

Rieber

M E T A cooking

Top-Selection

PREPARE
FRONT COOKING
FOOD DELIVERY
MOBILE SERVING
COOLING
SINKS



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



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

K|POT® the mobile kitchen & buffet solution

Program Overview



K|POT® passive with embossing for GN cooling / heating pellet

Mobile & stylish buffet dispenser without electricity, with bulge in the base of the housing, for heating/cooling pellets GN 1/2 for passively keeping ready-to-eat food warm/cold. In use with thermoplates® C with rounded corners, made of energy-efficient SWISS-PLY multilayer material & matching GN cooking/buffet lid. Available in 1/1 or 2/3 GN size, in black/stainless steel.

- + **Completely without electricity, can be used reliably everywhere, for passive keeping warm/cold**



K|POT® with GN Ceran heating panel - for keeping warm

Mobile temperature-precise heat-retaining dispenser, with infinitely variable & energy-saving ceramic hob (0-800W), recessed for safe operation. Transport-safe, retractable rotary switch. In use with cooking container thermoplates® C rounded corners & matching GN cooking/buffet lid. Available in 1/1 GN size in black/stainless steel, also as built-in K|POT®. Rated voltage 1N AC 230V 50Hz.

- + **Energy-efficient keeping warm with the infinitely variable ceramic hob (0-800W) and the GN-thermoplates®, for a perfect buffet solution**



K|POT® with GN ceramic hob - for cooking

Mobile kitchen, with electronically controlled ceramic hob, recessed for safe operation. Retractable rotary switch for 6 regeneration, 3 keep-warm, 3 cooking programmes. In use with cooking container thermoplates® C rounded corners & matching GN cooking/buffet lid. Available 1-2-zone, in 1/1 or 2/3 GN size, in black/stainless steel, also as built-in K|POT®. Rated voltage 1N AC 230V 50Hz.

- + **Energy-efficient ceramic hob controllable via rotary control with 6 regeneration, 3 keep-warm, 3 cooking programmes. In use with GN cooking pot thermoplates®**



K|POT® CONNECT with app control

Digital and app-controlled catering kitchen, freely programmable, infinitely variable energy-saving ceramic hob (0-2200W). Create and manage individual K|POT programmes for Cook & Chill and now also for Cook & Freeze dishes with the Rieber CONNECT Dashboard. 1- and 2-zone, in 1/1 or 2x 1/2 GN size, black and in stainless steel. Rated voltage 1N AC 230V 50Hz.

- + **100% guarantee of success without specialist staff, predefined self-created programmes can be called up safely via the app or transferred directly**



Digital HACCP documentation - safe & time-saving

Digital documentation with the CHECK HACCP system. App temperature measurement with Bluetooth-capable core temperature sensor. From receiving, production to serving. 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

K|POT® with GN induction hob - for cooking



Mobile kitchen, with powerful 2-zone induction hob, recessed for safe operation. Retractable rotary switch for 1 melting, 2 keeping warm, 6 cooking programmes. In use with cooking container thermoplates® C rounded corners & matching GN cooking/buffet lid. Available in 1/1 or 2/3 GN size, in black/stainless steel, also as built-in K|POT®. Rated voltage 1N AC 230V 50Hz.

- + **Powerful 2-zone induction hob, with 1 melting, 2 keeping warm, 6 cooking programmes. Energy-efficient & multifunctional cooking, frying and grilling**

SWISS|PLY



K|POT® cooled with GN SWISS-PLY- multilayer sheet

Mobile cold serving, with controllable, energy-saving & full-surface cooling plate made of SWISS-PLY multilayer material for cooling with very short response time. In use with cooking container thermoplates® C rounded corners & matching GN cooking/buffet lid. Available in 1/1, in black/stainless steel. Rated voltage 1N AC 230V 50Hz.

- + **Actively cooled SWISS|PLY multilayer panel, for perfect and energy-efficient cooling, very quickly ready for use**



K|POT® built-in for cover cut-out 582 x 378 mm

The K|POT® built-in variants, in ceramic heat-retaining, ceramic or induction hob, field dimensions: approx. 607x394x57mm. Suitable for cut-outs: Cover approx. 582x378mm, control approx. 388x152x100mm, front panel approx. 322x85mm. In use with thermoplates® C with rounded corners & matching GN cooking/buffet lid. Available in 1/1 Gastronorm size in stainless steel. Rated voltage 1N AC 230V 50Hz.

- + **Optimal for stationary use at the buffet or in dispensing solutions**

navioven & thermomat®

Program Overview



navioven mobile table-top unit with digital circulating air heating

Table-top oven with digital control & core temperature sensor for various programmes. programmes: Baking, cooking, core temperature cooking, braising, regeneration from +20°C to +240°C. Door made of insulating glass, for insight into illuminated interior. 7 pairs of rails, removable via side shelf, for inserting GN system. Bottom runners for stacking on thermoport®. Rated voltage 1N AC 230V 50/60Hz.



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.



thermomat® made of stainless steel with frame Drawer

With frame drawers with snap lock, recessed grip, seal, running on sturdy telescopic over-extension runners. For GN 1/1 lengthwise, as well as side insertion of grids/slide-in trays. For keeping warm/low-temperature cooking with plug-in core temperature sensor (Cook&Hold), various programmes. Bottom runners for stacking on thermoport® models. Rated voltage 1N AC 230V 50Hz.



thermomat® made of stainless steel with self-closing door

One-hand closing/opening mechanism, 210° opening angle, stop DIN right (exchangeable). Inside GN support rail on both sides with anti-tilt device & push-through stop. 2 flush aluminium folding handles on the sides. Keep warm/low-temperature cooking, plug-in core temperature sensor, various programmes. Bottom runners for stacking on thermoport® models. Rated voltage 1N AC 230V 50Hz.

