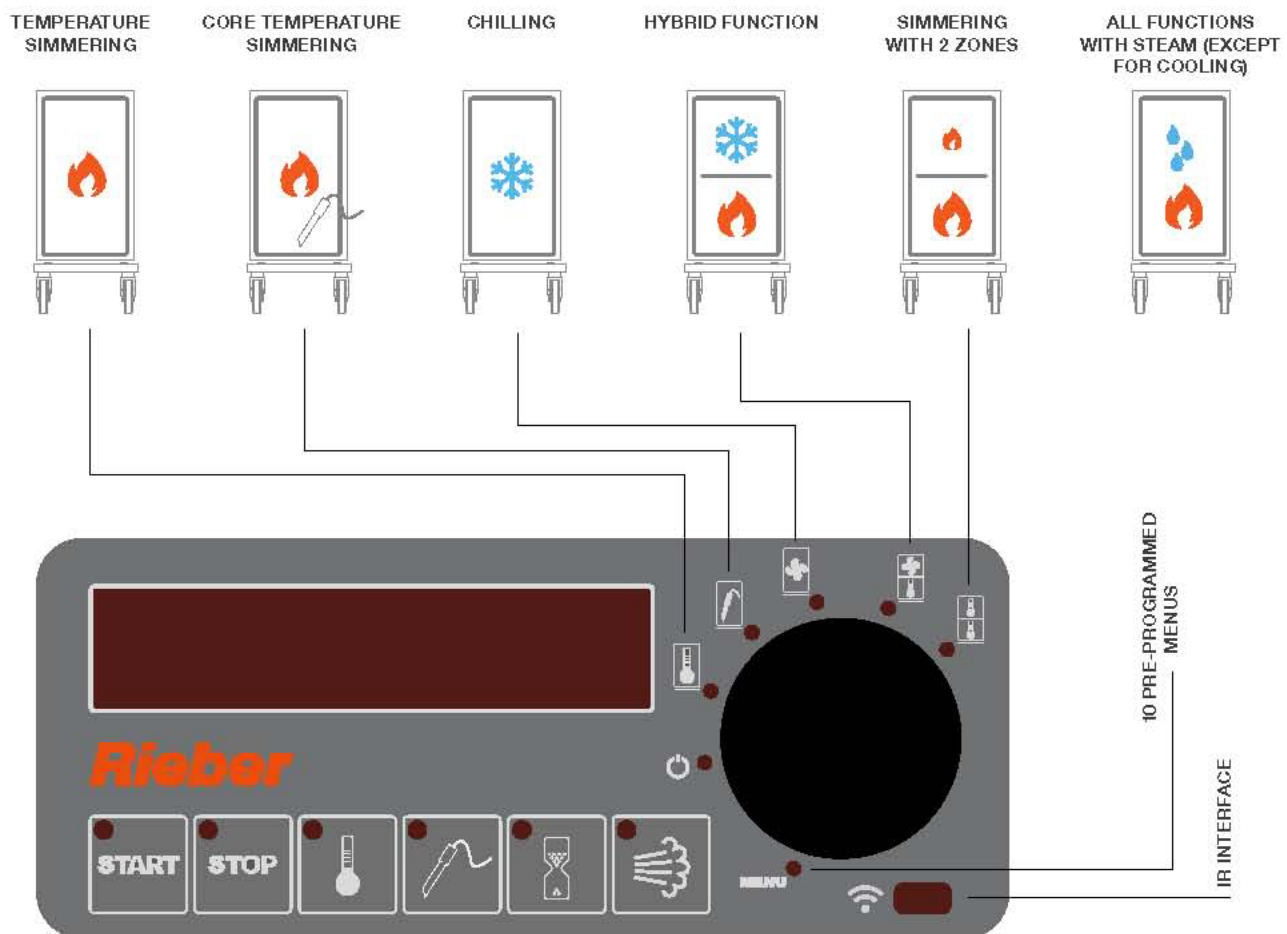




## THE MOST SPACE-EFFICIENT KITCHEN

Whether in the school meal service, the ward kitchen, hot/cold serving or even for cooking and baking in the catering field, the hybrid kitchen® is the mobile kitchen for all fields of use. With just a single module you benefit from all the features you need for the best possible workflow and maximum flexibility. Carry out an extremely wide range of tasks with just one piece of equipment. A special functional door with separately controlled heating systems and fans gives the hybrid kitchen® its unique hybrid functionality. The electronic control offers the choice of several settings. A real time clock is integrated in the controller.

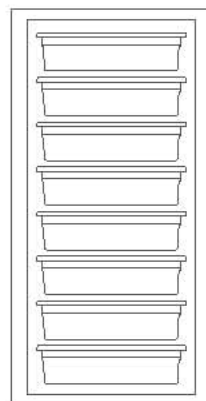
## THE ALL-ROUNDER – ONE SYSTEM DOES IT ALL!



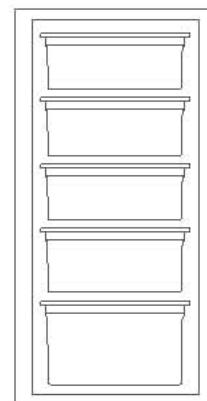
# hybrid kitchen® 200 (temperature range up to +200 °C)

**Rieber**

The mobile kitchen company



8 x GN 1/1 65 mm deep



4 x GN 1/1 100 mm deep  
1 x GN 1/1 150 mm deep

## TECHNICAL DATA

The hybrid kitchen® 200 reaches temperatures up to +200 °C and can be passively cooled, for instance, using cooling pellets. The hybrid kitchen® 200 is suitable for regenerating, simmering, baking, hot holding, core temperature simmering, steaming and simultaneous cooking at different chamber temperatures. Passive cooling throughout the appliance interior using cooling pellets. Core temperature sensor. Electromagnetic steam control/steam outlet – controlled from the outside. Special functional door with separately controlled heating systems and fans as well as user-friendly door lock. Electronic control for various functions. The water tank for the steam function integrated into the door can be emptied and cleaned at the touch of a button. The hybrid kitchen® 200 has a closed top and a moulded shape for stacking. Hygienic design H3. Functional door, can be removed for easy cleaning of the appliance. Also available as a built-in unit.

### TECHNICAL DATA

#### Mobile version:

Approx. external dimensions (W x D x H) 662 x 870 x 981 mm

Temperature range up to +200 °C

Weight 69 kg

Connected load 13 amp 230V

Power 3 kW

**hybrid kitchen® 200 (mobile version)** Order no. 85 01 09 11

#### Built-in version:

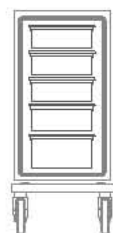
Approx. external dimensions (W x D x H) 594 x 758 x 811 mm

**hybrid kitchen® 200 (built-in version)** Order no. 85 01 09 12

Door hinge left.  
Energy panel with built-in outlet left.  
For installation, note: Hot steam escapes from the bottom of the door.

Accessories available on request.

### THROUGHPUT



#### HYBRID KITCHEN®

Max. filling volume: approx. 78 litres

➤ approx. 60 persons

### ENERGY EFFICIENCY

Average simmering time is 120 min:



#### COMPETITOR

**PRODUCTS:** approx. 19 kW/h

➤ approx. 0.65 kW/portion



**HYBRID KITCHEN®:** approx. 3.5 kW/h

➤ approx. 0.11 kW/portion

Safety instructions: Unit will heat up while in use: risk of burns. Mobile units must be handled properly.