Rieber

CONNECT

DIGITAL CATERING SYSTEM WITH ABSOLUTE GUARANTEED SUCCESS – 24/7

Made in Germany

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24/7 FLEXIBILITY AND GUARANTEED SUCCESS

A digital flow from the refrigerator to the serving kitchen in a multi-cycle system.

We enable you to create new business models and catering concepts with our Rieber CONNECT products. Digital organisation through our sustainable eat**TAINABLE** multi-cycle system, with Rieber GN containers made of food-safe stainless steel – for perfect food quality and enjoyment with absolute freshness.

How to connect

The efficient sharing refrigerator for shift and office workers, students, teachers or waiting staff.

KÜCHE BEST PRODUCT AWARD 2020

multipolar®

CONNECT

The individual compartments can be assigned flexibly to different users. With one click in the app, the user can open their own compartment at any time. Ideal for cooling cook & chill meals in a GN multi-cycle system, as well as for other snacks and meals.

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The challenge
Static catering

Our solution
24/7 operation

- Absolute guaranteed success
- Operation and process reliability
- Can be used without the need for qualified staff
- 24/7 catering anytime and anywhere
- Flexible and mobile infrastructure
- Multi-cycle system without a deposit

Precisely tailored programs created by caterers, food developers and head chefs themselves. With one click – accessible à la minute at any time and anywhere.

Winner of the
KÜCHE BEST PRODUCT AWARD 2020
in gold and bronze

KÜCHE BEST PRODUCT AWARD 2020

K|POT® CONNECT

24/7

Regenerate food, keep food warm and serve food in just one appliance via an app. With the ideal uniform heat transfer for perfect freshness and enjoyment thanks to the SWISS-PLY multi-layer material.

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EATTAINABLE MULTI-CYCLE SYSTEM

Our sustainable multi-cycle solution for food of the highest standard.

Our digitally organised multi-cycle system based on hygienic and food-safe stainless steel Gastronorm containers, the established industry standard in a wide range of sizes and variants.

For restaurants
Butchers
Bakers
Food retailers
Suppliers
Caterers and canteens

Consumer
I eat food in multi-cycle containers

Restaurateur, caterer…
I pack food into multi-cycle containers

- Digital organisation without a deposit
- Can be retrofitted flexibly and universally
- No disposable waste and microplastics from packaging
- Absolutely food-safe and hygienic in stainless steel
- Standardised and stackable in GN dimensions
- Can be retrofitted universally for all containers
- In small containers, simply scan via the app
- In large containers, scan via automated scanner bridges and robot arms

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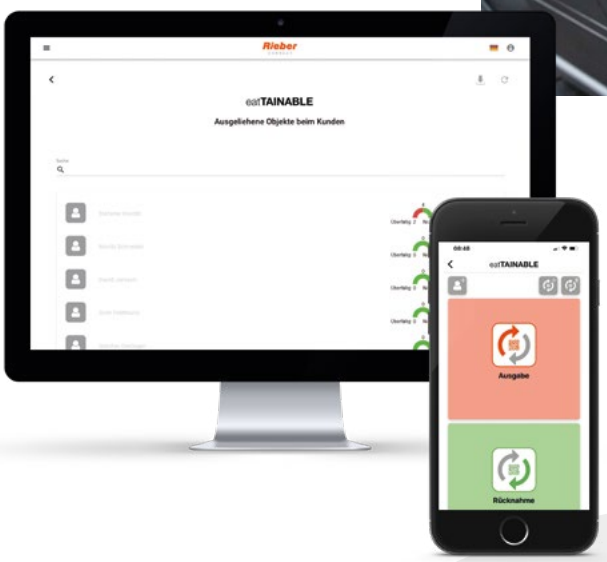
eatTAINABLE



eat**TAINABLE**

Whether for food to go or delivery, single portions or large containers, eat**TAINABLE** can be easily and universally retrofitted for any use via a QR code.

- Central dashboard overview of multi-cycle containers
- Reliably insulated by the thermoport® transport system
- Customisable to suit your requirements

For single portions

For multiple portions

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SYSTEM PRODUCTS

Rieber

Catering in a new way

With a flexible space/time gap between food production and consumption. For refrigerated transport, storage, cooling and regeneration.

