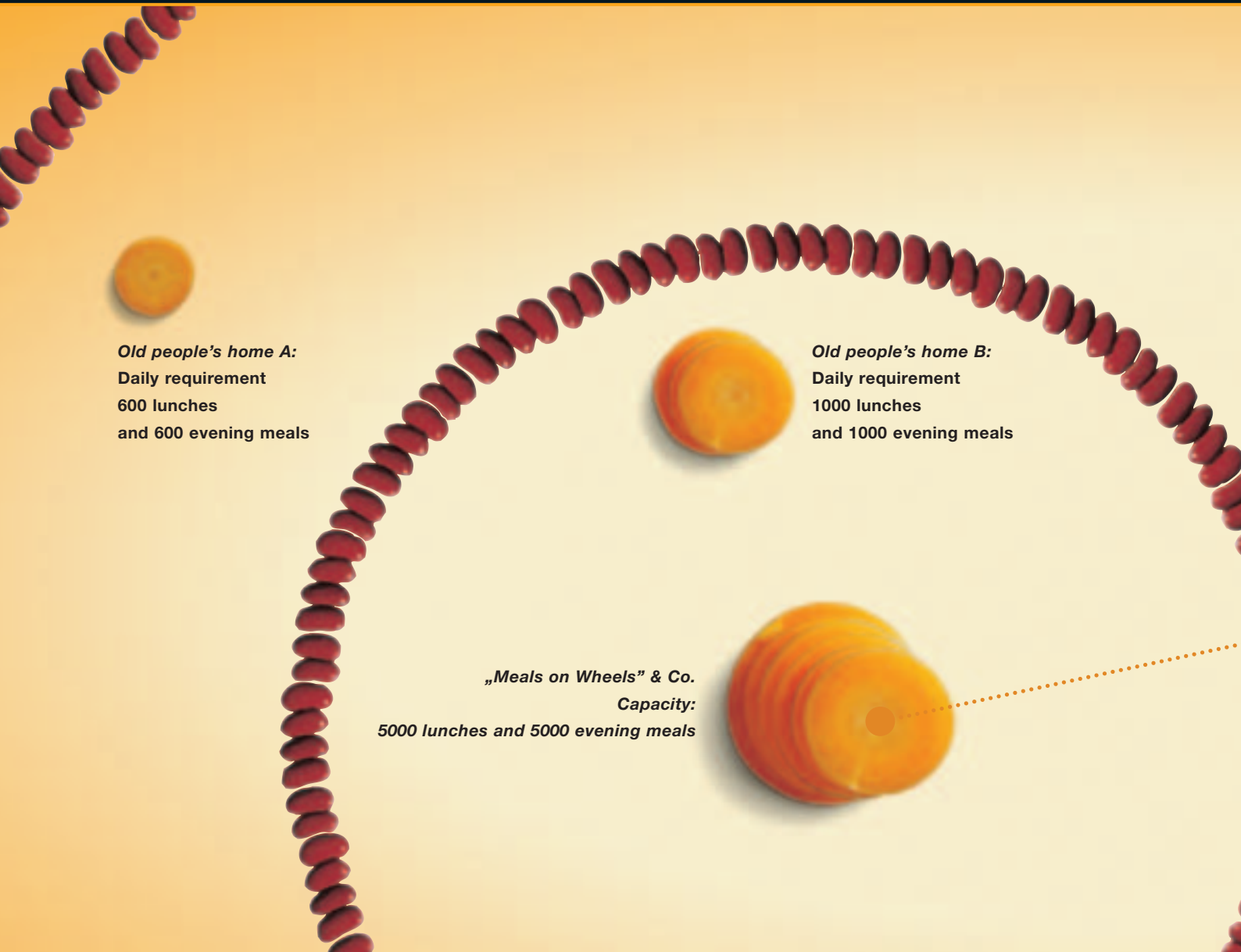


*2-star-class Thermoport® models  
for meals on wheels*

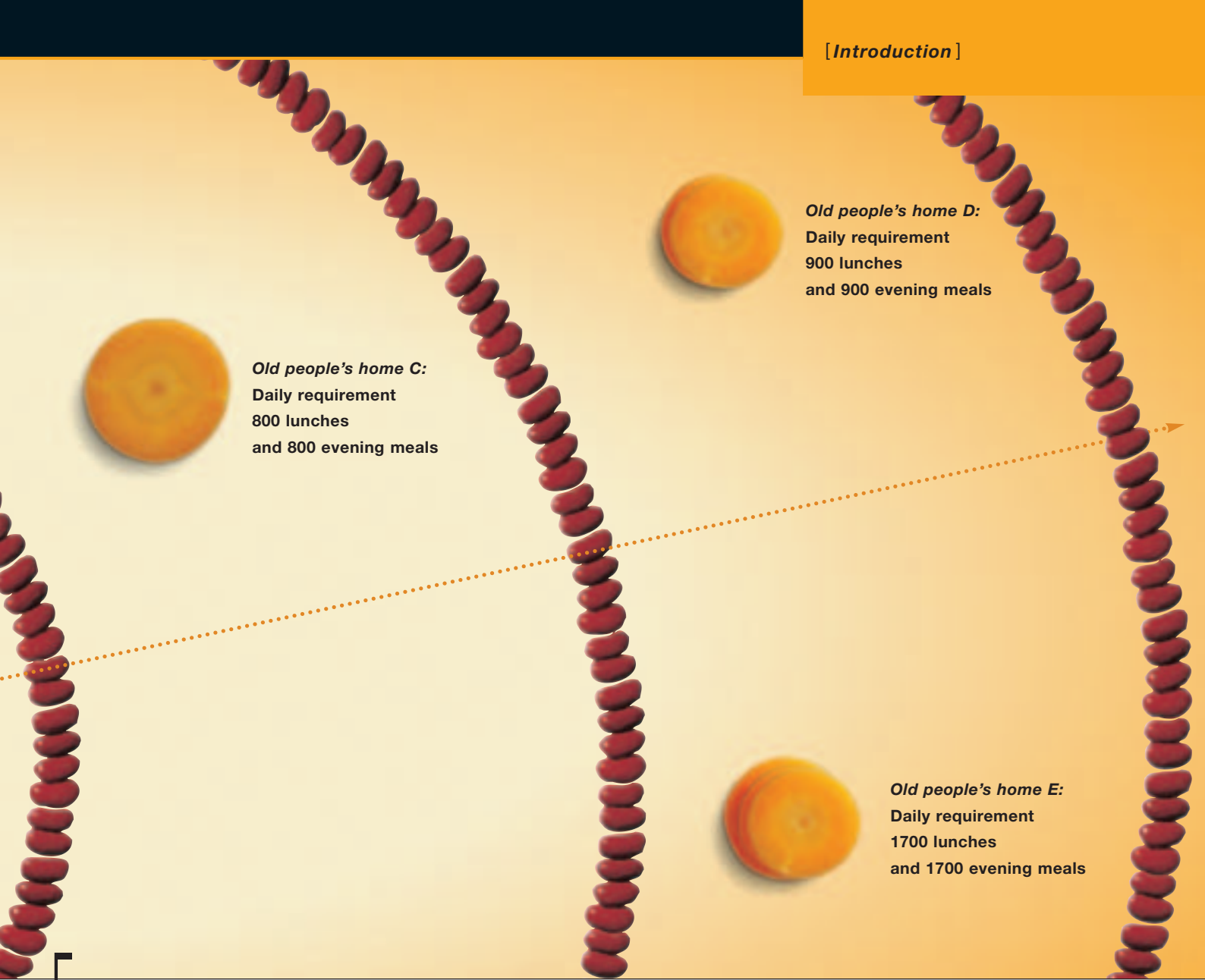
*[ Universal meal transport  
systems ]*



**Rieber**



*We have found the solution to tepid meals and unappealing disposable packaging in meal distribution to the elderly.*



**Old people's home C:**  
Daily requirement  
800 lunches  
and 800 evening meals

**Old people's home D:**  
Daily requirement  
900 lunches  
and 900 evening meals

**Old people's home E:**  
Daily requirement  
1700 lunches  
and 1700 evening meals

**Quality which is well received even after hours:  
the Thermoport® returnable system for meals on wheels**

*This professional food transport system is based on many years of experience accumulated by Rieber in the field of „meals on wheels“. We pay particular attention to coordinating our solutions*

*to the requirements of both the food producers on the one hand and recipients on the other. Ensuring that what is sent out is always well received.*

The Thermoport® returnable system is characterized by an impressive, carefully considered design on the outside for appetizing meals on the inside. To provide you with a brief taster of the details to follow: This is a durable quality product made of plastic suitable for contact with food designed for many years of economical use. Optimum insulation values, product variants for the hot transport of cook-and-serve meals or cold

