, 3, 4 or 5 Bain Maries



Hot buffet
with 3, 4 or 6 Ceran warming plates



Hot buffet
for 2, 3 or 4 varithek® systems



Hot buffet
for 2, 3 or 4 infrared system carriers



Front Cooking varithek®
for 2 or 3 varithek® modules



Cold buffet
with cooling tray
for 3, 4 or 5 GN



Cold buffet
with convection cooling tray
for 2, 3, 4 or 5 GN



Cold buffet
with display cases
for 2, 3 or 4 GN,
single-tier or double-tier

ADDITIONAL MODULES

The additional modules expand the Rolling Buffet with extra functions and allow it to be adapted to different spatial concepts and workflows. This makes it possible to extend, connect and enhance buffet lines according to individual requirements.



Checkout counter
with cable feed-through



Drive-in buffet
for trolleys, dispensers or acs units



Beverage buffet
for serving beverages



Corner buffet
90° inside corner



Corner buffet
90° outside corner



Corner buffet
45° outside corner



Perfect hot holding & serving with thermoplates® GN cooking pots



- Up to 10× higher thermal conductivity than pure stainless steel
- Up to 30% energy savings
- Non-stick coating or nano surface



Hot buffets

Enjoyment served to perfection.

Professional hot buffets ensure that food is reliably kept at the optimal serving temperature while being presented attractively. Depending on the dishes and specific requirements, a range of different hot-holding systems is available. From classic Bain Marie technology and Ceran warming surfaces to varithek® and energy-efficient infrared technology, the Rolling Buffet offers the right solution for a wide variety of food service concepts.

- Optimal hot holding for consistent food quality
- Four different hot-holding systems to choose from
- Configurable to suit the food selection
- Energy-efficient technologies for everyday use
- Mobile or stationary versions
- Robust and durable for continuous professional use



varithek®

The varithek® system offers maximum flexibility for professional buffet solutions. Different inserts can be swapped quickly and without tools to adapt to changing requirements. This makes it possible to create individual buffet concepts that can be expanded or reconfigured at any time.

- + **Modular system with interchangeable functional inserts for maximum flexibility and investment protection.**



Infrared

The infrared system reliably keeps food at serving temperature through targeted radiant heat. The heat is directed specifically at the GN container in use, supporting even and consistent food holding. This ensures that heat is used efficiently where it is needed.

- + **Energy-efficient radiant heat for consistent food holding and reliable processes.**



Ceran

The heated Ceran surface allows food to be kept warm directly in cooking or serving dishes. Its smooth surface offers a high-quality appearance, easy cleaning and maximum flexibility in food presentation. Ideal for buffet concepts with frequently changing menus.

- + **Direct hot holding in cooking or serving dishes for maximum flexibility in food presentation.**



Bain Maries

Bain Marie technology keeps food at serving temperature particularly evenly and gently. The well can be operated either wet with a water bath or dry, allowing it to be adapted to different dishes and requirements. Ideal for delicate foods such as sauces, vegetables or rice.

- + **Wet or dry heating for maximum flexibility and optimal food quality.**

Front Cooking

Freshly prepared. Right in front of the guest.

Front Cooking combines professional food preparation with a unique guest experience. Dishes are freshly prepared or finished right in front of the guests, creating transparency and showcasing quality. With the versatile varithek® functional inserts, the Front Cooking system can be flexibly adapted to different food concepts.

The integrated 3-sided perimeter extraction and multi-stage filter system capture odors, cooking fumes and grease particles directly at the source. High-performance grease separators and dishwasher-safe grease collection trays ensure easy cleaning and consistently hygienic operation.



The Front Cooking module can be individually configured with various varithek® functional inserts.

- 3-sided perimeter extraction directly at the source
- Multi-stage filter system for odors and grease particles





varithek® Ceran cooktop

The Ceran cooktop provides a versatile cooking surface for pots and pans and is ideal for cooking, frying or finishing a wide variety of dishes. The smooth surface combines a high-quality appearance with easy cleaning.

+ Flexible cooking surface for a wide variety of food concepts.



varithek® grill module

The grill module is ideal for preparing meat, fish, vegetables and other grilled specialties right in front of the guests. Even heat distribution ensures optimal grilling results and attractive food presentation.

+ Authentic grilling with direct guest interaction.



varithek® wok module

The wok module enables fast and gentle preparation of Asian dishes and other foods with short cooking times. High-temperature cooking directly in front of guests creates a distinctive live-cooking experience.

+ Fast preparation with impressive live-cooking appeal.



varithek® pasta/fryer module

The combined pasta/fryer module can be operated with either water or oil, depending on the application. This allows the same functional insert to be used both for preparing fresh pasta and for frying a wide variety of foods, offering maximum flexibility for changing menus.

+ One module – two functions for maximum flexibility.

Cold buffets

Freshly chilled. Perfectly presented.

Cold buffets ensure consistent cooling and attractive presentation of chilled food. Whether salads, desserts, starters or delicatessen products, different cooling systems and buffet options are available to suit individual requirements. This ensures that food is presented at the optimal temperature and can be flexibly integrated into a wide range of catering concepts.



