



STW / ZUB®

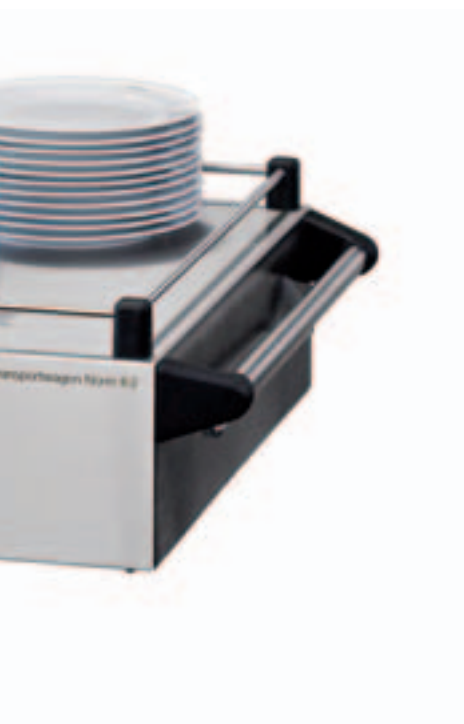
The optimum in food distribution.

Rieber

The Rieber food transport trolley

The NORM food transport trolleys are the cost-effective alternative for small organisations and yet they still meet the strict HACCP requirements, thus ensuring the integrity of the food distribution chain. Chilled or heated dishes are brought to the ward kitchen in Gastronorm containers, either with the Rieber food transport trolley or securely in the Rieber thermoport®. Once there, the food is kept hot or cold before being portioned onto plates using the ladling system and then positioned on trays ready for distribution. The ladling system enables individual portioning, as is required, for example, for diets.





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The ladling system...

Food transport trolley with heated wells, heated compartments and sliding cover





Pantry kitchen with the waterstation® cubic sink (working on 2 levels)



The clever distribution system...

Food transport trolleys in stainless steel, worktop with ridge edge (for version with heated wells). Cupboard, doors double-walled, insulated. Self-closing doors, transport lock. The door seal can be removed completely for cleaning purposes and pressed back in without the need for tools. Cupboard: tightly welded with hygienic muffle, H3. Interior with seamless deep-drawn support rails, clearance 37 mm for holding GN containers up to GN 1/1. Safety pushing handle.

Corner bumpers. Rustproof casters in accordance with DIN 18867, Part 8. Wheel diameter 125 mm in accordance with DIN 18867, Part 7.

2 fixed casters, 2 swivel casters with brake, with wheel arrangement HL or optionally VHL.

Heated cupboard: 1 heating element per cupboard 1/1, heating output can be regulated separately.

ON/OFF rocker switch, thermostat regulation from +30 °C to +110 °C (+90 °C for NORM III-1-1K). Refrigerated cupboard (optional):

1 cupboard 1/1, refrigeration output can be regulated separately. ON/OFF rocker switch, thermostat regulation, refrigeration range from +2 °C to +10 °C.

Refrigeration output: 230 W at -10 °C evaporation temperature, refrigerant R134a.

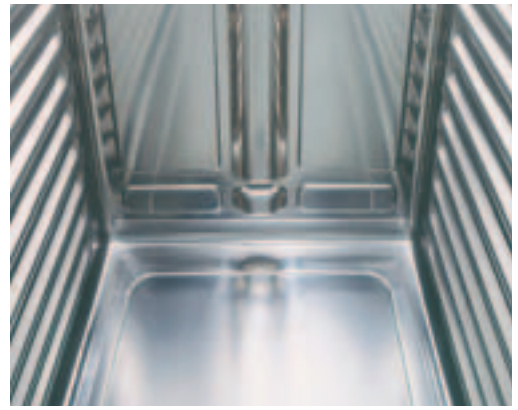
Switch elements protected against impacts, spiral cable 2 m, blind socket. Protection class IP X5 (jet-proof) or IP X3 (splash-proof) for type NORM-II-super.

Rated voltage 1 N AC 230 V 50 Hz/60 Hz.



