

Cooking in GN format - The perfect catering solution.



From kitchen to buffet in one container.

KITCHEN



chilled



frozen



pre-cooked/
cooked



pre-cooked
cooked

TRANSPORT



SERVING AND
FRONT COOKING



as a buffet



as a mobile unit



as a mobile cooking station



as staff catering



as self-service



Guideline Table -

KITCHEN - TRANSPORT - SERVE.

The values given below represent guidelines according to the filling volumes in litres of the particular units. The values have been calculated based on 0.75 l per person. Half this quantity would be sufficient for a child-sized portion. On the relevant product pages you will find exact litre indications for individual products.

Example application: 100 pupils/day = 500 pupils/week



Deliver convenience food, storage in gastropolar® (2 x 250 pers.)



Cook convenience food in the hybrid kitchen* (2 x 50 pers.)



Serve dishes in servocuccina® (2 x 50 pers.)

KITCHEN

TRANSPORT

SERVING AND FRONT COOKING

	50 persons	100 persons	150 persons	200 persons	500 persons
chilled (gastropolar®)	1	1	1	1	2
frozen (polar®)	1	1	1	1	2
pre-cooked (hybrid kitchen*)	1	2	3	4	10
pre-cooked (multifunktionskessel 70l / 125l)	1 / 1	1 / 1	2 / 1	2 / 2	5 / 3
thermoport® 50	4	7	10	13	33
thermoport® 100	2	4	5	7	17
thermoport® 1000 plastic	1	2	3	4	10
thermoport® 1000 stainless steel	1	2	3	4	10
thermoport® 1400	1	2	2-3	3	7
thermoport® 1600	1	2	2	3	6
thermoport® 2000	1	1	2	2	5
thermoport® 3000	1	1	1	2	4
Buffet (la mamma)	5	10	15	20	50
catering kitchen*	1	2	3	4	10
servocuccina® (GN 2/1 / GN 3/1)	1	2 / 1	3 / 2	4 / 3	8 / 6
varithekbuffet®	1	1	2	3	6

gastropolar® -

THE SYSTEM REFRIGERATOR.

Efficient refrigerator in Gastronorm format. Using GN containers or thermoplates® cookware allows you to achieve maximum space efficiency. Combined with our range of lids, you can store all kinds of foodstuffs together in the same refrigerator.



- space efficiency
- organisation system
- energy efficiency
- compatible with GN 1/1, 2/3, 1/2, 1/3, 2/8
- when loaded with GN, caters for 250 persons



THE FIRST COLD STORE IN GN FORMAT – READY FOR CONNECTION.

Here, the sturdy shelf system lets users adapt the refrigerator to meet their individual needs. GN frames for GN 1/1 and smaller and suspension rails for GN 2/1 can be used as and when required, guaranteeing minimal energy use and maximum utilisation of space.

multipolar® -

UNDER LOCK AND KEY.

A refrigerator on the outside, a safe on the inside. Developed in 1964 – now the benchmark when it comes to state-of-the-art communal provision. multipolar® allows you a degree of privacy in communal living and working situations.

Hygienic, energy-efficient and space-saving.



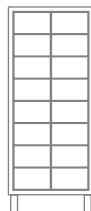
multipolar® 182-4 F-U
multipolar® 182-6 F-U
(Total volume: 180 l)



multipolar® 380-8 F
multipolar® 380-10 F
multipolar® 380-12 F
multipolar® 380-14 F
(Total volume: 360 l)



multipolar® 481-8 F
multipolar® 481-8 S
multipolar® 481-10 F
multipolar® 481-10 S
multipolar® 481-12 F
(Total volume: 500 l)



multipolar® 570-16 F
(Total volume: 583 l)

polar® -

ENERGY-EFFICIENT AND SPACE-SAVING FREEZER STORE .

The polar® freezer is the classic complement to your chiller equipment. Sturdy wire baskets, hygienic and acid-proof inner well.














- wide range of functions in one piece of equipment
- mobile kitchen with serving function
- can be extended to meet requirements
- easy to use
- when loaded with GN, caters for 50 persons

hybrid kitchen* -

THE MOST SPACE-EFFICIENT KITCHEN.

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. It is fully useable as a single module or can be extended as and when required with special connectors. Coupled with a Rolltop, the hybrid kitchen* is transformed into a mobile ladling system.

* patent pending

	GN-container GN 1/1, 200 mm deep	thermoplates® GN 1/1, 100 mm deep	thermoplates® GN 1/1, 65 mm deep
Cook	 52,0 l (2 pcs.)	 58,5 l (5 pcs.)	 56,0 l (8 pcs.)
Hybrid function	 52,0 l (2 pcs.)	 46,8 l (4 pcs.)	 49,0 l (7 pcs.)
Chill	 52,0 l (2 pcs.)	 58,5 l (5 pcs.)	 49,0 l (7 pcs.)

