

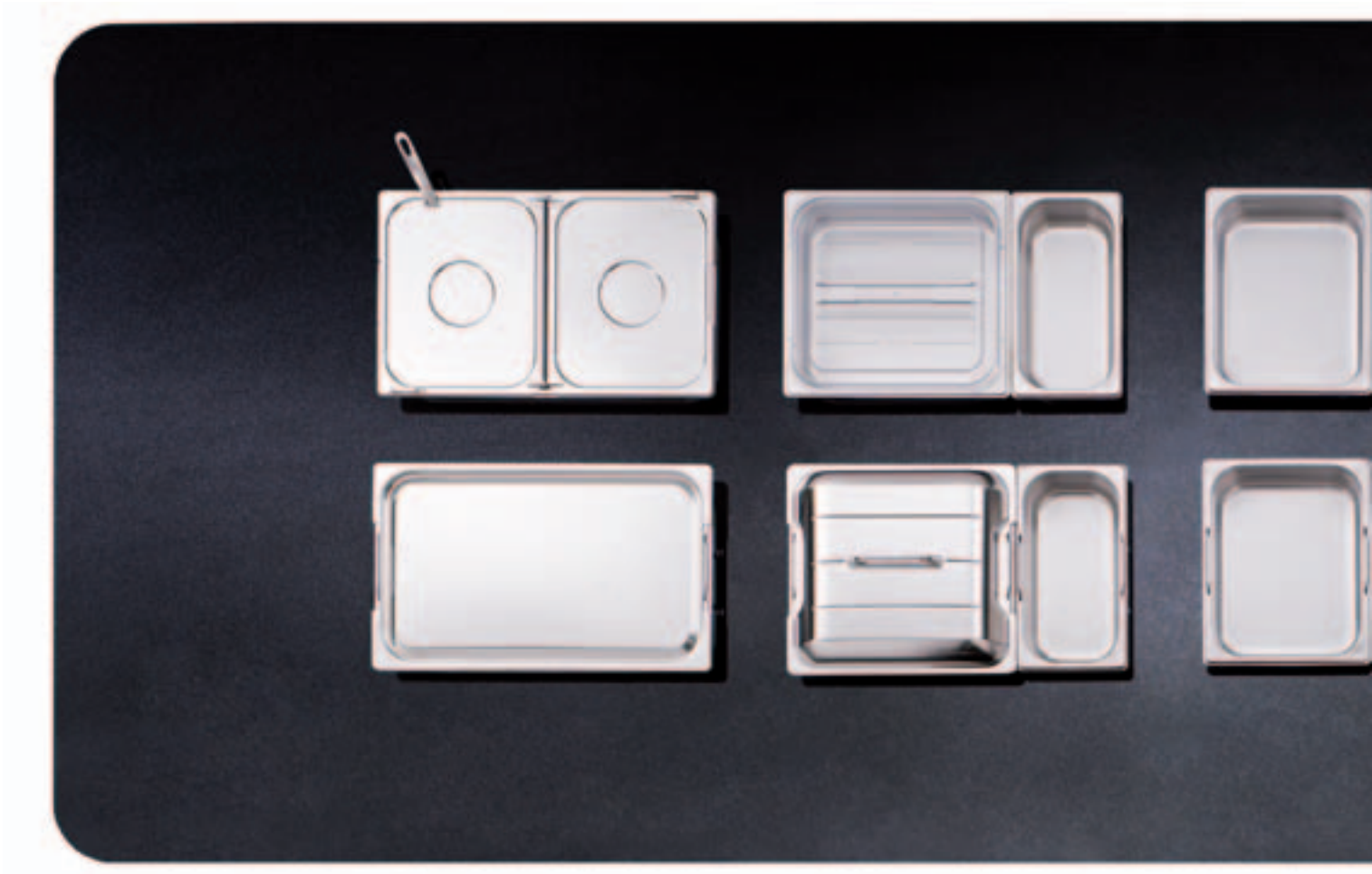
**Gastronorm containers** *Systematic efficiency.*



***Rieber***

## Gastronorm containers: Systematic efficiency

Your work brings with it new challenges every day: ranging from logistics and food preparation to coordination of your staff. All the more reason, then, to have a base that is as changeable as your requirements. That is why, when we developed our GN container system, we took into account not only the flexibility and quality of the system, but also the compatibility of the overall product range. Thus, the Rieber GN container system is available in nearly all sizes and depths and is functionally tailored to every stage in the food production chain. Down to the smallest detail. Furthermore, matching system accessories let you adapt all GN containers to your individual needs. As you would expect, all GN containers strictly adhere to German DIN 66075 and European NORM EN 631 standards, so they are extremely versatile and can be combined freely. The wide range of options means you can create your own working system using Rieber's premium products.





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### Efficient.

Thanks to standardisation with the GN sizing system, the gastropolar® system refrigerator offers an excellent organisation system with optimal space management for GN containers or thermoplates®. When it is time to serve, these can simply be taken from the refrigerator and placed straight onto the table.



## The systematic kitchen.

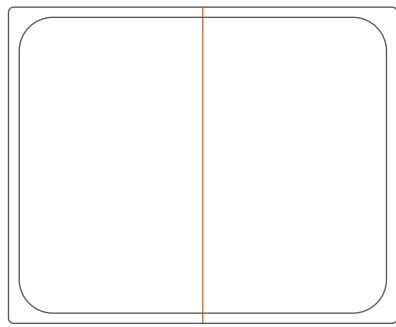
### Individual.

No matter whether your food is destined for a self-service area, front cooking kitchen, buffet or conference table, organise your serving area to suit your needs. Locate induction hobs, hot plates and cooling plates right where you want them – combined in a way that aids your workflow. And you still have flexibility when using standardised 1/1 sizing. GN containers, thermoplates® or chopping boards – your serving area can handle anything.

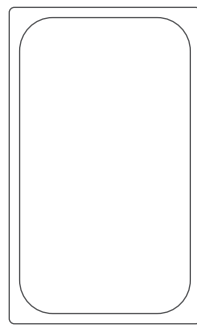


**Reliable.**

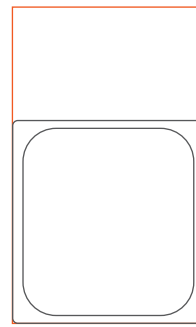
Whether you are storing, transporting, chilling or holding – thermoports® guarantee excellent hygiene and insulation, allowing you to meet the highest standards. The various sizes and models ensure compatibility with all GN containers and thermoplates®. So your cuisine is ready to serve without decanting – at the same standard as when it left the kitchen.



