



**Buffetto<sup>®</sup>** The light buffet solution.

**Rieber**

## The mobile element cafeteria

Rieber presents the modular buffet. Flexible and mobile. Based strictly on catering principles – as much technology as necessary, but as uncomplicated as possible.


Light, easy, functional and independent design, built with sturdy, easy-to-care-for materials that are suitable for everyday use.

One highlight in the range is the Buffetto Warm/Cold. Thanks to a clever system, this buffet can be used for keeping food warm or chilled depending on need.



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You have the choice of four carcass lengths and seven different models. Each carcass can be combined with a variety of features and tops. All the modules can be used on their own or in combination.

**Flexible and mobile.**





## Buffetto models

Buffetto comprises seven catering islands. It gives you the option of building an entire buffet or adding to existing facilities. Buffetto is extremely easy to use and is specially tailored to the catering trade. Buffetto is designed for self-service using plates – due to the narrow tray slide the unit is only suitable for tray use to a limited extent.



**Buffetto Universal (neutral buffet)**  
Buffetto Universal is neutral and multi-purpose. Suitable for drinks, fruit, baked goods or unchilled breakfast foods. If fitted with a light/heating shelf it may also be used for holding hot dishes.



**Buffetto Bay**  
For accommodation of additional appliances or for use of heated soup pots and the like.



**Buffetto Bain-Marie Well**  
Designed for hot foods that are supplied in Gastronorm containers.

**Buffetto Bain-Marie Individual Wells**  
Wells have individual regulation and can also accommodate Gastronorm containers.



**Buffetto Cool + Fresh**  
For chilled, fresh foods such as salads or fruit which can be presented in a variety of Gastronorm containers. Also suitable for use as a beverage station.



**Buffetto Warm Top**  
Cooked foods such as gratins or freshly baked products are kept warm thanks to hot plates.



**Buffetto Warm or Cold**  
Dual buffet – a highlight in the buffet range: dishes can be either heated or chilled in one module.

**Buffetto Universal**

*Buffetto Universal in stainless steel, with 1 plate slide on guest side. Equipped with 4 swivel casters with brake. Plate slide in 25 mm chipboard. Surface covered with Resopal (beech), no. 4306-60 (Global Beech). With solid wood edge, beech. Rustproof casters in accordance with DIN 18867, Part 8. Wheel diameter 125 mm. 1 earthed socket. Spiral cable 2.5 m. Rated voltage 1N AC 230 V 50 Hz, 16 A. Width 680 + 250 mm, height 930/965 mm. Top available as accessory. Height with top 1450 mm.*



Type	Version	Length in mm	Order no.	
BU04-GNB-2	Neutral worktop	877	<b>71 20 01 01</b>	
BU04-GNB-3	Neutral worktop	1202	<b>71 20 02 01</b>	
BU04-GNB-4	Neutral worktop	1523	<b>71 20 03 01</b>	
BU04-GNB-5	Neutral worktop	1851	<b>71 20 04 01</b>	

**Buffetto Bay**

*Buffetto Bay in stainless steel, with 1 plate slide on guest side. Equipped with 4 swivel casters with brake. Fitted bay, closed on 3 sides. Frame with stainless steel panelling on 4 sides. Plate slide in 25 mm chipboard. Surface covered with Resopal (beech), no. 4306-60 (Global Beech). With solid wood edge, beech. Rustproof casters in accordance with DIN 18867, Part 8. Wheel diameter 125 mm. ON/OFF switch, 2 earthed sockets, spiral cable 2.5 m. Rated voltage 1N AC 230 V 50 Hz, 16 A. Width 680 + 250 mm, height 930/965 mm. Top available as accessory. Height with top 1450 mm.*



Type	Version	Length in mm	Order no.	
BU04-GB-2	Bay L x W 566 x 553 mm	877	<b>71 21 01 01</b>	
BU04-GB-3	Bay L x W 891 x 553 mm	1202	<b>71 21 02 01</b>	
BU04-GB-4	Bay L x W 1212 x 553 mm	1523	<b>71 21 03 01</b>	
BU04-GB-5	Bay L x W 1540 x 553 mm	1851	<b>71 21 04 01</b>	

