



**thermoport<sup>®</sup>** Food transport you can rely on.

**Rieber**

**The Rieber thermoport®.**  
**A system which does more than just transport.**

The Rieber thermoport® has, for some time, been a global mark of secure food transport. When hygiene and long life matter, this complex insulation technology with its high temperature resistance and stability will soon pay for itself. And you not only have a wide choice of sizes. You can also select from thermoport® models in plastic or stainless steel, heated, unheated or refrigerated, giving you endless possible combinations within the Gastronorm sizing system. Whether you are chilling, hot holding, regenerating or cooking – or a combination thereof – the thermoport® will not only allow you to work reliably and hygienically, but also provide the greatest possible flexibility. Furthermore, elements of the mobile thermoport® kitchens have been incorporated into the new catering kitchen\* and hybrid kitchen\* units, thus offering you a family of multifunctional kitchen appliances that enable you to meet all your mobile cooking and chilling requirements. Set the standard – anytime, anywhere.

\* patent pending



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**Start with the transport...**

With the Rieber thermoport® you can supply hot and cold dishes anytime, anywhere – and to the same standard as when they left the kitchen.

# Perfection worth waiting for.

**...then finish and serve...**

Not only does the plastic catering kitchen\* provide safe, first-class transportation of your hot and cold dishes to your diners' plates using a thermoport®; it also gives you multifunctionality. By adding a special top or connector, you can benefit from transportation, hot and cold serving, and a complete front cooking station in one system.

\* patent pending







**...straight onto the table.**

With the Rieber thermoport®, your food arrives safely, hygienically and with maximum freshness. So your guests enjoy the excellent quality your reputation is built on.

**thermoport® made of plastic**

**Temperature range -20 °C to +100 °C**

Classic design. Made of light, robust and pore-free plastic – double-walled and tightly welded. The thermoport® is available in various versions – heated or unheated, toplayer or frontloader – so you can pick the right thermoport® for the job.

**catering kitchen\* - For catering with flexibility.**

Rieber's catering kitchen\* combines the tried and tested food-distribution components of thermoport® and varithek® appliances, such as the Ceran hob and thermoplates®. The frames with support rails on the thermoport® can hold, for example, varithek® appliances, thermoplates®, GN containers, cooling and heating plates as well as lids. The mobile frame gives the catering kitchen\* its mobility. All components can also be used separately as transportable containers or as a tabletop solution.



## The right thermoport for the job.

**thermoport® K-R made of plastic**

**Temperature range -20 °C to +100 °C**

No matter if you choose a toplayer or frontloader, the thermoport® K-R, with its robust plastic, will be easy to handle. Suitable for both hot and cold food.

**thermoport® 50 made of plastic**

**Temperature range -20 °C to +100 °C**

The toplayer for hot and cold food. The robust, yet extremely light plastic means the unit is easy to handle and has a long life.

\* patent pending



**thermoport® made of stainless steel**

**Temperature range -20 °C to +100 °C**

Uncover the top-quality details that make up the Rieber thermoport®. Stainless steel is used both inside and out which not only guarantees excellent insulation, but also ensures highest possible quality and compliance with the most stringent hygiene requirements. The stainless steel thermoport® is available as a toplayer or frontloader in almost every size. There is also a choice between mobile or stationary models.



**hybrid kitchen\* -**

**For kitchen, catering and buffet.**

The hybrid kitchen\* brings together the elements of the thermoport®, chafing dish and thermomat®. The special functional door with separately controlled heating systems and fans gives the hybrid kitchen\* its unique hybrid functionality. The electronic control offers the choice of four settings: hybrid function, timed simmering, simmering with core temperature control, and circulating air mode (cold). If desired, a combi-steamer mode can also be added on. The interior and exterior of the hybrid kitchen\* are both manufactured in stainless steel.

\* patent pending

**You can find more information on the hybrid kitchen\* in the hybrid kitchen\* brochure**

**The Rieber thermoport® system's  
benefit package.**





**The Rieber thermoport® system for storing, transporting, distributing and serving food has many advantages which combine to make one perfect system:**

**a) thermoport® made of plastic**

- Sturdy, yet light plastic container for transporting and serving
- Temperature range: -20 °C to +100 °C
- For small to large food quantities
- Very good insulating properties
- Available with and without seals
- Removable, self-regulating heating element
- Can be heated
- Ergonomic, recessed handles make for optimal handling, plus write-on insert card
- Available in mobile/stationary versions
- Saves space thanks to the Rieber stacking system
- Suitable for dishwasher cleaning for top hygiene\* (\* Heating element must be removed beforehand)
- Gastronorm and VDE compliant

**b) thermoport® made of stainless steel**

- Temperature range: -20 °C to +100 °C
- Top-quality transportation and serving
- Interior and exterior manufactured in robust stainless steel
- Suitable for small to large food quantities
- Excellent insulating properties
- Replaceable seals
- Removable, self-regulating heating element
- Can be heated
- Available in mobile/stationary versions
- Saves space thanks to the Rieber stacking system
- Suitable for dishwasher cleaning for top hygiene\* (\* Heating element must be removed beforehand)
- Gastronorm and VDE compliant
- Refrigerated thermoport® also available, refrigeration range +5 °C to +8 °C



**Complete confidence from preparation to serving...**



**Food production in the kitchen**



**Bridging the space/time gap**



**Guest-facing service**

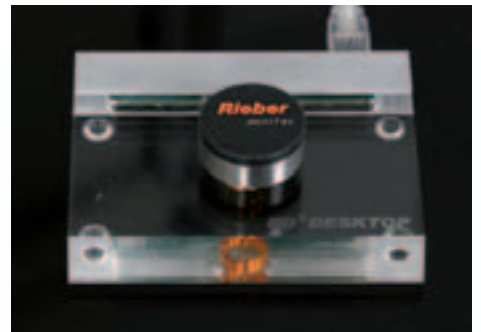
**...thanks to the Rieber *monitec* system**



**Prepared dishes**



**Food monitoring with Rieber *monitec***



**Transfer of Rieber *monitec* data**

**RFID - Cooking quality you can rely on.**

## Rieber *monitec* - The safe option.

So that you can have complete confidence that your food will arrive at the right time, at the right place and, above all, at the right temperature, we present Rieber *monitec*.

The transponder chip (integrated in the transport module) stores information such as temperature, identification number and time.

You are then able to read off and check this data remotely using a computer or handheld device, giving you peace of mind that your food has at no time been compromised.



The specially developed Rieber *monitec* user interface is tailored to your requirements and could not be simpler to operate.

Now you will be able to monitor easily all the data relating to your food transportation from wherever you are working, thus guaranteeing your cuisine quality.



**Temperature range -20 °C to +100 °C, highly robust thermoport®**

Pore-free plastic surface, double-walled, tightly welded, dishwasher-safe up to +90 °C

Types 50 KB and 100 KB:  
Heatable, max. achievable temperature +95 °C,  
heating output 500 W,  
rated voltage 1N AC 230 V 50 Hz.  
Deep-drawn version.



Toploader, with lid



As for 50 K, but heatable



Toploader, with lid



As for 100 K, but heatable



Frontloader, with door

<b>Type</b>	50 K	50 KB, heatable	100 K	100 KB, heatable	600 K
<b>Capacity with GN containers</b>	max. 11.7 litres	max. 11.7 litres	max. 26 litres	max. 26 litres	max. 33 litres
<b>External dimensions in mm</b>	370 x 645 x 240	370 x 645 x 240	370 x 645 x 308	370 x 645 x 308	420 x 610 x 386
<b>Suitable for dishwasher cleaning up to +90 °C</b>	x	x (with heating system removed)	x	x (with heating system removed)	x
<b>Overall weight</b>	6.9 kg	7.3 kg	7.2 kg	8.3 kg	9.2 kg
<b>Loading examples</b>	1 x GN 1/1, 100 mm, etc.	1 x GN 1/1, 100 mm, etc.	1 x GN 1/1, 200 mm, etc.	1 x GN 1/1, 200 mm, etc.	1 x GN 1/1, 200 mm, 1 x GN 1/1, 65 mm, etc.
<b>Compl., lid without thermometer</b>	85 02 02 01 orange 85 02 02 16 black	85 02 02 06 orange 85 02 02 17 black	85 02 03 01 orange 85 02 03 28 black	85 02 03 13 orange 85 02 03 29 black	85 02 05 05 orange
<b>Compl., lid with thermometer</b>	85 02 02 10 orange 85 02 02 11 black	85 02 02 12 orange 85 02 02 13 black	85 02 03 42 orange 85 02 03 43 black	85 02 03 44 orange 85 02 03 45 black	85 02 05 15 orange 85 02 05 16 black
<b>Compl., lid with cooling plate</b>	85 02 02 14 orange 85 02 02 15 black	-	85 02 03 46 orange 85 02 03 47 black	-	-

**Accessories**

<b>Lid with thermometer</b> Order no.	85 02 25 58 orange 85 02 25 59 black	85 02 25 58 orange 85 02 25 59 black	85 02 25 58 orange 85 02 25 59 black	85 02 25 58 orange 85 02 25 59 black	-
<b>Lid without cooling plate</b> Order no.	85 02 25 56 orange 85 02 25 57 black	-	85 02 25 56 orange 85 02 25 57 black	-	-
<b>Cooling plate GN 1/1, plastic</b> Order no.	85 02 20 38 orange 85 02 20 67 black	-	85 02 20 38 orange 85 02 20 67 black	-	-
<b>Tight sealing plug</b> Order no.	-	85 02 20 59 orange	-	85 02 20 59 orange	-
<b>Insulated divider</b> Order no.	-	-	-	-	85 02 20 12 orange 85 02 20 69 black
<b>Insulated drawer</b> Order no.	-	-	85 02 20 42 orange	-	-
<b>Insert frame with one long support for GN</b> Order no.	-	-	-	-	85 01 20 09
<b>Insert frame with 2 cross-supports for GN</b> Order no.	-	-	-	-	85 01 20 10
<b>Plug</b> Order no.	-	85 13 08 41	-	85 13 08 41	-
<b>Cross-support (without spring)</b> Order no.	84 19 02 02	84 19 02 02	84 19 02 02	84 19 02 02	-

## Temperature range -20 °C to +100 °C, highly robust plastic thermoport®

Pore-free plastic surface, double-walled, tightly welded, dishwasher-safe up to +90 °C

Types 600 KB, 1000 KB and 6000 KB:

Heatable, max. achievable temperature +95 °C

Heating output 240 W (type 600 KB) or 300 W

(types 1000 KB and 6000 KB)

Rated voltage 1 N AC 230 V 50 Hz.

