

Food distribution

Modular buffets

GN 2/1

Rolling Buffet Design '99



Rieber
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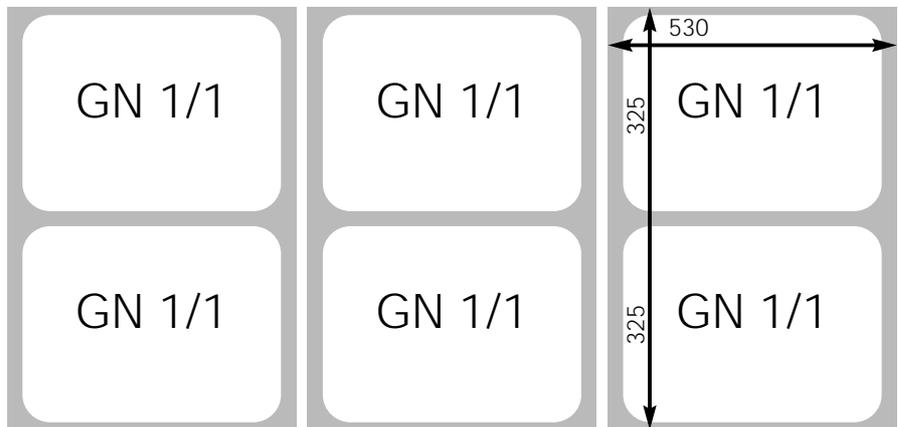
Structure + Technology

Modular structured buffets are enjoying ever greater popularity. They permit a complete meal serving constellation to be quickly put together, changed where necessary and extended – or in extreme cases even set up in a different layout every day.

But: Using a modular buffet constellation should never mean compromising on functional capability in comparison to a permanent installation. Which in **concrete terms** means: Fully functional large-scale catering technology using the **Gastronorm dimension 2/1** must be an integrated feature of any rolling buffet arrangement. And because form should follow function, we aim to provide **1.** a top technical standard when it comes to functional design, without **2.** neglecting architectural considerations such as colour and use of materials, which go to make up atmosphere.

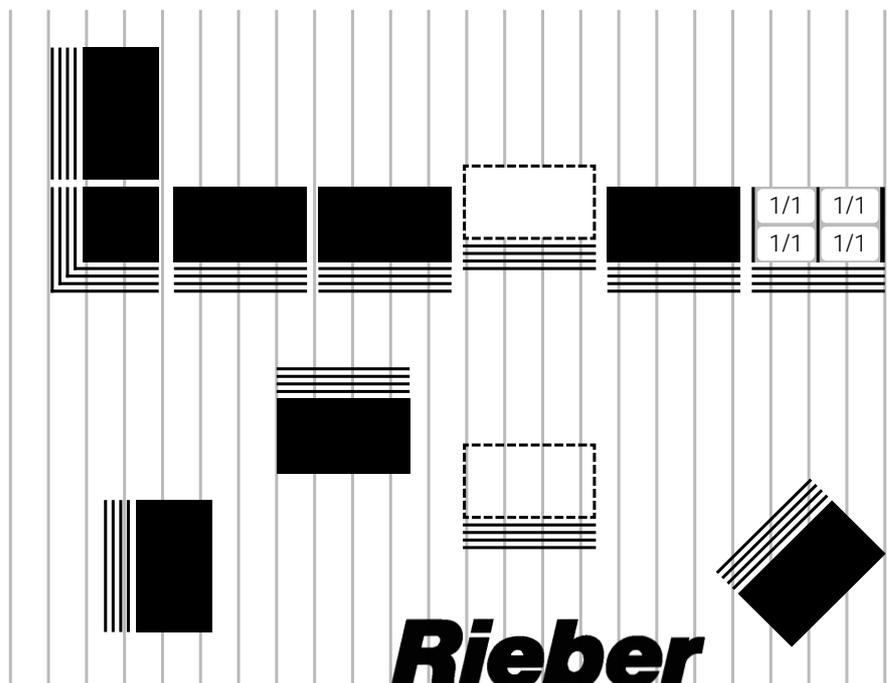
Rolling Buffet '99 is a modular ideal. . .

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. . . based on GN 2/1 grid sizes

. . . for line and free flow.



Rolling Buffet Design '99

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Modular structure – basic dimensions

Buffet length	1270 mm
Buffet length	1770 mm
Buffet length	2270 mm
Base width	820 mm
- with 1 tray slide	1150 mm
- folded down (Fig. 3.2)	890 mm
- with 2 tray slide	1480 mm
Base height (without superstructure)	900 mm
Superstructures	
- Height 1-tier	400 mm
- Reach-through height	150 mm
- or height	275 mm
- Height 2-tier	700 mm

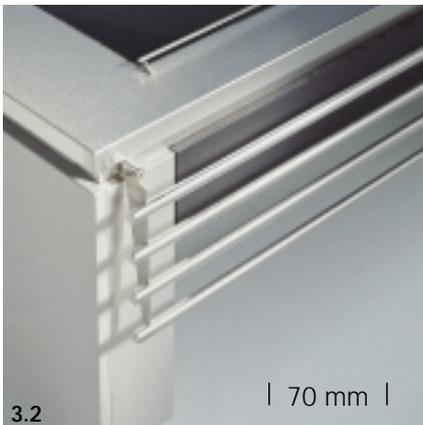


Table tops without radii with predominantly centrally positioned built-in components (Fig. 3.1). Exceptions: **Bains marie** with hinged lids and **Varithek system supports** are mounted for ease of operation, **superstructures** with germ guard are not always centrally positioned, whether on one side or, as in the »Solo« buffet, on two sides; always **free-standing** over the entire buffet length (Fig. 3.3), permitting the integration of lighting or lighting/heating elements. Germ guard glass panels are straight (not curved), the horizontally mounted glass shelves are on a level with the light support element, creating a wide rest area for plates.

All components produced in stainless steel.

2-tier superstructures can also be optionally used. The front cooking superstructure is naturally completely closed towards the guest side with a central upright. A wide selection of buffets are also available in a »wall-standing« or »solo« version. Compare the »S« and »W« versions in the tables.

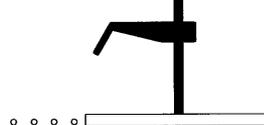
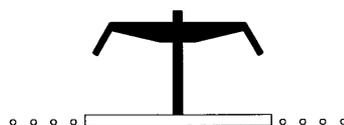


1-tier

SOLO

2-tier

Front cooking



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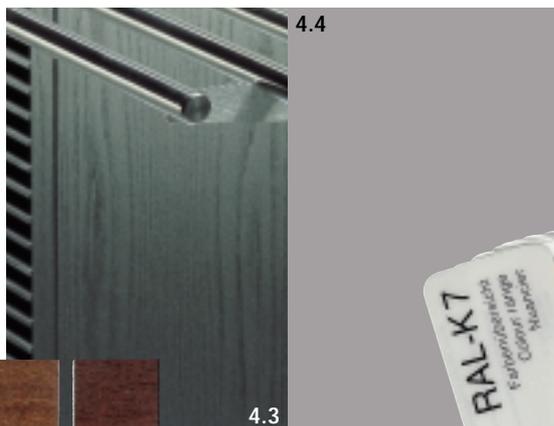
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As well as exercising a supporting and design function, the **stainless steel upright face end pillars** also serve as an **installation compartment**. On the guest side, only a smooth, closed surface is visible (Fig. 5.1), while on the serving side they are recessed to accommodate the on/off switch, control thermostats, sockets etc. (Fig. 4.1).

Between the upright face end pillars are integrated **table mounting elements** such as bains marie, cooling recesses and standard cupboards GN 2/1 with 650 mm carcass height, for example hinged door cupboards, fridges, heated cupboards. Depending on the version and functional characteristics, these create **half-open** or **closed substructures**. It is also possible for substructure fronts to be **closed on the guest side**. Rolling buffets – mobile or stationary? 125 mm dia. casters are fitted as standard, but the buffets can also be supplied with feet (uprights), plinths or foot/plinth combinations.



The panelling on the **guest side** is made of **Resopal** or similar, or alternatively **wood veneer** of your choice, either neutral, glazed or lacquered. Other materials are also possible. **Standard: Lacquered wood veneer RAL 9011, graphite black (4.3)**



Panelled with MDF on the **face end, paintable** using any colour from the RAL chart or other colour systems. **Standard: RAL 7036 platinum grey (4.4).**



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Positioned **in line**, the buffets can be arranged loose (5.1 or 5.2) or linked to create a **firm, closed unit** using mechanical **connectors** (5.3) – also in the carcass area (5.4). Provision is made for through-wired **electrical coupling** from one buffet to the next (5.5). However, particular attention must be paid to adhere to specified **connected loads**, fuse ratings and maximum limits.



.. mechanical **connectors** – also in the carcass area – at prescribed fastening points.

The **power supply** lead simply plugs into the right-hand face end (seen from the serving side). Coupling element on the other face side of the buffet. The position is marked by a yellow lightning symbol.



Z 5.1 Example of electrical coupling
Using supply lead no. 33 10 33 01, buffets can be connected up to maximum of 10.5 kW (3.5 kW per phase).
If this value is exceeded, a different power supply cable and the necessary matching CEE must be provided (please enquire).