transport of meals for regeneration, fully dishwasher-proof, wide selection of equipment variants and much, much more.

Rieber is known for its professional solutions in reliable day-to-day application hundreds of thousands of times over: Solutions designed to provide an economical answer to your specific needs. To ensure that the quality meals you send out are always well received, read on...

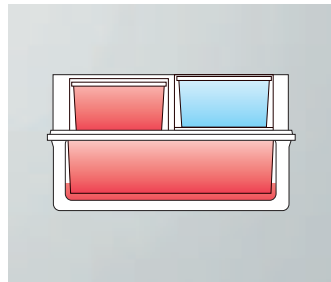
## Two transport routes, one destination

### Route 1: Cook and Serve



#### Latent hot storage in the meal dish

Series 10 Thermoport® models feature an integrated latent hot storage element in the meal dishes to ensure food stays hot. After prior heating, e.g. in meal dish dispenser 10, it radiates its latent heat evenly to decelerate the cooling process of the hot food.



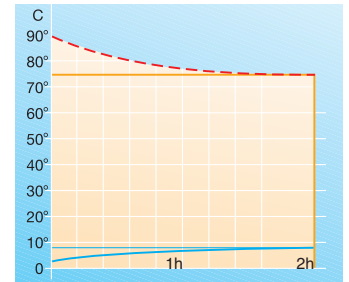
#### Hot/cold zone separation Thermoport® 10 KW

The 10/10 D Thermoport® models are able to transport either hot or cold food, while the Thermoport® 10 KW with its separate hot and cold zone is designed for both at once. The insulation ensures a clean separation of the two food types.



