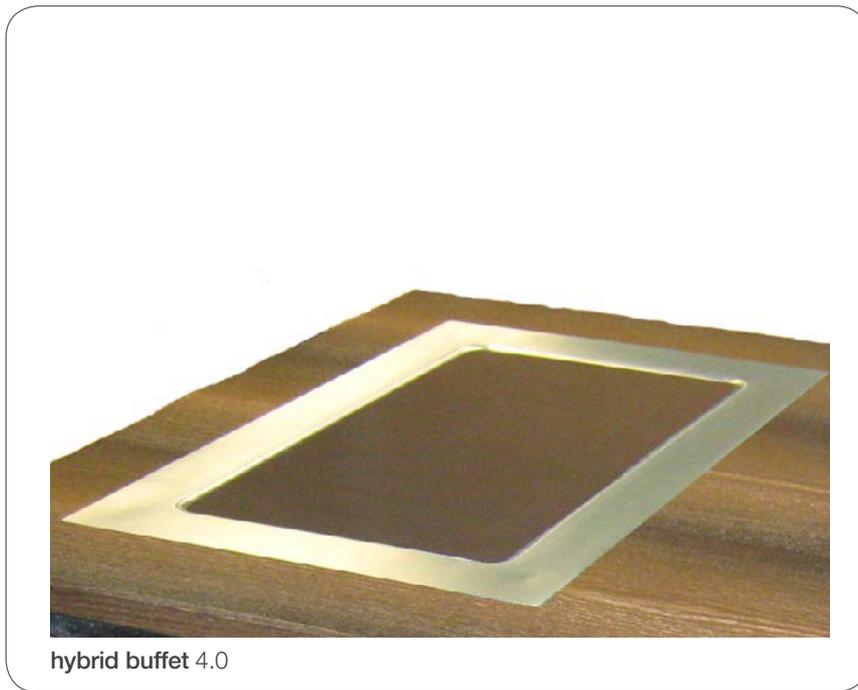


hybrid buffet 4.0

hotcold from the core

Rieber



hybrid buffet 4.0

Max. refrigeration output down to:
-3 °C

Max. heat output up to:
+250 °C



hybrid showcase hotcold

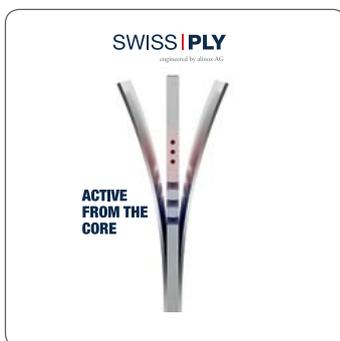
SWISS|PLY-PLATE WITH A HOT/COLD HYBRID FUNCTION

hybrid buffet 4.0 is an innovative GN format 1/1 built-in module with a hot/cold hybrid function. The unit can therefore be switched over from refrigeration mode (down to -3 °C) or heating mode (up to +250 °C) depending on the serving situation requirements. As a built-in module, it is ideal for use in buffet areas or for food service. The cooling/heating plate is made of SWISS-PLY® multi-layer material with a black ceramic-coated surface. The unit is controlled via the operating screen with the On/Off switch, hot/cold changeover switch, hot/cold function light and digital temperature display (with a refrigeration function).

The hybrid buffet 4.0 provides controlled cooling in refrigeration mode thanks to active cooling. The temperature of food can be controlled in heating mode and kept at a safe temperature in accordance with HACCP requirements.

We offer a multi-functional glass showcase, the hybrid showcase hotcold, as an option. This is used as a germ guard and can be used for both hot and cold operation.

It measures 632 x 429 x 280 mm with the flap. A modern design, optimised technology with significantly lower energy consumption and a precision control ensuring consistent meal quality are the features of the new unit.



SWISS-PLY® multi-layer material for optimum thermal and refrigeration conductivity (up to 10 times higher compared to stainless steel).



hotcold from the core
SWISS-PLY® multi-layer material with integrated cooling ducts as well as a heating function using tubular heating elements.



