



# Mobile Catering Concept

For food preparation and transport  
during aid and disaster relief operations

# Catering concept for more than 300 people

The multifunctional, mobile and easily extendible catering concept for food preparation

Basic module consisting of the tried and tested Rieber thermoport®, base frame and varithek® for individual configuration. All modules are installed and ready for use in a few minutes and can be moved and stowed away easily. The material used ensures the necessary robustness and food can be transported safely and hygienically when it is hot or cold with our appliances.

## More transparency and safety with CHECK®

All data and processes in the areas of temperature measurement (HACCP), organisation and transportation through to hygiene can be digitally captured, organised and optimised with the CHECK® digitalisation and organisation system and using the QR codes attached to appliances (optional).



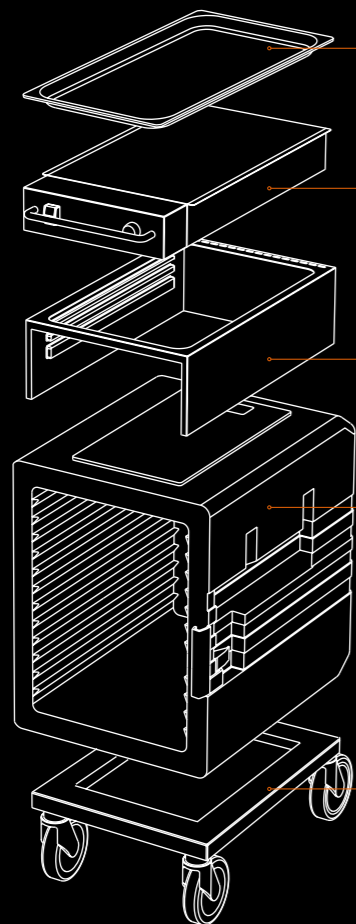
All modules can be extended in a few minutes with connecting elements. Food can therefore be provided safely and easily to a group of up to 300 people. A drink dispenser, for example, which can alternatively be used as a hand washing station, can be fitted to the connecting elements. In addition, the second connecting element can be configured with the cutting board as a worktop or storage space.

## Benefits at a glance:

- Modularly extendible
- Lightweight individual components
- Ready for use in a moment due to interlocking individual components
- Easy to use
- Dishwasher-safe (with heating system removed)



The single and 2-unit module can be individually configured for use, suitable for small groups of up to 50 or 100 people.



**Configuration** of the varithek® with a grill plate or similar depending on the requirements

**varithek® 2.0 induction hob GN 1/1** with 2 separately controlled hobs for cooking and keeping food hot.

**ck-port base frame** for holding the varithek®.

**thermoport® 4.0 1000 KB** for transportation, low-temperature simmering and keeping food hot or cold. Digital circulating air heating. Heating output up to +85 °C. Passive cooling is possible by inserting additional cooling plates. CHECK® for controlling and monitoring food.

**Mobile frame KS** as a stainless steel frame with plastic corner bumpers; 4 swivel castors make the catering concept mobile

## Possible GN configuration:

**GN container 1/1 200**  
SWISS-PLY® multilayer base for cooking, frying and transportation.

**thermoplates® 1/1 100**  
For cooking, simmering, steaming as well as keeping food cold and serving.

**2 x thermoplates® 1/2 100**  
For cooking, keeping food cold and transportation.

**Grill plate**  
Frying and grilling food

**Cutting board 1/1**  
Worktop for food preparation





- Mobile and flexible
- Simple to use
- Rapid reaction time due to the patented multilayer material

### Mobile stainless steel cooking vessel with induction technology

The cooking vessel is made entirely of stainless steel and is seamlessly deep drawn. Meets the highest possible hygiene requirements. Perfect for cooking, boiling, steaming, frying and deep-frying. The cooking vessel is steplessly adjustable from 1-11 and has an insulated handle and lid vent. It has an output of 10 kW, a capacity of 70 litres and an overall weight of 90 kg.

**External dimensions:** 1150 x 770 x 550 mm

**Connected load:** 400 V, 16 A

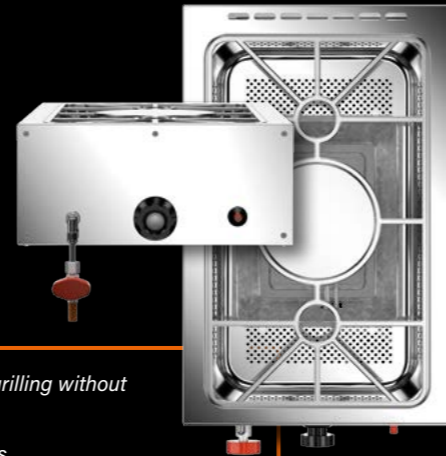
**Order no.:** 99 03 02 14

### Gas burner (infrared hob)

The Rieber GN 1/1 gas burner can be used to cook, grill and fry outdoors. It is easy to cook without a flame (hot air) in combination with the Rieber thermoplates® and the Gastronorm containers with a multilayer base. Perfect for integrating in our mobile catering concept. The infrared hob is operated by gas.

