

Gentle simmering and heating
The Thermomat®



[*Universal cooking
and heating units*]



Rieber
[*the right solution*]

To meet your requirements:

A Thermomat® with doors or drawers?

If you are transporting food outdoors, e.g. for a party service, you should opt for the Thermomat® with doors. Advantage: Transport-safe door catch. If you want to serve meals straight from the Thermomat®, opt for the drawer version. Advantage: Quickly opened, quickly closed. Choose the unit you require and profit from its specific benefits.





Just-in-time simmering and heating for more succulent and juicy meat



With a Thermomat® from Rieber, you can keep food warm, let it simmer, cook it at a low temperature or cook it to perfection. For example a roast joint or two legs of lamb, which you fry until crisp in a very hot frying pan and then finish cooking in the Thermomat® at low temperatures. This keeps the meat succulent and tender without it becoming dry. Or side dishes which you can also cook to perfection and keep warm until it is time to serve the food. The temperature remains at exactly the set temperature, guaranteeing the desired quality. Even when the door is frequently opened, this will not affect the temperature as very fine heating wires distributed within the unit, and above all the “forward-thinking” control system, correct the temperature fluctuations very quickly. The Thermomat® can be used for working temperatures of between +30 °C and +140 °C.

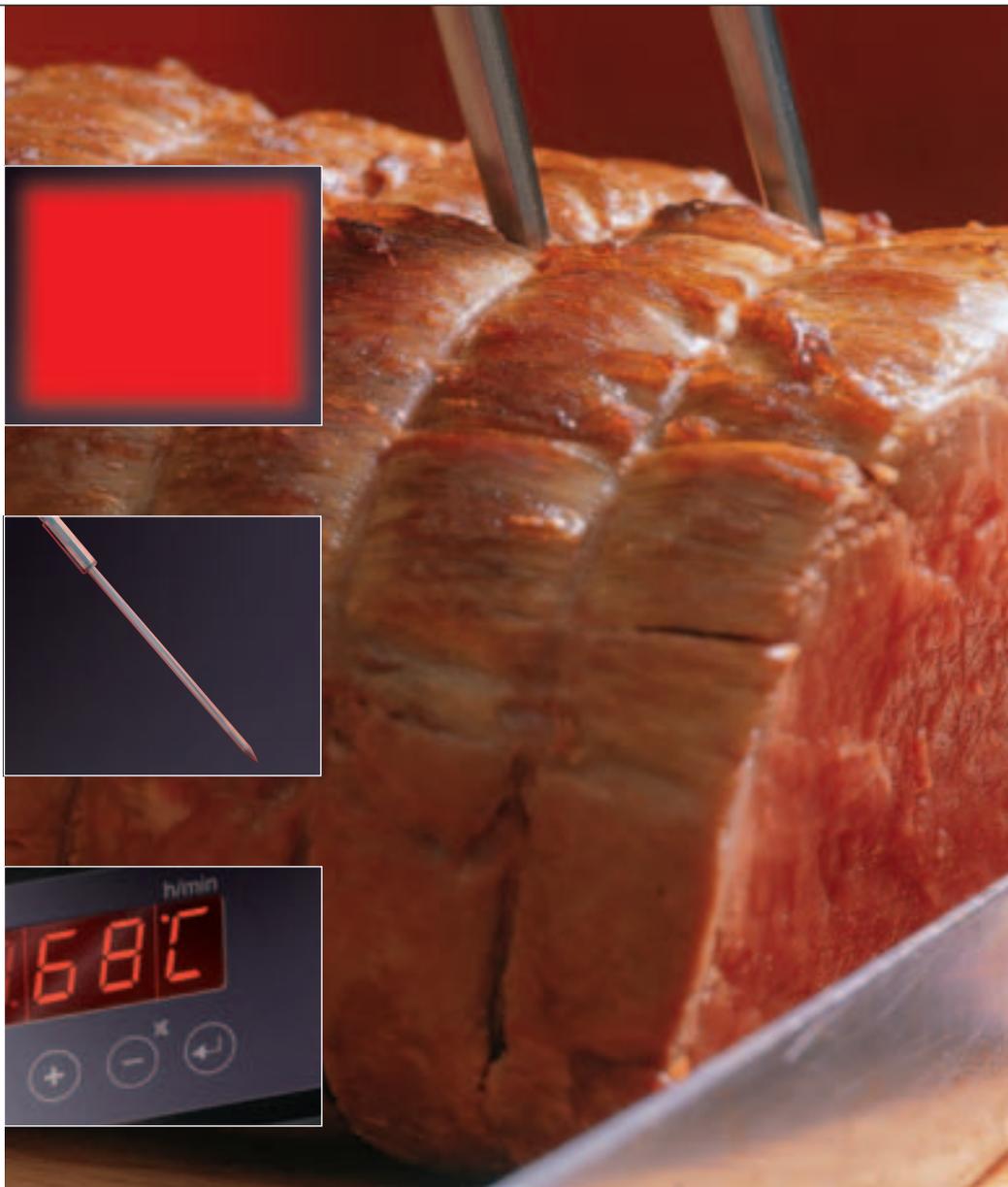
The intelligent convection heating system ensures an even temperature inside the chamber even without circulating air.