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acs Frontcooking Stations

Program Overview



acs 600 ec - for 1 varithek® Module with cross suction (ec) - with/without plasma technology

Mobile cooking station, with push & pull extraction from left to right (ec). Multi-stage filter system: grease/activated charcoal/pollutant, with removable grease drip tray. With splash guard, closed cabinet space, tightly welded adjustment niche, for varithek® modules: 400 direct & 1/1 via AST. 1x 230V / 1x 400V sockets.

+ With patented O3 plasma technology, the plasma generator not only neutralises odours but also kills bacteria and microorganisms



acs 1000 ec - for 2 varithek® modules with cross suction (ec) - with/without plasma technology

Mobile cooking station, with push & pull extraction from left to right (ec). Multi-stage filter system: grease/activated charcoal/pollutant, with removable grease drip tray. With splash guard, closed cabinet space, tightly welded adjustment niche, for varithek® modules: 400 direct & 1/1 via AST. 2x 230V & 2x 400V sockets.

+ With patented O3 plasma technology, the plasma generator not only neutralises odours but also kills bacteria and microorganisms



acs 1100 d3 - for 2 varithek® modules with 3-sided edge extraction (d3) - with/without plasma techn.

Mobile cooking station, with 3-sided edge extraction (d3). Multi-stage filter system: grease/activated charcoal/pollutant, with removable grease drip tray. With splash guard, closed cabinet space, tightly welded adjustment niche, for varithek® modules: 400 direct & 1/1 via AST. 2x 230V & 2x 400V sockets.

+ With patented O3 plasma technology, the plasma generator not only neutralises odours but also kills bacteria and microorganisms



servocuccina acs

Mobile cooking station, with circulating air extraction system. Multi-stage filter system: grease/activated charcoal/pollutant with removable grease drip tray. With splash guard, 1 drawer, deep-drawn side panels 200mm, built-in system support for 2x Varithek® modules 1/1. 4x 230V sockets. Rated voltage 3 N AC 400V 50Hz.

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acs 1500 d3- for 3 varithek® modules with 3-sided edge extraction (d3) - with/without plasma techn.

Mobile cooking station, with push & pull extraction from left to right (ec). Multi-stage filter system: grease/activated charcoal/pollutant, with removable grease drip tray. With splash guard, closed cabinet space, tightly welded adjustment niche, for varithek® modules: 400 direct & 1/1 via AST. 2x 230V & 2x 400V sockets.

+ With patented O3 plasma technology, the plasma generator not only neutralises odours but also kills bacteria and microorganisms



acs 1600 O3 - for 3 varithek® modules with 3-sided edge extraction (d3), plasmatech.& compartments

Mobile cooking station, with 3-stg edge extraction (d3) & 2 H3 function cabinet compartments in combi hot/cold/neutral. Multi-stage filter system: grease/activated charcoal/pollutant, removable grease drip tray. With sneeze & splash guard, tightly welded adjustment niche, for varithek® modules: 400 direct & 1/1 via AST.

+ With patented O3 plasma technology, the plasma generator not only neutralises odours but also kills bacteria and microorganisms



varithek® Front cooking modules

Program Overview



varithek® GN 1/1 module with ceramic hob - for keeping warm

Module for keeping warm at the exact temperature, with infinitely variable & energy-saving ceramic hob (0-800W) with 9 programme levels, recessed for safe operation. Stainless steel housing, with transport-safe, retractable rotary switch. Exact insertion in AST / EST or in GN-port, usually with thermoplates® cooking pots. Splash-proof IPX4. Rated voltage 1N AC 230V 50/60Hz.

- + Energy-saving ceramic hob (0-800W) with 9 programme levels



varithek® GN 1/1 module with induction hob - for cooking

Module with electronically controllable induction ceramic hob (full-surface / round: Ø230mm surface / 2x square: 220x180mm each), controllable with selectable levels 0-9, recessed for safe operation. With ventilated high-performance induction generator. Exact insertion into AST/EST or GN-port, in use with thermoplates® cooking pots. Splash-proof IPX4. Rated voltage 1N AC 230V 50/60Hz.

- + Induction ceramic hob (full-surface / round: Ø230mm surface / 2x square: 220x180mm each), controll. w. select. levels 0-9. Ventilated high-performance induc. generator

SWISS|PLY



varithek® GN 1/1 module with SWISS-PLY multi-layer plate - for hot/cold holding

Module with full-surface, flush SWISS-PLY multi-layer material panel (280x490mm), retractable rotary control for steps 0-9, change cold-200W to warm-500W via 2-stage rocker switch. Cooling range: -7°C to +10°C, warm range: max. 120°C. Exact insertion into AST/EST or GN-port, in use with thermoplates® cooking pots. Rated voltage 1N AC 230V 50/60Hz.

- + SWISS-PLY multilayer panel (280x490mm), with steps 0-9, change from cold-200W to warm-500W via 2-stage rocker switch. Cooling range: -7°C to +10°C

SWISS|PLY



varithek® GN 1/1 module with SWISS-PLY multilayer plate - for grilling

Module with full-surface SWISS-PLY multi-layer material grill plate (280x480mm) for direct grilling, 8mm high edge & non-stick effect. Heat distribution evenly into the corners. Retractable electronically controlled power regulator up to 250°C. Grease drain & plug, drainable grease drip tray. Slide into AST/EST or GN port. Splash-proof IPX4. Rated voltage 1N AC 230V 50/60Hz.