**External dimensions:** 580 x 370 x 170 mm

**Order no.:** 99 03 06 06



- Cooking, frying and grilling without a flame (hot air)
- Can be used outdoors
- Multifunctional solution for easy integration in the Rieber catering system
- Perfect solution if there is no power connection on-site.



- Mobile table-top unit
- Programmable control with selectable and adjustable programmes
- 230 V connected load
- Removable rack for easy cleaning
- Sturdy door lock with safety function to protect against vapours

### navioven

The navioven is a mobile table-top unit for baking, simmering, core-temperature simmering, braising and regenerating food. The operating temperature ranges from +20 °C in hot-keeping mode to +230 °C at maximum power level. The navioven can be used easily due to the 230 V voltage rating.

**External dimensions:** 780 x 470 x 650 mm

**Connected load:** 230 volts, 16 A

**Order no.:** 99 03 06 04

400 volt version on request.



### thermoport® 100 K – for mobile catering for up to 10 people

External catering at the place of use at events: no infrastructure, difficult terrain, very high quality requirements: The Rieber thermoport® has proven to be the ideal solution for years – as has the Rieber GN range, especially the watertight press-in lid without which use in the field would not be possible. Ladle, skimmer and GN configuration included in delivery. External dimensions: 370 x 645 x 338 mm, colour RAL 6031 green.

#### Complete order number incl. containers:

Version A (1x GN 1/1) : 85 02 03 23

Version B (3x GN 1/3): 85 02 03 48

Version D (2x GN 1/2): 85 02 03 50

Further design variants upon request.

- For storing and transporting hot and cold food.
- Stacking function thanks to stacking rails
- Very good insulation values, therefore minimal loss of heat and cold
- Replaceable handles, locks and slide rails
- Dishwasher-safe up to +90 °C
- Spaces for a ladle and skimmer on the inside of the lid



- For use as a drinks dispenser or hand washing station
- GN format
- For universal use
- Mobile and flexible

### Drink dispenser or hand washing station

For hot or cold beverages or for use as a hand washing station. GN 1/1, 200 mm deep, capacity of max. 24 litres. Container made of stainless steel with an integrated SWISS-PLY® multilayer base. Fitted with a watertight press-in lid incl. an integrated dosing dispenser (stainless steel). The drinks dispenser or the hand washing station can easily be heated on an induction hob because of the multilayer material in the container base. The drinks dispenser can be used in a Rieber thermoport® 100 K to make transportation or serving easier (please use a watertight press-in lid without the dosing dispenser function for transporting in a thermoport®)

**External dimensions incl. dosing dispenser:** 530 x 325 x 350 mm

**Order no.:** 99 03 02 15



- Internal container made of stainless steel
- Spaces for 2 ladles on the inside of the lid
- Very good insulation values, therefore minimal loss of heat and cold
- Ideal for transportation

### Plastic drinks dispenser

Suitable for serving coffee, tea, soft beverages, soups etc. Deep drawn internal container made of stainless steel. Press-in lid (inside) with seal and ventilation plug. Outer lid with space for a ladle and skimmer on the inside. Solid handle and 2 snap catches (replaceable). Colour green, RAL 6031. Stainless steel drainage cock and protective cap. Temperature range -20 °C to +100 °C. Dishwasher-safe up to +90 °C. External dimensions: 240 x 620 x 430 mm.

### Order no. THG-5 persons S+G:

85 02 06 05 (incl. ladle, skimmer,  
2 x GN 1/6 150 mm deep, 1 x 1/6 200 mm deep)

### Order no. THG-5 persons with drinks dispenser:

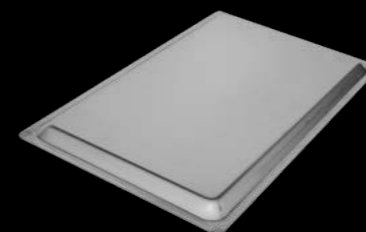
85 02 06 06 (without ladle, skimmer,  
2 x GN 1/6 150 mm deep, 1 x 1/6 200 mm deep)

## Example of a catering concept for more than 300 people

Quotation request to:  
bernd.meckelburg@rieber.de



## The right accessories for every task



### Cooling plate

The thermoport® can be configured with the cooling plate to keep meals and food cool and so that the cooling chain is not interrupted.



### GN container with multilayer base

SWISS-PLY® multilayer base for cooking, frying and transporting food.



### Grill plate

Frying and grilling food without burning thanks to the SWISS-PLY® multilayer material.



### Cutting board

Worktop for food preparation. With drip groove around edges.



### thermoplates®

For cooking, simmering, steaming as well as keeping food cold and serving



### GN container with watertight lid

For safely storing, transporting and serving food.

# Rieber

## Do you have any questions?

We are happy to assist you.

### Rieber GmbH & Co. KG

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