The electronic control system ensures exact compliance with the core temperature via the core temperature sensor (in mode 9).



Thermostat regulation for 3 programs:
 1 = Indefinite heating/
 low-temperature simmering
 2 = Time-controlled heating/
 low temperature simmering
 3 = Core temperature sensor-controlled
 heating/low-temperature simmering



The Thermomat® is like a stainless steel Thermoport®: double-walled insulation, ground visible surfaces, deep-drawn stacking grooves on top (upper side of drawer version is smooth), with stacking rails attached to the base. The cooking chamber is highly polished and easy to clean; it is heated on 3 sides with 230 V, connection via a 2 m cable and socket on the reverse of the unit. The plug is splashwater-protected. Electronic regulation for three operating modes (keeping warm, overnight cooking, low-temperature cooking) with core temperature sensor. Two-level ring heating system, electronic system ensures that the set target temperature is not exceeded.



Secure stance thanks to Rieber stacking system



Cooking chamber, highly polished, with shelf rail support and temperature sensor



***You'll like the taste
of these details***

Thermomat® with doors

On both sides, 1 shelf rail support, tilt-protected with push-through protection. Depending on the model, with 3 or 7 pairs of shelf rails. Foodstuff-resistant door seal, can be removed easily for cleaning. Door hinged on right as standard, can be changed to left. Permanently elastic single-hand closing and opening mechanism, self-closing door (clicks into place under pressure), opening angle approx. 210°. Two coated aluminium flush-mounted fold-down handles on the sides at the top.



Thermomat® with drawers

Drawers with moulded handle made of plastic, running on sturdy stainless steel telescopic extension rails. Depending on the model, with 2 or 3 frame drawers. Foodstuff-resistant drawer seals on carcass, can be removed easily for cleaning. Each suitable for 1/1 GN container, long-wise. Also designed for sideways insertion of grilles and insert trays on lower level. Drawer panel can be removed with frame for cleaning. Note: This version is not a mobile unit; drawers are not automatically secured during transport.



Telescopic extension rails of the drawers



Socket with plug



Splashwater-protected socket flap



Removable door seal



Steam valve on the inside of the door

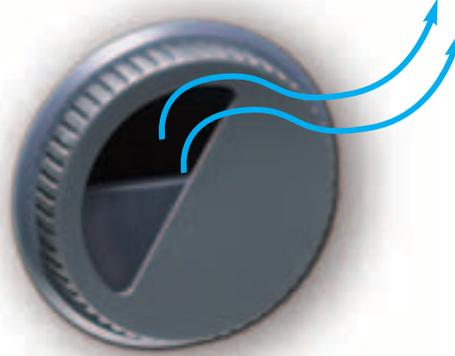


Folding handles on the side



Air opening covered with a grille

**Letting off steam,
simply**



The air is automatically fed into the Thermomat® by means of a grille-covered air supply opening on the reverse of the unit which allows a constant supply of fresh air into the cooking chamber. The convection effect created means that the cooking chamber temperature remains even without the need for any extra air circulation measures. The intensity of the humidity in the cooking chamber depends on the food and the way it is prepared. A steam valve outlet on the outside of the door can be used to regulate the air humidity. Thanks to this dehumidification system, baked goods, food covered in breadcrumbs, meat and fish with fried skin remain crisp and appealing.