- + SWISS-PLY multi-layer material grill plate (280x480mm) infinitely variable up to 250°C, for direct grilling, very fast & even heat distribution right into the corners

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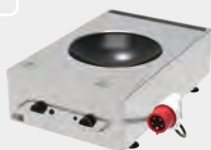
varithek® 400 module with induction field - for cooking



Module with round induction ceramic hob, Ø250mm surface, electronically controllable via power regulator with 11 selectable levels. With ventilated microprocessor-controlled high-performance induction generator. For precise direct setting in acs-Frontcooking / as table-top unit on worktop. Splash-proof to IPX4.

- + **Round induction ceramic hob, Ø250mm surface, controllable with 11 selectable levels. With ventilated microprocessor-controlled high-performance induction generator**

varithek® 400 module with induction cuvette - for wokking



Module with round Ceran cuvette Ø300mm, for safe insertion of a round wok pan, for stepless wok with 11 power levels. With ventilated microprocessor-controlled high-performance induction generator. For precise direct setting in acs-Frontcooking / as table-top unit on worktop. Splash-proof to IPX4.

- + **Ceran cuvette Ø300mm, for round wok pan, stepless wok with 11 power levels. With ventilated microprocessor-controlled high-performance induction generator**

varithek® 400 module as pasta stove & deep fryer

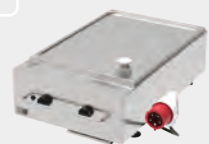


Pasta fryer module, seamlessly welded GN basin 1/1, 200mm with SWISS-PLY multilayer base, powerful heating field underneath. Ventilated, safety drain cock, integrated temperature sensor adjustable +/-1°C. In use with GN hook-in sets in each case. For direct placement in acs front cooking/as table-top unit on worktop. Splash-proof to IPX4. Rated voltage 3N AC 400 V 50/60 Hz.

- + **Hygienic seamlessly welded GN basin with SWISS-PLY multilayer base + Powerful heating field, adjustable +/-1°C**

SWISS|PLY

varithek® 400 module with SWISS-PLY multilayer panel - for grilling



Module with full-surface SWISS-PLY multi-layer grill plate, for direct grilling with non-stick effect. Heat distribution evenly into the corners. Infinitely variable up to 250°C. With grease drain & plug and drainable grease drip tray. For direct placement in acs front cooking/as table-top unit on worktop. Splash-proof. IPX4. Rated voltage 3N AC 400V 50/60Hz.

- + **SWISS-PLY multi-layer material grill plate infinitely variable up to 250°C, for direct grilling, very fast & even heat distribution right into the corners**

ZUB, STW, Regio & Dispensing Wagon

Program Overview



delivery trolley - ZUB heated - with warming tubs

Stainless steel ladle trolley with deep-drawn, seamlessly welded-in GN 1/1 warming tray at the top, can be heated wet & dry (significant energy savings when dry), with drain tap, separately adjustable from +30°C to 110°C. Cover embodied on all sides, handle on front/longitudinal side, insulated on all sides, stainless steel shelf welded in at bottom with 4 butt corners, stainless steel castors. Rated voltage 1N AC 230V 50Hz.



Our GN basins can be heated wet & dry. Advantages of dry heating: energy saving, no calcification, better hygiene, faster cleaning & handling



delivery trolley - ZUB cooled - with cooling tubs

Stainless steel ladle trolley with deep-drawn, seamlessly welded-in GN 1/1 cooling trays at the top, cooling machine adjustable from +2°C to 10°C below. Cover embodied on all sides, safety push handle at front, insulated on all sides, with drain cock, welded-in stainless steel shelf with 4 butt corners at bottom, stainless steel castors. VT -10°C, rated voltage 1N AC 230V 50Hz.



delivery trolley - ZUB heated - with warming tubs for daycare & schools

Stainless steel ladle trolley, child-friendly working height of 750 mm, deep-drawn, seamlessly welded GN 1/1 warming tray at the top, can be heated wet & dry (significant energy savings when dry) with drain tap, separately adjustable +30 to 110 °C, insulated on all sides. Top incl. sneeze guard & light, cover cranked on all sides, handle on front side, 2x shelf on long side, closed cabinet space with 4 butt corners, rust-proof castors. Rated voltage 1N AC 230V 50 Hz.



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.



Food transport trolley - STW with cabinet compartment heated - without warming trays

Stainless steel serving trolley with smooth top cover and all-round gallery. Bottom 2 or 3 heated GN 1/1 compartments in H3 (IPX5), separately adjustable +30°C to 110°C, 14 deep-drawn bead pairs each. Doors double-walled insulated & self-closing, transport lock. Safety push handle at front, 2 fixed & 2 swivel castors with double stops. Rated voltage 1N AC 230V 50/60Hz.



Optimal operation for small children, at working height 750mm. Dry heatable for energy saving, no calcification, better hygiene, cleaning & handling

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



Food transport trolley - STW with cabinet compartment 1xheated, 1xcooled & warming trays

Top 3 deep-drawn GN 1/1 warming trays wet & dry heatable. Bottom 1xheated & 1xcooled GN 1/1 cabinet compartment in H3 (IPX5). Hot: +30°C to 90°C, cold: +2°C to +10°C, 8 deep-drawn bead pairs each. Doors double-walled insulated, self-closing, transport lock. Safety push handle at front, 2 fixed & 2 swivel castors with double stops. Rated voltage 1N AC 230V 50/60Hz.