#### Perfect insulation

The double-walled structure of the Thermoport® models made of polypropylene with CFC-free insulating foam contributes towards reliable hot storage of the food.



#### Temperature progression from cold to hot

The graph indicates the temperature progression of hot meals using a latent hot storage and of cold meals in the Thermoport® 10 KW with additional cooling pellet.

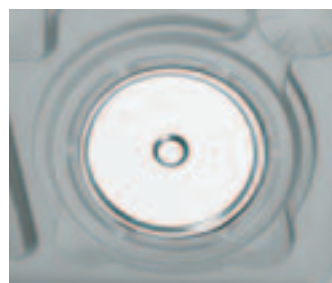
Meal dishes with latent hot storage  
used in: Thermoport® 10,  
Thermoport® 10 D,  
Thermoport® 10 KW



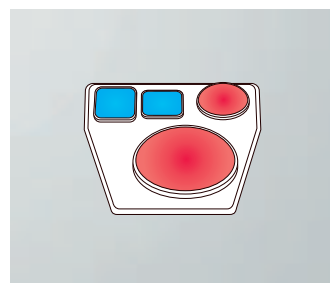


**Latent hot storage pellet**

Thermoport® models 20 and 21 feature supplementary latent hot storage using special pellets to keep food reliably hot. After prior heating, e.g. in a hot air oven, the pellet radiates its latent heat evenly to decelerate the cooling process of the hot food.

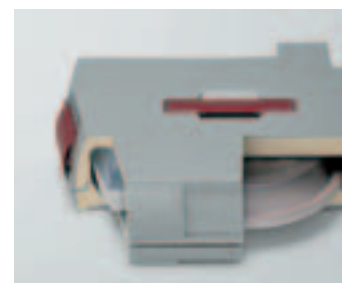


The heated storage pellet is simply inserted in the provided recesses under the meal dishes in the Thermoport® (for example Thermoport® 21). It transfers its heat directly to the meal dish, and indirectly to a side dish, for example for soup.



**Hot/cold zone separation**

A structural separation of the hot and cold zones permits simultaneous transportation of cold and hot dishes in the Thermoport®. Cold dishes stay cold, hot dishes hot. Optimum insulation prevents unwanted temperature influences between the two.



**Perfect insulation**

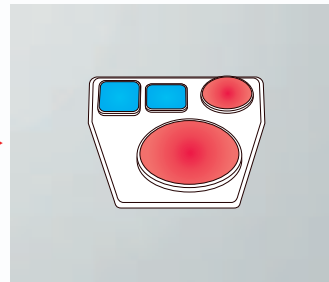
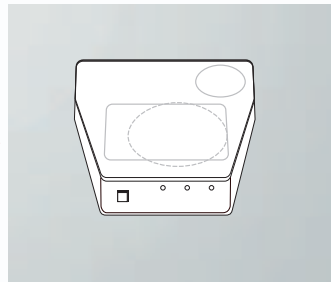
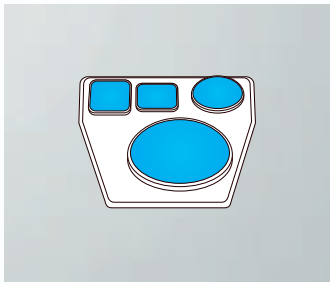
The double-walled structure of the Thermoport® models made of polypropylene with CFC-free insulating foam contributes towards reliable hot storage of the food.

**Pellet with latent hot storage used in: Thermoport® 20, Thermoport® 21**



## Route 2: Regenerated meals

„Cook and Chill”



### **Cold food transport**

After producing the various components of the menu, the food is chilled and portioned into meal dishes. The food is transported to the consumer cold in the closed, insulated Thermoport® 21.

### **Regeneration through induction**

On arrival, the closed Thermoport® is placed on the induction module Menu Induc. Only the induction-coated meal dishes for the hot components of the menu are heated through the induction fields.

### **Cold zones, regeneration zones**

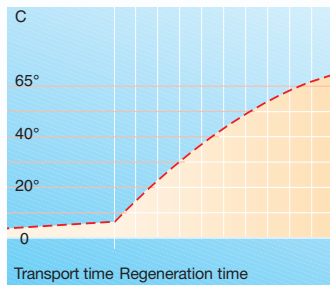
The structural separation of cold and regeneration zones in the Thermoport® itself and the specially coordinated induction fields of the Menu Induc ensure optimum regeneration of the hot food. Cold dishes such as salads or desserts remain cold and fresh.

### **Induction module Menu Induc**

The induction module Menu Induc is precisely coordinated to the design of the Thermoport® 21.

Used in:  
Thermoport® 21





***Bon appetit!***

It only takes 35 minutes from arrival until the meals are regenerated and ready for consumption.