Deep-drawn version.



As for 600 K, but heatable



Frontloader



As for 1000 K, but heatable



Frontloader



Frontloader

Type	600 KB, heatable	1000 K	1000 KB, heatable	6000 K	6000 KB, heatable
Capacity with GN containers	max. 33 litres	max. 52 litres	max. 52 litres	max. 104 litres	max. 104 litres
External dimensions in mm	420 x 645 x 390	435 x 610 x 561	435 x 634 x 561	645 x 790 x 560	645 x 790 x 560
Suitable for dishwasher cleaning up to +90 °C	X (with heating system removed)	X	X (with heating system removed)	X	X (with heating system removed)
Overall weight	11 kg	12 kg	17.2 kg	20.7 kg	23.7 kg
Loading examples	1 x GN 1/1, 200 mm, 1 x GN 1/1, 65 mm etc.	2 x GN 1/1, 200 mm, etc.	2 x GN 1/1, 200 mm, etc.	4 x GN 1/1, 200 mm, etc.	4 x GN 1/1, 200 mm, etc.
Compl., door without thermometer	85 02 05 07 orange	85 02 04 01 orange 85 02 04 12 black	85 02 04 02 orange 85 02 04 13 black	85 02 08 01 orange 85 02 08 05 black	85 02 08 03 orange 85 02 08 06 black
Compl., door with thermometer	85 02 05 13 orange 85 02 05 14 black	85 02 04 16 orange 85 02 04 17 black	85 02 04 14 orange 85 02 04 15 black	85 02 08 10 orange 85 02 08 11 black	85 02 05 08 orange 85 02 05 09 black

### Accessories

Insulated divider Order no.	-	85 02 20 12 orange 85 02 20 69 black	-	85 02 20 12 orange 85 02 20 69 black	-
Cooling plate GN 1/1, plastic Order no.	-	85 02 20 38 orange 85 02 20 67 black	-	85 02 20 38 orange 85 02 20 67 black	-
Insert frame with one long support for GN 4 x 1/4, 6 x 1/6 or 2 x 2/4 Order no.	85 01 20 09	85 01 20 09	85 01 20 09	85 01 20 09	85 01 20 09
Insert frame with 2 cross-supports for GN 9 x 1/9, 6 x 1/6 Order no.	85 01 20 10	85 01 20 10	85 01 20 10	85 01 20 10	85 01 20 10
Stacking catch Order no.	-	85 02 20 61	85 02 20 61	-	-
Rustproof casters Order no.	-	88 14 01 05	88 14 01 05	88 14 01 04	88 14 01 04
Tray frame 6000, stainless steel, for holding inserts with dimensions 600 x 400 mm. 8 pairs of support rails. Order no.	-	-	-	-	85 02 20 44

**Temperature range -20 °C to +100 °C, highly robust plastic thermoport®**

Pore-free plastic surface, double-walled, tightly welded (type TP 100 KS), dishwasher-safe up to +90 °C

For transporting hot and cold food in GN containers.



Toploader, blown



Toploader, deep-drawn

<b>Type</b>	50	100 KS
<b>Capacity with GN containers</b>	11.7 litres	26 litres
<b>External dimensions in mm</b>	600 x 370 x 172	630 x 370 x 308
<b>Suitable for dishwasher cleaning up to +90 °C</b>	x	x
<b>Overall weight</b>	4 kg	6 kg
<b>Loading examples</b>	1 x GN 1/1, 100 mm, etc.	1 x GN 1/1, 200 mm, etc.
<b>Order no.</b>	<b>85 02 02 03 orange</b>	<b>85 02 03 40 orange</b> <b>85 02 03 41 black</b>

**Accessories**

<b>Insulated divider</b> Order no.	-	-
<b>Cooling plate GN 1/1, plastic</b> Order no.	-	-
<b>Cross-support (without spring)</b> Order no.	-	84 19 02 02
<b>Insert frame with one long support for GN 4 x 1/4, 6 x 1/6 or 2 x 2/4</b> Order no.	-	-
<b>Insert frame with 2 cross-supports for GN 9 x 1/9 or 6 x 1/6</b> Order no.	-	-

Other colours on request



## Temperature range -20 °C to +100 °C, highly robust plastic thermoport®

Pore-free plastic surface, double-walled, tightly welded, dishwasher-safe up to +90 °C

For transporting pizzas and more, e.g. 6 pizza cartons up to 320 x 320 mm or GN containers with the format 1/2 with depths of 20 – 200 mm.

The standard Mini K is equipped with two intermediate grilles. Deep-drawn version.

HotAccu bags with the heating agent "Zeolith" are accessories.



With two intermediate grilles



Frontloader (containers as accessories)  
For transporting hot and cold food in 2/3 GN containers.

Type	Mini K	230 K
<b>Capacity with GN containers</b>	max. 10.9 litres	max. 15.3 litres
<b>External dimensions in mm</b>	397 x 394 x 340	397 x 394 x 340
<b>Weight</b>	3.8 kg	-
<b>Suitable for dishwasher cleaning up to +90 °C</b>	x	x
<b>Loading examples</b>	1 x GN 1/2, 200 mm, etc.	1 x GN 2/3, 200 mm, etc.
<b>Order no.</b>	<b>85 02 05 09 orange</b>	<b>85 02 05 11 black</b>
<b>Accessories</b>		
<b>HotAccu</b> Order no.	85 02 20 39	-
<b>Intermediate grille</b> Order no.	32 76 02 22	-
<b>Cooling plate GN 1/2, plastic</b> Order no.	-	85 02 20 71 black

**Temperature range -20 °C to +100 °C**  
**Pore-free plastic surface, double-walled, tightly welded**



**thermoport® "Maxi K" for banquet solutions, plastic**

2 x thermoport® with pore-free plastic surface, non-detachable, with casters (dia. 125 mm) mounted to bottom thermoport®. Deep-drawn version.

Suitable for transporting hot and cold food in GN containers and loading with stainless steel GN 2/1 grilles.

Type 6000 KB: Heatable, max. achievable temperature +90 °C, heating output 380 W, rated voltage 1 N AC 230 V 50 Hz.



Frontloader



Frontloader

<b>Type</b>	2 x 6000 K (unheated), mobile	1 x 6000 K (unheated), 1 x 6000 KB (heated), mobile
<b>Capacity with GN containers</b>	max. 2 x 104 litres	max. 2 x 104 litres
<b>External dimensions L x W x H in mm</b>	766 x 779 x 1280	766 x 790 x 1280
<b>Overall weight</b>	56.5 kg	59.7 kg
<b>Loading examples</b>	8 x GN 1/1, 200 mm, etc.	8 x GN 1/1, 200 mm, etc.
<b>Order no.</b>	<b>85 02 08 02 orange</b> <b>85 02 08 12 black</b>	<b>85 02 08 04 orange</b> <b>85 02 08 07 black</b>

**Accessories**

<b>Grille, GN 2/1, stainless steel, light version</b> Order no.	84 14 01 06	84 14 01 06
<b>Insulated divider for type 6000 K, unheated</b> Order no.	85 02 20 12 orange 85 02 20 69 black	85 02 20 12 orange (for type 6000 K) 85 02 20 69 black (for type 6000 K)
<b>Cooling plate GN 1/1, plastic for type 6000 K, unheated</b> Order no.	85 02 20 38 orange 85 02 20 67 black	85 02 20 38 orange (for type 6000 K) 85 02 20 67 black (for type 6000 K)
<b>Insert frame with one long support for GN 4 x 1/4, 6 x 1/6 or 2 x 2/4</b> Order no.	85 01 20 09	85 01 20 09
<b>Insert frame with 2 cross-supports for GN 9 x 1/9 or 6 x 1/6</b> Order no.	85 01 20 10	85 01 20 10
<b>Tray frame 6000, stainless steel for inserts sized 600 x 400 mm, 8 pairs of shelf rail supports</b> Order no.	85 02 20 44	85 02 20 44

## Temperature range -20 °C to +100 °C, highly robust plastic thermoport®

Pore-free plastic surface, dishwasher-safe up to +90 °C

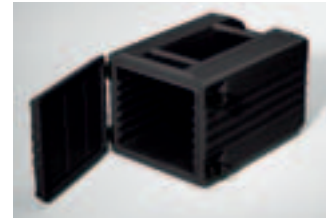
For transporting hot and cold food in GN containers.  
Rotated version.