GN system

Are you looking for a flexible solution where you can deliver ready-made or chilled food in a multi-cycle system and where your customers can remove your food from their own compartment of the refrigerator and freshly regenerate it whenever they want? With our multipolar® CONNECT and the compatible mobile regeneration solutions, this is easily achieved so that your guests can enjoy delicious and high-quality food at any time. The refrigerator can be retrofitted with a CHECK sensor at any time to ensure absolute safety when it comes to automatic HACCP temperature documentation. Please feel free to contact us.

GN container and lid system

GN-thermoplates® and lid system

GN containers & thermoplates®

Rieber has an extensive GN range on the market thanks to its diverse stainless steel GN container variants as well as its SWISSPLY multilayer material and a variety of lids. In combination with our thermoport®, multipolar® CONNECT, navioven and K|POT®, the GN containers or thermoplates® in sizes GN 1/2, 1/3 and 1/6 are perfect for the hygienic and standardised storage, transport, regeneration and serving of food. Our thermoplates® even support you across the entire process chain, from standardised storage to serving – without having to transfer the food. Available in different sizes, depths and designs.

The complete caterer solution

Delicious food freshly cooked to perfection – easily and safely whenever your customers want it.

Transportation

The safe transportation of food in-house and externally (cooled/neutral). The Rieber thermoport® range offers the perfect solution for any food transport requirement – so that the food in a GN system reaches the multipolar® CONNECT in the best quality and with absolute transport safety. Available in plastic or stainless steel, neutral or cooled, as a top or front loader variant and also as a single portion variant. Available in different designs and size options.

thermoport® models

thermoport ® 1000 K cool

thermoport ® 100 K hybrid

thermoport® 3000 K refrigerated

Storage and cooling

On-site cooling and storage in a multipolar® CONNECT. Perfectly cooled individually stackable single compartments for your customers, who can take out your freshly cooked food whenever they wish, even without a key. Your customers can securely open the compartment assigned to them via the Rieber CONNECT app. You can assign these access authorisations quickly and conveniently from a central location via your dashboard, and also create or delete new users.

multipolar® CONNECT

Regeneration

Our K|POT® CONNECT mobile table-top unit for keeping food warm as well as regenerating, cooking and automatically preparing food. User-friendly and easy to use via the Rieber CONNECT app, with retrievable stored programs for absolute guaranteed success anytime and anywhere. Available in GN 1/1 format with a 1 or 2-zone Ceran glass-ceramic hob and a housing made of stainless steel or with a black powder coated finish.

K|POT® CONNECT

K|POT® CONNECT 1-zone

K|POT® CONNECT 2-zone

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HOW TO CONNECT

Rieber

RIEBER CONNECT

The app and system application are simple and user-friendly.

App Store

Google Play Store

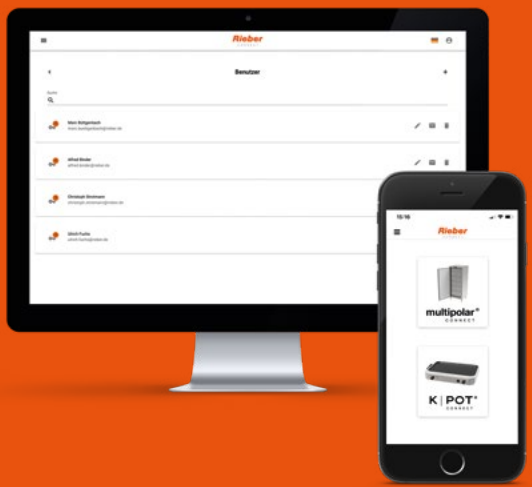
The Rieber CONNECT app offers various digital services and additional functions for the new Rieber products in the CONNECT range. These can also be easily managed and configured by the administrator through the central database. The complete digital solution with 100% guaranteed success and ease of use.

Step 1:
You receive an email in advance asking you to download the app and set a password.

Step 2:
Download and install the app.

