

Rieber

The mobile kitchen company

Food delivery and food-to-go with Rieber system solutions

Sustainable | Multi-cycle | Quality | Safety



Made in Germany 

ABOUT US



We are one of the leading providers of professional kitchen technology 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.

Rieber has been your specialist in food distribution for 60 years – in small and large containers. In 1964 we were instrumental in the introduction of the Gastronorm standard. In 1968 we introduced the first insulated thermoport® stainless steel food transport box and 10 years later the lighter plastic version. Both are essential components for the high-quality transport and serving of food.

Food delivery and food to-go solutions are of primary importance at the current time. Offer your guests the usual varied and high-quality food – whether in the city or in rural areas.

With our solutions, you and your guests are always in safe hands because we not only offer you the right kitchen infrastructure solution, but with our CHECK HACCP system, also a simple and digital HACCP documentation system on request, which you can use at all times to quickly and easily monitor your temperatures and create flexible and individual checklists.

We offer flexible and mobile solutions for

Hotels | Restaurants | Caterers | Company canteens | Student halls of residence | Butchers | Bakers | and many more ...

Put your trust in more than 60 years of experience.

Made in Germany

System solutions: Food delivery and food-to-go

Standardised GN operating system

GN containers. Due to its comprehensive stainless steel GN range as well as its SWISS-PLY multi-layer material and a wide variety of lids, Rieber has an extensive GN range on the market. Perfect for the hygienic and standardised storage, holding, transport and serving of food. As a result, you will be able to find a suitable GN container in virtually any size and depth at Rieber for all your applications.

GN-thermoplates®. For cooking, steaming, wokking, grilling, frying, deep-frying, baking, storage, transport, serving and cold holding across the entire process without having to transfer the food.



GN container and lid system

GN-thermoplates® and lid system



To the product

Safe transport of food in-house and externally

thermoport® plastic and premium stainless steel. The Rieber thermoport® range offers the perfect solution for any food transport requirement – the mobile kitchen for the systemic transport of food in a GN system with the best food quality and complete transport safety. Our versatile classic guarantees optimum in-house and external catering – whether in light plastic or high-quality stainless steel, for optimum handling as topper or frontloader variants and as a single-portion variant for “meals on wheels” transport. Heated, unheated or refrigerated and perfectly equipped for use in any size options.



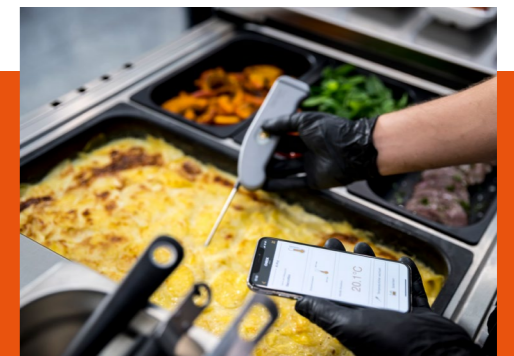
To the product

Safety and hygiene

CHECK HACCP. In addition, absolute HACCP safety through the Cloud-based CHECK system for digital, transparent documentation and simple compliance with the stricter statutory regulations. Hygiene determines the safety of food, employees and equipment.

Customised hygiene checklists for virus elimination management. Temperature determines the safety of food.