**Buffetto Warm Top**

*Buffetto Warm Top in stainless steel, with 1 plate slide on guest side. Equipped with 4 swivel casters with brake. Flush-mounted hot plate(s) in float glass, black. With energy controller and control lamp. Frame with stainless steel panelling on 4 sides. Plate slide in 25 mm chipboard. Surface covered with Resopal (beech), no. 4306-60 (Global Beech). With solid wood edge, beech. Rustproof casters in accordance with DIN 18867, Part 8. Wheel diameter 125 mm. ON/OFF switch, spiral cable 2.5 m, rated voltage 1N AC 230 V 50 Hz, 16 A. Width 680 + 250 mm, height 930/965 mm. Top available as accessory. Height with top 1450 mm.*



Type	Version	Length in mm	Connected load W	Order no.	
BU04-GWHB-2	Hot plate L x W 650 x 530 mm	877	400	<b>71 24 01 01</b>	
BU04-GWHB-3	Hot plate L x W 975 x 530 mm	1202	600	<b>71 24 02 01</b>	
BU04-GWHB-4	Hot plate L x W 1300 x 530 mm	1523	800	<b>71 24 03 01</b>	
BU04-GWHB-5	Hot plate L x W 1625 x 530 mm	1851	1000	<b>71 24 04 01</b>	



### Buffetto Bain-Marie "Well"

Buffetto Bain-Marie in stainless steel, with 1 plate slide on guest side. Equipped with 4 swivel casters with brake. Seamless drawn well for wet heating, 210 mm deep, with drainage cock 1/2". Thermostat regulation from +30 °C to +110 °C. Well with stainless steel panelling on 4 sides. Plate slide in 25 mm chipboard. Surface covered with Resopal (beech), no. 4306-60 (Global Beech). With solid wood edge, beech. Rustproof casters in accordance with DIN 18867, Part 8. Wheel diameter 125 mm. ON/OFF switch, spiral cable 2.5 m, rated voltage 1N AC 230 V 50 Hz, 16 A. Width 680 + 250 mm, height 930/965 mm. Top available as accessory. Height with top 1450 mm.



Type	Version	Length in mm	Connected load (watt)	Order no.	
BU04-GWB-211-2	Bain-Marie 2 x GN 1/1	877	416	<b>71 24 01 01</b>	
BU04-GWB-311-3	Bain-Marie 3 x GN 1/1	1202	832	<b>71 24 02 01</b>	
BU04-GWB-411-4	Bain-Marie 4 x GN 1/1	1523	1248	<b>71 24 03 01</b>	
BU04-GWB-511-5	Bain-Marie 5 x GN 1/1	1851	1664	<b>71 24 04 01</b>	

### Buffetto Bain-Marie "Individual Wells"

Buffetto Bain-Marie in stainless steel, with 1 plate slide on guest side. Equipped with 4 swivel casters with brake. Seamless deepdrawn wells, each in format GN 1/1, 210 mm deep, with drainage cock 1/2". Thermostat regulation from +30 °C to +110 °C. Wells covered on 4 sides with Resopal (beech), no. 4306-60 (Global Beech). With solid wood edge, beech. Rustproof casters in accordance with DIN 18867, Part 8. Wheel diameter 125 mm. ON/OFF switch, thermostat regulation, spiral cable 2.5 m. Rated voltage 1N AC 230 V 50 Hz. Width 680 + 250 mm, height 930/965 mm. Top available as accessory. Height with top 1450 mm.



