

Rieber

Get organized for BetterFood.



K | POT – For the best food quality

Why the K | POT is good for your food?

The quality of food remains superb – and therefore also the flavour – even after a longer period of time thanks to the uniformly controlled supply of heat.

The ideal partner for any event in conjunction with Rieber thermoplates® – the GN-compliant cooking pot – and the matching lid system. No overcooked delicacies. No unnecessary energy consumption.

Savour and enjoy food.



K-POT – The mobile kitchen

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K-POT – No water. No overcooking. No stress. No loss of flavour.

Contact heat undeniably enables the most direct, best and productive form of heat transfer. With the first Gastronorm-compliant cooking pot made from SWISS-PLY® multilayer material and thermoplates® we can enjoy the benefits of a specially developed and patented multilayer material consisting of an aluminium core - which transfers heat up to 10 times faster than standard stainless steel - and two surrounding stainless steel layers.

This means that heat is added to the food in a gentle, homogeneous and controlled manner – for better food quality.

Why the K-pot is suitable for any occasion:

Whether it's potato soup with bacon or tapenade crusted monkfish, rice pudding with chocolate sauce or fresh crêpes Suzette – the K-POT will make it. A picnic on the meadow, catering in a marquee, a five-course meal for 350 wedding guests. Wherever you want to serve a perfect meal, everything is possible – without stress and without much effort: hot or cold holding prepared meals, regenerating chilled food or finishing off prepared meals just before they are served. Whether you want to reinvent the art of cooking or simply want to replace your chafing dish with an enhanced and visually appealing unit – the K-POT can do everything to help push your everyday work to a new dimension.

K-POT – The benefits:

- Better quality thanks to controlled and uniform heat distribution
- Increased safety for food, guests and ultimately for you
- No risk of fire, no burning paste smell
- No heat loss
- No water bath
- Easy cleaning
- Cost savings through the use of SWISS-PLY® material
- Simple to handle and easy to operate



Storage & cooling

in the Rieber gastropolar® refrigerator with thermoplates® and watertight press-in lid



Preparation/hot holding

thermoplates® with a buffet lid placed in the K-POT



Serving food

thermoplates® with a serving lid, served in a thermoplates® handle

Model overview

K-POT - 1/1 ck-2200 // Cooking and tabletop unit:

Hob:	Ceran glass-ceramic hob with 1 zone, casing made of stainless steel
thermoplates®:	For sizes 1 x GN 1/1, 2 x GN 1/2 or 3 x GN 1/3
Features:	Electronic control: 12 functions to choose from (6 programmes for regeneration, 3 levels for keeping food warm and 3 power levels, retractable rotary switch for programme selection, LED.
L x W x H:	533 x 380 x 88 mm
Weight:	7 kg
Electrical connected load:	1N AC 230 V 50 Hz/60 Hz
Power:	2200 W

Order no.

Stainless steel	84 01 20 01
Black	84 01 20 02



K-POT - 1/1 ck-2200 2 Z // Cooking and tabletop unit:

Hob:	Ceran glass-ceramic hob with 2 zone (separately controlled), casing made of stainless steel
thermoplates®:	For sizes 1 x GN 1/1, 2 x GN 1/2 or 3 x GN 1/3
Features:	Electronic control: 12 functions to choose from (6 programmes for regeneration, 3 levels for keeping food warm and 3 power levels, retractable rotary switch for programme selection, LED.
L x W x H:	533 x 380 x 88 mm
Weight:	7 kg
Electrical connected load:	1N AC 230 V 50 Hz/60 Hz
Power:	2200 W

Order no.

Stainless steel	84 01 20 13
Black	84 01 20 14



K-POT - 2/3 ck-1600 // Cooking and tabletop unit:

Hob:	Ceran glass-ceramic hob with 1 zone, casing made of stainless steel
thermoplates®:	For sizes 1 x GN 2/3 or 2 x GN 1/3
Features:	Electronic control: 12 functions to choose from (6 programmes for regeneration, 3 levels for keeping food warm and 3 power levels, retractable rotary switch for programme selection, LED.
L x W x H:	353 x 380 x 88 mm
Weight:	5 kg
Electrical connected load:	1N AC 230 V 50 Hz/60 Hz
Power:	1600 W

Order no.

Stainless steel	84 01 20 38
Black	84 01 20 36



K-POT - 1/1 ch-800 // Hot holding and tabletop unit:

Hob:	Ceran glass-ceramic hob with 1 zone, casing made of stainless steel
thermoplates®:	For sizes 1 x GN 1/1, 2 x GN 1/2 or 3 x GN 1/3
Features:	Stepless hot holding.
L x W x H:	533 x 380 x 88 mm
Weight:	5.9 kg
Electrical connected load:	1N AC 230 V 50 Hz/60 Hz
Power:	800 W

Order no.