Frontloader



Toploader with lock



Frontloader

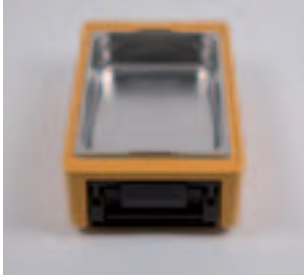
<b>Type</b>	1000 K-UNI	100 K-UNI	500 K-UNI
<b>Capacity with GN containers</b>	max. 52 litres	max. 26 litres	max. 26 litres
<b>External dimensions in mm</b>	435 x 610 x 561	680 x 370 x 290	615 x 420 x 385
<b>Suitable for dishwasher cleaning +80 °C</b>	x	x	x
<b>Overall weight</b>	13 kg	7.7 kg	9.7 kg
<b>Loading examples</b>	2 x GN 1/1, 200 mm, etc.	1 x GN 1/1, 200 mm, etc.	1 x GN 1/1, 200 mm, etc.
<b>Order no.</b>	<b>85 02 04 19 black</b> <b>85 02 04 18 orange</b> available as from 12/2008	<b>85 02 03 30 black</b>	<b>85 02 05 12 black</b>
<b>Accessories</b>			
<b>Insulated divider</b> Order no.	85 02 20 12 orange 85 02 20 69 black	-	85 02 20 12 orange 85 02 20 69 black
<b>Cooling plate GN 1/1, plastic</b> Order no.	85 02 20 38 orange 85 02 20 67 black	-	85 02 20 38 orange 85 02 20 67 black
<b>Cross-support (without spring)</b> Order no.	-	84 19 02 02	-
<b>Insert frame with one long support for GN 4 x 1/4, 6 x 1/6 or 2 x 2/4</b> Order no.	85 01 20 09	-	85 01 20 09
<b>Insert frame with 2 cross-supports for GN 9 x 1/9 or 6 x 1/6</b> Order no.	85 01 20 10	-	85 01 20 10

Heated version of thermoport® KB-UNI  
on request



**Loading examples for plastic thermoport®**

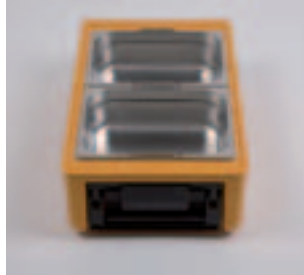
**thermoport® 50 K / 50 KB / 50 K-R / 50**



Number	Size	Depth mm	Capacity
1	GN 1/1	100	11.7 l
Useful GN capacity*			11.7 l



Number	Size	Depth mm	Capacity
1	GN 1/3	100	3.3 l
1	GN 2/3	100	7.4 l
Useful GN capacity*			10.7 l



Number	Size	Depth mm	Capacity
2	GN 1/2	100	10.6 l
Useful GN capacity*			10.6 l

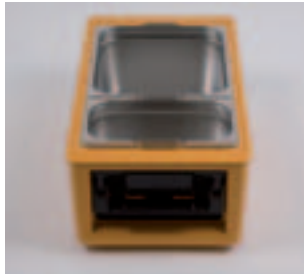


Number	Size	Depth mm	Capacity
3	GN 1/3	100	9.9 l
Useful GN capacity*			9.9 l

**thermoport® 100 K / 100 KB / 100 K-R / 100 KS**



Number	Size	Depth mm	Capacity
1	GN 1/1	200	26.0 l
Useful GN capacity*			26.0 l



Number	Size	Depth mm	Capacity
1	GN 1/3	200	6.6 l
1	GN 2/3	200	15.3 l
Useful GN capacity*			21.9 l



Number	Size	Depth mm	Capacity
2	GN 1/2	200	21.8 l
Useful GN capacity*			21.8 l



Number	Size	Depth mm	Capacity
3	GN 1/3	200	19.8 l
Useful GN capacity*			19.8 l

**thermoport® 230 K**



Number	Size	Depth mm	Capacity
1	GN 2/3	200	15.3 l
Useful GN capacity*			15.3 l



Number	Size	Depth mm	Capacity
2	GN 2/3	100	14.8 l
Useful GN capacity*			14.8 l



Number	Size	Depth mm	Capacity
3	GN 2/3	65	12.9 l
Useful GN capacity*			12.9 l



Number	Size	Depth mm	Capacity
7	GN 2/3	20	-
Useful GN capacity*			-

**thermoport® 500 K-R**



Number	Size	Depth mm	Capacity
1	GN 1/1	65	7.0 l
1	GN 1/1	150	18.4 l
Useful GN capacity*			25.4 l



Number	Size	Depth mm	Capacity
2	GN 1/1	100	23.4 l
Useful GN capacity*			23.4 l



Number	Size	Depth mm	Capacity
3	GN 1/1	65	21.0 l
Useful GN capacity*			21.0 l



Number	Size	Depth mm	Capacity
6	GN 1/1	20	-
Useful GN capacity*			-

\*Useful GN capacity measured up to stacking shoulder

## Loading examples for plastic thermoport®

### thermoport® 600 K / 600 KB



Number	Size	Depth mm	Capacity
1	GN 1/1	200	26.0 l
1	GN 1/1	65	7.0 l
Useful GN capacity*			33.0 l



Number	Size	Depth mm	Capacity
2	GN 1/1	100	23.4 l
1	GN 1/1	65	7.0 l
Useful GN capacity*			30.4 l



Number	Size	Depth mm	Capacity
1	GN 1/1	150	18.4 l
1	GN 1/1	100	11.7 l
Useful GN capacity*			30.1 l



Number	Size	Depth mm	Capacity
3	GN 1/1	65	21.0 l
+ cooling plate, plastic			
Useful GN capacity*			21.0 l

### thermoport® 1000 K / 1000 KB / 1000 K-R



Number	Size	Depth mm	Capacity
2	GN 1/1	200	52.0 l
Useful GN capacity*			52.0 l



Number	Size	Depth mm	Capacity
4	GN 1/1	100	46.8 l
Useful GN capacity*			46.8 l



Number	Size	Depth mm	Capacity
2	GN 1/1	65	14.0 l
1	GN 1/1	100	11.7 l
1	GN 1/1	150	18.4 l
Useful GN capacity*			44.1 l



Number	Size	Depth mm	Capacity
6	GN 1/1	40	20.4 l
+ cooling plate, plastic			
Useful GN capacity*			20.4 l

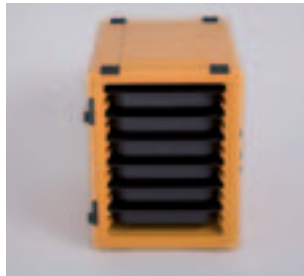
### thermoport® 1000 K / 1000 KB / 1000 K-R



Number	Size	Depth mm	Capacity
1	GN 1/1	40	2.5 l
2	GN 1/1	100	20.0 l
2	GN 1/1	20	-
Useful GN capacity*			22.5 l



Number	Size	Depth mm	Capacity
4	GN 1/1	100	40.0 l
Useful GN capacity*			40.0 l



Number	Size	Depth mm	Capacity
6	GN 1/1	60	36.0 l
Useful GN capacity*			36.0 l

### thermoport® 6000 K



Number	Size	Depth mm	Capacity
4	GN 1/1	200	104.0 l
Useful GN capacity*			104.0 l



Number	Size	Depth mm	Capacity
8	GN 1/1	100	93.6 l
Useful GN capacity*			93.6 l



Number	Size	Depth mm	Capacity
12	GN 2/1	20	-
Useful GN capacity*			-



Number	Size	Depth mm	Capacity
3	GN 2/1 grille	-	-
Useful GN capacity*			-

\*Useful GN capacity measured up to stacking shoulder

**Temperature range -20 °C to +100 °C, thermoport® made of stainless steel**

Suitable for dishwasher cleaning up to +90 °C

thermoport® 105 l: dishwasher-safe, protection class IP X5  
 thermoport® 1000 N: dishwasher-safe, protection class IP X3.  
 thermoport® 1000 H and 1000 DU: dishwasher-safe if heating system removed, protection class IP X3.  
 Rated voltage 1N AC 230 V  
 50 Hz / 60 Hz.



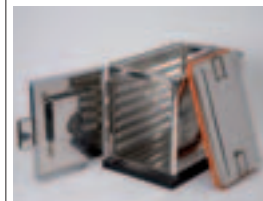
Toploader, heatable



Frontloader



Frontloader, heatable



Frontloader with serving option, heatable

Type	105 l	1000 N	1000 H	1000 DU
Capacity with GN containers	max. 26 litres	max. 44.4 litres	max. 44.4 litres	max. 52 litres
External dimensions in mm	400 x 600 x 306	410 x 665 x 470	410 x 655 x 470	410 x 645 x 530
Heating	max. achievable temperature: +95 °C	-	max. achievable temperature: +90 °C	max. achievable temperature: +90 °C
Dishwasher-safe	x	x	x (with heating system removed)	x (with heating system removed)
Heating output	500 W	-	380 W	380 W
Overall weight	13.5 kg	17 kg	20 kg	32 kg
Lid	All-round exterior seal made of physiologically safe material.	-	-	All-round exterior seal made of physiologically safe material.
Support rails	-	8 pairs (seamless, deep-drawn)	8 pairs (seamless, deep-drawn)	7 pairs (seamless, deep-drawn)
Loading examples	1 x GN 1/1, 200 mm, etc.	1 x GN 1/1, 200 mm, 1 x GN 1/1, 150 mm etc.	1 x GN 1/1, 200 mm, 1 x GN 1/1, 150 mm etc.	2 x GN 1/1, 200 mm, etc.
Order no.	<b>85 01 03 02</b>	<b>85 01 04 04</b>	<b>85 01 04 05</b>	<b>85 01 05 03</b>
<b>Accessories</b>				
Insert frame with one long support for GN 4 x 1/4, 6 x 1/6 or 2 x 2/4 Order no.	-	85 01 20 09	85 01 20 09	85 01 20 09
Insert frame with 2 cross-supports for GN 9 x 1/9 or 6 x 1/6 Order no.	-	85 01 20 10	85 01 20 10	85 01 20 10

**Refrigerated thermoport® made of stainless steel, mobile**  
Refrigeration from +5 °C to + 8 °C

Hygienic design H3. Protection class IP X3.  
Refrigeration range +5 °C to +8 °C (when door closed),  
thermoport® 1000 C: connected load 0.25 kW, refrigeration output 119 W at evap. temp. -10 °C, refrigerant R 134 A.  
thermoport® 1600 K, 2000 K and 3000 K: connected load 0.170 kW, refrigeration output 180 W at evap. temp. -10 °C, refrigerant R 134 A.  
Rated voltage 1N AC 230 V 50 Hz/60 Hz.