Clear layout

Separate heating control for each compartment and well



Hygienic design H3

Tightly welded interior with deep-drawn support rails and rounded corners (radius R10)



The ideal addition

Rieber Gastronorm containers (see dedicated brochure)



Serving situation

Serving version with stainless steel Rolltop



The ideal addition

Rieber thermoplates®
Cooking in the GN format (see dedicated brochure)



catering kitchen*

The catering kitchen* is a compact and mobile catering unit for transporting, finishing and serving hot and cold dishes safely and to a high standard.

* patent pending

Food transport trolleys

Food transport trolleys in stainless steel, smooth worktop with gallery on top, all-round. Cupboard, doors double-walled, insulated. Dimensions per compartment: 330 x 570 x 586 mm. Self-closing doors, transport lock. Tightly welded interior, hygienic design H3. Each with 14 pairs of seamless deep-drawn support rails, clearance 37 mm for holding GN containers up to GN 1/1. Safety pushing handle. Corner bumpers. Rustproof casters in accordance with DIN 18867, Part 8. Wheel diameter 125 mm. 2 fixed casters, 2 swivel casters with brake, with wheel arrangement HL or VHL, if desired.

Heated cupboard.

1 heating element per cupboard 1/1, heating output can be regulated separately. ON/OFF rocker switch, thermostat regulation from +30 °C to +110 °C. Switch elements protected against impacts, spiral cable 2 m, blind socket. VDE/GS approved/protection class IP X5, jet-proof. Rated voltage 1 N AC 230 V 50 Hz/60 Hz.

* **Wheel arrangement HL:**

** **Wheel arrangement VHL:**

2 fixed casters, 2 swivel casters with double brake

1 swivel caster each on face side, centre, with double brake, 2 fixed casters in middle of trolley, connected via a live axle



Type	Norm-II-0 (heated cupboard)	Norm-III-0 (heated cupboard)
Dimensions in mm (L x W x H)	905 x 680 x 900 (947)	1314 x 680 x 900 (947)
Approx. weight kg	75	110
No. of compartments	2	3
No. of heated compartments	2	3
Connected load (watt)	940	1410
Order no.	88 13 03 21 Wheel arrangement HL*	88 13 10 21 Wheel arrangement HL*
Accessories		
Rustproof casters in accordance with DIN 18867, Part 8, dia. 160 mm		
Rustproof casters in accordance with DIN 18867, Part 8, dia. 200 mm		
Antistatic tyres dia. 125 mm		
All-round impact bumper Order no.	88 13 20 65	88 13 20 66
Lid holder for GN 1/1 lid Order no.	88 13 20 10	88 13 20 11
Stainless steel cooling element for cold food GN 1/1 (compartment cooling) Order no.	85 01 20 02	85 01 20 02
Plastic cooling element for cold food GN 1/1 Order no.	85 02 20 38	85 02 20 38
Basket strainer in stainless steel for insertion in well drainage pipe Order no.	57 01 03 01	57 01 03 01
Tray slide on one side Order no.	88 13 20 67	88 13 20 68
Digital temperature display per door Order no.	33 07 04 02	33 07 04 02
Drawbar per trolley Order no.	88 22 11 05	88 22 11 06
Swivel casters with driving brake	on request	on request

Food transport trolleys, also with dry heating

Stainless steel transport trolleys. Worktop with ridge edge, deep-drawn heated wells, welded-in, wet and dry heating with drain. Dry heating results in considerable energy savings. Wells for GN containers 1/1 up to 200 mm. Cupboard, doors double-walled, insulated. Dimensions per compartment: 330 x 570 x 364 mm. Self-closing doors, transport lock. Tightly welded interior, hygienic design H3. Each with 8 pairs of seamless deep-drawn support rails, clearance 37 mm for holding GN containers up to GN 1/1. Safety pushing handle. Corner bumpers. Rustproof casters in accordance with DIN 18867, Part 8. Wheel diameter 125 mm.

2 fixed casters, 2 swivel casters with brake, with wheel arrangement HL or VHL, if desired. Heated cupboard. 1 heating element per cupboard 1/1, heating output can be regulated separately. ON/OFF rocker switch, thermostat regulation from +30 °C to +110 °C. Switch elements protected against impacts, spiral cable 2 m, blind socket. VDE/GS approved/protection class IP X5, jet-proof. Rated voltage: 1N AC 230 V 50 Hz/60 Hz.