www.checkcloud.com



CHECK
HACCP



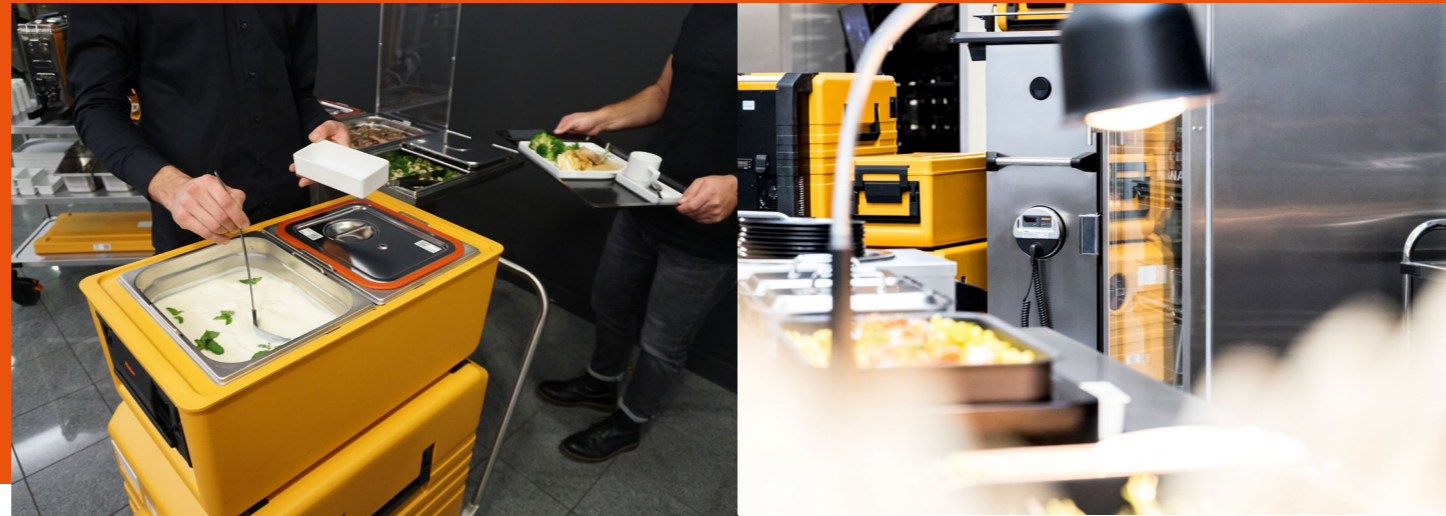
To the product

TRANSPORT AND SERVING

thermoport® plastic. Universal for in-house and external transport.



To the product



TOPLOADER with a serving function

Heated and unheated food transport box with a lid made of sturdy, lightweight and pore-free plastic. Hygienically double-walled and tightly welded, dishwasher-safe without the heating system (up to +90°C). For stacking GN containers or thermoplates® with a watertight press-in lid for reliable and insulated food transport. The thermoport® models, plastic and stainless steel, can be combined/stacked together. Temperature range -20°C to +100°C.



thermoport® K 50 unheated

For about 12 diners*

Sample configuration: 1 x GN 1/1, 100 mm deep or its divisions. Max. capacity 12 litres, weight 6.5 kg, dimensions 645 x 370 x 240 mm.

Order no. 85 02 02 01 orange
Order no. 85 02 02 16 black

thermoport® K 50 heated

For about 12 diners*

Max. achievable temperature +95°C. Can be heated wet and dry. Connected load 500 W, protection rating IPX4, dishwasher-safe (without the heating system). Max. capacity 12 litres, weight 7.5 kg, dimensions 645 x 370 x 240 mm. Rated voltage 1 N AC 230 V 50/60 Hz.

Order no. 85 02 02 06 orange
Order no. 85 02 02 17 black

thermoport® K 100 unheated

For about 25 diners*

Sample configuration: 1 x GN 1/1, 200 mm deep or its divisions. Max. capacity 26 litres, weight 7.5 kg, dimensions 645 x 370 x 308 mm.

Order no. 85 02 03 01 orange
Order no. 85 02 03 28 black

thermoport® K 100 heated

For about 25 diners*

Max. achievable temperature +95°C. Can be heated wet and dry. Connected load 763 W, protection rating IPX4, dishwasher-safe (without the heating system). Max. capacity 26 litres, weight 8.3 kg, dimensions 645 x 370 x 334 mm, rated voltage 1 N AC 230 V 50/60 Hz.

Order no. 85 02 03 13 orange
Order no. 85 02 03 29 black

thermoport® K 100 hybrid

For about 25 diners*

Patented, unheated food transport box with a passive cold/hot zone. Thermal insulation with an insulated drawer. For stacking GN containers in different sizes and depths. Sample configuration: 1 x GN 1/1, 200 mm deep or its divisions. Max. capacity 26 litres, weight 7.3 kg, dimensions 700 x 425 x 368 mm.