Buffet with cooling tray

The cooling tray cools GN containers evenly and silently. It is particularly suitable for delicate foods and offers energy-efficient, quiet operation.

+ Silent cooling for optimal food quality.



Buffet with convection cooling tray

The convection cooling tray distributes cold air evenly throughout the entire cooling area and maintains a consistent temperature even during frequent access. Ideal for high-volume buffets.

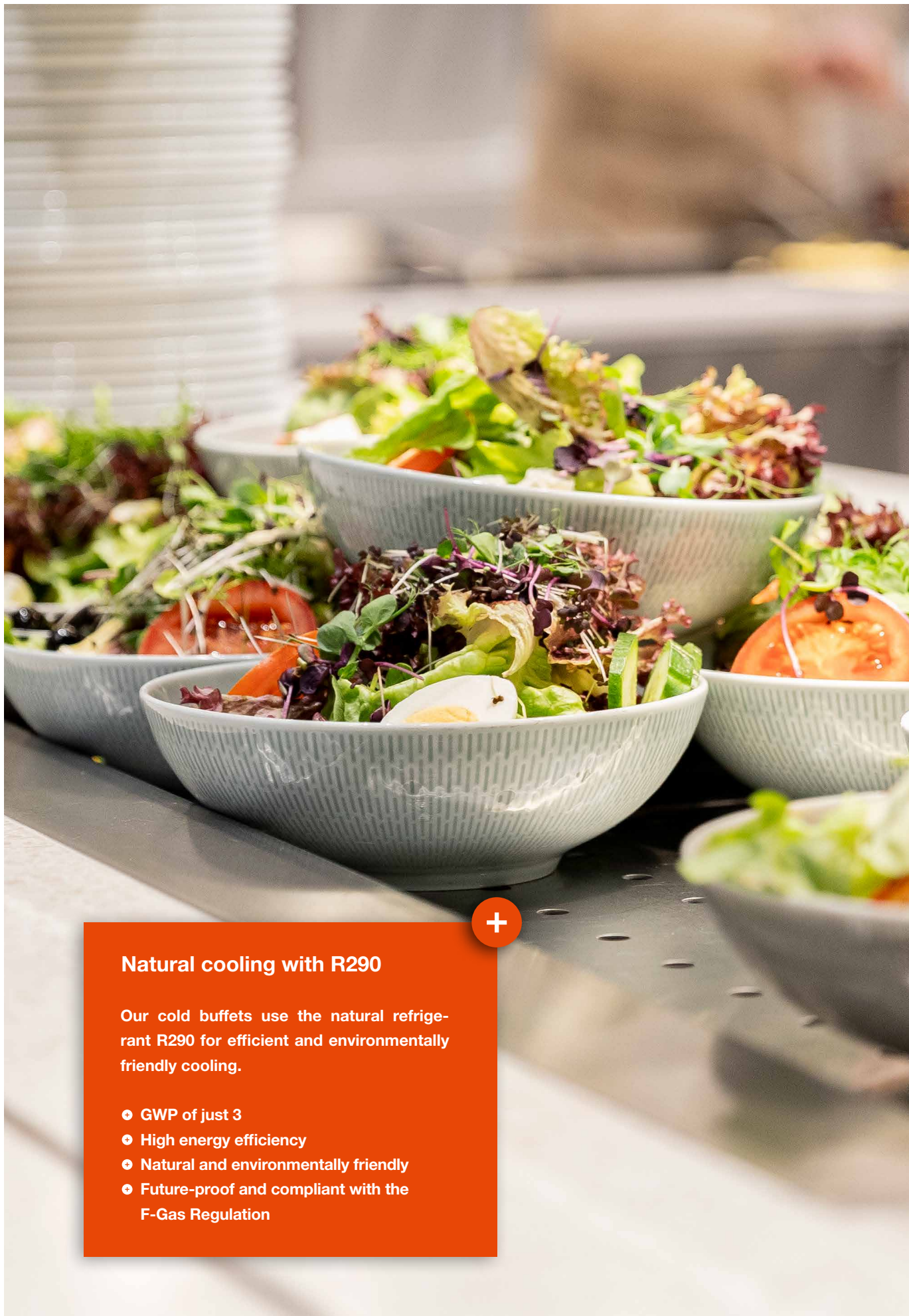
+ Even cooling for high-volume food service.



Buffet with refrigerated display case

The refrigerated display case combines reliable cooling with attractive food presentation. The protected display supports hygienic serving processes while providing an optimal view of the food selection.

+ Protected cooling with optimal visibility and attractive food presentation.



Natural cooling with R290

Our cold buffets use the natural refrigerant R290 for efficient and environmentally friendly cooling.

- GWP of just 3
- High energy efficiency
- Natural and environmentally friendly
- Future-proof and compliant with the F-Gas Regulation

ACCESSORIES & CUSTOMIZATION

The modular Rolling Buffet system can be tailored in every detail to meet individual requirements. Different configuration and equipment options enable tailor-made solutions in terms of **functionality and design**. From module sizes and tops to materials, surfaces and colors, each buffet can be seamlessly integrated into any environment while meeting the highest standards of flexibility and professional food service.