The functions



simmer and regenerate with temperature



simmer with core temperature sensing



steam thanks to built-in tank, 2 steam levels



two temperature levels thanks to insulated divider



hot and cold holding simultaneously thanks to insulated divider



passive cold holding with pellet and aeration



Rieber climate pellet

optional – for the perfect climate when cold holding.

Rieber thermoport[®] hybrid with application matrix

Hybrid

thermoport[®] hybrid

- Hybrid function (simultaneous hot/cold):
- active hot holding < 85 °C
 - passive chilling (temperature rises by +7 °C/h)

simultaneous active hot holding and passive chilling



may also be used for tray storage



Catering

thermoport[®] hybrid

- regeneration
- simmering
- core-temperature simmering
- active hot holding

+

thermoport

- passive chilling max. 6 h
- also:
- grilling
- buffet
- hot/cold serving

thermoport[®] hybrid

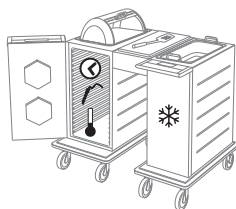
- regeneration
- simmering
- core-temperature simmering
- active hot holding

+

thermoport[®] hybrid

- passive chilling max. 6 h

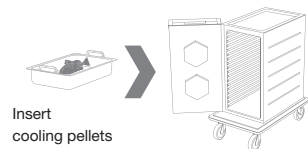
- also:
- grilling
 - buffet
 - hot/cold serving



Cook & Chill

thermoport[®] hybrid

- passive chilling max. 6 h
- regeneration
- simmering
- core-temperature simmering
- active hot holding



Insert cooling pellets + chilled products

- passive chilling



Remove cooling pellets

- regeneration
- simmering
- core-temperature simmering



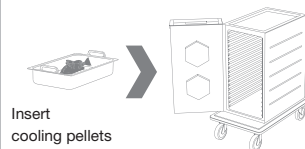
- active hot holding



Cook & Freeze

thermoport[®] hybrid

- passive chilling max. 6 h
- regeneration
- simmering
- core-temperature simmering
- active hot holding



Insert cooling pellets + chilled products

- passive chilling



Remove cooling pellets

- regeneration
- simmering
- core-temperature simmering



- active hot holding

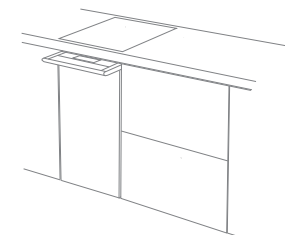


Production

thermoport[®] hybrid as built-in or mobile version

- regeneration
- simmering
- core-temperature simmering
- active hot holding

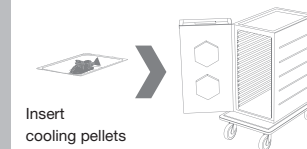
all programs available



Tray system

thermoport[®] hybrid

- passive chilling max. 6 h
- regeneration
- simmering
- active hot holding



Insert cooling pellets + chilled products

- passive chilling



Remove cooling pellets

- regeneration
- simmering



- active hot holding



Loading example with thermoplates[®] GN 1/1, 65 mm deep or GN container GN 1/1, 65 mm deep

- 1 – 8 containers, each holding 7 l

- Hybrid mode (with insulated divider): top 1 – 3 containers, each holding 7 l; bottom 1 – 3 containers, each holding 7 l

**Efficiency is not just about having one technology.
It's about a combination of intelligent solutions.**



- with 70 l and 125 l cooking volumes
- base made of SWISS-PLY® multi-layer material
- 2 separate cooking zones
- core temperature sensing
- storage area for 3 x 1/1 GN
- when filled, caters for approx. 100 or 160 persons

multifunctional boiler -

PLUS-SIZED ENERGY-EFFICIENCY.

Energy-efficient multifunctional boiler – caters especially for high portion numbers and large-volume preparations of sauces, pasta and soups, and is also suitable for frying. Available in 2 designs: Mobile and fixed, each with 70 l or 125 l capacity. Made of chrome nickel steel, material no. 1.4301, seamlessly deep-drawn boiling vessel, 2.5 mm material thickness, base in 14 mm multi-layer material, with 2 separate cooking zones 1/3 and 2/3.

multifunctional boiler



Support frame can be placed on top of cooking chamber. Frame is stored underneath the boiler.