Order no. 85 02 03 53 orange
Order no. 85 02 03 54 black

FRONTLOADER

Unheated and circulating air-heated food transport box with a door made of sturdy, lightweight and pore-free plastic. Hygienically double-walled and tightly welded, dishwasher-safe without the heating system (up to +90°C). Circulating air-heated version with a precise digital heating system, temperature regulation from +20°C to +85°C. For the insertion of GN containers or thermoplates® with a watertight press-in lid for reliable and insulated food transport. The thermoport® models, plastic and stainless steel, can be combined/stacked together. Temperature range -20°C to +100°C.



thermoport® K 230

Unheated

For about 10 diners*

Support rails - 7 pairs, shelf spacing 36 mm, sample configuration: 3 x GN 2/3, 65 mm deep or their divisions. Max. capacity 15 litres, weight 4 kg, dimensions 397 x 394 x 340 mm.

Order no. 85 02 05 10 orange
Order no. 85 02 05 11 black

thermoport® K Pizzaport

Unheated

For about 6 pizza boxes or 6 pastas

Support rails - 3 pairs, shelf spacing 83 mm, max. loading 3 x 2 pizza boxes (320 x 320 mm) or 6 pastas. Weight 4.5 kg, dimensions 397 x 394 x 340 mm.

Order no. 85 02 05 09 orange

thermoport® K 1000

Unheated

For about 50 diners*

Support rails - 12 pairs, shelf spacing 36 mm, ambient temperature -20°C to +100°C, sample configuration: 4 x GN 1/1, 100 mm deep. Max. capacity 52 litres, weight 12 kg, dimensions 610 x 435 x 561 mm.

Order no. 85 02 04 01 orange
Order no. 85 02 04 12 black

thermoport® K 1000

heated

For about 50 diners*

Max. achievable temperature +85°C, digital heating control, connected load 763 W, protection rating IPX4, dishwasher-safe without the heating system, support rails - 12 pairs, shelf spacing 36 mm. Max. capacity 52 litres, weight 17.6 kg, dimensions 688 x 435 x 561 mm, rated voltage 1 N AC 230 V 50/60 Hz.

Order no. 85 02 04 23 orange
Order no. 85 02 04 24 black

We have a comprehensive product portfolio of thermoport® plastic models. Please feel free to contact us.

* With a 3-component menu.

* With a 3-component menu.

Use your thermoport® transport now as a flexible serving station

You can simply retrofit a GN port to create a mobile modular serving station.



To the product



Single module – for mobile catering for up to 50 people.

2-unit module – for mobile catering for up to 100 people.

The catering concept for more than 150 people.

You already have a thermoport® K 1000 heated or unheated in your range? Then simply turn it into a mobile and flexible serving solution. Simply retrofit add-ons, such as the GN port and our multi-variant varithek® system modules, and you will have a complete and mobile serving solution. Flexible and universal without the need for a fixed canteen/stationary serving station.

The basic module consisting of the tried and tested Rieber thermoport®, the GN port frame and the varithek® system module for individual configuration. All modules are installed and ready to use in a few minutes and can be moved and stowed away easily. The material used ensures the necessary robustness and food can be transported safely and hygienically when it is hot or cold with our appliances.

Greater transparency and safety with CHECK HACCP. All data and processes in the areas of organisation, temperature measurement (HACCP) and transport through to hygiene can be digitally captured, organised and optimised with the CHECK HACCP digitalisation and organisation system using QR codes attached to appliances.



All modules can be extended with connecting elements. In addition, the connecting elements can be equipped with a cutting board or GN container as a work surface/storage area.

