

Rieber

Cook like the professionals.



Professional cooking comes home

80% of time in the kitchen is spent preparing and cooking food.

Wouldn't it be wonderful if this became less of a chore?

Thanks to Rieber's 3-level professional kitchen unit, this is no longer a dream. How does it work? The unit exclusively uses highly functional components from the commercial kitchen and, above all, perfectly exploits each and every millimetre. Simply position the matching chopping boards in the sink to create another practical workspace for cutting up vegetables, meat or fish. Even washing fruit and salad is now much more convenient.

The airclean[®]3d extractor, fitted directly at pan level, makes sure that greasy air does not enter into the room.

Experience the new way to cook.





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Cook like the professionals.

Preparation – stainless steel work surface.

Winner of the Federal Republic of Germany Design Award, the 'unit' kitchen module meets all the practical needs of a professional kitchen.

Not only that, the functional stainless steel surface grabs attention in any room and provides a focal point for communication.

Opt for a hygienic stainless steel work surface and your home, too, can benefit from professional Rieber standards.

Efficient hob air extraction.

Rieber's airclean circulating air technology is a patented solution which captures vapours right where they originate and is ready to use anytime, anywhere without the need for building work.



waterstation® – the perfect workspace.

The waterstation® cubic is a new top-class sink system from Rieber. More than just an attractive design, the cubic's everyday practicality makes it a unique and inspiring product. Used in combination with various Rieber containers, the cubic enables you to work conveniently on 3 levels.

Organised cooking.



Prepping



Work easily and conveniently on more than one level. By simply turning the cookware around and placing it on either the top or bottom level you can prepare food effortlessly without taking up too much space.

Cooking



From preparation area straight onto the hob or into the oven – no need to transfer.
Fry, braise, grill and bake – Rieber cookware brings together all these cooking methods in one vessel.



Simmering and baking



Rieber cookware is sized according to the popular Gastronorm system which means that it can be used in most domestic ovens. So dishes can be fried first in Rieber cookware for improved taste before being gently cooked until just right in a ovens.

Tasting



By using accessories, Rieber cookware can be placed straight on the table after cooking without having to decant. Little heat is then lost and the chafing port keeps dishes hot over long periods.

Cooking on three levels: 1.8 m² compact professional kitchen

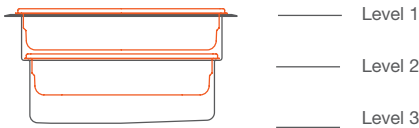
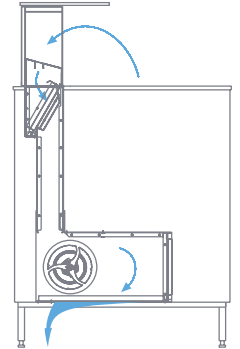
In just 1.8 square metres the unit II kitchen worktop provides all the functions of a professional kitchen.

The Rieber unit and cooktools bring professional cooking systems into the home kitchen and offer a new level of cooking convenience.

One system does it all: prepare, fry, braise and serve. Rieber cooktools let you prepare food on 3 levels in the cubic. The same dish can then be used for frying by placing it straight onto the hob (electric, Ceran or induction) or you can cook with it in an oven.

Substructure not supplied with kitchen worktop.

Unlike conventional extractor hoods, airclean[®] removes greasy air from cooking and frying directly from pot and pan level and draws it to the rear. Soiled air is passed through the airbox mounted in the floor unit where grease, dirt particles and odour are separated in a 3-stage process. The ecological circulating air system then releases the air back into the room.



unit – organised cooking

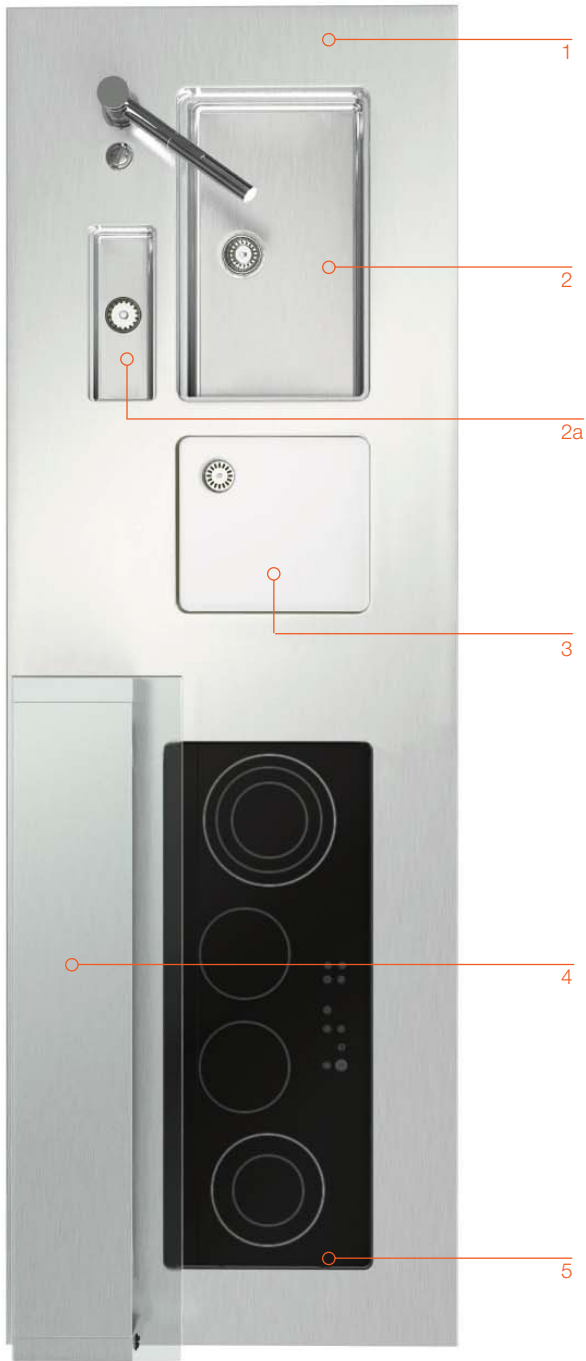


The Federal Republic of Germany Design Award is the highest and most exclusive prize in the area of design.



No other design award makes such high demands of its entrants, with a company only eligible to enter the competition if its product has already won a national or international prize. Participation also requires nomination by regional Ministries and Senators of Economic Affairs or by the Federal Ministry of Economics and Technology.

In 2007 over 1000 submissions were made in the product and communication design categories. Of these, 25 were selected by the jury to receive the Design Award.



Double sink

Fitted length-wise or cross-wise for even more useful space

unit - stainless steel worktop

Hygienic stainless steel with a ground and brushed finish. Functional design with thin 20 mm worktop.

waterstation® cubic sink

The waterstation® cubic enables you to work on 3 levels. Sink is sized to fit Rieber systemware. Organised – space-saving – professional.

waterstation® cubic waste bowl

waterstation® cubic drainer

Right depth for Rieber systemware and waterstation® chopping board 2/3.

airclean®3d 900

The down-draught extractor removes greasy air from cooking and frying and draws it straight to the rear. As the air passes through the ecological circulating air system, it is cleaned by a specially developed grease filter and activated carbon anti-smell filter.

Hob cut-out

Cut-out for a hob according to your specifications. We recommend flush-mounted hobs.

unit - system set

System accessories for preparing and cooking food in professional Gastronorm format.

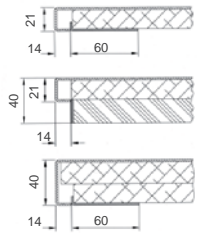
Extend your workspace with Gastronorm-sized containers and chopping boards that integrate perfectly.

Save space and water while you work with the sink-in-the-sink principle.

Create your unit

Please use the red fields to tick off your requirements and to fill in the dimensions.