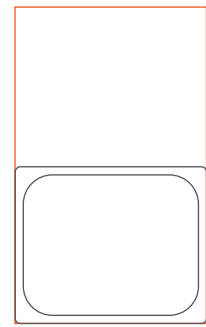
2/1



1/1



2/3



1/2



1/3



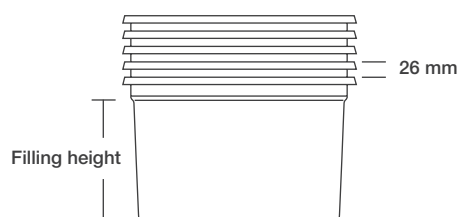
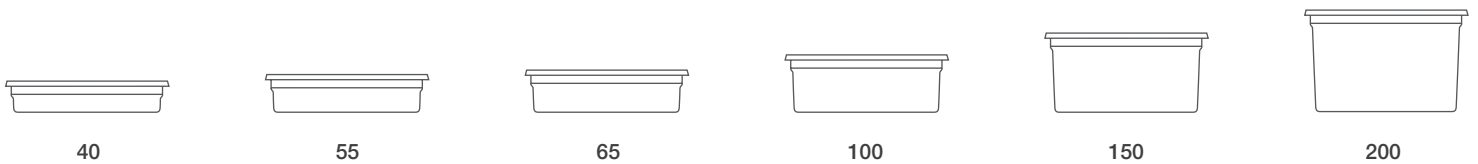
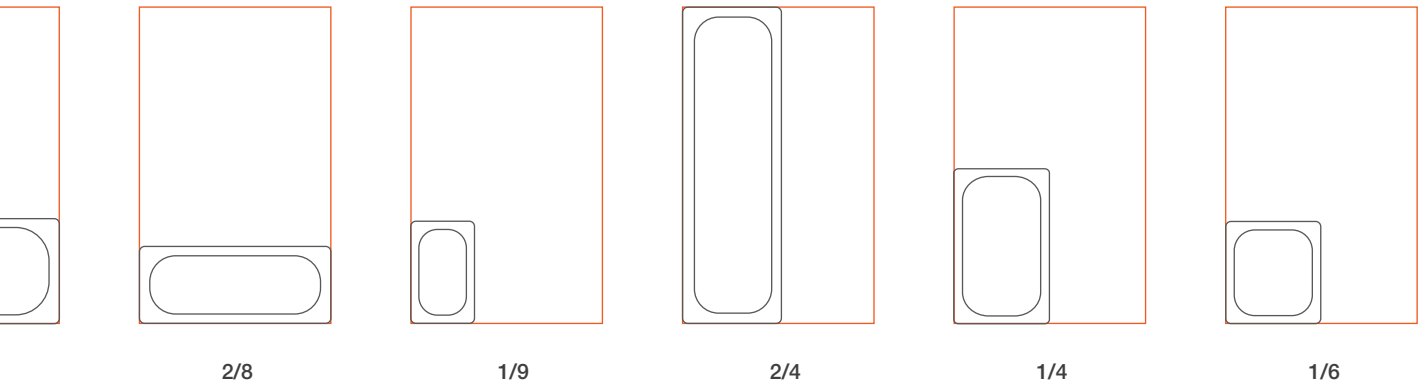
## Overview of sizes and depths.



20

Experience Rieber's renowned quality – not only in terms of materials, but also in optimal handling and flexibility of use. Every GN container is the result of a complex manufacturing process which ensures a robust, dishwasher-safe product. The containers have high, shaped, offset stacking shoulders which rest only on the corners. Not only do the shoulders ensure tight stacking and easy unstacking but they also define the filling height, meaning that all GN containers can be enclosed by selecting a matching lid from the range.

Why not create your own GN container system by combining different sizes and depths? The wide variety of materials, from stainless steel to polycarbonate to enamel, means you can select the right finish for the job. Even when it comes to the small details, your GN container system still allows a degree of customisation. Select from various handle options or extend your system with later additions. The choice is yours.



**Filling height:** Our figures for filling height take into account real food-handling experience. Our measurements are based on a filling height which is level with the stacking shoulder (rather than to the top of the container) so the lid does not rest on the food or in the sauce. NB: Filling capacities of other manufacturers relate to a filling height that is level with the top of the container.

**Materials****Stainless steel**

Ideal for storing, holding and serving foodstuffs  
(for example, sauces, soups, pasta and meat)

**Polycarbonate**

Clear view thanks to transparent, impact-resistant polycarbonate,  
permitted for food use.  
Ideal for storing salad, vegetables and fruit

**Enamelled**

Tough, scratch-resistant enamel surface  
Ideal for baking and frying

**Glass**

Ideal for desserts or fruit

**Coated surface**

Added benefit through anti-sticking property



Usage options for Rieber GN containers



**varithek®**  
cooking appliances



**thermoport®**  
plastic



**thermoport®**  
stainless steel



**Refrigeration solutions**



**tableport® tabletop programme**

















**Serving solutions/  
Element cafeterias**







**Food distribution  
Lading systems,  
mobile appliances**













**Normset Gastronorm container range from Rieber**

		Material		Closed stainless steel GN containers							Polycarbonate containers		
		Version		Without handles		With recessed handles		GreenVac container for vacuuming		E.g. for salads, cold dishes			
													