MOBILE °CHECK

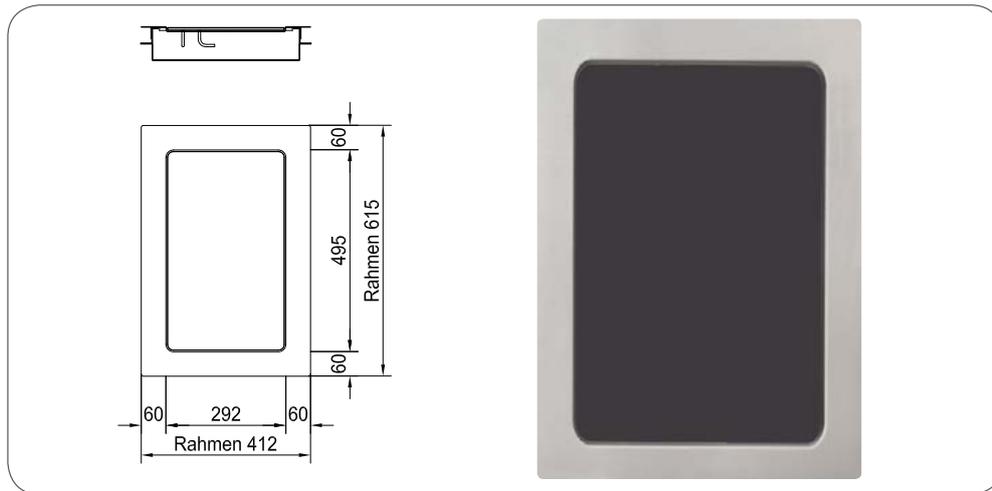
Measuring, capturing, evaluating and thinking for itself - for optimum food quality.



hybrid buffet 4.0

hotcold from the core

Rieber



Max. refrigeration output down to:
-3 °C

Max. heat output up to:
+250 °C

TECHNICAL DATA.

hybrid buffet 4.0 GN 1/1 built-in module with a hybrid function (hot/cold). Cooling/heating plate made of SWISS-PLY® multi-layer material with a black ceramic-coated surface. With active cooling (digital control) through integrated cooling ducts in the plate as well as a heating function through tubular heating elements in the plate (steplessly adjustable). Switch-over time from hot/cold or cold/hot max. 10 minutes. The cooling/heating surface (290 x 490 mm) can be flush-mounted into a wooden, granite or stainless steel worktop using the stainless steel installation frame. The recessed positioning of the plate within the stainless steel frame ensures that the containers used are centred safely on the plate.

Operating screen with On/Off switch, stepless controller (with heating function), cold/hot changeover switch, hot/cold function light and digital temperature display (with refrigeration function). Refrigerating unit in scope of supply, integrated into substructure, space requirement approx. 500 x 500 x 600 mm. Electrical connected load: 1000 W rated voltage 1 N AC 230 V 50/60 Hz, splash-proof. Refrigeration output 150 W, heating 833 W.

| TECHNICAL DATA | | TECHNICAL DATA | |
|---|---|--|---|
| hybrid buffet 4.0 | | hybrid showcase hotcold | |
| Material | Stainless steel | Material | Glass |
| Approx. external dimensions (W x D x H) | 615 x 412 x 83 mm | Approx. external dimensions (W x D x H) | 632 x 429 x 280 mm |
| Weight | 32 kg | Weight | approx. 8.5 kg |
| Rated voltage | 1N AC 230 V, 50/60 Hz | Rated voltage | - |
| Power | Refrigeration 150 W Heating 833 W | Power | - |
| hybrid buffet 4.0 GN 1/1 220 (0.8) | On request | hybrid showcase hotcold | On request |
|  | Cooling/heating plate made of SWISS-PLY® multi-layer material with integrated cooling ducts and tubular heating elements. |  | Multi-functional glass showcase. Can be used as a germ guard or for hot and cold operation. |
| hybrid buffet 4.0 | | hybrid showcase hotcold | |

BENEFITS AT A GLANCE.



**BETTER
QUALITY**



**HIGHER
SAFETY**



**COST
SAVINGS**