EXPAND YOUR CAPABILITIES

Optional accessories

Up to 10 times greater conductivity when cooling and heating.

thermoplates®
For multifunctional use: cooking, steaming, woking, grilling, frying, deep-frying, baking, storage, transport, serving and cold holding across the entire process without having to transfer the food – thanks to the highly conductive SWISS-PLY multi-layer material.

varithek® induction hob
The continuously adjustable induction hob delivers the best cooking and grilling results on two separately controlled cooking zones.

varithek® GN port
Grooves are moulded inside – for easy insertion of various varithek® cooking modules.

thermoport® 1000 KB
Frontloader with powerful, digital circulating air heating, used for the safe transport, regeneration and hot holding of food in a GN system. The mobile kitchen for the best food quality and complete transport safety. Passive cooling is possible through the insertion of cooling plates.

Mobile frame
The stainless steel mobile frame with plastic bumpers makes the catering concept mobile and flexible.

Accessories

	<p>GN thermoplates® coated Transport, cooking, frying and serving</p>		<p>Watertight press-in lid Safe transport of food</p>
	<p>GN container, 200 mm deep, with a multi-layer base Transport, cooking, frying and serving</p>		<p>Cooling plate For cooling food in a thermoport®</p>
	<p>Stainless steel GN container Transport and serving</p>		<p>GN hinged flat lid Centrally hinged GN flat lid for half-sided opening.</p>

Other GN sizes on request.

thermoport®
stainless steel.
Universal for
in-house and
external transport.



To the product



Mobile
multifunctional
kitchens with a
serving option.



To the product
thermoport®
canteen



To the product
thermoport®
hybrid kitchen



Stainless steel FRONTLOADER

Unheated, circulating air-heated and refrigerated mobile food transport box with an insulated door (model 1600 circulating air-heated with an additional serving option) made of stainless steel. Circulating air-heated version with digitally controllable circulating air heating, max. +100°C. Refrigeration range +2°C to +8°C with the refrigerated version. Interior in the hygienic design H3. Hygienically double-walled and tightly welded. For the insertion of GN containers or thermoplates® with a watertight press-in lid. The thermoport® models, plastic and stainless steel, can be combined/stacked together. Temperature range -20°C to +100°C (unheated and circulating air-heated version). Rated voltage 1 N AC 230 V 50/60 Hz.



thermoport® CNS 1600 unheated | circulating air-heated
thermoport® CNS 1600-D circulating air-heated with a lid

For about 70 diners*

Rustproof stainless steel as the interior and exterior material, double-walled and insulated with CFC-free PU foam, not only guarantees excellent insulation, but also meets the highest hygiene requirements (H3), thermoport® CNS 1600-D (H2). 16 support rails, max. capacity 70 or 78 litres (1600-D).

Dimensions for model 1600/1600 U: 492 x 769 x 930 mm
Dimensions for model 1600 DU: 492 x 769 x 963 mm

Order no. 1600 unheated | 85 01 06 08
Order no. 1600 circulating air-heated | 85 01 06 09
Order no. 1600-D circulating air-heated with a lid option | 85 01 09 03



thermoport® CNS 1600 refrigerated | **2000 refrigerated** | **3000 refrigerated**

For about 70 diners* (model 1600), about 80 diners* (model 2000) and about 95 diners* (model 3000)

Rustproof stainless steel as the interior and exterior material, double-walled and insulated with CFC-free PU foam, not only guarantees excellent insulation, but also meets the highest hygiene requirements (H3). Refrigeration range + 2°C to + 8°C with the door closed. Support rails - 16 pairs (model 1600, max. capacity 70 l), 20 pairs (model 2000, max. capacity 90 l) and 30 pairs (model 3000, max. capacity 130 l).

Dimensions for model 1600: 492 x 769 x 1130 mm
Dimensions for model 2000: 492 x 769 x 1278 mm
Dimensions for model 3000: 492 x 769 x 1648 mm

Order no. 1600 refrigerated | 85 01 06 10
Order no. 2000 refrigerated | 85 01 07 10
Order no. 3000 refrigerated | 85 01 08 10



thermoport® CNS 2000 unheated | circulating air-heated
thermoport® CNS 3000 unheated | circulating air-heated

For about 80 diners* (model 2000) or 95 diners* (model 3000)

Rustproof stainless steel as the interior and exterior material, double-walled and insulated with CFC-free PU foam, not only guarantees excellent insulation, but also meets the highest hygiene requirements (H3). 20 or 30 support rails, max. capacity 90 or 130 litres.

