

**GN-CONTAINER STANDARD IS DIGITALLY CONTROLLED VIA MULTIPATH QR CODES**

So that the caterer or restaurateur knows where their containers are at all times, they have full transparency and security via the eat**TAINABLE** system. Whether food to go in restaurants or canteens as well as in large containers in production kitchens for the supply of public facilities. The system offers the all-round solution based on a uniform principle. In both cases, the customer QR code is linked to the container QR codes.

In the **small container**, the customer has their own individual customer QR code for this in the free eat**TAINABLE**.



small container



big container



In **big container**, the container QR codes are posted to the location/facility QR code printed on the delivery bill prior to delivery. Via mobile, digitally networked scanning units, QR code capture can be integrated directly into the kitchen process without additional effort.

**THE ADVANTAGES OF THE GN STANDARD**

- stainless steel 100 % food-safe, hygienic, tasteless & odorless, without transfer of microplastic
- durable, robust, break-proof & transport-safe
- optimal space efficiency, stackability & dishwasher safe
- the industry standard & field-proven for over 60 years
- Compatibility in all devices up to the output

**TRACK YOUR PLASTIC SAVINGS EQUIPMENT-LIVE-TRACKING**



big container



Made in Germany

eat**TAINABLE** | digital reusable organization for retail, take away or delivery in small & large containers.

**SAY – GOODBYE TO THE HACCP PAPER ECONOMY**

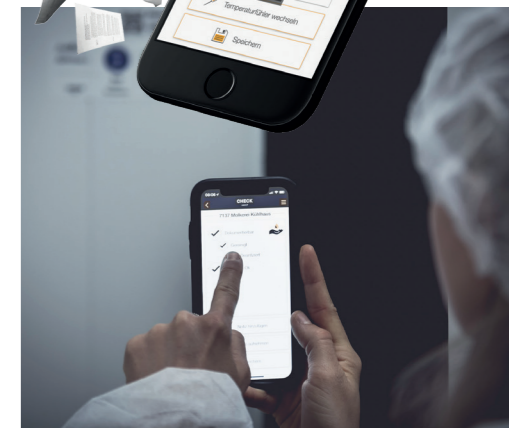
Digitize your HACCP paperwork now with **CHECK HACCP**.

HACCP transparent and digitally available at any time. Retrievable at any time. All measuring points and documentation as well as alarms centrally in a web interface. Organize your operation from anywhere

and always be informed about all your process-relevant data.

Efficient energy management – is your refrigerator constantly 3 °C too cold?

**Ask for CHECK HACCP and uncover your savings potentials.**



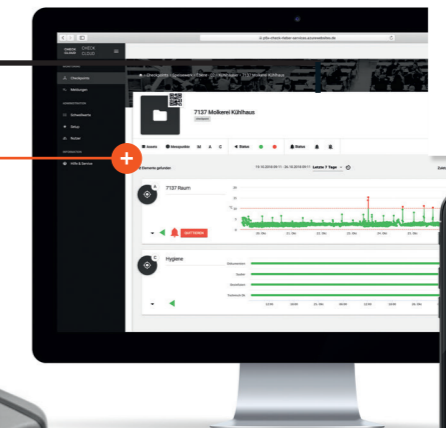
**CHECK CLOUD**

**CHECK Cockpit**  
Central web-based data retrieval, configuration and management (temperature HACCP report, hygiene report, quality index, user and rights management, export, system configuration, setting task intervals).

**Mobile CHECK**  
Manual temperature measurement by means of bluetooth core temperature sensor and CHECK app. Simple hygiene and service management with flexible, individually checklists and additional photo and text photo and text function via the CHECK app.



**Mobile CHECK**  
Universal can also be used individually outside HACCP for a wide range of control areas (maintenance, facility management, cleaning, production, plant maintenance).



**CHECK App**  
Intuitive guided operation and data collection for core temperature measurement and checklists.



**QR-Code**  
Unique CHECK Point identification by means of a certified sticker.

**Auto CHECK**  
Automatic room temperature detection by means of sensors, stationary and in mobile devices.





**DIGITAL FROM THE REFRIGERATOR TO THE MOBILE KITCHEN IN REUSABLE CONTAINERS**

Rieber CONNECT our digital catering system | from the communal refrigerator to the kitchen with 100 % success guarantee.

**multipolar® | CONNECT**

The community refrigerator for food sharing in all communities, such as offices, building complexes or residential groups/homes, etc. The separated individual compartments ensure **100 % safety, hygiene & privacy in the sharing refrigerator**. No transmission of bacteria, germs or viruses. In addition, up to 16 times lower energy consumption, compared to the conventional refrigerator. Significantly less cold escapes through the opening of the small compartments, **saving electricity & money**. Individual and secure access to the compartments for each user, either classically via key or digitally via app opening.

**K|POT® | CONNECT**

The mobile kitchen and canteen in one device. **Controllable via app for regeneration, keeping warm & serving**. With precisely coordinated and self-created programs from caterers, food developers & chefs, with just one click - à la minute anytime, anywhere. Energy-efficient and uniform heat conductivity, via SWISS PLY multilayer material, for perfect food quality to the point.



SCAN for more infos...



**Offices | Reception halls | Tea kitchens | Communal areas | Company restaurants | Offices | Building complexes | Student unions | Residential groups/homes | Hospitals | Medical practices | Police | Military | Prisons**

**K|POT®**  
CONNECT



**100 % SUCCESS GUARANTEE**  
WITHOUT SPECIALIST PERSONNEL

Regeneration options  
microwaves | K|POT®  
navioven & hybrid kitchen



**Kantine der Zukunft**  
kontaktlos & digital

**24/7**



STÜWER  
Output vending machine

Communal refrigerator  
multipolar® CONNECT

Rieber variocube ambient locker system



Reusable  
Reverse vending machine

**NEW**

**GN-thermoplastes®eco**  
MINIMUM 10 % ENERGY  
SAVINGS OVER YOUR PROCESS



SWISS | PLY



Your entire process –  
**one GN-thermoplastes®eco**

**Our new thermoplastes®eco, not just a GN container but your energy-saving GN cooking pot.**

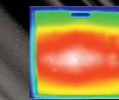
For you and for our environment, we make climate change a top priority in every kitchen. Because the greatest innovation is still to make the existing better – our GN standard.

With our new thermoplastes®eco, you save a minimum of 10% energy (kWh) every day

across your entire process, allowing you to prepare, chill & regenerate more efficiently & quickly, while reducing CO2.

Even better - you don't have to change your kitchen, processes or equipment, just change your normal stainless steel GN container into a new thermoplastes®eco cooking pot, made of energy saving SWISS | PLY multilayer material.

The material difference



STAINLESS STEEL – normal GN-Container



SWISS | PLY – thermoplastes®eco

SCAN for more infos...



COMPARISON: 1. cooling down to 3 °C ❄️ & 2. regeneration to 72 °C 🔥  
(mashed potatoes in GN 1/1 100 mm)