Step 3:
Assign a password/login.

Step 4:
Enable Bluetooth use.



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CONNECT

multipolar® CONNECT

For the multipolar® CONNECT, the app acts as the digital key for the sharing refrigerator. The compartments can therefore be assigned via the dashboard to several people who can share them, for example, when working in different shifts.

K|POT® CONNECT

With the K|POT® CONNECT, perfectly tailored programs can be accessed and loaded with just one click in the app. This ensures that fresh food can be regenerated á la minute by anyone at any time with absolute guaranteed success.

Perfect when used with our GN operating system and thermoplates® for storing, transporting, cooking and serving food in a multi-cycle container – the lid determines the function.

eat**TAINABLE**

The flexible 24/7 catering concept, consisting of cooling and storage with the multipolar® CONNECT and regeneration and serving with the K|POT® CONNECT, can also be organised digitally without a deposit using our eat**TAINABLE** multi-cycle system with the Rieber CONNECT app. Completely food-safe in the stainless steel GN system and sustainably packed for fresh and healthy food without disposable plastic packaging.

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COOLING

Rieber

multipolar® CONNECT
The digital sharing refrigerator.

Individual and flexible sharing solution for the efficient cooling of food, without a classic key, but with a digital opening function via the associated Rieber CONNECT app. This means that the multipolar® CONNECT can be opened digitally and shared by several people at the same time, for optimal efficient multiple use. The 10 compartments can be easily assigned to the desired app users in the cockpit by the administrator/ manager. App users can also be quickly added or removed. The 10 individual compartments are kept at the perfect uniform temperature by the circulating air cooling. With a sturdy stainless steel internal frame and compartments comprising GN containers, which can be easily removed for cleaning after disassembling the frame and cleaned in a dishwasher for optimal hygiene.

The perfect CONNECT combination: the multipolar® CONNECT and K|POT® CONNECT. Efficient cooling with individual compartments and regeneration with guaranteed success. Food in GN-thermoplates® can be directly removed and heated up or regenerated really easily on the K|POT® CONNECT via the app.

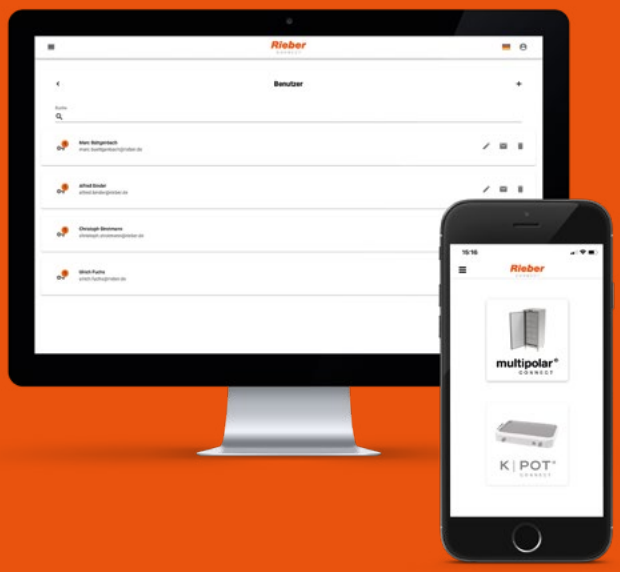
Storage in a GN multi-cycle system

Made in Germany

For efficient and flexible multi-use, controlled and managed digitally.

The individual multipolar® CONNECT compartments can be opened “digitally” without a key and can be assigned and managed easily and flexibly via the cockpit.

App Store



Can be combined with the K|POT® CONNECT

Cockpit management

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WHAT DISTINGUISHES OUR MULTIPOLAR® CONNECT?

The product benefits and wide range of applications.

The universal multipolar® CONNECT can be used efficiently in a wide variety of areas and can be customised to suit your specific requirements with additional catering products to form a coherent complete system. We offer you more than just an innovative and digital refrigerator solution that is not only impressive because of its many unique product benefits.