Dimensions for model 2000: 492 x 769 x 1078 mm
Dimensions for model 3000: 592 x 769 x 1448 mm

Order no. 2000 unheated | 85 01 07 07
Order no. 2000 circulating air-heated | 85 01 07 08
Order no. 3000 unheated | 85 01 08 07
Order no. 3000 circulating air-heated | 85 01 08 08



Transport securing device for the thermoport® CNS

For the safe transport of the stainless steel thermoport® models in trucks. Plastic thermoport® units can also be transported without slipping using the gallery.

Order no. 85 01 20 53 Transport securing device
Order no. 85 10 02 02 Gallery with a locking clip for the transport securing device

We have a comprehensive product portfolio of thermoport® stainless steel models. Please feel free to contact us.

* With a 3-component menu.

Stainless steel FRONTLOADER

Whether for school catering, a ward kitchen, serving hot/cold food or cooking and baking in the catering sector – the mobile kitchens for all applications. With just a single module, they offer you all the functions that you need for the best possible workflows and maximum flexibility. Perform an extremely wide range of tasks with just one piece of equipment.

Rated voltage 1 N AC 230 V 50/60 Hz.



thermoport® canteen

For about 70 diners*

For serving, cooking, regeneration and hot holding. Equipped with an unheated, heated (up to max. 100°C) or multifunctional hybrid door (up to max. 140°C) depending on the variant. By folding up the shelf 1/1 mounted on three sides to accommodate GN containers or thermoplates®, the thermoport® becomes a generous and practical serving station. Also available on request with a folding screen on the guest side to protect against coronavirus. Hygienic design H2. Temperature range -20°C to +100°C (unheated and heated door up to max. +100°C), temperature range +5°C to +140°C (hybrid door up to max. +140°C).

Order no. 85 01 09 17 (unheated door)
Order no. 85 01 09 18 (heated door up to max. +100°C)
Order no. 85 01 09 19 (multifunctional hybrid door up to max. +140°C)



hybrid kitchen 140°C-D mobile

For about 70 diners*

The hybrid kitchen 140 with a serving option for direct serving is not only fully operational as a single module, but can also be extended to create a complete frontcooking serving station with a wide variety of varithek® insertion elements. In addition, perfect in combination with thermoport® stacked on top. For universal mobile applications – catering, hotels, the care sector and school catering. Max. achievable temperature + 140°C. Hygienic design H2. Temperature range +5°C to +140°C

Order no. 85 01 09 04

* With a 3-component menu.



hybrid kitchen 200°C mobile

For about 70 diners*

The hybrid kitchen series also includes the hybrid kitchen 200. A model with a temperature range of max. +200°C. This variant does not include a serving option. Functionally identical to the hybrid kitchen 140 model. Hygienic design H2. Temperature range +5°C to +200°C

Order no. 85 01 09 11

The hybrid kitchen door.
The special functional door with separately controlled heating systems and fans gives it its unique hybrid properties. The cooking programs are adjustable with the desired chamber or core temperature, with an integrated core temperature sensor. For perfect cooking without the food drying out, with controllable moistening and also a refrigeration function through the pure circulating air program and with the insertion of GN 1/1 cooling pellets. The hybrid program combines this refrigeration function in the top area, with a simultaneous hot holding function, including moistening, in the bottom area. Both areas are thermally separated through the insertion of the insulated divider. This means that two hot holding/cooking areas with different temperatures can also be separated with the 2-chamber program, with a moistening function in the bottom area.

See models 85 01 09 19, 85 01 09 04 and 85 01 09 11.

Individual portioning

Meal catering with thermoport® K 10.