+ Our GN basins can be heated wet & dry. Advantages of dry heating: energy saving, no calcification, better hygiene, faster cleaning & handling



Regiostation with 2 large compartments in 230/400V

Various compartment combinations for keeping warm/cool & regenerating, bottom 2 compartments each max. 7x GN 1/1 65mm. Type 3 & 5 neutral drawer in the centre. Heat/light bridge, sneeze guard & 3-sided gallery, removable side controls. Cool: +2°C to +14°C. Regenerating: up to +170°C. Rated voltage 1N AC 230V 50Hz / 3N AC 400V 50Hz.

+ With intelligent electronic control, 7-day programming possible in accordance with meal plans, also for individual portions for diets



Regiostation with 1 large compartment or 2 small compartments in 230/400V

Various compartment combinations for keeping warm/cool & regenerating, bottom 1 compartment max. 7x GN 1/1 65mm or 2 small compartments. Heat/light bridge, sneeze guard & 3-sided gallery, removable side control (not with type 13). Cool: +2°C to +14°C. Regenerating: up to +170°C. Rated voltage 1N AC 230V 50Hz / 3N AC 400V 50Hz.

+ With intelligent electronic control, 7-day programming possible in accordance with meal plans, also for individual portions for diets



Serving trolley for breakfast & dinner stainless steel

Neutral trolley available closed with deep-drawn inner muffle (H3) of the compartments or in open version. Top with hygienic stainless steel cover, plastic castors, 4 bumper corners, 2 robust push handles. For transporting & serving breakfast and / or evening meal, can be used as an alternative to the tray system.

Bain-Marie made of Stainless steel

Program Overview



Stainless steel bain-marie for serving - for keeping warm

Electrically heatable from +30°C to +90°C. Cover with retracted GN warming tray (for 1x 1/1) or welded-in GN warming tray (for 2x & 3x 1/1). For GN containers max. 1/1 200mm. With offset (only for 1x 1/1 without), with drain tap for each well. Covered on all sides, with switch panel, cable connection 2m. Rated voltage 1N AC 230V 50Hz.



Stainless steel bain-marie for installation in cover - for keeping warm

Electrically heatable with switch panel from +30°C to +110°C, heating underbuilt. Only wet-heatable, deep-drawn GN well for GN containers max. 1/1 200mm. Suitable for cut-out table top: 356x556, R50, -control box: 152x 85 in mm. Circumferential rim 30mm, fixing element, insulating cover & drainage tap 1/2". Rated voltage 1N AC 230V 50Hz.



Stainless steel bain-marie for welding into cover - for keeping warm

Electrically heatable with switch panel from +30°C to +110°C, heating underbuilt. Only wet-heatable, deep-drawn GN well for GN containers max. 1/1 200mm. Suitable for cut-out stainless steel cover: 312x514, R32 in mm. Circumferential rim 30mm, fixing element, insulating cover & drainage tap 1/2". Rated voltage 1N AC 230V 50Hz.

SWISS|PLY



Stainless steel bain-marie with SWISS-PLY multilayer bottom - for cooking & keeping warm

Electrically heatable up to max. +200°C. Can be heated wet & dry, considerable energy saving when dry. GN tray with SWISS-PLY multi-layer base for GN containers max. 1/1 200mm. Digital control & temperature display. With drain tap. Covered on all sides, with switch panel, cable connection 2m. Rated voltage 1N AC 230V 50/60Hz.



Our GN basins can be heated wet & dry. Advantages of dry heating: energy saving, no calcification, better hygiene, faster cleaning



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Tray transport trolley - TWF

Program Overview



Tray transport trolley - TWF for GN trays - neutral

Made of stainless steel, double-walled insulated GN cabinet compartments & doors. Robust 2-point locking, max. opening angle 270°. 2 continuous impact-protected round-tube push handles on each end. For inserting (lengthwise/crosswise) GN trays, deep-drawn tray support ledges & safety catches. Can be immersed for transport out of the house, lorry, electric tractor by means of coupling drawbar system.



Tray transport trolley - TWF for GN trays - passively cooled

Double-walled insulated GN cabinet compartments & doors, centrally 2 eccentric GN cooling plates & defrost water drain. 2-point locking, max. opening angle 270°. 2 full-length round-tube push handles at each end. Sliding in (lengthwise/crosswise) of GN trays, deep-drawn tray support ledges & safety catches. For transport outside, truck, electric tractor by means of coupling drawbar system.



Tray transport trolley - TWF for GN trays - actively cooled

Evaporator in the centre, refrigerator below incl. defrost water evaporator, double-walled GN cabinet compartments & doors. 2-point locking, max. opening angle 270°. 2 full-length round tube push handles on each end. For inserting (lengthwise/crosswise) GN trays, deep-drawn tray support ledges & safety catches. For transport outside, truck, electric tractor by means of coupling drawbar system.



Tray transport trolley - TWF for EN trays - neutral

Made of stainless steel, double-walled insulated EN cabinet compartments & doors. Robust 2-point locking, max. opening angle 270°. 2 continuous impact-protected round tube push handles on each end. For insertion (lengthwise/crosswise) of EN trays, deep-drawn tray support beads & locks. Convenient for transport out of the house, lorry, electric tractor by means of coupling drawbar system.

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Tray transport trolley - TWF for EN trays - passively cooled



Double-walled insulated EN cabinet compartments & doors, centrally 2 eccentric GN cooling plates & defrost water drain. 2-point locking, max. opening angle 270°. 2 full-length round-tube push handles at each end. Sliding in (lengthwise/crosswise) of EN trays, deep-drawn tray support ledges & safety catches. For transport outside the house, lorry, electric tractor by means of coupling drawbar system.