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Table tops made of granite of the customer's choice – illustrated here using a »Solo« rolling buffet: The cold buffet as an attractive island unit...

6.1



6.2



6.3

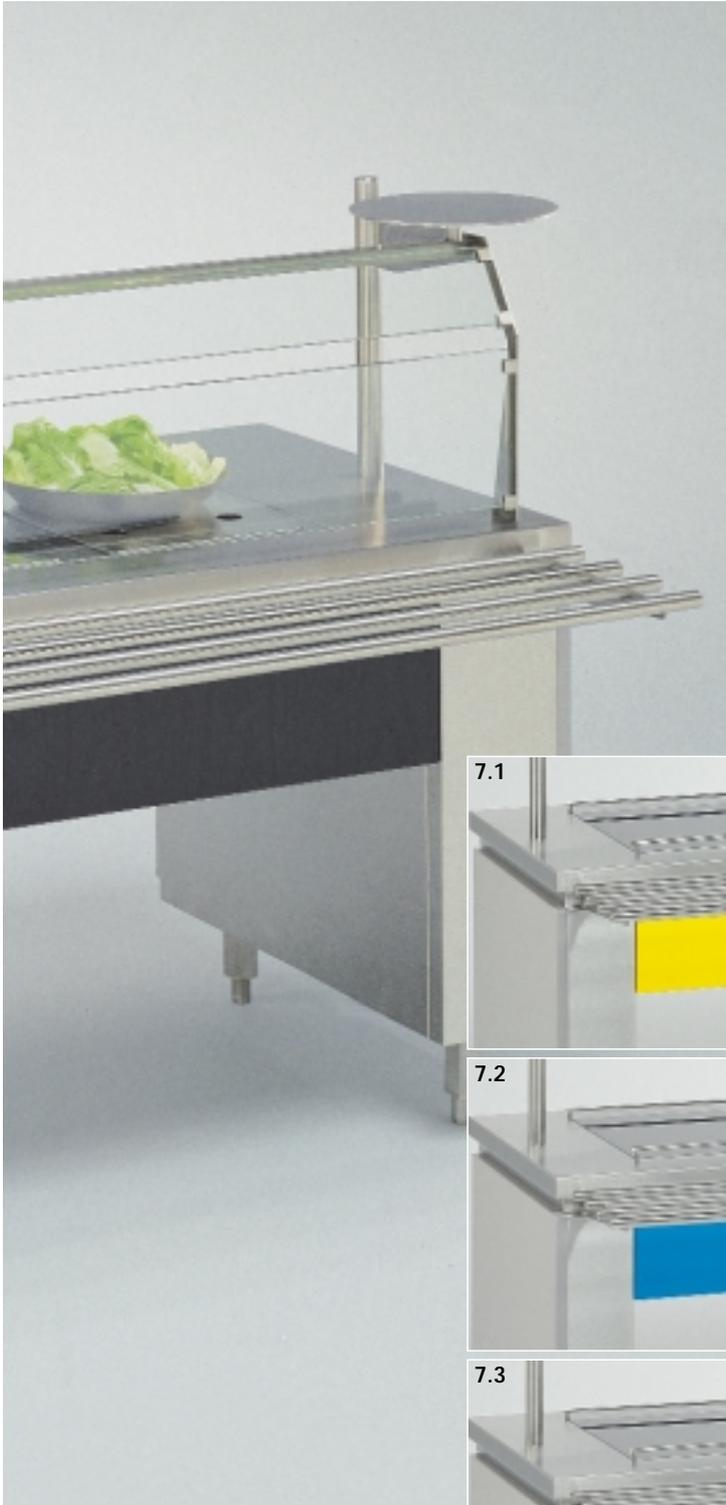


Tray slides: The standard tray slide comprises 4 stainless steel tubes. Also optionally in a smooth stainless steel version with 3 beads or in wood with inlaid stainless steel rods (6.3), or other alternative materials may be considered.

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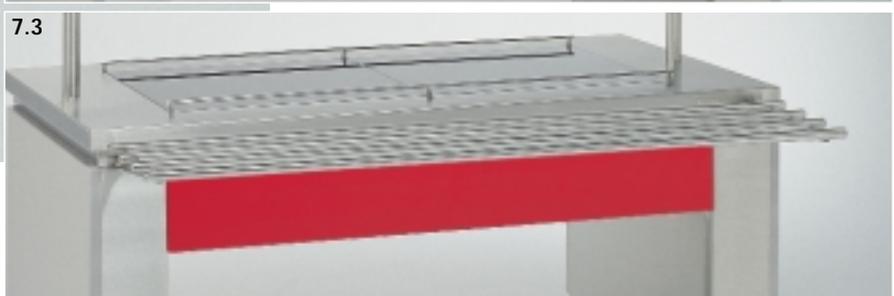
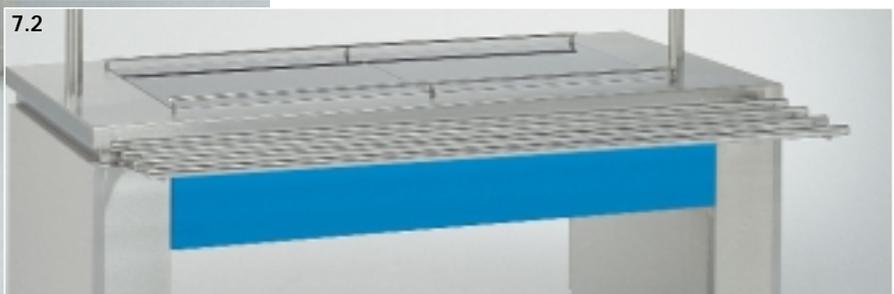
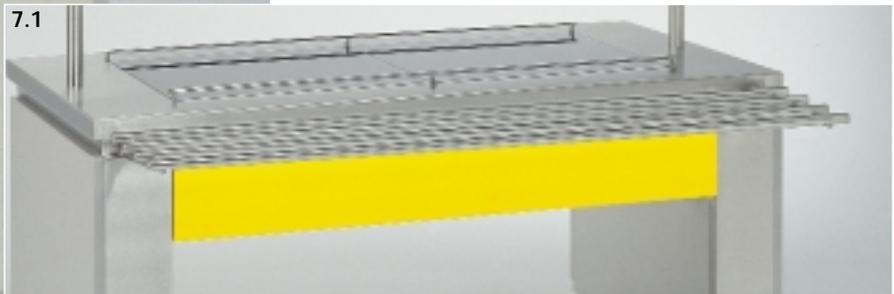


Design '99 greets your guests with **elegance and generosity**, while for serving staff Design '99 offers all the benefits of a **professional** serving counter.

Take the »Front Cooking» action counter, for instance: Maximum table top width, plenty of surfaces, plate presentation rests on the completely closed hygiene guard, clearly arranged presentation.

Equipment example:

- 1 Varithek wok station
- 1 Varithek heating station
- 1 Varithek grill station



The panelling on the **guest side** is made of **Resopal** or similar, or alternatively **wood veneer** of your choice, either neutral, glazed or lacquered. Other materials are also possible.

Standard: Lacquered wood veneer RAL 9011 black

- Examples**
- 7.1 RAL 1021
 - 7.2 RAL 5015
 - 7.3 RAL 3001

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Hot buffets

Hot buffet

With 2, 4 or 5 bains marie

(water bath), individually controllable for serving hot dishes; Fig.8.1.1 with open cupboard, optionally with hinged door cupboard or heated cupboard, optionally with central water drainage.

Superstructure of your choice, 1-tier, 2-tier, open or closed, optionally with lighting/heating facility in the stainless steel shelf.

Recommended: Superstructure with heating/lighting facility.

– with bain marie fitted with hinging rear wall, Fig. 8.1.2.

– with 3, 4 or 6 Ceran hotplates

1/1, individually controllable, for serving hot meals from loose Gastronorm food containers; for self service, hotplates with container stop; Fig. 8.2.1 with plate rest, optionally with open cupboard, hinged door cupboard or heated cupboard.

Superstructure of your choice, 1-tier, 2-tier, open or closed, optionally with lighting/heating facility in the stainless steel shelf.

Recommended: Superstructure with heating/lighting facility.

– with built-in system support for 2, 3 or 4 Varithek systems, individually controllable, for keeping meals hot without bain marie, Fig. 8.3.1 without cupboard, optionally with open cupboard or hinged door cupboard.

Superstructure of your choice, 1-tier, 2-tier, open or closed, optionally with lighting/heating facility in the stainless steel shelf.

Recommended: Superstructure with heating/lighting facility.

Remark: For equipment options using the Varithek system support, please refer to the special **Varithek** brochure.