To the product



With meals on wheels, Rieber has a solution to deal with lukewarm food and crude disposable packaging. Whether for the individual transport of complete meals with several components, for stews or casseroles, for cold or warm dishes or for both at the same time, directly in the bowl or portioned in attractive porcelain dishes. Rieber has the right system for any requirement. Individual equipment options are possible, for example, with a 3-compartment food tray (multi-component) or undivided for individual components (stews/bakes), each with a compatible lid. Can also be equipped with GN 1/6 or 1/9 side dish trays and tightly sealing press-in lids for side dishes (soups/salad). Temperature range -20°C to +100°C.

thermoport® K 10 for 1 meal with soup



thermoport® K 10 without equipment

Single-portion insulated box (unheated, without equipment) made of food-safe plastic, with double-walled insulation, dishwasher-safe (up to 90°C). For the transport of max. 1 meal with soup in a GN multi-cycle system.

Order no. 85 02 01 01 orange
Order no. 85 02 01 04 black



thermoport® K 10 Set 1 including equipment

Single-portion insulated box set (unheated, incl. equipment) for the transport of 1 meal with soup in a GN multi-cycle system. Made of food-safe plastic, with double-walled insulation, dishwasher-safe (up to +90°C).

Equipment consisting of 1 x stainless steel 3-compartment food tray incl. lid and 1 x GN side dish tray 1/6 incl. press-in lid.

Order no. 85 02 27 05 orange

thermoport® K 10 D for 1 meal and 2 side dishes



thermoport® K 10 D without equipment

Single-portion insulated box (unheated, without equipment) made of food-safe plastic, with double-walled insulation, dishwasher-safe (up to 90°C). For the transport of max. 1 meal and 2 side dishes in a GN multi-cycle system.

Order no. 85 02 01 02 orange
Order no. 85 02 01 05 black



thermoport® K 10 D Set 1 including equipment

Single-portion insulated box set (unheated, incl. equipment) for the transport of 1 meal and two side dishes in a GN multi-cycle system. Made of food-safe plastic, with double-walled insulation, dishwasher-safe (up to +90°C). Equipment consisting of 1 x stainless steel 3-compartment food tray incl. lid and 2 x GN side dish tray 1/6 incl. press-in lid.

Order no. 85 02 27 06 orange

thermoport® K 10 KW – for the transport of cold/hot meals. 1 meal, 1 soup and max. 2 side dishes.



thermoport® K 10 KW without equipment

Single-portion insulated box (unheated, without equipment). With an additional cold compartment, made of food-safe plastic, with double-walled insulation, dishwasher-safe (up to +90°C). For the transport of max. 1 meal, 1 soup and 2 side dishes in a GN multi-cycle system.

Order no. 85 02 01 03 orange



thermoport® K 10 KW Set 1 including equipment

Single-portion insulated box set (unheated, incl. equipment) for the transport of 1 meal, 1 soup and max. 2 side dishes in a GN multi-cycle system. With an additional cold compartment, made of food-safe plastic, with double-walled insulation, dishwasher-safe (up to +90°C). Equipment consisting of 1 x stainless steel 3-compartment food tray incl. lid and 2 x GN side dish tray 1/6, 32 mm, incl. press-in lid.

Order no. 85 02 27 02 orange

We will be happy to offer you further set variants as well as individual equipment options. Please feel free to contact us.

eatTAINABLE

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

Our digitally organised, no-deposit multi-cycle system.

We have a sustainable solution for food to-go & food delivery – wholesome food packed healthily in hygienic and high-quality stainless steel containers in the Gastronorm format, the worldwide industry standard for over 60 years.



To the product



The sustainable solution for everyone who wants to provide food of the highest quality. Sustainable, fresh and with healthy packaging.



- + In a stainless steel multi-cycle system
- + No disposable packaging waste
- + No deposit
- + No transfer of microplastics into the food
- + Hygienic and antibacterial
- + Absolutely food-safe
- + Robust and durable
- + Efficient and stackable
- + Flexibly and universally retrofittable

The eatTAINABLE digital multi-cycle system with the Rieber CONNECT app is easy to use and acquire and can also be easily integrated into an existing infrastructure. A simple booking based on a library principle allows for containers and boxes to be loaned out in a no-deposit multi-cycle process. This means that existing and new GN containers or even your own multi-cycle boxes can be easily issued deposit-free using retrofittable QR code labels.

