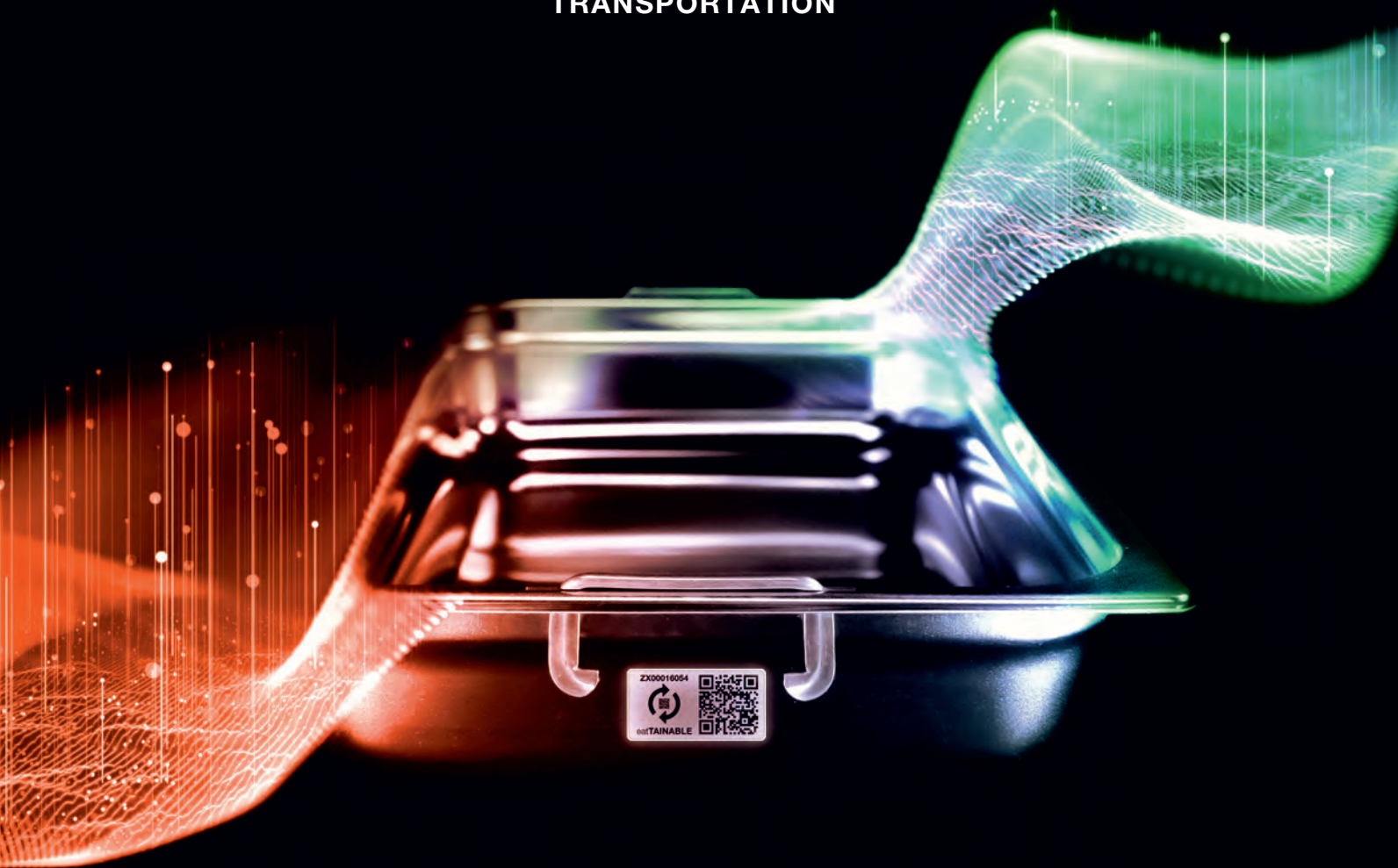


Rieber

M E T A cooking

Top-Selection

**BENEFITS
GN
TRANSPORTATION**



We are **more than cooking**
We are **digital & sustainable**
We are **META cooking**



more
about us

CONTENTS

Benefits

GN container

GN-thermoplates®

vaculid® GN reusable system

thermoport® light plastic

thermoport® premium stainless steel

GN

Transportation



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

Gastronorm container system

Rieber advantages

Practical filling height to the stacking shoulder, so that the lid can be closed safely for transport, without it touching the sauce or food in the container. With well-designed corner & base radii for even more capacity.



High and well-defined stacking shoulder for perfect and deep stacking; space-saving storage; more security against tipping and optimum air circulation thanks to the special corner design.

Made in Germany

BENEFITS OF STAINLESS STEEL

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



Retrofittable QR code sticker, for digital, reusable organisation of GN containers with eatTAINABLE.



- ▶ Cooking lid | cooking
- ▶ vaculid® | storage
- ▶ Watertight press-in lid | transport
- ▶ Perforated containers | preparation & cooking



EFFECTIVE COOKING RESULT

The even perforations, including in the corner radii, as well as the optimal size and number of holes, achieves an effective cooking result (for perforated container variants, not for inserting).



LID HIGHLIGHTS

Most diverse & innovative range of lids – with our No. 1, the watertight press-in lid, there is no risk that food or sauce will slosh about during transport – guaranteed.



LID SYSTEM & COMPATIBILITY

We have the right lid for every stage of the process, whether for storage, transport, cooking or serving. Simply swap the lids around – can be used on different GN containers/materials.



GNONE® - THE UNSTACKING REVOLUTION

The stacking lugs that protrude on all 4 corners prevent containers from sticking together, making it easy to unstack them. For increased handling efficiency, either manually or automatically. Also for enhanced air circulation when containers are stacked.



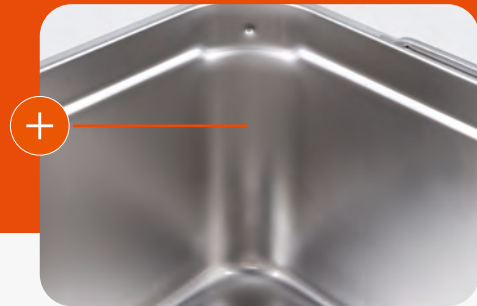
COOKING VIA HEAT CONDUCTION

Standard stainless steel GN containers for efficient cooking through heat conduction (on ceramic/induction hobs) by means of the integrated heat-conductive SWISS|PLY multilayer base.



VERSATILE & VARIABLE

The 1/1 basic size of the GN system fits all Rieber products. This means that further subdivisions or containers that are twice the size of the basic one, including GN 2/1, 2/3, 1/2, 1/3, 1/4, 2/8, 2/4, 1/6 and 1/9, will fit too.



STURDY & STABLE CONSTRUCTION

With the closest fitting corner & base radii on the market for maximum shape retention, especially in ovens/combi steamers, plus a higher capacity. The intermediate annealing from a depth of 100 mm also increases stability.



PRACTICAL & EFFICIENT HANDLES

Sturdy, secure and efficient handle designs, including drop handles, make it easy to position, place, take out and carry the containers. Or for stacking folding handles for the easy placement of perforated GN containers in closed GN containers.



TIDY ORGANISATION

Universal operating system with efficient organisation saves up to 30% space compared with round containers or pots.

thermoplates® GN cooking pan Rieber advantages



Uniform conductivity of the aluminium core, right up to the edge, perfectly tempered everywhere, even with a selective energy supply.



