... the better flow of food
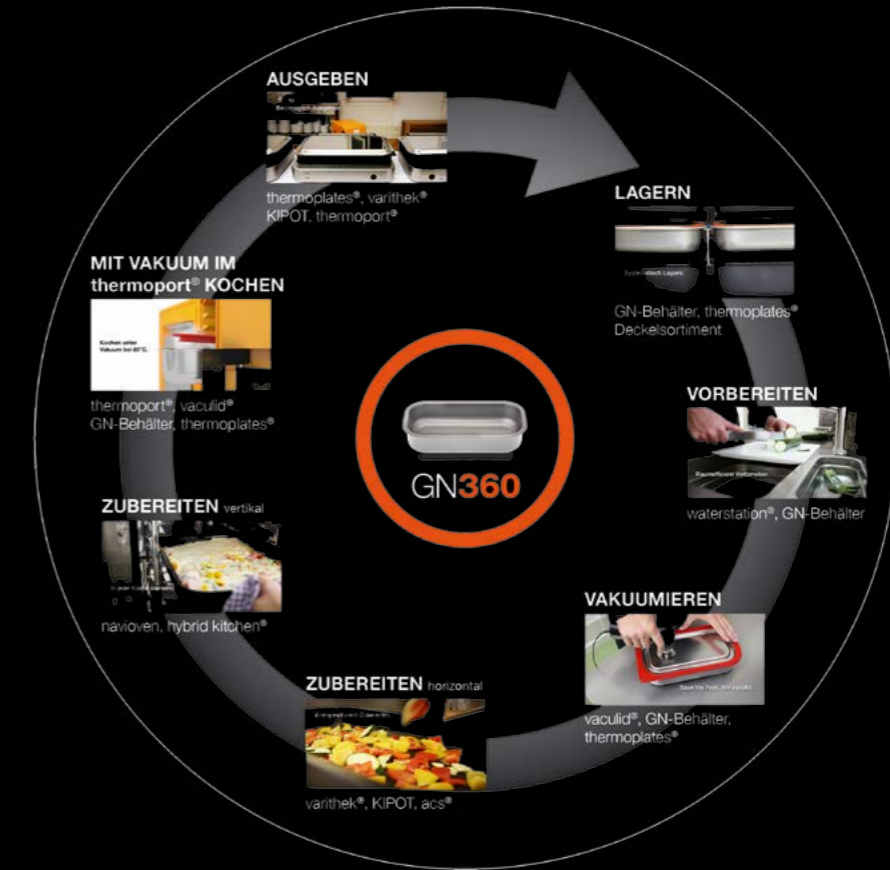
Intelligent **gastronorm 360** system

