BGL Rieber
META Cooking



THERMOPORTS®

STAINLESS STEEL

The complete solution for safely & hygienically transporting food where & when you need it, keeping it at the right temperature & tasting as good as when it was cooked.

Thermoport® Stainless Steel
Food transportation

BGL Rieber
META Cooking



Your solution for safe, hygienic food transportation

Have a closer look here

Food often needs to travel beyond the kitchen, from one location to another, indoors or outdoors, and sometimes across tough terrain. **The challenge is simple: how do you transport it safely and hygienically while maintaining the temperature, quality and presentation it was intended to have?**

THE THERMOPORT SOLUTION

The Thermoport range of stainless steel food transportation boxes is designed to provide a reliable solution for transporting food safely and efficiently, helping to maintain the right temperature and preserve quality from kitchen to final destination.

Tried and tested over many years in schools, universities, hospitals, care homes, prisons, secure units and other demanding environments, Thermoport provides the durability, hygiene and performance needed where food quality and safety are paramount.

Whether transporting food across a building, around a site or over rough terrain, Thermoport helps ensure it arrives ready to serve.

NEED HELP CHOOSING THE RIGHT SOLUTION?

For further information about the Thermoport range, ancillary products or advice on your food transportation requirements, contact the BGL Rieber team.

Email: sales@bglrieber.co.uk
or call: 01225 704470



Thermoport® Stainless Steel
Food transportation

BGL Rieber
META Cooking



When hygiene and quality are top of your list

Watch Thermoport Stainless Steel in action

The Rieber Thermoport stainless steel range combines durability, hygiene and excellent thermal performance for the safe transportation of food.

Manufactured from high-quality stainless steel inside and out, Thermoport is robust, easy to clean and designed for demanding professional environments.

Available in a wide range of sizes and configurations, with top-loading or front-loading options, Thermoport can be supplied as mobile or stationary units and can be stacked with Thermoport plastic models.

The series includes heated, refrigerated, hybrid and neutral versions.

WHY CHOOSE THERMOPORT STAINLESS STEEL?

- High-quality, rust-resistant stainless steel inside and out
- Double-wall insulation to minimise heat and cold loss
- Hygienic, tightly welded interior
- Dishwasher-safe with heating system removed
- Replaceable door seals for easy cleaning
- Digital heating available on selected models
- Temperature monitoring with CHECK sensor
- QR code technology for identification and traceability

THE RIGHT SOLUTION FOR EVERY JOURNEY

Whatever the application or terrain, Thermoport can be configured to suit.

- Heated, insulated, ambient and refrigerated options
- Top-loading or front-loading
- Indoor, outdoor and heavy-duty mobile solutions
- Specialist configurations for stairs, lifts, rough terrain and restricted access
- Towable and stackable options
- Safety Rack systems for secure transportation

From everyday food transportation to the most demanding applications, Thermoport provides a flexible solution designed around your requirements.

Thermoport® Stainless Steel

The benefits of Rieber



Serial QR code / stored service videos

Steam slider for regulating humidity

Removable, precise & digitally controllable heating

Spiral cable 1.5 m (length)

Ergonomic and sturdy handle

Robust door latch for easy one-handed operation

Benefits of Stainless Steel

Top-quality stainless steel 18/10 rustproof | heat-resistant food-safe | odourless antibacterial | dishwasher-safe hygienic | durable 100% recyclable

The difference is in the detail... quality in every component



SUPPORT LEDGES & HYGIENIC INTERIOR

Tightly welded interior with specially made deep-drawn support ledges (prevents GN containers from tipping as they are taken out), H3 hygiene-compliant, no dirt traps & absolutely hygienic.



EASILY DETACHABLE DOORS & EASY TO CLEAN

The different door types (heated/unheated) can be changed at will thanks to the pivot hinge. The removable heating element means that the interior can be cleaned thoroughly.



DOOR SEALS

The all-round & food-safe door seal can easily be removed to allow for complete and thorough cleaning.