MODULE SIZES

All functional modules of the Rolling Buffet system are available in **three sizes**. Standard lengths **1270, 1770 and 2270 mm** provide the basis for flexible, customized buffet configurations.





TRAY SLIDES

The tray slides are designed for functionality, ergonomics and durability. In addition to the standard 4-tube stainless steel version, three additional options are available: a **smooth stainless steel version with three reinforcing ribs**, a **wooden version with integrated stainless steel rods** and a **high-quality stone version**.

Depending on the buffet concept, the tray slides can be fitted on one or both sides and folded down to save space when not in use. **Individual material solutions** also enable seamless integration into any architectural and design concept.



Smooth stainless steel surface



Wooden surface



Stone surface

TOP OPTIONS

The modular tops are available as **single- or double-tier versions** with a **pass-through height of 275 mm**. Depending on requirements, open or closed versions are available, as well as configurations **without lighting, with lighting or with integrated lighting and heating**. This allows food to be presented attractively and kept warm as required.




Single-tier, open



Intelligent heating, only when needed

Sensors detect food in the GN container or on the plate and activate the heating precisely when required. The sensor height can be precisely adjusted to suit the individual presentation setup.

- Up to 80% energy savings
- Automatic food detection
- Demand-based heat activation
- Precisely adjustable sensor height




Free Flow, double-sided



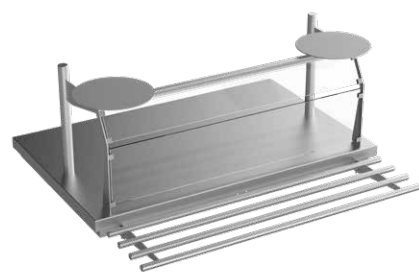

Single-tier, closed



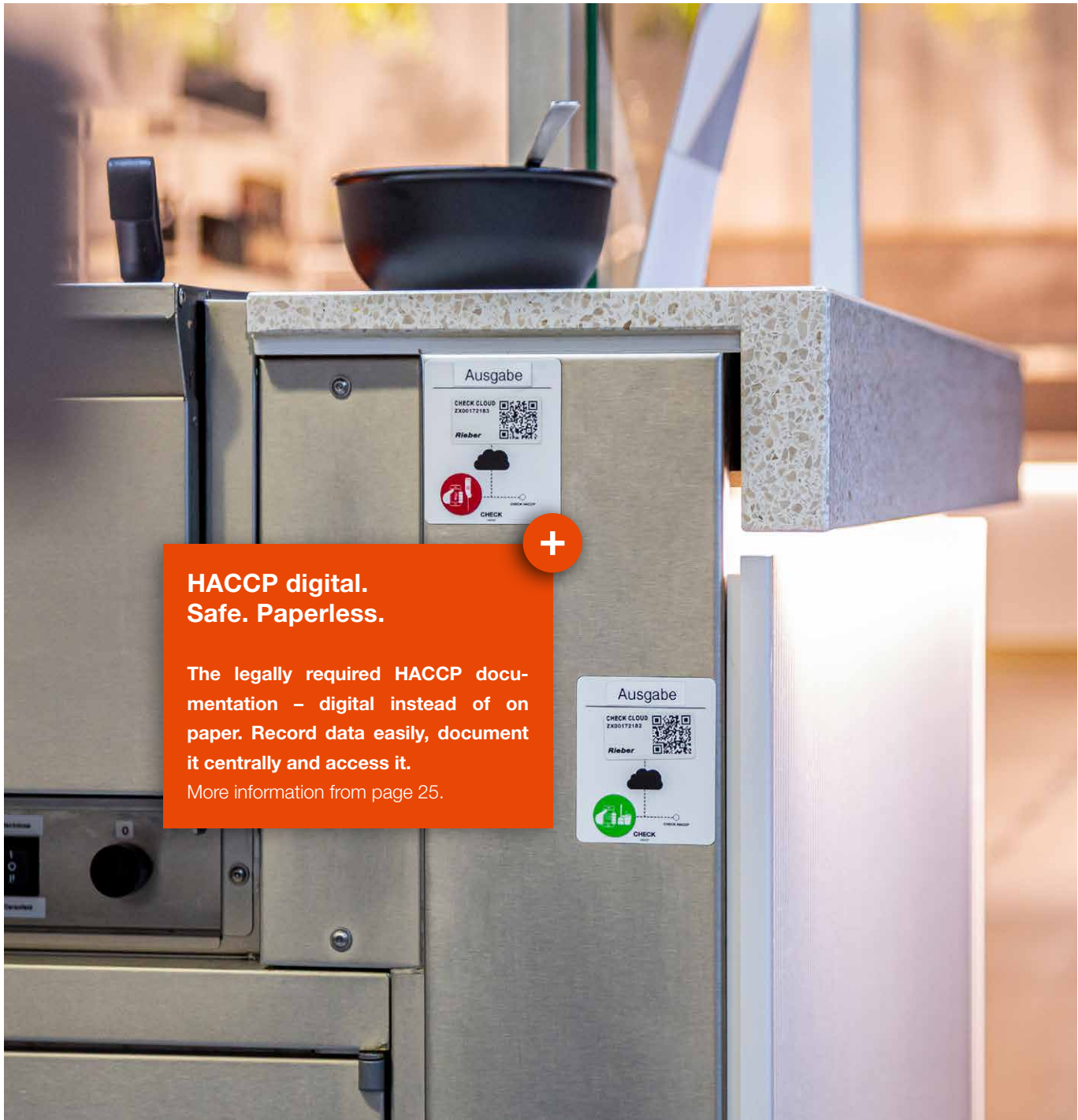

Double-tier, closed




Double-tier, open




Front Cooking top



HACCP digital. Safe. Paperless.