***Temperature progression during regeneration***

***Experience is the best cook:  
Our menu at a glance***

**Rolli 10**

For the safe storage of Thermoport® 10, 10 D and 10 KW.  
*See page 18*

**Meal dish dispenser**

For heating meal dishes with latent hot storage (Thermoport® 10, 10 D, 10 KW/20) and pellets with latent hot storage for Thermoport® 20 and 21.  
*See page 19*

**Thermoport® 10**

For hot **or** cold cook-and-serve food.  
*See page 12*

**Thermoport® 10 D**

As model 10, but with capacity for 2 side dishes.  
*See page 13*

**Thermoport® 10 KW**

For simultaneous transport of hot and cold cook-and-serve meals.  
*See page 14/15*





**Thermoport® 21**

For cook-and-serve **or**  
cook-and-chill meals,  
with china plates.  
*See page 22/23*

**Thermoport® 20**

For cook-and-serve meals,  
with china dishes.  
*See page 20/21*

**Stacking trolley**

For storage of  
Thermoport® 20 and 21.  
*See page 24*





**Thermoport® 10 with  
cold supper**

Evening! For a change, the latent hot storage element is not heated, but refrigerated before filling. Particularly recommended in the summer months.



**Thermoport® 10 KW  
for cold/hot transport**

Daytime! The separate salad is transported chilled in its own compartment, with the separate pre-frosted cooling pellet inserted to guarantee optimum freshness.

## *How to assemble your ideal menu*

Successful meal transport depends on variability. After all, nobody wants to face the same menu day in and day out. Rieber Thermoport® models 10 / 10 D / 10 KW share the same modular container structure coordinated precisely to the size distribution of the meal and side dishes. Which means you can use the same dishes for all the series 10 Thermoport® models.

Choose between a 3-section or undivided meal dish, one or two additional side dishes, cold food or hot food, or a combination of hot and cold food in one (10 KW) – to assemble your ideal menu.



### ***Make two of one:***

Using two small dishes instead of one large cold dish offers additional variability. Freshness is guaranteed by the pre-frosted cooling pellet.



### ***Thermoport® 10 D with undivided meal dish***

Buon appetito! An appetizing lasagne with soup and vegetables. The two smaller dishes are carried piggy-back.



### ***Thermoport® 10 with one side dish***

Enjoy! Meat, potatoes, vegetables, soup. The side dish lid is water-tight.



**Thermoport® 10**

Unequipped, for transport of one meal plus soup,  
Outside dim. 364 x 220 x 145 mm

**Order no.** 85020101



**Thermoport® 10 Equipment examples**



**3-section meal dish**

With latent hot storage and polypropylene lid



**Undivided meal dish**

With latent hot storage and polypropylene lid



**Side dish 1/6**

32 mm high, with water-tight press-in lid



**For transporting hot or cold cook-and-serve meals: Thermoport® 10 and 10 D with latent hot storage system**

The hard-wearing structure of the Thermoport® models 10 and 10 D and proven Rieber technology stand up to tough every-day application in impressive style. The transport containers and lids are made of resistant, physiologically harmless polypropylene. The Thermoport® models feature mouldings on the top and bottom for safe stacking, underneath in the form of floor skid rails.

Two stable locking clips and 1 hinging carrying handle made of impact-resistant plastic ensure simple handling. An insert pocket on the outside can be used for inscription cards (one is included).

The double-walled sandwich construction and continuous CFC-free foam insulation take care of exemplary insulating values. Optimum hygiene is afforded by the seamlessly

welded inside and outside containers and the pore-free, smooth plastic surfaces. The Thermoport® models are fully dishwasher proof to 90 °C.

An integrated latent hot storage system in the meal dish allows hot cook-and-serve food to be ideally transported. To heat the meal dishes, we recommend using the Rieber meal dish dispenser. The meal dishes can

naturally also be used for cold prepared food such as supper dishes. In this case, they should be cooled before filling. This is particularly recommended during the summer months.

**Thermoport® 10 D**

Unequipped, for transport of one meal plus two side dishes  
Outside dim. 364 x 220 x 145 mm

**Order no. 85020102**



**Thermoport® 10 D Equipment examples**



**3-section meal dish**

With latent hot storage and polypropylene lid



**Undivided meal dish**

With latent hot storage and polypropylene lid



**2 side dishes 1/6**

each 32 mm high, with water-tight press-in lid



**2 multiple-portion dishes**

each 91 mm high, with water-tight press-in lid





**Thermoport® 10 KW**

For transport of a hot meal with one side dish and one cold dish. Comprising a floor, intermediate section and lid in polypropylene. Outside dim. 364 x 220 x 145 mm

**Order no.** 85020103

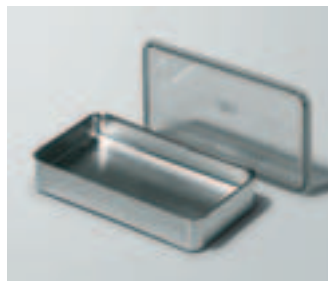


**Equipment examples for hot meals**



**3-section meal dish**

With latent hot storage and polypropylene lid



**Undivided meal dish**

With latent hot storage and polypropylene lid



**Side dish 1/6**

32 mm high, with water-tight press-in lid



**For simultaneous transport of hot and cold cook-and-serve meals: Thermoport® 10 KW with latent hot storage system**

If hot and cold food is transported together, the Thermoport® 10 KW is the number one choice. The hot and cold zones are structurally separated. The hot zone is located inside the insulated substructure, the cold zone is in a separate compartment above it. The cold zone can be additionally equipped with a cooling pellet.