Tray transport trolley - TWF for EN trays - actively cooled



Evaporator in the centre, refrigerator below incl. defrost water evaporator, double-walled EN cabinet compartments & doors. 2-point locking, max. opening angle 270°. 2 full-length round tube push handles on each end. For inserting (lengthwise/crosswise) EN trays, deep-drawn tray support beading & securing. For transport outside the house, lorry, electric tractor by means of coupling drawbar system.

Tray transport trolley - TWF for GN/EN trays - neutral



Made of stainless steel, double-walled insulated GN/EN cabinet compartments & doors. Robust 2-point locking, max. opening angle 270°. 2 continuous impact-protected round-tube push handles on each end. For inserting GN/EN trays crosswise, deep-drawn tray support ledges & safety catches. For transport outside the house, lorry, electric tractor by means of coupling drawbar system.

Tray transport trolley - TWF for GN/EN trays - passively cooled



Double-walled insulated EN/GN cabinet compartments & doors, centrally 2 eccentric GN cooling plates & defrost water drain. 2-point locking, max. opening angle 270°. 2 full-length round-tube push handles on each end. Crosswise insertion of EN/GN trays, deep-drawn tray support ledges & safety catches. For transport outside the house, lorry, electric tractor by means of coupling drawbar system.

Tray transport trolley - TWF

Program Overview



Tray transport trolley - TWF for GN/EN trays - actively cooled

Evaporator in the centre, refrigerator below incl. defrost water evaporator, double-walled GN/EN cabinet compartments & doors. 2-point locking, max. opening angle 270°. 2 full-length round-tube push handles on each end. Crosswise insertion of GN/EN trays, deep-drawn tray support ledges & safety catches. For transport outside the house, lorry, electric tractor by means of coupling drawbar system.



Tray transport trolley - TWF for Veska trays - neutral

Made of stainless steel, double-walled insulated Veska cabinet compartments & doors. Robust 2-point locking, max. opening angle 270°. 2 continuous impact-protected round tube push handles on each end. For inserting Veska trays lengthwise, deep-drawn tray support beads & locks. Can be dipped for transport outside the house, truck, electric tractor by means of coupling drawbar system.



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Dispenser

Program Overview



Stainless steel tube dispenser unheated - for round dishes

Unheated roundware stacker, with 1 or 2 tubes $\text{\O} 397\text{mm}$ (max. load 75 kg), flexibly adjustable by 3 adjustment rods for roundware $\text{\O} 190\text{-}320\text{mm}$, stacking height approx. 600mm. Dispensing height adjustable via springs. With platform, safety push handle, 4 bumper corners, rustproof castors (2 swivel & 2 swivel stop castors).



Stainless steel tube dispenser heated - for round/square dishes

Statically heated stacker for dishes: round/square, $+30^{\circ}\text{C}$ to $+110^{\circ}\text{C}$. With polycarbonate lid, double-walled insulated, with 1 / 2 tubes $\text{\O} 397\text{mm}$ (round dishes max. $\text{\O} 190\text{-}320\text{ mm}$), flexibly adjustable by 3 adjustment rods, max. stacking height approx. 600mm. With platform, safety push handle, 4 bumper corners, stainless castors (2 swivel & 2 swivel stop castors). Rated voltage 1N AC 230 V 50 Hz.



Stainless steel tube dispenser convection heated - for round dishes

Circulating air heated roundware stacker, $+30^{\circ}\text{C}$ to $+110^{\circ}\text{C}$. With polycarbonate lid, double-walled insulation, with 1 / 2 tubes $\text{\O} 397\text{mm}$, flexibly adjustable by 3 adjustment rods. For round dishes $\text{\O} 190\text{-}320\text{mm}$, max. stacking height approx. 600mm. With platform, safety push handle, 4 bumper corners, stainless castors (2 swivel & 2 swivel stop castors). Rated voltage 1N AC 230 V 50 Hz.



Stainless steel tube dispenser unheated for installation - for square dishes

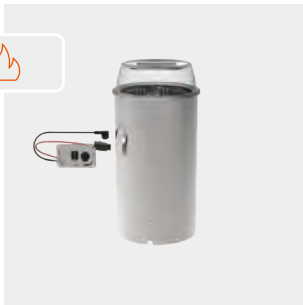
Statically heated tube $\text{\O} 397\text{mm}$ (max. load 75 kg), flexibly adjustable by 3 adjustment rods for round dishes $\text{\O} 190\text{-}320\text{mm}$, stacking height approx. 600mm. Dispensing height adjustable via springs.

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Checklists QR code - can be retrofitted at any time - Order No. 94 01 01 14



Stainless steel tube dispenser heated for installation - for round dishes

Statically heated round utensil installation tube, tubes \varnothing 397mm, flexibly adjustable by 3 adjustment rods for round utensils \varnothing 190-320mm (max. load 75 kg). Dispensing height adjustable via springs. With polycarbonate lid, anti-tilt & anti-tilt platform, for an installation depth of 685mm. Rated voltage 1N AC 230 V 50 Hz.



Stainless steel exchange dispenser unheated - for universal dishes

Unheated universal harness stacker (max. load 150 or 200 kg) with grid platform (36 holes), tilt- and tilt-proof. Spring force adjustable according to harness weight, safety push handle, 4 bumper corners, stainless steel castors (2 swivel & 2 swivel stop castors).