GN size	Depth	Capacity l	Type	Order no.	Type	Order no.	Capacity l	Type	Order no.	Capacity l	Type	Order no.	
External dim.	mm												
 650 x 530 mm	200	55	21 200	<b>84 01 01 01</b>									
	150	41	21 150	<b>84 01 01 02</b>									
	100	27	21 100	<b>84 01 01 03</b>									
	65	17	21 065	<b>84 01 01 04</b>									
	40	10	21 040	<b>84 01 01 05</b>									
	20	-	21 020	<b>84 01 01 06</b>									
 325 x 530 mm	200	26	11 200	<b>84 01 01 07</b>	11 200 f	<b>84 01 02 01</b>				21	K 11 200	<b>84 21 01 01</b>	
	150	18.4	11 150	<b>84 01 01 08</b>	11 150 f	<b>84 01 02 02</b>	13.8	11 150 GV	<b>84 23 01 03</b>	16.5	K 11 150	<b>84 21 01 02</b>	
	100	11.7	11 100	<b>84 01 01 09</b>	11 100 f	<b>84 01 02 03</b>	8.5	11 100 GV	<b>84 23 01 02</b>	10.3	K 11 100	<b>84 21 01 03</b>	
	65	7	11 065	<b>84 01 01 10</b>	11 065 f	<b>84 01 02 04</b>				5.3	K 11 065	<b>84 21 01 04</b>	
	55	5.6	11 055	<b>84 01 01 59</b>	11 055 f	<b>84 01 02 59</b>							
	40	3.4	11 040	<b>84 01 01 11</b>					For depth of 150 mm, drop handle also available:				
	20	-	11 020	<b>84 01 01 12</b>					11150f-GV	<b>84 23 02 03</b>			
 325 x 352 mm	200	15.3	23 200	<b>84 01 01 13</b>	23 200 f	<b>84 01 02 05</b>							
	150	11.8	23 150	<b>84 01 01 14</b>	23 150 f	<b>84 01 02 06</b>							
	100	7.4	23 100	<b>84 01 01 15</b>	23 100 f	<b>84 01 02 07</b>							
	65	4.3	23 065	<b>84 01 01 16</b>	23 065 f	<b>84 01 02 08</b>							
	55	3.2	23 055	<b>84 01 01 97</b>									
	40	2.4	23 040	<b>84 01 01 17</b>									
	20	-	23 020	<b>84 01 01 18</b>									
 325 x 265 mm	200	10.9	12 200	<b>84 01 01 19</b>	12 200 f	<b>84 01 02 09</b>				10.3	K 12 200	<b>84 21 01 09</b>	
	150	8.4	12 150	<b>84 01 01 20</b>	12 150 f	<b>84 01 02 10</b>	6	12 150 GV	<b>84 23 01 07</b>	7.8	K 12 150	<b>84 21 01 10</b>	
	100	5.3	12 100	<b>84 01 01 21</b>	12 100 f	<b>84 01 02 11</b>				5.1	K 12 100	<b>84 21 01 11</b>	
	65	3.3	12 065	<b>84 01 01 22</b>	12 065 f	<b>84 01 02 12</b>				2.7	K 12 065	<b>84 21 01 12</b>	
	55	2.6	12 055	<b>84 01 01 60</b>	12 055 f	<b>84 01 02 60</b>							
	40	1.7	12 040	<b>84 01 01 23</b>									
	20	-	12 020	<b>84 01 01 24</b>									
 325 x 176 mm	200	6.6	13 200	<b>84 01 01 25</b>	13 200 f	<b>84 01 02 13</b>				5.8	K 13 200	<b>84 21 01 05</b>	
	150	4.9	13 150	<b>84 01 01 26</b>	13 150 f	<b>84 01 02 14</b>	3.4	13 150 GV	<b>84 23 01 11</b>	4.5	K 13 150	<b>84 21 01 06</b>	
	100	3.3	13 100	<b>84 01 01 27</b>	13 100 f	<b>84 01 02 15</b>				3	K 13 100	<b>84 21 01 07</b>	
	65	2	13 065	<b>84 01 01 28</b>	13 065 f	<b>84 01 02 16</b>				1.7	K 13 065	<b>84 21 01 08</b>	
	40	1	13 040	<b>84 01 01 29</b>									
	20	-	13 020	<b>84 01 01 30</b>									
 162 x 265 mm	200	5	14 200	<b>84 01 01 31</b>	14 200 f	<b>84 01 02 17</b>							
	150	3.6	14 150	<b>84 01 01 32</b>	14 150 f	<b>84 01 02 18</b>				3.2	K 14 150	<b>84 21 01 13</b>	
	100	2.3	14 100	<b>84 01 01 33</b>	14 100 f	<b>84 01 02 19</b>				2.1	K 14 100	<b>84 21 01 14</b>	
	65	1.5	14 065	<b>84 01 01 34</b>	14 065 f	<b>84 01 02 20</b>				1.3	K 14 065	<b>84 21 01 15</b>	
	20	-	14 020	<b>84 01 01 35</b>									
 325 x 131 mm	200	5.6	28 200	<b>84 01 01 63</b>	28 200 f	<b>84 01 02 42</b>							
	150	3.9	28 150	<b>84 01 01 36</b>	28 150 f	<b>84 01 02 21</b>				3.6	K 28 150	<b>84 21 01 23</b>	
	100	2.6	28 100	<b>84 01 01 37</b>	28 100 f	<b>84 01 02 22</b>				2.3	K 28 100	<b>84 21 01 22</b>	
	65	1.3	28 065	<b>84 01 01 38</b>	28 065 f	<b>84 01 02 23</b>							
	20	-	28 020	<b>84 01 01 39</b>									
 162 x 530 mm	150	8.4	24 150	<b>84 01 01 58</b>	24 150 f	<b>84 01 02 40</b>				7.4	K 24 150	<b>84 21 01 19</b>	
	100	5.3	24 100	<b>84 01 01 57</b>	24 100 f	<b>84 01 02 39</b>				4.9	K 24 100	<b>84 21 01 20</b>	
	65	3.3	24 065	<b>84 01 01 56</b>	24 065 f	<b>84 01 02 38</b>				3	K 24 065	<b>84 21 01 21</b>	
	40	1.7	24 040	<b>84 01 01 55</b>	24 040 f	<b>84 01 02 37</b>							
	20	-	24 020	<b>84 01 01 54</b>									
 162 x 176 mm	200	2.8	16 200	<b>84 01 01 40</b>	16 200 f	<b>84 01 02 24</b>							
	150	2.1	16 150	<b>84 01 01 41</b>	16 150 f	<b>84 01 02 25</b>				2	K 16 150	<b>84 21 01 16</b>	
	100	1.4	16 100	<b>84 01 01 42</b>	16 100 f	<b>84 01 02 26</b>				1.4	K 16 100	<b>84 21 01 17</b>	
	65	0.9	16 065	<b>84 01 01 43</b>	16 065 f	<b>84 01 02 27</b>				0.8	K 16 065	<b>84 21 01 18</b>	
 108 x 176 mm	100	0.7	19 100	<b>84 01 01 44</b>	19 100 f	<b>84 01 02 28</b>							
	65	0.5	19 065	<b>84 01 01 45</b>	19 065 f	<b>84 01 02 29</b>							
							For fresh keeping of raw or cooked foods thanks to vacuum function, recommended for Cook and Chill			Transparent, for storing, preparing, finishing and serving food (-20 °C to +90 °C), without handles. Compatible with stainless steel GN containers. Not resistant to: alkaline lye, amines, concentrated acids and lyes, methanol, aromatic and halogenated hydrocarbons and hot water (constant exposure).			

**Normset Gastronorm container range from Rieber**

Enamelled GN containers			Coated containers			Lux GN containers in stainless steel		Glass containers	
E.g for baking			E.g. for bakes			For presentation		E.g. for fruit	
									