Frontloader, mobile, refrigerated



Frontloader, mobile, refrigerated



Frontloader, mobile, refrigerated



Frontloader, mobile, refrigerated



<b>Type</b>	1000 C, refrigerated	1600 K, refrigerated	2000 K, refrigerated	3000 K, refrigerated
<b>Capacity with GN containers</b>	max. 44.4 litres	max. 70.4 litres	max. 89.7 litres	max. 130 litres
<b>External dimensions in mm</b>	410 x 655 x 760	492 x 769 x 1130	492 x 769 x 1278	492 x 769 x 1648
<b>Overall weight</b>	37 kg	50 kg	80 kg	100 kg
<b>Support rails</b>	8 pairs (seamless, deep-drawn)	16 pairs (seamless, deep-drawn)	20 pairs (seamless, deep-drawn)	30 pairs (seamless, deep-drawn)
<b>Loading examples</b>	1 x GN 1/1, 200 mm, 1 x GN 1/1, 150 mm, etc.	2 x GN 1/1, 200 mm, 1 x GN 1/1, 150 mm, etc.	3 x GN 1/1, 200 mm, 1x GN 1/1, 100 mm, etc.	5 x GN 1/1, 200 mm, etc.
<b>Order no.</b>	<b>85 01 04 06</b>	<b>85 01 06 10</b>	<b>85 01 07 10</b>	<b>85 01 08 10</b>

**Accessories**

<b>Insert frame with one long support for GN 4 x 1/4, 6 x 1/6 or 2 x 2/4</b> Order no.	85 01 20 09	85 01 20 09	85 01 20 09	85 01 20 09
<b>Insert frame with 2 cross-supports for GN 9 x 1/9 or 6 x 1/6</b> Order no.	85 01 20 10	85 01 20 10	85 01 20 10	85 01 20 10
<b>Antistatic tyres per set</b>	Diameter: 125 mm	Diameter: 125 mm	Diameter: 125 mm	Diameter: 125 mm



**Temperature range -20 °C to +100 °C, mobile thermoport® kitchens made of stainless steel**  
 Dishwasher-safe (with heating system removed)

<p>Hygienic design H3 (except 1600 DU: H2). Heated thermoport®. Protection class IP X5. thermoport® 1600 DU: All-round exterior seal made of physiologically safe material.                  Rated voltage 1N AC 230 V 50 Hz / 60 Hz (for heated models).</p>	Frontloader, mobile	As for 1400, but heatable	Frontloader, mobile	As for 1600, but heatable	As for 1600, but with serving option, heatable
					
<b>Type</b>	<b>1400</b>	<b>1400 U, heatable</b>	<b>1600</b>	<b>1600 U, heatable</b>	<b>1600 DU, heatable</b>
<b>Capacity with GN containers</b>	max. 63.7 litres	max. 63.7 litres	max. 70.4 litres	max. 70.4 litres	max. 78 litres
<b>External dimensions in mm</b>	492 x 769 x 793	492 x 769 x 793	492 x 769 x 930	492 x 769 x 930	492 x 769 x 963
<b>Heating</b>	-	max. achievable temperature: +95 °C	-	max. achievable temperature: +95 °C	max. achievable temperature: +95 °C
<b>Dishwasher-safe</b>	x	x (with heating system removed)	x	x (with heating system removed)	x (with heating system removed)
<b>Heating output</b>	-	432 W	-	432 W	432 W
<b>Overall weight</b>	38.5 kg	42.5 kg	41 kg	45 kg	47 kg
<b>Support rails</b>	14 pairs (seamless, deep-drawn)	14 pairs (seamless, deep-drawn)	16 pairs (seamless, deep-drawn)	16 pairs (seamless, deep-drawn)	16 pairs (seamless, deep-drawn)
<b>Loading examples</b>	2 x GN 1/1, 200 mm 1 x GN 1/1, 100 mm, etc.	2 x GN 1/1, 200 mm 1 x GN 1/1, 100 mm, etc.	2 x GN 1/1, 200 mm 1 x GN 1/1, 150 mm, etc.	2 x GN 1/1, 200 mm 1 x GN 1/1, 150 mm, etc.	3 x GN 1/1, 200 mm, etc.
<b>Order no.</b>	<b>85 01 11 01</b>	<b>85 01 11 02</b>	<b>85 01 06 08</b>	<b>85 01 06 09</b>	<b>85 01 09 03</b>
<b>Accessories</b>					
<b>Cooling plate, stainless steel, GN 1/1</b> Order no.	85 01 20 02	-	85 01 20 02	-	-
<b>Insert frame with one long support for GN 4 x 1/4, 6 x 1/6 or 2 x 2/4</b> Order no.	85 01 20 09	85 01 20 09	85 01 20 09	85 01 20 09	85 01 20 09
<b>Insert frame with 2 cross-supports for GN 9 x 1/9 or 6 x 1/6</b> Order no.	85 01 20 10	85 01 20 10	85 01 20 10	85 01 20 10	85 01 20 10
<b>Antistatic tyres per set</b> Order no.	Dia. 75 mm on request	Dia. 75 mm on request	Dia. 125 mm on request	Dia. 125 mm on request	Dia. 125 mm on request

**Temperature range -20 °C to +100 °C, mobile thermoport® kitchens made of stainless steel**  
dishwasher-safe (with heating system removed)

Hygienic design H3.  
Heated **thermoport®**:  
Protection class IP X5.  
Rated voltage 1N AC 230 V  
50 Hz / 60 Hz (for heated  
models).

Frontloader, mobile

As for 2000, but heatable

Frontloader, mobile

As for 3000, but heatable



Type	2000	2000 U, heatable	3000	3000 U, heatable
Capacity with GN containers	max. 89.7 litres	max. 89.7 litres	max. 130 litres	max. 130 litres
External dimensions in mm	492 x 769 x 1078	492 x 769 x 1078	492 x 769 x 1448	492 x 769 x 1448
Heating	-	maximum achievable temperature: +95 °C	-	maximum achievable temperature: +95 °C
Suitable for dishwasher cleaning	x	x (with heating system removed)	x	x (with heating system removed)
Heating output	-	800 W 110 V version on request	-	800 W 110 V version on request
Overall weight	46 kg	50 kg	59 kg	63 kg
Support rails	20 pairs (seamless, deep-drawn)	20 pairs (seamless, deep-drawn)	30 pairs (seamless, deep-drawn)	30 pairs (seamless, deep-drawn)
Loading examples	3 x GN 1/1, 200 mm 1 x GN 1/1, 100 mm, etc.	3 x GN 1/1, 200 mm 1 x GN 1/1, 100 mm, etc.	5 x GN 1/1, 200 mm, etc.	5 x GN 1/1, 200 mm, etc.
Order no.	85 01 07 07	85 01 07 08	85 01 08 07	85 01 08 08

**Accessories**

Cooling plate, stainless steel, GN 1/1 Order no.	85 01 20 02	-	85 01 20 02	-
Insert frame with one long support for GN 4 x 1/4, 6 x 1/6 or 2 x 2/4 Order no.	85 01 20 09	85 01 20 09	85 01 20 09	85 01 20 09
Insert frame with 2 cross-supports for GN 9 x 1/9 or 6 x 1/6 Order no.	85 01 20 10	85 01 20 10	85 01 20 10	85 01 20 10
Antistatic tyres per set Order no.	Dia. 125 mm on request	Dia. 125 mm on request	Dia. 125 mm on request	Dia. 125 mm on request

**Loading examples for stainless steel thermoport®**

**thermoport® 105 I**



Number	Size	Depth mm	Capacity
1	GN 1/1	200	26.0 l
Useful GN capacity*			26.1 l



Number	Size	Depth mm	Capacity
1	GN 2/3	200	15.3 l
1	GN 1/3	200	6.6 l
Useful GN capacity*			21.9 l



Number	Size	Depth mm	Capacity
2	GN 1/2	200	21.8 l
Useful GN capacity*			21.8 l



Number	Size	Depth mm	Capacity
3	GN 1/3	200	19.8 l
Useful GN capacity*			19.8 l

**thermoport® 1000 C/H/N**



Number	Size	Depth mm	Capacity
3	GN 1/1	100	35.1 l
Useful GN capacity*			35.1 l



Number	Size	Depth mm	Capacity
3	GN 1/1	65	21.0 l
1	GN 1/1	100	11.7 l
Useful GN capacity*			32.7 l



Number	Size	Depth mm	Capacity
1	GN 1/1	100	11.7 l
1	GN 1/1	200	26.0 l
Useful GN capacity*			37.7 l



Number	Size	Depth mm	Capacity
2	GN 1/1	150	36.8 l
Useful GN capacity*			36.8 l

**thermoport® 1000 DU**



Number	Size	Depth mm	Capacity
1	GN 1/1	100	11.7 l
2	GN 1/1	150	36.8 l
Useful GN capacity*			48.5 l



Number	Size	Depth mm	Capacity
4	GN 1/1	100	46.8 l
Useful GN capacity*			46.8 l



Number	Size	Depth mm	Capacity
1	GN 1/1	150	18.4 l
2	GN 1/1	65	21.0 l
Useful GN capacity*			39.4 l



Number	Size	Depth mm	Capacity
2	GN 1/1	100	20.0 l
1	GN 1/1	40	2.5 l
2	GN 1/1	20	-

Useful GN capacity\*  
22.5 l  
Loading with thermoplates®

**thermoport® 1400 / 1400 U**



Number	Size	Depth mm	Capacity
1	GN 1/1	100	11.7 l
2	GN 1/1	200	52.0 l
Useful GN capacity*			63.7 l



Number	Size	Depth mm	Capacity
5	GN 1/1	100	58.5 l
Useful GN capacity*			58.5 l



Number	Size	Depth mm	Capacity
7	GN 1/1	65	49.0 l
Useful GN capacity*			49.0 l



Number	Size	Depth mm	Capacity
6	GN 1/1	40	20.4 l
2	GN 1/1	20	-
Useful GN capacity*			20.4 l