SERVING & CHECK CORE TEMPERATURE MEASUREMENT

The thermoport® top loader & front loader models, featuring the serving option, can be used directly to serve in the GN system. Manual temperature measurement using a Bluetooth-enabled core temperature sensor.



CHECK ROOM TEMPERATURE SENSOR

The CHECK room temperature sensor attached to the exterior of the door - automatically sends information and documents in real-time (retrofittable).



STACKING

The lid features high-quality stacking indentation for non-slip stacking of further stainless steel & plastic thermoport® models.



MIX & MATCH

Simply mix & match the stainless steel & plastic thermoport® models, then stack them – completely flexible and mobile transport system.



HYGIENIC CHILLING

Our statically cooled thermoport® models have cooling meander circuits in the side walls, meaning they are fully hygienic, as no germs can build up on the inside.



CORNER GUARDS & CASTORS

Corner guards on all four sides for protection against knocks as well as tough, lockable castors.

Thermoport® Stainless Steel
Heated



thermoport® CNS 105 heated

thermoport® CNS 1000-D circulating heat

Thermoport® CNS 1400 circulating heat

thermoport® CNS 1600 circulating heat

thermoport® CNS 2000 circulating heat

thermoport® CNS 3000 circulating heat

Hot food,
delivered at its best

Designed for professional food transport, the Rieber Heated Thermoport range keeps food at the correct serving temperature while protecting quality, texture and presentation from kitchen to point of service.

Available in a range of sizes to suit different operational requirements, each robust front-loading unit is manufactured from double-walled, tightly welded stainless steel and features powerful circulating air heating with precise digital temperature control up to +100°C.

Transport food with confidence

Whether maintaining hot meals during transport or supporting temperature-controlled food distribution, Heated Thermoports provide a reliable solution for preserving food quality and ensuring safe delivery. With accurate digital controls, exceptional insulation and flexible GN compatibility, they help operators serve food exactly as intended, every time.

Available in a range of capacities to suit every foodservice operation.

Key benefits

- Precise circulating air heating for consistent heat distribution and reliable temperature holding.
- Available in multiple capacities to match your catering needs.
- Front-loading design for easy access and efficient loading of GN containers.
- Stackable construction for space-saving storage and transport.
- Compatible with GN containers, GN Thermoplates® and transport-safe press-in lids.
- Vaculid® compatibility for vacuum-sealed food transport and extended food quality.
- Optional cooling capability using GN 1/1 cooling pellets, with even cold air distribution throughout the cabinet.
- Durable stainless steel construction for long service life in demanding environments.
- Suitable for transport and service trolleys, ensuring stable and secure movement.
- Optional CHECK sensor integration for automatic temperature monitoring and full transport traceability via CHECK CLOUD

Thermoport® Stainless Steel
Refrigerated



thermoport® 1000 refrigerated

thermoport® 1600 refrigerated

thermoport® 2000 refrigerated

thermoport® 3000 refrigerated

Cold food, delivered at its best

The Rieber Refrigerated Thermoport range is designed for the safe transport and holding of chilled food, helping operators maintain product quality, freshness and food safety throughout the distribution process.

Available in a range of capacities, these mobile front-loading units feature a digitally controlled refrigeration system with continuously adjustable temperatures between +5°C and +8°C.

Powerful compressor cooling combined with circulating air technology ensures even temperature distribution throughout the cabinet, keeping pre-chilled food at the desired temperature during transport and service.

Preserve freshness, maintain compliance

Whether delivering prepared meals, transporting chilled ingredients or supporting temperature-controlled food service, Refrigerated Thermoports provide dependable cold-chain performance and complete visibility of food temperatures throughout the journey. The result is greater confidence in food safety, reduced risk and consistently high-quality food at the point of service.

Available in a choice of sizes to suit every food production and meal distribution operation.