Capacity l	Type	Order no.	Capacity l	Type	Order no.	Type	Order no.	Type	Order no.
		21 020 E <b>84 01 04 06</b>							
7.0	11 065 E	<b>84 01 04 10</b>	7	11 065 B	<b>84 01 05 10</b>	11 066 LUX	<b>84 11 01 04</b>		
3.5	11 040 E	<b>84 01 04 11</b>	5.6	11 055 B	<b>84 01 05 59</b>				
	11 020 E	<b>84 01 04 12</b>	3.4	11 040 B	<b>84 01 05 11</b>	11 021 LUX	<b>84 11 01 01</b>	11 020 G	<b>84 01 07 02</b>
			-	11 020 B	<b>84 01 05 12</b>				
			4.3	23 065 B	<b>84 01 05 16</b>				
2.4	23 040 E	<b>84 01 04 14</b>	3.2						
	23 020 E	<b>84 01 04 15</b>	2.4	23 040 B	<b>84 01 05 17</b>				
			-	23 020 B	<b>84 01 05 18</b>				
			3.3	12 065 B	<b>84 01 05 22</b>				
			2.6	12 055 B	<b>84 01 05 60</b>				
			1.7	12 040 B	<b>84 01 05 23</b>				
			-	12 020 B	<b>84 01 05 24</b>				
			2	13 065 B	<b>84 01 05 28</b>				
			1	13 040 B	<b>84 01 05 29</b>				
			-	13 020 B	<b>84 01 05 30</b>				
			2.3	14 100 B	<b>84 01 05 33</b>				
			1.5	14 065 B	<b>84 01 05 34</b>				
			-	14 200 B	<b>84 01 05 35</b>				
			5.3	24 100 B	<b>84 01 05 57</b>				
			3.3	24 065 B	<b>84 01 05 56</b>				
			1.7	24 040 B	<b>84 01 05 55</b>				
			-	24 020 B	<b>84 01 05 54</b>				
			1.4	16 100 B	<b>84 01 05 42</b>				
			0.9	16 065 B	<b>84 01 05 43</b>				

**Normset Gastronorm container range from Rieber**

Material		Perforated stainless steel GN containers							thermoplates®	
Version		Not for insertion		For insertion in closed GN container					Cooking in GN format	
				Without handles		With stackable hinged handle			<b>NEW!</b> 	
GN size	Depth mm	Capacity l	Type	Order no.	Depth mm	Type	Order no.	Type	Order no.	See dedicated brochure
<b>2/1</b>  650 x 530 mm	200	55	21 204	<b>84 02 01 01</b>						
	150	41	21 154	<b>84 02 01 02</b>						
	100	27	21 104	<b>84 02 01 03</b>						
	65	17	21 064	<b>84 02 01 04</b>						
	40	10	21 044	<b>84 02 01 40</b>						
	20	-	21 024	<b>84 02 01 37</b>						
<b>1/1</b>  325 x 530 mm	200	26			190	11 194	<b>84 02 01 05</b>	11 194 K	<b>84 02 02 05</b>	
	150	18.4			140	11 144	<b>84 02 01 06</b>	11 144 K	<b>84 02 02 06</b>	
	100	11.7			90	11 094	<b>84 02 01 07</b>	11 094 K	<b>84 02 02 07</b>	
	65	7			55	11 054	<b>84 02 01 08</b>	11 054 K	<b>84 02 02 08</b>	
	55	5.6			20	11 024	<b>84 02 01 36</b>			
	40	3.4								
	20	-								
<b>2/3</b>  325 x 352 mm	200	15.3	23 204	<b>84 02 01 09</b>						
	150	11.8	23 154	<b>84 02 01 10</b>						
	100	7.4	23 104	<b>84 02 01 11</b>						
	65	4.3	23 064	<b>84 02 01 12</b>						
	55	3.2								
	40	2.4	23 044	<b>84 02 01 13</b>						
<b>1/2</b>  325 x 265 mm	200	10.9			190	12 194	<b>84 02 01 19</b>	12 194 K	<b>84 02 02 09</b>	
	150	8.4			140	12 144	<b>84 02 01 20</b>	12 144 K	<b>84 02 02 10</b>	
	100	5.3			90	12 094	<b>84 02 01 21</b>	12 094 K	<b>84 02 02 11</b>	
	65	3.3			55	12 054	<b>84 02 01 22</b>			
	55	2.6								
	40	1.7								
<b>1/3</b>  325 x 176 mm	200	6.6	13 204	<b>84 02 01 14</b>						
	150	4.9	13 154	<b>84 02 01 15</b>						
	100	3.3	13 104	<b>84 02 01 16</b>						
	65	2	13 064	<b>84 02 01 17</b>						
	40	1	13 044	<b>84 02 01 18</b>						
	20	-	13 024	<b>84 02 01 39</b>						
<b>1/4</b>  162 x 265 mm	200	5								
	150	3.6								
	100	2.3								
	65	1.5								
	20	-								
<b>2/8</b>  325 x 131 mm	200	5.6								
	150	3.9								
	100	2.6								
	65	1.3	28 064	<b>84 02 01 50</b>						
	20	-								
<b>2/4</b>  162 x 530 mm	150	8.4								
	100	5.3								
	65	3.3								
	40	1.7								
	20	-								
<b>1/6</b>  162 x 176 mm	200	2.8								
	150	2.1								
	100	1.4								
	65	0.9								
<b>1/9</b>  108 x 176 mm	100	0.7								
	65	0.5								

# Notes

**Lid range for GN containers from Rieber**

Flat lid with handle, moulded handles. Flat lid without handle, two halves, can be folded. Low temperature loss when only half-opened. Press-in lid without sealing lip, stackable, for potatoes, rice. Press-in, water-tight lid with sealing lip. For soups and sauces (suitable for use with convectomats).



**Stainless steel flat lid**



**Hinged flat lid in stainless steel**



**Press-in lid in stainless steel**



**Press-in, water-tight lid in stainless steel**



GN size	Cut-outs for spoons	handles	Stainless steel flat lid		Hinged flat lid in stainless steel		Press-in lid in stainless steel		Press-in, water-tight lid in stainless steel	
			Type	Order no.	Type	Order no.	Type	Order no.	Type	Order no.
1/1 	•	•	111	84 03 01 01	113	84 04 01 01	116	84 09 01 01	115	84 08 01 01
			1111	84 03 02 01	1131	84 04 02 01				
			111a	84 03 03 01	113a	84 04 03 01	116a	84 09 02 01		
			1111a	84 03 04 01	1131a	84 04 04 01				
2/3 	•	•	231	84 03 01 02			236	84 09 01 02	235	84 08 01 02
			2311	84 03 02 02						
			231a	84 03 03 02			236a	84 09 02 02		
			2311a	84 03 04 02						
1/2 	•	•	121	84 03 01 03	123	84 04 01 02	126	84 09 01 03	125	84 08 01 03
			1211	84 03 02 03	1231	84 04 02 02				
			121a	84 03 03 03	123 a	84 04 03 02	126a	84 09 02 03		
			1211a	84 03 04 03	1231a	84 04 04 02				
1/3 	•	•	131	84 03 01 04			136	84 09 01 04	135	84 08 01 04
			1311	84 03 02 04						
			131a	84 03 03 04			136a	84 09 02 04		
			1311a	84 03 04 04						
1/4 	•	•	141	84 03 01 05			146	84 09 01 05	145	84 08 01 05
			1411	84 03 02 05						
			141a	84 03 03 05						
			1411a	84 03 04 05						
2/8 	•	•	281	84 03 01 23			286	84 09 01 06	285	84 08 01 06
			2811	84 03 02 17						
			281a	84 03 03 17			286a	84 09 02 06		
			2811a	84 03 04 23						
2/4 	•	•	241	84 03 01 08						
			2411	84 03 02 08						
			241a	84 03 03 08						
			2411a	84 03 04 08						
1/6 	•	•	161	84 03 01 06			166	84 09 01 07	165	84 08 01 07
			1611	84 03 02 06						
			161a	84 03 03 06			166a	84 09 02 07		
			1611a	84 03 04 06						
1/9 	•	•	191	84 03 01 07			196	84 09 01 08		85 02 20 16
			1911	84 03 02 07						
			191a	84 03 03 07			196a	84 09 02 08		
			1911a	84 03 04 07						