Stainless steel worktop



Version A

- Stainless steel 1.4301
- Worktop 20 mm or 40 mm thick, turned down on 4 sides
- Glued to full-surface substrate
- Lined with stainless steel at front and rear (version A and C)

Version B

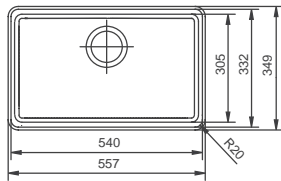
Version C

Dimensions

- up to 1800 mm long
- up to 2100 mm long
- up to 2400 mm long
- up to 2700 mm long
- up to 3000 mm long
- unit I 600 mm – 700 mm deep
- unit II 800 mm – 900 mm deep

Sink

Suitable for 60 cm substructures

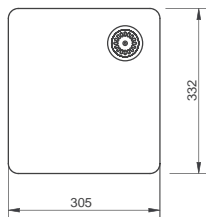


Sink with 3 1/2" basket valve and twist waste strainer

540 x 332 mm

Waste bowl with 1 1/2" basket valve, non-closing.

Drainer

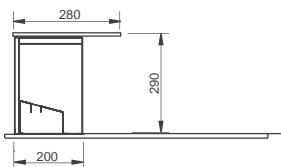


Functional shaping with 1 1/2" drain hole, non-closing.

305 x 332 mm

Air extraction

Suitable for 90 cm substructures



Connected load: 230 V, 50 Hz, 16 A
Rated voltage: max. 400 W

860 x 510 x 650-780 mm

Hob cut-out

Cut-out for flush-mounted hob

Cut-out for fitted hob

Please provide manufacturer's installation diagram.
Hob fitting not included.

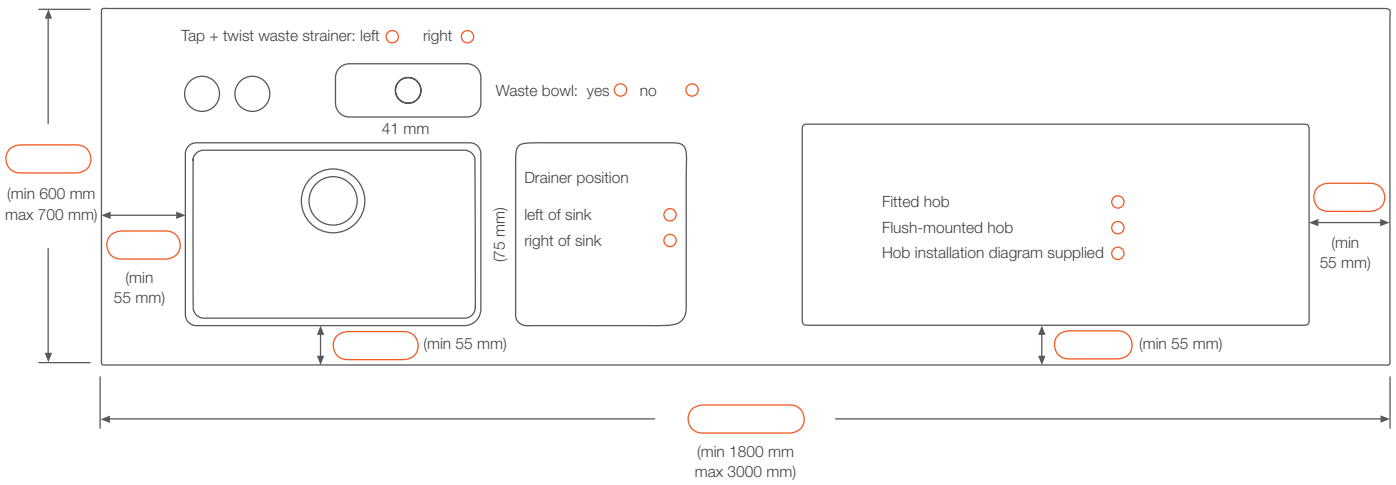
Suggested accessories

- Accessories in GN format:
- Chopping board GN 2/3 beech
 - Stainless steel sieve GN 2/3
 - Stainless steel waste bowl GN 2/8
 - GN cookware (see pages 14 – 15)

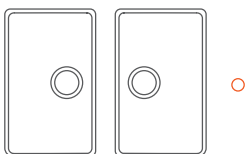
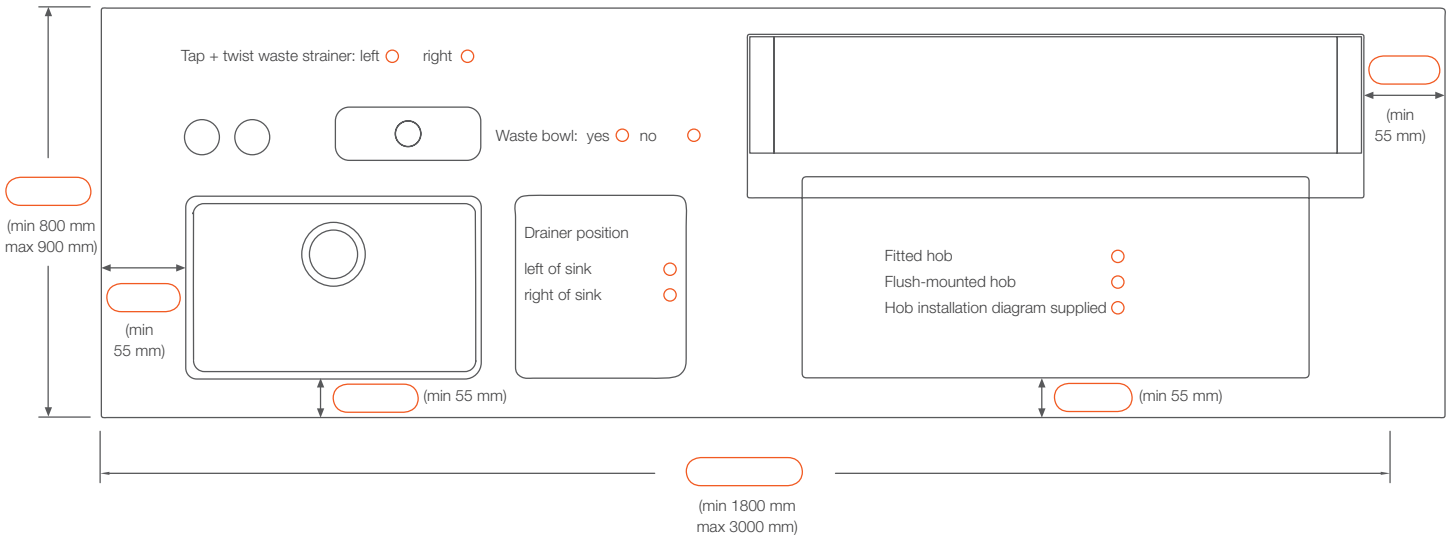
- One-hand lever mixer tap with rotating spout and variable flow:
- Apollo CN tap
 - Apollo CN GB tap



UNIT I



UNIT II



Option 1 for fitting a double sink



Option 2 for fitting a double sink

Please send the completed form with your address details to

Fax +49 (0) 7121/518-288



Next-generation cooking.

Benefits of multilayer system cookware

Rieber's highly attractive multilayer systemware forms an essential part of this professional cooking system and allows you to enjoy new levels of quality and convenience in the kitchen. Unlike most cooking pots, Rieber thermoplates® cookware is not just made from stainless steel, but from an energy-efficient multilayer material. As a result, not only do you save on valuable energy but you can also cook especially healthy and tasty dishes without using much oil or fat. Naturally, the multilayer pots are perfectly suited to induction cooking.

