varithek ceran hob 2800 Qb

Rieber

varithek®   Front cooking

Rieber

Move with the times:
varithek® is front cooking at its best.

No other cooking system offers the same high level of design and flexibility when it comes to preparing cuisine before diners' very own eyes.
Regardless of whether you choose a stationary counter or a mobile buffet solution, the varithek® system can be adapted quickly and easily to whatever your needs may be. A particular feature is the acs module with integrated air extraction for odourless cooking.

Contents

varithek® - Flexible and compact

Fryer/boiler, 70 l capacity. With 3 separate heating zones, drainage cock and double-walled hinged lid. Manufactured in stainless steel, base in SWISS-PLY® multilayer material for optimal heat distribution.

Get rid of odours at the outset.

The patented down-draught extractor varithek®
airclean3d® removes steam and odours from right
behind the hob. The air is then passed through
various filters in the circulating air system before
it is released back into the room. So even greasy
air from frying is no longer a problem – no matter
where you happen to be cooking.

Cook, grill, fry, deep-fry, wok or chill –
anything goes with the flexible varithek®
system. No matter whether you want to use
function modules as stand-alone appliances
or in conjunction with system modules or
GN-ports – the result will always be a fitting
and efficient unit.

Front cooking solution packages

How can you achieve HACCP compliance when preparing and hot holding food while also ensuring maximum flexibility and compactness? Answer: with varithek®.

Simply select the right varithek® cooking module for your needs and you will find you can cook, grill, wok and hot hold - even in restricted spaces. The varithek® system lets you heat up food in accordance with current HACCP requirements. You can also choose the right power setting for the density of the food – meaning that your soup and mashed potato will both stay hot over extended periods.

catering kitchen*

hybrid kitchen*

servocuccina®

Team up multipurpose thermoplates® cookware with the varithek® system for near-endless possibilities. Be it for home, kitchen, catering or as a front cooking station, there will be a unit which is right for every situation.

* patent pending

varithekbuffet®

Air recycling

Effective and highly energy-efficient: airclean - the mobile extractor technology

These days you would not dream of cooking in front of guests without an effective extraction system to remove unpleasant vapours and odours. Rieber's airclean circulating air technology is a patented solution which captures vapours right where they originate and is ready and working anytime, anywhere without the need for assembly. The result is rapid pay-back. Not only that, you also help to protect the health of your cooks. The airclean filtering system comprises two steps. First, grease and moisture are filtered out by the patented 3-stage cyclone filter and contained in special collection trays.

In the second step, odours are filtered using a zeolite or activated carbon filter and the cleansed air is then directed back into the room.

For convenience, filters are suitable for dishwasher cleaning. Zeolite filters can be regenerated in an oven at 250 °C.

German Utility Model No. 20 2007 006 405.5
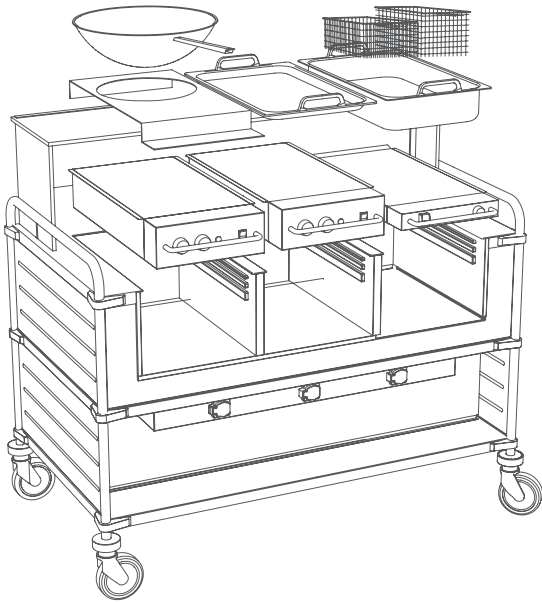
thermoplates® – the operating system for the whole kitchen: store, prepare, cook, grill, simmer, portion and serve from one receptacle.

The varithek® appliance system, in combination with thermoplates®, provides the perfect opportunity to finish and serve prepared dishes right in front of the guest, à la minute.
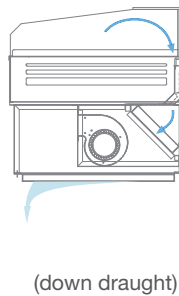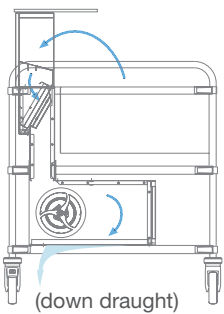
The airclean3d® suctions off greasy, soiled air from right behind the hob, cleans it in its interior and then releases it back into the room, grease-free and odourless, via the base of the units.

Down draught

Suctions fumes
from behind.

In the substructure:
- Grease separator
- Stainless steel cyclone filter
- Odour filter

Push and pull

Fumes are captured
by the air flow.

In the substructure:
- Grease separator
- Stainless steel cyclone filter
- Odour filter
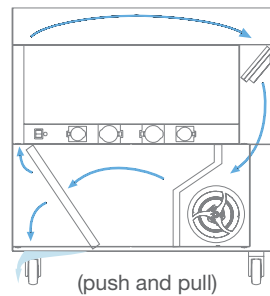
Edge extraction
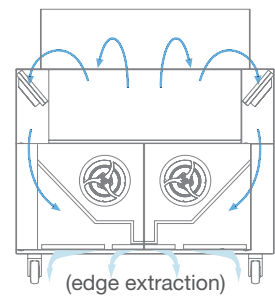
Fumes are suctioned off
on 3 sides.

In the substructure:
- Grease separator
- Stainless steel cyclone
  filter
- Odour filter

(down draught)

(down draught)

(push and pull)

(edge extraction)

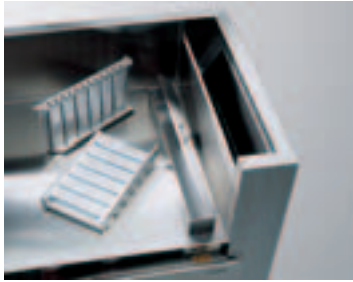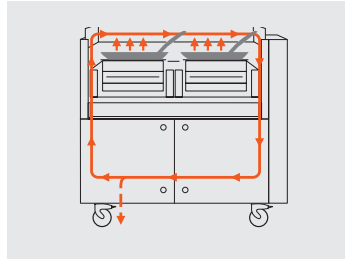varithek® - servoacs

varithek® - aircleanbox3d

varithek® - acs 1000ec

varithek® - acs 1100d3

The patented varithek® Air Cleaning System (acs)
Cook anytime, anywhere

varithek® Air Cleaning System *("push & pull"), for holding function modules without system modules and for holding 2 (1) system module(s) with function modules in GN format 1/1.
Module with integrated suction unit, in stainless steel.
With insertion niche. Closed cupboard. 2 (1) inspection door(s).
Air Cleaning System in cupboard. "Push and Pull" air system.
Air volume flow in accordance with DIN 2052. With splash guard.
Switch panel with ON/OFF switch, 4 sockets with covers, 2 x 230 V and 2 x 400 V. Protected against damp. ON/OFF switch is wired so*

*that function elements only receive power when switched to "ON".
Module is mobile, 4 swivel casters with total brakes in accordance with DIN 18867, dia. 80 mm. Floor clearance 120 mm.
Ready for connection. With power cable 2 m, with CEE plug (400 V).
Rated voltage 3 N AC 400 V 50 Hz/60 Hz.
All components comply with DIN, VDE and GS guidelines as well as regulations governing health and safety in the kitchen.
Connected load: 11000 watt.*

varithek® acs with "push & pull" extraction

	Type	Dimensions in mm	Weight in kg	Order no.	
	V-ACS-1000-EC (mobile), with splash guard, without top	1000 x 722 x 1000	130	**91 14 01 07**	
	V-ACS-1000-EC (mobile), with splash guard and top	1000 x 722 x 1225	140	**91 14 01 12**	
	Accessories for ACS 1000			**Order no.**	
	Fold-down shelf on side per shelf			**91 14 02 05**	
	Fold-down shelf on guest side			**91 14 02 08**	

V-ACS-1000-EC

	Type	Dimensions in mm	Weight in kg	Order no.	
	V-ACS-800-EC (mobile), with splash guard, without top	800 x 722 x 1000	125	**91 14 01 09**	
	Accessories for ACS 800			**Order no.**	
	Germ guard top with lighting for V-ACS-800-EC			**91 14 02 02**	
	Fold-down shelf on side per shelf			**91 14 02 05**	
	Fold-down shelf on guest side			**91 14 02 06**	

V-ACS-800-EC

Germ guard top with lighting

	Accessories for all acs	Order no.	
	Table-top system module V-AST-255-OF	**91 05 01 04**	
	Table-top system module V-AST-155-OF	**91 05 01 03**	
	varithek® elements		
	thermoplates® – The cookware in GN format (see page 24 and DURATEC* thermoplates® brochure)		

* patent pending

varithek® acs with flexible edge extraction

As for acs 1000 EC (on left), but with edge extraction. Option of extraction on left, on right or on both sides. Second fan means twice the suction. On both left and right side, one switch panel with ON/OFF switch, plus 2 sockets (230 V and 400 V / 16A), 32 A version on request. 1 inspection flap.

Type	Dimensions in mm	Weight in kg	Order no.	
V-ACS-1100-d3 (mobile), with splash guard, without top	1100 x 722 x 900	115	91 14 01 17	
V-ACS-1100-d3 (mobile), with splash guard and top	1100 x 722 x 1125	approx. 125	91 14 01 19	

Accessories			Order no.	
Splash guard (surcharge applies) glass front side			91 14 02 54	
Stainless steel attachment on left and right, with cut-outs, with GN bowls			91 14 02 55	
varithek® elements				
thermoplates® – The cookware in GN format (see page 24 and DURATEC* thermoplates® brochure)				

aircleanbox3d set

Mobile down-draught extractor in stainless steel. Vapours suctioned off from behind hob, greasy air cleaned in grease filter (removable, dishwasher-safe) and in activated carbon odour filter (replaceable).
aircleanbox3d set comprising: ck-connect air, aircleanbox3d, ck splash guard, ck-airflow.
Connected power: 230 V, 50 Hz/60 Hz, 16 A, 100 W.
2 m cable with earthed plug.

Order no. does not include any varithek® elements

Example

Type	Dimensions in mm	Weight in kg	Order no.	
aircleanbox3d set	325 x 530 x 420 (without splash guard)	10	84 01 12 39	

Accessories			Order no.	
Germ guard for hanging onto ck-connect air			84 01 11 33	
varithek® elements				
thermoplates® – The cookware in GN format (see page 24 and DURATEC* thermoplates® brochure)				

varithek® servocuccina® servoacs with integrated airclean3d® extraction

Serving trolley in stainless steel, 2 x tubular pushing handles, moulded shelves, sound-deadened, screwed construction. 4 silver corner bumpers on each shelf. Rustproof casters in accordance with DIN 18867, Part 1. Wheel diameter 125 mm. 4 swivel casters, of which 2 with brakes, and deflector casters.
Only available in assembled state.

servoacs
Grilling / Cooking / Air extraction
External dimensions incl. top (L x W x H) 1070 x 785 x 1155 mm (servoacs 2/1) or 1433 x 785 x 1155 mm (servoacs 3/1). Shelf size 975 x 690 mm (servoacs 2/1) or 1363 x 715 mm (servoacs 3/1), height with bridge 1155 mm. With integrated circulating air extraction system with activated carbon filter, centrifugal filter, fine grease filter, grease collection tray, top with integrated airclean 3d® (2-level), with 2 stainless steel side walls. Above, stainless steel shelf with lighting. Top/front, glass, ON/OFF switch, step control for extraction system. With deep-drawn side walls 200 mm, for holding max. 2 (servoacs 2/1) or 3 (servoacs 3/1) varithek® elements. varithek® elements must be ordered separately.

