

Rieber

The mobile kitchen company



GN thermoplates®

Cookware in GN format.



SWISS-PLY VIDEO

The GN standard can be implemented in a multifunctional way by using SWISS-PLY multilayer material - for cooking, steaming, stir-frying, grilling, roasting, deep-frying, baking, storing, transporting, serving and keeping cool throughout the entire process without the need to keep changing the containers. The multilayer material, which has an aluminium core between two layers of stainless steel, combines the thermal properties of aluminium with the hygienic properties of stainless steel for the best food quality and an even distribution of heat. Completely compatible with all systems and products. Also available with rounded corners (thermoplates® C), suitable for the KJPOT®.

SWISS-PLY

Sandwich material made of an aluminium core between two layers of stainless steel. Profit from the **10-times better thermal conductivity** compared to stainless steel alone.



SWISS | PLY
material

thermoplates® coated

Material thickness: 2.6 mm



Also available with rounded corners — thermoplates® C, for optimal use on the KJPOT®

GN size

ext. dimensions

Depth

mm

litres

l

Order No.

Order No.

with handle

GN 1/1

100

10

84 01 08 20

84 01 09 20



65

6

84 01 08 21

84 01 09 21

GN 2/3

100

7

84 01 08 24

84 01 09 24



65

4

84 01 08 25

84 01 09 25

GN 1/2

100

5

84 01 08 28

84 01 09 28



65

3

84 01 08 29

84 01 09 29

GN 1/3

100

3

84 01 08 45

84 01 09 45



65

2

84 01 08 44

84 01 09 44

thermoplates® nano surface

Material thickness: 2.6 mm



GN 1/1

100

10

84 01 08 01

84 01 09 01



65

6

84 01 08 02

84 01 09 02

40

2.5

84 01 08 03

-

GN 2/3

65

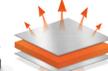
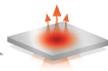
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84 01 08 06

84 01 09 10



The difference in material for food quality:



Chafing dish + GN container made of stainless steel: hotspots and poor conductivity.

KJPOT® + thermoplates® made of multilayer material: energy-efficient and absolutely even thermal conductivity/heat distribution as far as the corners and edges.

GN 1/2

100

5

84 01 08 09

84 01 09 09



65

3

84 01 08 10

84 01 09 10

GN 1/3

100

3

84 01 08 31

84 01 09 46



65

2

84 01 08 41

84 01 09 41



thermoplates® teppanyaki coated

Material thickness: 4.0 mm



SWISS PLY material



+

Advantages of the teppanyaki grill plate

- mobile grilling in GN format
- easy to clean, dishwasher-safe
- hygienic separate grilling
- for example: GN 1/2 for fish, GN 1/2 for meat or vegetables can be prepared simultaneously without transferring flavours

thermoplates® teppanyaki Nano surface

Material thickness: 4.0 mm



GN size external dimensions	Depth mm	litres l	Order No. no handle	Order No. with handle
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GN 1/1	20 mm	-	84 01 08 32	84 01 09 32
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GN 2/3	20 mm	-	84 01 08 34	84 01 09 33
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GN 1/2	20 mm	-	84 01 08 34	84 01 09 34
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GN 1/1	20 mm	-	84 01 08 36	84 01 09 35
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GN 2/3	20 mm	-	84 01 08 37	84 01 09 36
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GN 1/2	20 mm	-	84 01 08 38	84 01 09 37
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thermoplates® stackable

Material thickness: 1.6 mm



GN 1/1	65 mm	5.5 l	84 01 08 18	-
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	100 mm	9.5 l	84 01 08 19	-
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GN 1/2 and 1/3 on request

- ⊕ Ideal for Cook & Chill process
- ⊕ Can hold up to 30% more when regenerating food
- ⊕ With stacking shoulder - for safe, easy and space-efficient stacking and unstacking



POTENTIAL SAVINGS WITH THERMOPLATES®

Range of matching lids for thermoplates® cookware:



vaculid®
lid for vacuum sealing with silicon seal
GN 1/6, 1/3, 1/2
Not for thermoplates® stackable



Watertight press-in lid
with silicon seal
GN 1/1, 2/3, 1/2, 1/3



Press-in lid
stackable with/without handle cut-out
GN 2/3, 1/2, 1/3, 1/6
Not for thermoplates® stackable



Polycarbonate lid
GN 1/1, 2/3, 1/2, 1/3



Cooking lid
with/without handle cut-out
GN 1/1, 2/3, 1/2, 1/3, 1/6