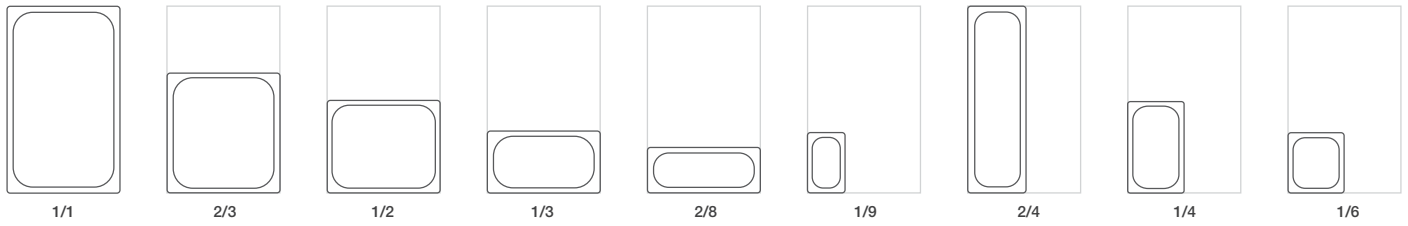
Sized in Gastronorm format, the multilayer cookware is compatible with most ovens and fits in any oven.

By using the chafing port, dishes can be served straight onto the table and kept hot or cold without needing to decant.



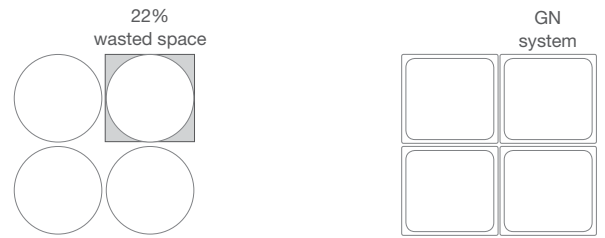
Gastronorm

is an internationally used sizing system. The basic standard size is 1/1. Smaller containers are given as fractions relative to the basic 1/1 format.



You can use any combination you like to suit your needs.

Right angles prevent unnecessary wastage of space. Containers are also stackable, so also helping you save space.



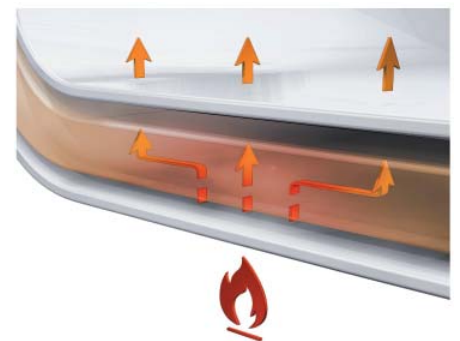
Materials

Providing the ideal complement to your cookware is our extensive range of Gastronorm containers and lid system. Available in various sizes and depths – in stainless steel or polycarbonate, enamelled or with a coated finish.



Multilayer material

SWISS-PLY® is a patented multilayer material with excellent thermal properties: this sandwich material with aluminium core ensures greater energy (heat) conductivity. This means energy is distributed quickly and evenly. In addition, the multilayer material is ideal for combining with **induction**. The much improved energy efficiency leads to a clear decrease in energy costs.



Save time, space and energy

By using an exclusive technological innovation – in the form of Rieber cookware. Thanks to the patented SWISS-PLY® multilayer material, Rieber cookware boasts extremely good thermal conductivity and is therefore perfect for heating up or cooling down. And not only does this save you energy, but it also saves you time.



Cooktools – solution set



72400101 Cooking set

For gentle cooking of vegetables and fish



Comprising: 2/3 multilayer cookware
100 mm deep, 2 steamer inserts, stainless
steel lid



72401101 Grilling and frying set

For frying meat, fish and vegetables



Comprising: 2/3 multilayer cookware
20 mm deep, stainless steel lid



72402101 Deep-frying set

For deep-frying chips and vegetables



Comprising: 2/3 multilayer cookware
100 mm deep, fryer insert



72403101 Storage set

For storing steak, fish and vegetables



Comprising: 1/3 polycarbonate container 100 mm
deep, insert and lid made of polycarbonate



72404101 Prepping set

For space-efficient food preparation in the waterstation®
cubic system, for example chopping fruit and
vegetables, and sieving pasta



Comprising: 2/3 wooden chopping board, 2/3 perforated
stainless steel system container, 2/8 unperforated
stainless steel system container



72405101 Heating set

For serving food straight onto the table.



By inserting the heat pellet, your food will stay hot over
a long period.

Comprising: 2/3 multilayer cookware
60 mm deep, stainless steel lid, chafing port,
heat pellet



72406101 Chilling set

For serving food straight onto the table. By inserting
the cooling pellet, dishes such as desserts can be
kept cold over a long period.



Comprising: 2/3 multilayer cookware
60 mm deep, stainless steel lid, chafing port,
cooling pellet



72407101 Heating and chilling set

Enjoy hot & cold dishes on the table.



Comprising: 2/3 multilayer cookware
60 mm deep, stainless steel lid, chafing port,
cooling pellet, heat pellet

Cooktools – components

Multilayer cookware

Systemware made of patented SWISS-PLY® multilayer material, temperature range from -20 °C to +220 °C, dishwasher-safe. With handles. Can be used with the following heat sources: Ceran hob, induction hob, electric cooker



Cookware 2/3 (354 x 324 mm), 100 mm deep	84010924	○
Cookware 2/3, (354 x 324 mm) 60 mm deep	84010925	○
Cookware 2/3, (354 x 324 mm) 40 mm deep	84010926	○
Grill plate 2/3, (354 x 324 mm) 20 mm deep	84010933	○
Cookware 1/2 (256 x 324 mm) 100 mm deep	84010928	○
Cookware 1/2, (256 x 324 mm) 60 mm deep	84010929	○
Cookware 1/2, (256 x 324 mm) 40 mm deep	84010930	○
Grill plate 1/2, (256 x 324 mm) 20 mm deep	84010934	○

Cooking lid

With fixed handle and side handle cut-outs.



Cooking lid GN 2/3 stainless steel	84011002	○
Cooking lid GN 1/2 stainless steel	84011012	○

Hot and cold on the table

When pellets are placed in the functional multilayer cookware, hot stays hot or cold stays cold. The thermal container maintains the temperature at the desired level over a prolonged period.



chafing port 352 x 327 x 70 mm	84011107	○
Cooling pellet 1/2 plastic black	85022071	○
Heat pellet GN 1/2, stainless steel	89080171	○

Food preparation accessories

Rieber food preparation accessories save space, make the kitchen more orderly and put the fun back into cooking. Whether you are washing fruit, prepping vegetables and fish or rinsing pasta – you'll soon appreciate how much easier cooking can be.



Stainless steel system container 2/8	84010138	○
Stainless steel system container 2/3, perforated	84020112	○
Chopping board 2/3, beechwood	72100560	○
Chopping board 2/8, beechwood	72100561	○
Chopping board 1/2, beechwood	72100562	○
Chopping board 2/3, polyethylene	72100540	○
Chopping board 2/8, polyethylene	72100541	○
Chopping board 1/2, polyethylene	72100542	○



The sink is transformed into a multifunctional worktop.



Highly organised preparation and cooking area on 3 levels



Professional Gastronorm containers and chopping boards make numerous ways of working possible