Thermomat® TM-3-65 with doors



Thermomat® TM-SL-211L with 2 drawers

Dimensions L x W x H mm	448 x 689 x 465	448 x 691 x 555
Empty weight	30 kg	37 kg
Storage capacity	3 x GN 1/1 65 mm or 2 x GN 1/1 100 mm	2 x GN 1/1 150 mm, subdivisions 1/2, 1/3 or 2 x GN 1/1 grille on 1 GN 1/1 insert tray each
Temperature range	+30° up to +140°C	+30° up to +140°C
Total connected load kW	0.830	0.830
Rated voltage	1 N AC 230 V 50 Hz	1 N AC 230 V 50 Hz
Order no.	85011001	85011005

Accessories

Power supply cable, approx. 2m long, enclosed separately	●	●
Accessories on request for a surcharge		
Door hinged on the left	●	
Rolliport made of plastic	●	●
Order no. 88 07 06 01		Secure drawers during transportation!
Gastronorm container GN 1/1, 65 mm	●	
Order no. 84 01 02 04		
Gastronorm container GN 1/1, 100 mm	●	
Order no. 84 01 02 03		
Gastronorm container GN 1/1, 150 mm		●
Order no. 84 01 02 02		
GN 1/1 grille	●	●
Order no. 84 14 01 05		
GN 1/1, 20 mm insert tray	●	●
Order no. 84 10 01 04		





Thermomat® TM-7-65 with doors



Thermomat® TM-SL-311L with 3 drawers

Dimensions L x W x H mm	448 x 689 x 761	448 x 691 x 752
Empty weight	45 kg	50 kg
Storage capacity	7 x GN 1/1 65 mm or 4 x GN 1/1 100 mm	3 x GN 1/1 150 mm, subdivisions 1/2, 1/3 or 3 x GN 1/1 grille on 1 GN 1/1 insert tray each
Temperature range	+30° up to +140°C	+30° up to +140°C
Total connected load kW	1.230	1.230
Rated voltage	1 N AC 230 V 50 Hz	1 N AC 230 V 50 Hz
Order no.	85 01 10 02	85 01 10 06

Accessories

Power supply cable, approx. 2m long, enclosed separately	●	●
Accessories on request for a surcharge		
Door hinged on the left	●	
Rolliport made of plastic	●	●
Order no. 88 07 06 01		Secure drawers during transportation!
Gastronorm container GN 1/1, 65 mm	●	●
Order no. 84 01 02 04		
Gastronorm container GN 1/1, 100 mm	●	●
Order no. 84 01 02 03		
Gastronorm container GN 1/1, 150 mm		●
Order no. 84 01 02 02		
GN 1/1 grille	●	●
Order no. 84 14 01 05		
GN 1/1, 20 mm insert tray	●	●
Order no. 84 10 01 04		





Controlling quality intelligently

The electronic thermostat control system in the Thermomat® works in a “forward-thinking” manner, i.e. the set temperature is not reached with full power as quickly as possible, but in a deliberately gentle manner. This allows the temperature to be reached exactly and there is no danger that the required temperature is exceeded.

Overnight cooking

The values determined in a series of tests provide you with an overview about how and when “overnight cooking” makes sense.

Product	Preparation	Cooking time at ... °C	Steam valve position
Turkey breast	Season, brown, place on grille, no gravy	75 °C / 8-10 h	open
Leg of lamb	Season, brown, place on grille	68 °C / 12-15 h	open
Filled veal breast	Season, brown, place on grille	80 °C / 12-13 h	open
A whole turkey	Stuff, roast in oven at 230 °C, place on grille	80 °C / 12-13 h	half/half
Meat ragouts	Brown, make gravy, bind	80 °C / 10-12 h	closed
Veal breast pieces	Blanch or brown, make gravy, add raw vegetables	80 °C / 10-12 h	closed
Pot roast / braised beef	Brown, make gravy	80 °C / 10-12 h	closed
Rabbit / poultry	Brown, serve with or without gravy	80 °C / 8-10 h	closed
Soup meat	Blanch in the stock	80 °C / 12-14 h	closed

Note: All dishes with meat juices, gravy or stock are cooked in covered containers. Sauce and meat must be inserted when hot. These are only reference values as the quantity, weight and quality of the food may vary.