1. **Easy cleaning** of the smooth, easy-care, hygienic surfaces.
2. **Control panel** with an integrated digital temperature display, including a warning function.
3. Optionally available as a **mobile version on castors**.
4. Outer housing made of **high-quality stainless steel**.
5. Inner chamber made of **hygienic, fruit acid-resistant polystyrene.**
6. Shelves comprising **removable stainless steel GN containers** – hygienic, food-safe, odour-free and antibacterial.
7. **Simple digital opening system** via the Rieber CONNECT app.
8. **Central opening mechanism** to release all compartments in the case of maintenance, power failure and defects.
9. **Energy-saving** and high-performance chiller.
10. Produces very little noise and minimal vibration **thanks to special bearings**.
11. **Well insulated** with an all-round magnetic chamber seal.
12. Pristine **basic cleaning** of the removable GN containers in a dishwasher, after disassembling the frame trim.

By combining our GN multi-cycle container system as well as our mobile transport and regeneration products, complete catering solutions are created that can be flexibly adapted for large and small containers with a system and standards. This creates a new flexible catering concept for you, your customers, guests or employees, with real added value and benefits.

YOUR USAGE BENEFITS AT A GLANCE

Rieber

- Fast and easy loading of the compartments at any time.
- Easy-to-use app with a digital opening system.
- 24-hour self-service through the removal of food at any time.
- Personalised and individual meal delivery.
- No likelihood of confusion when removing the food.
- Energy-efficient cooling, one refrigerator with many compartments and users.
- Easy return of the used multi-cycle containers as the used multi-cycle containers can be removed from the compartments by the caterer when they make a new food delivery.
- Convenient for the user as there is no washing on site (leftover food stays cool).
- Little noise and minimal vibration due to special bearings.
- Low investment costs, simple and quick to set up and easy-to-use Rieber CONNECT app and dashboard.
- Increase in sales through the new catering style and business model.
- No loss / repurchase of individual compartment keys thanks to the digital opening system.

Can be used anytime & anywhere

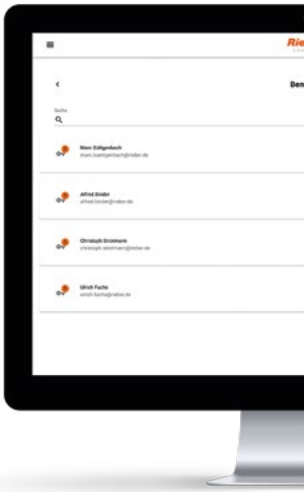
Hotels | Restaurants | Office buildings / open-plan offices | Staff kitchens | Boardrooms | Student unions | Company canteens | Kitchen design studios | All go-to places (e.g. petrol stations, supermarkets, schools, farm shops) | Decentralised, decoupled supply of branch offices / companies…

Made in Germany

MULTIPOLAR® CONNECT

The 24/7 sharing refrigerator with a flexible opening system via the CONNECT app.

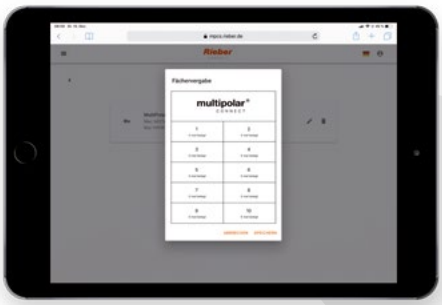
Administrator
Facility manager | Caterer |
Plant manager | Concierge…



Management via the dashboard

Manage app users
The browser-based dashboard allows you to easily create, delete or edit existing app users and reset their passwords.

Assign compartments digitally
Now you can assign one or more multipolar® compartments to the app users created in the dashboard from your desk.



Winner of the
KÜCHE BEST PRODUCT AWARD 2020
in gold

multipolar®
CONNECT

App user
Shift staff | Student
Office worker…

Open via the app

1. **Connect the app to the multipolar®**
Select the multipolar® in your app. Turn on Bluetooth on your smartphone/tablet. The app will connect automatically when you are near the multipolar®.

2. **Confirm assigned compartments**
Your administrator-assigned compartments now appear and you can open them with one click. Then the LED signal light on the multipolar® is illuminated and a beep sounds.