GN lid with cut-out for spoons



GN lid with cut-out for handles

**Note:** Not suitable for GN containers with depths of 20 mm and 40 mm.

**Note:** Not suitable for GN containers with depths of 20 mm and 40 mm.

## Lid range for GN containers from Rieber

**Flat lid** transparent, in polycarbonate, compatible with stainless steel and polycarbonate GN containers.

GreenVac lid



Type	Order no.	Type	Order no. Individual lid	Set no. comprising GreenVac lid and container
K 111	84 20 01 05	111 GV	84 20 02 11	84 20 02 01
K 231	84 20 01 14			
K 121	84 20 01 06	112 GV	84 20 02 12	84 20 02 02
K 131	84 20 01 07	113 GV	84 20 02 13	84 20 02 03
K 141	84 20 01 08			
K 281	84 20 01 12			
K 241	84 20 01 11			
K 161	84 20 01 09		84 20 02 14	
K 191	84 20 01 13			

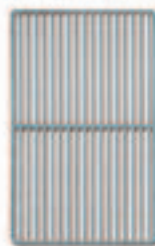
**Note:** Not suitable for GN containers with depths of 20 mm and 40 mm.

**Shelf inserts, grilles, stacking shelves**

Shelf inserts for insertion in closed GN containers. Grilles for insertion into cupboards with GN dimensions. Stacking shelves with profiles, can be stacked, for insertion in GN containers 1/1, 200 mm deep.




**Perforated shelves with finger hole, edge height 18 mm.**



**Grille, stainless steel 18/10  
L = light version**



**Stacking shelf**

GN size	Type	Dimensions	Order no.	Type	Dimensions	Order no.	Dimensions	Order no.
2/1 	219	579 x 474 mm	<b>84 13 01 01</b>	22	650 x 530 mm	<b>84 14 01 01</b>		
				22 L	650 x 530 mm	<b>84 14 01 06</b>		
1/1 	119	475 x 274 mm	<b>84 13 01 02</b>	12	325 x 530 mm	<b>84 14 01 02</b>	474 x 272 mm	<b>84 13 02 02</b>
				12 L	325 x 530 mm	<b>84 14 01 05</b>		
2/3 				23	325 x 352 mm	<b>84 14 01 38</b>		
1/2 	129	274 x 210 mm	<b>84 13 01 04</b>				For meals which should not be stored directly above one another, we recommend our profiled stacking shelves for use in 1/1 GN containers. Max. 3 stacking shelves can be placed on top of each other (at depth 200 mm). Max. stacking space 59 mm.	
1/3 	139	274 x 125 mm	<b>84 13 01 05</b>					




Perforated polycarbonate shelf inserts for insertion in closed polycarbonate containers, transparent. Not resistant to: alkaline lye, amines, concentrated acids and lyes, methanol, aromatic and halogenated hydrocarbons and hot water (constant exposure).



**Perforated shelf inserts for polycarbonate containers**








**Perforated shelf inserts for insertion in closed GreenVac containers**

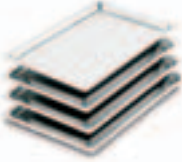


GN size	Type	Dimensions	Order no.	Type	Dimensions	Order no.
1/1 	K 119		<b>84 22 01 01</b>			<b>84 22 01 05</b>
1/2 	K 129		<b>84 22 01 02</b>			<b>84 22 01 06</b>
1/3 	K 139		<b>84 22 01 03</b>			<b>84 22 01 07</b>



## Frames

<p>Frames for the division of heated wells so that smaller containers (e.g. GN 1/4) can be inserted.</p>	<p><b>Long frame for combinations</b></p> 		<p><b>Cross frame for combinations</b></p> 			
	<b>GN size</b>	<b>Length mm</b>	<b>Order no.</b>	<b>GN size</b>	<b>Length mm</b>	<b>Order no.</b>
1/1	530	<b>84 19 01 01</b>	1/1	325	<b>84 19 02 01</b>	
				Cross frame with spring		
			1/1	325	<b>84 19 02 02</b>	
				Cross frame without spring for <b>thermoport®</b> 100 K		
<p>The frames are placed across the length or breadth of the combinations 2/1 and/or 1/1 to support smaller containers. An integrated spring ensures that the frames sit safely.</p>						

## Insert trays, EG Gastronorm containers

<p>Insert tray with smooth edge, in stainless steel, for preparing, finishing and serving dishes.</p>			<p><b>Insert trays</b></p> 		<p>EG Gastronorm containers with recessed stainless steel handles, suitable for stacking in <b>thermoport®</b> 50/100 K/KB, 105 L.</p>		<p><b>EG Gastronorm containers</b></p> 		<p><b>EG Gastronorm lids</b></p> 	
<b>GN size</b>	<b>Depth mm</b>	<b>External dim. mm</b>	<b>Type</b>	<b>Order no.</b>	<b>GN size</b>	<b>Depth mm</b>	<b>Type</b>	<b>Order no.</b>	<b>Type</b>	<b>Order no.</b>
2/1	20	650 x 530	21 021	<b>84 10 01 01</b>						
1/1	20	325 x 530	11 021	<b>84 10 01 04</b>	1/1	60	11 060 EG	<b>84 01 03 01</b>	111 EG	<b>84 09 02 10</b>
	40		11 041	<b>84 10 01 05</b>						
	65		11 066	<b>84 10 01 06</b>						
2/3	20	325 x 352	23 021	<b>84 10 01 07</b>						
	40		23 041	<b>84 10 01 08</b>						
	65		23 066	<b>84 10 01 09</b>						
1/2	20	325 x 265	12 021	<b>84 10 01 10</b>						
	40		12 041	<b>84 10 01 11</b>						
	65									




**Gastronorm containers for spices and cutlery**

Stainless steel spice shaker suitable as stand-alone or for insertion in guide shelf. Cutlery box in stainless steel for insertion in cutlery frame, worktop cut-out or for placement on worktop. Sloped base with fold-down hygienic lid made of acrylic glass. Spice container for insertion in worktop cut-out or spice trolley.