Keeping warm

The values determined in a series of tests provide you with an overview about how and when to use the “keeping warm” mode. All products are cooked to a finish.

Product	Keeping warm period at ...°C	Steam valve	Product	Keeping warm period at ...°C	Steam valve
Large pieces of meat			Smaller pieces of meat		
Roast beef	65 °C, max. 3 h	open	Entrecôte	65 °C, ideal 2 h	open
Carré pork roast	75 °C, max. 3 h	open	Lamb saddle fillets	68 °C, ideal 2 h	open
Beef Wellington	65 °C, max. 1 h	open	Duck breast	72 °C, ideal 2 h	open
Lamb Gigot	72 °C, max. 3 h	open	Game specialities	68 °C, ideal 2 h	open
Haunch of venison	68 °C, max. 2 h	open	Div. pieces of meat	70 °C, ideal 2 h	open
Meatloaf	77 °C, max. 2 h	half/half	Fish		
Soup meat	85 °C, max. 3 h	closed	Steamed fish	70 °C, max. 2 h	closed
Cooked ham	85 °C, max. 3 h	closed	Fried fish	80 °C, max. 2 h	open
Smaller pieces of meat			Deep-fat fried fish	85 °C, max. 1 h	open
Schnitzel in breadcrumbs	82 °C, ideal 2 h	open	Fish in pastry	85 °C, max. 1 h	open
Cordon bleu	82 °C, ideal 2 h	open	Baked goods		
Veal steaks	72 °C, ideal 2 h	open	Croissants	85 °C, max. 2 h	open
Veal schnitzel	72 °C, ideal 2 h	open	Puff pastry	85 °C, max. 2 h	open
Pork steaks	75 °C, ideal 2 h	open	Miscellaneous		
Pork schnitzel	75 °C, ideal 2 h	open	Steamed vegetables	92 °C, max. 1 h	closed
Poultry schnitzel	75 °C, ideal 2 h	open	Rice / pasta	88 °C, max. 2 h	closed
Poultry legs	84 °C, ideal 2 h	open	Gratins, casseroles	92 °C, max. 2 h	half/half
Poultry wings	84 °C, ideal 2 h	open	Rösti Pick/ galette	95 °C, max. 2 h	open
Beef steak medallions	65 °C, ideal 2 h	open	Egg dishes (omelettes)	68 °C, ideal 1 h	half/half

Note: These are only reference values as the quantity, weight and quality of the food may vary. Undercutting the hygienically safe core temperatures is the sole responsibility of the user.

Low temperature cooking

Information about core temperatures for example using “Cook & Hold” (low temperature cooking).

Product group	Ideal core temperature	Product group	Ideal core temperature		
Beef	Fillet, rare	48 °C	Pork	Neck	74 °C
	Fillet medium	57 °C		Cooked ham	77 °C
	Fillet, well done	75 °C		Shoulder	76 °C
	Roast beef, rare	50 °C		Smoked pork loin	67 °C
	Roast beef, medium	58 °C		Lamb	Haunch
Veal	Joint	70 °C	Saddle fillets		57 °C
	Filled breast	78 °C	Special	Haunch of venison	60 °C
	Shoulder	74 °C		Venison saddle	55 °C
		Roll turkey roast		68 °C	
			Rabbit's leg	60 °C	

Note: These are only reference values as the quantity, weight and quality of the food may vary. Undercutting the hygienically safe core temperatures is the sole responsibility of the user.

The Thermomat® is a real all-rounder



The Stand-by Thermomat®:

A la carte: Fillet steaks. The Stand-by Thermomat® keeps food at exactly the right temperature until everything is completely ready for the service team; this automatically improves the quality and also reduces peak time stress in the kitchen.