Use for the entire catering process, without the need to swap the container – stick to GN containers for increased handling efficiency.



Multilayer material with an aluminium core, sandwiched between stainless steel layers, combines the benefit of hygienic stainless steel with the thermal advantages of aluminium.

SWISS PLY®
material



- ▶ Cooking lid | cooking
- ▶ Buffet lid | serving
- ▶ vaculid® lid | storage
- ▶ Watertight press-in lid | transport
- ▶ Perforated containers | preparation & cooking



LID SYSTEM & COMPATIBILITY

There is a right lid for each step in the process – simply swap them, depending on whether the lid is for storage, transport, cooking or serving. Numerous options from the standard GN lid range – multi-purpose.



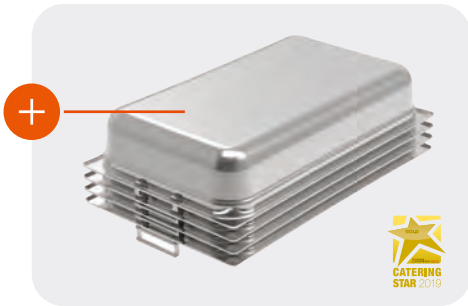
SQUARE CORNERS

Like conventional GN containers, the thermoplates® with square corners are perfect for hanging in all serving elements or in mobile serving systems – without letting the cold or heat escape through the corners.



ROUNDED CORNERS

thermoplates® C, catering version with rounded corners, provide a perfect & stylish solution for buffets, geared towards our mobile serving station K|POT®. Can now be managed digitally using our Rieber CONNECT app.



STACKING FUNCTION

Version available with premium stacking shoulder for optimum handling, meaning that the thermoplates® can easily be stacked and unstacked, thereby saving space. With conical shape for optimum air circulation.



POTENTIAL SAVINGS COOK & CHILL

The stackable thermoplates® guarantees huge potential savings during the Cook & Chill process – more output quantity in the same time period and enormous potential for savings at each step in the process (up to 30% more capacity when chilling and savings of up to 60% in time when heating).



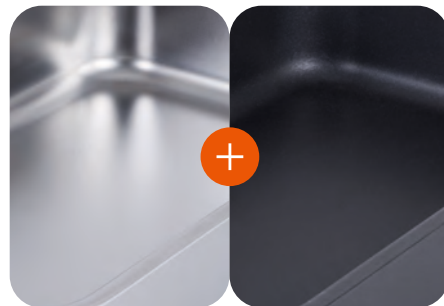
EASY TO CARRY WITH HANDLES

Available with sturdy, fixed handles, meaning there are no problems when inserting, taking out, carrying and placing in the serving station.



TEPPANYAKI EFFICIENT GRILLING

Mobile grill plate made of SWISS-PLY material for excellent grilling results on an induction/ceramic hob, plus maximum flexibility in possible uses. The teppanyaki plate can be replaced in seconds and is dishwasher-safe.



DIFFERENT TYPES OF SURFACES

Features either a top-quality non-stick coating (PFO- and PFOA-free) or durable and scratchproof nano treatment of the surface, depending on the intended use*.

*The tough nano non-stick surface for electric, ceramic, induction and gas hobs as well as for combi steamers/ovens. Non-stick coating is not compatible with gas hobs.



ENERGY SAVINGS

Up to 10 x greater conductivity (cold/hot) compared to normal stainless steel, thanks to the aluminium core, for significant energy savings and efficient cooking.

vaculid® GN reusable system

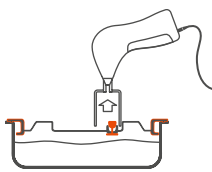
Vacuum sealing sustainably without the need for bags

YOUR BENEFITS

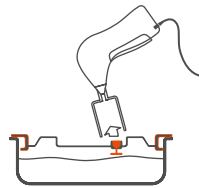
- HIGHER QUALITY & LESS WASTE** | The food contained in the stainless steel GN containers or GN thermoplates® cooking pans can be stored and kept for much longer directly in the GN system.
- HEALTHY & SUSTAINABLE** | Furthermore, other cooking methods, such as sous-vide (LTLT) cooking, can be carried out without the risk of microplastics entering the food.
- SAVE TIME & ENERGY** | Cooked perfectly, saving energy at the same time, as the thermoplates® GN pans feature the SWISS|PLY multilayer material that distributes energy evenly to all corners and rims, conducting heat or coldness 10x faster than conventional stainless steel.
- OPTIMUM PROCESS EFFICIENCY & UTILISATION** | Optimum and time-saving production process, as the production can be done flexibly in advance, meaning that staff scheduling can be planned more efficiently.



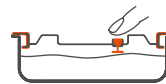
VACUUM SEALING IN 5 STEPS



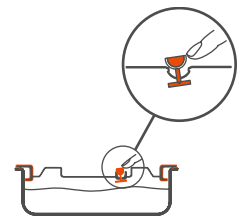
Place vaculid® on the container, put pump attachment onto the valve.



Activate the pump; a vacuum is created in the container - sealing it.



Remove the pump, the vaculid® plug maintains the vacuum.



Press the plug slightly.

To take off the lid, simply flick the vaculid® plug.



PROTECTING FOOD – vaculid®

To slowdown the natural deterioration of food, to keep food quality at its best for as long as possible, to prevent cross-contamination of smells and taste and to transport food safely, you need a lid that guarantees this. The vaculid® from Rieber guarantees the above. Thanks to the airtight seal, it ensures that food stays fresher for longer, there is no cross-contamination, safe transportation, low-temperature cooking – in short, food is preserved.

Overview of vaculid® lids for Gastronorm containers and thermoplates®

Depth/size	thermoplates® thermoplates® C coated/non-coated			Gastronorm containers		
	1/2	1/3	1/6	1/2	1/3	1/6
150	-	-	-	x Material thickness 1 mm	-	-
100	x	x	x	x	x	x
65	x	x	x	x	x	x
40	-	-	-	-	-	-

Sustainable traceability

Easy to retrofit QR code with a sticker for all GN containers. Provides sustainable and digital organisation via the **eatTAINABLE reusable system**, thereby tracking GN containers to the respective customer and facility. Heavy-duty and versatile for use in commercial kitchens because the lids are dishwasher-safe, temperature-resistant from -40 °C to +180 °C and meet accepted food safety standards.



QR code stickers
Order no. 94 01 01 32



+

vaculid®

Suitable for vacuum chamber pumps, hand & hose pumps!

Low temperature cooking
without the need for disposable plastic bags



thermoport® light plastic

The benefits of Rieber.

Sturdy & lightweight plastic containers made of polypropylene, physiologically non-toxic, non-porous and glossy plastic skin

20% recycled materials are used in the manufacturing of our plastic thermoport® models.



Serial QR code with stored service videos

Easily detachable doors

Replaceable card for labelling purposes

Removable heater, digitally controlled, precise temperature settings
Controls are protected by raised edge on the housing

Sturdy & lightweight plastic containers made of polypropylene, physiologically non-toxic, non-porous and glossy plastic skin

20% recycled materials are used in the manufacturing of our plastic thermoport® models.

Sturdy & foldaway plastic handles on both sides

Interchangeable stacking/floor protection rails

Sturdy plastic door latch that can be operated with one hand

Separate power connection for additional heating

Steam slider for regulating humidity

Bedienung | KIPOT®

Alle Videos zur Bedienung

Bedienung

Produktsuche Antragsliste

SERVICE PAGE

'HOW TO USE' VIDEO CHANNEL, CLEAN | SPARE PARTS



SUPPORT LEDGES & HYGIENIC INTERIOR

Tightly welded interior with specially made support ledges (prevents GN containers from tipping as they are taken out), no dirt traps & absolutely hygienic.