Picture servoacs 2/1

Order no. only includes servoacs (without varithek® elements)

Type	servoacs 2/1	servoacs 3/1
Connected load kW	10 / 400 V	approx. 10 / 400 V
Weight	99 kg	119 kg
Total carrying capacity	115 kg	120 kg
Order no. (3 shelves) incl. stainless steel panelling	88 02 50 96	88 02 54 05
Order no. (3 shelves) incl. black panelling, black coated sheeting	88 02 52 16	88 02 54 06

Accessories		
varithek® elements		
thermoplates® – The cookware in GN format (see page 24 and DURATEC* thermoplates® brochure)		

Rieber

*varithek**buffet cooking modules with integrated airclean3d® extractor***

Worktop in stainless steel with flush-mounted, in-built hobs. Beneath the worktop, stainless panel with 1 earthed socket, 230 V.
Substructure: open, stainless steel tubular frame with 2 stainless steel hinged doors. Integrated circulating air extraction system airclean3d® (2-level) with activated carbon filter, centrifugal filter, fine grease filter and grease collection tray, removable. Stainless steel top with in-built 36 W lighting and removable glass shelf. ON/OFF switch, plus 2 step switches for extraction system on right. Installed on stainless steel feet, with chromed base, adjustable, floor clearance 160 mm / alternatively in mobile design with 4 double swivel casters with brake, dia. 125 mm, in plastic. Electrical equipment: ready for connection, power cable on right, 3 m long, with CEE plug, 400 V. Connected load: max. 10.5 kW, 400 V, rated voltage 3 N AC 400 V 50 Hz.

Type RBS-KOM-CK 2 Ceran hobs, 3.4 kW, each with 2 round cooking zones.

Type RBS-KOM-IK with 2 induction hobs, 3.5 kW; round cooking zone on left, full-surface heatable cooking zone on right.

Type KOM-IKW 2 induction hobs, 3.5 kW; wok cuvette on left, full-surface heatable cooking zone on right.

Type	Version	Dimensions in mm				Order no.	
		Length	Width	Working height	Height with top		
RBS-KOM-CK	with 2 x 3.4 kW Ceran hobs	1180	780	900	1225	**92 50 03 01**	
RBS-KOM-CK-F mobile	with 2 x 3.4 kW Ceran hobs	1180	780	900	1225	**92 50 03 03**	
RBS-KOM-IK	with 2 x 3.5 kW induction hobs	1180	780	900	1225	**92 50 03 02**	
RBS-KOM-IK-F mobile	with 2 x 3.5 kW induction hobs	1180	780	900	1225	**92 50 03 04**	
RBS-KOM-IKW	with 2 x 3.5 kW induction hobs (wok cuvette on left, full-surface on right)	1180	780	900	1225	**92 50 03 05**	
RBS-KOM-IKW-F mobile	with 2 x 3.5 kW induction hobs (wok cuvette on left, full-surface on right)	1180	780	900	1225	**92 50 03 07**	

Accessories	Order no.	
Wok holder RBS-HALT-W, (L x W x H) 555 x 350 x 20 mm	92 50 10 15	
Holder for thermo**plates® GN 1/1** (L x W x H) 555 x 350 x 20 mm	92 50 10 17	
Holder for thermo**plates® GN 2/3** (L x W x H) 555 x 350 x 20 mm	92 50 10 18	
thermo**plates® GN 1/1,** coated, with handle, 20 mm deep	84 01 09 32	
Ceran glass scraper	91 02 03 01	
Zeolite filter element for airclean3d®	92 50 10 19	
Demeyere wok WP3 in stainless steel, dia. 360 mm, 6 l capacity, with rounded base (for use with wok stand V-1/1-WA4)	91 04 02 03	
Demeyere wok in stainless steel, 8.5 l capacity, with flat base (can be used without wok stand)	91 04 02 04	
For resopal panelling lengthwise/on face side see Accessories **For tray slides** etc., see Accessories		
thermoplates® – The cookware in GN format (see page 24 and DURATEC* thermoplates® brochure)		

Replacement parts for extraction system		
Activated carbon filter	92 50 10 52	
Fleece filter	92 50 10 53	

* patent pending

*More flexible alternative: varithek**buffet cooking module** with varithek® **GN-port***

Neutral module with integrated airclean3d® circulating air extraction system and recessed storage space Stainless steel worktop. With recessed storage space 1055 x 580 x 160 mm e.g. for max. 3 x GN-port 1/1. Beneath worktop, stainless panel with 3 earthed sockets, 230 V. Substructure: open, stainless steel tubular frame, with 2 stainless steel hinged doors, double-walled. Integrated circulating air extraction system airclean3d® (2-level) with activated carbon filter, centrifugal filter, fine grease filter and grease collection trays, removable. Stainless steel top with in-built 36 W lighting and removable glass shelf, ON/OFF switch, plus 2 step switches for extraction system on right. Stainless steel panel on guest side. Installed on stainless steel feet, with chromed base, adjustable, floor clearance 160 mm / alternatively in mobile design with 4 double swivel casters with brake, dia. 125 mm, in plastic. Electrical equipment: ready for connection, power cable on right, 3 m long, with CEE plug, 400 V. Connected load: max. 10.5 kW. Rated voltage 3 N AC 400 V 50 Hz.

Type	Version	Dimensions in mm				Order no.	
		Length	Width	Working height	Height with top		
RBS-NM-AIR	with integrated airclean3d® circulating air extraction system and recessed storage space	1180	780	900	1225	**92 50 01 07**	
RBS-NM-AIR-F mobile	with integrated airclean3d® circulating air extraction system and recessed storage space	1180	780	900	1225	**92 50 01 08**	
Accessories							
Zeolite filter element for airclean3d® (surcharge)						92 50 10 19	
varithek® GN-port (max. 3 pcs), L x W x H: 350 x 555 x 160 mm (= system modules for holding **varithek®** insert elements, SWISS-PLY® thermo**plates®** and Gastronorm containers. In stainless steel, double-walled, interior with 3 moulded grooves)						91 05 03 01	
For resopal panelling lengthwise/on face side see Accessories **For tray slides** etc., see Accessories							
Accessories							
varithek® **insert elements** (only in combination with GN-port) can be used on the recessed storage surface.							
thermoplates® – The cookware in GN format (see page 24 and DURATEC* thermoplates® brochure)							

* patent pending

Frames for flexibility:
**varithek® system modules**

AST table-top system modules *in stainless steel, double-walled with floor.*
Front panel can be folded in two, also available without front panel. Grooves moulded inside for insertion of **varithek®** *function modules, GN containers, Swiss-Ply® thermoplates®. Hygienic design. Placed on table or recessed storage surface.*

Type	Dimensions in mm	Weight in kg	Max. GN size	Order no.	
V-AST-255	400 x 716 x 260	7	1/1, 200 mm	**91 05 01 02**	
V-AST-155	400 x 716 x 160	5	1/1, 100 mm	**91 05 01 01**	
without front panel					
V-AST-255-OF	400 x 680 x 260	4.3	1/1, 200 mm	**91 05 01 04**	
V-AST-155-OF	400 x 680 x 160	3	1/1, 100 mm	**91 05 01 03**	

Accessories	Order no.	
Support frame in stainless steel for hanging GN containers sized 1/4, 1/6, 2/4	91 02 06 01	

EST built-in system module *in stainless steel, with base, designed for hanging in worktop cut-out. Front panel can be folded in two. Grooves moulded inside for insertion of* **varithek®** *function modules, GN containers, Swiss-Ply® thermoplates®, max. GN size 1/1, 200 mm. 1 x 230 V socket installed on left side. Ready for connection with 1 power cable, length 2 m, for permanent connection provided on-site. Number of power cables corresponds to number of system modules.*
Rated voltage 1N AC 230 V 50 Hz/60 Hz. Splash-proof.
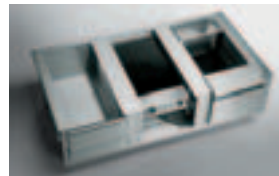
Type	Dimensions in mm	Worktop cut-out in mm	Connected load	Order no.	
V-EST-1	465 x 736 x 302	430 x 704	3.5 kW 16 A	**91 05 02 01**	
V-EST-2	890 x 736 x 302	855 x 704	2 x 3.5 kW 16 A	**91 05 02 02**	
V-EST-3	1315 x 736 x 302	1280 x 704	3 x 3.5 kW 16 A	**91 05 02 03**	
V-EST-4	1740 x 736 x 302	1705 x 704	4 x 3.5 kW 16 A	**91 05 02 04**	
V-EST-5	2165 x 736 x 302	2130 x 704	5 x 3.5 kW 16 A	**91 05 02 05**	

Accessories	Order no.	
Support frame in stainless steel for hanging GN containers sized 1/4, 1/6, 2/4	91 02 06 01	

Basic modules GN 1/1:
GN-port basic & varithek® GN-port

varithek® GN-port. *In stainless steel, for hanging and insertion of* **SWISS-PLY®** *thermoplates® and Gastronorm containers (e.g. GN 1/1, 1/2 and 1/3). With rails for insertion of, for example, a* **varithek®** *heating module or a* **varithek®** *Ceran hob. Weight 4 kg.*
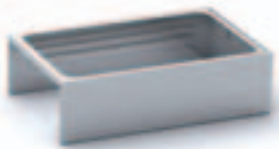
Type	Dimensions in mm	Order no.	
varithek® GN-port	350 x 555 x 160	**91 05 03 01**	

**varithek® induction hob 1/1, 75 mm high, with 2 round hobs (2 x dia. 210 mm),
also suitable for full-surface use,** *for insertion in AST or EST system modules etc.*

Induction hob, 75 mm high, with 2 round hobs. *For insertion in AST or EST system modules, varithek® GN-port and chafingdish 1/1. Dimensions: 325 x 635 x 75 mm. Casing in stainless steel with Ceran hob, with high-performance induction generator controlled by a microprocessor, ventilated. Induction surface 2 x dia. 210 mm. Also suitable for full-surface use. Control casing with ON/OFF switch and two electronically controlled step switches. Ready for connection, power cable. Rated voltage 1N AC 230 V 50 Hz/60 Hz. TÜV-EMC approved, TÜV-GS approved, CE compliant, splash-proof (IP X4).*

Items may differ from illustrations

Type	Weight kg	Connected load watt	Power cable length m	Order no.	
V-1/1-IK-3600-B-K2.5	9.2	3700	2.5	**91 01 02 19**	
V-1/1-IK-3600-B-K0.8	9.2	3700	0.8	**91 01 02 18**	

Accessories	Order no.	
Ceran glass scraper	91 02 03 01	
Demeyere wok in stainless steel, 8.5 litres, with flat base	91 04 02 04	
thermoplates® – The cookware in GN format (see page 24 and DURATEC* thermoplates® brochure)		

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varithek® induction hob 1/1, grill and wok solution, full-surface,
for insertion in AST or EST system modules etc.

Induction hob for insertion in AST or EST system modules, *varithek® GN-port and chafing**dish** 1/1. Induction surface with full surface heating (295 x 506 mm). Automatic pot recognition: pot/pan (min. 20 cm diameter), Swiss-Ply® thermo**plates®**, GN 1/2, GN 2/3, GN 1/1.*
Casing in stainless steel with Ceran hob, with high-performance induction generator controlled by a microprocessor, ventilated. Dimensions: 325 x 635 x 140 mm. Connected load 3500 W. With removable grease filter. Control casing with ON/OFF switch and electronically controlled step switch. Ready for connection, power cable. Rated voltage 1N AC 230 V 50 Hz/60 Hz. CE compliant.
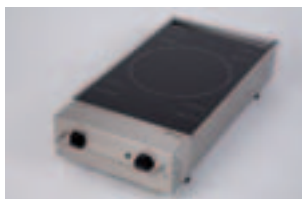
Type	Weight in kg	Power cable length m	Order no.	
V-1/1-IK-3500-Q-K2.5	12	2.5 (AST)	**91 01 02 13**	
V-1/1-IK-3500-Q-K0.8	12	0.8 (EST)	**91 01 02 15**	

Accessories	Order no.	
Ceran glass scraper	91 02 03 01	
For use as induction grill in conjunction with: thermo**plates®** GN 1/1, coated, with handles, 20 mm deep	84 01 09 32	
For use as induction wok solution in conjunction with: Demeyere wok in stainless steel, 8.5 litres, with flat base	91 04 02 04	
thermoplates® – The cookware in GN format (see page 24 and DURATEC* thermoplates® brochure)		

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varithek® induction hob 1/1, 75 mm high, with 2 round hobs (dia. 210 mm and 145 mm),
for insertion in AST or EST system modules etc.