Stainless steel interchangeable dispenser heated - for universal dishes

Statically heated universal dish stacker $+30^{\circ}\text{C}$ to $+110^{\circ}\text{C}$ (max. load 150 or 200 kg). With polycarbonate lid, double-walled insulation, with grid platform (36 holes). Spring force adjustable according to harness weight, 6 interchangeable bars, safety push handle, 4 bumper corners, stainless steel castors (2 swivel & 2 swivel stop castors). Rated voltage 1N AC 230 V 50 Hz.



Stainless steel interchangeable dispenser convection heated - for universal dishes

Circulating air heated universal dish stacker $+30^{\circ}\text{C}$ to $+110^{\circ}\text{C}$ (max. load 150 or 200 kg). Double-walled insulated, adjustable spring force, safety push handle, stainless steel castors (2 swivel & 2 swivel stop castors). Also available in shortened length for flush fitting in niches. Rated voltage 1N AC 230 V 50 Hz.

Dispenser

Program Overview



Platform dispenser open stainless steel unheated - for GN & EN trays & baskets

Suitable for baskets and trays (GN & EN, with dimensions 530x400 or 800mm), stacking height approx. 575mm. Platform guided tilt- & tilt-proof, max. load 200 kg. Spring force flexibly adjustable, with safety push handle, 4 bumper corners, stainless steel castors (2 swivel & 2 swivel stop castors).



Platform dispenser open stainless steel unheated - for baskets

Suitable for baskets (with dimension 500x500mm), stacking height approx. 575mm. Platform guided tilt- & tilt-proof, max. load 200 kg. Spring force flexibly adjustable, with safety push handle, 4 bumper corners, stainless steel castors (2 swivel & 2 swivel stop castors).



Platform dispenser open stainless steel heated - for installation - for baskets

Suitable for baskets, platform guided against tipping & tilting, spring force flexibly adjustable, with rectangular support frame, for an installation depth of 580 or 740mm.



Platform dispenser open stainless steel unheated - for installation for baskets & trays

Suitable for baskets and GN trays Platform guided tilt- & tilt-proof, spring force flexibly adjustable, with rectangular egg-bearing frame, for an installation depth of 580 or 740mm.

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Platform dispenser closed unheated - for baskets & JVA menu trays

Suitable for baskets, stacking height approx. 600mm. Double-walled insulated. With support frame, platform guided tilt- & tilt-proof, max. load 200 kg. Spring force flexibly adjustable, with safety push handle, 4 bumper corners, rustproof castors (2 swivel & 2 swivel stop castors).



Platform dispenser closed unheated - for plastic parts

Suitable for plastic parts, with slotted hole insert, stacking height approx. 600mm. Double-walled insulated. With support frame, platform guided tilt- & tilt-proof, max. load 200 kg. Spring force flexibly adjustable, with safety push handle, 4 bumper corners, rustproof castors (2 swivel & 2 swivel stop castors).



Platform dispenser closed convection-cooled - for baskets

For baskets (with max. dimension 500x500mm) +5°C to +8°C, with attached stainless steel lid 68mm, stacking height approx. 600mm. Double-walled insulated. With support frame, platform tilt- & tilt-proof, max. load 200 kg. Spring force flexibly adjustable, with safety push handle, 4 bumper corners, stainless steel castors (2 swivel & 2 swivel stop castors). Refrigerant R134a, nominal voltage 1N AC 230 V 50 Hz.



Platform dispenser closed convection heated - for GN trays & JVA menu trays

Only for stainless steel GN baskets (with dimension max. 530x650mm), with stainless steel lid 35mm can be hooked in at the front, stacking height approx. 600mm. Double-walled insulated. With support frame, platform guided tilt- & tilt-proof, max. load 200 kg. Spring force flexibly adjustable, with safety push handle, 4 bumper corners, stainless steel castors (2 swivel & 2 swivel stop castors). Rated voltage 1N AC 230 V 50 Hz.

Dispenser

Program Overview



Platform dispenser closed convection heated - for GN- & EN trays

Only for stainless steel baskets GN & EN (with dimension max. 530x800mm), with stainless steel lid 35mm can be hooked in at the front, stacking height approx. 600mm. Double-walled insulated. With support frame, platform tilt- & tilt-proof, max. load 200 kg. Spring force flexibly adjustable, with safety push handle, 4 bumper corners, stainless steel castors (2 swivel & 2 swivel stop castors). Rated voltage 1N AC 230 V 50 Hz.



Platform dispenser closed convection heated - for baskets

Only for stainless steel baskets (with dimension max. 500x500mm), with stainless steel lid 35mm can be hooked in at the front, stacking height approx. 600mm. Double-walled insulated. With support frame, platform guided tilt- & tilt-proof, max. load 200 kg. Spring force flexibly adjustable, with safety push handle, 4 bumper corners, stainless steel castors (2 swivel & 2 swivel stop castors). Rated voltage 1N AC 230 V 50 Hz.



Ultra dispenser made of stainless steel convection heated - for heat & ultrasonic bowls

2 tubes for 92 ultrasonic bowls (Ø255), stacking height 610mm, shaft dia. 260x260mm per tube. Max. load 75kg, anti-tilt platform, flexible adjustable springs. Double-walled, reinforced heat insulation, reduced surface temperature. 2 stainless steel hinged lids, safety push handle, 4 bumper corners, stainless steel castors (2 swivel & 2 swivel stop castors). Rated voltage 1N AC 230 V 50 Hz.

