Rieber

M E T A cooking

Top-Selection

**ABOUT RIEBER
NEW ARRIVALS**

We are **more than cooking**

We are **digital & sustainable**

We are **META cooking**

more
about us

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i

When opening on the computer, **simply click on the desired topic and jump directly there. Likewise with all QR codes.**

Rieber META cooking – connecting people, food and our catering systems.

Rieber META cooking stands for solutions that are driven by technology and innovation, in order to achieve energy-saving, sustainable and efficient food processes. Digital added value is achieved through our paperless CHECK HACCP documentation, a traceable reusable system eatTAINABLE, as well as with our reliable CONNECT equipment.

We provide the operator with the right information automatically, so that food quality and HACCP can be ensured across the board, simply and safely. Mobile and energy-saving, transparent and digitally traceable in the standardised GN reusable system made of durable and food-safe stainless steel.

01 *Rieber* CONNECT

Storage:	multipolar® CONNECT
Regeneration:	K|POT® CONNECT
Program:	P2
Duration:	35 min

ZX00016054

eatTAINABLE

02 Reusable

Origin:	'Alb' butchers
Located:	Hoffmannstr. 44, RT
Contents:	Maultaschen (a meat-filled dumpling in Swabian cuisine)
Delivered to:	Regenbogen nursery

03

Rieber ||| Alinox

Proprietor: werkcafé
Type: GN thermoplates®eco
Size: 1/1 | 65 mm | 11 L
Material: SWISS|PLY

04

CHECK CLOUD

Temperature: 73°C
HACCP compliant
Hygiene status: easy to clean
For measuring temp: Bluetooth core temperature sensor

QR code on equipment:
Digitalising all products

"The key to the digital world for our hardware is the QR code and sensors that connect our products with the internet, thereby enhancing both food quality and organisation of processes."

Max Maier, CEO CHECK CLOUD

more about us ...

About Rieber

Our goal – to be the leader in technology for the professional catering market in terms of digital innovation – offering standardised system solutions that are networked and organised digitally, and thereby safe, sustainable, energy-saving and long-lasting. Made in Germany since 1925 – a family-run company.

We are an all-round systems provider for digital and sustainable system solutions in the catering sector, bringing together people, food and our catering systems to ensure the best quality and safety at all times. We pay particular attention to using limited resources, such as energy, water and time, in a responsible way. For maximum efficiency across the entire catering operation, whilst keeping operating costs as low as possible and for the benefit of the environment.

As soon as the production and consumption of food are separated in terms of time and location, Rieber offers mobile catering systems that comply with the Gastronorm kitchenware and container sizing standards commonly seen in the catering and professional food industry. The GN container operating system forms the physical network across the entire catering operation.

We have innovated this process by means of our mobile and energy-saving equipment, and via our CHECK CLOUD platform. The latter links and organises all food & kitchen information. The safe transportation of food and the ability to track GN reusable container systems, in particular, are part of Rieber's core business.

More details ...

Product systems

Leading provider of refrigeration & canteen catering systems for commercial use

Made in Germany

Digital system solution

Platform for digital control of food safety, hygiene & reuse

SWISS|PLY multilayer material

Multilayer material technology for saving energy and process efficiency

Made in Switzerland

Rieber CONNECT

Easy to operate even with untrained staff

Apart from digital safety, hygiene and organisation of food using the CHECK CLOUD platform, Rieber connects its core products with its own app & cockpit.

Starting with storage – the classic communal refrigerator becomes the digital fridge multipolar® CONNECT, which can quite easily be opened via the app – no need for a key.

As far as preparing and serving food are concerned, specific and adaptable programs can be created and retrieved which are geared perfectly to the food using the K|POT® CONNECT. This means that a wide variety of dishes, even Cook & Freeze meals, can be regenerated digitally, automatically and reliably. Other transport & food preparation products, including hybrid kitchen and regiostation, can be connected to the system and can be controlled digitally and flexibly.

Rieber CONNECT

PATENTED
Rieber
EP 2 222 133

SAVE & COOL

EASY & HOT

FRES

CHECK CLOUD

Kantine der Zukunft
kontaktlos & digital 24/7

Made in Germany

multipolar®
C O N N E C T

Ideal for special dishes & for people with food allergies – cool separately and safely.

Also available as a frozen version.

For 24/7 self-catering

K|POT®
C O N N E C T

The perfect CONNECT combi, the multipolar® & K|POT® CONNECT, as a sharing solution. Efficient cooling in separate compartments, resulting in successful regeneration. Food in the GN thermoplates® can be taken out directly and easily heated up or regenerated on the K|POT® CONNECT using the app.