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Hot buffets

Hot buffets – add superstructure chosen from the table on page 22
Variants, equipment features, lengths, order numbers

Length		1270 mm	1770 mm	2270 mm	KW conn. load
Variant	Designation	Order no.	Order no.	Order no.	
Variant WA01	2 Bains marie / drainage downwards / no cupboard	73 52 01 01			WS 1,53
Variant WA02	4 Bains marie / drainage downwards / no cupboard		73 52 02 02		WS 3,06
Variant WA03	5 Bains marie / drainage downwards / no cupboard			73 52 03 03	WS 3,83
Variant WA04	2 Bains marie / drainage downwards / open cupboard	73 52 01 04			W 1,53
Variant WA05	4 Bains marie / drainage downwards / open cupboard		73 52 02 05		W 3,06
Variant WA06	5 Bains marie / drainage downwards / open cupboard			73 52 03 06	W 3,83
Variant WA07	2 Bains marie / drainage downwards / hinged-door cupboard	73 52 01 07			WS 1,53
Variant WA08	4 Bains marie / drainage downwards / hinged-door cupboard		73 52 02 08		WS 3,06
Variant WA09	5 Bains marie / drainage downwards / hinged-door cupboard			73 52 03 09	WS 3,83
Variant WA10	2 Bains marie / central drainage / no cupboard	73 52 01 10			WS 1,53
Variant WA11	4 Bains marie / central drainage / no cupboard		73 52 02 11		WS 3,06
Variant WA12	5 Bains marie / central drainage / no cupboard			73 52 03 12	WS 3,83
Variant WA13	2 Bains marie / central drainage / open cupboard	73 52 01 13			W 1,53
Variant WA14	4 Bains marie / central drainage / open cupboard		73 52 02 14		W 3,06
Variant WA15	5 Bains marie / central drainage / open cupboard			73 52 03 15	W 1,83
Variant WA16	2 Bains marie / central drainage / hinged-door cupboard	73 52 01 16			WS 1,53
Variant WA17	4 Bains marie / central drainage / hinged-door cupboard		73 52 02 17		WS 3,06
Variant WA18	5 Bains marie / central drainage / hinged-door cupboard			73 52 03 18	WS 3,83
Variant WA19	4 Bains marie / central drainage / heated cupboard		73 52 02 19		5,30
Variant WA20	5 Bains marie / central drainage / heated cupboard			73 52 03 20	6,08
Variant WA21	2 Serving flaps / central drainage / open cupboard	73 52 01 21			1,6
Variant WA22	3 Serving flaps / central drainage / open cupboard		73 52 02 22		2,4
Variant WA23	5 Serving flaps / central drainage / open cupboard			73 52 03 23	4,0
Variant WA24	2 Varithek elements / no cupboard	73 52 01 24			3,0
Variant WA25	3 Varithek elements / no cupboard		73 52 02 25		4,5
Variant WA26	4 Varithek elements / no cupboard			73 52 03 26	6,0
Variant WA27	2 Varithek elements / open cupboard	73 52 01 27			3,0
Variant WA28	3 Varithek elements / open cupboard		73 52 02 28		4,5
Variant WA29	4 Varithek elements / open cupboard			73 52 03 29	6,0
Variant WA30	2 Varithek elements / hinged-door cupboard	73 52 01 30			3,0
Variant WA31	3 Varithek elements / hinged-door cupboard		73 52 02 31		4,5
Variant WA32	4 Varithek elements / hinged-door cupboard			73 52 03 32	6,0
Variant WA33	3 Glass hotplates / plate rest	73 52 01 33			WS 0,6
Variant WA34	4 Glass hotplates / plate rest		73 52 02 34		WS 0,8
Variant WA35	6 Glass hotplates / plate rest			73 52 03 35	WS 1,2
Variant WA36	3 Glass hotplates / open cupboard	73 52 01 36			W 0,6
Variant WA37	4 Glass hotplates / open cupboard		73 52 02 37		W 0,8
Variant WA38	6 Glass hotplates / open cupboard			73 52 03 38	W 1,2
Variant WA39	3 Glass hotplates / hinged-door cupboard	73 52 01 39			WS 0,6
Variant WA40	4 Glass hotplates / hinged-door cupboard		73 52 02 40		WS 0,8
Variant WA41	6 Glass hotplates / hinged-door cupboard			73 52 03 41	WS 1,2
Variant WA42	4 Glass hotplates / heated cupboard		73 52 02 42		3,05
Variant WA43	6 Glass hotplates / heated cupboard			73 52 03 43	3,45

W = available in wall buffet version

S = available in solo buffet version

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Cold buffets

Cold buffet

– with cooling recess 210 mm or 45 mm depth, in size 3 x 1/1, 4 x 1/1, 5 x 1/1 to keep bottled drinks or cold food in Gastronom containers and dessert dishes (45 mm cooling recess) cool and fresh.

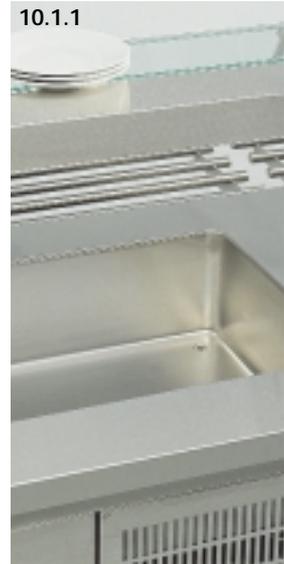
Optionally with open cupboard, hinged door cupboard or fridge.

Superstructure of your choice, 1-tier, 2-tier, open, closed, optionally with lighting in the CN shelf.

– with refrigerated granite top in size 3 x 1/1, 4 x 1/1, 5 x 1/1 for keeping plated meals or cold foods in Lux dishes (not illustrated) cool and fresh.

– Cold buffet »Solo» in size 3 x 1/1, 4 x 1/1, 5 x 1/1 as a free-standing cold buffet, with tray slide on both sides, Fig. 10.2 and 10.2.1, granite top, with hinged-door cupboard.

Superstructure of your choice, 1-tier, on both sides, reach-through height 275 mm, optionally with lighting in the CN shelf.



Cold buffets table page 13, plus superstructures illustrated on page 22, variants, equipment configurations, lengths, order numbers.

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Refrigerated display case superstructures

Cold buffet

– with »quick-out« refrigerated display case superstructure KV2R for short storage times

Quick-out operates according to the air curtain principle. The display case is open on the guest side. Before and after use, an electrically powered roller blind closes the refrigerated area. With sliding doors made of safety glass on the serving side. Vertical lighting in the front upright area.

Refrigerated display case KV2K is fitted with removal flaps on the guest side.

Refrigeration range +6 to +12 °C

Capacity 510 litres

2-tier surface, 6 x 2/1 GN

Vaporizer output 2 x 390 Watts at VT -5 °C.

Optionally with open cupboard, hinged door cupboard or fridge in the buffet substructure.

11.1



– with »stand-by« refrigerated display case superstructure for all-day display

Stand-by operates as a recirculating air-type display case, fitted on the guest side with 6 hinged food removal flaps, on the serving side with 2 sliding doors. Vertical lighting in the front wall area.

Refrigeration range +6 to +12 °C

Capacity 510 litres

2-tier surface, 6 x 2/1 GN

Vaporizer output 2 x 390 Watts at VT -5 °C.

Optionally with open cupboard, hinged door cupboard or fridge in the buffet substructure.

11.2



Refrigerated display cases and buffet with refrigeration machine
... for variants, equipment options, lengths, order numbers, see the table on page 13.

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Refrigerated display cases in glass,
acrylic glass, stainless steel with
»recessed vaporizer« technology

Cold buffet

- with refrigerated display case in acrylic glass

A-26800-0 Fig. 12.1, 12.1.1

Design: Vertical on the guest side

Guest-facing top panel with 10° incline

- with refrigerated display case in acrylic glass

A-26800-10 Fig. 12.2, 12.2.1

Design: with 10° incline on the guest side

- with refrigerated display case in glass

G-26800-10 Fig. 12.3, 12.3.1

Design: with 10° incline on the guest side

- with refrigerated display case in glass/stainless steel

GE-26800-0 Fig. 12.4, 12.4.1

Design: vertical on the guest side

All display cases are operated using recirculating air tray cooling, refrigerating machine in the buffet.

The display cases are designed as storage cases.

Refrigeration range +5 °C to +8 °C

Size 1 x 2/1 for buffet length 1270 mm

Size 2 x 2/1 for buffet length 1770 mm

1-tier or 2-tier

These display cases can be used in conjunction with buffets optionally fitted with open cupboards, hinged door cupboards or fridges. For a detailed technical description of refrigerated display cases, please see the special brochure »Refrigerated display cases in glass, acrylic glass, stainless steel«.