Induction hob, 75 mm high, with 2 round hobs. *For insertion in AST or EST system modules, varithek® GN-port and chafingdish 1/1. Dimensions: 325 x 635 x 75 mm. Casing in stainless steel with Ceran hob, with high-performance induction generator controlled by a microprocessor, ventilated. Induction surface 1 x dia. 210 mm, 1 x dia. 145 mm. Control casing with ON/OFF switch and two electronically controlled step switches. Ready for connection, power cable. Rated voltage 1N AC 230 V 50 Hz/60 Hz. TÜV-EMC approved, TÜV-GS approved, CE compliant, splash-proof (IP X4).*

Items may differ from illustrations

Type	Weight kg	Connected load watt	Power cable length m	Order no.	
V-1/1-IK-3700-B-K2.5	9.2	3700	2.5	**91 01 02 21**	
V-1/1-IK-3700-B-K0.8	9.2	3700	0.8	**91 01 02 20**	

Accessories	Order no.	
Ceran glass scraper	91 02 03 01	
Demeyere wok in stainless steel, 8.5 litres, with flat base	91 04 02 04	

* patent pending

varithek® induction hob 1/1, for insertion in AST or EST system modules etc.

Induction hob for insertion in AST or EST system modules, dimensions 325 x 635 x 140 mm. Casing in stainless steel with Ceran hob, with high-performance induction generator controlled by a microprocessor, ventilated. Induction surface dia. 280 mm. Control casing with ON/OFF switch and electronically controlled step switch. Ready for connection, power cable. Rated voltage 1N AC 230 V 50 Hz/60 Hz or 3N AC 400 V 50 Hz/60 Hz. VDE-EMC approved, VDE-GS approved, CE compliant, splash-proof (IP X4).
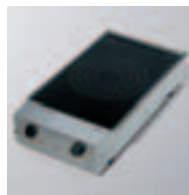
Type	Weight kg	Connected load watt	Power cable length m	Order no.	
V-1/1-IK-3500-K2.5	12	3500	2.5	**91 01 02 09**	
V-1/1-IK-5000-K2.5-400V	12	5000	2.5	**91 01 02 11**	
V-1/1-IK-3500-K0.8*	12	3500	0.8	**91 01 02 10**	
V-1/1-IK-5000-K0.8-400V*	12	5000	0.8	**91 01 02 12**	

* We recommend that these hobs are used as part of the **varithek**® Air Cleaning System (acs) only in conjunction with system module V-AST 155-OF.

Accessories	Order no.	
Ceran glass scraper	91 02 03 01	
Wok stand V-1/1-WA4	91 04 01 04	
Demeyere wok WP3 in stainless steel, dia. 360 mm, 6 l capacity, with rounded base (for use with wok stand V-1/1-WA4)	91 04 02 03	

varithek® **Crêperie module** on request.

varithek® induction wok with cuvette, for insertion in acs or for use as table-top unit

Induction hob for insertion in an acs or for use as a table-top unit. Dimensions: 400 x 720 x 200 mm. Casing in stainless steel with Ceran cuvette, dia. 300 mm, with high-performance induction generator controlled by a microprocessor, ventilated. Control casing with ON/OFF switch and electronically controlled 11-stage output regulator. Ready for connection, power cable. Rated voltage 1N AC 230 V 50 Hz/60 Hz or 3 N AC 400 V 50 Hz/60 Hz. VDE-EMC approved, VDE-GS approved, CE compliant, splash-proof (IP X4).
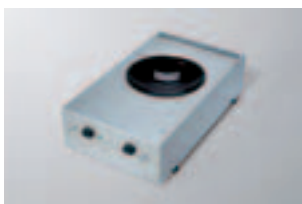
Type	Weight kg	Connected load watt	Order no.	
V-400-IW-3500-K2.5	12	3500	**91 04 03 01**	
V-400-IW-5000-K2.5-400V	12	5000	**91 04 03 03**	
V-400-IW-3500-K0.8	12	3500	**91 04 03 02**	
V-400-IW-5000-K0.8-400V	12	5000	**91 04 03 04**	

Accessories	Order no.	
Demeyere wok WP3 in stainless steel, dia. 360 mm, 6 l capacity, with rounded base	91 04 02 03	
Demeyere wok in stainless steel, 8.5 l capacity, with flat base	91 04 02 04	

varithek® induction hob, for insertion or for use as table-top unit

Induction hob for insertion in an acs or for use as a table-top unit. Dimensions 400 x 720 x 140 mm. Casing in stainless steel with Ceran hob, with high-performance induction generator controlled by a microprocessor, ventilated. Induction surface dia. 250 mm. Control casing with ON/OFF switch and electronically controlled 11-stage output regulator. Ready for connection, power cable. Rated voltage 1N AC 230 V 50 Hz/60 Hz or 3N AC 400 V 50 Hz/60 Hz. VDE-EMC approved, VDE-GS approved, CE compliant, splash-proof (IP X4).

Wok stand V-400-WA4
with wok WP3

Type	Weight kg	Connected load watt	Order no.	
V-400-IK-3500-K2.5	12	3500	**91 01 02 05**	
V-400-IK-5000-K2.5-400V	12	5000	**91 01 02 07**	
V-400-IK-3500-K0.8	12	3500	**91 01 02 06**	
V-400-IK-5000-K0.8-400V	12	5000	**91 01 02 08**	

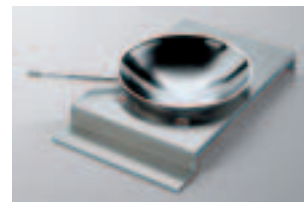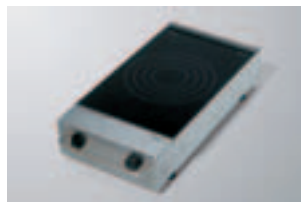| Accessories			Order no.	
Ceran glass scraper			91 02 03 01	
Wok stand V-400-WA4			91 04 01 05	
Demeyere wok WP3 in stainless steel, dia. 360 mm, 6 l capacity, with rounded base (for use with wok stand V-400-WA4).			91 04 02 03	
Demeyere wok in stainless steel, 8.5 l capacity, with flat base (can be used without wok stand)			91 04 02 04	

varithek® induction hob 2/3, 75 mm high, with 1 round hob (dia. 220 mm), also suitable for full-surface use, for insertion in AST or EST system modules etc.

Induction hob, 75 mm high, with 1 round hob. For insertion in AST or EST system modules, varithek® GN-port and chafingdish 2/3. Dimensions: 325 x 460 x 75 mm. Casing in stainless steel with Ceran hob, with high-performance induction generator controlled by a microprocessor, ventilated. Induction surface dia. 220 mm. Also suitable for full-surface use. Control casing with ON/OFF switch and electronically controlled step switch. Ready for connection, power cable. Rated voltage 1N AC 230 V 50 Hz/60 Hz. TÜV-EMC approved, TÜV-GS approved, CE compliant, splash-proof (IP X4).
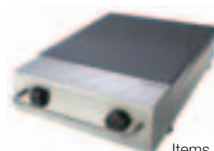
Items may differ from illustrations

Type	Weight kg	Connected load watt	Power cable length m	Order no.	
V-2/3-IK-2300-B-K2.5	5.4	2300	2.5	**91 01 02 25**	
V-2/3-IK-2300-B-K0.8	5.4	2300	0.8	**91 01 02 24**	

Accessories				Order no.	
Ceran glass scraper				91 02 03 01	
Demeyere wok in stainless steel, 8.5 litres, with flat base				91 04 02 04	
thermoplates® – The cookware in GN format (see page 24 and DURATEC* thermoplates® brochure)					

* patent pending

varithek® Ceran hob 1/1, 75 mm high, full-surface heating,
for insertion in AST or EST system modules etc.

Ceran hob, 75 mm high, full-surface heating. For insertion in AST or EST system modules, varithek® GN-port and chafingdish 1/1. Dimensions 325 x 635 x 75 mm. Stainless steel casing with Ceran heating plate, with radiant element.
Hob surface 295 x 506 mm. Control casing with ON/OFF switch and mechanically controlled step switch. Ready for connection, power cable. Rated voltage 1N AC 230V 50 Hz/60 Hz. TÜV-GS approved, CE compliant, splash-proof (IP X4).

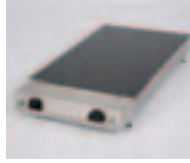| Type	Weight kg	Connected load watt	Power cable length m	Order no.	
V-1/1-CK-2800-QB-K2.5	7	2800	2,5	**91 01 01 15**	
V-1/1-CK-2800-QB-K0.8	7	2800	0,8	**91 01 01 16**	

Accessories				Order no.	
Ceran glass scraper				91 02 03 01	
thermoplates® – The cookware in GN format (see page 24 and DURATEC* thermoplates® brochure)					

varithek® Ceran hobs 1/1, full-surface heating, for insertion in AST or EST system modules etc.

Ceran hob for insertion in AST or EST system modules, **varithek®** GN-port and chafing**dish** 1/1.
Dimensions 325 x 635 x 57 mm. Stainless steel casing with Ceran heating plate, radiant element. Hob surface 295 x 506 mm. Control casing with ON/OFF switch and electronically controlled step switch. Ready for connection, power cable. Connected load 800 W. Rated voltage 1N AC 230 V 50 Hz/60 Hz. VDE-GS approved, CE compliant, splash-proof (IP X4).
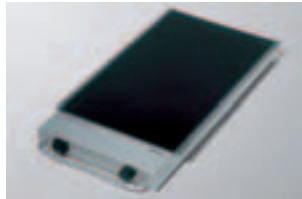
Type	Weight kg	Power cable length m	Order no.	
V-1/1-CH-800-K2.5	4	2.5 (AST)	**91 01 01 07**	
V-1/1-CH-800-K0.8	4	0.8 (EST)	**91 01 01 08**	

Accessories		Order no.	
Ceran glass scraper		91 02 03 01	
Support frame in stainless steel for hanging GN containers sized 1/4, 1/6, 2/4		91 02 06 01	

Ceran hob with full-surface heating zone for use with Swiss-Ply® thermo**plates®**. For insertion in AST or EST system modules, **varithek®** GN-port and chafing**dish** 1/1.
Dimensions 325 x 635 x 140 mm. Stainless steel casing with Ceran heating plate, radiant element. Control casing with ON/OFF switch, mechanical, stepless control. Ready for connection, power cable. Connected load 2800 W.
Rated voltage 1N AC 230 V 50 Hz/60 Hz. CE compliant, splash-proof (IP X4).

Type	Weight kg	Power cable length m	Order no.	
V-1/1-CK-2800-Q-K2.5-230 V	5	2.5 (AST)	**91 01 01 13**	
V-1/1-CK-2800-Q-K0.8-230 V	5	0.8 (EST)	**91 01 01 14**	

We recommend that these hobs are used as part of the varithek® Air Cleaning System (acs) only in conjunction with system module V-AST 155-OF.				
Accessories			Order no.	
Ceran glass scraper			91 02 03 01	
thermoplates® – The cookware in GN format (see page 24 and DURATEC* thermoplates® brochure)				

* patent pending

varithek® Ceran hob 1/1, 75 mm high, with 2 round hobs (dia. 230 mm and dia. 165 mm),
for insertion in AST or EST system modules etc.