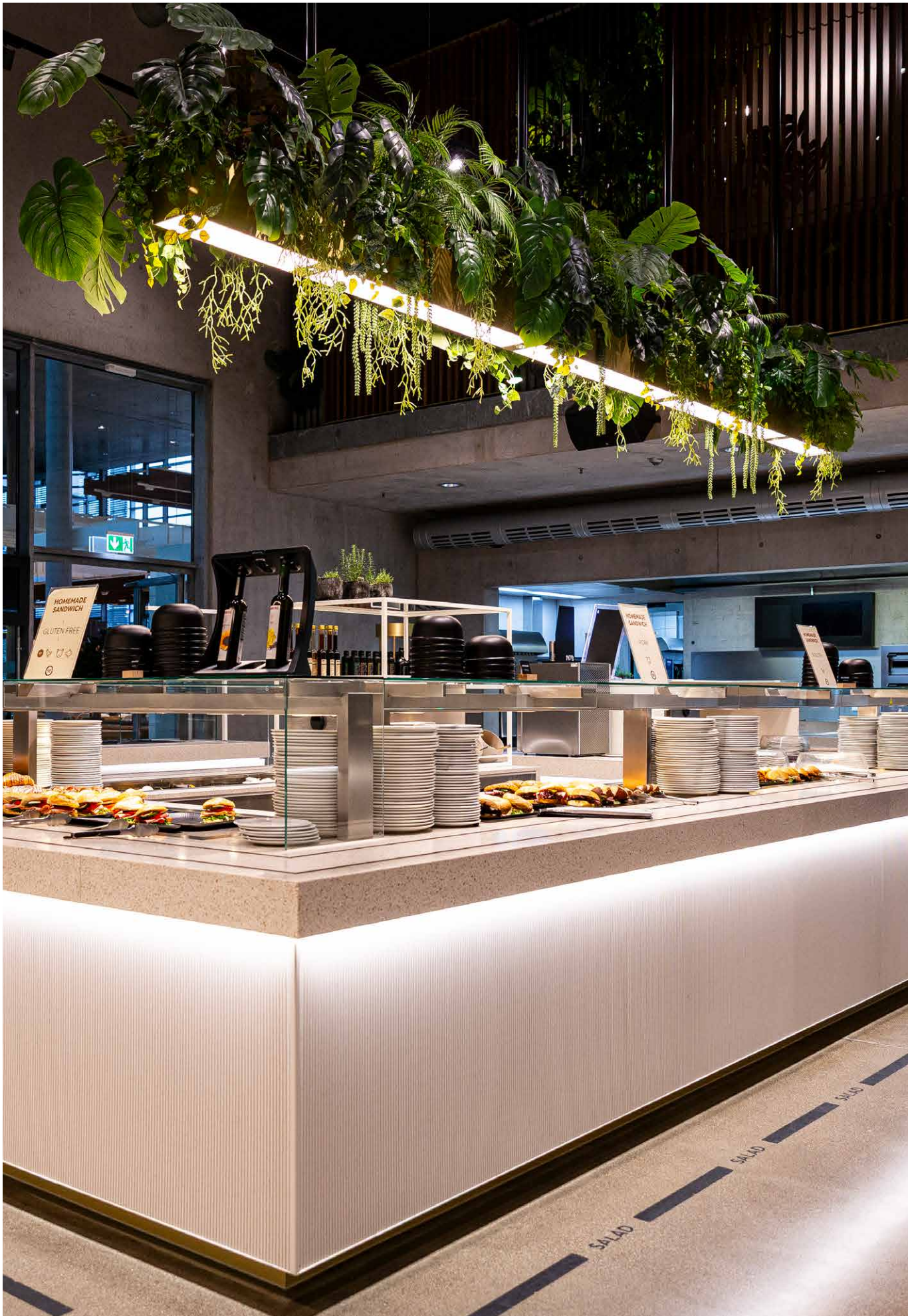
The legally required HACCP documentation – digital instead of on paper. Record data easily, document it centrally and access it.

More information from page 25.