12.1



12.2



12.3



12.4



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Rolling Buffet Design '99

Refrigerated display cases in glass,
acrylic glass, stainless steel with
»recessed vaporizer« technology

Cold buffets – add superstructures chosen from the table on page 22
Variants, equipment features, lengths, order numbers

Length			1270 mm	1770 mm	2270 mm	KW conn. load
Variant	Designation		Order no.	Order no.	Order no.	
Variant KA01	Refrigerated tray 3 x 1/1-210 mm	/ open cupboard	73530101			W 0,255
Variant KA02	Refrigerated tray 4 x 1/1-210 mm	/ open cupboard		73530202		W 0,290
Variant KA03	Refrigerated tray 5 x 1/1-210 mm	/ open cupboard			73530303	W 0,350
Variant KA04	Refrigerated tray 3 x 1/1-210 m	/ hinged-door cupboard	73530104			WS 0,255
Variant KA05	Refrigerated tray 4 x 1/1-210 mm	/ hinged-door cupboard		73530205		WS 0,290
Variant KA06	Refrigerated tray 5 x 1/1-210 mm	/ hinged-door cupboard			73530306	WS 0,350
Variant KA07	Refrigerated tray 4 x 1/1-210 mm	/ fridge 1 x 2/1		73530207		0,904
Variant KA08	Refrigerated tray 5 x 1/1-210 mm	/ fridge 2 x 2/1			73530308	1,009
Variant KA09	Refrigerated tray 3 x 1/1-45 mm	/ open cupboard	73530109			W 0,255
Variant KA10	Refrigerated tray 4 x 1/1-45 mm	/ open cupboard		73530210		W 0,255
Variant KA11	Refrigerated tray 5 x 1/1-45 mm	/ open cupboard			73530311	W 0,255
Variant KA12	Refrigerated tray 3 x 1/1-45 mm	/ hinged-door cupboard	73530112			WS 0,255
Variant KA13	Refrigerated tray 4 x 1/1-45 mm	/ hinged-door cupboard		73530213		WS 0,255
Variant KA14	Refrigerated tray 5 x 1/1-45 mm	/ hinged-door cupboard			73530314	WS 0,255
Variant KA15	Refrigerated tray 4 x 1/1-45 mm	/ fridge 1 x 2/1		73530215		0,779
Variant KA16	Refrigerated tray 5 x 1/1-45 mm	/ fridge 2 x 2/1			73530316	0,779
Variant KA17	Cold buffet for refrigerated display case	/ open cupboard	73530117			W 1,223
Variant KA18	Cold buffet for refrigerated display case	/ open cupboard		73530218		W 1,906
Variant KA19	Cold buffet for refrigerated display case	/ hinged-door cupboard	73530119			WS 1,223
Variant KA20	Cold buffet for refrigerated display case	/ hinged-door cupboard		73530220		WS 1,906
Variant KA21	Cold buffet for refrigerated display case	/ fridge 1 x 2/1		73530221		2,100
Variant KA22	Refrigerated granite top	/ open cupboard	73530122			W 0,255
Variant KA23	Refrigerated granite top	/ open cupboard		73530223		W 0,350
Variant KA24	Refrigerated granite top	/ open cupboard	73530324	W		0,350
Variant KA25	Refrigerated granite top	/ hinged-door cupboard	73530125			WS 0,255
Variant KA26	Refrigerated granite top	/ hinged-door cupboard		73530226		WS 0,350
Variant KA27	Refrigerated granite top	/ hinged-door cupboard			73530327	WS 0,350
Variant KA28	Refrigerated granite top	/ fridge 1 x 2/1		73530228		0,904
Variant KA29	Refrigerated granite top	/ fridge 2 x 2/1			73530329	0,904

W = available in wall buffet version
S = available in solo buffet version

Refrigerated display cases and buffets

Choose the buffet to go with your display case

Length			1270 mm	1770 mm		KW conn. load
Designation	Type		Order no.	Type	Order no.	
Refrigerated display case superstructure	-	-	-	KVL 6 x 2/1	83030107	
Refrigerated display case superstructure	-	-	-	KV2R 6 x 2/1	83030111	
Refrigerated display case superstructure	-	-	-	KV2K 6 x 2/1	83030113	
Glass display case	G-12800-10 (1 x 2/1)	83030116	G-14800-10 (2 x 2/1)	83030118	1-tier	See variant KA 17 – KA 21 refrigerating machine contained in the buffet
Glass display case	G-23800-10 (1 x 2/1)	83030122	G-26800-10 (2 x 2/1)	83030124	2-tier	
Glass stainless steel display case	GE-12800-0 (1 x 2/1)	83030128	GE-14800-0 (2 x 2/1)	83030130	1-tier	
Glass stainless steel display case	GE-23800-0 (1 x 2/1)	83030134	GE-26800-0 (2 x 2/1)	83030136	2-tier	
Acrylic display case, straight design	A-12800-0 (1 x 2/1)	83030140	A-14800-0 (2 x 2/1)	83030142	1-tier	
Acrylic display case, straight design	A-23800-0 (1 x 2/1)	83030146	A-26800-0 (2 x 2/1)	83030148	2-tier	
Acrylic display case, 10° incline	A-12800-10 (1 x 2/1)	83030152	A-14800-10 (2 x 2/1)	83030154	1-tier	
Acrylic display case, 10° incline	A-23800-10 (1 x 2/1)	83030158	A-26800-10 (2 x 2/1)	83030160	2-tier	

Lighting in the upper tier as a standard feature.

An additional lighting unit can be fitted on every tier (surcharge) for ideal lighting conditions in G, GE and A display cases

Explanation of abbreviations: G = Glass / GE = Glass and stainless steel / A = Acrylic glass

12800-10 = 1-tier / 2 flaps / 800 buffet width / 10° incline on the guest side

(1 x 2/1), (2x2/1) = Base surface of display case

26800-0 = 2-tier / 6 flaps / 800 buffet width / vertical on the guest side

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Rolling Buffet Design '99

Front cooking

»Front cooking« – food preparation in view of guests with 2, 3, or 4 Varithek elements in the built-in system support EST.

Keeping food hot, stir frying in the wok and induction cooking, grilling, deep frying, making pancakes, keeping food cold, Fig. 14.1

– All this is possible using the unique Varithek system.

Fit the system support as required with 2, 3 or 4 elements – for details please consult the special Varithek brochure.

Remark: The total electrical load of a buffet is limited to 10.5 kW (3.5 kW per phase). If the specified load exceeds this limit, please enquire.

Fig. 14.1.1 with low fridge, optionally also without cupboard, hinged door cupboard, fridge.

Superstructure: For front cooking, it is only possible to use the superstructure closed at the front with plate rests. For this purpose, we recommend the use of an additional extractor unit. When using a grill, this is an essential requirement.



Front cooking buffet– Select the superstructure from the table on page 22
– plus Varithek elements from the special brochure
Choose »the innovative Varithek system«.

Variants, equipment features, lengths, order numbers

Length			1270 mm	1770 mm	2270 mm	KW conn. load
Variant	Designation		Order no.	Order no.	Order no.	
Variant FC01	2 Varithek elements	/ Without cupboard	73 56 01 01			Depending on selected Varithek equipment
Variant FC02	3 Varithek elements	/ Without cupboard		73 56 02 02		
Variant FC03	4 Varithek elements	/ Without cupboard			73 56 03 03	
Variant FC04	2 Varithek elements	/ Open cupboard	73 56 01 04			
Variant FC05	3 Varithek elements	/ Open cupboard		73 56 02 05		
Variant FC06	4 Varithek elements	/ Open cupboard			73 56 03 06	
Variant FC07	2 Varithek elements	/ Hinged-door cupboard	73 56 01 07			
Variant FC08	3 Varithek elements	/ Hinged-door cupboard		73 56 02 08		
Variant FC09	4 Varithek elements	/ Hinged-door cupboard			73 56 03 09	
Variant FC10	3 Varithek elements	/ Fridge 1 x 2/1		73 56 02 10		
Variant FC11	4 Varithek elements	/ Fridge 2 x 2/1			73 56 03 11	

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Rolling Buffet Design '99

Drinks buffet

Drinks buffet

– For the display and self-service of drinks, Fig. 15.1.1 with container trolley with 4 fixed casters for max. 4 KEG and 1 CO2 cylinders; for premix or postmix, above-counter or below-counter refrigeration. Container trolley with panel, installation compartment with hinged doors in the wall-standing version.

Optionally with or without built-in dispenser EPO-Q 1/1. Please enquire if your requirements extend beyond the standard features offered.