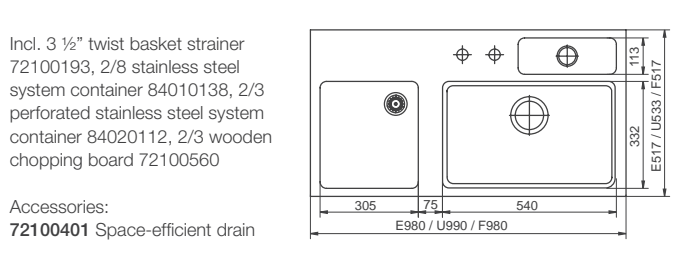

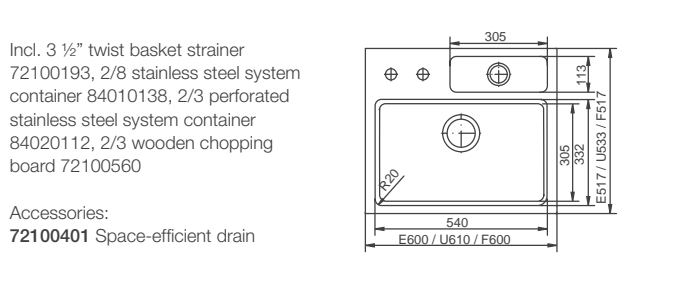

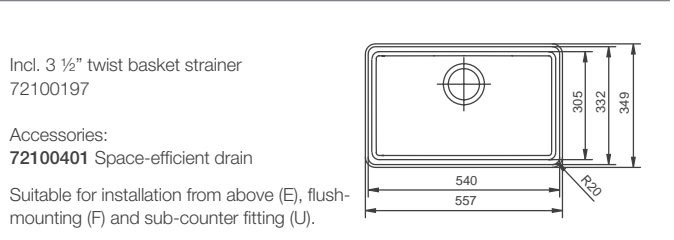

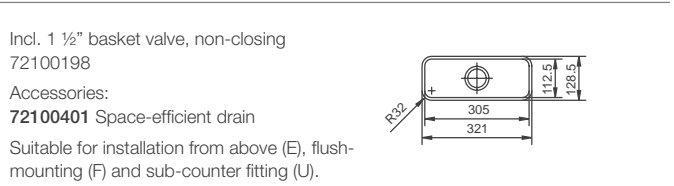

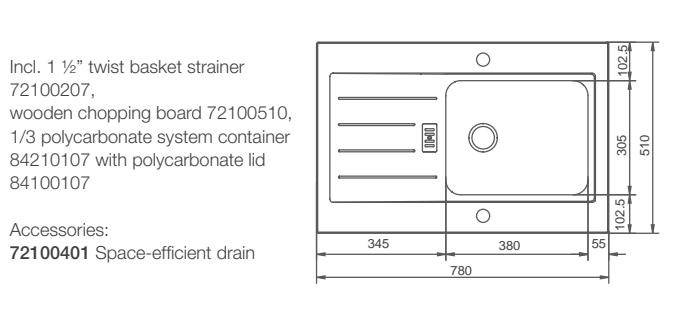

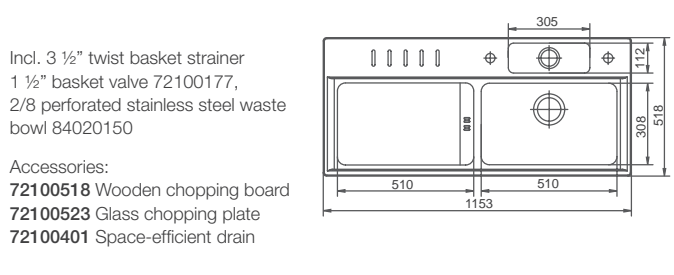

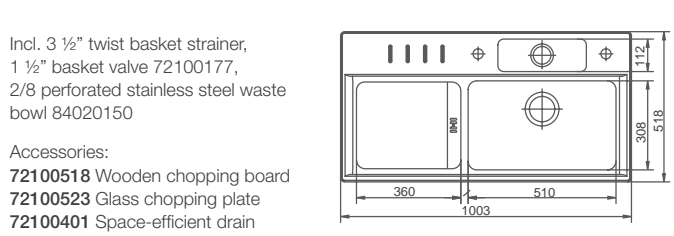
Reduced 20 mm corner radiuses make for easier cleaning



Practical, space-efficient preparation and cooking thanks to versatile workspace


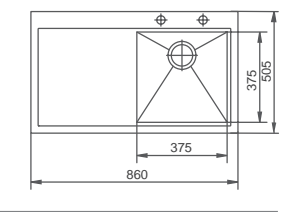

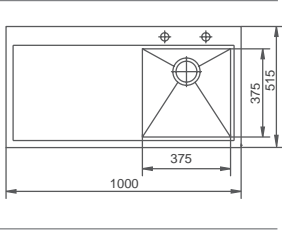

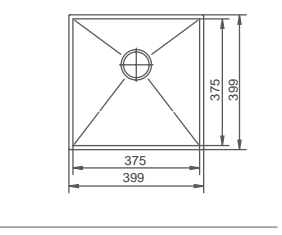

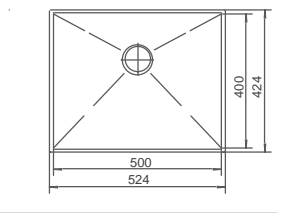

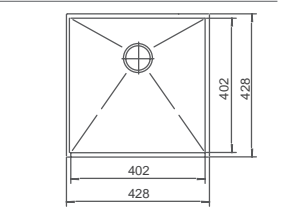

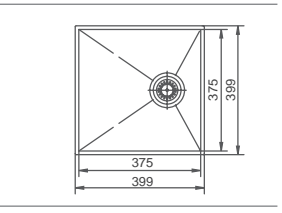
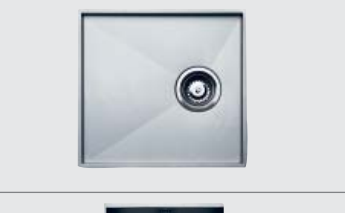
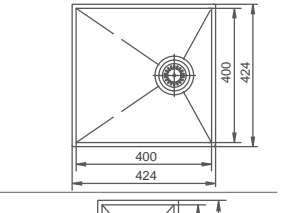

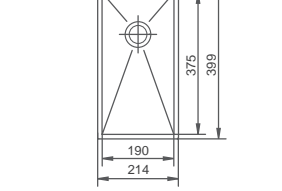
System sink rises to the challenge

The waterstation® cubic makes successful commercial methods available to cooks at home; now you, too, can work on three levels with steamer-compatible cooking and preparation systemware. Cooktools combined with waterstation® cubic offer a joined-up approach from the sink to the table.

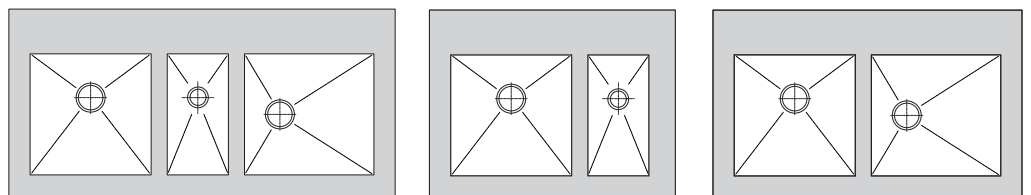
 <p>inset, flush 600 mm / undermount 1000 mm substructure</p>	<p>72016610 cubic 980 b. left inset 72016620 cubic 980 b. right inset 72016612 cubic 980 b. left undermount 72016622 cubic 980 b. right undermount 72016616 cubic 980 b. left flush* 72016626 cubic 980 b. right flush*</p> <p>Incl. 3 1/2" twist basket strainer 72100193, 2/8 stainless steel system container 84010138, 2/3 perforated stainless steel system container 84020112, 2/3 wooden chopping board 72100560</p> <p>Accessories: 72100401 Space-efficient drain</p>	
 <p>600 mm substructure</p>	<p>72016601 waterstation® cubic inset 72016603 waterstation® cubic undermount 72016606 waterstation® cubic flush*</p> <p>Incl. 3 1/2" twist basket strainer 72100193, 2/8 stainless steel system container 84010138, 2/3 perforated stainless steel system container 84020112, 2/3 wooden chopping board 72100560</p> <p>Accessories: 72100401 Space-efficient drain</p>	
 <p>600 mm substructure</p>	<p>72016652 cubic Basic A</p> <p>Incl. 3 1/2" twist basket strainer 72100197</p> <p>Accessories: 72100401 Space-efficient drain</p> <p>Suitable for installation from above (E), flush-mounting (F) and sub-counter fitting (U).</p>	
 <p>600 mm substructure</p>	<p>72016662 cubic Basic B</p> <p>Incl. 1 1/2" basket valve, non-closing 72100198</p> <p>Accessories: 72100401 Space-efficient drain</p> <p>Suitable for installation from above (E), flush-mounting (F) and sub-counter fitting (U).</p>	
 <p>450 mm substructure</p>	<p>72016810 waterstation® basic set</p> <p>Incl. 1 1/2" twist basket strainer 72100207, wooden chopping board 72100510, 1/3 polycarbonate system container 84210107 with polycarbonate lid 84100107</p> <p>Accessories: 72100401 Space-efficient drain</p>	
 <p>600 mm substructure</p>	<p>72031709 waterstation® classic 150 bowl left 72031710 waterstation® classic 150 bowl right</p> <p>Incl. 3 1/2" twist basket strainer 1 1/2" basket valve 72100177, 2/8 perforated stainless steel waste bowl 84020150</p> <p>Accessories: 72100518 Wooden chopping board 72100523 Glass chopping plate 72100401 Space-efficient drain</p>	
 <p>600 mm substructure</p>	<p>72031712 waterstation® classic 100 bowl left 72031713 waterstation® classic 100 bowl right</p> <p>Incl. 3 1/2" twist basket strainer, 1 1/2" basket valve 72100177, 2/8 perforated stainless steel waste bowl 84020150</p> <p>Accessories: 72100518 Wooden chopping board 72100523 Glass chopping plate 72100401 Space-efficient drain</p>	