In the substructure: two hinged doors with 3 compartments for storing 3 x 1/1 perforated GN containers.



Multifunctional boiler with support frame placed on top holding 2 perforated GN containers 1/1.

Energy-efficient multifunctional boiler – caters especially for high portion numbers and large-volume preparations of sauces, pasta and soups, and is also suitable for frying. Available in 2 designs: Mobile and fixed, each with 70 l or 125 l capacity. Made of chrome nickel steel, material no. 1.4301, seamlessly deep-drawn boiling vessel, 2.5 mm material thickness, base in 14 mm multi-layer material, with 2 separate cooking zones 1/3 and 2/3. In the cooking interior: space for 2 x 1/1 GN containers, electric heating can be controlled separately according to program. Operated via membrane keypad with function buttons and one-hand controller. 5 programs to choose from: manual mode, cook/grill, steam, core temperature and menu (which allows stored programs to be selected). Double-walled, insulated lid made of stainless steel with

all-round sealing lip which is suitable for use with foodstuffs, ventilation opening at top. Lid has self-arresting hinge on left and one-hand safety lock on right. Inside of lid fitted with core temperature sensor. Mobile version with panelling on 3 sides made of 6 mm resopal plates. Frame constructed from 25 x 25 mm square tubular material. In the substructure: 2 hinged doors for insertion of 3 x 1/1 GN containers with storage space underneath for cooking support frame for 2 x 1/1 GN containers. Features 4 steering casters, 125 mm diameter with brake. Rustproof casters in accordance with DIN 18867, Part 8 with protection rating DIN IP65, splash-proof.

Technische Daten:

Capacity	70 litres / 125 litres
External dimensions (L x B x H)	1180 x 780 x 970 mm (with drainage cock, total width is 940 mm)
Internal dimensions of boiler (L x B x T) 70 l	750 x 558 x 200 mm
Internal dimensions of boiler (L x B x T) 125 l	750 x 558 x 395 mm
Total connected load	10,2 kW
Order no. (70 l)	99 70 02 02
Order no. (125 l)	99 70 02 01

The multi-layer material has won the following awards:



thermoport® 1000 K/KB-UNIT

SAFE FOOD TRANSPORT.

Freshness is everything when it comes to food. What can be more appetising than a crisp green salad, wonderfully al-dente carrots or hot steaming pasta? Not an easy task when dishes have to go on a long journey before being served. Packed in thermoport® transportable containers, however, food and beverages emerge hours later in perfect condition. Hygienic, temperature-controlled, appetising and, above all, reliable. This is all thanks to professional-standard components such as the state-of-the-art, self-regulating heating technology or the high-quality, bacteria-inhibiting plastic shell. Robust, stackable and dishwasher-safe.



The thermoport® 1000 K/KB-UNIT is a highly stable, dishwasher-safe transportable food container, available as a passive container for use with a cooling pellet or as an active unit with circulating-air heating.

Functions:

- a piece of equipment for storing, hot holding, chilling and transporting meals
- heated and neutral
- when loaded with GN, caters for 50 persons

Control:

- digital control with temperature display
- 230 V connection

Additional functions:

- cooling pellet for passive use
- insulated divider for 2 temperature zones in unheated version



passive thermoport® 1000 K-UNIT



active thermoport® 1000 KB-UNIT

THE FUNCTIONS:



active hot holding
with circulating-air heating



passive hot holding
without circulating-air heating



passive cold holding
with pellet and aeration

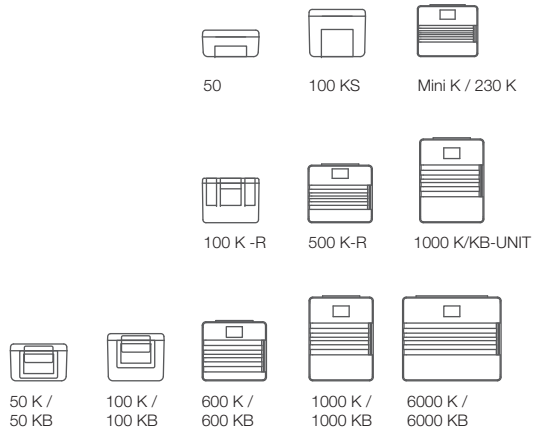


hot and cold holding
simultaneously thanks to insulated divider

thermoport® plastic

TEMPERATURE RANGE -20 °C to +100 °C.