* **Wheel arrangement HL:**

** **Wheel arrangement VHL:**

2 fixed casters, 2 swivel casters with double brake

1 swivel caster each on face side, centre, with double brake, 2 fixed casters in middle of trolley, connected via a live axle



Gastronorm containers as accessories



Gastronorm containers as accessories

Type	Norm-II-2 (with additional heated wells above)	Norm-III-3 (with additional heated wells above)
Dimensions in mm (L x W x H)	905 x 680 x 900	1314 x 680 x 900
Approx. weight kg	75	120
No. of heated compartments	2	3
Connected load (watt)	1880	2820
Order no.:	88 13 06 21 Wheel arrangement HL* 88 13 06 22 Wheel arrangement VHL**	88 13 14 21 Wheel arrangement HL* 88 13 14 22 Wheel arrangement VHL**
Accessories		
Rustproof casters in accordance with DIN 18867, Part 8, dia. 160 mm		
Rustproof casters in accordance with DIN 18867, Part 8, dia 200 mm		
Antistatic tyres dia. 125 mm		
All-round impact bumper Order no.	88 13 20 65	88 13 20 66
Lid holder for GN 1/1 lid Order no.	88 13 20 10	88 13 20 11
Stainless steel cooling element for cold food GN 1/1 (compartment cooling) Order no.	85 01 20 02	85 01 20 02
Plastic cooling element for cold food GN 1/1 Order no.	85 02 20 38	85 02 20 38
Basket strainer in stainless steel for insertion in well drainage pipe Order no.	57 01 03 01	57 01 03 01
Tray slide on one side Order no.	88 13 20 67	88 13 20 68
Digital temperature display per door Order no.	33 07 04 02	33 07 04 02
Drawbar per trolley Order no.	88 22 11 05	88 22 11 06
Swivel casters with driving brake	on request	on request

Food transport trolleys, also with dry heating (1 refrigerated compartment)

Food transport trolleys in stainless steel. Worktop with ridge edge, deep-drawn heated wells, welded-in, wet and dry heating with drain. Dry heating results in considerable energy savings. Wells for GN containers 1/1 up to 200 mm. Cupboard, doors double-walled, insulated. Dimensions per compartment: 330 x 570 x 364 mm, 1 heated compartment on left, 1 refrigerated compartment on right. Self-closing doors, transport lock. Tightly welded interior, hygienic design H3.

Each with 8 pairs of seamless deep-drawn support rails, clearance 37 mm for holding GN containers up to GN 1/1. Safety pushing handle. Corner bumpers.

Rustproof casters in accordance with DIN 18867, Part 8. Wheel diameter 125 mm. 2 fixed casters, 2 swivel casters with brake, with wheel arrangement HL or VHL, if desired.

Heated cupboard (left)

1 heating element per cupboard 1/1, heating output can be regulated separately.

ON/OFF rocker switch, thermostat regulation from +30 °C to +90 °C.

Refrigerated cupboard

1 cupboard 1/1, refrigeration output can be regulated separately.

ON/OFF rocker switch, thermostat regulation, refrigeration range from +2 °C to +10 °C. Refrigeration output: 118 W at -10 °C evaporation temperature, refrigerant R134a.

Switch elements protected against impacts, spiral cable 2 m, blind socket. VDE/GS approved/protection class IP X3, splash-proof. Connected load 1970 W, rated voltage 1N AC 230 V 50 Hz/60 Hz.

* **Wheel arrangement HL:**

** **Wheel arrangement VHL:**

2 fixed casters, 2 swivel casters with double brake
1 swivel caster each on face side, centre, with double brake, 2 fixed casters in middle of trolley, connected via a live axle



Gastronorm containers as accessories

Type	NORM-III-1-1K (with additional heated wells above)
Dimensions in mm	1314 x 680 x 900
Weight kg	100
No. of low compartments	2
Order no.	88 13 18 21 HL*