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Serving & Rack Trolley

Program Overview



Stainless steel serving trolley in light version

Made of round tube sliding brackets, with 2, 3 or 4 deep-drawn shelves with stop edge, sound-insulated (dimensions 800x500, 1000x500, 1000x600mm) unassembled/assembled. Max. Max. surface load 80kg per shelf. Clearance between shelves 585 or 275mm. Rustproof castors, bumper corners on each shelf, deflector castors, 2 swivel castors & 2 swivel stop castors. Flatpack 800x500mm also available with galvanised castors.



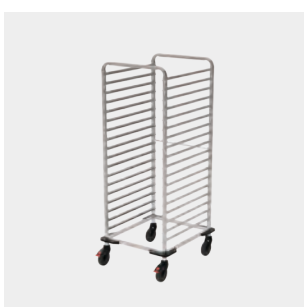
Stainless steel serving trolley in lightweight design - servostar® GN 1/1

Made of round tube sliding brackets, with 2 or 3 deep-drawn shelves (630x400mm) with stop edge, sound-insulated, unassembled/assembled. Max. Max. surface load 80 kg per shelf. Rustproof castors, bumper corners on each shelf, deflector castors, 2 swivel castors & 2 swivel stop castors. Can be visually customised with various glass shelves or functionally extended with a cutting board.



Stainless steel serving trolley in heavy execution - servo+

Sturdy round tube sliding frame with welded-in crossbars for roller fastening. With 2, 3 or 4 deep-drawn shelves with stop edge, sound-insulated (dimensions 1000x500, 1000x600mm), mounted. Max. Max. surface load 80kg per shelf. Clearance between shelves 585 or 275mm. Rustproof castors, bumper corners on each shelf, deflector castors, 2 swivel castors & 2 swivel stop castors.



Stainless steel rack trolley for Gastronorm

Various versions of shelf trolleys, suitable for GN sizes. High or low trolley, with bumper corners or deflector castors made of square tube frame, with U-shaped support rails with anti-tilt device and welded-in push-through stop on both sides. Total load capacity approx. 210 kg, each pair of supports approx. 25 kg.

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Stainless steel rack trolley for Euronorm



Various versions of shelf trolleys, suitable for EN sizes. With deflector castors made of square tube frame, with U-shaped support rails with anti-tilt device and welded-in push-through stop on both sides. Total load capacity approx. 210 kg, each pair of supports approx. 25 kg.

Stainless steel rack trolley for bakery standard



Various versions of shelf trolleys, suitable for bakery standard. With deflector rollers made of square tube frame, with L-shaped support rails, push-through stops on both sides. Total load capacity approx. 180kg, each pair of supports approx. 25kg.



Mobile helpers

Program Overview



Special trolleys Variants - made of stainless steel/ Plastic

Stainless steel potato & vegetable wash trolley with deep-drawn 90L basin and beaded rim, lever drain valve with strainer 2". Stainless steel material trolley, deep-drawn for 90L with removable hinged lid and galvanised castors. Material trolley made of plastic, seamless for 90L with ball drainage tap 1/2", moulded push handle, removable hinged lid and galvanised castors.



Universal trolley Variants - stainless steel

Platform trolley Universal, for baskets, for heavy transport. Platform with stop rim, drain hole, push handle, stainless steel castors. Multi-purpose trolleys, deep-drawn for collecting/transporting/storing, 2 carrying handles & lid. Each model with mobile base, 4 swivel castors Ø75mm. With 4 fixed swivel castors Ø50mm. Suspended chassis with pedal opening & 2 Ø80mm plastic/stainless steel castors.



Cutlery & Tray Trolley

The cutlery tray, available as a counter top or as a wall-mounted version with two hanging brackets. The anthracite-coloured plastic container with 4 or 8 GN 1/4 cutlery inserts, covered with a transparent, hinged, half-sided plastic lid. Capacity per cutlery insert approx. 100 cutlery pieces.



Cutlery boxes

For serving, storing and transporting any GN and EN trays. The anthracite-coloured plastic container, with 4 or 8 GN 1/4 cutlery inserts and/or with napkin dispenser. The cutlery inserts covered with a transparent, hinged, half-sided plastic lid. Capacity per cutlery insert approx. 100 cutlery items, napkin dispenser approx. 300 napkins. Mobile, stainless steel castors, 2 swivel castors & 2 swivel stop castors.

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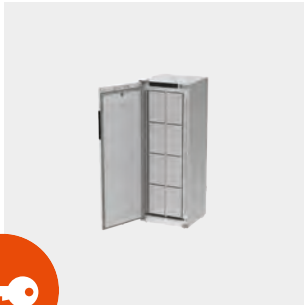


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Refrigerators

Program Overview



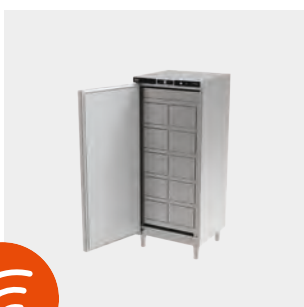
multipolar® Community refrigerator with compartments

With 4 to 16 lockers, outer casing galvanised sheet steel, electrostatically powder-coated, in white, impact and shock-resistant / made of stainless steel. Inner bowl hygienic, fruit acid resistant polystyrene. Sturdy door hinges, all-round magnetic chamber seal, energy-saving & powerful refrigeration processor, low-noise & low-vibration. Energy consumption reduced by up to 16 times, significantly less cold loss due to opening of the individual compartments, the „refrigerator within the refrigerator“ saves electricity & money.



multipolar® Community refrigerator with drawers

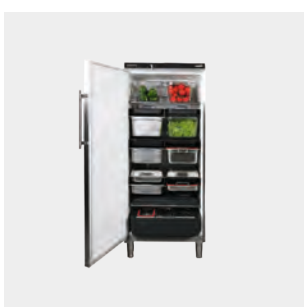
With 8 to 10 drawers, outer casing galvanised sheet steel, electrostatically powder-coated, in white, impact and shock-resistant / made of stainless steel. Inner bowl hygienic, fruit acid resistant polystyrene. Sturdy door hinges, all-round magnetic chamber seal, energy-saving & powerful refrigeration processor, low-noise & low-vibration.



multipolar® CONNECT Digital community refrigerator with app based opening system.