EASILY DETACHABLE DOORS

The different door types (heated/unheated) can be changed at will thanks to the pivot hinge.



CLEANING |

The heating or cooling elements can be easily removed; dishwasher-safe (up to +90 °C). For easy and hygienic cleaning.



SERVING & CHECK CORE TEMPERATURE MEASUREMENT

Food can be served directly from the portable top loader models. Manual temperature measurement using a Bluetooth-enabled core temperature sensor.



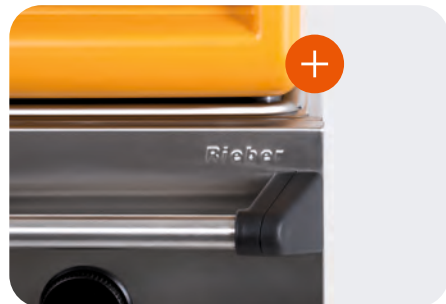
CHECK ROOM TEMPERATURE SENSOR

Automatically transmitting CHECK room temperature sensor on the inside of the door (front loader) / in the lid (top loader) for real-time recording, easy to retrofit.



STACKING CORNERS

Sturdy and replaceable stacking corners on the top, anti-slip stacking of further stainless steel & plastic thermoport® models.



MIX & MATCH

Simply mix & match the stainless steel & plastic thermoport® models, then stack them – completely flexible and mobile transport system.



HYGIENIC CHILLING

The lightweight and powerful cooling element is located at the back of our statically cooled thermoport®. Quick & easy to remove, so that the container is then dishwasher-safe (without the cooling element).



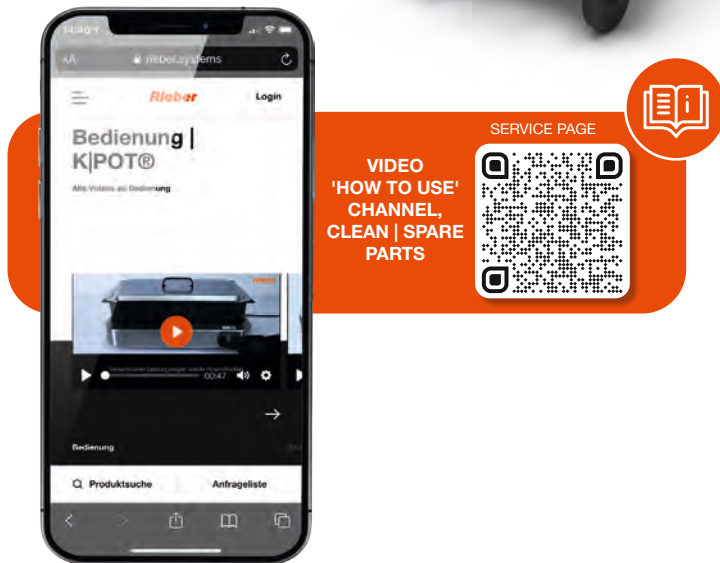
DOUBLE-WALLED INSULATION

The double-walled insulation retains the programmed temperature reliably over long periods of transport, even when the thermoport® is fully loaded. The inner and outer containers are tightly welded and insulated using CFC-free PU foam.



thermoport® premium stainless steel

The benefits of Rieber.



SUPPORT LEDGES & HYGIENIC INTERIOR

Tightly welded interior with specially made deep-drawn support ledges (prevents GN containers from tipping as they are taken out), H3 hygiene-compliant, no dirt traps & absolutely hygienic.



EASILY DETACHABLE DOORS & EASY TO CLEAN

The different door types (heated/unheated) can be changed at will thanks to the pivot hinge. The removable heating element means that the interior can be cleaned thoroughly.



DOOR SEALS

The all-round & food-safe door seal can easily be removed to allow for complete and thorough cleaning.



CHECK ROOM TEMPERATURE SENSOR

The CHECK room temperature sensor attached to the exterior of the door automatically sends information and documents in real-time (retrofitable).



MIX & MATCH

Simply mix & match the stainless steel & plastic thermoport® models, then stack them – completely flexible and mobile transport system.



CORNER GUARDS & CASTORS

Corner guards on all four sides for protection against knocks as well as tough, lockable castors.



SERVING & CHECK CORE TEMPERATURE MEASUREMENT

The thermoport® top loader & front loader models featuring the serving option can be used directly to serve in the GN system. Manual temperature measurement using a Bluetooth-enabled core temperature sensor.



STACKING

Lid features high-quality stacking indentation for non-slip stacking of further stainless steel & plastic thermoport® models.



HYGIENIC CHILLING

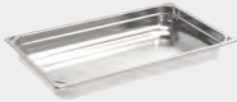
Our statically cooled thermoport® models have cooling meander circuits in the side walls, meaning that they are fully hygienic, as no germs can build up on the inside.

Gastronorm-Container

Program Overview



SWISS||PLY

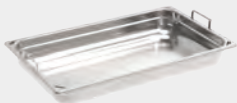


thermoplastes®eco SWISS | PLY - without handles

The stackable & patented cooking container in GN size made of conductive SWISS-PLY multilayer material - for energy-saving preparation (up to 20% kWh savings), through very fast & even heat/cold distribution. Can also be used with direct contact heat (gas, ceramic, induction, electric) for universal cooking. Throughout the process in and on all kitchen appliances, without spilling over when preparing, chilling, regenerating, keeping warm. With robust & scratch-resistant nano surface for adherence and high-quality stacking shoulder for easy unstacking.

- + Save up to 30 % energy, time & costs, due to the eco multilayer material - compared to GN containers made of pure stainless steel

SWISS||PLY



thermoplastes®eco SWISS | PLY - with drop handle

The stackable & patented cooking container in GN size made of conductive SWISS-PLY multilayer material - for energy-saving preparation (up to 20% kWh savings), through very fast & even heat/cold distribution. Can also be used with direct contact heat (gas, ceramic, induction, electric) for universal cooking. Throughout the process in and on all kitchen appliances, without spilling over when preparing, chilling, regenerating, keeping warm. With robust & scratch-resistant nano surface for adherence and high-quality stacking shoulder for easy unstacking.

- + Save up to 30 % energy, time & costs, due to the eco multilayer material - compared to GN containers made of pure stainless steel

Stainless steel GN container without handles

Absolutely hygienic, food safe, odorless, antibacterial, stainless, dishwasher safe, heat, cold & acid resistant. Tight corner radii for stability & volume, high quality stacking shoulder (from 55mm) for optimal air circulation, GNONE® models with 4 corner stacking lugs for easy unstacking (1/1, 2/3, 1/2 from 55-200mm & 1/3 from 65-200mm).



- + GNONE® unique Rieber innovation - for a smooth unstacking process without wedging, also possible automatically, due to our special stacking noses

Stainless steel GN container with retractable handles

Optimal portability, hygienic, food safe, odorless, antibacterial, stainless, dishwasher safe, heat, cold & acid resistant. Tight corner radii for stability & volume, high quality stacking shoulder (from 55mm) for optimal air circulation, GNONE® models with 4 corner stacking lugs for easy unstacking (1/1, 1/2 from 55-200mm & 2/3, 1/3 from 65-200mm).



