



Catering expert
It's your turn

Rieber

The mobile kitchen company

The mobile kitchen Most definitely



A pretty well-rounded unit. You and your guests will have never seen catering like this before.

catering circle offers more than just a — round unit — with minimal, mobile and flexible equipment, full functionality, optimum food quality and a perfect look.

The catering “all-rounder” that adapts individually to your requirements and conditions and also reliably captures all of your HACCP processes thanks to the clever technology. The new catering lifestyle – square fits into round. The concept is turned into a round story with our reliable, highly functional GN standard. Simply “all-round” perfect catering where just one thing is not readily flexible – but unique – the quality.



TECHNICAL FEATURES
catering circle — mise en place



mise en place

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External dimensions	Power	Rated voltage	Weight	Order no.
Ø 665 x 957 mm	-	-	20 Kg	92 20 01 03

EXPAND YOUR CAPABILITIES
Optional accessories — mise en place



You have a wide range of functionality with this variant of the catering circle. On the basis of the GN 1/1 cut-out, all Rieber GN containers or thermoplates® can be integrated or also placed on the K|POT. This allows for the gentle storage, cooling, hot holding or serving of your food. The integration of the cutting board transforms the work surface into a perfect preparation space for unique and flexible lifestyle catering.

TECHNICAL FEATURES
catering circle — hot airclean



hot airclean

rieber.de

External dimensions	Power	Rated voltage	Weight	Order no.
Ø 665 x 957/1115 mm	2900 watts	1 N AC 230 V 50 Hz	29 Kg	92 20 01 01