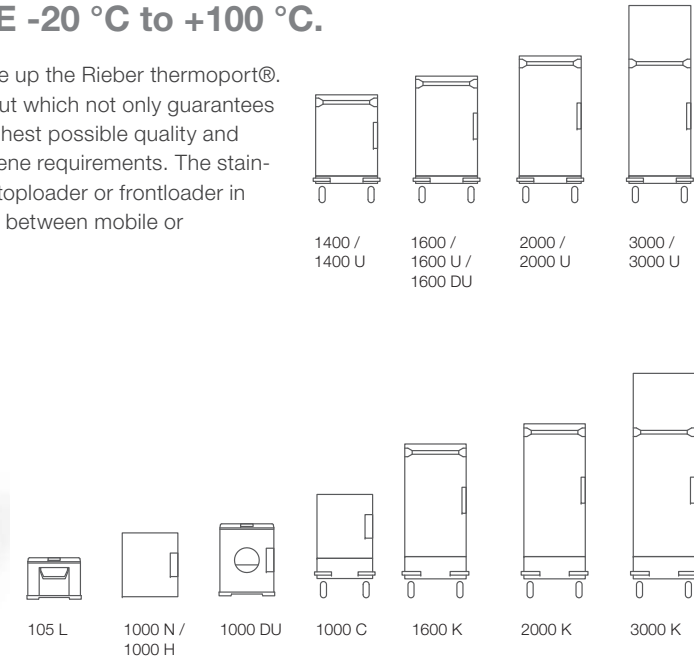
Classic design. Made of light, robust and pore-free plastic – double-walled and tightly welded. The thermoport® is available in various versions – heated or unheated, orange or black, topper or frontloader – so you can pick the right thermoport® for the job.



thermoport® stainless steel

TEMPERATURE RANGE -20 °C to +100 °C.

Uncover the top-quality details that make up the Rieber thermoport®. Stainless steel is used both inside and out which not only guarantees excellent insulation, but also ensures highest possible quality and compliance with the most stringent hygiene requirements. The stainless steel thermoport® is available as a topper or frontloader in almost every size. There is also a choice between mobile or stationary models.



Rieber monitec - The safe option.

So that you can have complete confidence that your food will arrive at the right time, at the right place and, above all, at the right temperature, we present Rieber monitec. The transponder chip (integrated in the transport module) stores information such as temperature, identification number and time.



You are then able to read off this data remotely using a computer or handheld device, giving you peace of mind that your food has at no time been compromised.



Perfect climate
thanks to Rieber climate pellet GN 2/8





varithek® -

COOKING IN GN FORMAT.

Cook, grill, fry, hot hold, wok or 'crêpe' – it's all possible with the flexible varithek® system in GN format 1/1. No other cooking system offers the same high level of design and flexibility when it comes to preparing cuisine before diners' very own eyes. Regardless of whether you choose a stationary counter or a mobile buffet solution, the varithek® system can be adapted quickly and easily to whatever your needs may be.

VARITHEK ACTIVE.

The active function modules (part of the varithek® range) comprise: Ceran hot plate, Ceran hobs, induction hobs, induction wok and grills in SWISS-PLY® multi-layer material. Combine these with GN thermoplates® cookware, and you have got it covered, no matter what cooking method you need.



VARITHEK PASSIVE.

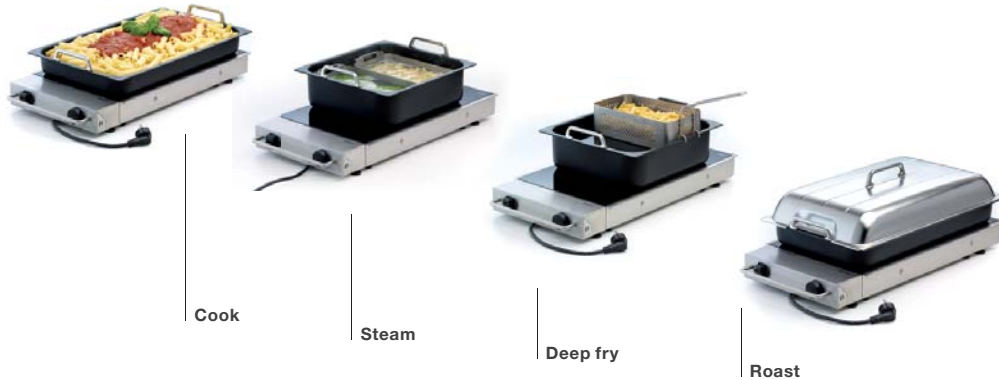
Cook, grill, hot hold or also cold hold – all without electricity. Passive inserts (cooling pellet, heat pellet or even charcoal boxes) allow users to regulate the temperature of dishes over prolonged periods without electricity.



varithek® - cooking modules

FOR ALL TYPES OF FOOD PREPARATION.