\*Useful GN capacity measured up to stacking shoulder

## Loading examples for stainless steel thermoport®

### thermoport® 1600 / 1600 U / 1600 K



Number	Size	Depth mm	Capacity
2	GN 1/1	200	52.0 l
1	GN 1/3	150	18.4 l
Useful GN capacity*			70.4 l



Number	Size	Depth mm	Capacity
4	GN 1/1	100	46.8 l
1	GN 1/1	150	18.4 l
Useful GN capacity*			65.2 l



Number	Size	Depth mm	Capacity
8	GN 1/1	65	56.0 l
Useful GN capacity*			56.0 l



Number	Size	Depth mm	Capacity
5	GN 1/1	20	-
6	GN 1/1	40	20.4 l
Useful GN capacity*			20.4 l

### thermoport® 1600 DU



Number	Size	Depth mm	Capacity
3	GN 1/1	200	78.0 l
Useful GN capacity*			78.0 l



Number	Size	Depth mm	Capacity
2	GN 1/2	100	10.6 l
1	GN 1/1	100	11.7 l
2	GN 1/1	200	52.0 l
Useful GN capacity*			74.3 l



Number	Size	Depth mm	Capacity
2	GN 1/2	100	10.6 l
5	GN 1/1	100	58.5 l
Useful GN capacity*			69.1 l



Number	Size	Depth mm	Capacity
3	GN 1/3	200	19.8 l
4	GN 1/1	100	46.8 l
Useful GN capacity*			66.6 l

### thermoport® 2000 / 2000 U / 2000 K



Number	Size	Depth mm	Capacity
3	GN 1/1	200	78.0 l
1	GN 1/1	100	11.7 l
Useful GN capacity*			89.7 l



Number	Size	Depth mm	Capacity
7	GN 1/1	100	81.9 l
Useful GN capacity*			81.9 l



Number	Size	Depth mm	Capacity
10	GN 1/1	65	70.0 l
Useful GN capacity*			70.0 l



Number	Size	Depth mm	Capacity
6	GN 1/1	40	20.4 l
3	GN 1/1	100	35.1 l
Useful GN capacity*			55.5 l

### thermoport® 3000 / 3000 U / 3000 K



Number	Size	Depth mm	Capacity
5	GN 1/1	200	130.0 l
Useful GN capacity*			130.0 l



Number	Size	Depth mm	Capacity
6	GN 1/1	100	70.2 l
2	GN 1/1	200	52.0 l
Useful GN capacity*			122.2 l



Number	Size	Depth mm	Capacity
10	GN 1/1	100	117.0 l
Useful GN capacity*			117.0 l



Number	Size	Depth mm	Capacity
15	GN 1/1	65	105.0 l
Useful GN capacity*			105.0 l

\*Useful GN capacity measured up to stacking shoulder



**Transport trolley / serving trolley made of plastic and stainless steel**

For transporting **thermoport®** types 50, 100, 600 and 1000, and for serving food.



for 1 **thermoport®**



for 2 x **thermoport®**



for 3 x **thermoport®**

<b>Type</b>	TH-TA-1	TH-TA-2	TH-TA-3
<b>Dimensions in mm</b>	661 x 705 x 840	1141 x 705 x 840	1621 x 705 x 840
<b>Weight</b>	14 kg	21 kg	27 kg
<b>Load capacity</b>	80 kg	130 kg	210 kg
<b>Order no.</b>	88 15 01 01	88 15 02 01	88 15 03 01

**Accessories**

<b>Antistatic tyres per set</b>	Dia. 125 mm on request	Dia. 125 mm on request	Dia. 125 mm on request
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for all portable versions of **thermoport®**



Type PW-U670 in stainless steel



Types PW-S1000 and PW-S1200  
in stainless steel

<b>Type</b>	<b>Rolliport, PW-TH-RP</b>	<b>Universal trolley</b>	<b>Heavy duty trolley type 1000</b>	<b>Heavy duty trolley type 1200</b>
<b>Dimensions in mm</b>	850 x 470 x 890	786 x 651 x 900	1065 x 665 x 956	1265 x 665 x 956
<b>Platform size L x W in mm</b>	-	667 x 532	1000 x 600	1200 x 600
<b>Weight</b>	9 kg	17 kg	23 kg	27 kg
<b>Load capacity</b>	100 kg	150 kg	350 kg	350 kg
<b>Order no.</b>	<b>88 07 06 01</b>	<b>88 07 04 03</b>	<b>88 07 03 01</b>	<b>88 07 03 06</b>

**Accessories**

<b>Antistatic tyres per set</b>	Dia. 125 mm on request	Dia. 125 mm on request	Dia. 160 mm on request
<b>Incl. extra pushing handle</b> Order no.	-	-	88 07 03 05      88 07 03 06

# Let us show you the way forward...

## The all-new kitchen.



### hybrid kitchen\*

For kitchen, catering and buffet.

The hybrid kitchen\* brings together the elements of the thermoport®, chafing dish® and thermomat®. The hybrid kitchen\* can be used as an oven (with optional combi-steamer mode), as a combined unit for hot and cold holding thanks to the insulated divider, for hot holding and serving, or just chilling (passive chilling with cooling pellets). Plus, its compact design means you have great flexibility even in the smallest of spaces. The special functional door with separately controlled heating systems and fans gives the hybrid kitchen\* its unique hybrid functionality. The electronic control offers the choice of three settings: hot holding, time-controlled hot holding, and low-temperature cooking with core temperature sensing. The interior and exterior of the hybrid kitchen\* are both manufactured in stainless steel and the unit also complies with stringent hygiene requirements due to its deep-drawn support rails. You can find more information in the dedicated "hybrid kitchen\*" catalogue.

\* patent pending

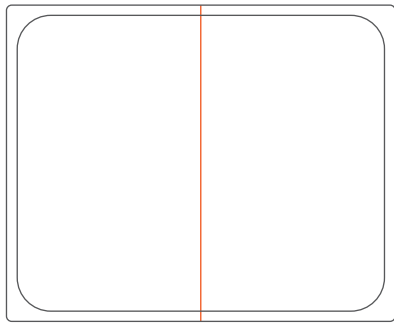
### Plastic and stainless steel catering kitchen\*

Catering with flexibility

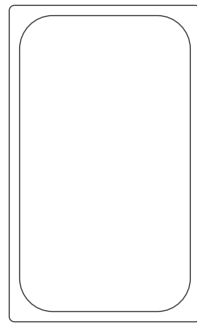
Rieber's catering kitchen\* combines the tried and tested food-distribution components of thermoport® and varithek® appliances, such as the Ceran hob and thermoplates®, to give you maximum flexibility. The frames with support rails on the thermoport® can hold, for example, varithek® appliances, thermoplates®, GN containers, as well as cooling and heating plates. The mobile frame, to which the thermoport® is fixed, makes the catering kitchen\* transportable. All components can also be used separately as transportable containers or as a tabletop solution. The catering kitchen\* is a further development of the thermoport® and is available in plastic or stainless steel. You can find more information in the dedicated "catering kitchen\*" catalogue.

\* patent pending

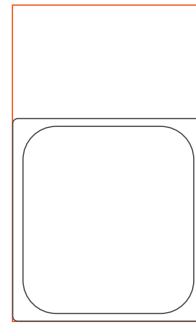




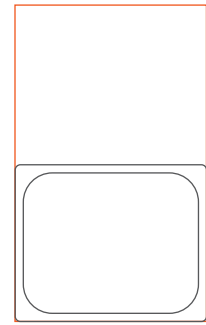
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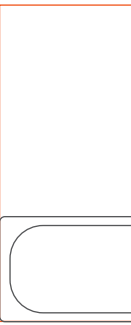
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1/3



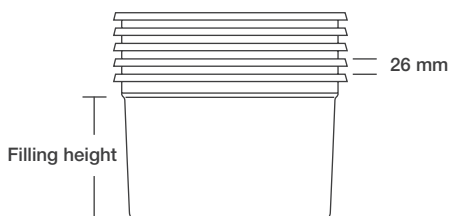
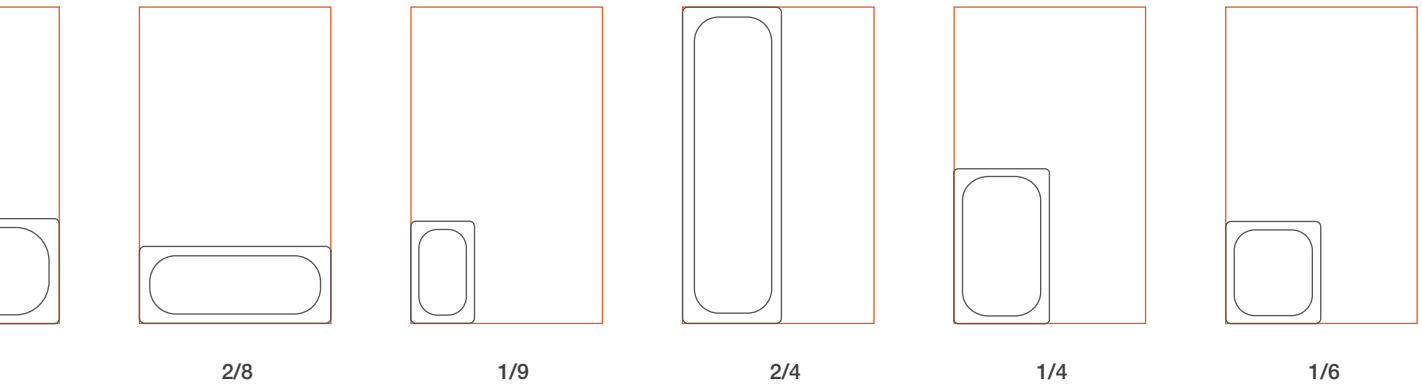
# The GN range.



