



**hybrid kitchen\*** **Cooking quality you can rely on.**



## hybrid kitchen\* – for kitchen, catering and buffet service

If you only have restricted space, but want unrestricted culinary options, the hybrid kitchen\* is the answer. The hybrid kitchen\* not only guarantees maximum flexibility but also offers consistent quality based on state-of-the-art technology, such as the special functional door with separately controlled heating systems and fans which gives the trolley its unique hybrid functionality. And not forgetting the combination of simultaneous hot and cold holding thanks to the insulated divider.

The electronic control offers the choice of four settings: hybrid function (simultaneous hot/cold), timed simmering, or simmering with core temperature control, and circulating air mode (cold). Foods can also be regenerated quickly and evenly thanks to the hybrid kitchen\*. You can even switch to steaming if desired. Plus, its high-quality stainless steel design makes the hybrid kitchen\* well-suited to front cooking. Remove the lid and you can ladle food straight from thermoplates® (the Rieber cookware in GN format) or from GN containers, thus transforming your hybrid kitchen\* into a fully functioning serving station.

\* patent pending





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**hybrid kitchen\* – the mobile kitchen.**

The hybrid kitchen\* is useable as a single module and can be easily extended as and when required using the special connectors.



**hybrid kitchen\*. Ready for action – anywhere.**



The “little kitchen helpers”  
servoplate dispenser for  
plates and cutlery

**Or how about a tray system?**

Just another example of the versatility of the hybrid kitchen\*. Use it anywhere – whether in hospitals, care homes or in school catering. The electronic control offers the choice of four settings, letting you adapt effortlessly to any situation. Ideal for use with our Rieber thermoport®.



**hybrid kitchen\*. The tray system.**



Or for fixed use as the built-in version.



## Unbeatable flexibility.

The hybrid kitchen\* is suitable for both home and away, whether you are plating up, hot/cold serving or catering for an event. With just a single module you benefit from all the features you need for best possible workflow and maximum flexibility. If your requirements change, the hybrid kitchen\* is easily extended whenever you like using the special connectors. For example, by adding the varithek® aircleanbox3d. The mobile down-draught extractor removes steam and odours from right behind the hob. The air is then cleaned through grease and odour filters in the substructure. So even greasy air from frying is no longer a problem when front cooking.

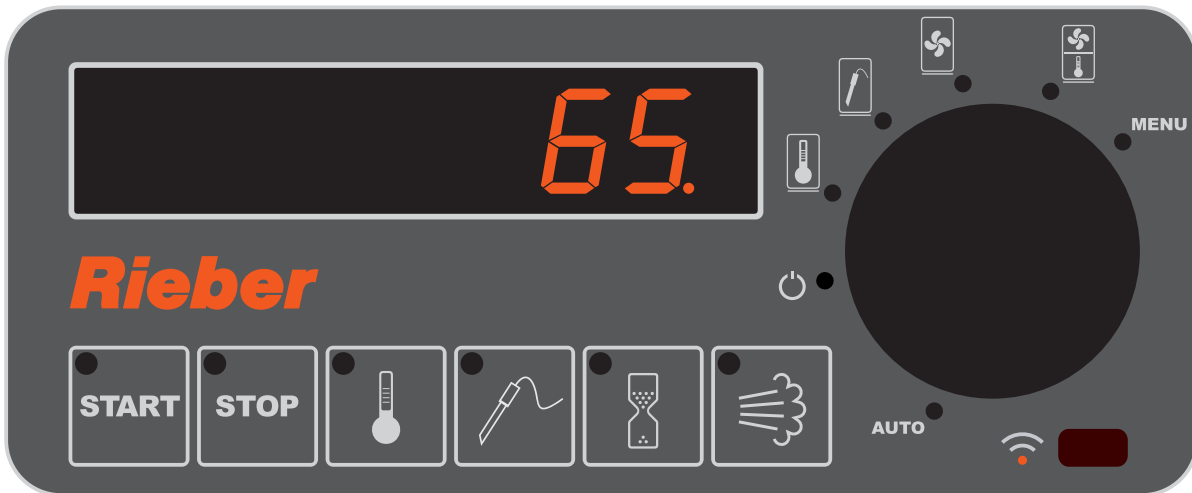
\* patent pending





### **The many facets of an all-rounder**

The hybrid kitchen\* adapts as your needs change from day to day. No matter if you are temporarily storing or transporting dishes, reheating or regenerating, simmering or chilling – you can always count on top quality. Simultaneous hot/cold holding, the extra tray system or the ladling feature, which transforms your hybrid kitchen\* into a stylish serving station, are only a few examples.