* New, innovative flat edge suitable for installation from above or flush-mounting. Installation dimensions are supplied with sinks.

Zero radius sink

 <p>450 mm substructure</p>	<p>72016705 puro 860 bowl left 72016706 puro 860 bowl right</p>	<p>Incl. 3 1/2" twist basket strainer 72100129 Accessories: 72100555 Glass chopping plate 72100401 Space-efficient drain</p>	
 <p>450 mm substructure</p>	<p>72016701 puro 1000 bowl left 72016702 puro 1000 bowl right</p>	<p>Incl. 3 1/2" twist basket strainer 72100129 Accessories: 72100555 Glass chopping plate 72100401 Space-efficient drain</p>	
	<p>72022005 NR 375/375</p>	<p>Incl. 3 1/2" twist basket strainer 72100171 Accessories: 72100401 Space-efficient drain</p>	
	<p>72022010 NR 500/400</p>	<p>Incl. 3 1/2" twist basket strainer 72100171 Accessories: 72100401 Space-efficient drain</p>	
	<p>72022009 NR 400/400</p>	<p>Incl. 3 1/2" twist basket strainer 72100171 Accessories: 72100401 Space-efficient drain</p>	
	<p>72022002 NR drainer sink 375/375</p>	<p>Incl. 3 1/2" drawn flat drain 72100184 Accessories: 72100401 Space-efficient drain</p>	
	<p>72022003 NR drainer sink 400/400</p>	<p>Incl. 3 1/2" drawn flat drain 72100184 Accessories: 72100401 Space-efficient drain</p>	
	<p>72022008 NR sink 190/375</p>	<p>Incl. 1 1/2" basket valve, manually operated 72100198 Accessories: 72100401 Space-efficient drain</p>	

Combination options:



Installation dimensions are supplied with sinks.

Other fitted sinks

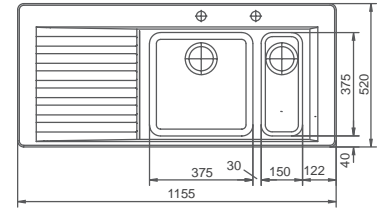


600 mm substructure

72016001 Niuson bowl left
72016002 Niuson bowl right

Incl. 3 1/2" twist basket strainer
3 1/2" basket valve, manually operated
72100174,
perforated stainless steel waste bowl
72100616

Accessories:
72100522 Glass chopping plate
72100401 Space-efficient drain



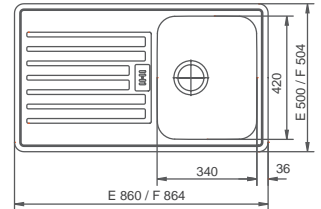
450 mm substructure

72012201 Marilyn light
72012208 Marilyn light flush*



Incl. 3 1/2" basket valve, manually operated
72100109

Accessories:
72100927 Chrome crockery basket
72100519 Wooden chopping board
72100401 Space-efficient drain



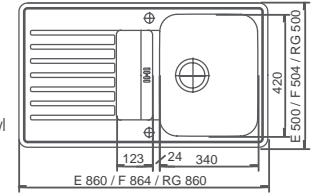
450 mm substructure

72011301 Marilyn 100
72011380 Marilyn 100 flush*
72011390 Marilyn 100 linen
72011302 Marilyn 100 sierra
72011304 Marilyn 100 graphite
72011308 Marilyn 100 pebble



Incl. 3 1/2" twist basket strainer
72100121 (stainless steel)
72100133 (Riegranit)

Accessories:
72100611 Smooth stainless steel waste bowl
72100623 Linen stainless steel waste bowl
72100519 Wooden chopping board
72100927 Chrome crockery basket
72100401 Space-efficient drain



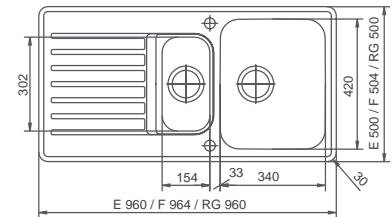
600 mm substructure

72011401 Marilyn 150
72011480 Marilyn 150 flush*
72011490 Marilyn 150 linen
72011402 Marilyn 150 sierra
72011404 Marilyn 150 graphite
72011408 Marilyn 150 pebble



Incl. 3 1/2" twist basket strainer
72100170 (stainless steel)
72100134 (Riegranit)

Accessories:
72100519 Wooden chopping board
72100927 Chrome crockery basket
72100607 Stainless steel waste bowl perforated
72100401 Space-efficient drain



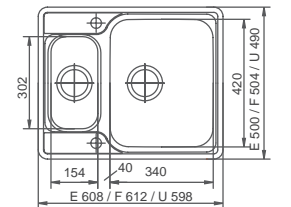
inset, flush 600 mm /
undermount 700 substructure

72012801 Marilyn 150 compact
72012880 Marilyn 150 compact flush*
72012881 Marilyn 150 compact
undermount



Incl. 3 1/2" twist basket strainer
72100170

Accessories:
72100607 Stainless steel waste bowl perforated
72100508 Wooden chopping board
72100927 Chrome crockery basket
72100702 White plastic stacking board
72100401 Space-efficient drain



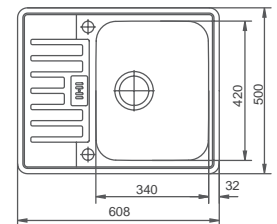
450 mm substructure

72011313 Marilyn 100 compact



Incl. 3 1/2" twist basket strainer
72100121

Accessories:
72100508 Wooden chopping board
72100927 Chrome crockery basket
72100702 White plastic stacking board
72100401 Space-efficient drain



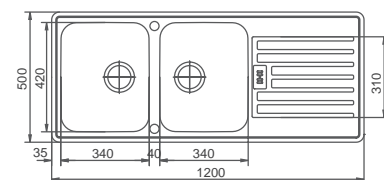
800 mm substructure

72015601 Marilyn 200



Incl. 3 1/2" twist basket strainer
72100156

Accessories:
72100519 Wooden chopping board
72100927 Chrome crockery basket
72100401 Space-efficient drain



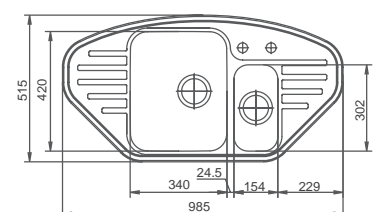
600 mm substructure

72013401 Marilyn 150 EL
72013490 Marilyn 150 EL linen


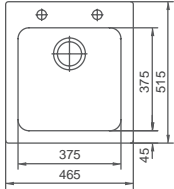

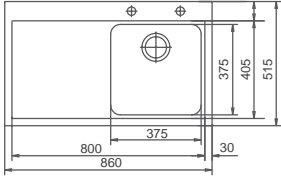

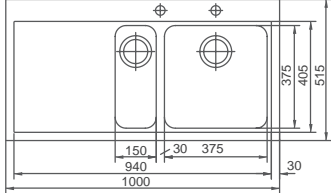
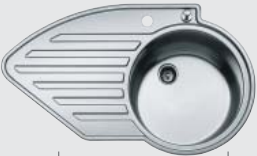
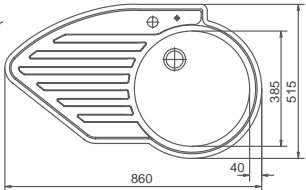