Accessories

					no illustration	
Type	Fold-down work surface on face side	Sliding cover, insulated, can be pulled out over face sides. Locked position, 100 mm grid position when pre-heating	Hinged lid 1/3 - 2/3	Top with light/heating bridge (not in combination with sliding cover or hinged lid)	Top with light bridge (not in combination with sliding cover or hinged lid)	Insert frame for cupboard compartment, can be pulled out, for GN containers up to 1/1, high compartment = 4 shelves, low compartment = 2 shelves.
Dimensions L x W x H in mm	612 x 265 x 22	Norm-II 877 x 650 Norm-III 1250 x 650	Norm-II 800 x 620 Norm-III 1220 x 620			
Order no. Norm-II	88 13 20 02	88 13 20 69	88 13 20 71	88 13 20 46	88 13 20 45	88 13 20 57 (1 x GN 1/1)
Order no. Norm-III	88 13 20 02	88 13 20 70	88 13 20 72	88 13 20 48	88 13 20 47	88 13 20 58 (2 x GN 1/2)
Order no.	Only for Norm-III-1-1K 88 13 20 51	Only for Norm-III-1-1K 88 13 20 54	Only for Norm-III-1-1K 88 13 20 56	-	-	-

Other accessories on request

Food transport trolleys
(with additional well or cupboard compartment GN 2/4)

Food transport trolleys in stainless steel. Worktop with ridge edge, deep-drawn heated wells, welded-in, wet and dry heating with drain.

Wells for GN containers 1/1 up to 200 mm. Cupboard, doors double-walled, 530 mm x 365 mm. Interior each with 6 pairs of seamless deep-drawn support rails, clearance 55 mm. Safety pushing handle. All-round bumper. Rustproof casters in accordance with DIN 18867, Part 8. Wheel diameter 160 mm.

2 swivel casters with brakes. Wheel arrangement HL or VHL, if desired.

Heated cupboard

1 heating element per cupboard 1/1, heating output can be regulated separately. ON/OFF rocker switch, thermostat regulation from +30 °C to +110 °C. Switch elements, protected against impacts, spiral cable 2 m, blind socket. VDE/GS approved/protection class IP X3, splash-proof. Connected load 2639 W, rated voltage 1N AC 230 V 50 Hz.

Version:

2 heated wells GN 1/1,

1 heated well GN 2/4,

2 low cupboards GN 1/1, heated.

1 low cupboard GN 2/4, without doors, not heated.

Hinged lid 1/3, 2/3 divided lengthwise, with raised edge, can be locked into place as an extra work surface.



Gastronorm containers as accessories

Type	Norm-II-Super (with additional heated wells above)
Dimensions L x W x H in mm	1078 x 700 x 935
Approx. weight kg	101
No. of compartments	2 + 1/2
Order no.	88 13 15 03

Accessories

Rustproof casters in accordance with DIN 18867, Part 8, dia 125 mm	
Rustproof casters in accordance with DIN 18867, Part 8, dia 200 mm	
Antistatic tyres dia. 160 mm	
Lid holder for GN 1/1 lid Order no.	88 13 20 10
Stainless steel cooling element for cold food GN 1/1 (compartment cooling) Order no.	85 01 20 02
Plastic cooling element for cold food GN 1/1 Order no.	85 02 20 38
Basket strainer in stainless steel for insertion in well drainage pipe Order no.	57 01 03 01
Digital temperature display per door Order no.	
Drawbar per trolley Order no.	88 22 11 02
Swivel casters with driving brake	on request

Delivery trolleys, also with dry heating

Stainless steel delivery trolley for in-house transport and distribution of food. Worktop turned down on all sides, deep-drawn heated wells, welded-in. Well size for Gastronorm containers GN 1/1, with wet and dry heating. Dry heating results in considerable energy savings. With drainage cock. Panelled and insulated on all sides. Switch elements, impact-protected. Spiral cable 2.5 m, blind socket. ON/OFF rocker switch. Thermostat, stepless regulation between +30 °C and +110 °C. Safety pushing handle. Welded-in stainless steel shelf. 4 corner bumpers. Rustproof casters in accordance with DIN 18867, Part 8. Wheel diameter 125 mm. 2 swivel casters. GS/VDE approved, splash-proof. Rated voltage 1N AC 230 V 50 Hz.