- + The universal classic for every use - handy & efficient, thanks to the retractable drop handles for easy insertion, insertion, extraction and carrying

Container tracking - Digital returnable system

Our special QR codes, easy to retrofit on all GN containers, for digital tracking & organisation via our reusable system. Robustly usable in commercial kitchens, as dishwasher-safe, food-certified & temperature-resistant.



The reusable QR codes also track their one-way savings | Order no. 94010132

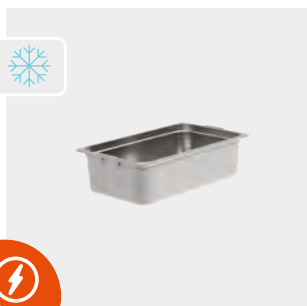


Stainless steel GN container for vacuuming

Without handles in use with vacuum GN lid, for longer food shelf life without disposable bags. Absolutely hygienic, food safe, odorless, antibacterial, stainless, dishwasher safe, heat, cold & acid resistant. Tight corner radii for stability & volume, high quality stacking shoulder (from 55mm) for optimal stackability & air circulation.

- + **Vacuuming without disposable plastic bags, sustainable directly in the food-safe GN container - applicable with all vacuum pumps (hand/chamber/hose pump)**

SWISS|PLY



GN container with multilayer bottom

For transporting, cooking, frying and serving. The SWISS|PLY multilayer base turns the conventional GN container into an energy-efficient cooking pot. Suitable for direct contact heat (Ceran/Induction). Transport temperature of the container in the plastic thermoport® max. +85 °C. Available with drop handles.

- + **Efficient & energy-saving use thanks to the conductive SWISS-PLY multilayer base - on all ceramic/induction hobs with direct contact heat**



Polycarbonate GN container made of transparent plastic

The transparent polycarbonate container, without handles - for storing or presenting cold foods, such as salad, vegetables, fruit, dessert or cheese, as well as for preparation in the kitchen. Recommended cleaning only with suitable means. Hygienically sealable in use with matching polycarbonate lids & other GN lids.

- + **Visually appealing storage, preparation & presentation of cold foods such as salads, vegetables, fruit or dry foods**



Stainless steel GN container perforated not for insertion

Perforated stainless steel container not for insertion - optimal for rinsing, washing, pouring or draining food. Absolutely hygienic, food-safe, odorless, antibacterial, stainless, dishwasher-safe, as well as enormously heat-, cold- and acid-resistant and thus universally applicable.

- + **Ideal for rinsing, washing, pouring off, draining food or dishes and the like - universally applicable, as well as enormously heat, cold and acid resistant**

Gastronorm-Container

Program Overview



Stainless steel GN container perforated for insertion - without handles

Perforated design for insertion into closed GN containers - ideal for cooking, steaming & blanching vegetables or for draining. The perforation allows for shortened cooking time, as well as faster cooling, dishwasher safe.

- + Our continuous perforation also in the corner radii shortens their cooking & cooling time - ideal for cooking, steaming & blanching vegetables & food or for draining



Stainless steel GN container perforated for insertion - with stacking folding handles

Perforated & with stacking folding handle, for easy insertion into closed GN containers, ideal for cooking, steaming & blanching vegetables & for draining, with perforation for shortened cooking time & faster cooling. Absolutely hygienic, food safe, odorless, antibacterial, stainless, dishwasher safe, as well as enormously heat, cold and acid resistant.

- + Our continuous perforation also in the corner radii shortens their cooking & cooling time - ideal for cooking, steaming & blanching vegetables & food or for draining



GN-microwave

GN tray made of stainless steel with which food/side dishes can be heated quickly in a standard microwave oven. Optimum size for individual portioning in GN size 1/6, filling volume 0.9 L. Hygienic, food-safe, odourless, antibacterial, close corner radii for more stability & volume, high-quality stacking shoulder for perfect stackability & air circulation.

- + Our innovation - reusable stainless steel box for quick heating of food in the standard microwave - for single portioning (0.9 L)



GN side dishes

Different food tray variants for single portioning in GN standard format, practical and efficient. Made of high-quality stainless steel - rustproof, heat-resistant, food-safe, odourless, antibacterial, dishwasher-safe, hygienic, very durable and 100% recyclable. Depending on the type of food, in 3-piece / 1-piece version. From 0.3 to 1.4 litres filling volume for side dishes & main meals, can be closed absolutely safe for transport with matching waterproof or vacuumable lids.

- + Flexibly combinable GN food tray system from 0.3 to 1.4 L for single-portion side dishes & main meals - in 3-section / 1-section design

Container tracking - Digital returnable system

Our special QR codes, easy to retrofit on all GN containers, for digital tracking & organisation via our reusable system. Robustly usable in commercial kitchens, as dishwasher-safe, food-certified & temperature-resistant.



The reusable QR codes also track their one-way savings | Order no. 94010132

GN lid for side dishes



Versatile GN lid system with high-quality sealing lips, for absolutely reliable transport without leakage and to protect the food for perfect hygiene, quality and durability. Compatible and interchangeable applicable on all matching GN containers. The number one in transport the waterproof plug-in lid also heat-resistant up to 180 °C or the practical, coloured or transparent dome lid versions with or without manual vacuum function perfect for togo (up to +95 °C).

+ Functional GN lid system, compatible change on the matching GN sizes. Our No. 1 in transport the waterproof plug-in lid, heat-resistant up to 180 °C



GN cooking pot thermoplates®

Program Overview



SWISS | PLY



GN cooking pot thermoplates® nano square - without handles

With nano non-stick surface, robust & scratch resistant for direct contact heat on electric/ceran/induction/gas & in combi steamers. Made of 2.6mm SWISS | PLY multilayer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity compared to pure stainless steel. Universal use in all appliances & on all cooking surfaces. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

- + Square corners, precise fit in editions, no temperature loss via gaps & can be used in production on electric/ceran/induction/gas & combi ovens

SWISS | PLY



GN cooking pot thermoplates® nano square - with handles

Optimally portable, with nano non-stick surface, robust & scratch-resistant for direct contact heat on electric/ceran/induction/gas & in combi steamers. Made of 2.6mm SWISS | PLY multi-layer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Universal use in all appliances & on all cooking surfaces. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

- + Square corners, precise fit in editions, no temperature loss via gaps & can be used in production on electric/ceran/induction/gas & combi ovens

SWISS | PLY

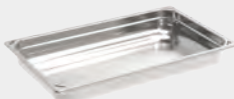


GN cooking pot thermoplates® nano square - with handles

Optimally portable, with nano non-stick surface, robust & scratch-resistant for direct contact heat on electric/ceran/induction/gas & in combi steamers. Made of 2.6mm SWISS | PLY multi-layer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Universal use in all appliances & on all cooking surfaces. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

- + Square corners, precise fit in editions, no temperature loss via gaps & can be used in production on electric/ceran/induction/gas & combi ovens

SWISS | PLY



thermoplates®eco SWISS | PLY - with drop handle

The stackable & patented cooking container in GN size made of 1.5mm conductive SWISS | PLY multilayer material - for energy-saving preparation (up to 20% kWh savings), through very fast & even heat/cold distribution. Can also be used with direct contact heat (gas, ceramic, induction, electric) for universal cooking. Throughout the process in and on all kitchen appliances, without spilling over when preparing, chilling, regenerating, keeping warm. With robust & scratch-resistant nano surface for adherence and high-quality stacking shoulder for easy unstacking.