20

Experience Rieber's renowned quality – not only in terms of materials, but also in optimal handling and flexibility of use. Every GN container is the result of a complex manufacturing process which ensures a robust, dishwasher-safe product. The containers have high, shaped, offset stacking shoulders which not only ensure tight stacking and easy unstacking but also define the filling height, meaning that all GN containers can be enclosed by selecting a matching lid from the range.

Why not create you own GN container system by combining different sizes and depths? The wide variety of materials, from stainless steel to polycarbonate to enamel, means you can select the right finish for the job. Even when it comes to the small details, your GN container system still allows a degree of customisation. Select from various handle options or extend your system with later additions. The choice is yours.



**Filling height:** Our figures for filling height take into account real food-handling experience. Our measurements are based on a filling height level with the stacking shoulder (rather than to the top of the container) so the lid does not rest on the food or in the sauce.  
 NB: Filling capacities of other manufacturers relate to a filling height that is level with the top of the container.



# Solution finder for GN containers

## Basic equipment

Number calculation for the 1-part set of GN containers, thermoport®, without GN lid. If appropriate, also arrange for a GN lid separately.  
Only one menu, no splitting into different meals/menus

## Arrangement for plastic thermoport®

Customer to determine whether unheated or heated, depending on requirements (only size information given in table)  
thermoport® 50 / 50 K / 50KB  
thermoport® 100 K / 100 KB  
thermoport® 1000 K / 1000 KB  
K = unheated  
KB = heated

No. of diners	Food Quantity	Hot, 3 parts			Hot, 4 parts			
		Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.5 l	Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.3 l	Soup 0.2 l
12	GN containers	1 x 1/4, 150 mm deep	1 x 1/4, 65 mm deep	1 x 1/2, 150 mm deep	1 x 1/4, 150 mm deep	1 x 1/4, 65 mm deep	1 x 1/4, 150 mm deep	1 x 1/4, 150 mm deep
	thermoport®	1 x thermoport® 100, 1 x cross-support			1 x thermoport® 100, 1 x cross-support			
25	GN containers	1 x 1/1, 65 mm deep	1 x 1/3, 100 mm deep	1 x 2/3, 200 mm deep	1 x 1/2, 150 mm deep	1 x 1/4, 150 mm deep	1 x 1/1, 100 mm deep	1 x 1/4, 200 mm deep
	thermoport®	1 x thermoport® 100, 1 x thermoport® 50, 1 x cross-support			1 x thermoport® 100, 1 x thermoport® 50, 1 x cross-support			
50	GN containers	1 x 2/3, 100 mm deep	1 x 1/3, 100 mm deep	1 x 1/1, 200 mm deep	1 x 1/2, 200 mm deep	1 x 1/3, 200 mm deep	1 x 2/3, 100 mm deep	1 x 1/2, 200 mm deep
	thermoport®	1 x thermoport® 1000			2 x thermoport® 100			
75	GN containers	3 x 1/1, 65 mm deep	1 x 1/2, 150 mm deep	1 x 1/1, 200 mm deep	3 x 1/1, 65 mm deep	1 x 1/3, 200 mm deep	1 x 1/1, 200 mm deep	1 x 2/3, 200 mm deep
	GN containers			1 x 1/2, 200 mm deep				
	thermoport®	1 x thermoport® 1000, 1 x thermoport® 100			1 x thermoport® 1000, 1 x thermoport® 100			
100	GN containers	4 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	2 x 1/1, 200 mm deep	4 x 1/1, 65 mm deep	2 x 1/3, 200 mm deep	2 x 2/3, 200 mm deep	1 x 1/1, 150 mm deep
	GN containers							
	thermoport®	2 x thermoport® 1000			2 x thermoport® 1000			
150	GN containers	6 x 1/1, 65 mm deep	1 x 1/1, 150 mm deep	3 x 1/1, 200 mm deep	6 x 1/1, 65 mm deep	2 x 1/2, 150 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 150 mm deep
	GN containers						2 x 1/2, 200 mm deep	1 x 1/1, 100 mm deep
	thermoport®	3 x thermoport® 1000			3 x thermoport® 1000			
200	GN containers	6 x 1/1, 65 mm deep	2 x 1/2, 200 mm deep	4 x 1/1, 200 mm deep	6 x 1/1, 65 mm deep	2 x 1/2, 200 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep
	GN containers	2 x 1/1, 100 mm deep			2 x 1/1, 100 mm deep		2 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep
	thermoport®	4 x thermoport® 1000, 1 x insulated divider			4 x thermoport® 1000, 1 x insulated divider			
250	GN containers	6 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	5 x 1/1, 200 mm deep	6 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	3 x 1/1, 200 mm deep	2 x 1/1, 200 mm deep
	GN containers	4 x 1/1, 100 mm deep			4 x 1/1, 100 mm deep			
	thermoport®	5 x thermoport® 1000			5 x thermoport® 1000			
300	GN containers	12 x 1/1, 65 mm deep	1 x 1/1, 150 mm deep	6 x 1/1, 200 mm deep	12 x 1/1, 65 mm deep	1 x 1/1, 150 mm deep	3 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep
	GN containers		1 x 1/1, 100 mm deep			1 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep	2 x 1/1, 150 mm deep
	thermoport®	5 x thermoport® 1000, 1 x thermoport® 100, 1 x insulated divider			5 x thermoport® 1000, 1 x thermoport® 100			
400	GN containers	16 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	7 x 1/1, 200 mm deep	16 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	4 x 1/1, 200 mm deep	3 x 1/1, 200 mm deep
	GN containers		1 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep		1 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep	
	thermoport®	7 x thermoport® 1000, 1 x thermoport® 100			7 x thermoport® 1000, 1 x thermoport® 100			
500	GN containers	20 x 1/1, 65 mm deep	2 x 1/1, 200 mm deep	9 x 1/1, 200 mm deep	20 x 1/1, 65 mm deep	2 x 1/1, 200 mm deep	6 x 1/1, 200 mm deep	4 x 1/1, 200 mm deep
	GN containers			1 x 1/1, 150 mm deep				
	GN containers							
	GN containers							
	thermoport®	9 x thermoport® 1000, 1 x thermoport® 100, 1 x insulated divider			9 x thermoport® 1000, 1 x thermoport® 100, 1 x insulated divider			

**Hot, 5 parts**

Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.3 l	Vegetable 0.3 l	Soup 0.2 l
1 x 1/2, 65 mm deep	1 x 1/4, 65 mm deep	1 x 1/2, 100 mm deep	1 x 1/2, 100 mm deep	1 x 1/4, 100 mm deep
2 x thermoport® 50, 1 x cross-support				
1 x 1/2, 150 mm deep	1 x 1/4, 150 mm deep	1 x 1/2, 150 mm deep	1 x 1/2, 150 mm deep	1 x 1/4, 200 mm deep
2 x thermoport® 100, 1 x cross-support				
1 x 1/2, 200 mm deep	1 x 1/3, 200 mm deep	1 x 2/3, 200 mm deep	1 x 1/1, 150 mm deep	1 x 1/2, 200 mm deep
3 x thermoport® 100				
3 x 1/1, 65 mm deep	1 x 1/3, 200 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep	1 x 2/3, 200 mm deep
2 x thermoport® 1000				
4 x 1/1, 65 mm deep	2 x 1/3, 200 mm deep	2 x 2/3, 200 mm deep	1 x 1/1, 150 mm deep 1 x 1/1, 100 mm deep	1 x 1/1, 200 mm deep
3 x thermoport® 1000, 1 x insulated divider				
6 x 1/1, 65 mm deep	2 x 1/2, 150 mm deep	1 x 1/1, 200 mm deep 2 x 1/2, 200 mm deep	1 x 1/1, 200 mm deep 1 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep 1 x 1/1, 100 mm deep
4 x thermoport® 1000, 1 x insulated divider				
6 x 1/1, 65 mm deep	2 x 1/2, 200 mm deep	1 x 1/1, 200 mm deep 2 x 1/1, 150 mm deep	1 x 1/1, 200 mm deep 2 x 1/1, 150 mm deep	1 x 1/1, 200 mm deep 1 x 1/1, 150 mm deep
5 x thermoport® 1000, 1 x thermoport® 100, 1 x insulated divider				
6 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	3 x 1/1, 200 mm deep	3 x 1/1, 200 mm deep	2 x 1/1, 200 mm deep
4 x 1/1, 100 mm deep				
6 x thermoport® 1000, 1 x thermoport® 100				
12 x 1/1, 65 mm deep	1 x 1/1, 150 mm deep 1 x 1/1, 100 mm deep	3 x 1/1, 200 mm deep 1 x 1/1, 100 mm deep	3 x 1/1, 200 mm deep 1 x 1/1, 100 mm deep	1 x 1/1, 200 mm deep 2 x 1/1, 150 mm deep
7 x thermoport® 1000, 1 x thermoport® 100, 1 x insulated divider				
16 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep 1 x 1/1, 150 mm	4 x 1/1, 200 mm deep 1 x 1/1, 150 mm deep	4 x 1/1, 200 mm deep 1 x 1/1, 150 mm deep	3 x 1/1, 200 mm deep
10 x thermoport® 1000, 1 x insulated divider				
20 x 1/1, 65 mm deep	2 x 1/1, 200 mm deep	6 x 1/1, 200 mm deep	6 x 1/1, 200 mm deep	4 x 1/1, 200 mm deep
12 x thermoport® 1000, 1 x thermoport® 100, 1 x insulated divider				