3. **Automatic opening of the compartments**
You can open the outer door and your compartments will open automatically.

App Store

Google Play Store

COOKING

Rieber

K|POT® CONNECT

The app-controlled regeneration and serving solution.

The new digital serving solution enables the individually tailored regeneration of frozen and cold food, cooking or hot holding with GN-thermoplates®. Process-safe and multifunctional catering with the best food quality and HACCP-compliant safety notifications via the LED display and CONNECT app.

The programs can be created individually for a wide variety of food and then transferred to the K|POT® using the associated Rieber CONNECT Cockpit. For perfect results at the touch of a button, even with cook & freeze meals. The two new "CONNECT functions" on the control dial always allow perfectly timed food regeneration. When connected to the app, the K|POT® can access the predefined and tailored programs simply, reliably and directly.

An attractive look in combination with thermoplates® C in a catering design, with rounded corners and energy-efficient, thanks to the SWISS-PLY multi-layer material, to ensure the best food quality. With matching GN lid variants for hot holding and for hygienic protection when serving.

1-zone Ceran glass-ceramic hob

Made in Germany

For perfect food quality with absolute guaranteed success.

Easy to use via the app and perfect fine tuning when creating programs. You can use the cockpit to create your own programs tailored to your food and meals.

App Store

2-zone Ceran glass-ceramic hob

CONNECT functions on the control dial

Made in Germany

K|POT® CONNECT

À la minute cooking and serving
– anytime and anywhere with one click.

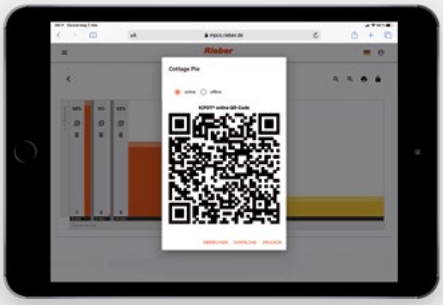
Administrator
Head chef | Caterer
Food developer…

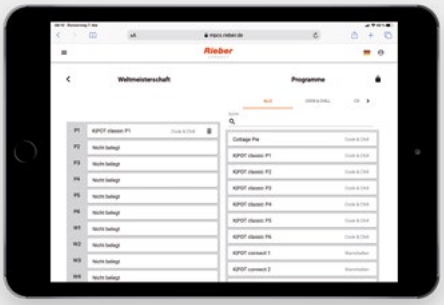
Cooking via the dashboard

1 Create a program
Here you can simply adapt the program with drag and drop to tailor it to the food.

2 Generate a QR code for a created program
Click on the QR code icon and the system will automatically generate a QR code that you can download or print.

2 Create a program set
A program set can be created individually from 10 individual programs. You can drag and drop your previously created programs onto the desired control dial level and therefore operate the K|POT® entirely with your own programs.





Manage app users
The browser-based dashboard allows you to easily create, delete or edit existing app users and reset their passwords.

Manage the K|POT®
Here you can keep an overview of your K|POT® appliances. These can be renamed individually or deleted from the system.

Winner of the
KÜCHE BEST PRODUCT AWARD 2020
in bronze

K|POT® CONNECT

App user
Waiting staff | Teacher
Office worker…

Cooking options via the app

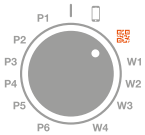
1 Connect to the K|POT®
Turn the K|POT® control dial to the smartphone icon. Select the K|POT® in your app. Turn on Bluetooth on your smartphone/ tablet. The app will connect automatically when you are near the K|POT®.

2 Transfer the QR code program
Scan the QR code on the recipe, packaging or GN container/ thermoplates®. The scanned cooking program appears and you can select your desired target time.

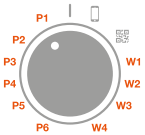
2 Transfer the program set
Transfer the predefined program set to the K|POT®, for example, for cook & chill or cook & freeze.

2 Transfer the cooking function
Transfer standard cooking levels to the K|POT® so that you can finish off your food in a flexible way - from grilling, and regeneration to hot holding.