MATERIALS & SURFACES

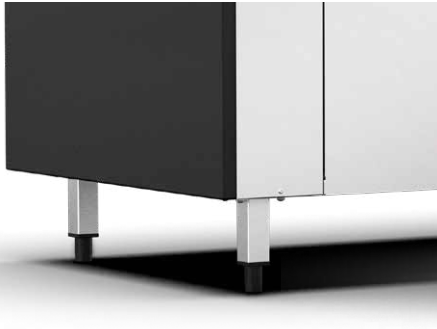
The choice of materials determines both the appearance and how the buffet system integrates into its surroundings. As standard, **the front panels on the guest side are finished in lacquered wood veneer and the end panels in lacquered MDF, both in RAL 9011 Graphite Black.** In addition, various material and décor options, such as Resopal® or custom wood veneers, are available for the guest side.

Other materials are also available on request. All cladding elements can also be finished **in any desired RAL color.** Work and serving surfaces as well as side panels can also be individually configured. This creates a buffet solution that blends harmoniously into the architecture, interior concept or corporate design while meeting the highest standards of functionality and durability.

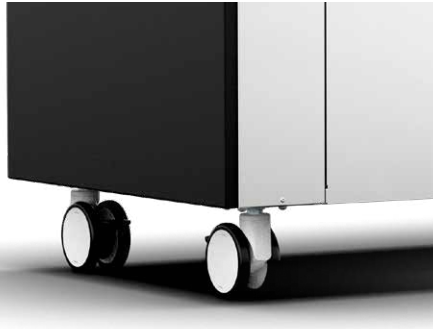


MOBILE OR STATIONARY

Whether mobile or stationary – the modular buffet system adapts to your requirements. Mobile versions provide maximum flexibility for changing locations, while stationary versions can be permanently integrated into existing room and catering concepts. **Castors, adjustable feet or plinth solutions** allow the system to be tailored to each application.



Adjustable feet



Castors



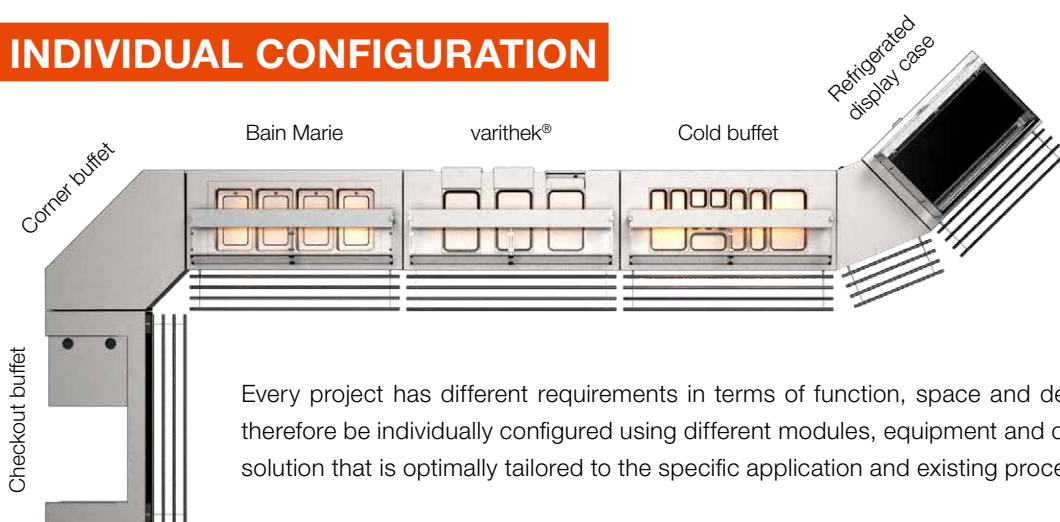
Plinth panel

CONNECTION SYSTEMS

The modular buffet elements can be connected safely and easily. Mechanical connecting elements ensure a stable unit, while the integrated electrical coupling provides a convenient power supply for multiple modules. This creates continuous buffet lines with a clean appearance and minimal installation effort.



INDIVIDUAL CONFIGURATION



Every project has different requirements in terms of function, space and design. The Rolling Buffet can therefore be individually configured using different modules, equipment and design options. This creates a solution that is optimally tailored to the specific application and existing processes.

GN system

The key component for your food service

The Rieber GN system stands for seamless, efficient processes throughout the entire food workflow. Robust, reusable GN containers in a wide range of sizes and depths enable hygienic storage, transport and serving, and are fully compatible with all GN systems and products. A variety of lid solutions extends the functionality of the containers for each process step – from hygienic protection and secure, watertight transport to vacuum sealing.

With GN-thermoplates®, Rieber takes the concept one step further, transforming the GN standard into energy-efficient cookware. The conductive SWISS | PLY multi-layer material ensures fast and even distribution of heat and cold. This allows food to be prepared, chilled, regenerated, kept warm, transported

and served directly at the buffet in the same GN container – eliminating time-consuming transfers between containers.

In this way, Rieber combines containers, cookware and accessories into one seamless GN system that reduces handling, optimizes energy use and ensures consistently high food quality.



GN system

GN 360°



GNstandard



The classic stainless steel GN container for professional communal catering. Robust, durable and versatile for a wide range of applications – from food preparation and transport through to serving.

+ The versatile classic for every kitchen operation.



GNONE®



The advanced GN container with an integrated stacking shoulder for particularly easy and convenient handling. The optimized air circulation and excellent stacking capability ensure efficient and streamlined workflows.