- + Energy-saving GN cooking pot for the entire process, without transferring. Save up to 30 % energy, time and costs compared to pure stainless steel GN containers

Your energy-saving cooking pot in GN format

SWISS | PLY multilayer material, for energy-efficient cooking. Up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Can be used in all appliances & on all cooking zones. Uniform conductivity even at the edges.



Faster & more efficient - energy-saving & better food quality at the same time

SWISS | PLY

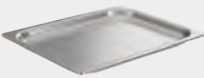


GN cooking pot thermoplates® nano C - rounded corners - without handle

Round corners suitable in application on K|POT®, with nano non-stick surface, robust & scratch resistant for direct contact heat on electric/ceran/induction/gas & in combi steamers. Made of 2.6mm SWISS | PLY multilayer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Can be used universally in all appliances & on all cooking zones. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

- + **Round corners design for a stylish look and use on our K|POT® for an optimal & energy-saving buffet solution**

SWISS | PLY



GN cooking pot thermoplates® nano teppanyaki plate - without handles

With nano non-stick surface, robust & scratch-resistant for direct contact heat on electric/ceramic/induction/gas. Made of 4.00mm SWISS | PLY multilayer material, for pinpoint grilling results on all cooking surfaces. Energy efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

- + **The mobile teppanyaki GN grill plate can be changed in seconds without having to remove the cooking appliance/stove top. Time-saving cleaning as dishwasher-safe**

SWISS | PLY



GN cooking pot thermoplates® nano teppanyaki plate - with handles

Optimally portable, with nano non-stick surface, robust & scratch-resistant for direct contact heat on electric/ceramic/induction/gas. Made of 4.00mm SWISS | PLY multilayer material, for pinpoint grilling results on all cooking surfaces. Energy efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

- + **The mobile teppanyaki GN grill plate can be changed in seconds without having to remove the cooking appliance/stove top. Time-saving cleaning as dishwasher-safe**

SWISS | PLY



GN cooking pot thermoplates® coated square - without handles

Non-stick coated for direct contact heat on electric/ceran/induction & in combi steamer. Made of 2.6mm SWISS | PLY multi-layer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Universal use in all appliances & on all cooking surfaces, except gas. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

- + **Angular corners for precise fitting in editions, no temperature loss via gaps & can be used in production on electric/ceran/induction & combi steamers**

GN cooking pot thermoplates®

Program Overview



SWISS | PLY



GN cooking pot thermoplates® coated square - with handles

Optimally portable, non-stick for direct contact heat on electric/ceran/induction & in combination steam. Made of 2.6mm SWISS | PLY multi-layer material, for energy-efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Universal use in all appliances & on all cooking surfaces, except gas. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

- + Angular corners for precise fitting in editions, no temperature loss via gaps & can be used in production on Electric/Ceran/Induction & combi ovens

SWISS | PLY



GN cooking pot thermoplates® coated C - rounded corners - without handles

Round corners suitable in application on K|POT®, with non-stick surface for direct contact heat on electric/ceran/induction/gas & in combi steamers. Made of 2.6mm SWISS | PLY multi-layer material, for energy efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Can be used universally in all appliances & on all cooking zones. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

- + Round corners design for a stylish look and use on our K|POT® for an optimal & energy-saving buffet solution

SWISS | PLY



GN cooking pot thermoplates® coated teppanyaki plate - without handles

Non-stick coated for direct contact heat on electric/ceramic/induction. Made of 4.00mm SWISS | PLY multilayer material, for pinpoint grilling results on all cooking zones. Energy efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

- + The mobile teppanyaki GN grill plate can be changed in seconds without having to remove the cooking appliance/hob. Time-saving cleaning as dishwasher-safe

SWISS | PLY



GN cooking pot thermoplates® coated teppanyaki plate - with handles

Optimally portable, non-stick for direct contact heat on electric/ceramic/induction. Made of 4.00mm SWISS | PLY multilayer material, for pinpoint grilling results on all cooking zones. Energy efficient cooking due to up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Hygienic, food safe, odorless, antibacterial, stainless & dishwasher safe.

- + The mobile teppanyaki GN grill plate can be changed in seconds without having to remove the cooking appliance/hob. Time-saving cleaning as dishwasher-safe

Your energy-saving cooking pot in GN format

SWISS | PLY multilayer material, for energy-efficient cooking. Up to 10x faster & more even heat/cold conductivity, compared to pure stainless steel. Can be used in all appliances & on all cooking zones. Uniform conductivity even at the edges.



Faster & more efficient - energy-saving & better food quality at the same time



Gastronorm-Lids

Program Overview



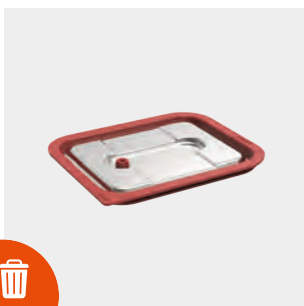
Unsere Nr. 1



GN lid watertight stainless steel - with sealing lip & recessed grip

100% slosh-proof transport, with heat-resistant & food-safe sealing lip, surrounding vulcanized, absolutely hygienic without dirt joints. For use in combi steamers, navioven, hybrid kitchen as well as other preparation devices. Robust & dishwasher safe - in use with all GN containers & thermoplates® (not suitable for depths 20, 40mm).

- + Our No. 1, for 100% slosh-proof transport with heat-resistant (up to +180 °C), food-safe sealing lip - ideal for all liquid foods such as soups & sauces



GN lid vaculid®- for vacuuming with sealing lip

The vacuumable GN lid for storing, transporting and cooking. Allows easy & reliable vacuum with chamber/ peristaltic pump, robust & dishwasher safe, protects food in GN reusable system & makes it last longer - in use with stainless steel GN containers/thermoplates® without handles in sizes 1/2, 1/3 & 1/6 up to max. 100mm depth.

- + Vacuuming, without disposable bags, directly in 100 % food-safe stainless steel GN system, suitable for professional hand/chamber/hose pumps



GN plug-in lid Stainless steel

The stackable stainless steel GN plug-in lid, practical, robust & dishwasher-safe, for hygienic covering of food/meals - in use with stainless steel GN containers (not suitable for depths 20, 40mm & thermoplates® in GN size 1/1).

- + Optimal for solid & thick dishes such as potatoes, porridge, pasta or rice



GN flat lid Stainless steel

The GN flat lid made of stainless steel, for hygienic covering of food / dishes - handy with practical recessed grip, stackable & dishwasher safe - in use with all stainless steel GN containers, not suitable for GN-thermoplates®.

- + Optimal air & steam circulation for crispy food (fries/chops etc.)

Lid tracking - Digital returnable system

Our special QR codes, easy to retrofit on all GN lids, for digital tracking & organisation via our digital reusable system. Robustly usable in commercial kitchens, as dishwasher-safe, food-certified & temperature-resistant.



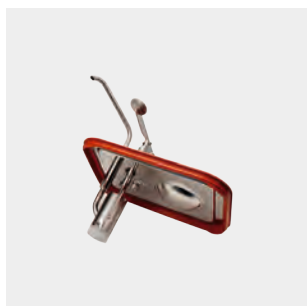
The reusable QR codes also track their one-way savings | Order no. 94010132



GN hinge flat lid Stainless steel

The center hinged GN flat lid, made of stainless steel. Allows minimal temperature loss when opening, as it can only be opened halfway, practical in use and easy to clean, dishwasher safe - in use with all stainless steel GN containers, not suitable for GN-thermoplates®.