Cook, grill, roast, deep-fry, wok or chill – varithek® makes it all possible. Together with the system module, the individual function modules combine to form a highly adaptable unit. Versatility is literally built in. Monday pasta, Tuesday kebabs, Wednesday chops – no problem. The standardised function modules can be combined freely and are easy to use.



Cook

Steam

Deep fry

Roast

HEAT SOURCE.

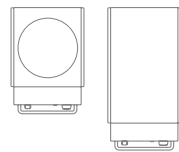
The varithek® range of function modules covers Ceran hot holding, Ceran cooking, induction, induction wok, grilling and charcoal grilling. Individual modules are available in various sizes (see Technical Details).



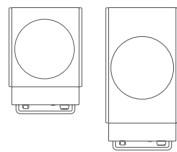
Ceran hot plate



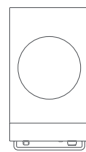
Ceran hobs



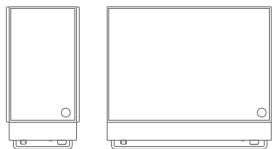
Induction hobs



Induction wok



Grills – made of SWISS-PLY® multi-layer material



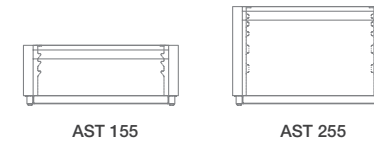
Charcoal grill



varithek® - system modules

TABLE-TOP AND BUILT-IN SYSTEM MODULES

System modules have a purist design and represent a platform that is capable of holding all varithek® function modules. Stainless steel support rails allow you to use different GN receptacles and thermoplates® in sizes GN 1/1, 1/2, 2/3, 1/3 and with a container depth of up to 200 mm.



AST 155

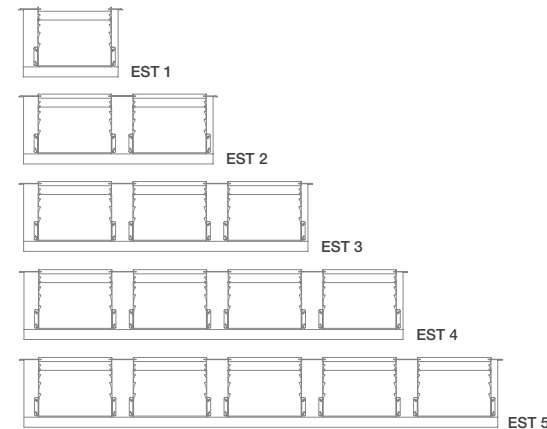
AST 255

Available in 2 heights. AST 155 for GN containers up to max. 100 mm deep; AST 255 for GN containers max. 200 mm deep.



TABLE-TOP SYSTEM MODULES.

AST table-top system modules can be used on their own or combined into larger units and positioned in niches in furniture or placed on top of tables.



EST 1

EST 2

EST 3

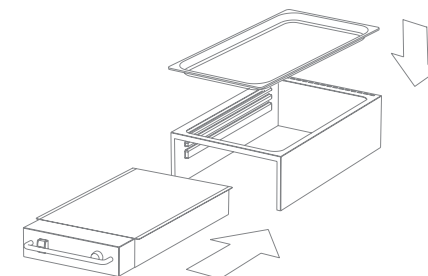
EST 4

EST 5



BUILT-IN SYSTEM MODULES.

EST built-in system modules can be used on their own or combined into larger units and integrated into furniture cut-outs.



GN-PORT.

GN-port table-top system modules can be used on their own or combined into larger units and positioned in niches in furniture or placed on top of tables.

la mamma - The intelligent chafing dish

**NO WATER. NO BOILING DRY. NO STRESS. JUST LA MAMMA.
PASSIVE UND ACTIVE.**

80% of food served in the public sector is 'convenient' in the sense that food is prepared in advance and finished off 'à la minute.' By using thermoplates® (the first Gastronorm-compliant cooking pot), food can be transported and then finished in the same container. As a result of this innovation, the foodflow can now be kept in Gastronorm format right until serving. Prepared goods (from raw food to ready meals) can be delivered in thermoplates® and heated on the buffet table, in the conference room or in the school canteen until just right, guaranteeing top quality and freshness

- waterless hot holding
- regeneration
- multi-component system
- cooking and serving in Rieber thermoplates® cookware



'80% of food served in the public sector is prepared in advance and its quality deteriorates on its way to consumers. This is the starting point for 'la mamma – the oven-on-the-table.'