## Navitherm - the intelligent control system.

### Menu function:

Menu mode allows the selection of predefined programs. Once programmed, any user (including untrained staff) is able to produce spot-on dishes.

### Hybrid function:

The special feature of the hybrid kitchen\* is its hybrid function. Thanks to the insulated divider, the space at the top can be passively cooled with a cooling pellet and circulating air, while the lower section keeps food hot with circulating air, heating and steam.

### Chilling:

In chill mode, food or drink is kept at temperature thanks to a cooling pellet and circulating air.

### Simmering (core temperature):

The activation of two heating systems + circulating air and/or steam, allows dishes to be simmered in the hybrid kitchen\*. The integrated core temperature sensor enables precise control of the simmering process.

### Simmering (regeneration):

The activation of two heating systems + circulating air and/or steam, allows dishes to be regenerated in the hybrid kitchen\*. The simmering process is timed and/or temperature-controlled.

### Automatic mode:

In automatic mode, a predefined program can be selected, meaning that even untrained staff are able to use the hybrid kitchen\*.

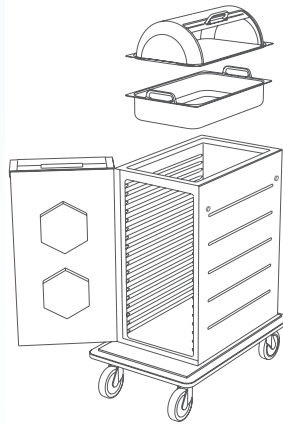
### Infrared interface:

The integrated infrared interface enables data to be exchanged between the hybrid kitchen\* and computers/handheld devices. This can be used for programming units, documenting simmer and chill settings and reading process information.

## hybrid kitchen\*

\* patent pending

Hygienic design H2. With unhinged door, dishwasher-safe.  
Application temperature range -20 °C to +130 °C, rated voltage 1N AC 230 V 50 Hz, with electric control and core temperature sensing. Storage capacity 78 litres, heating output 3.2 kW, overall weight 52 kg. Lid: All-round exterior seal made of physiologically safe material.



- Rolltop lid for best possible protection of dishes in the serving area
- varithek® cookware **thermoplates®** – the operating system for the whole kitchen: store, prepare, cook, grill, simmer, portion and serve from one receptacle
- The **thermoport®**, interior and exterior in stainless steel, with deep-drawn support rails for stringent hygiene
- The special functional door with separately controlled heating systems and fans gives the trolley its unique hybrid functionality. By using the insulated divider the **hybrid kitchen\*** can hot-hold and chill at the same time.



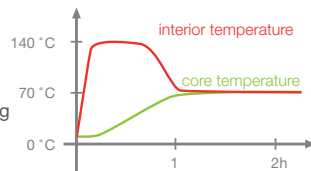
Also, the extraction module aircleanbox 3d (as illustrated on left) based on the tried and tested down-draught principle, can be fitted into the ck-connect air frame.