+ Optimum energy-efficient output, due to lower temperature loss through half-opening



GN lid with dispenser function & sealing lip

Made of stainless steel with sealing lip & dosing dispenser function through integrated pump attachment (adjustable to 2 GN depths) & swiveling spout. For dispensing ketchup, mustard, mayonnaise, sauces, etc. in GN reusable. Precisely adjustable up to max. 40 g per pumping operation - in use compatible with GN containers in sizes 1/2 & 1/3, in depths 150 & 200mm.

+ With practical pump attachment for dispensing ketchup, mustard, sauces etc., directly from 100 % food-safe stainless steel GN containers



GN flat lid made of polycarbonate

The transparent GN flat lid made of polycarbonate - optimal for hygienic storage or presentation of cold foods, such as salad, vegetables/fruit. For cleaning polycarbonate use only suitable means (not acid resistant) - in application with stainless steel/polycarbonate GN containers (not suitable for GN containers with depths 20, 40mm).

+ Ideal for cold dishes such as salads, vegetables and fruit



GN lid Dome lid for hand vacuum

The transparent GN dome lid made of Tritan™ copolyester with black circumferential waterproof sealing lip and vent plug, for easy opening of a natural hand vacuum. For airtight & watertight storage, transport & attractive presentation of food in a GN 1/6 tray (available in various depths), made of hygienic & food-safe stainless steel - perfect for togo food.

+ Absolutely watertight and with the practical vent plug, the natural hand vacuum can be easily opened for airtight & watertight storage & transport

Gastronorm-Lids

Program Overview



GN cooking lid made of stainless steel - with fixed handle

The cooking GN lid made of stainless steel, optimal in handling, centered with firm handle and rounded corners. Flexible use for preparing food, optimally suitable in use with cooking container thermoplates® C on the K|POT®.

+ Exact fit on thermoplates® with round/cornered corners, as well as GN containers



GN buffet lid made of stainless steel - with automatic lowering function

The serving GN lid made of stainless steel, for hygienic protection of hot/cold food in GN thermoplates® - with automatic lowering function for optimal handling at the buffet - perfectly suitable in application with cooking container thermoplates® C on the K|POT®.

+ For self-service & serving and for regenerating & presenting hot and cold food. With automatic lowering function for optimal handling at the buffet



GN buffet lid made of polycarbonate - with automatic lowering function

The transparent serving GN lid made of polycarbonate, for hygienic protection & presentation of cold foods in GN thermoplates® - with automatic lowering function for optimal handling at the buffet - perfectly suitable in application with thermoplates® C on the K|POT® cool/passive.

+ For self-service & serving and for presenting cold dishes. With automatic lowering function for optimal handling at the buffet

Lid tracking - Digital returnable system

Our special QR codes, easy to retrofit on all GN lids, for digital tracking & organisation via our digital reusable system. Robustly usable in commercial kitchens, as dishwasher-safe, food-certified & temperature-resistant.



The reusable QR codes also track their one-way savings | Order no. 94010132



thermoport® Premium stainless steel

Program Overview



thermoport® stainless steel Top loader portable - heated

Heated food transport box with insulated lid, self-regulating silicone foil heating fix +86°C max. +95°C, only wet heatable. Hygienic double-walled & tightly welded. For stacking GN containers/thermoplates® with watertight plug-in lids, for reliable & insulated food transport. All thermoport® models can be stacked in combination with each other. Rated voltage 1N AC 230V 50/60Hz.

- + Can be used directly as a scoop dispenser via the removable thermoport® lid. Transport & dispensing in one. Max. Capacity with GN: Size 100: 26L



thermoport® stainless steel Front loader mobile - unheated

Unheated food transport trolleys with insulated door, interior hygienic design H3. Hygienic double-walled & tightly welded. For insertion of GN containers/thermoplates® with watertight plug-in lid, for reliable & insulated food transport. All thermoport® models, plastic & stainless steel are stackable in combination. Optimally mobile with 2 fixed & 1 swivel stop castors, safely protected by 4 bumper corners.

- + Safe cold & hot holding with matching GN cooling/heating pellets. Max. Capacity with GN: Size 1000: 38L | 1400: 63.7L | 1600: 70.4L | 2000: 89.7L | 3000: 130L



thermoport® stainless steel Front loader mobile - convection heated

Circulating air heated food transport box with insulated door, digitally adjustable circulating air heating max. +100°C. Interior hygienic design H3. Hygienic double-walled & tightly welded. For insertion of GN containers/thermoplates® with watertight plug-in lid. All thermoport® plastic & stainless steel can be stacked together. Rated voltage 1N AC 230V 50/60Hz. Optimally mobile with 2 fixed & 1 swivel stop castors, safely protected by 4 bumper corners.

- + Precise to the degree, powerful digital convection heating, up to max. +100 °C. Max. Capacity with GN: Size 1000: 38L | 1400: 63.7L | 1600: 70.4L | 2000: 89.7L | 3000: 130L



hybrid kitchen - models 140 °C with lid | 200 °C thermoport® canteen

The special hybrid door with separately digitally controllable heaters & fans, max. 140°C. Functional programmes: Cold & hot holding simultaneously/separately, regeneration, cooking, with individually adjustable time, humidification, setpoint chamber/core temperature. Removable lid, with stacking embossing & seal. Interior H2 tightly welded, jointless support beads. Rated voltage 1N AC 230V 50Hz. Optimum mobility with 2 fixed & 1 swivel castors, safely protected by 4 bumper corners.

- + Auto prog. function can be stored for a 100% guarantee of success. Usable w/o high volt. curr. (230V), structural measures, extractor hood, water connections, etc.

Digital HACCP documentation - safe & time-saving

Digital documentation with our CHECK HACCP system. Automatic room temperature recording in the thermoport®, via retrofittable sensors. Paper- & seamless HACCP during transport, in real time, viewable from anywhere in your dashboard.



Automatic room temp. sensor - can be retrofitted any time - order no. 94020138



thermoport® stainless steel Front loader portable - unheated

Unheated food transport box with insulated door, interior hygienic design H3. Hygienic double-walled & tightly welded. For inserting GN containers/thermoplates® with watertight plug-in lid, for reliable & insulated food transport. All thermoport® models, plastic & stainless steel are stackable in combination.

+ Max. Capacity with GN: Size 1000: 38L



thermoport® stainless steel Front loader portable - convection heated

Circulating-air heated food transport box with insulated door, digitally adjustable circulating-air heating max. +90°C. Interior hygienic design H3. Hygienic double-walled & tightly welded. For inserting GN containers/thermoplates® with watertight plug-in lid. All thermoport® plastic & stainless steel can be stacked together. Rated voltage 1N AC 230V 50/60Hz.

+ Max. Capacity with GN: Size 1000: 38L



thermoport® stainless steel Front loader mobile - cooled

Refrigerated food transport trolley with insulated door and digitally controllable refrigerating machine, interior hygienic design H3. Double-walled & tightly welded. For inserting GN containers/thermoplates® with watertight plug-in lid. Thermoport® plastic & stainless steel can be stacked together. Rated voltage 1N AC 230V 50/60Hz. Optimum mobility with 2 fixed & 1 swivel castors, safely protected by 4 bumper corners.

