



Rieber

Get organized for BetterFood.

Rieber front cooking solutions – for the best food quality

Food preparation in front of your guests.
Rieber acs in combination with Rieber varithek® and Rieber thermoplates®.

We make your food process safe in combination with °CHECK – from the storage, preparation and transportation through to the serving.





Safe & save with °CHECK: reorganised space and time



Rieber developed the °CHECK digitalisation and organisation system for the safe monitoring of food. °CHECK offers a transparent and safe option for documenting all HACCP-relevant data digitally in real-time and for accessing this data anytime and anywhere via the Internet. This ensures that the unit can be clearly assigned and identified and that processes can be organised.

For example, QR codes attached to containers can also be used to determine the destination, how many containers are in the transport box and the content. The Rieber innovation therefore simplifies the organisation of procedures in the food-flow process and makes internal coordination easier.



MOBILE COOKING MODULE – WE ENSURE CLEAR AIR

As a guest it is great to see how appetising the food is that is being prepared for you. It's even better if the visual delight is not being clouded by unwelcome odours. The air-cleaning system does not consider the steam and vapours generated when cooking to be waste, but rather a raw material that can be recycled. The acs® does not therefore simply discharge these vapours, but instead cleans them in several stages – this makes ecological sense due to the fact that warm ambient air no longer reaches the outside. This saves energy and costs. The highlight of the range is the plasma filter for even more effective work.

Product versions

The entire acs range is available with a conventional high-performance grease separator and a high-performance eddy current filter system as well as an active carbon filter to absorb odours and harmful substances. Alternatively, it is available with patented plasma technology with an active carbon filter. The models 1000, 1100 and 1500 are available with analogue or digital control and with or without patented plasma technology. Model 1600 is only available with analogue control and patented plasma technology. The entire acs range is fitted with a splash guard.

acs 1000 ec / acs 1000 ec O₃



Push-and-pull extraction. Steam and vapours are captured and extracted through the side wall via a lateral air flow. For holding 2 varithek® modules (with and without system carriers).

acs 1100 d3 O₃



Edge extraction. The vapours generated are extracted on 3 sides and subsequently pass through the patented acs circulating air system. For holding 2 varithek® modules (with and without system carriers).

acs 1500 d3 O₃



Edge extraction. The vapours generated are extracted on 3 sides and subsequently pass through the patented acs circulating air system. For holding 3 varithek® modules (with and without system carriers).

acs 1600 O₃



Edge extraction. The vapours generated are extracted on 3 sides and subsequently pass through the patented acs plasma system. In addition, the cooking station is equipped with two compartments for heating and cooling or has a neutral design. For holding 3 varithek® modules (with and without system carriers). °CHECK sensor for the interior on request.



Further models available



FOR ALL TYPES OF FOOD PREPARATION

Cook, grill, fry, deep-fry, wok, chill or keep warm – varithek® makes it all possible. The varithek® modules are ideal for use in our acs front cooking stations in combination with the varithek® system carriers. Simply place the system carrier in the acs and then insert the desired varithek® module (system carriers are not required with 400 mm wide modules). You achieve the perfect cooking results in combination with Rieber thermoplates®, the cooking pot in GN format.

It goes without saying that the varithek® modules can also be used as a "tabletop" solution. Pasta on Mondays, kebabs on Tuesdays and ratatouille on Wednesdays – this is no problem. The standardised functional modules can be combined freely and are easy to use.



Product versions

Customers working with the varithek® system benefit from fast throughput times, low operating costs (energy and cleaning costs) and can respond flexibly to guests' individual wishes.

Induction wok



Front cooking is guaranteed to succeed with the varithek® induction wok appliances. A microprocessor-controlled, high-performance induction generator is located beneath the built-in Ceran cuvette with a diameter of 300 mm.

Full-surface induction hob



The varithek® induction cooking modules gleam with an integrated fixing frame every time you use them. The steplessly adjustable induction hob provides the best results when preparing food.

Pasta boiler 4.0 // Deep-fryer 4.0



The module stands out thanks to its short heating-up and response time. For loading with a pasta set comprising a support frame and 2 pasta baskets GN 1/3 or GN 1/6 in each or a frying set comprising a support frame and two frying baskets GN 1/3.

Grill plate with multilayer material



The varithek® grill plates provide even grilling results thanks to the SWISS-PLY® multilayer material. The multilayer material transports energy up to 10x faster than conventional stainless steel. The nano-treated surface with its non-stick effect enables clean grilling and easy cleaning.



Further models available



THE COOKING GEAR IN GN FORMAT

We no longer think in products, but in systems. Intelligently designed products simplify life and provide safety. Rieber thermoplates® – the first saucepan in GN format – is one of these products. **This saucepan made from SWISS-PLY® multilayer material accompanies the food from the fridge to the serving – everything in one container.** Thanks to the GN size, it is ideal for any kitchen and for any type of hob – from gas to induction – and in the combi-steamer.

Containers are fitted with a QR code and serial number, which means that each one can be clearly identified and assigned. Work sequences can therefore be optimised and product-specific data, such as operating instructions, ingredients, allergens and recipes, can be stored in a way that is easy for the customers.

Make your work a bit easier – with the Rieber thermoplates®.

Product versions

The right thermoplates® for every style of cooking – for frying, grilling, boiling, cooking, steaming, wokking as well as cold holding and serving. Choose the right thermoplates® from the varied Rieber range in the common GN formats and the desired depths:

Teppanyaki grill plate



4 mm SWISS-PLY® multilayer material with handles, coated or nano surface-treated, GN 1/1, GN 2/3, GN 1/2, 20 mm deep.

thermoplates® with handles



SWISS-PLY® multilayer material, coated or nano surface-treated, GN 1/1, GN 2/3, GN 1/2, GN 1/3. Available in depths of 100, 65, 40 (2.6 mm multilayer material) and 20 mm (4 mm multilayer material).

thermoplates®



SWISS-PLY® multilayer material, coated or nano surface-treated, GN 1/1, GN 2/3, GN 1/2, GN 1/3. Available in depths of 100, 65, 40 (2.6 mm multilayer material) and 20 mm (4 mm multilayer material).

thermoplates® C with rounded corners



2.6 mm SWISS-PLY® multilayer material, coated or nano surface-treated, GN 1/1, GN 2/3, GN 1/2, GN 1/3. GN 1/6 made from 1.5 mm thick material. Available in depths of 100, 65 and 40 mm.



The lid determines the function

From storage to serving. It is only the lid that lends the associated container its function. Always choose the right lid from our varied range of lids. For use in combination with the Gastronorm containers and thermoplates®.

Further models upon request. We'll be happy to advise you.

Call us on 01225 704470
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BGL Rieber

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