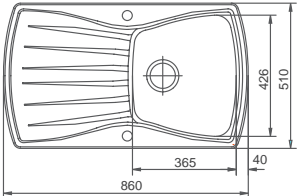


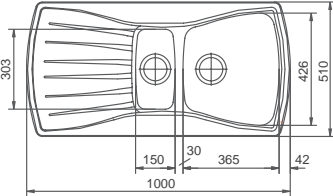


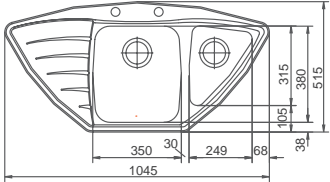


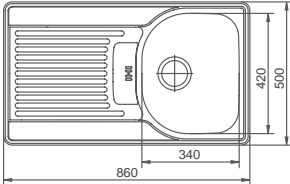


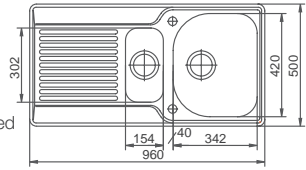




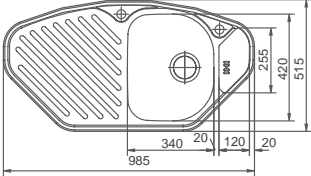


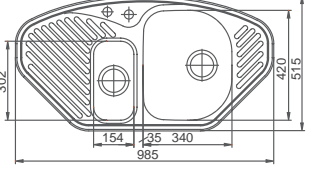


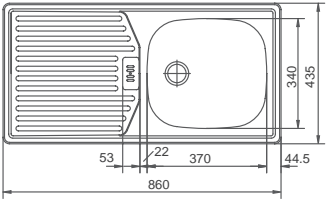


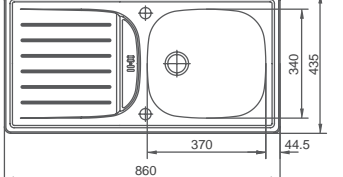


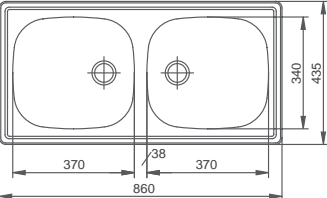

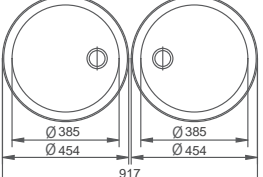

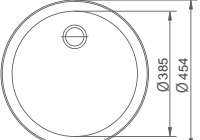


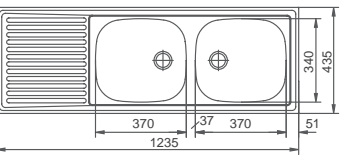

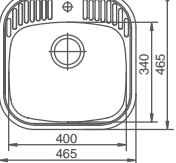

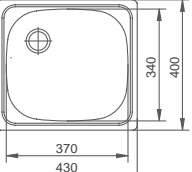
Incl. 3 1/2" twist basket strainer
72100170

Accessories:
72100607 Stainless steel waste bowl perforated
72100927 Chrome crockery basket
72100401 Space-efficient drain




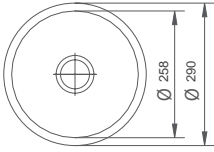

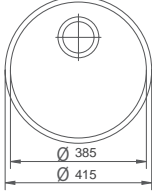

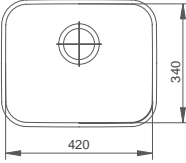

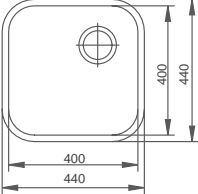

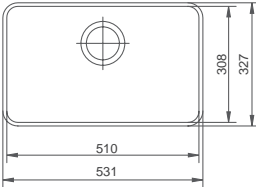

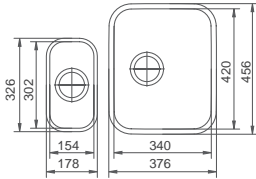

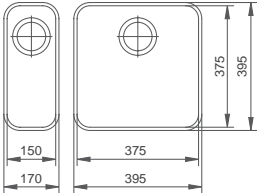
* New, innovative flat edge suitable for installation from above or flush-mounting.
Installation dimensions are supplied with sinks.

 <p>450 mm substructure</p>	<p>72017610 Linea light</p>	<p>Incl. 3 1/2" twist basket strainer 72100129</p> <p>Accessories: 72100616 Stainless steel waste bowl perforated 72100401 Space-efficient drain</p>	
 <p>450 mm substructure</p>	<p>72017601 Linea 100 bowl right 72017603 Linea 100 bowl left</p>	<p>Incl. 3 1/2" twist basket strainer 72100129</p> <p>Accessories: 72100555 Glass chopping plate 72100401 Space-efficient drain</p>	
 <p>600 mm substructure</p>	<p>72017602 Linea 150 bowl right 72017604 Linea 150 bowl left</p>	<p>Incl. 3 1/2" twist basket strainer 72100174</p> <p>Accessories: 72100555 Glass chopping plate 72100616 Stainless steel waste bowl perforated 72100401 Space-efficient drain</p>	
 <p>450 mm substructure</p>	<p>72013201 Wing 100 bowl right 72013205 Wing 100 bowl left 72013290 Wing 100 bowl right linen 72013292 Wing 100 bowl left linen</p>	<p>Incl. 1 1/2" basket valve with pull waste strainer 72100138</p> <p>Accessories: 72100501 Wooden chopping board 72100922 Chrome crockery basket 72100401 Space-efficient drain</p>	
 <p>450 mm substructure</p>	<p>72015210 Tenor 100</p> 	<p>Incl. 3 1/2" twist basket strainer 72100171</p> <p>Accessories: 72100401 Space-efficient drain</p>	
 <p>600 mm substructure</p>	<p>72015310 Tenor 150</p> 	<p>Incl. 3 1/2" twist basket strainer, 3 1/2" basket valve, manually operated 72100170</p> <p>Accessories: 72100401 Space-efficient drain</p>	
 <p>800 mm substructure min. 900 mm substructure</p>	<p>72015410 Tenor 150 EL</p> 	<p>Incl. 3 1/2" twist basket strainer, 3 1/2" basket valve, manually operated 72100170</p> <p>Accessories: 72100614 Stainless steel waste bowl perforated 72100401 Space-efficient drain</p>	
 <p>450 mm substructure</p>	<p>72013510 Econa 100 72013512 Econa 100 linen</p> 	<p>Incl. 3 1/2" twist basket strainer 72100121</p> <p>Accessories: 72100508 Wooden chopping board 72100929 Chrome crockery basket 72100401 Space-efficient drain</p>	
 <p>600 mm substructure</p>	<p>72013501 Econa 150 72013503 Econa 150 linen</p> 	<p>Incl. 3 1/2" twist basket strainer, 3 1/2" basket valve, manually operated 72100170</p> <p>Accessories: 72100607 Stainless steel waste bowl perforated 72100508 Wooden chopping board 72100929 Chrome crockery basket 72100401 Space-efficient drain</p>	