Key features

- Digitally controlled refrigeration with adjustable temperature settings from +5°C to +8°C
- Powerful compressor cooling with circulating air technology for consistent cooling performance
- Quiet-running refrigeration system using environmentally friendly R290 refrigerant
- Designed specifically for transporting and holding pre-chilled food in GN containers
- Compatible with GN containers, GN Thermoplates® and Vaculid® vacuum solutions
- Suitable for use with GN 1/1 cooling systems to support cold food distribution
- Secure stacking capability with Rieber thermoports® for efficient logistics and storage
- Optional transport securing system for enhanced stability in transit
- Can be retrofitted with the CHECK sensor for automatic temperature monitoring and HACCP compliance
- QR code integration enables clear identification and connection to the CHECK CLOUD for complete temperature traceability

Thermoport® Stainless Steel
Hybrid and neutral



One solution, multiple applications

The Rieber Hybrid Thermoport combines hot holding, chilled storage, regeneration and cooking functions within a single unit. Featuring two independently controlled temperature zones, it can simultaneously hold hot and chilled foods, providing maximum flexibility for foodservice operations.

Designed for catering, hospitality, healthcare and education environments, Hybrid Thermoports help maintain food quality while simplifying transport, meal distribution and service.

Neutral Thermoports also available

For applications where active heating or refrigeration is not required, Thermoports are also available in neutral, insulated versions. Offering the same robust construction and practical design, they provide a simple and cost-effective solution for transporting food while helping maintain temperature during service and distribution.

Key features of Thermoport Hybrid

- Dual-zone operation for the simultaneous transport and holding of hot and chilled foods
- Independently controlled temperature zones for maximum operational flexibility
- Regeneration, cooking, baking and hot holding programmes in a single unit
- Adjustable chamber and core temperature settings with integrated core temperature probe
- Controllable humidification to help retain moisture and preserve food quality
- Insulated divider creates separate thermal zones within the cabinet
- Refrigeration function can be used alongside hot holding for mixed meal service
- Compatible with GN containers, GN Thermoplates®, Vaculid® systems and GN trays
- Programmable settings can be saved for consistent results and simplified operation
- Suitable for use as a mobile unit or as a built-in solution for fixed installations



Built without compromise



Thermoport® canteen

Temporary service point



With a capacity of 15-50 meals, the **Rieber Thermoport Canteen** turns a spare space into a temporary service point.

Available as a convection-heated front loader, the Canteen can serve hot meals prepared as usual in the main kitchen or it can regenerate prepared ready meals.

Trolleys can be customised to individual brands with attractive adhesive panels and there is a foldable sneeze guard available on request. The serving height of 963 mm means children get a good view of the goodies on offer, but also ensures the trolley has enough capacity to feed up to 50 meals from one fill.





Your advantages at a glance:

- Made of rustproof high-quality, hygienic stainless steel (interior & exterior). Double-walled body, excellent insulation properties
- Interior tightly welded with seamless support rails
- Three executions: neutral, heated and hybrid
- Foldable frames add more space for GN pans for optimal meal presentation and serving. Side holder for easy stowage of the lid during meal serving
- Quick and easy cleaning thanks to the removable door seal/heating element
- Many functions in just one device: transportation, cooking, regeneration, keeping hot, meal presentation and serving
- Foldable sneeze guard at front (on request)

Thermoport® Stainless Steel
Hybrid Kitchen 200

BGL Rieber
META Cooking



Mobile cooking, regeneration and food holding in one unit

The Thermoport® Hybrid Kitchen 200 is a truly versatile mobile solution, combining cooking, regeneration, hot holding and chilled food management within a single cabinet. With independently controlled temperature zones and programmable operating modes, it delivers exceptional flexibility wherever food is prepared, transported or served.

Flexible performance wherever it's needed

From meal regeneration and cook-and-hold applications to mixed hot and cold food service, the Hybrid Kitchen 200 adapts to changing operational demands. Ideal for catering, hospitality, healthcare and education environments, it helps deliver consistent food quality while maximising efficiency and flexibility.