Intelligent IT system

MOBILE °CHECK   COCKPIT °CHECK   AUTO °CHECK

max maier

"Wherever there is a time difference or spatial decoupling between the production and consumption of food, our gastronorm system, which was introduced 50 years ago, offers you the most efficient and sustainable solution. The QR code allows you to identify and organise your FOODFLOW. The °CHECK system now also offers you a transparent and safe option for digitally documenting all of your HACCP data in real-time and retrieving it anytime and anywhere. When IT and kitchen technology come together, food can be produced much more efficiently and the entire process can be made transparent and safe."
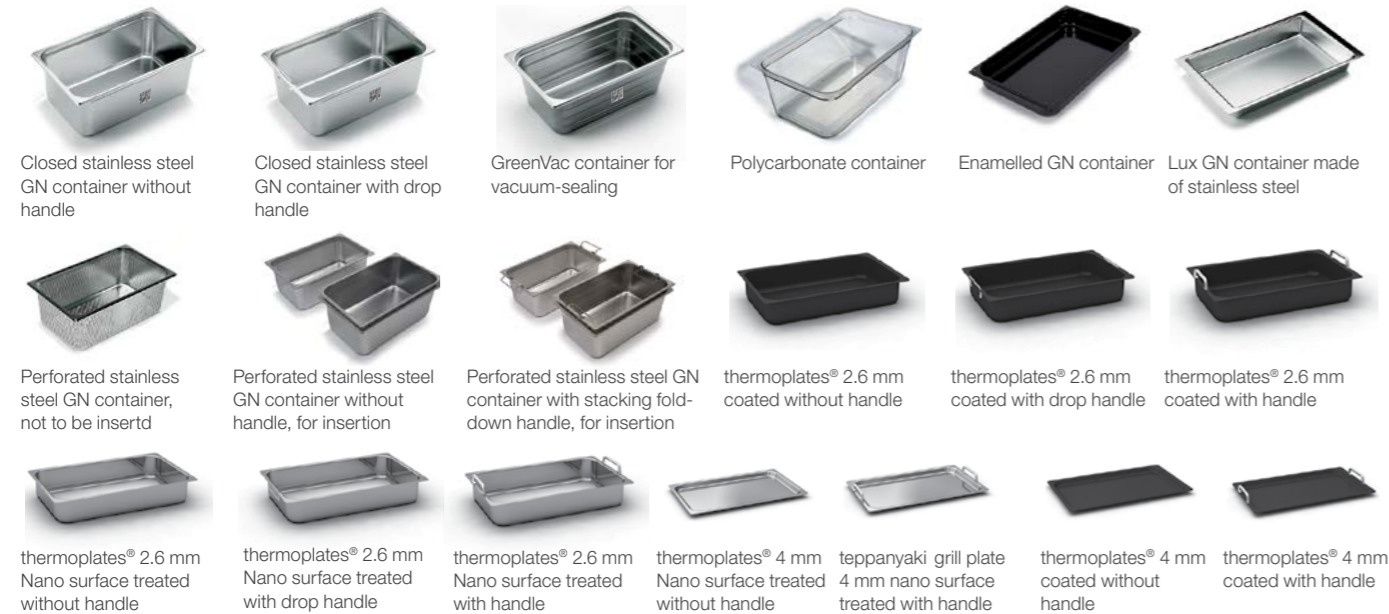
Nr. 36 59 82 28/3 04 14. Subject to technical changes, errors and omissions. Items may differ from illustrations.

Rieber
Technologie - made in Germany

AUSGEBEN
thermoplates®, varithek®
KIPOT, thermoport®

LAGERN
GN-Behälter, thermoplates®
Deckelsortiment

MIT VAKUUM IM thermoport® KOCHEN
thermoport®, vaculid®
GN-Behälter, thermoplates®

GN360

VORBEREITEN
waterstation®, GN-Behälter

ZUBEREITEN vertikal
navioven, hybrid kitchen®

VAKUUMIEREN
vaculid®, GN-Behälter,
thermoplates®

ZUBEREITEN horizontal
varithek®, KIPOT, acs®

gastronorm 360

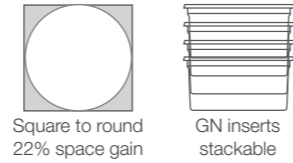## Anniversary Brochure

Rieber
Technologie - made in Germany

gastronorm 360°

The greater the variety of your dishes, the greater is the variety of requirements to be met by the cookware. This is why Rieber offers the widest and deepest GN range. Whether it's made of stainless steel, enamelled, made of polycarbonate, perforated or with drop handles or made of our patented SWISS-PLY® multi-layer material. Here you will find the right GN product for your food at all times.

SPACE EFFICIENCY:

Square to round 22% space gain

GN inserts stackable

Digitalisation through identification and organisation using the QR code

We are complementing and rounding off our core expertise with the innovative °Check organisational tool.

Developed for capturing and managing relevant data in the work process digitally at a central point using the QR code, every object can be clearly identified and data can be stored, enabling the optimum coordination of processes.

The digitalisation of the FOODFLOW using our innovative °CHECK system can be implemented with 2 different types of data capturing.