Step 1:
Get a meal from multipolar® CONNECT using the app.

Step 2:
Set the thermoplates® to K|POT® CONNECT, select the recipe program and the required time using the app.

Step 3:
The food has regenerated and is ready to serve at the set time.

H & DELICIOUS

For top-quality food that is a success – guaranteed.

Simple to operate via the app, give the final perfect touch when setting up the program. You can use the cockpit to fine-tune your programs according to your meals & menus.

Simply write your own regenerating programs – for Cook & Chill or Cook & Freeze.

Made in Germany

Rieber
C O N N E C T

Rieber

DIGITAL APP
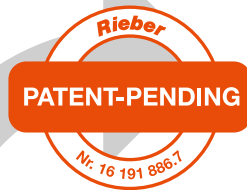**RECIPES**
K|POT®
C O N N E C T

Reusable-System

For healthy and sustainable meals – the only reusable solution that is 100% food-safe

Our digitally organised reusable system, is based on food-safe stainless steel GN containers, the recognised industry standard, in a wide range of sizes and depths, for 'take-away' or delivery services, in single portions or larger volumes. It can easily be retrofitted universally for any application using a QR code label.

The perfect GN-standard reusable solution for the food service sector, butchers, bakers, food distributors or suppliers such as caterers and canteens.

Always know where your GN containers are!

PATENT-PENDING

Rieber

Nr. 16 191 886.7

GN system

Retrofittable QR code

CHECK CLOUD
ZX00016054

Rieber

+

=

Advantages of stainless steel

Top-quality stainless steel 18/10 rustproof | heat-resistant | food-safe | odourless | antibacterial | dishwasher-safe | hygienic | durable | 100% recyclable

- **Easy to retrofit QR code with a sticker**
- Dishwasher-safe and food-safe
- Temperature-resistant -40 °C to +180 °C
- **Order no. 94 01 01 32**

BENEFITS

- No deposit required, organisation is tracked digitally
- Savings regarding disposable waste are extrapolated automatically
- Able to be universally retrofitted to existing or new containers
- No microplastics enter the food chain from packaging
- Stainless steel GN containers are absolutely food-safe and hygienic
- Standardised and stackable as GN-compliant
- For smaller units, simply scan using the app
- For larger units, use automated scan cameras and a robotic arm, if needed
- Central dashboard for overview of reusable containers
- Containers and thermoport® options can be flexibly combined in many ways, for single portions and multi-portion servings

Track your Plastic-Savings

eatTAINABLE

Single portions

Small units (up to approx. 900 meals)
Food service sector, butchers, bakers, food distributors

eatTAINABLE

Multiple portions

Large units (approx. 1000+ meals)
Caterers, canteens, hospitals, food suppliers

CHECK TRACE

Scan via the smartphone app/customer card

QR code on the container is logged against a customer's QR code, recorded on the customer card, digitally in the wallet or in the app.

Scan via an automatic scanning unit

Hardware options:
scan serving trolley, scan rack trolley, scan bridge

QR code on the container is logged against the QR code at the location, then transferred to a delivery note or issued from the merchandise management system

For single portions

For multiple portions

New: Stainless Steel for your microwave

Order no. 85 02 27 44

CHECK TRACE

GN reusable process

11

Cleaning of containers
Professional, hygienic cleaning using
a commercial flight-type dishwasher
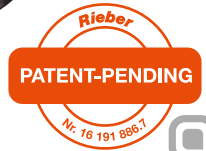
10

GN empties – QR code scan
GN container QR codes are auto-
matically booked into the commercial
kitchen again using a scanning unit

9

Return transport
Once the food has been consumed,
transport units are collected from
customer's premises and returned to
the commercial kitchen

8

**Food service –
CHECK core temperature**
Depending on the set-up, whether
it is a served meal or buffet meal,
digital HACCP core temperature
measurement via CHECK CLOUD

7

Preparation for consumption
using Rieber's mobile cooking
appliances according to
the chosen process
· Cook & Chill
· Cook & Serve
· Cook & Freeze

6

Delivery
Transport containers
(GN + thermoport®/rack trolley) are
delivered to the customer's premises at the
temperature prescribed for the food in question

Rieber
PATENT-PENDING
Nr. 16 191 886.7

Track your Plastic-Savings

START
1

GN warehouse
Provision of the GN containers for the production process in the commercial kitchen

Your GN-standard container is organised easily in the digital reusable system and can be retrofitted accordingly with the QR code sticker. This enables you to keep track of the whereabouts of your equipment, offers the best food transport & quality and lets you see how much you save in disposable packaging by using the reusable system.