**Spice shaker in stainless steel for insertion**

**Cutlery box in stainless steel for insertion/ placement on top**

**Spice container for insertion**

GN size	Depth in mm	Order no.	Order no.	Order no.
1/4 	150		<b>84 18 01 01</b>	
			with sloping base and hinged hygienic lid made of acrylic glass	
1/6 	150			<b>84 17 01 01</b>
	100	<b>84 16 01 01</b>		
	Guide shelf	<b>84 16 02 01</b>		with hinged hygienic lid made of acrylic glass
1/9 	100	<b>84 16 01 02</b>		
	Guide shelf	<b>84 16 02 02</b>		

**Accessories for GreenVac containers**

	Order no.	
<b>Name plate</b> 75 mm wide	<b>84 19 09 01</b>	
<b>Distance bolts</b> for shelf inserts	<b>84 19 11 01</b>	
<b>Individual seals GN 1/1</b>	<b>84 19 08 01</b>	
<b>Individual seals GN 1/2</b>	<b>84 19 08 02</b>	
<b>Individual seals GN 1/3</b>	<b>84 19 08 03</b>	
<b>Ball valve</b>	<b>84 19 10 01</b>	
<b>Vacuum pump</b> Vacuum pump complete with suction device VACOMAT G-VAC 1 for GreenVac Gastronorm containers, rated voltage 1 N AC 230 V 50 Hz, suction pipe length 2 m, size 330 x 330 x 250 mm, weight approx. 22 kg. Pressure display above tube spring manometer on the suction supports, pump output 0.55 kW. Transfer output 16 m <sup>3</sup> /h. Casing in stainless steel with carrying handle.	<b>84 19 14 04</b>	
<b>Vacuum pump oil 1 l</b> , spare (new appliance is filled)	<b>84 19 14 07</b>	

# Notes

# Solution finder

## Basic equipment

Number calculation for the 1-part set of GN containers, thermoport®, without GN lid. If appropriate, also arrange for a GN lid separately.  
Only one menu, no splitting into different meals/menus

## Arrangement for plastic thermoport®

Customer to determine whether unheated or heated, depending on requirements (only size information given in table)  
thermoport® 50 / 50 K / 50 KB  
thermoport® 100 K / 100 KB  
thermoport® 1000 K / 1000 KB  
K = unheated  
KB = heated

No. of diners	Food	Hot, 3 parts			Hot, 4 parts			
		Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.5 l	Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.3 l	Soup 0.2 l
12	GN containers	1 x 1/4, 150 mm deep	1 x 1/4, 65 mm deep	1 x 1/2, 150 mm deep	1 x 1/4, 150 mm deep	1 x 1/4, 65 mm deep	1 x 1/4, 150 mm deep	1 x 1/4, 150 mm deep
	thermoport®	1 x thermoport® 100, 1 x cross-support			1 x thermoport® 100, 1 x cross-support			
25	GN containers	1 x 1/1, 65 mm deep	1 x 1/3, 100 mm deep	1 x 2/3, 200 mm deep	1 x 1/2, 150 mm deep	1 x 1/4, 150 mm deep	1 x 1/1, 100 mm deep	1 x 1/4, 200 mm deep
	thermoport®	1 x thermoport® 100, 1 x thermoport® 50, 1 x cross-support			1 x thermoport® 100, 1 x thermoport® 50, 1 x cross-support			
50	GN containers	1 x 2/3, 100 mm deep	1 x 1/3, 100 mm deep	1 x 1/1, 200 mm deep	1 x 1/2, 200 mm deep	1 x 1/3, 200 mm deep	1 x 2/3, 100 mm deep	1 x 1/2, 200 mm deep
	thermoport®	1 x thermoport® 1000			2 x thermoport® 100			
75	GN containers	3 x 1/1, 65 mm deep	1 x 1/2, 150 mm deep	1 x 1/1, 200 mm deep	3 x 1/1, 65 mm deep	1 x 1/3, 200 mm deep	1 x 1/1, 200 mm deep	1 x 2/3, 200 mm deep
	thermoport®	1 x thermoport® 1000, 1 x thermoport® 100			1 x thermoport® 1000, 1 x thermoport® 100			
100	GN containers	4 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	2 x 1/1, 200 mm deep	4 x 1/1, 65 mm deep	2 x 1/3, 200 mm deep	2 x 2/3, 200 mm deep	1 x 1/1, 150 mm deep
	thermoport®	2 x thermoport® 1000			2 x thermoport® 1000			
150	GN containers	6 x 1/1, 65 mm deep	1 x 1/1, 150 mm deep	3 x 1/1, 200 mm deep	6 x 1/1, 65 mm deep	2 x 1/2, 150 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 150 mm deep
	thermoport®	3 x thermoport® 1000			3 x thermoport® 1000			
200	GN containers	6 x 1/1, 65 mm deep	2 x 1/2, 200 mm deep	4 x 1/1, 200 mm deep	6 x 1/1, 65 mm deep	2 x 1/2, 200 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep
	thermoport®	4 x thermoport® 1000, 1 x insulated divider			4 x thermoport® 1000, 1 x insulated divider			
250	GN containers	6 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	5 x 1/1, 200 mm deep	6 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	3 x 1/1, 200 mm deep	2 x 1/1, 200 mm deep
	thermoport®	5 x thermoport® 1000			5 x thermoport® 1000			
300	GN containers	12 x 1/1, 65 mm deep	1 x 1/1, 150 mm deep	6 x 1/1, 200 mm deep	12 x 1/1, 65 mm deep	1 x 1/1, 150 mm deep	3 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep
	thermoport®	5 x thermoport® 1000, 1 x thermoport® 100, 1 x insulated divider			5 x thermoport® 1000, 1 x thermoport® 100			
400	GN containers	16 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	7 x 1/1, 200 mm deep	16 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	4 x 1/1, 200 mm deep	3 x 1/1, 200 mm deep
	thermoport®	7 x thermoport® 1000, 1 x thermoport® 100			7 x thermoport® 1000, 1 x thermoport® 100			
500	GN containers	20 x 1/1, 65 mm deep	2 x 1/1, 200 mm deep	9 x 1/1, 200 mm deep	20 x 1/1, 65 mm deep	2 x 1/1, 200 mm deep	6 x 1/1, 200 mm deep	4 x 1/1, 200 mm deep
	thermoport®	9 x thermoport® 1000, 1 x thermoport® 100, 1 x insulated divider			9 x thermoport® 1000, 1 x thermoport® 100, 1 x insulated divider			