Product	Order no.	W x D x H in mm	Description
hybrid kitchen*	85 01 09 04	490 x 810 x 970	Bolts on the hybrid kitchen* can be mounted in 2 positions.
ck-connect	84 01 11 28	370 x 575 x 182	Connector with support rails. For holding varithek® hobs and GN containers. ck-connect can be suspended in 2 positions.
ck-connect air	84 01 11 29	370 x 575 x 182	Connector with support rails. For holding varithek® hobs, GN containers and varithek® aircleanbox 3d.
varithek® aircleanbox 3d	91 14 01 25	325 x 530 x approx. 250 (without air-intake fitting) Height approx. 420 (with air-intake fitting)	For insertion in ck-connect air. Connected power: 230 V, 50/60 Hz, 16 A 100 W. Electrical connection: 2 m cable / connector. Incl. odour filter (order no. 91 14 02 68 activated carbon filter) and grease filter (order no. 91 14 02 69 stainless steel mesh) and connection cable (order no. 91 14 02 70) Weight (with air-intake fitting) 10 kg
ck splash guard	84 01 11 31		All-round stainless steel splash guard, closed on three sides, fits ck-port, ck-connect, and ck-connect air.
ck-airflow	84 01 11 34		Stainless steel air baffle for insertion in ck splash guard and the aircleanbox3d air-intake fitting
solution set airbox	84 01 12 39		Comprising: order no. 84 01 11 29 ck-connect air order no. 91 14 01 25 varithek® aircleanbox 3d order no. 84 01 11 31 ck splash guard order no. 84 01 11 34 ck-airflow
Germ guard 250	84 01 11 33	Mounting plate 370 x 11.5 x 163 Polycarbonate sheet 325 x 8 x 350	For suspension on front of ck-port and connect/connect-air
Chopping board 2/3 with juice groove	72 10 05 40	325 x 352 x 20	Plastic, white
Chopping board 1/1 with juice groove	84 19 16 03	325 x 530 x 20	Plastic, white

### Cooking (with optional steamer mode)



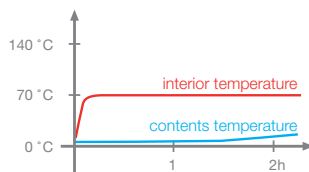
The entire interior is heated by two circulating air heating systems; the core temperature sensor enables exact simmering control.



### Hybrid (no steaming option)



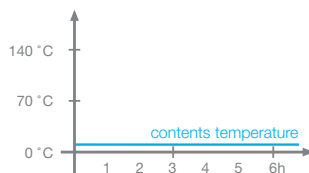
Interior is separated with an insulated divider: passively cooled at the top and heated at the bottom. Result: hot holding as well as chilling.



### Chilling



The entire interior is passively cooled with a cooling pellet and air circulation.



GN container 1/1, 200 mm deep



52.0 l (2 pcs)

thermoplates® GN 1/1, 100 mm deep



58.5 l (5 pcs)

thermoplates® GN 1/1, 65 mm deep



56.0 l (8 pcs)



52.0 l (2 pcs)



46.8 l (4 pcs)



49.0 l (7 pcs)



52.0 l (2 pcs)



58.5 l (5 pcs)



49.0 l (7 pcs)

**Complete confidence from preparation to serving...**



**Food production in the kitchen**



**Bridging the space/time gap**



**Guest-facing service**

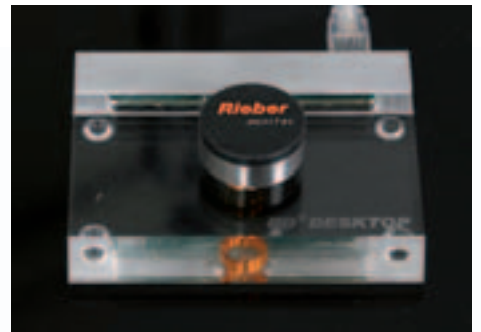
**...thanks to the Rieber *monitec* system**



**Prepared dishes**



**Food monitoring with Rieber *monitec***



**Transfer of Rieber *monitec* data**

**RFID - Cooking quality you can rely on.**

## Rieber *monitec* - The safe option.

So that you can have complete confidence that your food will arrive at the right time, at the right place and, above all, at the right temperature, we present Rieber *monitec*.

The transponder chip (integrated in the transport module) stores information such as temperature, identification number and time.

You are then able to read off this data remotely using a computer or handheld device, giving you peace of mind that your food has at no time been compromised.

The specially developed Rieber *monitec* user interface is tailored to your requirements and could not be simpler to operate.

Now you will be able to monitor all the documentation relating to your food transportation from wherever you are working, thus guaranteeing your cuisine quality.