+ Greater efficiency through intelligent design.



GNauto



The conical design was developed specifically for automated processes, enabling space-saving stacking as well as smooth, reliable and efficient destacking during automated handling.

- + Up to 75% space savings and ideal for automation.



GNvacuum



Ideal for sustainable vacuum sealing and food storage in combination with the vaculid® vacuum lid, supporting longer shelf life and efficient processes.

- + Sustainable vacuum sealing – without disposable bags.



GNmesh



The perforated GN container is ideal for draining, steaming, cooking or washing a wide variety of foods. The optimized perforation ensures even and consistent circulation of liquids and steam.

- + Ideal for steaming, cooking and draining.



GNtritan



The transparent container made of high-quality Tritan is ideal for cold food storage and presentation. Its excellent transparency provides a clear view of the contents, while the robust material ensures reliable everyday use.

- + Transparent, robust and ideal for presenting cold food.

GN COOKING POTS



thermoplates®

The thermoplates® made from conductive SWISS | PLY multilayer material enable a seamless process from preparation and hot or cold holding through to serving, without transferring the food to other containers. Available with a robust nano surface or high-quality non-stick coating. This reduces the number of process steps and supports efficient workflows from cooking through to serving.

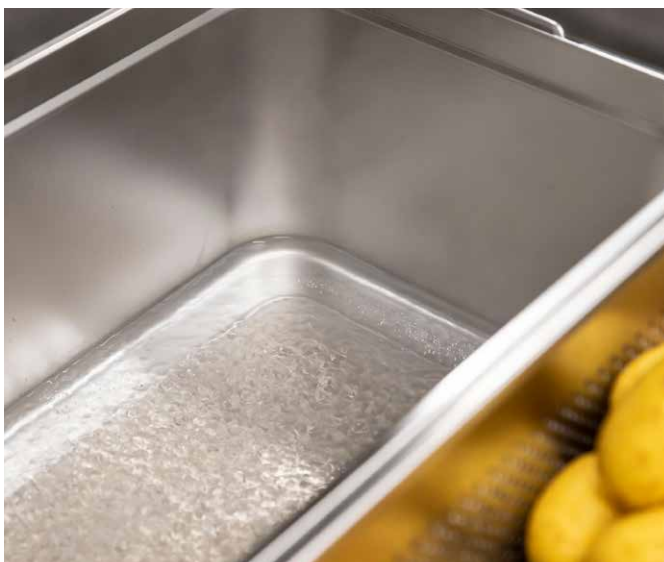
- + **Cooking, keeping warm and serving in one container – efficient, time-saving and without transferring.**



teppanyaki

The mobile teppanyaki griddle with an integrated aluminum core offers up to 10x higher thermal conductivity than pure stainless steel. Available with a robust nano surface or high-quality non-stick coating for energy-efficient grilling with fast and even heat distribution. Ideal for Front Cooking a wide variety of dishes.

- + **Specialized griddle for Front and Live Cooking with optimal heat distribution.**



GN SWISS | PLY base

The integrated SWISS | PLY multi-layer base turns GN containers into an energy-efficient cooking solution for Ceran and induction cooktops. Even heat transfer enables efficient preparation directly in the GN container. The food can then be kept in the same container through to serving, without being transferred to another container. This reduces work steps, saves time and simplifies the entire kitchen process.

- + **Specialized cooking solution for direct contact heat and seamless GN processes.**

GN LIDS



Watertight press-in lid

The robust stainless steel press-in lid with a permanently bonded sealing lip reliably seals GN containers and is 100% spill-proof. Ideal for safe storage, transport and regeneration of food.

+ 100% spill-proof for safe transport.



vaculid® light

The lightweight GN lid provides up to 40% vacuum while ensuring a 100% spill-proof seal. Ideal for vacuum sealing, storing and safely transporting food.

+ Up to 40% vacuum and 100% spill-proof.



Fresh membrane lid

The 100% spill-proof GN lid with Fresh membrane allows CO₂ to escape while preventing oxygen from entering, helping to protect the freshness and quality of the food.

+ Fresh membrane for longer shelf life and optimal freshness.