+ Hygienic, as cooling meanders in the side walls, no germs in the interior. Max. Capacity with GN: Size 1000: 38L | 1600: 70.4L | 2000: 89.7L | 3000: 130L



thermoport® stainless steel Front loader mobile - hybrid

Hybrid food transport trolley with 2 insulated compartments, digital convection heating at the top, cooling compartment (active/passive) at the bottom. Interior hygienic design H3. Hygienic double-walled & tightly welded. For inserting GN containers/thermoplates® with watertight plug-in lid. Thermoport® plastic & stainless steel can be stacked together. Rated voltage 1N AC 230V 50/60Hz. Optimum mobility with 2 fixed & 1 swivel castors, safely protected by 4 bumper corners.

+ Auto prog. function can be stored for a 100% guarantee of success. Usable w/o high volt. curr. (230V), structural measures, extractor hood, water connections, etc.

thermoport® Plastic

Program Overview



thermoport® plastic Top loader portable - unheated / passively cooled

Unheated food transport box with lid, made of sturdy, lightweight & non-porous plastic. Hygienic double-walled & tightly welded, dishwasher-safe (up to +90°C). For stacking GN containers/thermoplates® with watertight plug-in lid, for reliable & insulated food transport. All thermoport® models, plastic & stainless steel can be stacked in combination. Passively cooled version with GN 1/1 cooling plate made of plastic integrated in the lid.

- + Easy to clean, dishwasher safe up to +90 °C. Max. Capacity with GN: Size 50: 11, 7L | 100: 26L



thermoport® plastic Top loader portable - heated

Heated food transport box with lid & self-regulating PTC heating fix +86°C max. +95°C, wet & dry heatable, hygienic double-walled & seal-welded. For stacking GN containers/thermoplates® with watertight plug-in lids, for reliable & insulated food transport. All thermoport® models can be stacked in combination with each other. Rated voltage 1N AC 230V 50/60Hz.

- + Easy to clean, dishwasher safe up to +90 °C without heating. Max. Capacity with GN: Size 50: 11, 7L | 100: 26L



thermoport® plastic Top loader portable - unheated with hybrid function

Unheated food transport box with lid & passive cold/warm area separable by Isosteg. Made of sturdy, lightweight & non-porous plastic. Hygienically double-walled & tightly welded. For space-efficient stacking of GN containers/thermoplates® with watertight plug-in lid. All thermoport® models can be stacked in combination with each other.

- + Separable interior in hot & cold, efficient GN stacking in various sizes/depths. Sizes/depths. Dishwasher safe up to +90 °C. Max. Max. capacity with GN: Size 100: 26L



thermoport® plastic Front loader portable - unheated

Unheated food transport box with door, made of sturdy, lightweight & non-porous plastic. Hygienically double-walled & tightly welded. For inserting GN containers/thermoplates® with watertight plug-in lid, for reliable & insulated food transport. All thermoport® models, plastic & stainless steel can be stacked in combination.

- + Easy to clean, dishwasher safe up to +90 °C. Max. Capacity with GN: Size 230: 26L | 500: 26L | 600: 33L | 1000: 52L | 6000: 104L

Digital HACCP documentation - safe & time-saving

Digital documentation with our CHECK HACCP system. Automatic room temperature recording in the thermoport®, via retrofittable sensors. Paper- & seamless HACCP during transport, in real time, viewable from anywhere in your dashboard.



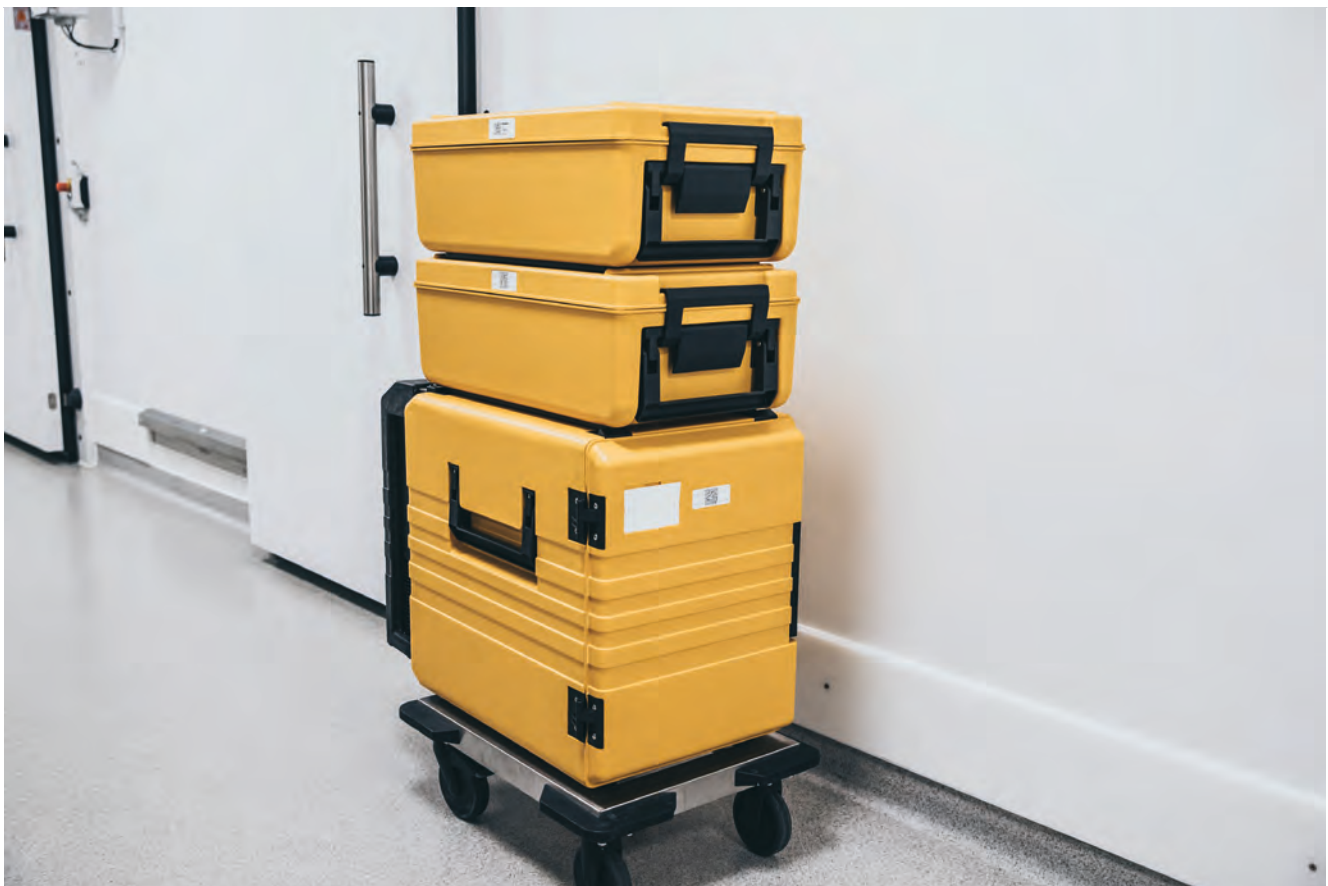
Automatic room temp. sensor - can be retrofitted any time - order no. 94020138



thermoport® plastic Front loader portable - convection heated

Circulating-air heated food transport box with door, digital temperature setting accurate to the degree from +20°C to +85°C. Hygienic double-walled & tightly welded, dishwasher-safe without heating (up to +90°C). For inserting GN containers/thermoplates® with watertight plug-in lid. All thermoport® synthetic & stainless steel containers & stainless steel can be stacked in combination. Rated voltage 1N AC 230V 50/60Hz.

