

Rieber

**YOUR EXPERT FOR
FOOD DISTRIBUTION.**

Whether a ladling system...



...or a tray solution.

LADLING SYSTEM



SWISS-PLY® thermoplates®



GN containers

GN containers / thermoplates®

Due to its comprehensive stainless steel GN range as well as its patented SWISS-PLY® multilayer material and a variety of lids, Rieber can offer the largest GN range on the market. As a result, you will be able to find the suitable GN container in any size and depth for all your applications at Rieber. We stock products made of stainless steel, multilayer material, polycarbonate, enamelled, perforated, with water-proof press-in lids, vaculid lids or a simple polycarbonate lid.

gastropolar® / multipolar®

The gastronorm-compatible gastropolar® refrigerator offers optimised spatial usage and an excellent organisation system. The multipolar® compartment refrigerator has up to 16 lockable compartments or drawers.



multipolar®



gastropolar®



navioven

navioven / hybrid kitchen®

The mobile navioven heats up to 230 °C and is therefore usable for any application. The hybrid kitchen® 140 and 200 heat up to 200 °C and are characterised by their versatility. They offer regeneration, baking, core temperature cooking, steaming and cooking at different chamber temperatures.



hybrid kitchen®

thermoport®

The classic piece of equipment made of plastic or stainless steel, with heating, neutral or active refrigeration, as a top or front loader. Now with a new digital control system that is precise to the exact degree.



thermoport® 2.0 100 KB



thermoport® 2.0 1000 KB



thermoport® 3000 U



ZUB



STW



Buffetto



Regiostation



K-POT®

Serving:

ZUB: Delivery trolley for in-house transport and distribution of food. Heated or refrigerated.

STW: Food transport trolley with or without a well. Separate heating control for each compartment and well. Also available with a sliding cover.

Regiostation: Multifunctional transport, intermediate storage, regeneration and distribution system.

Buffetto: The Buffetto offers many creative options for flexible food serving as well as the reassurance that comes with proven technology and well thought-through solutions.

K-POT: Intelligent table-top unit for keeping food warm as well as regenerating, cooking and automatically preparing food. Available in GN 2/3, GN 1/1 in CNS or black, active (with a Ceran glass-ceramic hob or induction) or passive (with cooling / heating pellet).

TRAY SYSTEM

Rieber

Tray / ward trays / insulation crockery / distribution conveyors / tray trolleys

Tray systems: We have the right solution for all kinds of food distribution applications: Whether they are active or passive tray system solutions. For breakfast / dinner and lunch.

Ward trays: Tray solution for locked wards. 3-part menu tray with a stainless steel lid.

Soup bowl insulation crockery: Insulated swap-proof top part and insulated bottom part for keeping food warm. Available in light grey and lilac. Top part interior in red.

Distribution conveyors: Available as food distribution belts or clearing belts: Both conveyor belts are available in two versions: as a flat or round belt.

Tray trolleys: Made from stainless steel, for transporting meals on Gastronorm trays, Euronorm trays or Veskanorm trays.



Tray trolley



Tray systems



Ward trays



Distribution conveyors



Soup bowl insulation crockery



Rack trolley



Banquet trolley



Serving trolley

Mobile devices

Dispensers: Whether single or twin tube, platform or exchange dispensers. Whether plates, bowls, crockery or porcelain. The wide dispenser range - unheated, heated, circulating air heated or cooled - provides the right solution for any task.

Rack trolley: Made of stainless steel, U-shaped support rails with tilt protection and push-through lock on both sides, rust-proof casters.

Serving trolley: Serving trolleys in various sizes made of stainless steel, tubular push handle, deep-drawn shelf with raised edge, sound-insulated, screwed design.

Banquet trolley: Made of stainless steel for keeping food warm or cold. Seamless deep-drawn support rails for stainless steel grilles or GN containers.

Dispensers



...and much more at www.rieber.de



Rieber

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