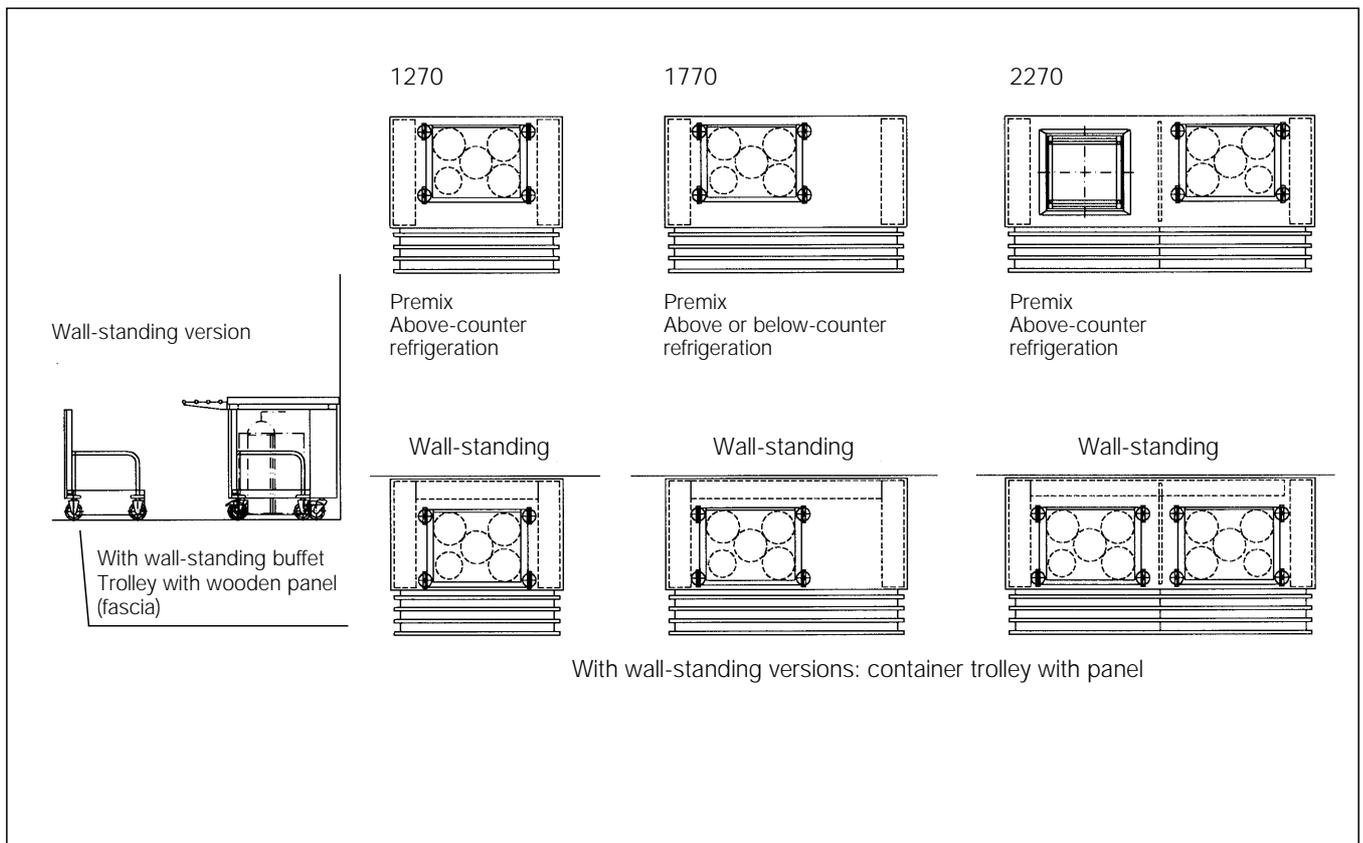


Drinks buffet

Variants, equipment features, lengths, order numbers

Length		1270 mm	1770 mm	2270 mm	KW conn. load	
Variant	Designation	Order no.	Order no.	Order no.		
Variant GT01	Without built-in dispenser	73 54 01 01	73 54 02 01	73 54 03 01	W	Depending on flow-type
Variant GT02	With built-in dispenser			73 54 03 02	W	refrigeration system supplied on site

W = available in wall buffet version



Rieber

Rolling Buffet Design '99

Neutral buffet + Intermediate buffet

Neutral buffet

A furnishing element suitable for a wide range of functions,

smooth work surface permitting the mounting of any type of superstructure, optionally with plate rest 16.1.1, open cupboard or hinged-door cupboard. Fig.16.1 length 1770 mm. Optional **superstructure**, 1-tier, 2-tier, open or closed, optionally with lighting/heating in the stainless steel shelf.



Neutral buffet – add superstructures chosen from the table on page 22
Variants, equipment features, lengths, order numbers

Length		1270 mm	1770 mm	2270 mm	KW conn. load	
Variant	Designation	Order no.	Order no.	Order no.		
Variant NE01	Plate rest	73 50 01 01	73 50 02 01	73 50 03 01	WS	Depending on socket
Variant NE02	Open cupboard	73 50 01 02	73 50 02 02	73 50 03 02	W	power take-off
Variant NE03	Hinged door cupboard	73 50 01 03	73 50 02 03	73 50 03 03	WS	

W = available in wall buffet version
S = available in solo buffet version

Intermediate buffet

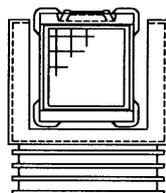
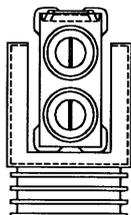
– for integration of a drive-in tubular dispenser or basket dispenser into the serving flow.

Recess width 820 mm and 1050 mm.

Without own power supply.

Fig. 16.2.1 with tubular dispenser.

This buffet cannot be supplied with superstructure.



Length		820 mm	1050 mm	KW conn. load	
Variant	Designation	Order no.	Order no.	Order no.	
Variant ZW01		73 57 01 01	73 57 02 01		Without electrical connection

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Rolling Buffet Design '99

Drive-in buffet

Drive-in buffet

– for integration of bain marie trolleys and dispensers into the serving flow.

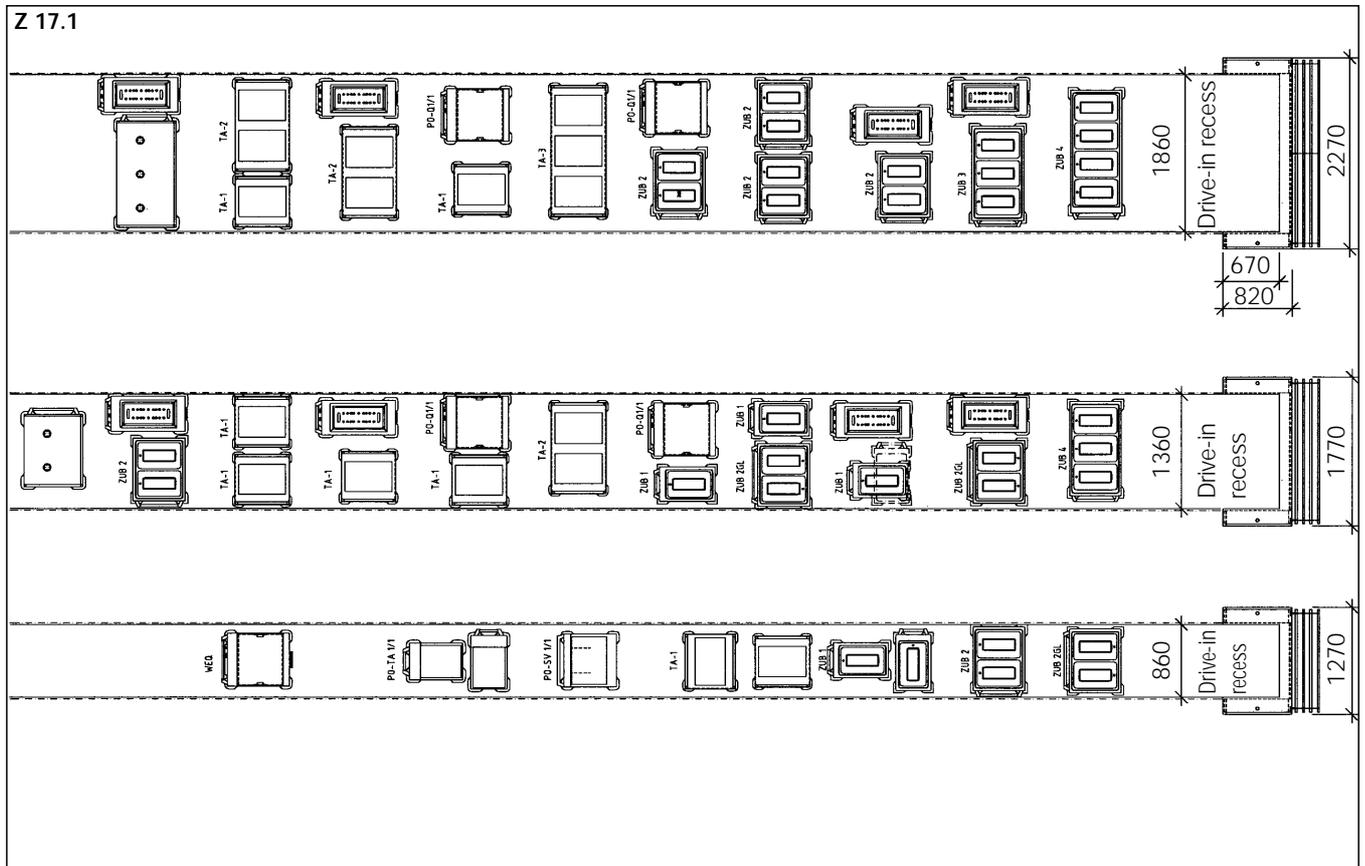
Equipped with 2 230 V sockets each for the connection of mobile units. For combination possibilities, see our drawing 17.1 Fig. 17.1.1 with ZUB-3.

Optional **superstructure**, 1-tier, 2-tier, open, closed, optionally with lighting/heating in the stainless steel shelf.



Drive-in buffet – add superstructures chosen from the table on page 22
Variants, equipment features, lengths, order numbers

Length		1270 mm	1770 mm	2270 mm	KW conn. load
Variant	Designation	Order no.	Order no.	Order no.	
Variant EF01	Plate rest	73 51 01 01	73 51 02 01	73 51 03 01	Depending on socket power take-off



Rolling Buffet Design '99

Check-out buffet

Check-out buffet – in 2 lengths and versions.

Either with only 1 check-out desk in which 2 cable grommets are provided, or with an additional surface behind and cupboard underneath. With two 230 V sockets.