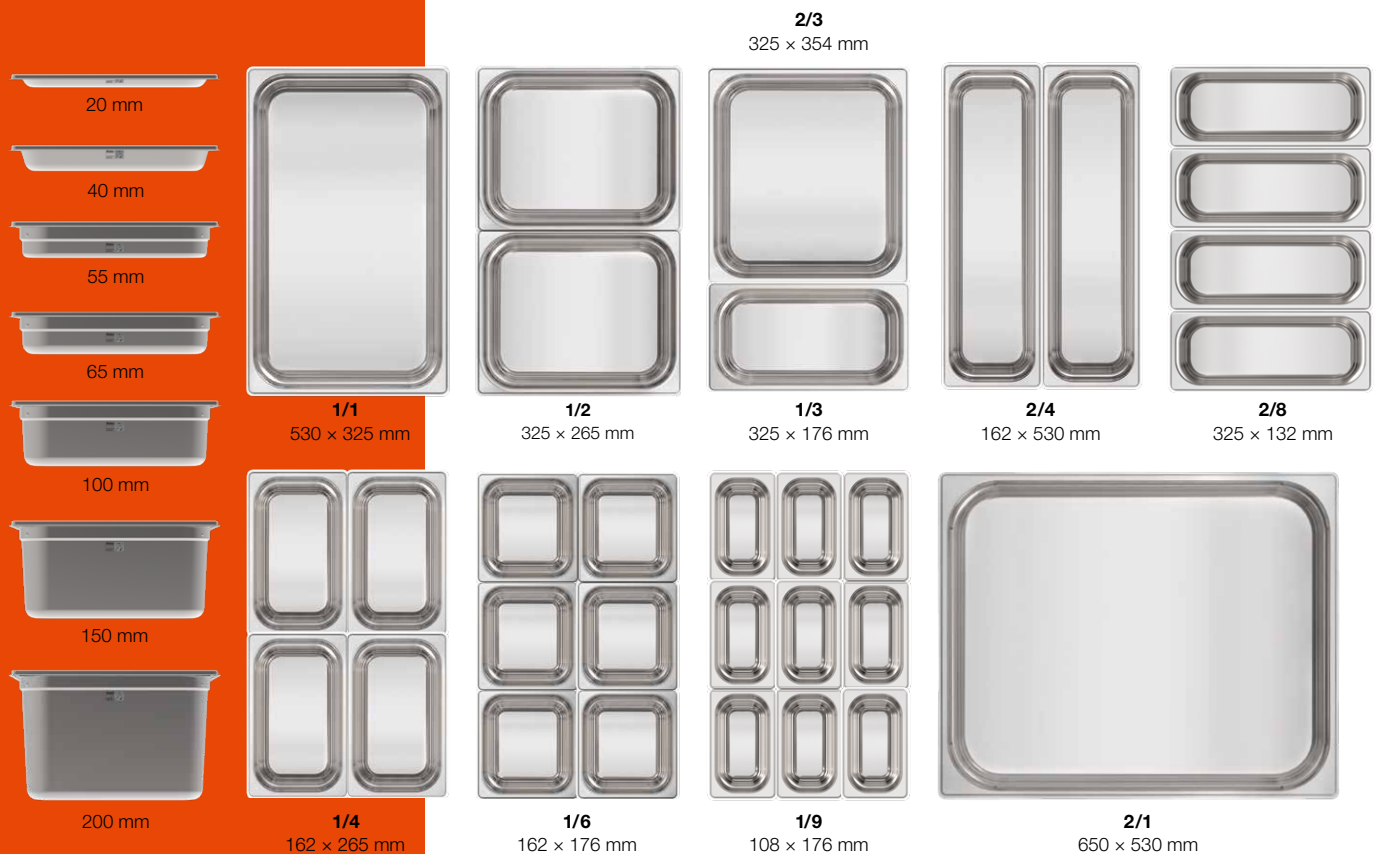
Flat lid optional with hinge

The stainless steel flat lid reliably protects food during storage and serving. The optional hinge allows convenient opening directly on the GN container.

+ Hygienic protection and convenient handling with optional hinge.

GN SIZE & DEPTH OVERVIEW

Variety in the GN standard: With over 600 variants in different sizes and depths, the Rieber GN system offers the right container for every application. Perfectly matched to the Rolling Buffet and all other system solutions.