Ceran hob, 75 mm high, with 2 round hobs.
For insertion in AST or EST system modules, varithek® GN-port and chafingdish 1/1.
Dimensions 325 x 635 x 75 mm. Stainless steel casing, with Ceran heating plate, 2 radiant elements dia. 230 mm and dia. 165 mm (residual heat indicator). Control casing with ON/OFF switch and two mechanically controlled step switches. Ready for connection, power cable. Rated voltage 1N AC 230 V 50 Hz/60 Hz or 3N AC 400 V 50 Hz/60 Hz. TÜV-GS approved, CE compliant, splash-proof (IP X4).


Items may differ from illustrations

Type	Weight kg	Connected load watt	Power cable length m	Order no.	
V-1/1-CK-3400-B-K2.5	5.8	3400	2.5	**91 01 01 17**	
V-1/1-CK-3400-B-K2.5-400 V	5.8	3400	2.5	**91 01 02 27**	
V-1/1-CK-3400-B-K0.8	5.8	3400	0.8	**91 01 01 18**	
V-1/1-CK-3400-B-K0.8-400 V	5.8	3400	0.8	**91 01 02 26**	

Accessories				Order no.	
Ceran glass scraper				91 02 03 01	
Demeyere wok in stainless steel, 8.5 litres, with flat base				91 04 02 04	

varithek® Ceran hob 1/1, with 2 hot plates, for insertion in AST or EST system modules etc.

Ceran hob with 2 hot plates for insertion in AST or EST system modules. Dimensions 325 x 635 x 140 mm. Stainless steel casing with Ceran heating plate, 2 radiant elements (residual heat indicator). Control casing with ON/OFF switch, 2 mechanically controlled step switches. Ready for connection, power cable. Connected load 3400 W. Rated voltage 1N AC 230 V 50 Hz/60 Hz or 3N AC 400 V 50 Hz/60 Hz. VDE-GS approved, CE compliant, splash-proof (IP X4).
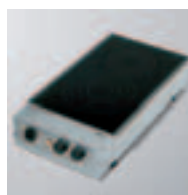
Type	Weight kg	Power cable length m	Order no.	
V-1/1-CK-3400-K2.5	5	2.5 (AST)	**91 01 01 09**	
V-1/1-CK-3400-K2.5-400V	5	2.5 (AST)	**91 01 01 11**	
V-1/1-CK-3400-K0.8*	5	0.8 (EST)	**91 01 01 10**	
V-1/1-CK-3400-K0.8-400V*	5	0.8 (EST)	**91 01 01 12**	

* We recommend that these hobs are used as part of the **varithek**® Air Cleaning System (acs) only in conjunction with system module V-AST 155-OF.

Accessories		Order no.	
Ceran glass scraper		91 02 03 01	

varithek® Ceran hob 2/3, 75 mm high, with 1 round hob (dia. 230 mm), also suitable for full-surface use,
for insertion in AST or EST system modules etc.

Ceran hob, 75 mm high, with 1 round hob.
For insertion in AST or EST system modules, varithek® GN-port and chafingdish 2/3.
Dimensions 325 x 460 x 75 mm. Stainless steel casing, with Ceran heating plate, 1 radiant element dia. 230 mm (residual heat indicator). Also suitable for full-surface use. Control casing with ON/OFF switch and mechanically controlled step switch. Ready for connection, power cable. Rated voltage 1N AC 230 V 50 Hz/60 Hz. TÜV-GS approved, CE compliant, splash-proof (IP X4).

Items may differ from illustrations

Type	Weight kg	Connected load watt	Power cable length m	Order no.	
V-2/3-CK-2200-B-K2.5	4.8	2200	2.5	**91 01 01 19**	
V-2/3-CK-2200-B-K0.8	4.8	2200	0.8	**91 01 01 20**	

Accessories				Order no.	
Ceran glass scraper				91 02 03 01	
thermoplates® – The cookware in GN format (see page 24 and DURATEC* thermoplates® brochure)					

* patent pending

High-speed heating:
varithek® teppanyaki grill plate 1/1, in Swiss-Ply® multilayer material, *for insertion in AST or EST system modules etc.*

teppanyaki grill plate *in Swiss-Ply® multilayer material: for insertion in AST or EST system modules. Dimensions 325 x 635 (650) x 140 mm. Casing in stainless steel with grill plate, surface 280 x 500 mm, with 20 mm edge. Heated via radiant element, height-adjustable feet with fat drain and plug. Control casing with ON/OFF switch, separate operating light, mechanically controlled step switch up to 250 °C. Ready for connection, power cable. Connected load: 3.4 kW, rated voltage 1N AC 230 V 50 Hz/60 Hz or 3N AC 400 V 50 Hz/60 Hz. TÜV-GS approved, CE-compliant, splash-proof.*
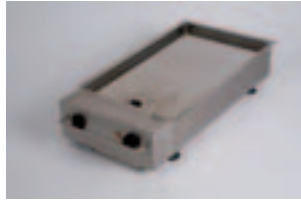
Type	Weight kg	Connected load watt	Power cable length m	Order no.	
1/1-GP-3400-SP-K2.5	15.3	3400	2.5 (AST)	**91 03 01 38**	
1/1-GP-3400-SP-K2.5-400V	15.3	3400	2.5 (AST)	**91 01 02 29**	
1/1-GP-3400-SP-K0.8	15.3	3400	0.8 (EST)	**91 03 01 37**	
1/1-GP-3400-SP-K0.8-400V	15.3	3400	0.8 (EST)	**91 01 02 28**	

Accessories	Order no.	
Scraper made of polyamide	91 03 03 32	
GN container 2/4, 20 mm deep, for collection of roasting fats	84 01 01 54	
Splash guard ss 3400	91 03 03 33	
thermoplates® – The cookware in GN format (see page 24 and DURATEC* thermoplates® brochure)		

* patent pending

varithek® grill plate 1/1, *for insertion in AST or EST system modules etc.*

varithek® grill plate for insertion in AST or EST system modules. *Dimensions 325 x 635 x 140 mm. Casing in stainless steel with grill plate, surface 290 x 508 mm, with 20 mm edge. Full-surface heating by means of tubular heating element, set into an aluminium plate. Adjustable feet.*
With fat drain and plug. Control casing with ON/OFF switch, separate operating light, mechanically controlled step switch up to 250 °C. Ready for connection, power cable. Connected load 3300 W, rated voltage 1N AC 230 V 50 Hz/60 Hz or 3N AC 400 V 50 Hz/60 Hz. VDE-GS approved, CE compliant, splash-proof (IP X4).

Type	Weight kg	Power cable length m	Order no.	
V-1/1-GP-3500-K2.5	24	2.5 (AST)	**91 03 01 19***	
V-1/1-GP-3500-K0.8	24	0.8 (EST)	**91 03 01 20**	
V-1/1-GP-3500-K2.5-400V	24	2.5 (AST)	**91 03 01 21**	
V-1/1-GP-3500-K0.8-400V	24	0.8 (EST)	**91 03 01 22**	

Grill plate with frying plate, hard chrome-plated

Type	Weight kg	Power cable length m	Order no.	
V-1/1-GP-3500-HV-K2.5	24	2.5 (AST)	**91 03 01 23**	
V-1/1-GP-3500-HV-K0.8	24	0.8 (EST)	**91 03 01 24**	
V-1/1-GP-3500-HV-K2.5-400V	24	2.5 (AST)	**91 03 01 25**	
V-1/1-GP-3500-HV-K0.8-400V	24	0.8 (EST)	**91 03 01 26**	

* Below grill plate, open frame made of stainless steel. Grill plate has no frame, only feet are adjustable in height.

Accessories	Order no.	
Scraper for steel plate, not suitable for hard chrome-plated grill plates	91 02 04 01	
GN container 2/4, 20 mm deep, for collection of frying fats, when used as a grill plate	84 01 01 54	
Splash guard V-SS-1/1-GP in stainless steel, 3-sided (not necessary for use with acs)	91 03 03 01	

varithek® grill plate 400, for insertion in acs or for use as table-top unit

varithek® grill plate for insertion in an acs or for use as a table-top unit. Casing in stainless steel with grill plate made of high temperature-resistant, hard chrome-plated steel, surface 390 x 580 mm. Full-surface heating by means of tubular heating element, set into an aluminium plate.
With fat drain and plug. Control casing with ON/OFF switch, separate operating light, mechanically controlled step switch up to 250 °C. Ready for connection. Power cable. Grill plate complete with functional substructure. Connected load: 4600 W, rated voltage 3N AC 400 V 50 Hz/60 Hz. VDE-GS approved, CE compliant, splash-proof (IP X4).
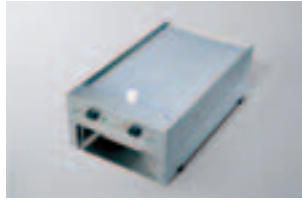
Type	Weight in kg	Order no.	
V-400-GP-5500-F-HV-K2.5	30	91 03 01 33	
V-400-GP-5500-F-HV-K0.8	30	91 03 01 34	
Accessories		**Order no.**	
Splash guard V-SS-400 (not necessary for use with acs)		91 03 03 07	

varithek® grill plate 600, for insertion in acs or for use as table-top unit

varithek® grill plate for insertion in an acs 800 or for use as a table-top unit. Dimensions: 600 x 726 x 250 mm. Casing in stainless steel with grill plate made of high temperature-resistant, hard chrome-plated steel, surface 590 x 580 mm. Full-surface heating by means of tubular heating element, set into an aluminium plate. With fat drain and plug. Control casing with 2 ON/OFF switches, separate operating lights, 2 mechanically controlled step switches up to 250 °C. Ready for connection. Power cable. Grill plate complete with functional substructure. Connected load: 6600 W, rated voltage 3 N AC 400 V 50 Hz/60 Hz. VDE-GS approved, CE compliant, splash-proof (IP X4).

Type	Weight in kg	Order no.	
V-600-GP-9000-F-HV-K2.5	53	91 03 01 30	
V-600-GP-9000-F-HV-K0.8	53	91 03 01 31	
Accessories		**Order no.**	
Splash guard V-SS-600 (not necessary for use with acs)		91 03 03 03	

varithek® grill plate 800, for insertion in acs or for use as table-top unit

varithek® grill plate for insertion in an acs 1000 or for use as a table-top unit. Dimensions: 800 x 726 x 250 mm. Casing in stainless steel with grill plate made of high temperature-resistant, hard chrome-plated steel, surface 790 x 580 mm. Full-surface heating by means of tubular heating element, set into an aluminium plate. With fat drain and plug. Control casing with 2 ON/OFF switches, separate operating lights, 2 mechanically controlled step switches up to 250 °C. Ready for connection. Power cable. Grill plate complete with functional substructure. Connected load: 8100 W, rated voltage 3 N AC 400 V 50 Hz/60 Hz. VDE-GS approved, CE compliant, splash-proof (IP X4).

Type	Weight in kg	Order no.	
V-800-GP-11000-F-HV-K2.5	70	91 03 01 32	
V-800-GP-11000-F-HV-K0.8	70	91 03 01 27	
Accessories		**Order no.**	
Splash guard V-SS-800 (not necessary for use with acs)		91 03 03 04	

Accessories for all grill plates	**Order no.**	
Grease collection pan for insertion under the drain of the grill plate, in stainless steel, size GN 2/4, 40 mm deep	84 01 01 55	

servorack

varithek® module: storage and transport trolley.
*Trolley in stainless steel with 8 shelf rails, clearance 75 mm. Stainless steel panelling on 2 sides, lengthwise. For storing **varithek**® elements. (except **varithek**® Crêperie)*
External dimensions (L x W) 700 x 470 mm.
Tubular pushing handle, moulded shelves, sound-deadened, screwed construction. Rustproof casters in accordance with DIN 18867, Part 1 (exception: galvanised casters).
Wheel diameter 125 mm. Corner bumpers on each shelf, deflector casters and 4 swivel casters, of which 2 with brakes.