The Thermoport® 10 KW also features an impressive hardwearing structure and proven Rieber technology. The transport container comprises resistant, physiologically harmless polypropylene. Mouldings on the top and bottom of the Thermoport® models ensure safe stacking, underneath in the form of floor skid rails. Two stable locking clips and 1 hinging carrying handle made of impact-resistant plastic ensure simple handling.

The double-walled sandwich construction and continuous CFC-free foam insulation take care of exemplary insulating values (lid not insulated). Optimum hygiene is afforded by the seamlessly welded inside and outside containers and the pore-free, smooth plastic surfaces. The Thermoport® models are fully dishwasher proof to 90 °C.

An integrated latent hot storage system in the meal dish allows

hot cook-and-serve food to be ideally transported. To heat the meal dishes, we recommend using the Rieber meal dish dispenser. The meal dishes can naturally also be used for cold prepared food such as supper dishes. In this case, they should be cooled before filling. This is particularly recommended during the summer months.



**< Optionally >**

Equipment with an additional cooling pellet in the cold compartment, inserted under the side dishes.



**Equipment examples for cold dishes**



**Side dish 1/6**

32 mm high, with water-tight press-in lid, used **with/without** cooling pellet



**2 Side dishes 1/9**

32 mm high, with water-tight press-in lid, used **with/without** cooling pellet



**Side dish 1/6**

22 mm high: with domed lid, used **with** cooling pellet, 32 mm high: only used **without** cooling pellet



**2 Side dishes 1/9**

22 mm high: with domed lid, used **with** cooling pellet, 32 mm high: only used **without** cooling pellet





**3-section meal dish**

in stainless steel with latent hot storage and polypropylene lid, max. capacity 1.125 l

**Order no.** **85 02 20 03**



**3-section meal dish**

Single-walled meal dish, in stainless steel without latent hot storage and polypropylene lid

**Order no.** **85 02 20 30**



**Undivided meal dish**

in stainless steel with latent hot storage and polypropylene lid, max. capacity 1.40 l

**Order no.** **85 02 20 04**



**Cold dish carrier**

Wire frame in stainless steel, for two stacks of cold dishes with lid: 2 x 7 cold dishes of 32 mm or 2 x 5 cold dishes of 48 mm

**Order no.** **85 02 20 05**



**Meal dish carrier**

Wire frame in stainless steel, for stacking and carrying three menu dishes with lid

**Order no.** **85 02 20 06**

Note:

Stacking possible in the Thermoport® 100 K.  
Fits 3 meal dish carriers with 3 meal dishes each.



**Cooling pellet for Thermoport® 10 KW**

size 1/6, in stainless steel

**Order no.** **85 02 20 23**





**Side dish 1/6**

32 mm high, in stainless steel with water-tight press-in lid, max. capacity 0.60 l

**Order no.** **85 02 20 01**



**Side dish 1/9**

32 mm high, in stainless steel with water-tight press-in lid

**Order no.** **each 85 02 20 24**



**Side dish 1/6**

48 mm high, in stainless steel with water-tight press-in lid

**Order no.** **85 02 20 02**

Note: :

This side dish does not fit in the Thermoport® 10, but is intended for cold dishes delivered separately.

For transport with cold dish carrier, see bottom left.



**Multiple-portion dish**

91 mm high, in stainless steel with water-tight press-in lid, capacity per dish max. 1.375 l

**Order no.** **each 85 02 20 08**



**Side dish 1/6 for Thermoport® 10 KW**

22 mm high, in stainless steel with domed lid, for use **with** cooling pellet

**Order no.** **85 02 20 29**

32 mm high, in stainless steel with domed lid, for use **without** cooling pellet

**Order no.** **85 02 20 14**



**Side dish 1/9 for Thermoport® 10 KW**

22 mm high, in stainless steel with domed lid for use **with** cooling pellet

**Order no.** **each 85 02 20 28**

32 mm high, in stainless steel with domed lid, for use **without** cooling pellet

**Order no.** **each 85 02 20 13**



**Neat and tidy:  
The Rolli 10**

Wherever large quantities of food have to be distributed and served, handling simplicity is paramount. The Rolli 10, designed for stacking Thermoport® models 10 / 10 D / 10 KW, offers just the right conditions. For belt serving of meals, for instance, when the lids and bases of the Thermoport® 10 series are separately stored, for further transport to a waiting vehicle or during the cleaning phase. Here, the individual Thermoport® components are taken directly out of the dishwasher and placed in the waiting Rolli 10.

The hardwearing structure of the Rolli 10 is made of stainless steel and is closed on three sides. The casters are configured in line with DIN 18867, part 8, ensuring optimum handling in conjunction with the large pushing handle on the face side and the bumpers at the corners. An inclined floor reduces the chance of accidents, and the integrated stacking system featured in the Thermoport® models prevents unwanted slippage.

Individual parts can also be stored in the Rolli 10.