*Quantity guideline for salad*

Up to 200 diners:  
0.2 l leafy salad

Over 200 diners:  
25% leafy salad 0.2 l and  
75% mixed salad 0.1 l

**Cold**

Dessert 0.1 l	Salad 0.2 l / 0.1 l	Dressing 0.04 l
1 x 2/8, 65 mm deep	1 x 2/8, 100 mm deep	1 x 2/8, 65 mm deep
1 x thermoport® 50, 1 x lid with cooling plate or customer cold pack		
1 x 2/8, 100 mm deep	1 x 1/2, 100 mm deep	1 x 2/8, 65 mm deep
1 x thermoport® 50, 1 x lid with cooling plate or customer cold pack		
1 x 1/4, 200 mm deep	1 x 1/2, 200 mm deep	1 x 1/4, 100 mm deep
1 x thermoport® 100, 1 x lid with cooling plate or customer cold pack		
1 x 2/3, 150 mm deep	1 x 1/1, 150 mm deep	1 x 1/3, 100 mm deep
1 x thermoport® 1000, 1 x cooling plate, 1 x insulated divider		
1 x 2/3, 150 mm deep	2 x 1/2, 200 mm deep	1 x 1/3, 150 mm deep
1 x thermoport® 1000, 1 x cooling plate, 1 x insulated divider		
1 x 1/1, 150 mm deep	3 x 1/2, 200 mm deep	3 x 1/2, 150 mm deep
1 x thermoport® 1000, 1 x thermoport® 100, 1 x lid with cooling plate or customer cold pack		
2 x 1/2, 200 mm deep	1 x 1/1, 100 mm deep	2 x 2/8, 200 mm deep
1 x thermoport® 1000, 1 x thermoport® 100, 1 x lid with cooling plate or customer cold pack		
1 x 1/1, 200 mm deep	1 x 1/1, 100 mm deep	2 x 2/8, 200 mm deep
2 x thermoport® 1000, 2 x cooling plates		
1 x 1/1, 100 mm deep	1 x 1/1, 150 mm deep	2 x 1/3, 150 mm deep
1 x 1/1, 150 mm deep	3 x 2/3, 100 mm deep	1 x 1/3, 100 mm deep
2 x thermoport® 1000		
1 x 1/1, 200 mm deep	1 x 1/1, 150 mm deep	2 x 1/2, 150 mm deep
1 x 1/1, 150 mm deep	3 x 1/1, 100 mm deep	
2 x thermoport® 1000, 1 x thermoport® 100, 1 x cooling plate		
2 x 1/1, 200 mm deep	1 x 1/1, 150 mm deep 1 x 1/2, 150 mm deep	1 x 1/2, 150 mm deep 2 x 1/3, 200 mm deep
3 x thermoport® 1000, 1 x lid with cooling plate or customer cold pack		

# Solution finder for GN containers

## Basic equipment (with large-capacity thermoport®)

Number calculation for the 1-part set of GN containers, (large-capacity) thermoport®, without GN lid.  
If appropriate, also arrange for a GN lid separately.  
Only one menu, no splitting into different meals/menus

## Arrangement for plastic thermoport®

Customer to determine whether unheated or heated, depending on requirements (only size information given in table)  
thermoport® 100 K / 100 KB  
thermoport® 1000 K / 1000 KB  
thermoport® 6000 K / 6000 KB  
K = unheated  
KB = heated

No. of diners	Food Quantity	Hot, 3 parts			Hot, 4 parts			
		Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.5 l	Piece of meat 0.15 l	Sauce 0.1 l	Side 0.3 l	Soup 0.2 l
100	GN containers	4 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	2 x 1/1, 200 mm deep	4 x 1/1, 65 mm deep	2 x 2/4, 100 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 150 mm deep
	GN containers						1 x 1/1, 65 mm deep	
	thermoport®	1 x thermoport® 6000			1 x thermoport® 6000			
150	GN containers	6 x 1/1, 65 mm deep	1 x 1/1, 150 mm deep	3 x 1/1, 200 mm deep	6 x 1/1, 65 mm deep	2 x 2/4, 150 mm deep	2 x 1/1, 200 mm deep	1 x 1/1, 150 mm deep
	GN containers							1 x 1/1, 100 mm deep
	thermoport®	1 x thermoport® 6000, 1 x thermoport® 1000			1 x thermoport® 6000, 1 x thermoport® 1000			
200	GN containers	6 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	4 x 1/1, 200 mm deep	6 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep
	GN containers	2 x 1/1 100 mm			2 x 1/1, 100 mm deep		2 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep
	thermoport®	2 x thermoport® 6000, 1 x insulated divider			2 x thermoport® 6000, 1 x insulated divider			
250	GN containers	6 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	5 x 1/1, 200 mm deep	6 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	3 x 1/1, 200 mm deep	2 x 1/1, 200 mm deep
	GN containers	4 x 1/1, 100 mm			4 x 1/1, 100 mm deep			
	thermoport®	2 x thermoport® 6000, 1 x thermoport® 1000			2 x thermoport® 6000, 1 x thermoport® 1000			
300	GN containers	12 x 1/1, 65 mm deep	1 x 1/1, 150 mm deep	6 x 1/1, 200 mm deep	12 x 1/1, 65 mm deep	1 x 1/1, 150 mm deep	3 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep
	GN containers		1 x 1/1, 100 mm deep			1 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep	2 x 1/1, 150 mm deep
	thermoport®	3 x thermoport® 6000, 1 x insulated divider			3 x thermoport® 6000			
400	GN containers	16 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	7 x 1/1, 200 mm deep	16 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	4 x 1/1, 200 mm deep	3 x 1/1, 200 mm deep
	GN containers		1 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep		1 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep	
	thermoport®	4 x thermoport® 6000, 1 x insulated divider			4 x thermoport® 6000, 1 x insulated divider			
500	GN containers	20 x 1/1, 65 mm deep	2 x 1/1, 200 mm deep	9 x 1/1, 200 mm deep	20 x 1/1, 65 mm deep	2 x 1/1, 200 mm deep	6 x 1/1, 200 mm deep	4 x 1/1, 200 mm deep
	GN containers			1 x 1/1, 150 mm deep				
	GN containers							
	GN containers							
	thermoport®	5 x thermoport® 6000, 1 x insulated divider			5 x thermoport® 6000, 1 x insulated divider			

**Hot, 5 parts**

Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.3 l	Vegetable 0.3 l	Soup 0.2 l
4 x 1/1, 65 mm deep	2 x 2/4, 100 mm deep	1 x 1/1, 200 mm deep 1 x 1/1, 65 mm deep	1 x 1/1, 150 mm deep 1 x 1/1, 100 mm deep	1 x 1/1, 200 mm deep
1 x thermoport® 6000, 1 x thermoport® 1000, 1 x insulated divider				
6 x 1/1, 65 mm deep	2 x 2/4, 150 mm deep	2 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep 1 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep 1 x 1/1, 100 mm deep
2 x thermoport® 6000, 1 x insulated divider				
6 x 1/1, 65 mm deep 2 x 1/1, 100 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep 2 x 1/1, 150 mm deep	1 x 1/1, 200 mm deep 2 x 1/1, 150 mm deep	1 x 1/1, 200 mm deep 1 x 1/1, 150 mm deep
3 x thermoport® 6000, 1 x insulated divider				
6 x 1/1, 65 mm deep 4 x 1/1, 100 mm deep	1 x 1/1, 200 mm deep	3 x 1/1, 200 mm deep	3 x 1/1, 200 mm deep	2 x 1/1, 200 mm deep
3 x thermoport® 6000, 1 x thermoport® 100				
12 x 1/1, 65 mm deep	1 x 1/1, 150 mm deep 1 x 1/1, 100 mm deep	3 x 1/1, 200 mm deep 1 x 1/1, 100 mm deep	3 x 1/1, 200 mm deep 1 x 1/1, 100 mm deep	1 x 1/1, 200 mm deep 2 x 1/1, 150 mm deep
4 x thermoport® 6000, 1 x insulated divider				
16 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep 1 x 1/1, 150 mm deep	4 x 1/1, 200 mm deep 1 x 1/1, 150 mm deep	4 x 1/1, 200 mm deep 1 x 1/1, 150 mm deep	3 x 1/1, 200 mm deep
5 x thermoport® 6000, 1 x insulated divider				
20 x 1/1, 65 mm deep	2 x 1/1, 200 mm deep	6 x 1/1, 200 mm deep	6 x 1/1, 200 mm deep	4 x 1/1, 200 mm deep
6 x thermoport® 6000, 1 x thermoport® 100, 1 x insulated divider				

*Quantity guideline for salad*

Up to 200 diners:  
0.2 l leafy salad

Over 200 diners:  
25% leafy salad 0.2 l  
75% mixed salad 0.1 l

**Cold**

Dessert 0.1 l	Salad 0.2 l / 0.1 l	Dressing 0.04 l
1 x 2/3, 150 mm deep	2 x 1/2, 200 mm deep	1 x 1/3, 150 mm deep
1 x thermoport® 1000, 1 x cooling plate		
1 x 1/1, 150 mm deep	3 x 1/2, 200 mm deep	1 x 1/2, 150 mm deep
1 x thermoport® 1000, 1 x thermoport® 100, 1 x lid with cooling plate or customer cold pack		
2 x 1/2, 200 mm deep	1 x 1/1, 100 mm deep 3 x 1/2, 100 mm deep	2 x 2/8, 200 mm deep
1 x thermoport® 1000, 1 x lid with cooling plate or customer cold pack		
1 x 1/1, 200 mm deep	1 x 1/1, 100 mm deep 4 x 2/4, 150 mm deep	2 x 2/4, 100 mm deep
1 x thermoport® 6000, 2 x cooling plates		
1 x 1/1, 100 mm deep 1 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep 3 x 2/4, 150 mm deep	3 x 2/4, 100 mm deep
1 x thermoport® 6000		
1 x 1/1, 200 mm deep 1 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep 3 x 1/1, 100 mm deep	2 x 2/4, 150 mm deep
2 x thermoport® 6000, 1 x thermoport® 100, 1 x cooling plate		
2 x 1/1, 200 mm deep	1 x 1/1, 150 mm deep 1 x 2/4, 100 mm deep 3 x 2/4, 150 mm deep	1 x 2/4, 100 mm deep 3 x 2/4, 150 mm deep
1 x thermoport® 6000, 1 x thermoport® 1000, 1 x cooling plate		