All that food-to-go guests need is the Rieber eatTAINABLE app, which can be downloaded quickly and easily from the App Store or Google Play Store.

The GN containers are available in different sizes, depths and versions depending on the type of food and number of meals, from small single-portion boxes to large catering containers – the right multi-cycle solution for any application.



Small multi-cycle containers.



eatTAINABLE



To the product



Sets



Set with a side dish tray 1/6 + domed lid

The perfect sets for takeaway food and food to-go. Hygienic stainless steel containers in size GN 1/6 (basic dimensions 162 x 176 mm) with a matching transparent manual vacuum domed lid - so that you always know what's inside your container.

Set with a side dish tray 1/6, 91 mm deep | **Order no. 84 30 02 20**
 Set with a side dish tray 1/6, 60 mm deep | **Order no. 84 30 02 19**
 Set with a side dish tray 1/6, 48 mm deep | **Order no. 84 30 02 18**



Set with a GN side dish tray 1/6, 32 mm deep + a watertight press-in lid

Safe transport with the 100% watertight press-in lid. GN container and lid made of hygienic stainless steel. Container size GN 1/6 (basic dimensions 162 x 176 mm), 32 mm deep, with a matching watertight press in lid in size GN 1/6 with a sealing lip.

Order no. 85 02 20 01

Single solution containers

GN containers

Hygienic stainless steel containers in different sizes and depths (without lids). Create your own set with the appropriate lid options.
 Basic dimensions: GN 1/3: 325 x 176 mm, GN 1/4: 162 x 265 mm, GN 1/6: 162 x 176 mm, GN 1/9: 108 x 176 mm.



GN multi-portion tray 1/6, 91 mm deep | **Order no. 85 02 20 09**
 GN side dish tray 1/6, 60 mm deep | **Order no. 85 02 20 92**
 GN side dish tray 1/6, 48 mm deep | **Order no. 85 02 20 35**
 GN side dish tray 1/6, 32 mm deep | **Order no. 85 02 20 66**



GNONE® container 1/3, 65 mm deep | **Order no. 84 01 01 28**
 GN container GN 1/4, 65 mm deep | **Order no. 84 01 01 34**

Single solution lids

Watertight press-in lids

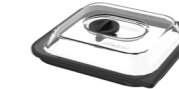
The 100% spill-proof lid with a heat-resistant and food-safe sealing lip. Perfect for use with our GN container system.



GN 1/3 | **Order no. 84 08 01 04**
 GN 1/4 | **Order no. 84 08 01 05**
 GN 1/6 | **Order no. 84 08 01 07**
 GN 1/9 | **Order no. 85 02 20 16**

GN domed lid 1/6 for a manual vacuum

The transparent GN domed lid made of Tritan™ copolyester with a sealing lip – for the storage and presentation of food in a cold food tray.



GN 1/6 | **Order no. 84 20 01 66**



GN domed lid 1/6 with a sealing lip

The GN domed lid made of plastic with a sealing lip – for the storage and presentation of food in a cold food tray.

GN 1/6 orange | **Order no. 84 20 01 60**
 GN 1/6 green | **Order no. 84 20 01 61**
 GN 1/6 transparent | **Order no. 84 20 01 29**
 GN 1/6 black | **Order no. 84 20 01 62**

Large multi-cycle containers.



eatTAINABLE



To the product



We have a wide range of GN products on the market thanks to our comprehensive range of stainless steel GN products and wide variety of lids. Perfect for the hygienic and standardised storage, holding, transport and serving of food. As a result, you will be able to find a suitable GN container in virtually any size and depth at Rieber for all applications. From GN 2/1 to GN 1/9 and with a depth of 200 mm to 20 mm.



GNONE® 1/1, 100 mm deep | **Order no. 84 01 01 09**
 GNONE® 1/1, 65 mm deep | **Order no. 84 01 01 10**
 GNONE® 1/2, 100 mm deep | **Order no. 84 01 01 21**
 GNONE® 1/2, 65 mm deep | **Order no. 84 01 01 22**
 GNONE® 1/3, 100 mm deep | **Order no. 84 01 01 27**
 GNONE® 1/3, 65 mm deep | **Order no. 84 01 01 28**

Our highlight: The 100% spill-proof GN transport lid with a heat-resistant and food-safe sealing lip – for use with GN containers and GN-thermoplates®.