**Rolli 10**

Outside dim.	845 x 735 x 1430 mm
Weight	53 kg
Load-bearing capacity	150 kg
Casters	4 steering casters dia. 125 mm, 2 with double stop

**Order no.** **88 140203**

**Accessories (optional)**

**Antistatic tyres dia. ø 125 mm**

**Capacity::**

(max. filling stated in each case)  
 27 complete Thermoport® 10 or  
 27 complete Thermoport® 10 D or  
 24 complete Thermoport® 10 KW or  
 54 lids or  
 54 bases



**Most warmly recommended:  
the meal dish dispenser**



The meal dishes with latent hot storage used in the Thermoport® models 10 / 10 D / 10 KW can be heated up in any conventional hot air oven. However, anyone making systematic use of the Thermoport® models 10 / 10 D / 10 KW should think in economical terms – which means making use of the specially developed meal dish dispenser. The meal dishes are laid on baskets and stacked in the meal dish dispenser, which is heated using recirculating air. The constant serving height is adjusted by insertion and removal of the tension springs. The hard-wearing design, including the spring-loaded safety lid, is made of stainless steel. The casters are configured in accordance with DIN 18867, part 8 and together with the large pushing handle on the face side and the bumpers on the corner ensure optimum handling. Control panel with 2.5 m spiral cable and PE plug.

#### **Meal dish dispenser PU-M2/1**

Outside dim. LxBxH	1148 x 744 x 911 mm
Weight	106 kg
Load bearing capacity	max. 300 kg
Temperature range	Thermostat, steplessly adjustable from +50° to 185°C
	Heat-up time appr. 90 mins.
Recirculating air heating	2250 Watt
Capacity	8 baskets with 6 meal dishes each
Casters	4 steering casters dia. 125 mm, 2 with double stop
<b>Order no.</b>	<b>89 02 01 07</b>

#### **Accessories**

##### **Stainless steel basket**

Basket dimensions	650 x 530 x 75 mm GN 2/1 C7
<b>Order no.</b>	<b>89 06 03 05</b>

**Antistatic tyres dia. 125 mm**



**Hot storage / heating of cook-and-serve meals**

***Cook-and-serve heating pellet***

For reliable hot storage of cook-and-serve meals. Coordinated in line with cold and hot zone separation. Included as standard with Thermoport® models 20 P3.1 and 20 P3.2.

## For transporting *cook-and-serve meals*: **Thermoport® 20**

Use of china meal dishes permits more appetising and effective presentation of food. The Thermoport® 20 models also offers a compact, attractive design, ensuring immediate acceptance. For transporting cook-and-serve food, Rieber offers a range of different systems: a heating pellet or a meal dish made of stainless steel with latent hot storage permit food to be reliably kept up to temperature during transport.

Whichever system you choose, cold and hot zones are structurally separated, permitting hot and cold dishes to be delivered together.

The Thermoport® 20 models also features an impressive hardwearing design and proven

Rieber technology. The transport containers are made of resistant, physiologically harmless polypropylene. The Thermoport® 20 models features mouldings on the top and bottom for safe stacking. Two stable locking clips and 1 pull-out carrying handle made of impact-resistant plastic ensure simple handling.

The double-walled sandwich construction and continuous CFC-free foam insulation take care of exemplary insulating values. Optimum hygiene is afforded by the seamlessly welded inside and outside containers and the pore-free, smooth plastic surfaces. The Thermoport® 20 models are fully dishwasher proof to 90 °C.



**Equipment examples for cook-and-serve meals**

### **Lid as standard**

All Thermoport® 20 meal dishes come with a lid in propylene suitable for use with foods as a standard feature.

### **Cook-and-serve Thermoport® 20 P3.1**

Undivided meal dish, all meal dishes in china, lid in polypropylene, heating pellet

**Order no.** **85 02 07 16**

### **Cook-and-serve Thermoport® 20 S4**

*(not illustrated)*

Meal dish in stainless steel with latent heat storage, soup and cold dishes in china, lid in polypropylene

**Order no.** **85 02 07 04**

### **Cook-and-serve Thermoport® 20 P3.2**

2-section meal plate, also for 3-section use, all meal dishes in china, lid in polypropylene, heating pellet

**Order no.** **85 02 07 17**



**Hot storage / heating for cook-and-serve and cook-and-chill meals**

**Cook-and-serve heating pellet**

For reliable hot storage of cook-and-serve food. Coordinated to the separation of hot and cold zones. Included as standard with Thermoport® models 21 P1.1 and 21 P1.2

**Cook-and-chill module Menu-Induc**

For fast, gentle-action regeneration of meals using induction. Coordinated to the separation of hot and cold zones in the Thermoport® models 21 P2.1 and 21 P2.2

Mains voltage: 1N AC 230 V 180 Watt 50 Hz

**Order no. 85 02 07 15**

**Meal regeneration application example**

Module Menu Induc with Thermoport® 21 P2.2



Note:

This compartment can have multiple uses, e.g. for a serviette, cutlery, snack, small bottled drinks or an additional dish.

## For transporting cook-and-serve or cook-and-chill meals: **Thermoport® 21**

### **Thermoport® 21 models: the round-plate version.**

The difference lies in the round meal plate and a more unobtrusive insulating housing in plain grey. All meal dishes are made of china. To transport cook-and-serve and cook-and-chill meals Rieber offers different systems: For cook-and-serve, a heating pellet keeps food reliably up to temperature during transport, while with cook-and-chill meals meal dishes with induction coating and a coordinated induction hob ensure that meals are served hot to consumers on site.