Type	Shelves	Total height in mm	Total carrying capacity in kg	Empty weight kg	Supplied condition	Order no.	
servorack	2	950	-	30	assembled	**88 02 50 86**	

varithek® transport and serving trolley

varithek® transport and serving trolley *e.g. for serving breakfast, 2-part, 3-part, for holding 2/3 **varithek**® system modules. Stainless steel worktop, top edge height 641 mm. Below, installation compartment with 3 x 230 V sockets. Fully wired. 1 m long spiral cable with CEE plug, plug holder. Tubular frame. 4 corner bumpers. Rustproof casters in accordance with DIN 18867, Part 8. Wheel diameter 125 mm. 4 swivel casters, of which 2 with brakes. Connected load: 10500 W, rated voltage 3 N AC 400 V 50 Hz/60 Hz, 16 A.*

Picture: V-TW 2 table-top system modules are accessories

Type	Dimensions mm	Weight kg	Order no.	
V-TW 2	928 x 793 x 666	29	**91 15 01 01**	
V-TW 3	1328 x 793 x 666	43	**91 15 02 01**	

Accessories		Order no.	
All-round bumper V-TW 2			
All-round bumper V-TW 3			

Notes

The Rieber thermoplates® range

thermo**plates® with a material thickness of 2.6 mm** for preparing liquids: cooking (e.g. soups), simmering, steaming (e.g. vegetables), woking (max. 230 °C on base, approx. 140 °C at sides) **as well as** cold holding and serving.

Material thickness 2.6 mm, nano surface-treated

	GN size	Depth	Capacity l	Without handles	With drop handles	With handles
	GN 1/1	100 65 40	10 6 2.5	84 01 08 01 84 01 08 02 84 01 08 03	84 01 13 01 84 01 13 02 84 01 13 03	84 01 09 01 84 01 09 02 84 01 09 03
	GN 2/3	100 65 40	7 4 2	84 01 08 05 84 01 08 06 84 01 08 07	84 01 13 04 84 01 13 05 84 01 13 06	84 01 09 05 84 01 09 06 84 01 09 07
	GN 1/2	100 65 40	5 3 1.5	84 01 08 09 84 01 08 10 84 01 08 11	84 01 13 07 84 01 13 08 84 01 13 09	84 01 09 09 84 01 09 10 84 01 09 11
	GN 1/3 **NEW**	65 40	2 1	84 01 08 41 84 01 08 40	84 01 13 21 84 01 13 20	84 01 09 41 84 01 09 40

Material thickness 2.6 mm, coated

	GN size	Depth	Capacity l	Without handles	With drop handles	With handles
	GN 1/1	100 65 40	10 6 2.5	84 01 08 20 84 01 08 21 84 01 08 22	84 01 13 10 84 01 13 11 84 01 13 12	84 01 09 20 84 01 09 21 84 01 09 22
	GN 2/3	100 65 40	7 4 2	84 01 08 24 84 01 08 25 84 01 08 26	84 01 13 13 84 01 13 14 84 01 13 15	84 01 09 24 84 01 09 25 84 01 09 26
	GN 1/2	100 65 40	5 3 1.5	84 01 08 28 84 01 08 29 84 01 08 30	84 01 13 16 84 01 13 17 84 01 13 18	84 01 09 28 84 01 09 29 84 01 09 30
	GN 1/3 **NEW**	100 65 40	3 2 1	84 01 08 45 84 01 08 44 84 01 08 43	84 01 13 25 84 01 13 24 84 01 13 23	84 01 09 45 84 01 09 44 84 01 09 43

thermo**plates® with a material thickness of 4 mm** for grilling, frying, braising, preparing sauces, fast frying **as well as** cold holding and serving.

Material thickness 4 mm, nano surface-treated

	GN size	Depth	Capacity l	Without handles	With handles
NEW	GN 1/1 GN 2/3 GN 1/2 GN 1/3	20 20 20 20	- - - -	84 01 08 36 84 01 08 37 84 01 08 38 84 01 08 39	84 01 09 35 84 01 09 36 84 01 09 37 84 01 09 39

Material thickness 4 mm, coated

	GN size	Depth	Capacity l	Without handles	With handles
NEW	GN 1/1 GN 2/3 GN 1/2 GN 1/3	20 20 20 20	- - - -	84 01 08 32 84 01 08 33 84 01 08 34 84 01 08 42	84 01 09 32 84 01 09 33 84 01 09 34 84 01 09 42

Please also see the dedicated brochure on Rieber duratec* thermoplates®
* patent pending

Accessories for Rieber thermoplates®

Accessories	GN 1/1	GN 2/3	GN 1/2	GN 1/3
Cooking lid for cooking, braising, stainless steel, with handle cut-outs, with fixed handle on top Order no. / Unit price	84 01 10 01	84 01 10 02	84 01 10 12	–
Flat polycarbonate lid Order no. / Unit price	84 20 01 05	84 20 01 14	84 20 01 06	84 20 01 07
Waterproof press-in lid, stainless steel Order no. / Unit price	84 08 01 01	84 08 01 02	84 08 01 03	84 08 01 04
Press-in lid, stackable, stainless steel, with handle cut-out Order no. / Unit price	84 09 02 01	84 09 02 02	84 09 02 03	84 09 02 04
Fixing frame for thermoplates®, stainless steel Order no. / Unit price	on request		on request	
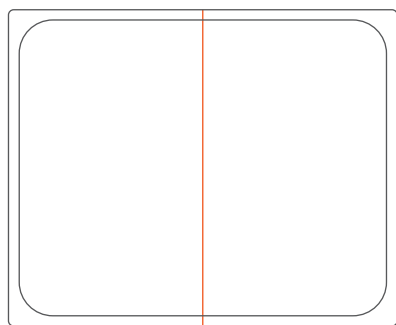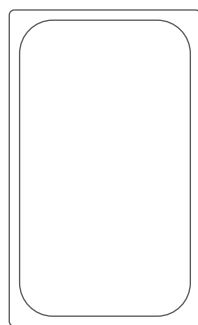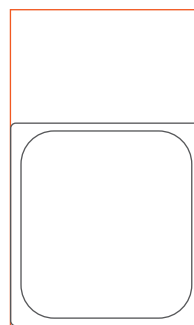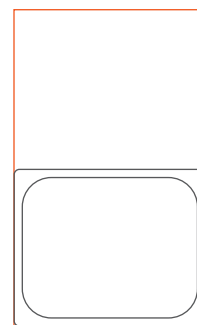
| 2/1 | 1/1 | 2/3 | 1/2 | 1/3 |

Gastronorm containers – overview of sizes and depths.
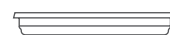
Experience Rieber's renowned quality – not only in terms of materials, but also in optimal handling and flexibility of use. Every GN container is the result of a complex manufacturing process which ensures a robust, dishwasher-safe product. The containers have high, shaped, offset stacking shoulders which not only ensure tight stacking and easy unstacking but also define the filling height, meaning that all GN containers can be enclosed by selecting a matching lid from the range.

Why not create your own GN container system by combining different sizes and depths? The wide variety of materials, from stainless steel to polycarbonate to enamel, means you can select the right finish for the job. Even when it comes to the small details, your GN container system still allows a degree of customisation. Select from various handle options or extend your system with later additions. The choice is yours.

2/8 **1/9** **2/4** **1/4** **1/6**

40   55   65   100   150   200

26 mm
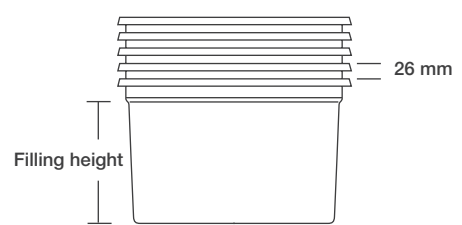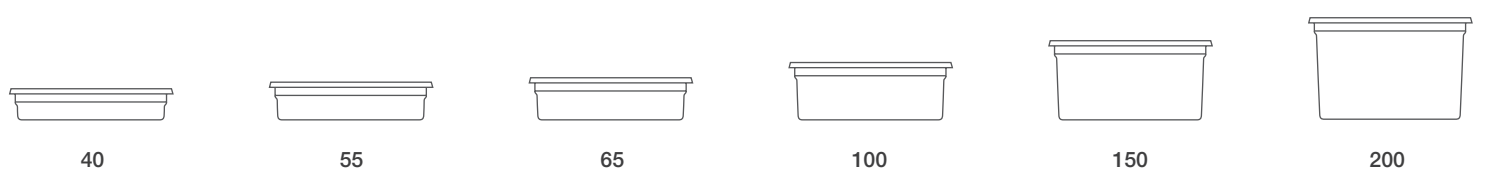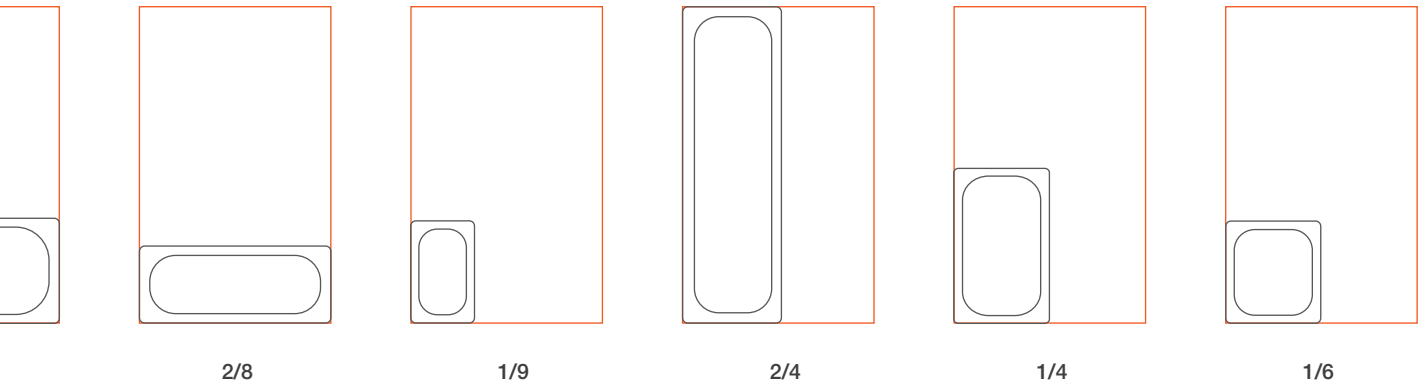
Filling height

Filling height: Our figures for filling height take into account real food-handling experience. Our measurements are based on a filling height which is level with the stacking shoulder (rather than to the top of the container) so the lid does not rest on the food or in the sauce.
NB: Filling capacities of other manufacturers relate to a filling height that is level with the top of the container.

