



Your benefits at a glance:

- Multi-cycle system
- Hygienic
- Organisation via the QR code
- Storage, transport and serving container in one



Filling capacities:

GN 1/2: 200 mm deep - filling capacity: 10.9 l; 150 mm deep - filling capacity: 8.4 l
GN 1/3: 200 mm deep - filling capacity: 6.6 l; 150 mm deep - filling capacity: 4.9 l

GASTRONORM FORMAT DOSING DISPENSER AND MULTI-CYCLE SYSTEM (for Ketchup, Mustard, Mayonnaise, Sauces, Smoothies, etc.)

The innovative Rieber dosing dispenser developed by Rieber **gastronorm 360**. The standard stainless steel gastronorm container is based on a GN 1/3 or GN 1/2 format in 150 mm and 200 mm depths. The container is equipped with a waterproof press-in lid and pump on top for hygienic, clean, simple and safe handling. The Rieber dosing dispenser is completely multi-functional compared to conventional dispensers thanks to the use of a GN container and compatible lid with a pump attachment. The pump attachment has a pivoting discharge tap and can be set to release a maximum of 40 g per pump action; it is made of stainless with plastic sheathing around the intake area.

TECHNICAL DATA

Material	Stainless steel
GN 1/3 external dimensions (W x D x H) In 200 mm oder 150 mm Tiefe	325 x 176 mm
GN 1/2 external dimensions (W x D x H) In 200 mm oder 150 mm Tiefe	325 x 265 mm
Dosing dispenser	On request



QR code

Organise your FOODFLOW via the QR code using a smartphone.



vaculid®

Simple storage of your goods with the vacuum-sealing vaculid®.



Bain-Marie 4.0

Easy insertion of your dosing dispenser for the energy-efficient hot holding and serving of hot sauces, for example.



MOBILE °CHECK

Measuring, capturing, evaluating and thinking for itself - for optimum food quality.