Key features

- Simultaneously hold hot and chilled foods in separate compartments
- Regenerate, cook, bake and hot-hold food in a single unit
- Independently controlled dual temperature zones
- Adjustable chamber and core temperature settings with integrated core probe
- Controllable humidification to maintain moisture and food quality
- Insulated divider creates separate operating zones within the cabinet
- Refrigeration function available when used with GN 1/1 cooling pellets
- Compatible with GN containers, GN Thermoplates®, Vaculid® systems and GN trays
- Save and store programmes for consistent results and simple operation
- Ideal for low-temperature cooking applications
- Compatible with stacked Thermoport® units for increased capacity
- Available as a mobile or built-in solution

Thermoport® Stainless Steel

Compatible with Thermoport® Plastic

BGL Rieber
META Cooking



One Thermoport system, total flexibility

Rieber's Thermoport range is designed as a fully compatible transport system, allowing **stainless steel** and **plastic Thermoports** to be used together throughout food production, transport and service.

Whether selecting lightweight plastic Thermoports for everyday meal distribution or robust stainless steel models for more demanding environments, both ranges work seamlessly together.

Units can be stacked safely, used with the same GN containers and accessories, and integrated into a single transport solution.

The right Thermoport for every task

From healthcare and education to hospitality and contract catering, operators can combine plastic and stainless steel Thermoports within the same system, creating a solution that balances durability, practicality and cost. The result is greater flexibility, reduced complexity and a future-proof food transport system that adapts to changing operational needs.

Key benefits

- Stainless steel and plastic Thermoports are fully compatible
- Stack and combine different models to suit operational requirements
- Common GN system across the entire Thermoport range
- Compatible with the same GN containers, Thermoplates® and accessories
- Flexibility to choose the most suitable Thermoport for each application
- Simplifies fleet management, storage and transport logistics
- Enables a cost-effective mix of premium and everyday transport solutions
- Supports consistent food handling processes across multiple locations



The difference is in the detail



GN Operating System
Gastronorm containers and lids

BGL Rieber
META Cooking



The perfect fit for cooking, transporting and storing meals

Rieber is a leading manufacturer of GN containers and lids.

The company invented the GN Operating System which maximises efficiency, ease of use and makes the best use of space during cooking, transporting and storage.

Made from food grade stainless steel and available in many sizes, perfect for both transporting and serving food.

- Simple, robust and hygienic.
- Also available with **anti-spill lids**, ensuring nothing spills during transport.
- And... flat stacking lids; lids with handles; hinged lids; and lids with cutouts... the choice is yours.



Designed to work hand-in-hand with the complete range of Rieber cooking and food transport products.