Solution finder for GN containers

Basic equipment

Number calculation for the 1-part set of GN containers, thermoport®, without GN lid. If appropriate, also arrange for a GN lid separately.
Only one menu, no splitting into different meals/menus

Arrangement for plastic thermoport®

Customer to determine whether unheated or heated, depending on requirements (only size information given in table)
thermoport® 50 / 50 K / 50 KB
thermoport® 100 K / 100 KB
thermoport® 1000 K / 1000 KB
K = unheated
KB = heated

Hot, 3 parts

No. of diners	Food / Quantity	Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.5 l
12	GN containers	1 x 1/4, 150 mm deep	1 x 1/4, 65 mm deep	1 x 1/2, 150 mm deep
	thermoport®	1 x thermoport® 100, 1 x cross-support		
25	GN containers	1 x 1/1, 65 mm deep	1 x 1/3, 100 mm deep	1 x 2/3, 200 mm deep
	thermoport®	1 x thermoport® 100, 1 x thermoport® 50, 1 x cross-support		
50	GN containers	1 x 2/3, 100 mm deep	1 x 1/3, 100 mm deep	1 x 1/1, 200 mm deep
	thermoport®	1 x thermoport® 1000		
75	GN containers	3 x 1/1, 65 mm deep	1 x 1/2, 150 mm deep	1 x 1/1, 200 mm deep
	GN containers			1 x 1/2, 200 mm deep
	thermoport®	1 x thermoport® 1000, 1 x thermoport® 100		
100	GN containers	4 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	2 x 1/1, 200 mm deep
	GN containers			
	thermoport®	2 x thermoport® 1000		
150	GN containers	6 x 1/1, 65 mm deep	1 x 1/1, 150 mm deep	3 x 1/1, 200 mm deep
	GN containers			
	thermoport®	3 x thermoport® 1000		
200	GN containers	6 x 1/1, 65 mm deep	2 x 1/2, 200 mm deep	4 x 1/1, 200 mm deep
	GN containers	2 x 1/1, 100 mm deep		
	thermoport®	4 x thermoport® 1000, 1 x insulated divider		
250	GN containers	6 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	5 x 1/1, 200 mm deep
	GN containers	4 x 1/1, 100 mm deep		
	thermoport®	5 x thermoport® 1000		
300	GN containers	12 x 1/1, 65 mm deep	1 x 1/1, 150 mm deep	6 x 1/1, 200 mm deep
	GN containers		1 x 1/1, 100 mm deep	
	thermoport®	5 x thermoport® 1000, 1 x thermoport® 100, 1 x insulated divider		
400	GN containers	16 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	7 x 1/1, 200 mm deep
	GN containers		1 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep
	thermoport®	7 x thermoport® 1000, 1 x thermoport® 100		
500	GN containers	20 x 1/1, 65 mm deep	2 x 1/1, 200 mm deep	9 x 1/1, 200 mm deep
	GN containers			1 x 1/1, 150 mm deep
	GN containers			
	GN containers			
	thermoport®	9 x thermoport® 1000, 1 x thermoport® 100, 1 x insulated divider		

Hot, 4 parts

No. of diners	Food / Quantity	Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.3 l	Soup 0.2 l
12	GN containers	1 x 1/4, 150 mm deep	1 x 1/4, 65 mm deep	1 x 1/4, 150 mm deep	1 x 1/4, 150 mm deep
	thermoport®	1 x thermoport® 100, 1 x cross-support			
25	GN containers	1 x 1/2, 150 mm deep	1 x 1/4, 150 mm deep	1 x 1/1, 100 mm deep	1 x 1/4, 200 mm deep
	thermoport®	1 x thermoport® 100, 1 x thermoport® 50, 1 x cross-support			
50	GN containers	1 x 1/2, 200 mm deep	1 x 1/3, 200 mm deep	1 x 2/3, 100 mm deep	1 x 1/2, 200 mm deep
	thermoport®	2 x thermoport® 100			
75	GN containers	3 x 1/1, 65 mm deep	1 x 1/3, 200 mm deep	1 x 1/1, 200 mm deep	1 x 2/3, 200 mm deep
	GN containers				
	thermoport®	1 x thermoport® 1000, 1 x thermoport® 100			
100	GN containers	4 x 1/1, 65 mm deep	2 x 1/3, 200 mm deep	2 x 2/3, 200 mm deep	1 x 1/1, 150 mm deep
	thermoport®	2 x thermoport® 1000			
150	GN containers	6 x 1/1, 65 mm deep	2 x 1/2, 150 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 150 mm deep
	GN containers			2 x 1/2, 200 mm deep	1 x 1/1, 100 mm deep
	thermoport®	3 x thermoport® 1000			
200	GN containers	6 x 1/1, 65 mm deep	2 x 1/2, 200 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep
	GN containers	2 x 1/1, 100 mm deep		2 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep
	thermoport®	4 x thermoport® 1000, 1 x insulated divider			
250	GN containers	6 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	3 x 1/1, 200 mm deep	2 x 1/1, 200 mm deep
	GN containers	4 x 1/1, 100 mm deep			
	thermoport®	5 x thermoport® 1000			
300	GN containers	12 x 1/1, 65 mm deep	1 x 1/1, 150 mm deep	3 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep
	GN containers		1 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep	2 x 1/1, 150 mm deep
	thermoport®	5 x thermoport® 1000, 1 x thermoport® 100			
400	GN containers	16 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	4 x 1/1, 200 mm deep	3 x 1/1, 200 mm deep
	GN containers		1 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep	
	thermoport®	7 x thermoport® 1000, 1 x thermoport® 100			
500	GN containers	20 x 1/1, 65 mm deep	2 x 1/1, 200 mm deep	6 x 1/1, 200 mm deep	4 x 1/1, 200 mm deep
	GN containers				
	GN containers				
	GN containers				
	thermoport®	9 x thermoport® 1000, 1 x thermoport® 100, 1 x insulated divider			

Quantity guideline for salad

Up to 200 diners:
0.2 l leafy salad

Over 200 diners:
25% leafy salad 0.2 l and
75% mixed salad 0.1 l

Hot, 5 parts

Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.3 l	Vegetable 0.3 l	Soup 0.2 l
1 x 1/2, 65 mm deep	1 x 1/4, 65 mm deep	1 x 1/2, 100 mm deep	1 x 1/2, 100 mm deep	1 x 1/4, 100 mm deep
2 x thermoport® 50, 1 x cross-support				
1 x 1/2, 150 mm deep	1 x 1/4, 150 mm deep	1 x 1/2, 150 mm deep	1 x 1/2, 150 mm deep	1 x 1/4, 200 mm deep
2 x thermoport® 100, 1 x cross-support				
1 x 1/2, 200 mm deep	1 x 1/3, 200 mm deep	1 x 2/3, 200 mm deep	1 x 1/1, 150 mm deep	1 x 1/2, 200 mm deep
3 x thermoport® 100				
3 x 1/1, 65 mm deep	1 x 1/3, 200 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep	1 x 2/3, 200 mm deep
2 x thermoport® 1000				
4 x 1/1, 65 mm deep	2 x 1/3, 200 mm deep	2 x 2/3, 200 mm deep	1 x 1/1, 150 mm deep 1 x 1/1, 100 mm deep	1 x 1/1, 200 mm deep
3 x thermoport® 1000, 1 x insulated divider				
6 x 1/1, 65 mm deep	2 x 1/2, 150 mm deep	1 x 1/1, 200 mm deep 2 x 1/2, 200 mm deep	1 x 1/1, 200 mm deep 1 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep 1 x 1/1, 100 mm deep
4 x thermoport® 1000, 1 x insulated divider				
6 x 1/1, 65 mm deep 2 x 1/1, 100 mm deep	2 x 1/2, 200 mm deep	1 x 1/1, 200 mm deep 2 x 1/1, 150 mm deep	1 x 1/1, 200 mm deep 2 x 1/1, 150 mm deep	1 x 1/1, 200 mm deep 1 x 1/1, 150 mm deep
5 x thermoport® 1000, 1 x thermoport® 100, 1 x insulated divider				
6 x 1/1, 65 mm deep 4 x 1/1, 100 mm deep	1 x 1/1, 200 mm deep	3 x 1/1, 200 mm deep	3 x 1/1, 200 mm deep	2 x 1/1, 200 mm deep
6 x thermoport® 1000, 1 x thermoport® 100				
12 x 1/1, 65 mm deep	1 x 1/1, 150 mm deep 1 x 1/1, 100 mm deep	3 x 1/1, 200 mm deep 1 x 1/1, 100 mm deep	3 x 1/1, 200 mm deep 1 x 1/1, 100 mm deep	1 x 1/1, 200 mm deep 2 x 1/1, 150 mm deep
7 x thermoport® 1000, 1 x thermoport® 100, 1 x insulated divider				
16 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep 1 x 1/1, 150 mm	4 x 1/1, 200 mm deep 1 x 1/1, 150 mm deep	4 x 1/1, 200 mm deep 1 x 1/1, 150 mm deep	3 x 1/1, 200 mm deep
10 x thermoport® 1000, 1 x insulated divider				
20 x 1/1, 65 mm deep	2 x 1/1, 200 mm deep	6 x 1/1, 200 mm deep	6 x 1/1, 200 mm deep	4 x 1/1, 200 mm deep
12 x thermoport® 1000, 1 x thermoport® 100 ,1 x insulated divider				

Cold

Dessert 0.1 l	Salad 0.2 l / 0.1 l	Dressing 0.04 l
1 x 2/8, 65 mm deep	1 x 2/8, 100 mm deep	1 x 2/8, 65 mm deep
1 x thermoport® 50, 1 x lid with cooling plate or customer cold pack		
1 x 2/8, 100 mm deep	1 x 1/2, 100 mm deep	1 x 2/8, 65 mm deep
1 x thermoport® 50, 1 x lid with cooling plate or customer cold pack		
1 x 1/4, 200 mm deep	1 x 1/2, 200 mm deep	1 x 1/4, 100 mm deep
1 x thermoport® 100, 1 x lid with cooling plate or customer cold pack		
1 x 2/3, 150 mm deep	1 x 1/1, 150 mm deep	1 x 1/3, 100 mm deep
1 x thermoport® 1000, 1 x cooling plate, 1 x insulated divider		
1 x 2/3, 150 mm deep	2 x 1/2, 200 mm deep	1 x 1/3, 150 mm deep
1 x thermoport® 1000, 1 x cooling plate, 1 x insulated divider		
1 x 1/1, 150 mm deep	3 x 1/2, 200 mm deep	1 x 1/2, 150 mm deep
1 x thermoport® 1000, 1 x thermoport® 100, 1 x lid with cooling plate or customer cold pack		
2 x 1/2, 200 mm deep	1 x 1/1, 100 mm deep 3 x 1/2, 100 mm deep	2 x 2/8, 200 mm deep
1 x thermoport® 1000, 1 x thermoport® 100, 1 x lid with cooling plate or customer cold pack		
1 x 1/1, 200 mm deep	1 x 1/1, 100 mm deep 1 x 1/2, 150 mm deep	2 x 2/8, 200 mm deep
2 x thermoport® 1000, 2 x cooling plates		
1 x 1/1, 100 mm deep 1 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep 3 x 2/3, 100 mm deep	2 x 1/3, 150 mm deep 1 x 1/3, 100 mm deep
2 x thermoport® 1000		
1 x 1/1, 200 mm deep 1 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep 3 x 1/1, 100 mm deep	2 x 1/2, 150 mm deep
2 x thermoport® 1000, 1 x thermoport® 100, 1 x cooling plate		
2 x 1/1, 200 mm deep	1 x 1/1, 150 mm deep 1 x 1/2, 150 mm deep 1 x 1/1, 100 mm deep 2 x 2/3, 150 mm deep	1 x 1/2, 150 mm deep 2 x 1/3, 200 mm deep
3 x thermoport® 1000, 1 x lid with cooling plate or customer cold pack		

Solution finder for GN containers

Basic equipment (with large-capacity thermoport®)

Number calculation for the 1-part set of GN containers, (large-capacity) thermoport®, without GN lid. If appropriate, also arrange for a GN lid separately. Only one menu, no splitting into different meals/menus

Arrangement for plastic thermoport®

Customer to determine whether unheated or heated, depending on requirements (only size information given in table) thermoport® 100 K / 100 KB thermoport® 1000 K / 1000 KB thermoport® 6000 K / 6000 KB K = unheated KB = heated

Hot, 3 parts

No. of diners	Food Quantity	Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.5 l
100	GN containers	4 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	2 x 1/1, 200 mm deep
	GN containers			
	thermoport®	1 x thermoport® 6000		
150	GN containers	6 x 1/1, 65 mm deep	1 x 1/1, 150 mm deep	3 x 1/1, 200 mm deep
	GN containers			
	thermoport®	1 x thermoport® 6000, 1 x thermoport® 1000		
200	GN containers	6 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	4 x 1/1, 200 mm deep
	GN containers	2 x 1/1 100 mm		
	thermoport®	2 x thermoport® 6000, 1 x insulated divider		
250	GN containers	6 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	5 x 1/1, 200 mm deep
	GN containers	4 x 1/1, 100 mm		
	thermoport®	2 x thermoport® 6000, 1 x thermoport® 1000		
300	GN containers	12 x 1/1, 65 mm deep	1 x 1/1, 150 mm deep	6 x 1/1, 200 mm deep
	GN containers		1 x 1/1, 100 mm deep	
	thermoport®	3 x thermoport® 6000, 1 x insulated divider		
400	GN containers	16 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	7 x 1/1, 200 mm deep
	GN containers		1 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep
	thermoport®	4 x thermoport® 6000, 1 x insulated divider		
500	GN containers	20 x 1/1, 65 mm deep	2 x 1/1, 200 mm deep	9 x 1/1, 200 mm deep
	GN containers			1 x 1/1, 150 mm deep
	GN containers			
	GN containers			
	thermoport®	5 x thermoport® 6000, 1 x insulated divider		