GN 1/1 | **Order no. 84 08 01 01**
 GN 1/2 | **Order no. 84 08 01 03**
 GN 1/3 | **Order no. 84 08 01 04**



We have a comprehensive product portfolio of GN containers and lids. Please feel free to contact us.

eatTAINABLE

GN multi-cycle process



We organise your GN container standard easily and retrofit QR code labels in a digital multi-cycle system. This gives you an overview of your equipment at all times, the best food transport and quality, and also shows how much disposable packaging you save on a daily basis through your multi-cycle system.

Act sustainably – for your customers, our environment and your company's carbon footprint. Whether caterers, canteens, restaurateurs, butchers, bakers, food retailers or suppliers – let's all eat(sus)TAINABLE.

11 CLEANING OF CONTAINERS

Professional hygienic cleaning in a commercial conveyor dishwasher



START 1 GN WAREHOUSE

Provision of GN containers for the production process in a commercial kitchen



2 COMMERCIAL KITCHEN – CHECK AMBIENT TEMPERATURE & CORE TEMPERATURE

Food transport in a large container using a combi steamer/tilting pan. All HACCP documentation available digitally via the CHECK CLOUD (core temperature in production and ambient temperature in refrigerated warehouses)



3 DISTRIBUTION – QR CODE SCAN

Filling of the GN containers and lid closure

- Through lading on a food distribution conveyor (scan bridge)
- or using a rack trolley system (scan trolley)

Container QR codes are registered against customers/delivery notes



4 PICKING

Loading of the GN containers

- in an insulated thermoport® (heated/refrigerated/neutral)
- or in a rack trolley



5 TRANSPORT – CHECK AMBIENT TEMPERATURE

Transport units (GN + thermoport®/rack trolley) are transport safely by means of a thermoport® (insulated) and the ambient temperature is documented (HACCP) via the CHECK CLOUD



6 DELIVERY

Transport units (GN + thermoport®/rack trolley) are delivered to the customer at a safe temperature



Nursery school



School



Canteen

10 GN EMPTIES – QR CODE SCAN

GN container QR codes are automatically booked into the commercial kitchen again using a scanner unit



9 RETURN TRANSPORT

Transport units are collected at the customer's premises after the food has been consumed and returned to the commercial kitchen



8 FOOD SERVICE – CHECK CORE TEMPERATURE

Depending on the set-up, whether it is a serving station or buffet service, with digital HACCP core temperature measurement



7 PREPARATION FOR CONSUMPTION

With mobile Rieber cooking appliances depending on the process

- Cook & Chill
- Cook & Serve
- Cook & Freeze



hybrid kitchen



thermoport® canteen



navioven



KIPOT® CONNECT

GN SYSTEM

thermoplates®

The thermal revolution in GN format.

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

The multi-layer material with an aluminium core between two stainless steel layers combines the thermal properties of aluminium with the hygienic properties of stainless steel for the best food quality – thanks to the GN format, it is consistently compatible with all hobs and all systems, appliances and products. The coated surface variant, with a very good non-stick effect, is suitable for electric, Ceran ceramic-glass and induction hobs, as well as for in a combi steamer and oven. Only thermoplates® with a robust nano-surface are suitable for use on gas hobs.

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 of your grill plate, because the thermoplates® are dishwasher-safe. You also do not have to adapt or extend your energy source. This allows you to save time and money with tasks and cleaning and makes you mobile and highly flexible at the same time.



SWISSPLY
engineered by alinox AG



SWISS PLY



Cooking container and teppanyaki grill plate

HAVE WE AROUSED YOUR INTEREST?

Our employees will be happy to provide you with prompt assistance and advice in order to present you with a suitable customer solution. You are welcome to arrange a digital meeting or phone appointment.

We look forward to hearing from you.

BGL RIEBER Ltd.

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The mobile kitchen company