With 10 digital lockers, hygienic & easy cleaning, compartments made of removable GN containers. Stainless steel outer casing. Inner bowl fruit acid resistant polystyrene. Sturdy door hinges, all-round magnetic chamber seal, door hinges left/right. Energy-saving & powerful cooling processor, low-noise & low-vibration. Energy consumption reduced by up to 16 times, significantly less cold loss due to opening of the individual compartments, the „refrigerator within the refrigerator“ saves electricity & money.

+ Simple digital opening system via the Rieber CONNECT app, 24/7 & contactless opening. Energy consumption reduced by up to 16 times, as only individual compartments



gastropolar® GN system Refrigerator with infinitely adjustable convection cooling

Energy-saving refrigeration compressor with low noise/vibration. Outer casing made of galvanised sheet steel, impact/shock-resistant powder-coated in white/stainless steel. Recessed inner chamber, floor drain incl. polystyrene sealing plug. Sturdy door hinges, all-round magnetic chamber seal. Climate class SN-ST (43°C KT).

Digital HACCP documentation - safe & time-saving

Digital documentation with the CHECK HACCP system. Automatic room temperature recording, via retrofittable sensor. Paper & complete HACCP & early warning of failure, viewable in real time from anywhere in your dashboard.



Automatic room temp. sensor - can be retrofitted any time - order no. 94020149

Polar & multipolar® freezer with static cooling



Outer casing galvanised sheet steel, impact/shock resistant powder-coated in white /made of stainless steel. Seamless inner chamber, white plastic with 7 evaporator plates & grid baskets. Lockable door, all-round magnetic chamber seal. Door hinge left/right. Climate class SN-ST.

TK multipolar® CONNECT Digital Deep Freezing Community Refrigerator with app opening system



With 10 digital lockers, hygienic & easy cleaning. Compartment shelves made of removable GN containers. White steel outer casing. Inner bowl plastic white. Sturdy door hinges, all-round magnetic chamber seal, door hinges left/right. Particularly energy-saving due to adapted compressors and refrigerant R290. Energy consumption reduced by up to 16 times, significantly less cold loss due to opening of the individual compartments, the „refrigerator within the refrigerator“ saves electricity & money.

+ Simple digital opening system via the Rieber CONNECT app, 24/7 & contactless opening. Energy consumption reduced by up to 16 times, as only individual compartments



Commercial kitchen Sinks

Program Overview



waterstation® GN-professional - versions

Professional Gastronorm sink cover for use with GN containers/cutting boards for multifunctional & practical washing, rinsing, preparation. In different versions: right/left with a 1/1 and/or with a 2/1 basin and correspondingly left/right with drainer.

+ For precise use with GN containers and sieves, for multifunctional & practical washing, rinsing, preparation



Handwash sink Combinations versions

Sturdy & high-quality stainless steel washbasin, hygienically deep-drawn with large radii. Basin bottom with slope to the drain for complete emptying. With drain embossing 2" or 1 1/2". In wall/foot versions: with inspection panel, sensor fitting and single-lever mixer tap, with inspection panel and single-lever mixer tap.



Hand basin versions

Sturdy & high-quality stainless steel washbasin, hygienically deep-drawn with large radii. Basin bottom with slope to the drain for complete emptying. With drain embossing 1 1/2". In different versions: for welding in with sieve valve embossing 1 1/2" in the middle, with/without bracket, with/without panelling, with panelling & knee switch, with panelling & sensor switch.

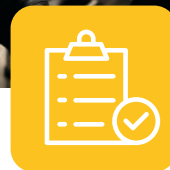


Commercial kitchen sink versions - for welding in

Seamless deep-drawn basin with large radii. Bottom with slope to the outlet for complete emptying. Cylindrical/conical basin, silk matt or brushed inside, untreated outside. Valve embossing 1 1/2", 1 1/4" or 2", centre back, right/left/centre on short/long side, with/without overflow embossing. Approx. 20 mm wide rim all around the top for welding in.

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Sink with 1 basin

Seamless deep-drawn basin with large radii, bottom with slope to the outlet for complete emptying. Cover with all-round cranking, silk matt or brushed on the inside, untreated on the outside. Valve embossing 2".

Sink with 1 basin and 1 drainer

Seamless deep-drawn basin with large radii, bottom with slope to the outlet for complete emptying. Cover with all-round cranking, silk matt or brushed on the inside, untreated on the outside. Valve embossing 2". One draining surface on the side.

Sink with 2 basins

Seamless deep-drawn basin with large radii, bottom with slope to the outlet for complete emptying. Cover with all-round cranking, silk matt or brushed on the inside, untreated on the outside. Valve embossing 2".

Sink unit with 2 bowls & 1 or 2 Drainer(s)

Seamless deep-drawn basin with large radii, bottom with slope to the outlet for complete emptying. Cover with all-round cranking, silk matt or brushed on the inside, untreated on the outside. Valve embossing 2". One draining surface on the side.



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Rollito:

Nurseries and schools



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varithek® buffet:

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Rolling Buffet:

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Buffetto:

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