Stainless steel	84 01 20 11
Black	84 01 20 12



K-POT - 1/1 passive // Passive cooling or hot holding via cooling and heat pellets, tabletop unit:

Function: With the use of cooling and heat pellets GN 1/2 (without power)
thermoplates®: For sizes 1 x GN 1/1, 2 x GN 1/2 or 3 x GN 1/3
L x W x H: 533 x 380 x 88 mm
Weight: 4 kg

Order no.
Stainless steel 84 01 20 07
Black 84 01 20 08



K-POT - 2/3 passive // Passive cooling or hot holding via cooling or heat pellets, tabletop unit:

Function: With the use of cooling and heat pellets (without power)
thermoplates®: For sizes 1 x GN 2/3, 2 x GN 1/3 or 4 x GN 1/6
L x W x H: 353 x 380 x 88 mm
Weight: 2.7 kg

Order no.
Stainless steel 84 01 20 37
Black 84 01 20 39



Accessories for K-POT - 1/1 & 2/3 passive:

Heat pellet GN 1/2, stainless steel, asymmetrical
Order no. 89 08 01 71



Cooling pellet GN 1/2, stainless steel, asymmetrical
Order no. 85 01 20 12



Accessories

Rieber thermoplates®:

thermoplates® with a material thickness of 2.6 mm for preparing food with liquids: cooking (e.g. preparing soups), simmering, steaming (e.g. vegetables), wokking (max. +220°C on the base, approx. +140°C on the sides) as well as cold holding and serving.

Material thickness 2.6 mm,
 coated



Material thickness 2.6 mm,
 nano surface treated



	GN size	Depth	Capacity l	Order no.		GN size	Depth	Capacity l	Order no.
	GN 1/1	100	10	84 01 08 60		GN 1/1	100	10	84 01 08 87
		65	6	84 01 08 61			65	6	84 01 08 88
		40	2.5	84 01 08 62			40	2.5	84 01 08 89
	GN 2/3	100	7	84 01 08 65		GN 2/3	100	7	84 01 08 94
		65	4	84 01 08 66			65	4	84 01 08 95
		40	2	84 01 08 67			40	2	84 01 08 96
	GN 1/2	100	5	84 01 08 70		GN 1/2	100	5	84 01 08 97
		65	3	84 01 08 71			65	3	84 01 08 98
		40	1.5	84 01 08 72			40	1.5	84 01 08 99
	GN 1/3	100	3	84 01 08 47		GN 1/3	100	3	84 01 08 57
		65	2	84 01 08 46			65	2	84 01 08 58
		40	1	84 01 08 48			40	1	84 01 08 59

thermoplates® handle:

For the safe transport, handling and presentation of your food – in conjunction with Rieber thermoplates®.

GN size	Order no.
GN 1/1	84 19 04 05
GN 2/3	84 19 04 02
GN 1/2	84 19 04 03
GN 1/3	84 19 04 04



Buffet lids:

Suitable for storage, regeneration and hot/cold serving. The lid determines the function.



GN size

Buffet lid made of stainless steel with a plastic corner to hold and a firmly connected hinge to enable folding

Buffet lid made of stainless steel with a plastic corner to hold and a firmly connected hinge to enable folding

Buffet lid made of stainless steel with a plastic corner to hold and a firmly connected hinge to enable folding

Buffet lid made of stainless steel with a plastic corner to hold and a firmly connected hinge to enable folding

Buffet lid made of plastic, transparent with a corner for holding and a firmly connected hinge to enable folding

Order no.

Order no.

Order no.

Order no.

Order no.

	GN 1/1	84 01 21 01			84 01 10 90
	GN 2/3		84 01 21 02		84 01 10 60
	GN 1/2			84 01 21 03	84 01 10 63
	GN 1/3				84 01 10 74

Lid range:

Determine the function of your thermoplates® by changing the lid.



GN size

Stainless steel cooking lid with a firmly mounted handle

Watertight press-in lid

Flat polycarbonate lid

vaculid® gives food a longer storage life

Order no.

Order no.

Order no.

Order no.

	GN 1/1	84 01 21 31	84 08 01 01	84 20 01 05	–
	GN 2/3	84 01 21 32	84 08 01 02	84 20 01 14	–
	GN 1/2	84 01 21 33	84 08 01 03	84 20 01 06	84 01 10 45
	GN 1/3	84 01 21 34	84 08 01 04	84 20 01 07	84 01 10 42
	GN 1/6	–	84 08 01 07	84 20 01 09	84 01 10 41

Other accessories:

Scraper

Order no. **91 03 03 32**

Scraper for Ceran glass

Order no. **91 02 03 01**

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Call us on 01225 704470
or email us at sales@bglrieber.co.uk

BGL Rieber

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