**+ Easy cleaning, dishwasher safe up to +90 °C without heating. Max. Capacity with GN:
Size 600: 33L | 1000: 52L | 6000: 104L**



Single portion thermoport® plastic

Program Overview



thermoport® 10 - plastic for 1 x menu with soup

Unheated insulation box, double-walled & tightly welded, dishwasher-safe up to +90 °C. Set with 1x 3-piece food tray latent heat storage, 1/6 32mm side dish, each incl. matching lid. For safe transport & keeping single-serving meals warm/cold. Models of 10 (10, 10D, 10KW) are standardised & the food/side dish trays can be used in a compatible way.

- + Simple embossing in the lid - for 1 x menu (3 or 1 part) with soup. Dishwasher safe up to +90 °C



thermoport® 10 D - plastic for 1 x menu and 2 x side dishes

Unheated insulation box, double-walled & tightly welded, dishwasher-safe up to +90 °C. Set with 1x 3-piece food tray latent heat storage, 2x 1/6 32mm side dish, each incl. matching lid. For safe transport & keeping single-serving meals warm/cold. Models of 10 (10, 10D, 10KW) are standardised & the food/supplement trays can be used in a compatible way.

- + Double embossing in the lid - for 1 x menu (3- or 1-part) and 2 x side dishes. Dishwasher safe up to +90 °C



thermoport® 10 KW - plastic with cold comp. & w/o cooling pellet - for food, side dish & cold dish

Insulation box with extra cold compartment, double-walled & tightly welded, dishwasher-safe up to +90 °C. Set equipment: 1x 3-piece food tray latent heat sp., 1x 1/6 22mm & 2x 1/9 22mm side dish tray, each incl. matching lid & 1x 1/6 cooling pellet. For transporting cold/hot meals. Models of 10 (10, 10D, 10KW) are standardised & the food/supplement trays can be used in a compatible way.

- + Additional separate cold compartment in the lid on top - for 1 x meal and 1 x cold dish (dessert/salad) with matching food trays. Dishwasher-safe up to +90 °C



thermoport® 20 - Plastic

Unheated insulation box, completely equipped with porcelain system dishes: 1x square menu bowl + heat pellet, 1x round soup bowl and 2x square side dish, each incl. matching plastic lid. Double-walled & tightly welded, dishwasher-safe up to +90°C. Weight loaded approx. 5 kg

- + With porcelain system dishes: 1x square menu bowl + heat pellet, 1x round soup bowl & 2x square side dishes, each + lid. Dishwasher safe up to +90°C

Digital HACCP documentation - safe & time-saving

Digital HACCP documentation with the CHECK HACCP system. App temperature measurement with Bluetooth-capable core temperature sensor. From goods receipt, production to output. Paper & complete HACCP in real time, visible everywhere in your dashboard.



Core temperature sensor - can be retrofitted at any time - order no. 94 01 01 05



thermoport® 21 - plastic with menu plate 1 or 2 pcs, heat pellet, 1x soup, 2x side dish

Unheated insulation box, completely equipped with porcelain system dishes: 1x round plate 1tlg (Ø230mm) + heat pellet, 1x round soup bowl and 2x square side dishes (small&large), each incl. matching plastic lid. Double-walled & tightly welded, dishwasher-safe up to +90°C. Weight when loaded approx. 5 kg.

+ With porcelain system dishes: 1x round plate 1tlg (Ø230mm) + heat pellet, 1x round soup bowl & 2x square side dishes, each with lid. Dishwasher safe up to +90°C



Beverage containers - thermi

Program Overview



Beverage container - thermi stainless steel - heated

Beverage container made of hygienic stainless steel, with fixed heater 230V/80W, rear connection cable 2m. Double-walled insulated, deep-drawn inside & seamlessly welded. Outside 2 tension locks & 1 carrying handle, silicone seal, vent plug & shock-proof, easy-to-clean drain cock. For transporting 7-24 litres of liquid depending on model.



Beverage container - thermi stainless steel - unheated

Beverage container made of hygienic stainless steel, double-walled insulated, inner container deep-drawn & seamlessly welded, suitable for direct filling. Outside with 2 tension locks & 1 carrying handle, silicone seal, vent plug & shock-proof, easy-to-clean drain tap. For transporting 7-24 litres of liquid depending on model.



With deep-drawn & seamlessly welded stainless steel inner container, for direct filling. Very heat-resistant, food-safe, odourless & antibacterial



Beverage container - thermi plastic - unheated

Beverage container made of impact-resistant germ-inhibiting polypropylene, suitable for direct filling, dishwasher safe up to +90°C. Double-walled insulated, with/without drip tray (stackable), integrated drain tap with bayonet lock, easy to carry with 2 U-clips & 3 carrying handles. For 10-40 litres of liquid per model, usable -20°C to +100°C.

Digital HACCP documentation - safe & time-saving

Digital HACCP documentation with the CHECK HACCP system. App temperature measurement with Bluetooth-capable core temperature sensor. From goods receipt, production to output. Paper & complete HACCP in real time, visible everywhere in your dashboard.



Core temperature sensor - can be retrofitted at any time - order no. 94 01 01 05



GN banquet trolley

Program Overview



GN banquet trolley stainless steel heated - digital with humidification

Banquet trolley, digital convection heating +30°C to +100°C, wet/dry heatable. With base tray, seamless deep-drawn support ledges (115 mm ledge spacing with tip safety) for GN grates/containers (plate Ø max. 310 mm). All-round roof gallery, double-walled insulation, push handle on front. Safe transport, keeping warm ready to serve, simultaneous serving. Rated voltage 1N AC 230V 50/60Hz.



Central control & separate humidification controller. Wet & dry heatable, dry heated significant energy saving & less cleaning effort



GN banquet trolley Stainless steel heated - analog without humidification

Banquet trolley, analogue convection heating +30°C to +90°C. Cabinet compartment with seamless deep-drawn support ledges (115mm ledge spacing with tip safety) for GN grates/containers (plate Ø max. 310mm). Double-walled insulation, low heat loss, push handle on front. For safe transport, keeping warm ready to serve & simultaneous serving. Rated voltage 1N AC 230V 50/60Hz.



GN Banquet Trolley Stainless steel cooled - digital

Banquet trolley, digital convection cooling -12°C to +8°C, 580W at -10°C VT. Seamless deep-drawn support ledges, with tip safety for GN grates/containers (plate Ø max. 310mm). All-round roof gallery, double-walled insulation, push handle on front. Safe transport, ready-to-serve cold holding, simultaneous serving. Rated voltage 1N AC 230V 50/60Hz.



Precise & powerful compressor cooling & circulating air fan. Reliable cooling by evaporator above & cooling machine with condensation evaporation below



GN Banquet Trolley plastic heated and/or unheated - analog/digital

2x banquet transport box, firmly connected on mounted castors, in the combinations heated max. +90°C and/or unheated, with analogue or digitally controllable convection heating from +20°C to max.+85°C. With seamless deep-drawn support ledges for GN grates/containers. Double-walled & tightly welded. For safe transport, ready-to-serve keeping warm & simultaneous serving. Rated voltage 1N AC 230V 50/60Hz.

Digital HACCP documentation - safe & time-saving

Digital documentation with our CHECK HACCP system. Automatic room temperature recording in the banquet trolley, via retrofittable sensors. Paper & complete HACCP during transport, in real time, visible everywhere in your dashboard.



Automatic room temp. sensor - can be retrofitted any time - order no. 94020138



Rieber

M E T A cooking

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