The jury commends the idea of finishing dishes on the table or at the buffet, thereby allowing them to stay fresh and full of vitamins. Cooking at the table encourages a shared experience.'

AIT – Architecture and Healthcare Innovation Prize

'In a joint decision with the German Design Council we have recommended your la mamma product for the exhibition in the 'Depot' (exhibition space in the German pavilion at EXPO 2010 in Shanghai) since, in our opinion, it fulfils all the important criteria and is therefore representative of the quality and innovation of German product design.'

milla & partner - EXPO 2010 Shanghai China

One for all. All in one. Active.

Regenerate and cook.



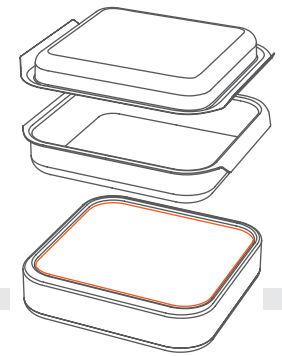
Hot hold.



Steam.



Grill.



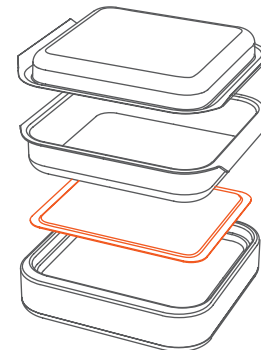
active version with radiant heating element

One for all. All in one. Passive.

Hot hold.



Cold hold.



passive version with pellet

Quality is a function of time – particularly when cooking.

With its smart, pre-programmed control system, 'la mamma' is extremely easy to use since the appliance has been designed around the pot and the food it will be used with.

Programs are tailored to the regeneration/heating of chilled foods (cook and chill) and excellent results can be obtained thanks to the optimal heat distribution of thermoplates®. Simply place food in thermoplates® on top of the appliance and select the required program – la mamma will then gently regenerate/heat up the dishes and let you know when the food is ready to eat, just like mother.

Plus, la mamma has 3 power levels for cooking and grilling.

A standardised cooking pot means that the heat source can be tailored perfectly to the pot and, by extension, the food.

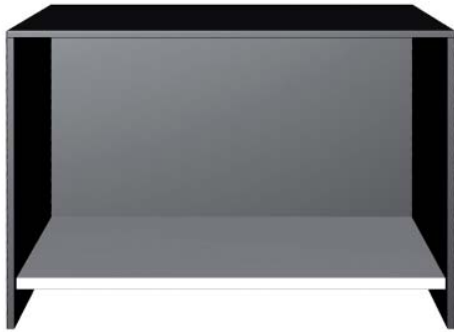
Now meals can be cooked precisely and automatically at the touch of a button while the pre-programmed control system ensures quality and ease of use.

The buffet module

KITCHEN ON A EURO PALLET.

These individual, handy, wooden buffet modules can be extended as and when required. No assembly is necessary – simply stand together along with the varithek® range cooker to create a classic buffet line and front cooking station. The practical storage space at the back of the buffet module allows you the option of inserting 2 x thermoport® 1000 K / KB-UNIT in each module, enabling you to be best prepared for the rush of hungry diners.





BUFFET MODULE.

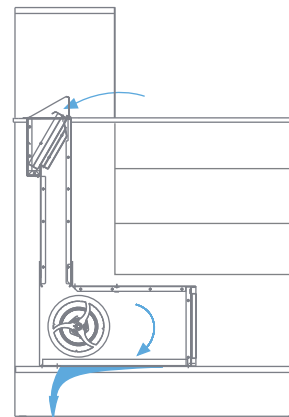
EURO pallet-sized Rieber buffet modules are especially sturdy yet light buffet fronts. Their flexibility and easy handling mean that these buffet modules can be easily set up and dismantled.

What is more, the individual modules fit exactly onto a EURO pallet, so transporting them around safely poses no difficulties.

Extraction of vapours where they originate

Air cleaning

Cleaned air released back into the room



down-draught



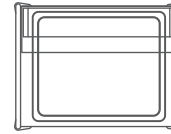
RANGECOOKER - DOWN-DRAUGHT.

The range cooker series is a mobile cooking module with an integrated extraction and circulating-air cleaning system in a robust, welded, stainless steel design. The range cooker is available with niche, built-in Ceran hob or with a built-in system module for varithek® function modules. The extraction system is designed specifically to suction vapours formed during cooking or frying on 3 sides. The vapours are then passed through the patented acs® circulating-air system.

servocuccina® - KITCHEN IN A SERVING TROLLEY.