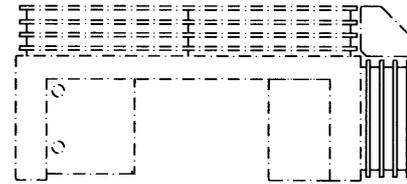
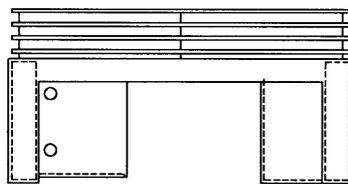
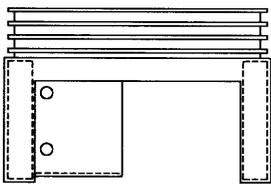
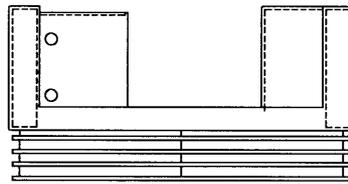
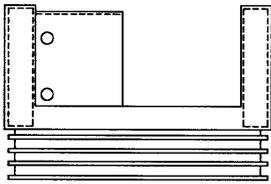
Special version: Additionally with face-end tray slide, also over the corner with corner insert.



Z 18.1

1770

2270



Example: Face end tray slide

Check-out buffet – without superstructure

Variants, equipment features, lengths, order numbers

Length		1270 mm	1770 mm	2270 mm	KW conn. load
Variant	Designation	Order no.	Order no.	Order no.	
Variant KS01	Left-hand		73 55 02 01		Depending on socket power take-off
Variant KS02	Right-hand		73 55 02 02		
Variant KS03	Left-hand			73 55 03 03	
Variant KS04	Right-hand			73 55 03 04	

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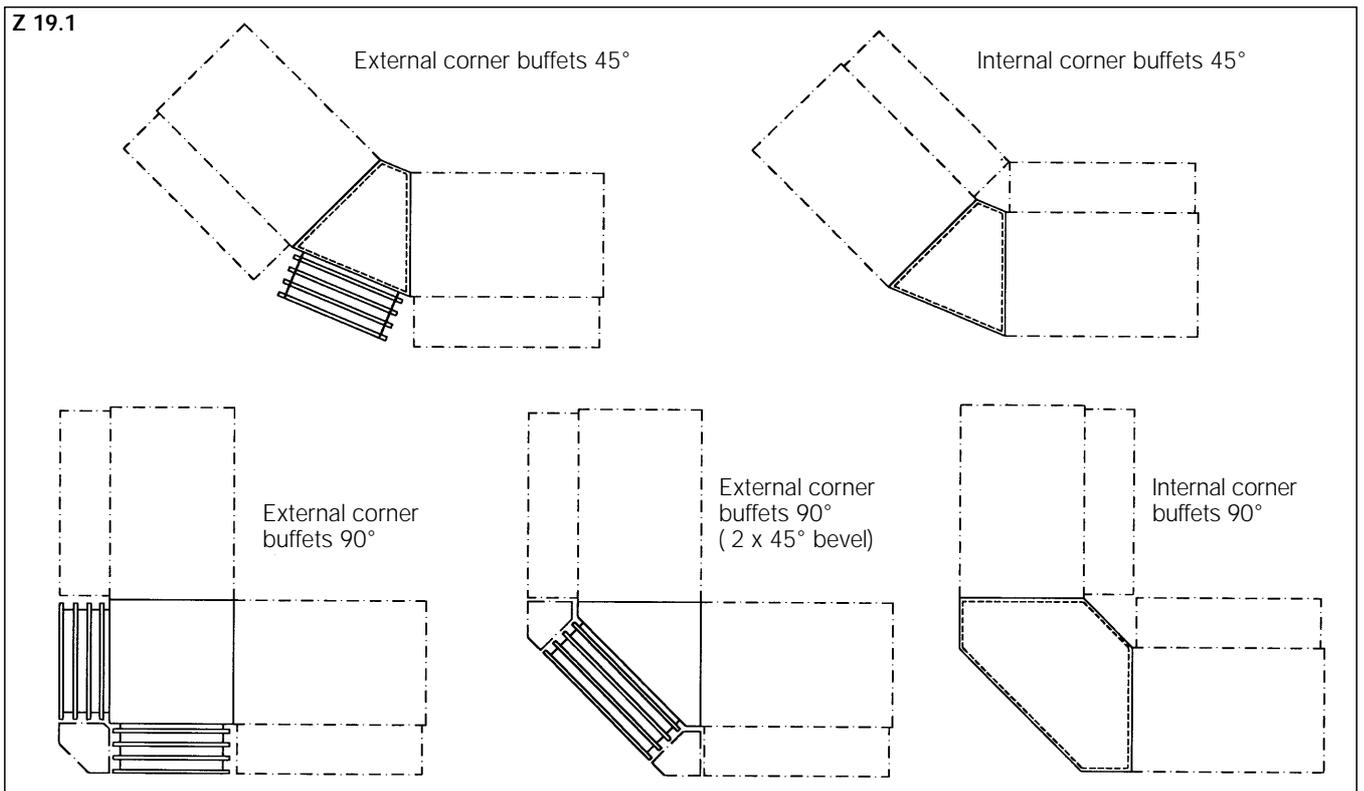
Rolling Buffet Design '99

Corner buffet

Corner buffet

- to create or add to 90° or 45° layouts. Apart from internal corner buffet 90°, all buffets are configured all round as a closed wooden sub-structure. Tray slides can be folded down flat. **Please note:** The shape and centre of gravity of these buffets entail a certain risk of tilting when in a non-integrated or mounted state. Drawing 19.1 illustrates the possible variants. Corner buffets must be mechanically coupled. No power connection.

19.1



Drive-in buffet – no superstructures

Variants, equipment features, lengths, order numbers

Variant	Designation	Order no.
Variant EC01	45° external	73 58 01 01
Variant EC02	90° external	73 58 01 02
Variant EC03	90° bevelled	73 58 01 03
Variant EC04	45° internal	73 58 01 04
Variant EC05	90° internal with hinged-door cupboard	73 58 01 05

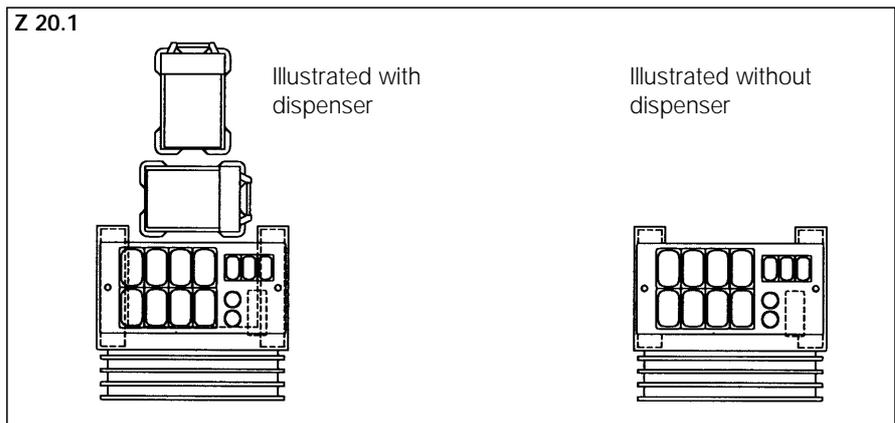
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Rolling Buffet Design '99

Tray and cutlery buffet

Tray and cutlery buffet – for display and self-service of cutlery, serviettes, condiments and trays.

8 cutlery containers to accommodate
appr. 100 items of cutlery each, 3
small containers, 2 additional circular
cutlery containers and a suspended
serviette dispenser make this buffet
a complete self-service station.
The drive-in tray dispenser is not
included in the scope of delivery.



Tray and cutlery buffet with superstructure Lengths, order numbers

Length		1270 mm	1770 mm	2270 mm	KW conn. load
Variant	Designation	Order no.	Order no.	Order no.	
Variant TB01		73 59 01 01			Without electrical connection

Rieber

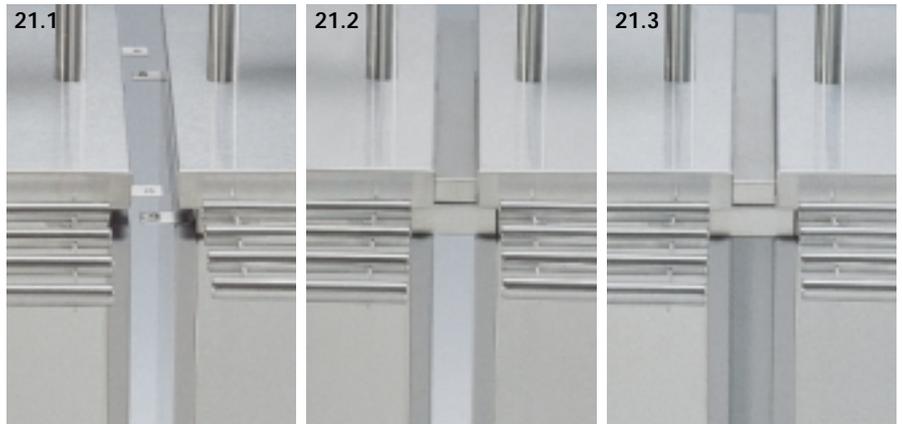
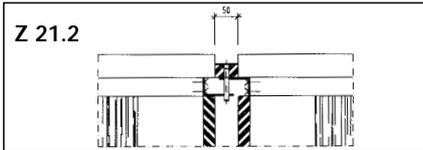
Rolling Buffet Design '99

Connectors
Electrical connection

Connectors

- to link individual buffets

without concealing the gap between buffets as illustrated in Fig. 21.1 = VB01 or with panel to conceal the gap as illustrated in Fig. 21.3 = VB02. Coupling made of stainless steel, concealing panel made of matching colour wood.