Type	ZUB 1	ZUB 2	ZUB 2-GL	ZUB 3	ZUB 3-GL	ZUB 4
Storage capacity	1 x GN 1/1, 200 mm	2 x GN 1/1, 200 mm	2 x GN 1/1, 200 mm	3 x GN 1/1, 200 mm	3 x GN 1/1, 200 mm	4 x GN 1/1, 200 mm
External dimensions in mm	758 x 475 x 900	858 x 675 x 900	816 x 717 x 900	1227 x 675 x 900	1185 x 717 x 900	1562 x 675 x 900
Empty weight kg	22	33	33	44	44	55
Connected load	0.47 kW	0.94 kW	0.94 kW	1.41 kW	1.41 kW	1.88 kW
Handle position	face side	face side	longitudinal side	face side	longitudinal side	face side
Order no.	88 16 01 01	88 16 02 01	88 16 02 03	88 16 03 01	88 16 03 03	88 16 04 01

Accessories

Hinged shelf for longitudinal side Order no.	-	58 16 17 02	58 16 17 02	58 16 17 03	58 16 17 03	58 16 17 04
Hinged shelf for face side Order no.	-	58 16 17 01	58 16 17 01	58 16 17 01	58 16 17 01	58 16 17 01
Basket strainer in stainless steel for drainpipe Order no.	-	57 01 03 01	57 01 03 01	57 01 03 01	57 01 03 01	57 01 03 01
Hinged surface for ladles, dimensions 315 x 200 mm Order no.	-	58 16 24 01	58 16 24 01	58 16 24 01	58 16 24 01	58 16 24 01
Antistatic tyres Dia. 125 mm						
Galvanised casters Dia. 125 mm						

Delivery trolley, refrigerated

Stainless steel delivery trolley for in-house transport and distribution of food. Work-top turned down on all sides, deep-drawn refrigerated well, accommodating 2 x 1/1, 3 x 1/1 or 4 x 1/1 GN, welded-in. With drainage cock. Panelled and insulated on all sides.

Handle position: face side. Switch elements protected against impacts. Spiral cable 2.5 m, blind socket. Refrigeration from +2 °C to +10 °C. Safety pushing handle. Welded-in stainless steel shelf. Refrigeration unit in a case installed under the well. Connected load 0.255 kW. 4 corner bumpers. Rustproof casters in accordance with DIN 18867, Part 8. Wheel diameter 125 mm. 4 swivel casters, of which 2 with brakes. Rated voltage 1 N AC 230 V 50 Hz. Refrigeration output of ZUB 2-K, ZUB 3-K: 230 W at evap. temp. -10 °C. Refrigerant R134a.



Type	ZUB 2-K	ZUB 3-K
Storage capacity	2 x GN 1/1, 200 mm 639 x 510 x 210 mm	3 x GN 1/1, 200 mm 975 x 510 x 210 mm
External dimensions in mm	860 x 663 x 900	1195 x 663 x 900
Empty weight kg	55	65
Order no.	88 16 08 01	88 16 08 02

Accessories

Antistatic tyres
Dia. 125 mm
Order no.

Galvanised casters
Dia. 125 mm
Order no.

Delivery trolley top shelf

Stainless steel top shelf for delivery trolley, with germ guard with 4 settings on guest side, 8 mm LSG. ON/OFF switch. Serving hatch height 153 mm

Light bridge version, ready-for-connection. Switch in the shelf, rated voltage 1N AC 230 V 50 Hz (for heated and refrigerated delivery trolley only)

Type	for ZUB 2	for ZUB 3	for ZUB 4
Dimensions L x W x H mm	740 x 580 x 400	1117 x 580 x 400	1434 x 580 x 400
Connected load (watt)	15	18	30
Order no.	88 13 20 45	88 13 20 47	88 16 10 01

Heating bridge version, ready-for-connection. Switch in the shelf, rated voltage 1N AC 230 V 50 Hz (for heated delivery trolley only)

Type	for ZUB 2	for ZUB 3	for ZUB 4
Dimensions L x W x H mm	740 x 580 x 400	1117 x 580 x 400	1434 x 580 x 400
Connected load (watt)	365	1130	1530
Order no.	88 13 20 46	88 13 20 48	88 16 10 02

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