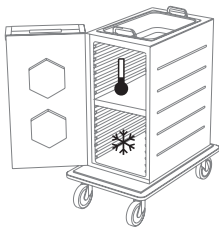
### Hybrid

#### thermoporthybrid

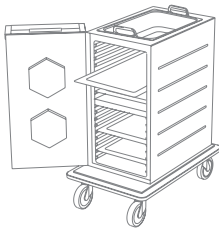
Hybrid function (simultaneous hot/cold):

- active hot holding < 85 °C
- passive chilling (temperature rises by +7 °C/h)

Simultaneous active hot holding and passive chilling



May also be used for tray storage



### Catering

#### thermoporthybrid

- regeneration
- simmering
- core-temperature simmering
- active hot holding

+

#### thermoport

- passive chilling max. 6 h

Also:

- grilling
- buffet
- hot/cold serving

#### thermoporthybrid

- regeneration
- simmering
- core-temperature simmering
- active hot holding

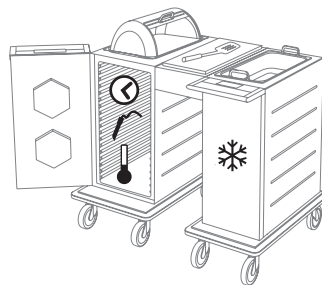
+

#### thermoporthybrid

- passive chilling max. 6 h

Also:

- grilling
- buffet
- hot/cold serving

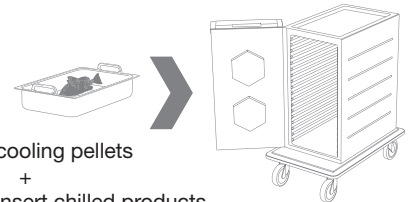


### Cook & Chill

#### thermoporthybrid

- passive chilling max. 6 h
- regeneration
- simmering
- core-temperature simmering
- active hot holding

cooling pellets  
+  
insert chilled products



- passive chilling



remove cooling pellets

- regeneration
- simmering
- core-temperature simmering



- active hot holding



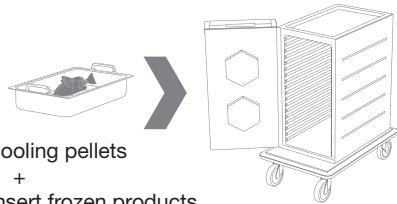
Loading example with **thermoplates®** GN 1/1, 65 mm deep or **GN container GN 1/1**, 65 mm deep

- 1 – 8 containers, each holding 7 l
- Hybrid mode (with insulated divider): top 1 – 3 containers, each holding 7 l; bottom 1 – 3 containers, each holding 7 l

## Cook & Freeze

### thermoporthybrid

- passive chilling max. 6 h
- regeneration
- simmering
- core-temperature simmering
- active hot holding



- passive chilling

remove cooling pellets

- regeneration
- simmering
- core-temperature simmering

- active hot holding

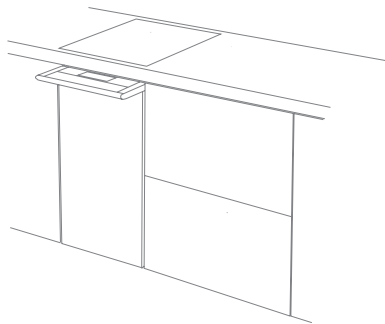
## Production

### thermoporthybrid

as in-built or mobile version

- regeneration
- simmering
- core-temperature simmering
- active hot holding
- passive chilling max. 6 h

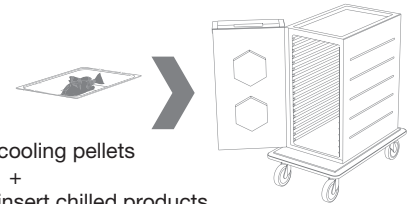
All programs available



## Tray system

### thermoporthybrid

- passive chilling max. 6 h
- regeneration
- simmering
- active hot holding



- passive chilling

remove cooling pellets

- regeneration
- simmering

- active hot holding

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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](http://www.pearlcreative.com)