**Hot, 5 parts**

Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.3 l	Vegetable 0.3 l	Soup 0.2 l
1 x 1/2, 65 mm deep	1 x 1/4, 65 mm deep	1 x 1/2, 100 mm deep	1 x 1/2, 100 mm deep	1 x 1/4, 100 mm deep
2 x thermoport® 50, 1 x cross-support				
1 x 1/2, 150 mm deep	1 x 1/4, 150 mm deep	1 x 1/2, 150 mm deep	1 x 1/2, 150 mm deep	1 x 1/4, 200 mm deep
2 x thermoport® 100, 1 x cross-support				
1 x 1/2, 200 mm deep	1 x 1/3, 200 mm deep	1 x 2/3, 200 mm deep	1 x 1/1, 150 mm deep	1 x 1/2, 200 mm deep
3 x thermoport® 100				
3 x 1/1, 65 mm deep	1 x 1/3, 200 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep	1 x 2/3, 200 mm deep
2 x thermoport® 1000				
4 x 1/1, 65 mm deep	2 x 1/3, 200 mm deep	2 x 2/3, 200 mm deep	1 x 1/1, 150 mm deep 1 x 1/1, 100 mm deep	1 x 1/1, 200 mm deep
3 x thermoport® 1000, 1 x insulated divider				
6 x 1/1, 65 mm deep	2 x 1/2, 150 mm deep	1 x 1/1, 200 mm deep 2 x 1/2, 200 mm deep	1 x 1/1, 200 mm deep 1 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep 1 x 1/1, 100 mm deep
4 x thermoport® 1000, 1 x insulated divider				
6 x 1/1, 65 mm deep	2 x 1/2, 200 mm deep	1 x 1/1, 200 mm deep 2 x 1/1, 150 mm deep	1 x 1/1, 200 mm deep 2 x 1/1, 150 mm deep	1 x 1/1, 200 mm deep 1 x 1/1, 150 mm deep
5 x thermoport® 1000, 1 x thermoport® 100, 1 x insulated divider				
6 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	3 x 1/1, 200 mm deep	3 x 1/1, 200 mm deep	2 x 1/1, 200 mm deep
4 x 1/1, 100 mm deep				
6 x thermoport® 1000, 1 x thermoport® 100				
12 x 1/1, 65 mm deep	1 x 1/1, 150 mm deep 1 x 1/1, 100 mm deep	3 x 1/1, 200 mm deep 1 x 1/1, 100 mm deep	3 x 1/1, 200 mm deep 1 x 1/1, 100 mm deep	1 x 1/1, 200 mm deep 2 x 1/1, 150 mm deep
7 x thermoport® 1000, 1 x thermoport® 100, 1 x insulated divider				
16 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep 1 x 1/1, 150 mm	4 x 1/1, 200 mm deep 1 x 1/1, 150 mm deep	4 x 1/1, 200 mm deep 1 x 1/1, 150 mm deep	3 x 1/1, 200 mm deep
10 x thermoport® 1000, 1 x insulated divider				
20 x 1/1, 65 mm deep	2 x 1/1, 200 mm deep	6 x 1/1, 200 mm deep	6 x 1/1, 200 mm deep	4 x 1/1, 200 mm deep
12 x thermoport® 1000, 1 x thermoport® 100, 1 x insulated divider				

*Quantity guideline for salad*

Up to 200 diners:  
0.2 l leafy salad

Over 200 diners:  
25% leafy salad 0.2 l and  
75% mixed salad 0.1 l

**Cold**

Dessert 0.1 l	Salad 0.2 l / 0.1 l	Dressing 0.04 l
1 x 2/8, 65 mm deep	1 x 2/8, 100 mm deep	1 x 2/8, 65 mm deep
1 x thermoport® 50, 1 x lid with cooling plate or customer cold pack		
1 x 2/8, 100 mm deep	1 x 1/2, 100 mm deep	1 x 2/8, 65 mm deep
1 x thermoport® 50, 1 x lid with cooling plate or customer cold pack		
1 x 1/4, 200 mm deep	1 x 1/2, 200 mm deep	1 x 1/4, 100 mm deep
1 x thermoport® 100, 1 x lid with cooling plate or customer cold pack		
1 x 2/3, 150 mm deep	1 x 1/1, 150 mm deep	1 x 1/3, 100 mm deep
1 x thermoport® 1000, 1 x cooling plate, 1 x insulated divider		
1 x 2/3, 150 mm deep	2 x 1/2, 200 mm deep	1 x 1/3, 150 mm deep
1 x thermoport® 1000, 1 x cooling plate, 1 x insulated divider		
1 x 1/1, 150 mm deep	3 x 1/2, 200 mm deep	1 x 1/2, 150 mm deep
1 x thermoport® 1000, 1 x thermoport® 100, 1 x lid with cooling plate or customer cold pack		
2 x 1/2, 200 mm deep	1 x 1/1, 100 mm deep	2 x 2/8, 200 mm deep
2 x 1/1, 100 mm deep	3 x 1/2, 100 mm deep	
1 x thermoport® 1000, 1 x thermoport® 100, 1 x lid with cooling plate or customer cold pack		
1 x 1/1, 200 mm deep	1 x 1/1, 100 mm deep	2 x 2/8, 200 mm deep
	3 x 1/2, 150 mm deep	
2 x thermoport® 1000, 2 x cooling plates		
1 x 1/1, 100 mm deep	1 x 1/1, 150 mm deep	2 x 1/3, 150 mm deep
1 x 1/1, 150 mm deep	3 x 2/3, 100 mm deep	1 x 1/3, 100 mm deep
2 x thermoport® 1000		
1 x 1/1, 200 mm deep	1 x 1/1, 150 mm deep	2 x 1/2, 150 mm deep
1 x 1/1, 150 mm deep	3 x 1/1, 100 mm deep	
2 x thermoport® 1000, 1 x thermoport® 100, 1 x cooling plate		
2 x 1/1, 200 mm deep	1 x 1/1, 150 mm deep	1 x 1/2, 150 mm deep
	1 x 1/2, 150 mm deep	2 x 1/3, 200 mm deep
	1 x 1/1, 100 mm deep	
	2 x 2/3, 150 mm deep	
3 x thermoport® 1000, 1 x lid with cooling plate or customer cold pack		

# Solution finder

## Basic equipment (with large-capacity thermoport®)

Number calculation for the 1-part set of GN containers, (large-capacity) thermoport®, without GN lid.  
If appropriate, also arrange for a GN lid separately.  
Only one menu, no splitting into different meals/menus

## Arrangement for plastic thermoport®

Customer to determine whether unheated or heated, depending on requirements (only size information given in table)  
thermoport® 100 K / 100 KB  
thermoport® 1000 K / 1000 KB  
thermoport® 6000 K / 6000 KB  
K = unheated  
KB = heated