... and now with no sticking

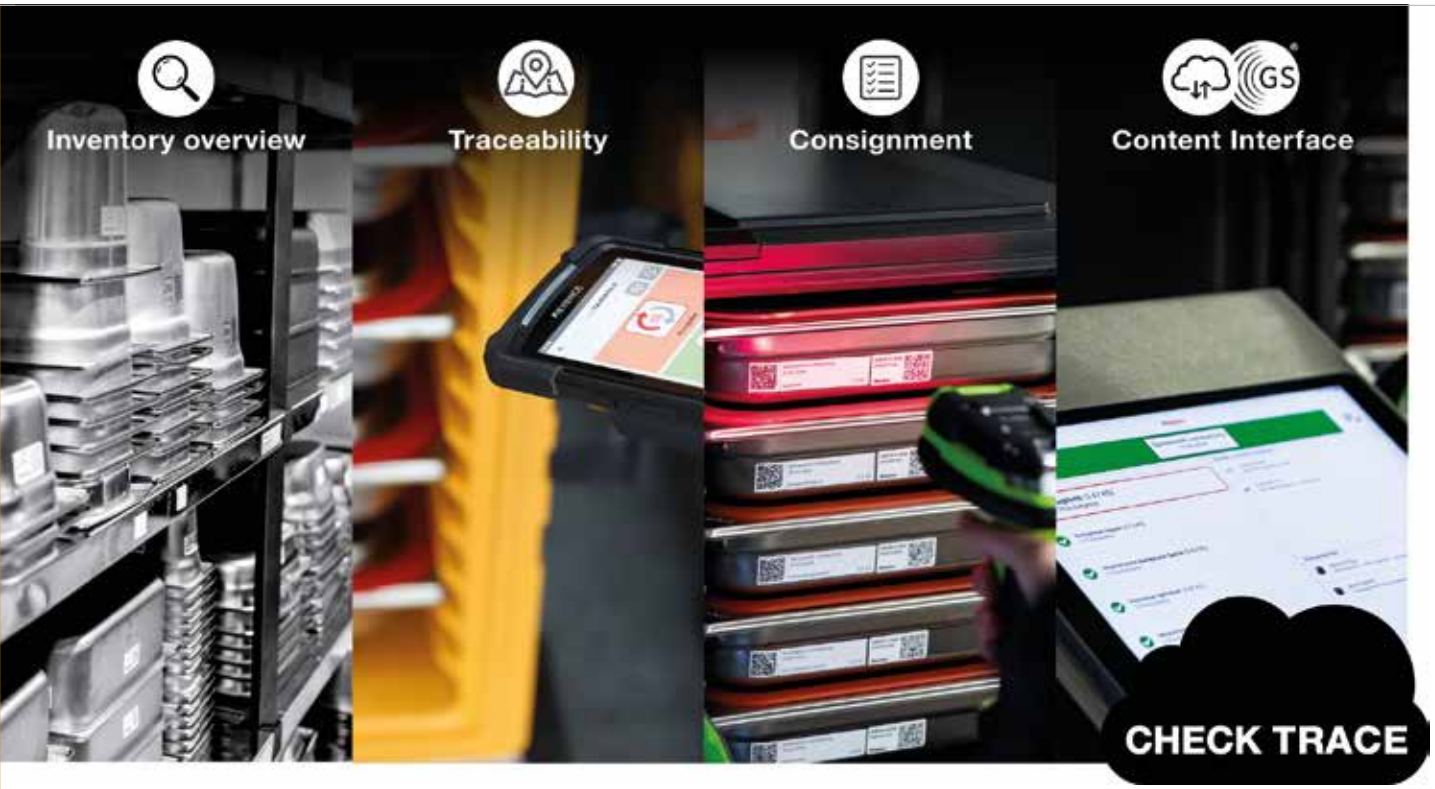
You can now stack your GN containers without the risk of sticking, with the introduction of the **GNONE stacking lug**, an embossed lug to each corner, which means the container will now easily stack without the risk of getting stuck.



Check Trace

The sustainable solution for food containers

BGL Rieber
META Cooking



Be in complete control of your meal distribution

Watch a video of Check Trace in action - here

Managing catering equipment across multiple kitchens, service points and locations can be challenging. **Rieber CHECK TRACE** gives catering teams greater visibility and control by digitally tracking and organising the **Rieber GN system using QR codes.**

Reusable containers and lids are manufactured from durable, food-safe stainless steel in Gastronorm standard sizes, providing a robust and sustainable solution for professional catering operations.

Inventory Overview Monitor containers, lids and equipment in real time, helping teams manage stock levels and ensure the right resources are available when needed.

Traceability & Control Track the location, movement and usage of assets across kitchens, stores, transport routes and service areas for improved operational efficiency.

Connected Catering Management QR codes and GS1 DIGITAL LINK technology provide access to valuable data, including inventory control, reusable system tracking, HACCP temperature monitoring and operational insights.

From daily foodservice operations to large-scale catering and meal distribution, CHECK TRACE helps organisations improve efficiency, reduce equipment losses and maintain complete visibility across their catering operation.



BGL Rieber
META Cooking

When you need to transport, hold and regenerate food, and quality, durability and hygiene are at the top of your list... *call BGL Rieber*

Call: 01225 704470
Email: sales@bglrieber.co.uk

BGL Rieber Ltd.
Unit 1 Lincoln Ind Estate
Avro Business Centre
Avro Way, Bowerhill
Melksham, SN12 6TP

www.bglrieber.co.uk



Made in Germany I Great in Britain I Greener by Design