Type	Version	Length in mm	Connected load (watt)	Order no.	
BU04-GWB-2	Bain-Marie 2 x GN 1/1	877	832	<b>71 25 01 01</b>	
BU04-GWB-3	Bain-Marie 3 x GN 1/1	1202	1248	<b>71 25 02 01</b>	
BU04-GWB-4	Bain-Marie 4 x GN 1/1	1523	1664	<b>71 25 03 01</b>	
BU04-GWB-5	Bain-Marie 5 x GN 1/1	1851	2080	<b>71 25 04 01</b>	


### Buffetto Cool + Fresh

Buffetto Cool + Fresh in stainless steel, with 1 plate slide on guest side. Equipped with 4 swivel casters with brake. Seamless drawn refrigeration well with drainage cock 1/2". Reeded well, CFC-free insulation. Well with stainless steel panelling on 4 sides. Refrigeration machine underneath. Refrigeration range from +2 °C to +10 °C. Plate slide in 25 mm chipboard. Surface covered with Resopal (beech), no. 4306-60 (Global Beech). With solid wood edge, beech. Rustproof casters in accordance with DIN 18867, Part 8. Wheel diameter 125 mm. Digital thermostat. Spiral cable 2.5 m. Rated voltage 1N AC 230 V 50 Hz, 16 A. Width 680 + 250 mm, height 930/965 mm. Top available as accessory. Height with top 1450 mm.



Type	Version	Length in mm	Connected load (watt)	Order no.	
BU04-GKB-2	Refrigeration well 2 x GN 1/1	877	290	<b>71 23 01 01</b>	
BU04-GKB-3	Refrigeration well 3 x GN 1/1	1202	290	<b>71 23 02 01</b>	
BU04-GKB-4	Refrigeration well 4 x GN 1/1	1523	290	<b>71 23 03 01</b>	
BU04-GKB-5	Refrigeration well 5 x GN 1/1	1851	290	<b>71 23 04 01</b>	

**Buffetto Warm/Cold**

<p><i>Buffetto Warm/Cold in stainless steel, with 1 plate slide on guest side. Equipped with 4 swivel casters with brake. Seamless drawn well with drainage cock 1/2". Reeded well; well with heating elements. CFC-free insulation. Well with stainless steel panelling on 4 sides. Refrigeration machine underneath. Refrigeration range from +2 °C to +10 °C. Heating range from +30 °C to +110 °C. Plate slide in 25 mm chipboard. Surface covered with Resopal (beech), no. 4306-60 (Global beech). With solid wood edge, beech. Rustproof casters in accordance with DIN 18867, Part 8. Wheel diameter 125 mm.</i></p> <p><i>ON/OFF switch, digital display control, spiral cable 2.5 m. Rated voltage 1N AC 230 V 50 Hz. Width 680 + 250 mm. Height 930/965 mm. Refrigeration output: 230 watt at evap. temp. -10 °C, refrigerant R 134a. Automatic regulation allows selective refrigeration or heating of well. Appropriate safety feature is fitted. The light/heating top is designed so that the heating lamps are turned off during refrigeration. Top available as accessory. Height with top 1450 mm.</i></p>					
Type	Version	Length in mm	Connected load (watt)	Order no.	
BU04-GWKB-3	Heated/refrigerated well 3 x GN 1/1	1202	290 cooling 832 heating	<b>71 26 02 01</b>	
BU04-GWKB-4	Heated/refrigerated well 4 x GN 1/1	1523	290 cooling 1248 heating	<b>71 26 03 01</b>	

**Buffetto accessories**

<b>Plate slide, 250 mm wide, mounted on serving side (assembled in factory)</b>			
Type	For length mm	Order no.	
BU04-ZT-2	877	71 40 01 01	
BU04-ZT-3	1202	71 40 02 01	
BU04-ZT-4	1523	71 40 03 01	
BU04-ZT-5	1851	71 40 04 01	

<b>Top – glass shelf (for use as an extra shelf on the tops)</b>			
Type	For buffet length mm	Order no.	
BU04-ZABG-2	877	71 40 01 03	
BU04-ZABG-3	1202	71 40 02 03	
BU04-ZABG-4	1523	71 40 03 03	
BU04-ZABG-5	1851	71 40 04 03	

<b>Decorative panel, on 4 sides in Resopal Global Beech no. 4306-60 or Passion Cherry no. 4328-20, for all models</b>			
Type	For length mm	Order no.	
BU04-ZDB4-2	877	71 40 01 02	
BU04-ZDB4-3	1202	71 40 02 02	
BU04-ZDB4-4	1523	71 40 03 02	
BU04-ZDB4-5	1851	71 40 04 02	