Act in a sustainable way – for your customers, our environment and your company's CO_2 footprint. Whether you are a caterer, canteen, restauranteur, butcher, baker, food distributor, food supplier or in the food sector – let us all eat(sus)TAINABLE.

2

Commercial kitchen –
CHECK ambient temperature & core temperature
Food transport in a large container using a combi steamer/tilting container. All HACCP documentation avail-able digitally via the CHECK CLOUD (core temperature in production and ambient temperature in refrigerated warehouses)

Our Reusable-reference

3

Distribution – QR code scan
Filling of the GN containers & lid closure

· ladling at the food distribution conveyor belt (scanning bridge)
· or using a rack trolley system (scan trolley)

Container QR codes are recorded on customer/delivery note

4

Picking
Loading of the GN containers
· in an insulated thermoport® (heated/refrigerated/neutral)
· or in a rack trolley

5

Transport –
CHECK ambient temperature
Transport containers (GN + thermoport®/rack trolley) are transported safely, insulated, and the ambient temperature is recorded (HACCP) via CHECK CLOUD (HACCP)

Connected by CHECK CLOUD for digital HACCP documentation

CHECK CLOUD

SWISS|||PLY

Achieve **energy savings up to 30%** with our SWISS|PLY multilayer material.

Your entire process – **a thermoplates®eco**

01
Storage / Cooling

02
Prepare

reusable –
digitally traceable with
our QR code

Regenerating

04

Transport / Reusable

03

Made in Germany

thermoplates®eco

More details ...

Our new thermoplates®eco is not simply a GN container, it is your energy-saving GN cooking pan.

To help the environment, we have made climate change a priority in every commercial kitchen. After all, even the best innovation is making the current situation better – i.e. our GN standard.

With our new thermoplates®eco, you will be saving energy on a daily basis – up to 30% energy (kWh) across the entire operation, meaning you can prepare, chill and regenerate food quicker & more efficiently, whilst also reducing your CO2 footprint.
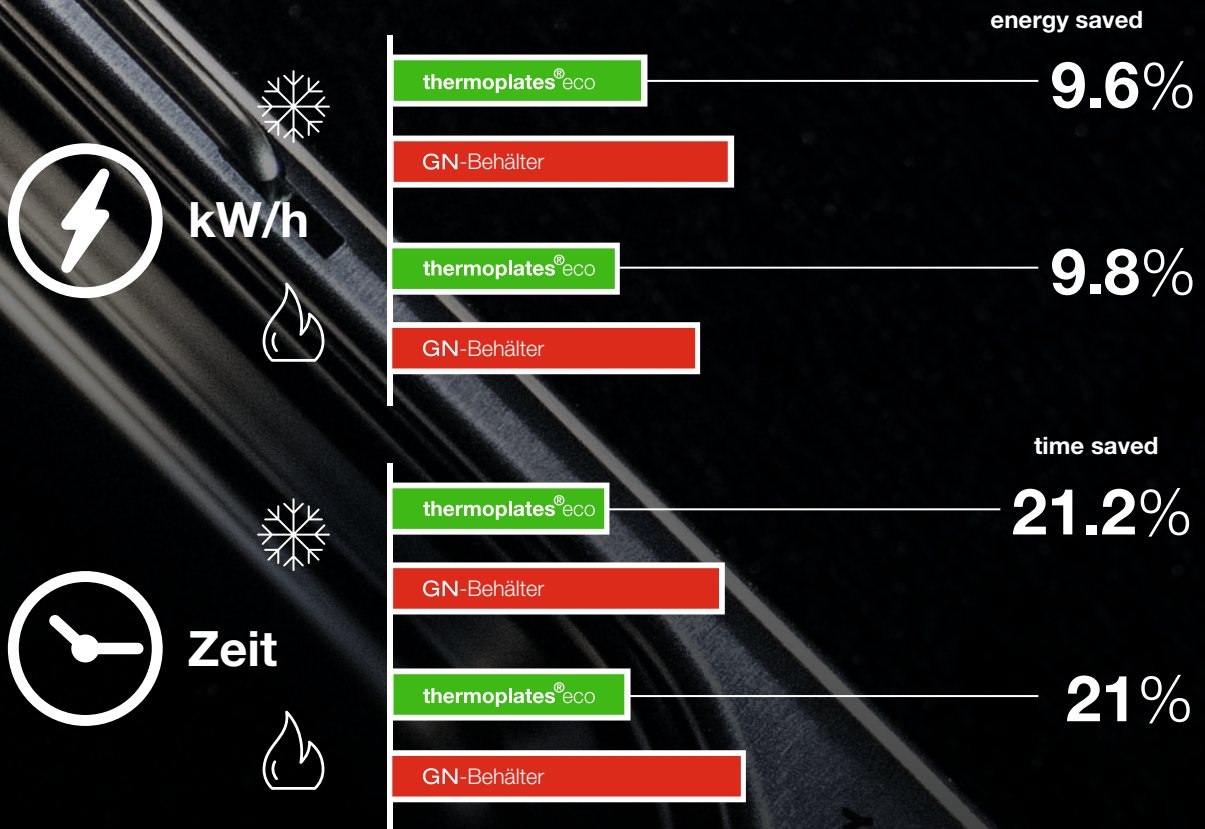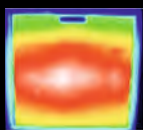
Another benefit – you will not have to replace your kitchen, processes or even devices to achieve this result. You simply replace your normal stainless steel GN containers with a new thermoplates®eco cooking pan made of energy-saving SWISS|PLY multilayer material.