TECHNICAL FEATURES
catering circle — cool



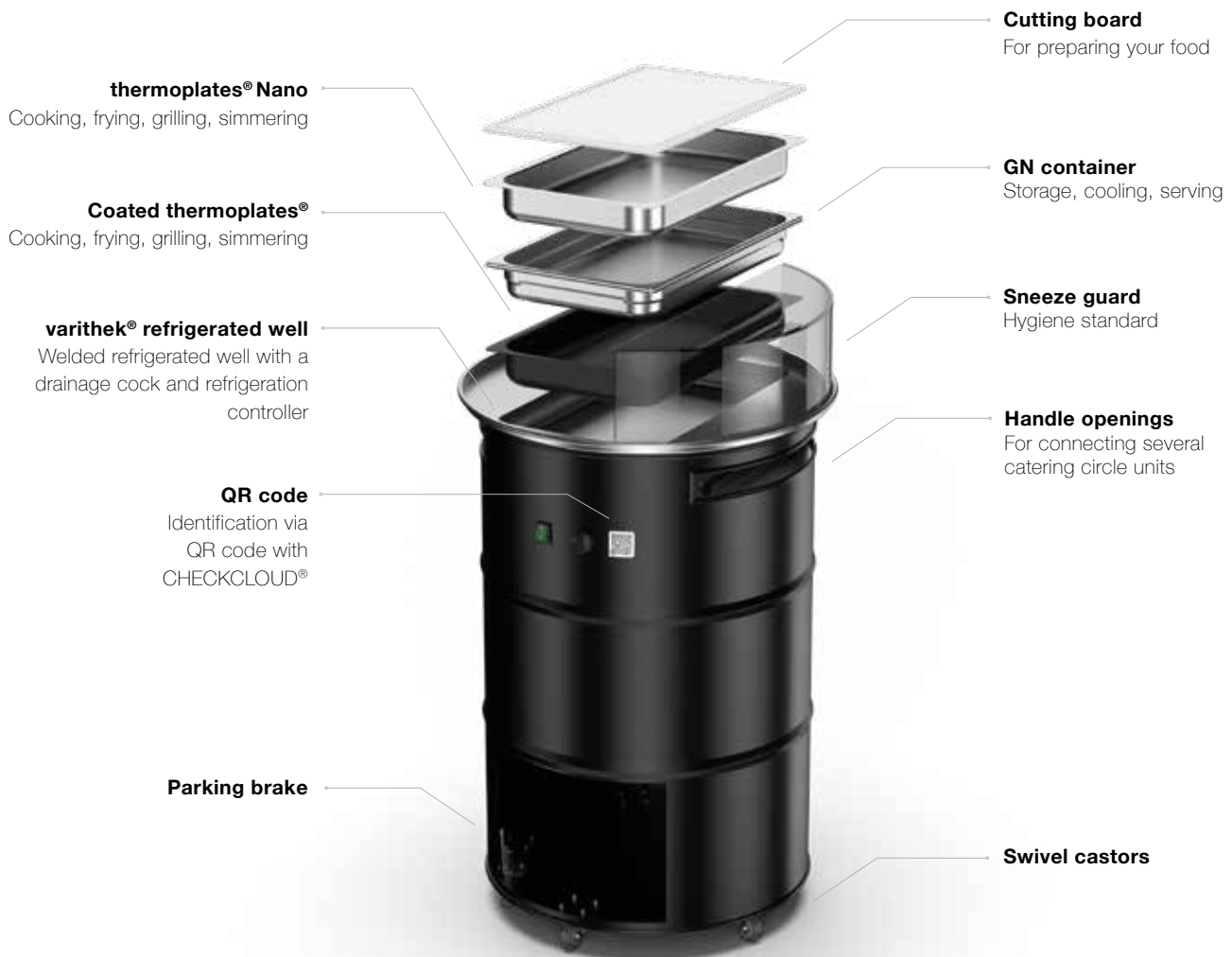
cool

rieber.de

External dimensions	Power	Rated voltage	Weight	Order no.
Ø 665 x 957 mm	123 watts	1 N AC 230 V 50 Hz	35 Kg	92 20 01 02

EXPAND YOUR CAPABILITIES

Optional accessories — cool



Your food can be chilled and presented effectively with the varithek®. The seamlessly welded stainless steel refrigerated well with a drainage cock provides the optimum hygiene standards and is therefore easy to clean. This variant can be converted into a preparation space in just a few simple steps, thus providing a high level of flexibility even in confined spaces. You can work quickly and effectively due to the universal GN operating system.

TECHNICAL FEATURES
catering circle — beverage



beverage

rieber.de

External dimensions	Power	Rated voltage	Weight	Order no.
Ø 665 x 957/1280 mm	333.5 watts	1 N AC 230 V 50 Hz	37 Kg	92 20 01 05

EXPAND YOUR CAPABILITIES
Optional accessories — beverage



The modern compressor cooling device uses the power supply for the direct transfer for cooling, thus minimising energy consumption. The thermoblock is ready to dispense a perfectly chilled beer after just 2-4 minutes at maximum energy capacity. You can replace the kegs in no time at all through the easily removable inspection cover.

TECHNICAL FEATURES
catering circle — connecting shelf



connection

Model	External dimensions	Work surface	Weight	Order no.
Connecting shelf	875 x 466.5 mm	800 x 400 mm	3.3 kg	62200304
Connecting shelf 45°	1166 x 466.5 mm	1104 x 400 mm	3.8 kg	On request
Connecting shelf GN 1/1	875 x 466.5 mm	503.5 x 300 mm	2.1 kg	62200305
Connecting shelf 45° GN 1/1	1166 x 466.5 mm	503.5 x 300 mm	2.7 kg	On request

Connections create functionality

catering circle — connecting shelf



*Mobile and flexible — these are the basic requirements for good catering. You can connect multiple catering circle units quickly and easily with the special connecting elements. This creates a lifestyle catering kitchen with all the features you need to guarantee optimum food quality within no time at all. Connect the units individually for any area of application. Spatial flexibility—whether in a circle or as a long block.

Even heat distribution guarantees the best food quality

swiss-ply® multilayer material



Aluminium core between two layers of stainless steel

Up to 10 x greater conductivity (hot & cold)

The swiss-ply® multilayer material combines the thermal properties of aluminium in the core, covered with the stability and hygiene properties of stainless steel. This sandwich material not only distributes the energy extremely evenly, but also quickly. This not only saves you energy, but also time – whether it's used at -20 °C or at temperatures up to 400 °C, the sandwich material dissipates energy uniformly and can be used with almost any energy source – from gas to induction.

GN – thermoplates® Instead of transferring food

The GN format takes on a cooking function thanks to the patented multilayer material and thermoplates® consequently revolutionise the food flow: storing, cooling, preparing, cooking, grilling, transporting and serving from one container with optimum conductivity. This avoids you having to transfer food and therefore saves you time and effort.



Digitalise your thermoplates® in a GN reusable cycle using the CHECKCLOUD® services and link all quality-related information, from the storage conditions to the plate, from all sequences along the food flow.

Create transparency that reduces your costs and leads to an increased level of confidence with CHECKCLOUD®.

Learn more at checkcloud.com



Do you have any questions or want to arrange a personal discussion – We look forward to hearing from you.

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