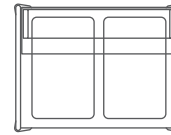


(External dimensions GN 2/1 (L x W x H): 915 x 700 x 950 mm/height with bridge: 1155 mm)



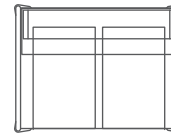
servocoolstation 2/1 (bzw. 3/1) standard

(External dimensions GN 3/1 (L x W x H): 1238 x 700 x 950 mm), cold holding (active). With 1 built-in well GN 2/1, 200 mm deep, with refrigeration machine, 230 V, evap. temp. -10 °C. Refrigeration from +2 °C to +20 °C.



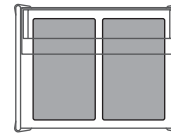
servomarie 2/1 (bzw. 3/1) standard

(External dimensions GN 3/1 (L x W x H): 1238 x 700 x 950 mm), waterless hot holding with built-in wells. With 2 (3) built-in wells GN 1/1, 200 mm deep, also for waterless heating, individually controllable up to +180 °C, 230 V.



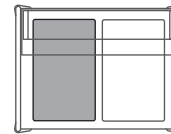
servoholdstation 2/1 standard

Waterless hot holding with varithek® elements. With deep-drawn grooved walls 200 mm, for holding max. 2 varithek® elements, with 4 x 230 V sockets. Special model: 2 x 400 V sockets.



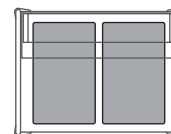
servothermstation 1 standard

Cooking/hot holding. Built into upper shelf on two sides: On left, Ceran hob GN 1/1 with 2800 W radiant heating element. ON/OFF switch, control dial up to max. +250 °C. On right, 200 W hob, with ON/OFF switch.



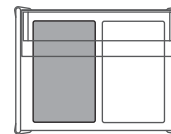
servothermstation 2 standard

Cooking/storage. Built into upper shelf on two sides: On left, Ceran hob GN 1/1 with 2800 W radiant heating element. ON/OFF switch, control dial up to max. +250 °C. On right, work surface with moulding for chopping board, GN 1/1.



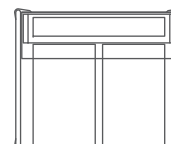
servogrillstation 1 standard

Grilling/hot holding. Built into upper shelf on two sides: On left, grill (flush-mounted thermoplates®, GN 1/1, 20 mm deep, coated in multi-layer material, with 2800 W radiant heating element). ON/OFF switch, control dial with safety thermostat, up to max. +250 °C. On right, 200 W hob, with ON/OFF switch.



servogrillstation 2 standard

Grilling/storage. Built into upper shelf on two sides: On left, grill (flush-mounted thermoplates®, GN 1/1, 20 mm deep, coated in multi-layer material, with 2800 W radiant heating element). ON/OFF switch, control dial with safety thermostat, up to max. +250 °C. On right, work surface with moulding for optional chopping board, GN 1/1.



servoacs standard

Grilling/cooking/air extraction. External dimensions GN 2/1: (L x W x H) 1070 x 785 x 1155 mm. External dimensions GN 3/1: (L x W x H) 1363 x 785 x 1155 mm. With integrated circulating-air extraction system with activated carbon filter, centrifugal filter, fine grease filter, grease collection tray, top (incl.) with integrated airclean®3d (2-level), with stainless steel side walls. Above, stainless steel shelf with lighting. Top/front, glass, ON/OFF switch, step control for extraction system. With deep-drawn side walls 200 mm, for holding max. 2 (3) varithek® elements.

varithekbuffet -

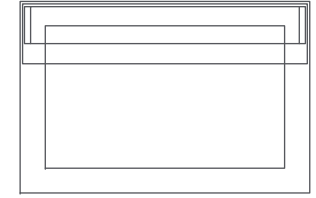
THE FLEXIBLE BUFFET EXPERIENCE.



Refrigerated module

The refrigerated module completes the preparation chain of the varithekbuffet system. A refrigeration well with quiet refrigeration is fitted into the stainless steel worktop. The storage capacity of the refrigeration well is 3 x GN 1/1 with a useful depth of 200 mm. The refrigeration range (quiet refrigeration) is between +2 °C and +10 °C.

Alternatively, circulating-air refrigeration with primary and secondary refrigeration is available whereby a curtain of cold air is blown over the products. The refrigerated module is also available as a show case or free-standing salad bar.



Holding module

The holding module is a further core element in the varithekbuffet system. There are three system modules for holding GN 1/1 and varithek® insert elements integrated into the stainless steel worktop. These can be fitted with varithek® Ceran hobs. Prepared food in GN containers and thermoplates® in various formats can be placed on these hobs and kept warm. The holding module is also available with a bain-marie. The substructure is fitted with a Rieber thermomat® for large quantities of food and this can also be equipped with GN containers.