The Quality Thermomat®:

Thanks to the steady interior temperature inside the Thermomat® and a still heat (no circulating air, only a little convection and thermal movement), the temperature is almost constant compared to circulating air chambers and ovens which dry out the food. The quality of food kept warm in a Thermomat® is improved.



The Overnight Thermomat®:

Menu meat is often prepared as early as 10 am so that it is ready for serving at lunchtime. Frying pans, hot-air steamers and the hobs are all in constant heavy use. An alternative is to cook the meat at exactly the right temperature for 10-15 hours using the overnight mode. The meat can mature, the energy costs are moderate. The Thermomat® only needs around 180 Watt / hour at 75 – 80 °C.



The Banquet Thermomat®:

The Thermomat® improves the quality of the meat if it is roasted approx. 30 – 120 minutes before serving and then kept warm. Example: Food is cooked at 7 pm and then stored in the Thermomat® until 8 pm. This top quality meat is then served to perfection.

The Thermomat® in the work process

Example 1



Hot-air steamer:

Cook food until 90% finished

Thermomat®:

Cook the final 10% until finished, keep warm in a controlled manner

Benefit:

Reduces peak production loads, supports à la carte business

Example 2



Thermomat®:

Pre-cook meat, fish and poultry to a core temperature of 70-80 °C

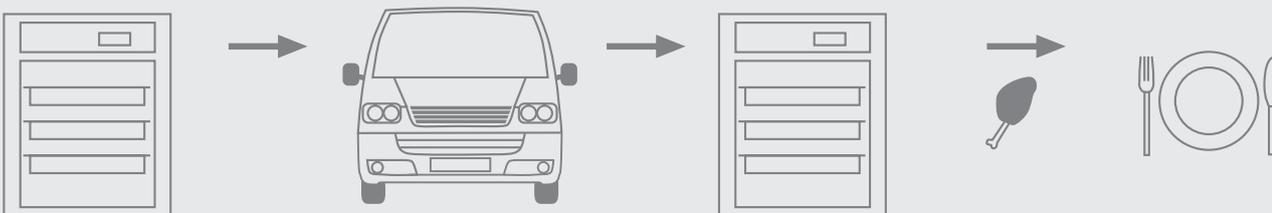
Varithek® with ACS:

Fast fry on grill plate

Benefit:

Gentle pre-cooking, prepare for final cooking stage, allows stress-free work

Example 3



Thermomat®:

Pre-cook food until 90% finished in core temperature mode or overnight mode

Thermomat®:

With food, outdoor transport

Thermomat®:

Cook until finished on site, keep warm in a controlled manner

Benefit:

Gentle pre-cooking, prepare for final cooking stage, transport hygienically and safely, work calmly, equipment on site, only 230 V socket required

A perfect kitchen team: Thermomat® and Thermoport®



Loading examples Thermomat® version with door ►



No.	Size	Depth (mm)	Capacity
2	GN 1/1	100	23 l



No.	Size	Depth (mm)	Capacity
3	GN 1/1	65	21 l



No.	Size	Depth (mm)	Capacity
4	GN 1/1	100	46 l

Loading examples Thermomat® version with drawers ►



No.	Size	Depth (mm)	Capacity
7	GN 1/1	65	49 l



No.	Size	Depth (mm)	Capacity
1	GN 1/1	150	18 l
1	grille GN 1/1		



No.	Size	Depth (mm)	Capacity
2	GN 1/1	150	36 l



No.	Size	Depth (mm)	Capacity
3	grilles GN 1/1		



No.	Size	Depth (mm)	Capacity
3	GN 1/1	150	55 l



No.	Size	Depth (mm)	Capacity
3	GN 1/3	150	14 l
2	GN 1/2	150	16 l
1	GN 1/1	150	18 l

***Hungry for more?
We will be glad to advise you ...***

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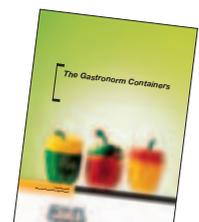
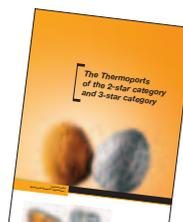
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