Whichever system you choose, cold and hot zones are structurally separated, permitting



hot and cold dishes to be delivered together. The Thermoport® models 21 series also features an impressive hardwearing design and proven Rieber technology. The transport containers are made of resistant, physiologically harmless polypropylene. The Thermoport® 21 models features mouldings on the top and bottom for safe stacking. Two stable locking clips and 1 pull-out carrying handle made of impact-resistant plastic ensure simple handling.

The double-walled sandwich construction and continuous CFC-free foam insulation take care of exemplary insulating values. Optimum hygiene is afforded by the seamlessly welded inside and outside containers and the pore-free, smooth plastic surfaces. The Thermoport® 21 models are fully dishwasher proof to 90 °C.



**Equipment examples for cook-and-serve and cook-and-chill meals**

#### **Lid as standard**

All Thermoport® 21 meal dishes come with a lid in polysulphone / propylene suitable for use with foods as a standard feature.

#### **Cook-and-chill Thermoport® 21 P2.1**

Undivided meal dish with induction coating, all meal dishes in china, lid in polysulphone / polypropylene

**Order no. 85 02 07 13**

#### **Cook-and-chill Thermoport® 21 P2.2**

2-section meal dish with induction coating, all meal dishes in china, lid in polysulphone / polypropylene

**Order no. 85 02 07 14**

#### **Cook-and-serve Thermoport® 21 P1.1**

Undivided meal dish, all meal dishes in china, lid in polysulphone / polypropylene, heating pellet

**Order no. 85 02 07 11**

#### **Cook-and-serve Thermoport® 21 P1.2**

2-section meal dish, all meal dishes in china, lid in polysulphone / polypropylene, heating pellet

**Order no. 85 02 07 12**



**Keeping order:  
The stacking trolley**



The stacking trolley designed for Thermoport® models 20 and 21 is the ideal organizational aid for handling simplicity when it comes to serving and distributing large quantities of meals. For belt serving of meals, for instance, when the lids and bases of the Thermoport® models are stored separately, for further transport to a waiting vehicle or during the cleaning phase. Here, the individual Thermoport® components are taken directly out of the dishwasher and placed in the waiting stacking trolley.

The hardwearing but lightweight structure comprises a square tubular stainless steel frame with five stainless steel grid shelves. The casters are configured in line with DIN 18867, part 8, ensuring optimum handling in conjunction with the bumpers at the corners. The integrated Rieber stacking system featured in the Thermoport® models prevents unwanted slippage.

**Stacking trolley ST-TT 20/21**

Outside dim.	1250 x 640 x 1985 mm
Weight	38 kg
Load-bearing capacity	150 kg
Casters	4 steering casters dia. 125 mm, 2 with double stop

**Order no.** **88 32 07 01**

**Accessories**

**Antistatic tyres dia. 125 mm**

**Capacity:**

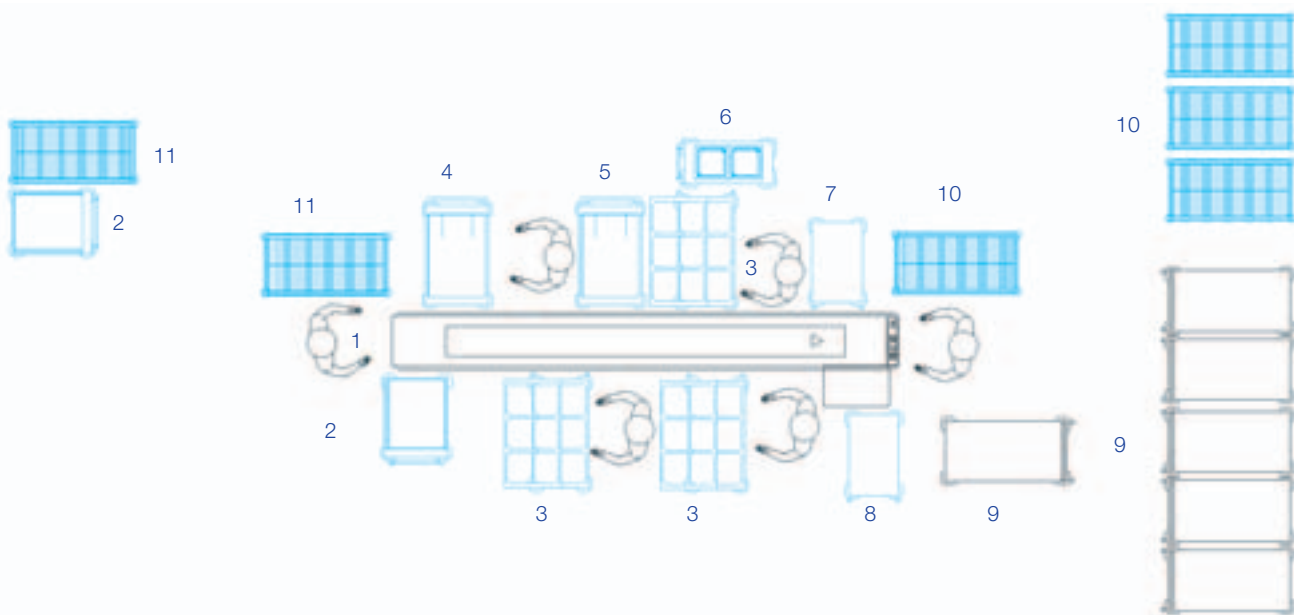
(max. filling stated in each case)  
 36 complete Thermoport® 20 units or  
 36 complete Thermoport® 21 units or  
 60 lids or  
 120 bases