 <p>450 mm substructure min. 900 mm substructure</p>	<p>72012401 Econa 100 EL</p> 	<p>Incl. 3 1/2" twist basket strainer 72100121</p> <p>Accessories: 72100929 Chrome crockery basket 72100401 Space-efficient drain</p>	
 <p>600 mm substructure min. 900 mm substructure</p>	<p>72012701 Econa 150 EL</p> 	<p>Incl. 3 1/2" twist basket strainer, 3 1/2" basket valve, manually operated 72100170</p> <p>Accessories: 72100607 Stainless steel waste bowl perforated 72100929 Chrome crockery basket 72100401 Space-efficient drain</p>	
 <p>450 mm substructure</p>	<p>72010901 E 86 K</p> 	<p>Incl. 1 1/2" plug fitting 72100199</p> <p>Accessories: 72100923 Chrome crockery basket 72100515 Wooden chopping board 72100401 Space-efficient drain</p>	
 <p>450 mm substructure</p>	<p>72010945 E 86 plus</p> 	<p>Incl. 1 1/2" plug fitting 72100199, transparent plastic waste bowl 72100606 and wooden chopping board 72100516</p> <p>Accessories: 72100923 Chrome crockery basket 72100401 Space-efficient drain</p>	
 <p>900 mm substructure</p>	<p>72011601 E 86/2</p> 	<p>Incl. 1 1/2" plug fitting 72100192</p> <p>Accessories: 72100923 Chrome crockery basket 72100515 Wooden chopping board 72100401 Space-efficient drain</p>	
 <p>600 mm substructure</p>	<p>72014001 E 39 Set</p>	<p>Incl. 1 1/2" plug fitting 72100103 Chrome crockery basket 72100922 Wooden chopping board 72100501</p> <p>Accessories: 72100401 Space-efficient drain</p>	
 <p>450 mm substructure</p>	<p>72011001 E 39</p>	<p>Incl. 1 1/2" plug fitting 72100118</p> <p>Accessories: 72100922 Chrome crockery basket 72100501 Wooden chopping board 72100401 Space-efficient drain</p>	
 <p>900 mm substructure</p>	<p>72011801 E 123/2</p> 	<p>Incl. 1 1/2" plug fitting 72100299</p> <p>Accessories: 72100401 Space-efficient drain</p>	
 <p>450 mm substructure</p>	<p>72021401 E 47</p>	<p>Incl. 3 1/2" basket valve, manually operated 72100185</p> <p>Accessories: 72100401 Space-efficient drain</p>	
 <p>450 mm substructure</p>	<p>72020501 E 43</p>	<p>Incl. 1 1/2" plug fitting 72100102</p> <p>Accessories: 72100401 Space-efficient drain</p>	

Installation dimensions are supplied with sinks.

Substructure sinks

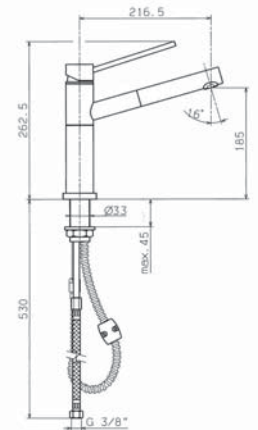
 <p>400 mm substructure</p>	<p>72021301 U 26</p>	<p>Incl. 1 ½" basket valve, manually operated 72100173, attachment element</p> <p>Accessories: 72100401 Space-efficient drain</p>	
 <p>450 mm substructure</p>	<p>72021001 U 39</p>	<p>Incl. 3 ½" twist basket strainer 72100171, attachment element</p> <p>Accessories: 72100922 Chrome crockery basket 72100401 Space-efficient drain</p>	
 <p>500 mm substructure</p>	<p>72020801 U 340/420</p>	<p>Incl. 3 ½" twist basket strainer 72100171, attachment element</p> <p>Accessories: 72100927 Chrome crockery basket 72100401 Space-efficient drain</p>	
 <p>500 mm substructure</p>	<p>72020901 U 400/400</p>	<p>Incl. 3 ½" twist basket strainer 72100171, attachment element</p> <p>Accessories: 72100401 Space-efficient drain</p>	
 <p>500 mm substructure</p>	<p>72021901 U 520/310</p>	<p>Incl. 3 ½" twist basket strainer 72100171, attachment element</p> <p>Accessories: 72100401 Space-efficient drain</p>	
 <p>800 mm substructure</p>	<p>72020601 UK 340/420</p>	<p>Incl. 3 ½" twist basket strainer, in the small bowl 3 ½" basket valve, manually operated 72100170, attachment element</p> <p>Accessories: 72100401 Space-efficient drain</p>	
 <p>700 mm substructure</p>	<p>72021801 UK 375/375</p>	<p>Incl. 3 ½" twist basket strainer, in the small bowl 3 ½" basket valve, manually operated 72100170, attachment element</p> <p>Accessories: 72100401 Space-efficient drain</p>	

Taps



- 72070801 Apollo CN
- 72070802 Apollo stainless steel effect
- 72070803 Apollo chrome
- 72070901 Apollo GB CN
- 72070902 Apollo GB stainless steel effect
- 72070903 Apollo GB chrome

One-hand lever mixer tap with rotating spout and variable flow or removable spray attachment (GB)

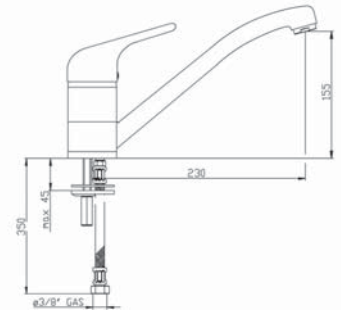


- 72070101 Riemix Classic chrome
- 72070109 Riemix Classic pebble
- 72070102 Riemix Classic sierra
- 72070104 Riemix Classic graphite
- 72070301 Riemix Classic ND chrome
- 72070309 Riemix Classic ND pebble
- 72070302 Riemix Classic ND sierra
- 72070304 Riemix Classic ND graphite

One-hand lever mixer tap with rotating spout

Riemix Classic with flexible connector

Riemix Classic ND = low-pressure version

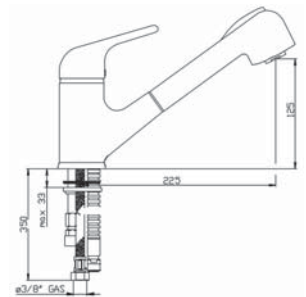


- 72070201 Riemix Classic GB chrome
- 72070209 Riemix Classic GB pebble
- 72070202 Riemix Classic GB sierra
- 72070204 Riemix Classic GB graphite
- 72071101 Riemix Classic GB ND chrome
- 72071109 Riemix Classic GB ND pebble
- 72071102 Riemix Classic GB ND sierra
- 72071104 Riemix Classic GB ND graphite

One-hand lever mixer tap with rotating spout and removable spray attachment (GB)

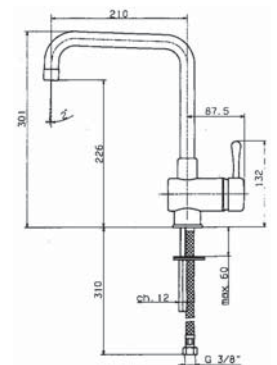
Riemix Classic with flexible connector

Riemix Classic ND = low-pressure version



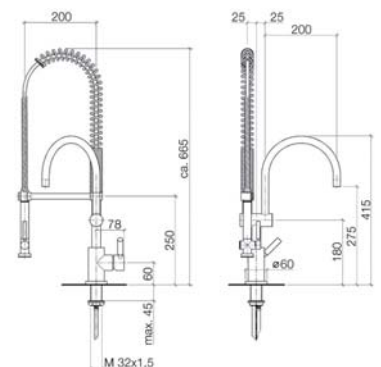
- 72070401 Riemix Topline chrome
- 72070409 Riemix Topline pebble
- 72070402 Riemix Topline sierra
- 72070404 Riemix Topline graphite

One-hand lever mixer tap with rotating spout and flexible connector



- 72072501 Tara Classic professional chrome
- 72072502 Tara Classic platinum matt

Sink table – one-hand mixer tap right with overspray, rotating spout





waterstation® round

Off-the-peg system solutions – waterstation® round

A true masterpiece in stainless steel workmanship, this unit not only gives your kitchen a unique look but brings the room alive: see for yourself how the waterstation® round turns kitchen chores into a shared cooking experience, with the waterstation® round becoming a focal point for communication. These benefits can be enjoyed at their fullest if the waterstation® round is used as a freestanding or attached unit as part of your layout.