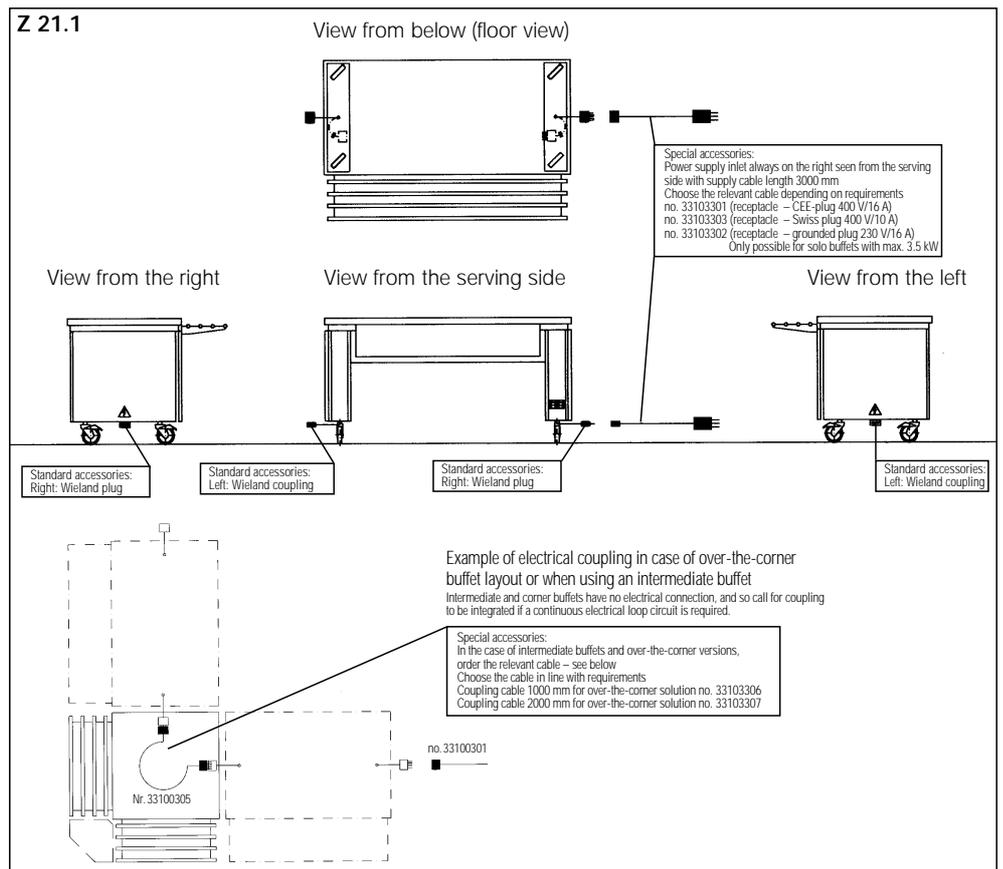


Connector order numbers

Variant	Designation	Order no.
Variant VB01	Coupling	73 60 01 01
Variant VB02	Coupling with panel	73 60 01 02

Electrical connections

All buffets are fitted with their own »on-board electrical wiring«. Exception: Intermediate and corner buffets. These are bridged by means of connecting cables. All other buffets can be electrically linked in sequence. Starting via the power supply cable on the right-hand face end (seen from the serving side) of the first buffets. Each successive buffet is then linked.
Note: Max. 10.5 kW (3.5 per phase) can be coupled together. Remember to count not only the buffet rating but also all the set or accessory devices.



Electrical connecting elements, country-specific versions, order numbers

Variant	Designation	Order no.
Variant EA01	Supply cable 3000 mm, CEE plug	33 10 33 01
Variant EA02	Supply cable 3000 mm, grounded plug	33 10 33 02
Variant EA03	Supply cable 3000 mm, Swiss plug	33 10 33 03
Variant EA04	Coupling cable 1000 mm	33 10 33 06
Variant EA05	Coupling cable 2000 mm	33 10 33 07

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Rolling Buffet Design '99

Superstructures

Superstructures

Pick and mix the best superstructure to suit your buffet needs. 1-tier or 2-tier. Only light or light and heat. Closed reach-through, 150 mm or 275 mm reach-through height. The stainless steel shelf (Z1) in the superstructure lies flush with the horizontal glass shelf, and can be equipped with full-length lighting (Z2) or with lighting and heating (Z3).



Variants, equipment features, lengths, order numbers

1-tier superstructure, closed reach-through

Length	1270 mm	1770 mm	2270 mm	
Variant	Designation	Order no.	Order no.	Order no.
Variant AA01	Glass shelf / germ guard	73 70 01 01	73 70 02 01	73 70 03 01
Variant AA02	Glass shelf / germ guard with lighting	73 70 01 02	73 70 02 02	73 70 03 02
Variant AA03	Glass shelf / germ guard with heating/lighting	73 70 01 03	73 70 02 03	73 70 03 03

2-tier superstructure, closed reach-through

Length	1270 mm	1770 mm	2270 mm	
Variant	Designation	Order no.	Order no.	Order no.
Variant AE01	Glass shelf / germ guard	73 74 01 01	73 74 02 01	73 74 03 01
Variant AE02	Glass shelf / germ guard with lighting	73 74 01 02	73 74 02 02	73 74 03 02
Variant AE03	Glass shelf / germ guard with heating/lighting	73 74 01 03	73 74 02 03	73 74 03 03

1-tier superstructure, reach-through height 150 mm

Length	1270 mm	1770 mm	2270 mm	
Variant	Designation	Order no.	Order no.	Order no.
Variant AB01	Glass board / germ guard	73 71 01 01	73 71 02 01	73 71 03 01
Variant AB02	Glass shelf / germ guard with lighting	73 71 01 02	73 71 02 02	73 71 03 02
Variant AB03	Glass shelf / germ guard with heating/lighting	73 71 01 03	73 71 02 03	73 71 03 03

2-tier superstructure, reach-through height 150 mm

Length	1270 mm	1770 mm	2270 mm	
Variant	Designation	Order no.	Order no.	Order no.
Variant AF01	Glass shelf / germ guard	73 75 01 01	73 75 02 01	73 75 03 01
Variant AF02	Glass shelf / germ guard with lighting	73 75 01 02	73 75 02 02	73 75 03 02
Variant AF03	Glass shelf / germ guard with heating/lighting	73 75 01 03	73 75 02 03	73 75 03 03

1-tier superstructure, reach-through height 275 mm

Length	1270 mm	1770 mm	2270 mm	
Variant	Designation	Order no.	Order no.	Order no.
Variant AC01	Glass shelf / germ guard	73 72 01 01	73 72 02 01	73 72 03 01
Variant AC02	Glass shelf / germ guard with lighting	73 72 01 02	73 72 02 02	73 72 03 02
Variant AC03	Glass shelf / germ guard with heating/lighting	73 72 01 03	73 72 02 03	73 72 03 03

2-tier superstructure, reach-through height 275 mm

Length	1270 mm	1770 mm	2270 mm	
Variant	Designation	Order no.	Order no.	Order no.
Variant AG01	Glass shelf / germ guard	73 76 01 01	73 76 02 01	73 76 03 01
Variant AG02	Glass shelf / germ guard with lighting	73 76 01 02	73 76 02 02	73 76 03 02
Variant AG03	Glass shelf / germ guard with heating/lighting	73 76 01 03	73 76 02 03	73 76 03 03

1-tier superstructure, reach-through height 275 mm »Solo«

Length	1270 mm	1770 mm	2270 mm	
Variant	Designation	Order no.	Order no.	Order no.
Variant AD01	Glass shelf / germ guard	73 73 01 01	73 73 02 01	73 73 03 01
Variant AD02	Glass shelf / germ guard with lighting	73 73 01 02	73 73 02 02	73 73 03 02
Variant AD03	Glass shelf / germ guard with heating/lighting	73 73 01 03	73 73 02 03	73 73 03 03

1-tier superstructure, front cooking

Length	1270 mm	1770 mm	2270 mm	
Variant	Designation	Order no.	Order no.	Order no.
Variant AH01	Glass shelf / plate presentation rests	73 77 01 01	73 77 02 01	73 77 03 01

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Rolling Buffet Design '99

Roll dispenser
Shelves

Roll dispenser

An important accessory in 3 versions with acrylic glass, plain glass 10/8 mm thick, for plug-in mounting. Lid perforated and fitted with a stable hinge. Easy to clean.

Fig. 23.1 = 37 15 02 07

Fig. 23.2 = 37 15 02 08

Fig. 23.3 = 37 15 02 04

The shape of the roll dispenser has been adjusted to fit in with the display cases illustrated on page 12.