CHECK CLOUD

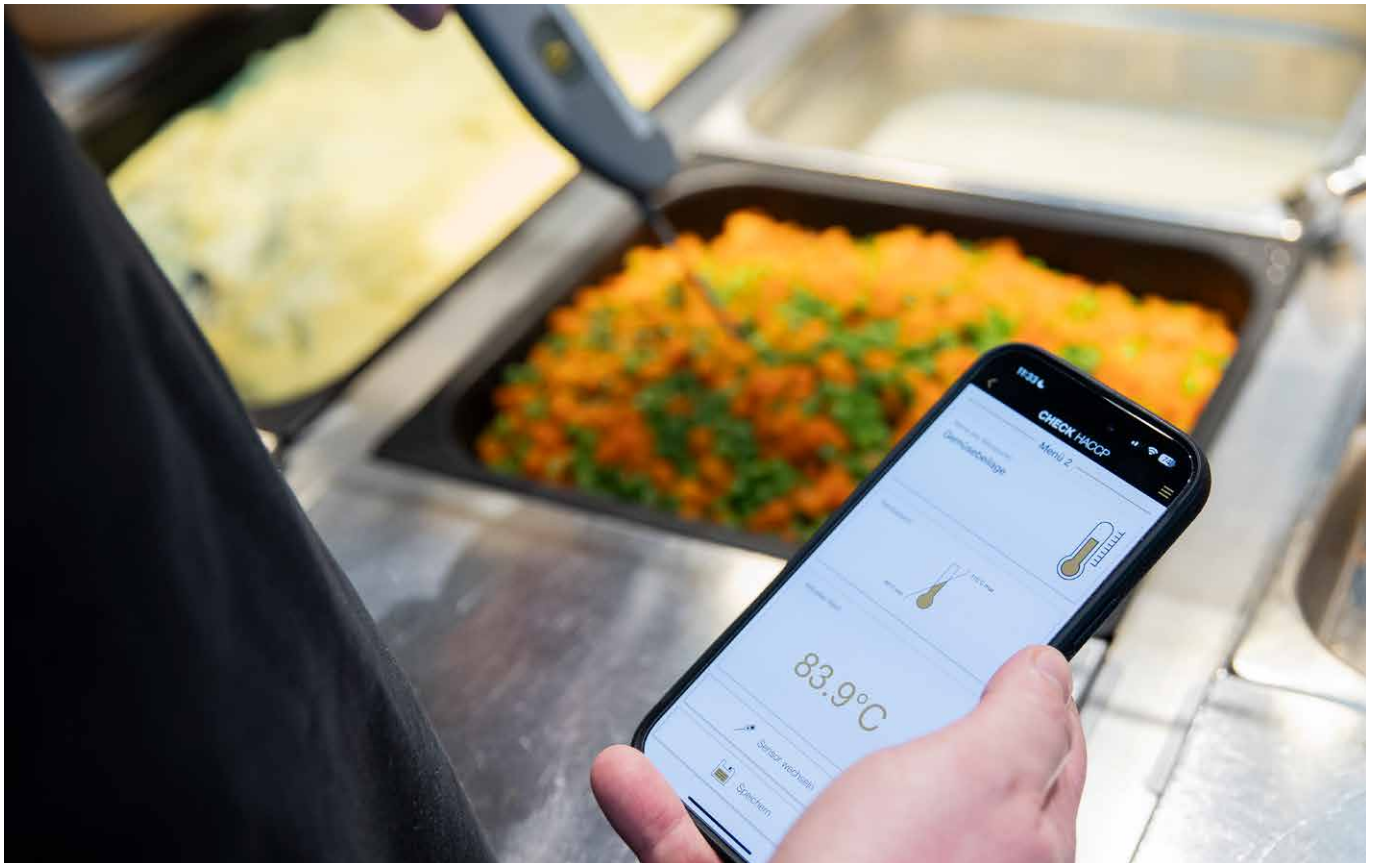
Digital food processes. Simple. Paperless.

CHECK CLOUD is the central software platform for the digitalization and organization of food processes. It combines CHECK HACCP for the digital documentation of HACCP, hygiene and control processes, as well as CHECK TRACE for the traceability and organization of reusable cycles. Data is recorded digitally on site and centrally documented, managed and evaluated. QR codes link food, equipment or defined CHECK Points to the relevant tasks and information. This saves time, reduces paper use and creates transparency throughout the entire process chain.

- Paperless documentation and less manual effort
- Time savings through digital data capture directly on site
- Easily identify CHECK Points via QR code
- Centrally document, manage and evaluate data

CHECK CLOUD

↳ CHECK HACCP | CHECK TRACE



CHECK HACCP



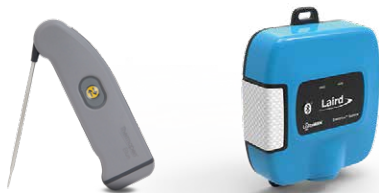
Digital. Safe. Paperless.

CHECK HACCP makes legally required HACCP documentation simple and digital. Temperature, hygiene and service data are recorded and documented centrally in the CHECK CLOUD and can be accessed at any time.

80% TIME SAVINGS

100% PAPERLESS

ISO 27001 CERTIFICATION



New: Interface to inventory management

Connect existing inventory management systems to CHECK and consolidate relevant data centrally.



Core temperature measurement

Record core temperatures using a Bluetooth probe or infrared measurement and document them directly in digital form.



Hygiene management

Carry out and document cleaning and hygiene checks digitally using individual checklists.



Service management

Organize service cases, tasks and checks using individual checklists as well as text and photo functions.



Auto CHECK

Retrofittable sensors for automatic temperature monitoring with a 24/7 alert function and A.I.-based indicative core-temperature determination by axino™.



CHECK Cockpit

Centrally manage, evaluate and document all data, thresholds, tasks and alerts for greater transparency in relevant processes.



CHECK TRACE



Digitally organize and track reusable systems.

CHECK TRACE digitalizes the organization and traceability of the Rieber reusable system. Containers, lids and equipment are uniquely recorded via QR code and transparently managed throughout the entire reusable cycle.

REAL-TIME INVENTORY

COMPLETE TRACEABILITY

DIGITAL REUSABLE CYCLES



Inventory management

Manage containers, lids and equipment in real time. Full inventory transparency without container losses.



Traceability

Track the location, customer and dwell time of equipment at any time.



Digital order picking

Clearly assign GN containers and lids to the order and check deliveries for completeness digitally.



GS1 Digital Link

QR codes uniquely identify equipment and link it to digital information and process data provided according to the respective process and user.



Content interface

Connect inventory management and other systems to exchange relevant product, HACCP, sensor and process data.



Every container. Uniquely identified and traceable.



Made in Germany since 1925



Contact Us

Do you have any questions or would you like to speak to us directly?

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