Cooking module

The cooking module forms the centre of the varithekbuffet. Two Ceran hobs in GN format are flush-mounted into the stainless steel workshop. Alternatively, the cooking module can also be equipped with full-surface induction hobs. Or, there is also a version of the cooking module with niches for 3 varithek® function modules (with recessed storage space).

The circulating-air extraction system airclean®3d with lighting is integrated into the module. .



Neutral module

The neutral module complements the varithekbuffet system. The stainless steel worktop is designed as a full work surface. When the varithek® GN-port is placed on top, the serving area can be expanded easily and flexibly. The varithek® GN-port holds up to GN 1/1 and also accommodates Ceran hobs, turning it into a serving unit. A number of configurations of products from the whole range can be inserted below the stainless steel worktop to suit the operator's needs: GN containers, various thermomat® and thermoport® units. This module is designed without a light bridge to provide space for all the accessories required in the buffet area, for example, decoration and food serving equipment.





- energy efficiency
- organisation system
- multifunctionality thanks to range of lids
- much faster to temperature
- first cooking pot in GN format

la|mamma

P1 -	P4 -	W1 -	4 - 120°C
P2 -	P5 -	W2 -	5 - 180°C
P3 -	P6 -	W3 -	6 - 220°C



thermoplates® -

NEXT-GENERATION COOKING.

Significantly raise your productivity. Lower your operating costs. Simplify your workflow. By using an exclusive technological innovation – Rieber thermoplates®. Thanks to the patented SWISS-PLY® multi-layer material, thermoplates® have up to 10 x greater thermal conductivity and are therefore perfect for heating up or cooling down. And not only does this save you energy, but it also saves you time. No matter if you are working at temperatures of -20 °C or +220 °C, your thermoplates® help you to store, prepare, finish and serve dishes – without the need to decant. At the same time, all thermoplates® have been developed in line with Gastronorm sizing, and so are completely compatible with your existing systems.



THE RANGE

thermoplates® come in various sizes and depths, allowing you to cook efficiently in GN format. Depending on the job at hand, choose between coated or nano surface-coated thermoplates®. You also have a choice of containers with handles, without handles or, indeed, with drop handles.

THE SURFACE

nano surface-treated

Ideal for cold holding and serving



Coated surface

Ideal for hot holding and cooking
Less sticking (no more laborious cleaning)



Find out more about a cookware that you can use throughout your foodflow – from chilling to cooking – without decanting.

Benefits at a glance:

- In just one of the thermoplates®: store, then finish, then serve – be it in a buffet, on the table or right in front of the diner
- Multipurpose cookware: e.g. for cooking, grilling or wokong
- Raises food quality
- Lowers operating costs/saves energy through high thermal conductivity
- Can be used within the temperature range: -20 °C to +220 °C
- Suitable for all heat sources (for gas, we recommend uncoated thermoplates®)
- Highly flexible through various sizes and models
- Compatible with GN format
- HACCP compliant
- Easy to clean/dishwasher-proof



Mobile helpers.

ANYTIME. ANYWHERE.

Rack trolley

Available in various sizes and versions, suitable for Gastronorm and Euronorm. In stainless steel. Advantage: support rails with tilt protection.



Cutlery and tray trolleys

Available in various sizes and versions. In stainless steel. With cutlery inserts and tray shelf.



Thermi drinks container

Available as a heated/unheated model and in various sizes and versions. In stainless steel or plastic.



Waste Rolli with odour-seal lid

Available in various versions. Can be supplied with mobile frame for suspending a waste Rolli (with pedal opening). In stainless steel.



Potato and vegetable washing trolley

Suitable for 2 x GN containers 1/1. For convenient washing of large quantities of potatoes and other vegetables. Available in 2 sizes.



Transport and serving trolley

Sensible addition to your Rieber products. Various stainless steel and plastic versions available.



Tubular, exchange and platform dispensers

Choice of models for dispensing plates, bowls, crockery, cutlery and porcelain. Available in various sizes and versions.



Serving trolley

Available in various sizes and versions. Colour can be individually customised with glass shelf inserts or chopping boards.



Delivery trolley, food transport trolley, Regio-Station

For internal transport and meal distribution. In stainless steel. Available in various sizes and versions.



Banquet trolley, induction trolley

For chilling or heating portioned, ready-to-serve dishes for large events. In stainless steel. Available in various sizes and versions.



Demand endurance. Demand perfection.



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Rieber
Cooking quality you can rely on.