<b>Buffetto connection, can be hooked onto face side</b>			
Type		Order no.	
BU04-EV		71 41 01 04	

## Buffetto accessories

**Universal shelf with gallery**, can be hooked onto face side, complete with attachment fittings, with gallery

Type		Order no.	
BU04-ZAU-U		71 41 01 01	
BU04-ZAU-O		71 41 01 03	

**Shelf with 3 cutlery compartments**, can be hooked onto face side, complete with attachment fittings

Type		Order no.	
BU04-ZAB-O		71 41 01 02	

**Canopy with tubular parts in stainless steel**, waterproof in accordance with DIN 53888 (+/- 30 mbar)

Type	For length mm	Upper edge height on top of Buffetto mm	Order no.	
BU04-ZBK-2	877	approx. 2204 mm	71 40 01 04	
BU04-ZBK-3	1202	approx. 2204 mm	71 40 02 04	
BU04-ZBK-4	1523	approx. 2204 mm	71 40 03 04	
BU04-ZBK-5	1851	approx. 2204 mm	71 40 04 04	

**Decorative board for canopy**, 8 mm acrylic glass, transparent. Attachment with glass holders on canopy's tubular supports.

Type	For length mm	Order no.	
BU04-ZDTB-2	877	71 40 01 05	
BU04-ZDTB-3	1202	71 40 02 05	
BU04-ZDTB-4	1523	71 40 03 05	
BU04-ZDTB-5	1851	71 40 04 05	

**Decorative board**, 8 mm acrylic glass, transparent. Attachment with glass holders on 2 feet dia. 25 mm.

Type	For length mm	Order no.	
BU04-ZDT-2	877	71 40 01 06	
BU04-ZDT-3	1202	71 40 02 06	
BU04-ZDT-4	1523	71 40 03 06	
BU04-ZDT-5	1851	71 40 04 06	

Accessories for GN containers in wells (bain-maries, refrigeration wells)  
 Longitudinal support L = 530 mm, order no. 84 19 01 01  
 Cross support L = 325 mm, order no. 84 19 02 01

**Full panelling**, on 4 sides in stainless steel

Type	For length mm	Order no.	
BU04-ZW-C-2	877	71 40 01 07	
BU04-ZW-C-3	1202	71 40 02 07	
BU04-ZW-C-4	1523	71 40 03 07	
BU04-ZW-C-5	1851	71 40 04 07	

**Full panelling**, on 4 sides with decor in Resopal Global Beech no. 4306-60 or Passion Cherry no. 4328-20, for all models

Type	For length mm	Order no.	
BU04-ZVK-2	877	71 40 01 08	
BU04-ZVK-3	1202	71 40 02 08	
BU04-ZVK-4	1523	71 40 03 08	
BU04-ZVK-5	1851	71 40 04 08	

**Buffetto accessories**

<b>Top with light</b>				
Type	For length mm	Connected load (watt)	Order no.	
BU04-ABL-2	877	40	71 35 01 01	
BU04-ABL-3	1202	60	71 35 02 01	
BU04-ABL-4	1523	60	71 35 03 01	
BU04-ABL-5	1851	60	71 35 04 01	

<b>Top with light/heating</b>				
Type	For length mm	Connected load (watt)	Order no.	
BU04-ABLW-2	877	405	71 36 01 01	
BU04-ABLW-3	1202	805	71 36 02 01	
BU04-ABLW-4	1523	790	71 36 03 01	
BU04-ABLW-5	1851	1190	71 36 04 01	



# Notes



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Rieber is the leading provider of complete catering solutions for schools, businesses, caterers, hotels, restaurants, clinics and care homes as well as armies.

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.

In particular we strive for food quality, safety and low operating costs in situations where there is a space/time gap between food production and consumption. Both hot and cold, for 1 to 1000 people.

Thus our solutions combine high levels of convenience and attractive design with highly efficient use of materials, energy and water. Rieber is therefore able to offer specific applications that save valuable energy and water in your everyday service, enabling you to do your bit for the climate and environmental protection.



Design: pearl creative, ludwigsburg, industrial design  
[www.pearlcreative.com](http://www.pearlcreative.com)