Hot, 4 parts

Piece of meat 0.15 l	Sauce 0.1 l	Side 0.3 l	Soup 0.2 l
4 x 1/1, 65 mm deep	2 x 2/4, 100 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 150 mm deep
		1 x 1/1, 65 mm deep	
1 x thermoport® 6000			
6 x 1/1, 65 mm deep	2 x 2/4, 150 mm deep	2 x 1/1, 200 mm deep	1 x 1/1, 150 mm deep
			1 x 1/1, 100 mm deep
1 x thermoport® 6000, 1 x thermoport® 1000			
6 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep
2 x 1/1, 100 mm deep		2 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep
2 x thermoport® 6000, 1 x insulated divider			
6 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	3 x 1/1, 200 mm deep	2 x 1/1, 200 mm deep
4 x 1/1, 100 mm deep			
2 x thermoport® 6000, 1 x thermoport® 1000			
12 x 1/1, 65 mm deep	1 x 1/1, 150 mm deep	3 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep
	1 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep	2 x 1/1, 150 mm deep
3 x thermoport® 6000			
16 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	4 x 1/1, 200 mm deep	3 x 1/1, 200 mm deep
	1 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep	
4 x thermoport® 6000, 1 x insulated divider			
20 x 1/1, 65 mm deep	2 x 1/1, 200 mm deep	6 x 1/1, 200 mm deep	4 x 1/1, 200 mm deep
5 x thermoport® 6000, 1 x insulated divider			

Quantity guideline for salad

Up to 200 diners:
0.2 l leafy salad

Over 200 diners:
25% leafy salad 0.2 l
75% mixed salad 0.1 l

Hot, 5 parts

Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.3 l	Vegetable 0.3 l	Soup 0.2 l
4 x 1/1, 65 mm deep	2 x 2/4, 100 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 150 mm deep	1 x 1/1, 200 mm deep
		1 x 1/1, 65 mm deep	1 x 1/1, 100 mm deep	
1 x thermoport® 6000, 1 x thermoport® 1000, 1 x insulated divider				
6 x 1/1, 65 mm deep	2 x 2/4, 150 mm deep	2 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 150 mm deep
			1 x 1/1, 150 mm deep	1 x 1/1, 100 mm deep
2 x thermoport® 6000, 1 x insulated divider				
6 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep
2 x 1/1, 100 mm deep		2 x 1/1, 150 mm deep	2 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep
3 x thermoport® 6000, 1 x insulated divider				
6 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	3 x 1/1, 200 mm deep	3 x 1/1, 200 mm deep	2 x 1/1, 200 mm deep
4 x 1/1, 100 mm deep				
3 x thermoport® 6000, 1 x thermoport® 100				
12 x 1/1, 65 mm deep	1 x 1/1, 150 mm deep	3 x 1/1, 200 mm deep	3 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep
	1 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep	2 x 1/1, 150 mm deep
4 x thermoport® 6000, 1 x insulated divider				
16 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	4 x 1/1, 200 mm deep	4 x 1/1, 200 mm deep	3 x 1/1, 200 mm deep
	1 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep	
5 x thermoport® 6000, 1 x insulated divider				
20 x 1/1, 65 mm deep	2 x 1/1, 200 mm deep	6 x 1/1, 200 mm deep	6 x 1/1, 200 mm deep	4 x 1/1, 200 mm deep
6 x thermoport® 6000, 1 x thermoport® 100, 1 x insulated divider				

Cold

Dessert 0.1 l	Salad 0.2 l / 0.1 l	Dressing 0.04 l
1 x 2/3, 150 mm deep	2 x 1/2, 200 mm deep	1 x 1/3, 150 mm deep
1 x thermoport® 1000, 1 x cooling plate		
1 x 1/1, 150 mm deep	3 x 1/2, 200 mm deep	1 x 1/2, 150 mm deep
1 x thermoport® 1000, 1 x thermoport® 100, 1 x lid with cooling plate or customer cold pack		
2 x 1/2, 200 mm deep	1 x 1/1, 100 mm deep	2 x 2/8, 200 mm deep
	3 x 1/2, 100 mm deep	
1 x thermoport® 1000, 1 x lid with cooling plate or customer cold pack		
1 x 1/1, 200 mm deep	1 x 1/1, 100 mm deep	2 x 2/4, 100 mm deep
	4 x 2/4, 150 mm deep	
1 x thermoport® 6000, 2 x cooling plates		
1 x 1/1, 100 mm deep	1 x 1/1, 150 mm deep	3 x 2/4, 100 mm deep
1 x 1/1, 150 mm deep	3 x 2/4, 150 mm deep	
1 x thermoport® 6000		
1 x 1/1, 200 mm deep	1 x 1/1, 150 mm deep	2 x 2/4, 150 mm deep
1 x 1/1, 150 mm deep	3 x 1/1, 100 mm deep	
2 x thermoport® 6000, 1 x thermoport® 100, 1 x cooling plate		
2 x 1/1, 200 mm deep	1 x 1/1, 150 mm deep	1 x 2/4, 100 mm deep
	1 x 2/4, 100 mm deep	3 x 2/4, 150 mm deep
	3 x 2/4, 150 mm deep	
1 x thermoport® 6000, 1 x thermoport® 1000, 1 x cooling plate		

Solution finder for thermoplates®

Basic equipment

Number calculation for the 1-part set of thermoplates®,
with drop handle and thermoport®, without GN lid.
If appropriate, also arrange for a GN lid separately.
Only one menu, no splitting into different meals/menus

Arrangement for plastic thermoport®

Customer to determine whether unheated or heated,
depending on requirements (only size information given in table)
thermoport® 50 / 50 K / 50 KB
thermoport® 1000 K / 1000 KB
K and without additional item = unheated
KB = heated

No. of diners	Food / Quantity	Hot, 3 parts — Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.5 l	Hot, 4 parts — Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.3 l	Soup 0.2 l
12	thermoplates®	1 x 2/3, 65 mm deep	1 x 1/3, 65 mm deep	1 x 1/1, 65 mm deep	1 x 2/3, 65 mm deep	1 x 1/3, 65 mm deep	1 x 2/3, 65 mm deep	1 x 1/3, 65 mm deep
	thermoport®	2 x thermoport® 50, 1 x cross-support			2 x thermoport® 50, 2 x cross-support			
25	thermoplates®	1 x 1/1, 100 mm deep	1 x 1/2, 65 mm deep	1 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep	1 x 1/2, 65 mm deep	1 x 1/1, 100 mm deep	1 x 1/2, 100 mm deep
	thermoplates®			1 x 1/2, 65 mm deep			1 x 1/2, 65 mm deep	
	thermoport®	3 x thermoport® 50, 1 x cross-support			1 x thermoport® 1000, 1 x insulated divider			
50	thermoplates®	2 x 1/1, 100 mm deep	1 x 1/2, 100 mm deep	2 x 1/1, 100 mm deep	2 x 1/1, 100 mm deep	1 x 1/2, 100 mm deep	1 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep
	thermoplates®			1 x 1/2, 100 mm deep			1 x 1/2, 100 mm deep	
	thermoport®	1 x thermoport® 1000, 1 x thermoport® 50, 1 x cross-support			1 x thermoport® 1000, 1 x thermoport® 50, 1 x cross-support			
75	thermoplates®	3 x 1/1, 65 mm deep	1 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep	3 x 1/1, 65 mm deep	1 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep
	thermoplates®						1 x 1/2, 65 mm deep	1 x 1/2, 100 mm deep
	thermoport®	2 x thermoport® 1000, 1 x insulated divider			2 x thermoport® 1000, 1 x insulated divider			
100	thermoplates®	4 x 1/1, 65 mm deep	1 x 1/1, 100 mm deep	5 x 1/1, 100 mm deep	4 x 1/1, 65 mm deep	1 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep	2 x 1/1, 100 mm deep
	thermoport®	2 x thermoport® 1000, 1 x thermoport® 50, 1 x insulated divider			2 x thermoport® 1000, 1 x thermoport® 50, 1 x insulated divider			
150	thermoplates®	3 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	7 x 1/1, 100 mm deep	3 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep
	thermoplates®	3 x 1/1, 100 mm deep		1 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep		1 x 1/1, 65 mm deep	
	thermoport®	4 x thermoport® 1000, 1 x insulated divider			4 x thermoport® 1000, 1 x insulated divider			
200	thermoplates®	4 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	10 x 1/1, 100 mm deep	4 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	6 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep
	thermoplates®	4 x 1/1, 100 mm deep			4 x 1/1, 100 mm deep			
	thermoport®	5 x thermoport® 1000, 1 x insulated divider			5 x thermoport® 1000, 1 x insulated divider			
250	thermoplates®	6 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep	13 x 1/1, 100 mm deep	6 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep	8 x 1/1, 100 mm deep	5 x 1/1, 100 mm deep
	thermoplates®	4 x 1/1, 100 mm deep			4 x 1/1, 100 mm deep			
	thermoport®	6 x thermoport® 1000			6 x thermoport® 1000			
300	thermoplates®	9 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep	15 x 1/1, 100 mm deep	9 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep	9 x 1/1, 100 mm deep	6 x 1/1, 100 mm deep
	thermoplates®	3 x 1/1, 100 mm deep			3 x 1/1, 100 mm deep			
	thermoport®	7 x thermoport® 1000, 1 x insulated divider			7 x thermoport® 1000, 1 x insulated divider			
400	thermoplates®	12 x 1/1, 65 mm deep	4 x 1/1, 100 mm deep	20 x 1/1, 100 mm deep	12 x 1/1, 65 mm deep	4 x 1/1, 100 mm deep	12 x 1/1, 100 mm deep	8 x 1/1, 100 mm deep
	thermoplates®	4 x 1/1, 100 mm deep			4 x 1/1, 100 mm deep			
	thermoport®	9 x thermoport® 1000			9 x thermoport® 1000			
500	thermoplates®	18 x 1/1, 65 mm deep	5 x 1/1, 100 mm deep	25 x 1/1, 100 mm deep	18 x 1/1, 65 mm deep	5 x 1/1, 100 mm deep	15 x 1/1, 100 mm deep	10 x 1/1, 100 mm deep
	thermoplates®	2 x 1/1, 100 mm deep			2 x 1/1, 100 mm deep			
	thermoport®	11 x thermoport® 1000			11 x thermoport® 1000			

Quantity guideline per diner
Meat: 0.15 l or one piece
Vegetable: 0.3 l
Sauce: 0.1 l
Side: 0.3 l or 0.5 l
Soup: 0.2 l

Quantity guideline for salad and dessert
Up to 150 diners:
0.2 l leafy salad
Over 200 diners:
25% leafy salad 0.2 l and
75% mixed salad 0.1 l