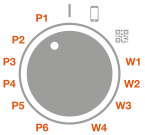
3 Set the control dial
Turn the K|POT® control dial to the QR code icon.



3 Set the control dial
Turn the K|POT® control dial to the appropriate one of the 10 programs that you previously transferred with the program set.



3 Set the control dial
You can freely choose between the standard cooking levels and cook and serve your food with perfect timing.



CHECK CLOUD

Get organised for better food. Say goodbye to the HACCP paper mountain.

HACCP lists no longer mean four years of paper and folder chaos – but instead provide digital accessibility at any time. All measuring points, documentation and alerts in a single web interface.

CHECK insight

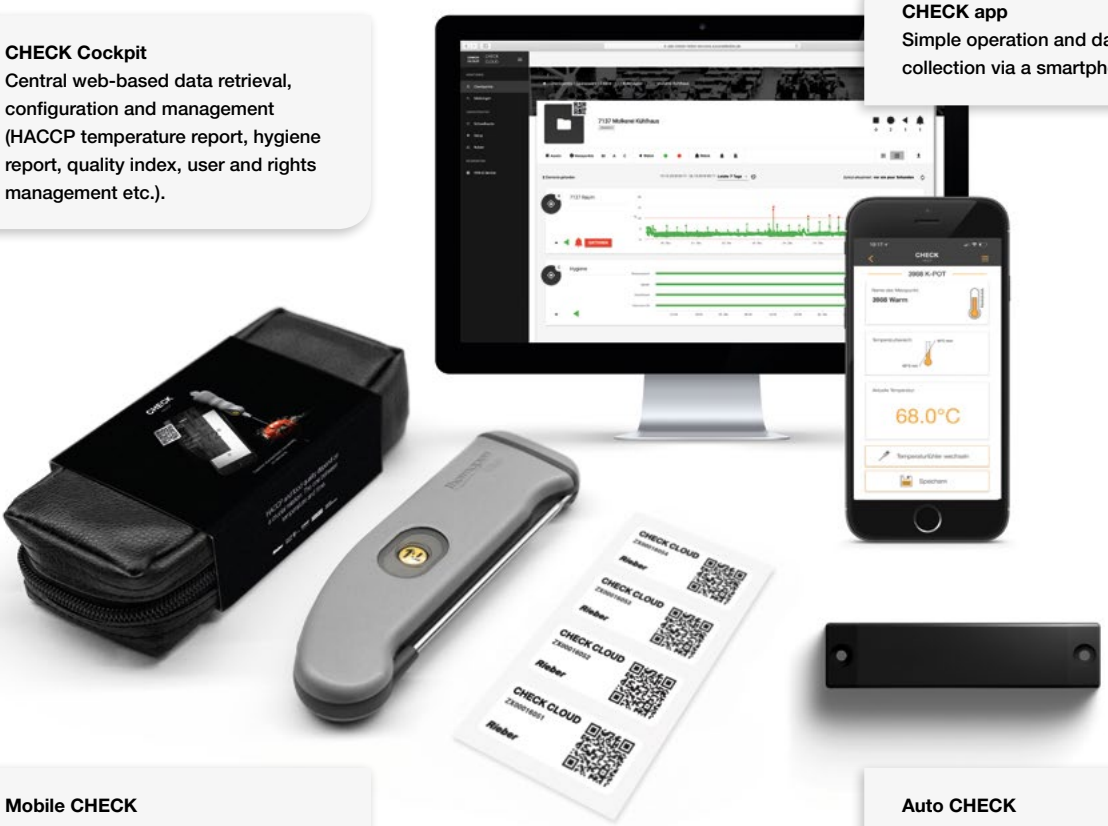
Made in Germany

HACCP and food quality are a function of temperature over time.

Fulfil your entire documentation obligations throughout the entire foodflow with the CHECK HACCP app and a Bluetooth-enabled core temperature sensor.

CHECK Cockpit
Central web-based data retrieval, configuration and management (HACCP temperature report, hygiene report, quality index, user and rights management etc.).

CHECK app
Simple operation and data collection via a smartphone.