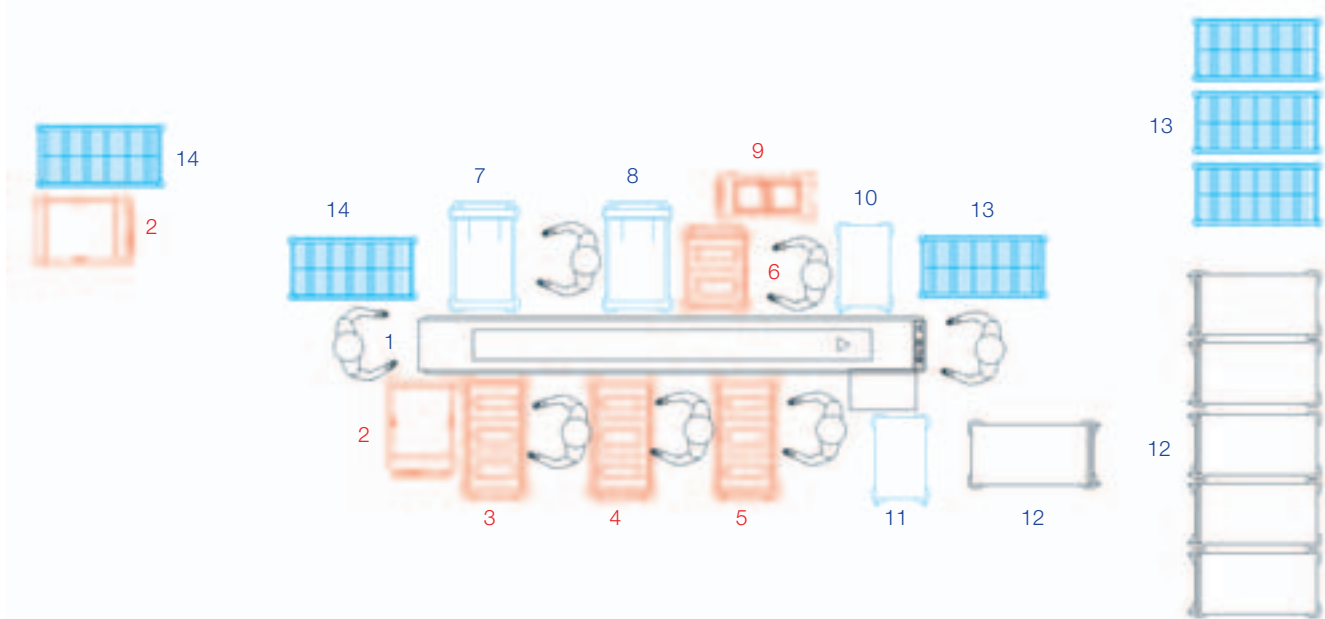
***Quality...***  
***off the conveyor belt***

## Meal distribution systems



### Cold distribution

- 1 Conveyor belt 5 m
- 2 Platform dispenser for china plates
- 3 Delivery cart for cold portioning
- 4 Platform trolley for salad
- 5 Platform trolley for dessert
- 6 Tubular dispenser for soup dishes
- 7 Serving trolley with baskets for soup lids
- 8 Serving trolley with baskets for menu lids
- 9 Transporter for T 21
- 10 Stacking trolley for T 21 lids
- 11 Stacking trolley for T 21 bases



### Hot distribution

- 1 Conveyor belt 5 m
- 2 Platform dispenser for china plates
- 3 Delivery cart for meat
- 4 Delivery cart for vegetables
- 5 Delivery cart for side dishes
- 6 Delivery cart for soup
- 7 Platform trolley for salad
- 8 Platform trolley for dessert
- 9 Tubular dispenser for soup dishes
- 10 Serving trolley with baskets for soup lids
- 11 Serving trolley with baskets for menu lids
- 12 Transporter for T 21
- 13 Stacking trolley for T 21 lids
- 14 Stacking trolley for T 21 bases

Professional meal distribution systems from Rieber are precisely tailored to requirements in the „meals on wheels“ sector. For both methods of meal distribution, whether cook-and-serve or cook-and-chill, Rieber offers all the necessary modules for trouble-free processing in its product range: Meal serving belts, delivery carts, transport trolleys and so on.

And where more complex meal distribution systems are involved,

the specialists from Rieber will be only too happy to advise you. At Rieber, you may expect to receive help and advice in the professional selection of the right system elements right from the start - which will make that decisive difference to really effective system operation.

Please apply for our special documentation on this subject.



***Have we whetted your appetite for more?  
We will be pleased to advise you.***

***Germany***

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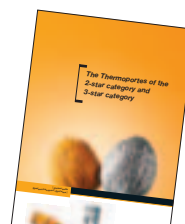
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