- 72090101 waterstation® round sink
 (1) 72091401 waterstation® round with frame 250 mm
 72091402 waterstation® round with frame 300 mm
- 72091001 waterstation® round island 920 mm
 (2) 72091002 waterstation® round island 950 mm
 72091003 waterstation® round island 970 mm
 72091004 waterstation® round island 1000 mm
- 72091101 waterstation® round linear 920 mm
 (3) 72091102 waterstation® round linear 950 mm
 72091103 waterstation® round linear 970 mm
 72091104 waterstation® round linear 1000 mm
- 72091201 waterstation® round corner 920 mm
 (4) 72091202 waterstation® round corner 950 mm
 72091203 waterstation® round corner 970 mm
 72091204 waterstation® round corner 1000 mm



(1)



(2)



(3)



(4)



72090201

Stainless steel waste container



72090301 Stainless steel bowl 1/6

72090302 Stainless steel strainer bowl 1/6 perforated



72090203 Rösle stainless steel set



72090405

Chopping board 1/6 mahogany



72090409 Chopping board 1/6 mahogany with cut-out

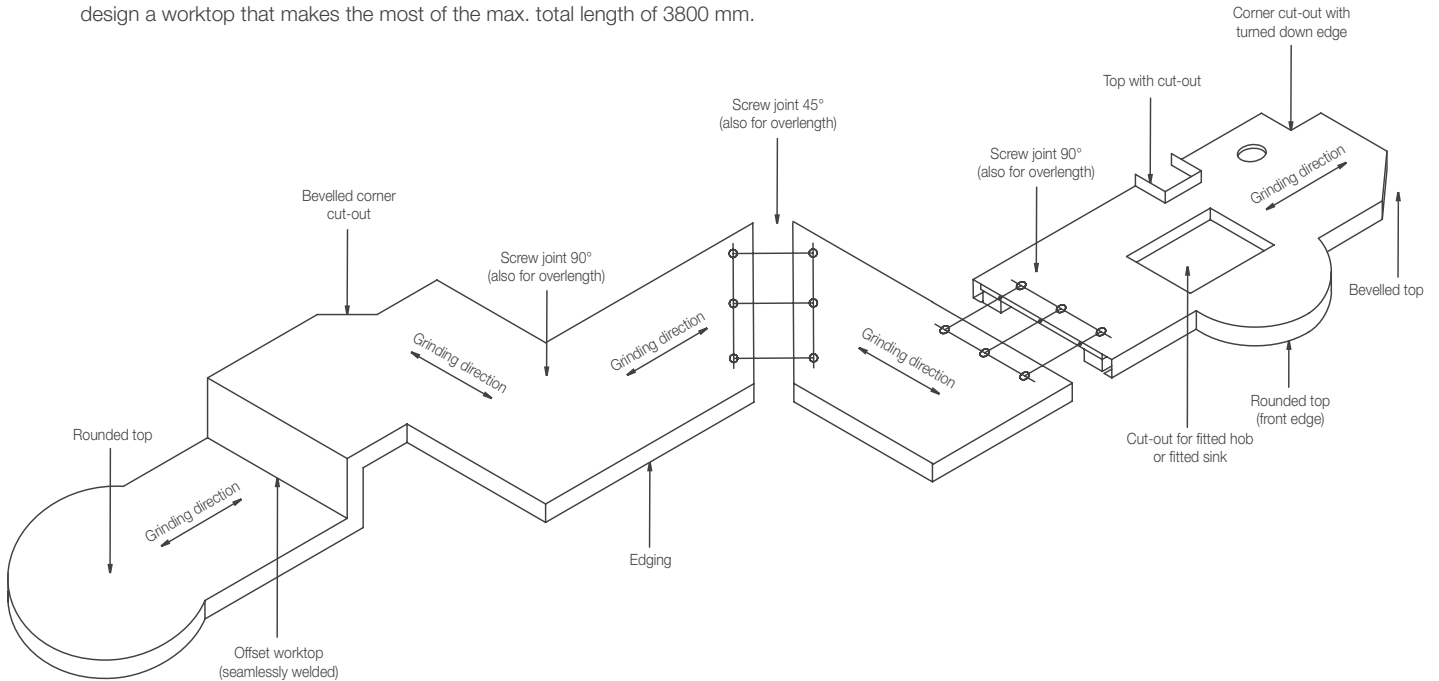


72090413 Chopping board 1/12 mahogany with cut-out

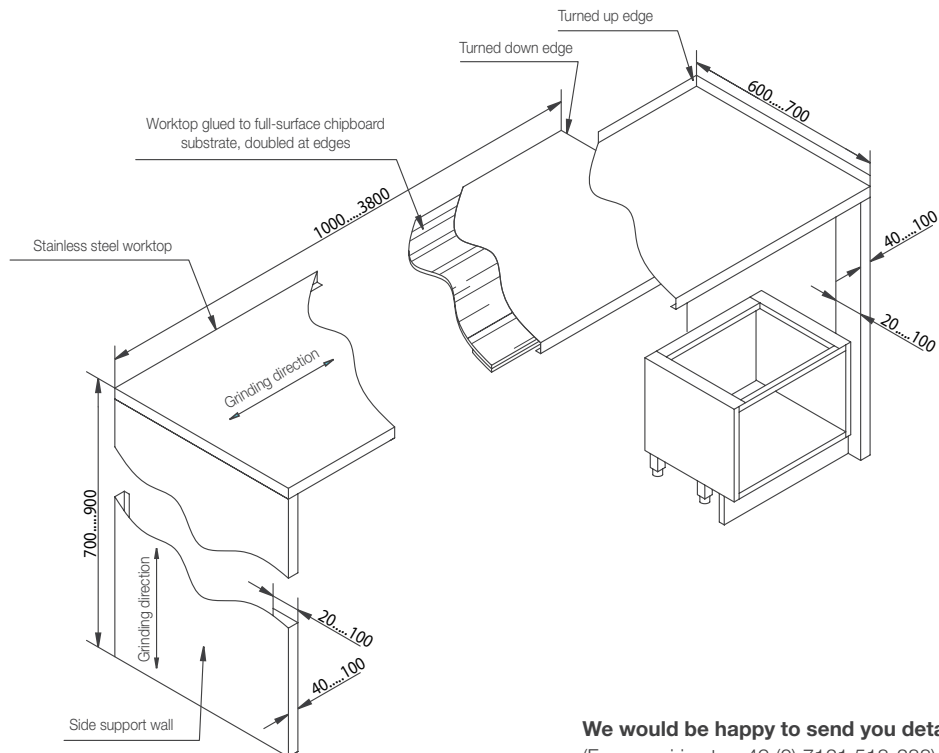
Kitchen worktops – unlimited possibilities

Worktops can be customised in many different ways, no matter what your space, situation or requirements.

Lengths and widths of stainless steel worktops can be individually tailored. Options include linear or round shaping, offset heights, wrapping around internal or external corners, bevelling and cut-outs. Screwed or welded seams give you the flexibility to design a worktop that makes the most of the max. total length of 3800 mm.



Worktop is glued to full-surface chipboard substrate, doubled at edges.
 Worktop thicknesses from min. 20 mm to 100 mm. Maximum length of a one-piece worktop is 3800 mm.



We would be happy to send you detailed design information.
 (Fax enquiries to +49 (0) 7121 518-288)

www.rieber.de

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Fax +44 (0) 1225/70 59 27
Email: sales@bglrieber.co.uk
www.bglrieber.co.uk

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 everyday use, enabling you to do your bit for the climate and environmental protection.



Design: werksdesign

Rieber