



Rieber

The mobile kitchen company

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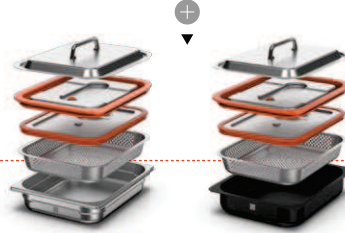
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catering system

**Rieber has the complete solution for your process,
from the storage to the serving.**

GN OPERATING SYSTEM

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STORAGE

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Automated safety
across the entire
HACCP process.



COOKING



varithek® acs



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hybrid kitchen®



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navioven®



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K|POT®



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GN operating system



varithek® acs

The mobile front cooking station with innovative extraction.

Thanks to the integrated extraction technology, the acs offers unlimited flexibility and mobility when cooking and front cooking becomes an experience – without any undesirable odours. All acs models are digitally controllable, with a reliable, multi-layer filter system in the substructure consisting of a grease, active carbon and pollutant filter and all models are also available in the O3 version for even more efficient filtering, with additional patented plasma technology.

Thanks to the perfectly designed air circulation, the vapours formed during cooking are removed from the grease, water and odour-laden air right where they originate – directly above the hob itself.

The acs benefits from maximum flexibility for any type of cooking in combination with the varithek® system. The easy insertion of the versatile varithek® modules (400 modules directly, 1/1 modules in combination with the AST system carrier), in the recessed, tightly welded insertion niche for up to 3 modules allows for any combination of functions and the quick exchange of modules.

Maximum flexibility through the quick exchange of varithek® cooking modules (without tools).

Easy and quick cleaning.

With a three-sided splash guard for optimum hygiene.

Hygienic, tightly welded insertion niche.



hybrid kitchen®

The mobile multifunctional kitchen.

The special functional door gives the mobile frontloader a wide range of functions and unique hybrid properties with two separate digitally controllable circulating air heating systems – with a choice of programmes for cold and hot holding at the same time or separately, as well as for regenerating and cooking food in a GN system. With additional individually adjustable time, moistening and target time for the chamber or core temperature.

Rustproof, high-quality, hygienic stainless steel (interior & exterior).

Support rails in the hygienic design H2.

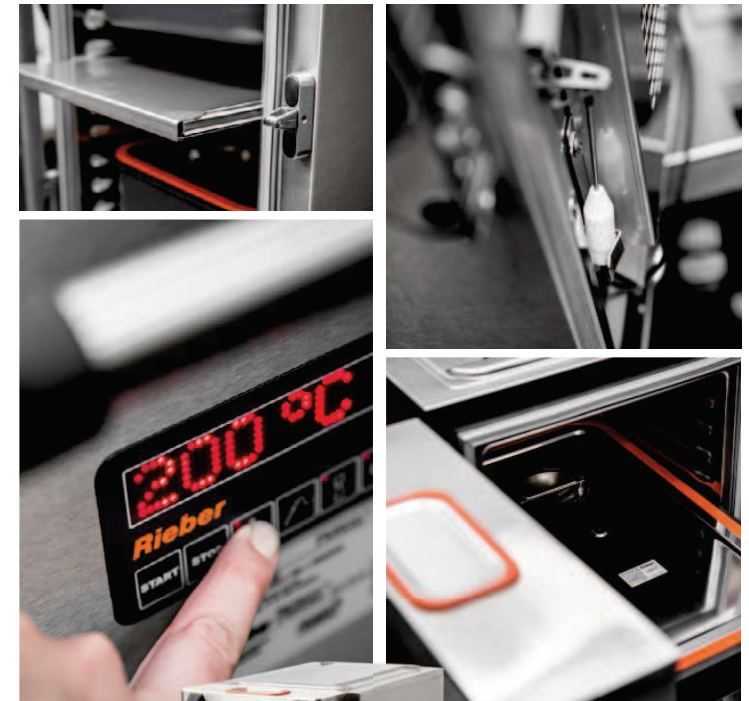
Uniform heat and cooling distribution, also when loaded.

Mobile with robust, fixable castors and a push handle.

Corner bumpers and a lid seal for impact protection.

Removable door and door seal, quick and a lid seal.

Can be extended as a complete front cooking serving unit.



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navioven[®]

The space-efficient multifunctional oven.

The mobile table-top unit with powerful, digitally controllable circulating air heating for a wide range of functions, ranging from gentle to intense – with a choice of programmes for cold and hot holding, regenerating, cooking, braising and baking food in a GN system. With additional individually adjustable time, moistening and target time for the chamber or core temperature. Visually appealing and functional with a glimpse into the illuminated interior thanks to the special insulated glass.



Rustproof, high-quality, hygienic stainless steel (interior & exterior).

Interior with smooth, rounded corners, highly polished in the hygienic design H2.

Uniform heat and cooling distribution, also when loaded.

Steam vent for moisture regulation.

Easy to carry with ergonomic recessed handles.

Removable support rails, quick and easy cleaning.



K|POT®

The handy and stylish catering kitchen.

Rieber has the solution to the problem of the classic chafing dish – the K|POT® mobile kitchen: no burning paste smell, no risk of fire, no heat loss, no water bath, no slip hazard and no hazardous materials.

The functionally designed table-top unit in standardised GN sizes and the choice of a variety of different functions offer maximum flexibility for any catering – without a kitchen infrastructure on site, without unnecessary energy consumption and without high staff costs; the option of automated programme changes gives your food the desired finish on its own or through individual show cooking right in front of the guest.

Available in active, multifunctional model variants, electronically controllable with an energy-saving ceran or induction hob, and as a pure hot holding or passive variant, which can be used anywhere even without power. The housing of the K|POT® in a classic stainless steel look or with a high-quality powder coating in a silk matt black finish.



Housing made of high-quality, rustproof and hygienic stainless steel.

Reliable recessed hob.

Immediate heat transfer and uniform heat distribution.

Transport-proof, retractable rotary switch.

No individual parts so less cleaning is required.