Variants, Order numbers

Variant	Designation	Dimensions L x W x H	Version	Order no.
Variant ZB01	Roll dispenser	375 x 710 x 700	10° incline on guest side	79 17 03 12
Variant ZB02	Roll dispenser	375 x 710 x 700	Top panel with 10° incline	79 17 03 11
Variant ZB03	Roll dispenser	375 x 710 x 700	Vertical on guest side	79 17 03 10
Variant ZB04	Roll dispenser	375 x 710 x 500	10° incline on guest side	79 17 03 06
Variant ZB05	Roll dispenser	375 x 710 x 500	Top panel with 10° incline	79 17 03 05
Variant ZB06	Roll dispenser	375 x 710 x 500	Vertical on guest side	79 17 03 04

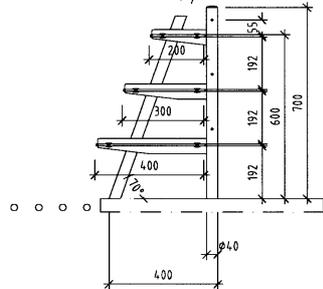
Shelves

In 3 versions in stainless steel, glass, acrylic glass

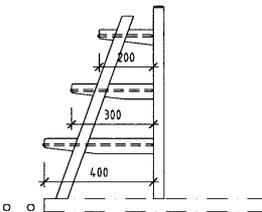
Z 23.1

Shelf for glasses
Variant RG01

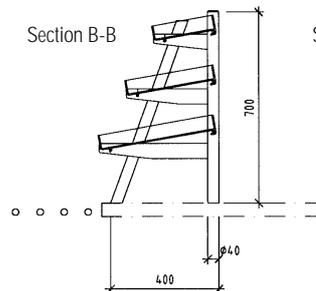
Section B-B



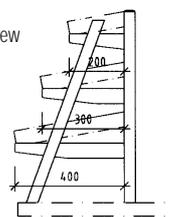
Side view



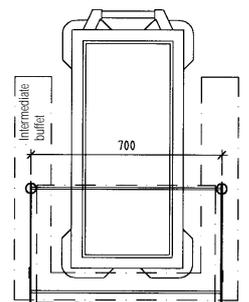
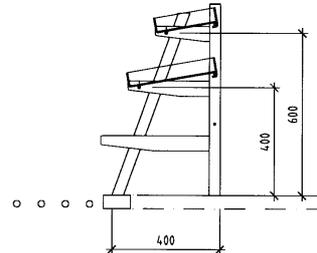
Section B-B



Side view



Cruet shelf
Variant RG 03

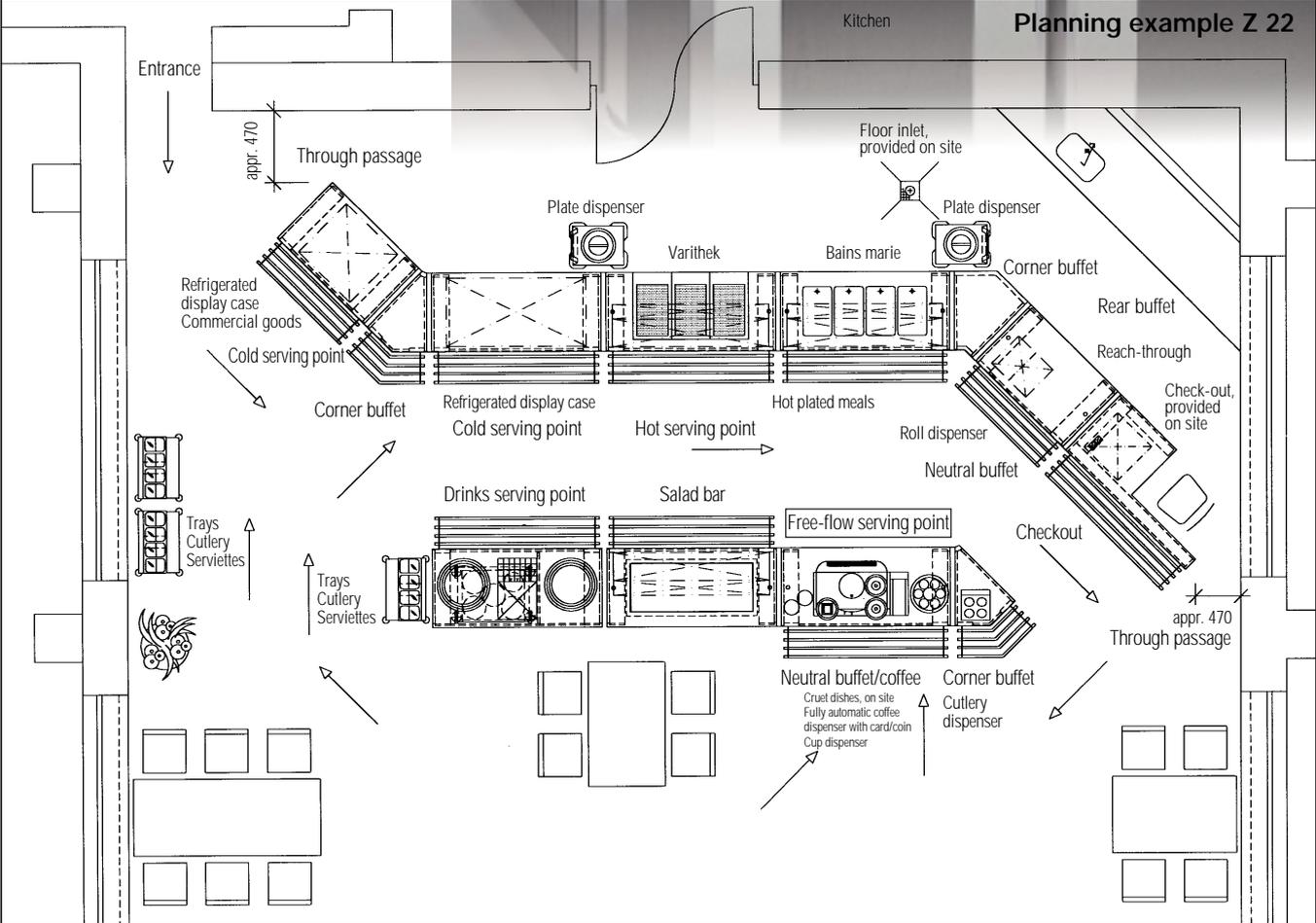


Variants, order numbers

Variant	Designation	Length	400 mm	700 mm
		Order no.	Order no.	Order no.
Variant RG01	Shelf for glasses		73 79 01 01	73 79 02 01
Variant RG02	Confectionary shelf		73 79 01 02	73 79 02 02
Variant RG03	Cruet shelf			73 79 02 03
Variant RG04	4-part cutlery box, table model			79 01 01 01

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Rolling Buffet Design '99



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 Industrial Estate, Bowerhill, Melksham.
 Wiltshire. SN12 6 TT
 Telephone 012 25 70 44 70
 Fax 012 25 70 59 27



Rolling Buffet Design '99

Composition – Enquiry

Planning using the modular system – on line or free flow

Using the modular Rolling Buffet Design '99 range, complex or individual meal and beverage distribution arrangements can be configured buffet by buffet. Just as functional, just as individually configured but unmatched when it comes to the speed of implementation.

Please bear in mind the following information:

- New voltage for all electrically operated buffets 3 N AC 400 V 50 HZ
- Almost all buffets are offered in three different lengths and with various substructures
- A buffet consists of a basic carcass, to which a superstructure or display case must be added depending on the required function; order numbers must be specified for each item
- A large number of buffets are available in a wall-standing version (indicated in the table with »W«). In this case, the serving side is combined with the guest side, please apply for a description.
- A large number of buffets are available in a solo version, i.e. with 2 guest sides (indicated in the table with »S«, please apply for a description)

Ideally, use this form sheet to enquire or place your order.

Tick the required »basic equipment«.

The **standard version** option is shown in **bold print**.

In the **enquiry / order form sheet**, please note the buffet types. If your equipment requirements deviate from the standard version, we will submit you a separate quotation.

Address

Date

Preferred delivery date

Basic version

(standard equipment in bold type)

Design	<input type="radio"/> Mobile casters <input type="radio"/> Stationary feet <input type="radio"/> Stationary feet with stainless steel plinth	
Top	<input type="radio"/> Stainless steel <input type="radio"/> Stone	Material description stone _____
Tray slide	<input type="radio"/> Tubular stainless steel dia. 25 mm <input type="radio"/> Stainless steel <input type="radio"/> Beech veneered wood	Material description wood _____
Guest side panelling	<input type="radio"/> Wood veneer RAL 9011 graphite black <input type="radio"/> Stainless steel <input type="radio"/> Laminated board	Material description laminated board _____
End face panelling	<input type="radio"/> MDF RAL 7036 platinum grey <input type="radio"/> Stainless steel <input type="radio"/> Wood veneer	Material description MDF/Wood _____
Socket type	<input type="radio"/> Grounded socket, plastic 230 V <input type="radio"/> CH-plastic 230 V <input type="radio"/> GB-plastic 230 V <input type="radio"/> Special version	
Special socket	<input type="radio"/> Type	