Dessert 0.1 l
Dressing 0.04 l

Hot, 5 parts

Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.3 l	Vegetable 0.3 l	Soup 0.2 l
1 x 2/3, 65 mm deep	1 x 1/3, 65 mm deep	1 x 1/1, 65 mm deep	1 x 2/3, 65 mm deep	1 x 1/3, 65 mm deep
3 x thermoport® 50, 2 x cross-support				
1 x 1/1, 100 mm deep	1 x 1/2, 65 mm deep	1 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep	1 x 1/2, 100 mm deep
1 x thermoport® 1000, 1 x insulated divider				
2 x 1/1, 100 mm deep	1 x 1/2, 100 mm deep	1 x 1/1, 100 mm deep / 1 x 1/2, 100 mm deep	1 x 1/1, 100 mm deep / 1 x 1/1, 65 mm deep	1 x 1/1, 100 mm deep
2 x thermoport® 1000, 2 x insulated divider				
3 x 1/1, 65 mm deep	1 x 1/1, 100 mm deep	2 x 1/1, 100 mm deep / 1 x 1/2, 65 mm deep	2 x 1/1, 100 mm deep / 1 x 1/2, 65 mm deep	1 x 1/1, 100 mm deep / 1 x 1/1, 65 mm deep
2 x thermoport® 1000, 2 x thermoport® 50, 2 x insulated divider				
4 x 1/1, 65 mm deep	1 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep	2 x 1/1, 100 mm deep
3 x thermoport® 1000, 1 x insulated divider				
3 x 1/1, 65 mm deep / 3 x 1/1, 100 mm deep	2 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep / 1 x 1/1, 65 mm deep	4 x 1/1, 100 mm deep / 1 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep
5 x thermoport® 1000, 1 x insulated divider				
8 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	6 x 1/1, 100 mm deep	6 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep
6 x thermoport® 1000, 1 x insulated divider				
6 x 1/1, 65 mm deep / 4 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep	8 x 1/1, 100 mm deep	8 x 1/1, 100 mm deep	5 x 1/1, 100 mm deep
8 x thermoport® 1000				
9 x 1/1, 65 mm deep / 3 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep	9 x 1/1, 100 mm deep	9 x 1/1, 100 mm deep	6 x 1/1, 100 mm deep
9 x thermoport® 1000, 1 x insulated divider				
12 x 1/1, 65 mm deep / 4 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep	12 x 1/1, 100 mm deep	12 x 1/1, 100 mm deep	8 x 1/1, 100 mm deep
12 x thermoport® 1000				
18 x 1/1, 65 mm deep / 2 x 1/1, 100 mm deep	5 x 1/1, 100 mm deep	15 x 1/1, 100 mm deep	15 x 1/1, 100 mm deep	10 x 1/1, 100 mm deep
15 x thermoport® 1000, 1 x insulated divider				

Cold

Dessert 0.1 l	Salad 0.2 l / 0.1 l	Dressing 0.04 l
1 x 1/3, 65 mm deep	1 x 1/3, 65 mm deep	1 x 1/3, 40 mm deep
1 x thermoport® 50, 1 x lid with cooling plate		
1 x 2/3, 65 mm deep	1 x 1/1, 65 mm deep	1 x 1/3, 40 mm deep
2 x thermoport® 50, 2 x lid with cooling plate		
1 x 1/2, 100 mm deep	1 x 1/1, 100 mm deep	1 x 1/2, 65 mm deep
2 x thermoport® 50, 1 x lid with cooling plate		
1 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep / 1 x 1/2, 100 mm deep	1 x 1/2, 65 mm deep
1 x thermoport® 1000, 1 x cooling plate		
1 x 1/1, 100 mm deep	2 x 1/1, 100 mm deep	1 x 1/1, 65 mm deep
1 x thermoport® 1000, 1 x cooling plate		
1 x 1/1, 100 mm deep / 1 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep	1 x 1/1, 65 mm deep
1 x thermoport® 1000, 2 x thermoport® 50, 1 x cooling plate		
2 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep / 3 x 1/2, 100 mm deep	3 x 1/2, 65 mm deep
1 x thermoport® 1000, 2 x thermoport® 50, 1 x cooling plate		
2 x 1/1, 100 mm deep / 1 x 1/1, 65 mm deep	4 x 1/1, 100 mm deep / 1 x 1/2, 65 mm deep	1 x 1/2, 100 mm deep / 2 x 1/2, 65 mm deep
2 x thermoport® 1000, 1 x thermoport® 50, 1 x cooling plate		
3 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep / 1 x 1/1, 65 mm deep	3 x 1/1, 65 mm deep
2 x thermoport® 1000, 2 x thermoport® 50, 1 x cooling plate		
4 x 1/1, 100 mm deep	5 x 1/1, 100 mm deep	3 x 1/1, 65 mm deep
3 x thermoport® 1000, 1 x cooling plate		
5 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep / 6 x 1/1, 65 mm deep	1 x 1/1, 100 mm deep / 2 x 1/1, 65 mm deep
4 x thermoport® 1000, 2 x cooling plate		

Solution finder for thermoplates®

Basic equipment (with large-capacity thermoport®)

Number calculation for the 1-part set of thermoplates®, with drop handle and thermoport®, without GN lid. If appropriate, also arrange for a GN lid separately. Only one menu, no splitting into different meals/menus

Arrangement for plastic thermoport®

Customer to determine whether unheated or heated, depending on requirements (only size information given in table) thermoport® 6000 K / 6000 KB thermoport® 50 / 50 K / 50 KB thermoport® 1000 K / 1000 KB K and without additional item = unheated KB = heated

Hot, 3 parts

Hot, 4 parts

No. of diners	Food Quantity	Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.5 l	Piece of meat 0.15 l	Sauce 0.1 l	Side 0.3 l	Soup 0.2 l
100	thermoplates®	4 x 1/1, 65 mm deep	1 x 1/1, 100 mm deep	5 x 1/1, 100 mm deep	4 x 1/1, 65 mm deep	1 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep	2 x 1/1, 100 mm deep
	thermoport®	1 x thermoport® 6000, 1 x thermoport® 50, 1 x insulated divider			1 x thermoport® 6000, 1 x thermoport® 50, 1 x insulated divider			
150	thermoplates®	3 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	7 x 1/1, 100 mm deep	3 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep
	thermoplates®	3 x 1/1, 100 mm deep		1 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep		1 x 1/1, 65 mm deep	
	thermoport®	2 x thermoport® 6000, 1 x insulated divider			2 x thermoport® 6000, 1 x insulated divider			
200	thermoplates®	4 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	10 x 1/1, 100 mm deep	4 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	6 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep
	thermoplates®	4 x 1/1, 100 mm deep			4 x 1/1, 100 mm deep			
	thermoport®	2 x thermoport® 6000, 1 x thermoport® 1000, 1 x insulated divider			2 x thermoport® 6000, 1 x thermoport® 1000, 1 x insulated divider			
250	thermoplates®	6 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep	13 x 1/1, 100 mm deep	6 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep	8 x 1/1, 100 mm deep	5 x 1/1, 100 mm deep
	thermoplates®	4 x 1/1, 100 mm deep			4 x 1/1, 100 mm deep			
	thermoport®	3 x thermoport® 6000			3 x thermoport® 6000			
300	thermoplates®	9 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep	15 x 1/1, 100 mm deep	9 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep	9 x 1/1, 100 mm deep	6 x 1/1, 100 mm deep
	thermoplates®	3 x 1/1, 100 mm deep			3 x 1/1, 100 mm deep			
	thermoport®	3 x thermoport® 6000, 1 x thermoport® 1000, 1 x insulated divider			3 x thermoport® 6000, 1 x thermoport® 1000, 1 x insulated divider			
400	thermoplates®	12 x 1/1, 65 mm deep	4 x 1/1, 100 mm deep	20 x 1/1, 100 mm deep	12 x 1/1, 65 mm deep	4 x 1/1, 100 mm deep	12 x 1/1, 100 mm deep	8 x 1/1, 100 mm deep
	thermoplates®	4 x 1/1, 100 mm deep			4 x 1/1, 100 mm deep			
	thermoport®	4 x thermoport® 6000, 1 x thermoport® 1000			4 x thermoport® 6000, 1 x thermoport® 1000			
500	thermoplates®	18 x 1/1, 65 mm deep	5 x 1/1, 100 mm deep	25 x 1/1, 100 mm deep	18 x 1/1, 65 mm deep	5 x 1/1, 100 mm deep	15 x 1/1, 100 mm deep	10 x 1/1, 100 mm deep
	thermoplates®	2 x 1/1, 100 mm deep			2 x 1/1, 100 mm deep			
	thermoport®	5 x thermoport® 6000, 1 x thermoport® 1000			5 x thermoport® 6000, 1 x thermoport® 1000			

Hot, 5 parts

Quantity guideline per diner
Meat: 0.15 l or one piece
Vegetable: 0.3 l
Sauce: 0.1 l
Side: 0.3 l or 0.5 l
Soup: 0.2 l

Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.3 l	Vegetable 0.3 l	Soup 0.2 l
4 x 1/1, 65 mm deep	1 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep	2 x 1/1, 100 mm deep
1 x thermoport® 6000, 1 x thermoport® 1000, 1 x insulated divider				
3 x 1/1, 65 mm deep 3 x 1/1, 100 mm deep	2 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep 1 x 1/1, 65 mm deep	4 x 1/1, 100 mm deep 1 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep
2 x thermoport® 6000, 1 x thermoport® 1000, 1 x insulated divider				
8 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	6 x 1/1, 100 mm deep	6 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep
3 x thermoport® 6000, 1 x insulated divider				
6 x 1/1, 65 mm deep 4 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep	8 x 1/1, 100 mm deep	8 x 1/1, 100 mm deep	5 x 1/1, 100 mm deep
4 x thermoport® 6000				
9 x 1/1, 65 mm deep 3 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep	9 x 1/1, 100 mm deep	9 x 1/1, 100 mm deep	6 x 1/1, 100 mm deep
4 x thermoport® 6000, 1 x thermoport® 1000, 1 x insulated divider				
12 x 1/1, 65 mm deep 4 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep	12 x 1/1, 100 mm deep	12 x 1/1, 100 mm deep	8 x 1/1, 100 mm deep
6 x thermoport® 6000				
18 x 1/1, 65 mm deep 2 x 1/1, 100 mm deep	5 x 1/1, 100 mm deep	15 x 1/1, 100 mm deep	15 x 1/1, 100 mm deep	10 x 1/1, 100 mm deep
7 x thermoport® 6000, 1 x thermoport® 1000, 1 x insulated divider				

Cold

Quantity guideline for salad and dessert
Up to 150 diners:
0.2 l leafy salad
Over 200 diners:
25% leafy salad 0.2 l and
75% mixed salad 0.1 l

Dessert 0.1 l
Dressing 0.04 l

Dessert 0.1 l	Salad 0.2 l / 0.1 l	Dressing 0.04 l
1 x 1/1, 100 mm deep	2 x 1/1, 100 mm deep	1 x 1/1, 65 mm deep
1 x thermoport® 1000, 1 x cooling plate		
1 x 1/1, 100 mm deep 1 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep	1 x 1/1, 65 mm deep
1 x thermoport® 1000, 2 x thermoport® 50, 1 x cooling plate		
2 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep 3 x 1/2, 100 mm deep	3 x 1/2, 65 mm deep
1 x thermoport® 1000, 2 x thermoport® 50, 1 x cooling plate		
2 x 1/1, 100 mm deep 1 x 1/1, 65 mm deep	4 x 1/1, 100 mm deep 1 x 1/2, 65 mm deep	1 x 1/2, 100 mm deep 2 x 1/2, 65 mm deep
2 x thermoport® 1000, 1 x thermoport® 50, 1 x cooling plate		
3 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep 1 x 1/1, 65 mm deep	3 x 1/1, 65 mm deep
1 x thermoport® 6000, 2 x thermoport® 50, 1 x cooling plate		
4 x 1/1, 100 mm deep	5 x 1/1, 100 mm deep	3 x 1/1, 65 mm deep
1 x thermoport® 6000, 1 x thermoport® 1000, 1 x cooling plate		
5 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep 6 x 1/1, 65 mm deep	1 x 1/1, 100 mm deep 2 x 1/1, 65 mm deep
2 x thermoport® 6000, 2 x cooling plate		

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We are creators of cuisine which means we make an important contribution to people's health and quality of life – from the young to the old.

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