Mobile CHECK
Manual temperature measurement using a Bluetooth-enabled core temperature sensor and the CHECK app. Simple hygiene and service management with flexible, individually configurable checklists and an additional photo and text function via the CHECK app.

QR code
Clear identification of CHECK points with labels certified as food-safe.

Auto CHECK
Automatic room temperature measurement using sensors.

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SERVICE PAGE

You can call up all the relevant service information about the product quickly and easily with the standard QR code on our products. In addition, the product can be connected directly to the CHECK CLOUD with this QR code via the CHECK app – all-in-one digital services and safety on demand.

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Rieber

Video channel

On the video channel you will find service videos on the use and proper cleaning of the product and the associated spare parts specific to each model variant. This can be called up, simply explained and stored with German and English subtitles via the QR code on the product.

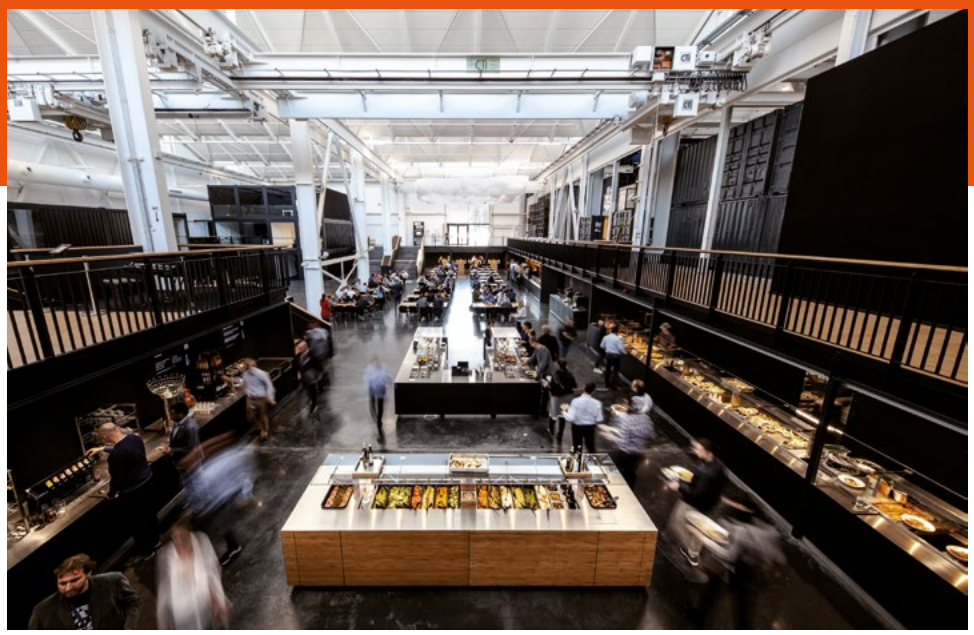
Service information

- Operating and application declaration
- Safety information and warnings
- Replacement of spare parts and use of accessories
- Cleaning recommendations and tips
- Information about maintenance and malfunctions
- General service information

Made in Germany

ABOUT US

We are one of the leading providers of professional kitchen components and kitchen components at home. Quality is a top priority for us, which is why all of our products are exclusively “made in Germany”, with our many years of experience in stainless steel workmanship since 1925.



Our aim is not to offer our customers individual products but instead individual standard and system solutions. As an innovation-driven company, we don't just think about product innovations in this respect, but also about digitalisation since 2012, which is why we are also able to offer our customers digital added value for their physical product system via the CHECK CLOUD platform.

The vision of our total system is to guarantee the best quality of food up until the point at which it is consumed by guests. We provide the infrastructure for the entire cooking chain – from the correct storage in refrigeration systems to the preparation process and the correct cooking in the kitchen to the transport and serving of the food at the place at which it is to be consumed.

We have taken the first step to pave the way for a transparent process chain in the food and catering industry with the CHECK CLOUD. It is a non-proprietary platform that records all quality-relevant data across the entire manufacturing and transport process and makes this transparent.

Explore more

HAVE WE AROUSED YOUR INTEREST?

We are here for you.

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