Let us compare: 1. Cooling down to 3°C ❄ **& 2. Regenerating to 72°C** 🔥
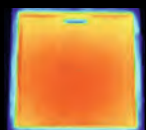**(Mashed potato in GN 1/1 100 mm)**

kW/h

energy saved

thermoplates®eco	
GN-Behälter	**9.6%**
thermoplates®eco	
GN-Behälter	**9.8%**

Zeit

time saved

thermoplates®eco	
GN-Behälter	**21.2%**
thermoplates®eco	
GN-Behälter	**21%**

The difference

STAINLESS STEEL – normal GN container

SWISS|||PLY – thermoplates®eco

CHECK CLOUD

Say good bye to the HACCP paper mountain

HACCP lists stored chaotically in ring binders for up to four years are a thing of the past, they are clearly visible and can be accessed digitally at any time. All measuring points and documentation, as well as alarms, are now available centrally via a web interface. Organise your operations from anywhere and always have all your data relevant to the processes to hand.

Efficient energy management – is your fridge always 3°C too cold?

Request the CHECK HACCP and uncover further potential savings.

More details ...

CHECK CLOUD

CHECK cockpit
Central web-based data retrieval, configuration and administration (temperature HACCP report, hygiene report, quality index, user and computer management, export, system configuration, definition of task intervals).

CHECK app
Intuitive operation and data collection for core temperature measurement and checklists.

Mobile CHECK
Manual temperature measurement with a Bluetooth-enabled core temperature sensor and CHECK app. Simple hygiene and service management using flexibly and individually adjustable checklists and additional image and text functions via the CHECK app.
Order no. 94 01 01 05

68.0°C

Mobile CHECK
Can also be used universally outside HAACP for a wide variety of monitoring purposes (maintenance, facility management, cleaning, production, plant maintenance).

QR code
Unique CHECK point identification using a certified food-safe label.
Order no. 94 01 01 32

Auto CHECK
Automatic room temperature recordings using sensors for both stationary and mobile units.
Order no. 94 02 01 38

100%-certified food safety – and less effort required, too.

Staff

Safety

Time

Quality

Energy

Paper

Archiving

Acquisition costs

USE CHECK TO KEEP AN EYE ON ALL TEMPERATURES AT ALL TIMES

18.5°C
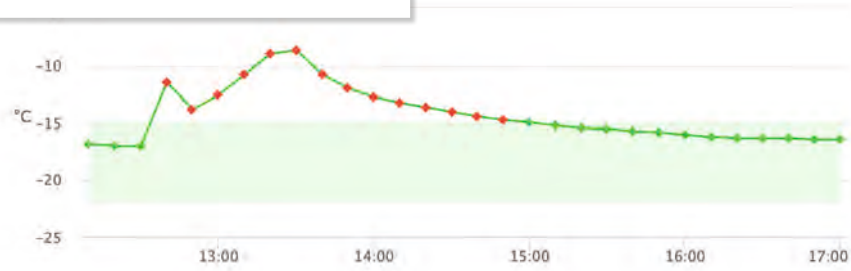
Auto CHECK
with an internal sensor (see image) **Order no. 94 02 01 48**
with an external sensor (with cable) **Order no. 94 02 01 56**

Tiefkühlhaus

QUITTIEREN

-10
°C -15
-20
-25

13:00   14:00   15:00   16:00   17:00

- 30 Messungen
- 16 positiv
- 14 negativ

Rieber

M E T A cooking

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