No. of diners	Food Quantity	Hot, 3 parts			Hot, 4 parts			
		Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.5 l	Piece of meat 0.15 l	Sauce 0.1 l	Side 0.3 l	Soup 0.2 l
100	GN containers	4 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	2 x 1/1, 200 mm deep	4 x 1/1, 65 mm deep	2 x 2/4, 100 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 150 mm deep
	GN containers						1 x 1/1, 65 mm deep	
	thermoport®	1 x thermoport® 6000			1 x thermoport® 6000			
150	GN containers	6 x 1/1, 65 mm deep	1 x 1/1, 150 mm deep	3 x 1/1, 200 mm deep	6 x 1/1, 65 mm deep	2 x 2/4, 150 mm deep	2 x 1/1, 200 mm deep	1 x 1/1, 150 mm deep
	GN containers							1 x 1/1, 100 mm deep
	thermoport®	1 x thermoport® 6000, 1 x thermoport® 1000			1 x thermoport® 6000, 1 x thermoport® 1000			
200	GN containers	6 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	4 x 1/1, 200 mm deep	6 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep
	GN containers	2 x 1/1, 100 mm			2 x 1/1, 100 mm deep		2 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep
	thermoport®	2 x thermoport® 6000, 1 x insulated divider			2 x thermoport® 6000, 1 x insulated divider			
250	GN containers	6 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	5 x 1/1, 200 mm deep	6 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	3 x 1/1, 200 mm deep	2 x 1/1, 200 mm deep
	GN containers	4 x 1/1, 100 mm			4 x 1/1, 100 mm deep			
	thermoport®	2 x thermoport® 6000, 1 x thermoport® 1000			2 x thermoport® 6000, 1 x thermoport® 1000			
300	GN containers	12 x 1/1, 65 mm deep	1 x 1/1, 150 mm deep	6 x 1/1, 200 mm deep	12 x 1/1, 65 mm deep	1 x 1/1, 150 mm deep	3 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep
	GN containers		1 x 1/1, 100 mm deep			1 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep	2 x 1/1, 150 mm deep
	thermoport®	3 x thermoport® 6000, 1 x insulated divider			3 x thermoport® 6000			
400	GN containers	16 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	7 x 1/1, 200 mm deep	16 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	4 x 1/1, 200 mm deep	3 x 1/1, 200 mm deep
	GN containers		1 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep		1 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep	
	thermoport®	4 x thermoport® 6000, 1 x insulated divider			4 x thermoport® 6000, 1 x insulated divider			
500	GN containers	20 x 1/1, 65 mm deep	2 x 1/1, 200 mm deep	9 x 1/1, 200 mm deep	20 x 1/1, 65 mm deep	2 x 1/1, 200 mm deep	6 x 1/1, 200 mm deep	4 x 1/1, 200 mm deep
	GN containers			1 x 1/1, 150 mm deep				
	thermoport®	5 x thermoport® 6000, 1 x insulated divider			5 x thermoport® 6000, 1 x insulated divider			

**Hot, 5 parts**

Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.3 l	Vegetable 0.3 l	Soup 0.2 l
4 x 1/1, 65 mm deep	2 x 2/4, 100 mm deep	1 x 1/1, 200 mm deep 1 x 1/1, 65 mm deep	1 x 1/1, 150 mm deep 1 x 1/1, 100 mm deep	1 x 1/1, 200 mm deep
1 x thermoport® 6000, 1 x thermoport® 1000, 1 x insulated divider				
6 x 1/1, 65 mm deep	2 x 2/4, 150 mm deep	2 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep 1 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep 1 x 1/1, 100 mm deep
2 x thermoport® 6000, 1 x insulated divider				
6 x 1/1, 65 mm deep 2 x 1/1, 100 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep 2 x 1/1, 150 mm deep	1 x 1/1, 200 mm deep 2 x 1/1, 150 mm deep	1 x 1/1, 200 mm deep 1 x 1/1, 150 mm deep
3 x thermoport® 6000, 1 x insulated divider				
6 x 1/1, 65 mm deep 4 x 1/1, 100 mm deep	1 x 1/1, 200 mm deep	3 x 1/1, 200 mm deep	3 x 1/1, 200 mm deep	2 x 1/1, 200 mm deep
3 x thermoport® 6000, 1 x thermoport® 100				
12 x 1/1, 65 mm deep	1 x 1/1, 150 mm deep 1 x 1/1, 100 mm deep	3 x 1/1, 200 mm deep 1 x 1/1, 100 mm deep	3 x 1/1, 200 mm deep 1 x 1/1, 100 mm deep	1 x 1/1, 200 mm deep 2 x 1/1, 150 mm deep
4 x thermoport® 6000, 1 x insulated divider				
16 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep 1 x 1/1, 150 mm deep	4 x 1/1, 200 mm deep 1 x 1/1, 150 mm deep	4 x 1/1, 200 mm deep 1 x 1/1, 150 mm deep	3 x 1/1, 200 mm deep
5 x thermoport® 6000, 1 x insulated divider				
20 x 1/1, 65 mm deep	2 x 1/1, 200 mm deep	6 x 1/1, 200 mm deep	6 x 1/1, 200 mm deep	4 x 1/1, 200 mm deep
6 x thermoport® 6000, 1 x thermoport® 100, 1 x insulated divider				

*Quantity guideline for salad*

Up to 200 diners:  
0.2 l leafy salad

Over 200 diners:  
25% leafy salad 0.2 l  
75% mixed salad 0.1 l

**Cold**

Dessert 0.1 l	Salad 0.2 l / 0.1 l	Dressing 0.04 l
1 x 2/3, 150 mm deep	2 x 1/2, 200 mm deep	1 x 1/3, 150 mm deep
1 x thermoport® 1000, 1 x cooling plate		
1 x 1/1, 150 mm deep	3 x 1/2, 200 mm deep	1 x 1/2, 150 mm deep
1 x thermoport® 1000, 1 x thermoport® 100, 1 x lid with cooling plate or customer cold pack		
2 x 1/2, 200 mm deep	1 x 1/1, 100 mm deep 3 x 1/2, 100 mm deep	2 x 2/8, 200 mm deep
1 x thermoport® 1000, 1 x lid with cooling plate or customer cold pack		
1 x 1/1, 200 mm deep	1 x 1/1, 100 mm deep 4 x 2/4, 150 mm deep	2 x 2/4, 100 mm deep
1 x thermoport® 6000, 2 x cooling plates		
1 x 1/1, 100 mm deep 1 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep 3 x 2/4, 150 mm deep	3 x 2/4, 100 mm deep
1 x thermoport® 6000		
1 x 1/1, 200 mm deep 1 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep 3 x 1/1, 100 mm deep	2 x 2/4, 150 mm deep
2 x thermoport® 6000, 1 x thermoport® 100, 1 x cooling plate		
2 x 1/1, 200 mm deep	1 x 1/1, 150 mm deep 1 x 2/4, 100 mm deep 3 x 2/4, 150 mm deep	1 x 2/4, 100 mm deep 3 x 2/4, 150 mm deep
1 x thermoport® 6000, 1 x thermoport® 1000, 1 x cooling plate		

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Rieber is the leading provider of complete catering solutions for schools, businesses, caterers, hotels, restaurants, clinics and care homes as well as armies.

We are creators of cuisine which means we make an important contribution to people's health and quality of life – from the young to the old.

In particular we strive for food quality, safety and low operating costs in situations where there is a space/time gap between food production and consumption.  
Both hot and cold, for 1 to 1000 people.

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