Digitalisation through identification and organisation using the QR code

Closed stainless steel GN container without handle

Closed stainless steel GN container with drop handle

GreenVac container for vacuum-sealing

Polycarbonate container

Enamelled GN container

Lux GN container made of stainless steel

Perforated stainless steel GN container, not to be insertd

Perforated stainless steel GN container without handle, for insertion

Perforated stainless steel GN container with stacking fold-down handle, for insertion

thermoplates® 2.6 mm coated without handle

thermoplates® 2.6 mm coated with drop handle

thermoplates® 2.6 mm coated with handle

thermoplates® 2.6 mm Nano surface treated without handle

thermoplates® 2.6 mm Nano surface treated with drop handle

thermoplates® 2.6 mm Nano surface treated with handle

thermoplates® 4 mm Nano surface treated without handle

teppanyaki grill plate 4 mm nano surface treated with handle

thermoplates® 4 mm coated without handle

thermoplates® 4 mm coated with handle

MOBILE °CHECK

Mobile and digital real-time capturing of all HACCP-relevant data using **Bluetooth core temperature sensors**, a smartphone and the QR code. The QR code is used for precisely allocating the object that is to be monitored or measured. This ensures clear identification.

COCKPIT °CHECK

Optimises your FOODFLOW due to the centralised and safe management of your HACCP-relevant FOODFLOW data. It allows the user to perfectly align sequences to each other because the data can be viewed by the user via web access anywhere and at any time. Intelligent transparency is the basis for new and promising business models.

AUTO °CHECK

This system uses sensors that are **permanently installed** in both the stationary and mobile appliances that are to be monitored. As a result, FOODFLOW-relevant data can be captured and documented constantly and automatically. The sensors transmit data via radio and the Internet to an online central server at predefined intervals. The constant monitoring allows cost-effective and resource-saving work. The new generation of Rieber hardware already uses or is ready for this technology.

The lid makes the difference - THE SAFETY FUNCTION FOR YOUR FOOD.

The right lid is at least as important as the food container. It is only the lid which lends the container its function. Is the container used for storage, transport, cooking or serving? The right lid is crucial for the function of the container. You should take a special look at the vaculid®, the new vacuum lid made from stainless steel. Vacuum-seal either with the Rieber hand pump or commercially available vacuum pumps.
Always the right lid - the Rieber lid range:

Stainless steel flat lid

Hinged flat lid made of stainless steel

Press-in lid made of stainless steel

Press-in water-proof lid made of stainless steel

Transparent flat lid made of polycarbonate

GreenVac lid

vacu**lid**®

Cooking lid made of stainless steel

Buffet lid made of stainless steel or plastic

Dimensions:

	2/1	1/1	2/3	1/2	1/3	2/8	1/9	2/4	1/4	1/6
	650 x 530	325 x 530	325 x 352	325 x 265	325 x 176	325 x 131	108 x 176	162 x 530	162 x 265	162 x 176
200	55 l	26 l	15,3 l	10,9 l	6,6 l	5,6 l	-	-	5 l	2,8 l
150	41 l	18,4 l	11,8 l	8,4 l	4,9 l	3,9 l	-	8,4 l	3,6 l	2,1 l
100	27 l	11,7 l	7,4 l	5,3 l	3,3 l	2,6 l	0,7 l	5,3 l	2,3 l	1,4 l
65	17 l	7 l	4,3 l	3,3 l	2 l	1,3 l	0,5 l	3,3 l	1,5 l	0,9 l
55	-	5,6 l	3,2 l	2,6 l	-	-	-	-	-	-
40	10 l	3,4 l	2,4 l	1,7 l	1 l	-	-	1,7 l	-	-
20	-	-	-	-	-	-	-	-	-	-

... the better processing of food: digitalisation through °CHECK

FOODFLOW	Refrigerating and Storing		Preparing	Cooking...		Transporting	Serving
Kitchen units with a sensor AUTO °CHECK	gastropolar®	Domestic refrigerator	waterstation®	Gratinieren / navioven	Braten / varithek®	thermoport®	K|POT
Temperature measuring using a Bluetooth core temperature sensor with MOBILE °CHECK							