

Rieber

The mobile kitchen company

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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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← Across the entire process →

STORAGE

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PREPARATION

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TRANSPORT

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SERVING

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CHECK CLOUD

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Automated safety
across the entire
HACCP process.



GN OPERATING SYSTEM



GN container system



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GN-thermoplastes®



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GN lid system



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GN container system

The versatile GN operating system.

The robust GN container offers the perfect operating system across the entire process – ideal for the hygienic and standardised storage, holding, transportation and serving of food – in almost any size and depth and in a variety of material options, completely compatible with all GN systems and products.

Stainless steel, completely food-safe, odour-free, antibacterial and hygienic.

With tight corner radii for greater stability and volume.

High-quality stacking shoulder for perfect stacking and air circulation.

A space gain of approx. 30% compared to round containers thanks to the square organisation system.

Optimum insertion in the version with retractable drop handles.

Stable, robust and dishwasher-safe.

Containers and lids are compatible.



GN-thermoplates®

The thermal revolution in GN format.

The only GN standard with high thermal efficiency, from the storage to the serving. Rieber thermoplates® revolutionise the use of the GN format through the unique SWISS-PLY multi-layer material – cooking, steaming, wokking, grilling, frying, deep-frying, baking, storage, transport, serving and cold holding across the entire process without having to transfer the foods.

The robust nano surface is suitable for use on an electric, ceran, induction and gas hob as well as in a combi-steamer and in all other GN systems, appliances and products. Switch from the thermoplates® teppanyaki grill plate to a cooking or hot holding plate on your hob in a matter of seconds, without any time-consuming cleaning, because the thermoplates® are dishwasher-safe. You don't have to adapt or remove your energy source, but simply use the various optional functions of the GN-thermoplates® operating system depending on the task. This allows you to save time and money with tasks and cleaning and makes you mobile and highly flexible at the same time. Also available with fixed handles for easy insertion, removal and carrying.

Stainless steel, completely food-safe, odour-free, antibacterial and hygienic.

Surface with a non-stick effect.

No more decanting – continuous use across the process.

Easy-to-clean surface, also dishwasher-safe



*SWISS-PLY multi-layer material.
Aluminium core between two layers of stainless steel.*

*Hygienic and thermal properties at the same time.
More even and up to 10 times better thermal and refrigeration
conductivity than stainless steel, energy and time savings.*



GN lid system

The lid determines the function.

The right lid for every process step – whether for storage, transport, cooking or for stylish serving, the Rieber lid range provides the right solution for any task. Hygienic and functional GN containers alone are not enough to ideally protect your food. The GN system provides the desired function only in combination with the wide range of lid variants.

The absolutely number one in terms of robust, watertight press-in lids. Tried and tested quality for 100% spill-proof transport, also for storing, cooking and regenerating food in a GN system, ideal and particularly reliable for all liquids, such as soups and sauces.

Stainless steel, completely food-safe, odour-free, antibacterial and hygienic.

Containers and lids are compatible.

Extremely spill-proof and temperature resistant up to +180 °C

Vacuatable vaculid® lid.

Robust and high-quality workmanship.