# Solution finder for thermoplates®

## Basic equipment

Number calculation for the 1-part set of thermoplates®, with drop handle and thermoport®, without GN lid. If appropriate, also arrange for a GN lid separately. Only one menu, no splitting into different meals/menus

## Arrangement for plastic thermoport®

Customer to determine whether unheated or heated, depending on requirements (only size information given in table) thermoport® 50 / 50 K / 50KB thermoport® 1000 K / 1000 KB K and without additional item = unheated KB = heated

No. of diners	Food Quantity	Hot, 3 parts			Hot, 4 parts			
		Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.5 l	Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.3 l	Soup 0.2 l
12	thermoplates®	1 x 2/3, 65 mm deep	1 x 1/3, 65 mm deep	1 x 1/1, 65 mm deep	1 x 2/3, 65 mm deep	1 x 1/3, 65 mm deep	1 x 2/3, 65 mm deep	1 x 1/3, 65 mm deep
	thermoport®	2 x thermoport® 50, 1 x cross-support			2 x thermoport® 50, 2 x cross-support			
25	thermoplates®	1 x 1/1, 100 mm deep	1 x 1/2, 65 mm deep	1 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep	1 x 1/2, 65 mm deep	1 x 1/1, 100 mm deep	1 x 1/2, 100 mm deep
	thermoplates®			1 x 1/2, 65 mm deep			1 x 1/2, 65 mm deep	
	thermoport®	3 x thermoport® 50, 1 x cross-support			1 x thermoport® 1000, 1 x insulated divider			
50	thermoplates®	2 x 1/1, 100 mm deep	1 x 1/2, 100 mm deep	2 x 1/1, 100 mm deep	2 x 1/1, 100 mm deep	1 x 1/2, 100 mm deep	1 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep
	thermoplates®			1 x 1/2, 100 mm deep			1 x 1/2, 100 mm deep	
	thermoport®	1 x thermoport® 1000, 1 x thermoport® 50, 1 x cross-support			1 x thermoport® 1000, 1 x thermoport® 50, 1 x cross-support			
75	thermoplates®	3 x 1/1, 65 mm deep	1 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep	3 x 1/1, 65 mm deep	1 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep
	thermoplates®						1 x 1/2, 65 mm deep	1 x 1/2, 100 mm deep
	thermoport®	2 x thermoport® 1000, 1 x insulated divider			2 x thermoport® 1000, 1 x insulated divider			
100	thermoplates®	4 x 1/1, 65 mm deep	1 x 1/1, 100 mm deep	5 x 1/1, 100 mm deep	4 x 1/1, 65 mm deep	1 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep	2 x 1/1, 100 mm deep
	thermoport®	2 x thermoport® 1000, 1 x thermoport® 50, 1 x insulated divider			2 x thermoport® 1000, 1 x thermoport® 50, 1 x insulated divider			
150	thermoplates®	3 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	7 x 1/1, 100 mm deep	3 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep
	thermoplates®	3 x 1/1, 100 mm deep		1 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep		1 x 1/1, 65 mm deep	
	thermoport®	4 x thermoport® 1000, 1 x insulated divider			4 x thermoport® 1000, 1 x insulated divider			
200	thermoplates®	4 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	10 x 1/1, 100 mm deep	4 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	6 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep
	thermoplates®	4 x 1/1, 100 mm deep			4 x 1/1, 100 mm deep			
	thermoport®	5 x thermoport® 1000, 1 x insulated divider			5 x thermoport® 1000, 1 x insulated divider			
250	thermoplates®	6 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep	13 x 1/1, 100 mm deep	6 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep	8 x 1/1, 100 mm deep	5 x 1/1, 100 mm deep
	thermoplates®	4 x 1/1, 100 mm deep			4 x 1/1, 100 mm deep			
	thermoport®	6 x thermoport® 1000			6 x thermoport® 1000			
300	thermoplates®	9 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep	15 x 1/1, 100 mm deep	9 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep	9 x 1/1, 100 mm deep	6 x 1/1, 100 mm deep
	thermoplates®	3 x 1/1, 100 mm deep			3 x 1/1, 100 mm deep			
	thermoport®	7 x thermoport® 1000, 1 x insulated divider			7 x thermoport® 1000, 1 x insulated divider			
400	thermoplates®	12 x 1/1, 65 mm deep	4 x 1/1, 100 mm deep	20 x 1/1, 100 mm deep	12 x 1/1, 65 mm deep	4 x 1/1, 100 mm deep	12 x 1/1, 100 mm deep	8 x 1/1, 100 mm deep
	thermoplates®	4 x 1/1, 100 mm deep			4 x 1/1, 100 mm deep			
	thermoport®	9 x thermoport® 1000			9 x thermoport® 1000			
500	thermoplates®	18 x 1/1, 65 mm deep	5 x 1/1, 100 mm deep	25 x 1/1, 100 mm deep	18 x 1/1, 65 mm deep	5 x 1/1, 100 mm deep	15 x 1/1, 100 mm deep	10 x 1/1, 100 mm deep
	thermoplates®	2 x 1/1, 100 mm deep			2 x 1/1, 100 mm deep			
	thermoport®	11 x thermoport® 1000			11 x thermoport® 1000			

Quantity guideline per diner

Meat: 0.15 l or one piece  
Vegetable: 0.3 l  
Sauce: 0.1 l  
Side: 0.3 l or 0.5 l  
Soup: 0.2 l

**Hot, 5 parts**

Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.3 l	Vegetable 0.3 l	Soup 0.2 l
1 x 2/3, 65 mm deep	1 x 1/3, 65 mm deep	1 x 1/1, 65 mm deep	1 x 2/3, 65 mm deep	1 x 1/3, 65 mm deep
3 x thermoport® 50, 2 x cross-support				
1 x 1/1, 100 mm deep	1 x 1/2, 65 mm deep	1 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep	1 x 1/2, 100 mm deep
1 x thermoport® 1000, 1 x insulated divider				
2 x 1/1, 100 mm deep	1 x 1/2, 100 mm deep	1 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep
2 x thermoport® 1000, 2 x insulated divider				
3 x 1/1, 65 mm deep	1 x 1/1, 100 mm deep	2 x 1/1, 100 mm deep	2 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep
2 x thermoport® 1000, 2 x thermoport® 50, 2 x insulated divider				
4 x 1/1, 65 mm deep	1 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep	2 x 1/1, 100 mm deep
3 x thermoport® 1000, 1 x insulated divider				
3 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep
3 x 1/1, 100 mm deep		1 x 1/1, 65 mm deep	1 x 1/1, 65 mm deep	
5 x thermoport® 1000, 1 x insulated divider				
8 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	6 x 1/1, 100 mm deep	6 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep
6 x thermoport® 1000, 1 x insulated divider				
6 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep	8 x 1/1, 100 mm deep	8 x 1/1, 100 mm deep	5 x 1/1, 100 mm deep
4 x 1/1, 100 mm deep				
8 x thermoport® 1000				
9 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep	9 x 1/1, 100 mm deep	9 x 1/1, 100 mm deep	6 x 1/1, 100 mm deep
3 x 1/1, 100 mm deep				
9 x thermoport® 1000, 1 x insulated divider				
12 x 1/1, 65 mm deep	4 x 1/1, 100 mm deep	12 x 1/1, 100 mm deep	12 x 1/1, 100 mm deep	8 x 1/1, 100 mm deep
4 x 1/1, 100 mm deep				
12 x thermoport® 1000				
18 x 1/1, 65 mm deep	5 x 1/1, 100 mm deep	15 x 1/1, 100 mm deep	15 x 1/1, 100 mm deep	10 x 1/1, 100 mm deep
2 x 1/1, 100 mm deep				
15 x thermoport® 1000, 1 x insulated divider				

Quantity guideline for salad and dessert

Up to 150 diners:  
0.2 l leafy salad  
Over 200 diners:  
25% leafy salad 0.2 l and  
75% mixed salad 0.1 l

Dessert 0.1 l  
Dressing 0.04 l

**Cold**

Dessert 0.1 l	Salad 0.2 l / 0.1 l	Dressing 0.04 l
1 x 1/3, 65 mm deep	1 x 1/3, 65 mm deep	1 x 1/3, 40 mm deep
1 x thermoport® 50, 1 x lid with cooling plate		
1 x 2/3, 65 mm deep	1 x 1/1, 65 mm deep	1 x 1/3, 40 mm deep
2 x thermoport® 50, 2 x lid with cooling plate		
1 x 1/2, 100 mm deep	1 x 1/1, 100 mm deep	1 x 1/2, 65 mm deep
2 x thermoport® 50, 1 x lid with cooling plate		
1 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep	1 x 1/2, 65 mm deep
1 x thermoport® 1000, 1 x cooling plate		
1 x 1/1, 100 mm deep	2 x 1/1, 100 mm deep	1 x 1/1, 65 mm deep
1 x thermoport® 1000, 1 x cooling plate		
1 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep	1 x 1/1, 65 mm deep
1 x 1/1, 65 mm deep		
1 x thermoport® 1000, 2 x thermoport® 50, 1 x cooling plate		
2 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep	3 x 1/2, 65 mm deep
1 x thermoport® 1000, 2 x thermoport® 50, 1 x cooling plate		
2 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep	1 x 1/2, 100 mm deep
1 x 1/1, 65 mm deep	1 x 1/2, 65 mm deep	2 x 1/2, 65 mm deep
2 x thermoport® 1000, 1 x thermoport® 50, 1 x cooling plate		
3 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep	3 x 1/1, 65 mm deep
2 x thermoport® 1000, 2 x thermoport® 50, 1 x cooling plate		
4 x 1/1, 100 mm deep	5 x 1/1, 100 mm deep	3 x 1/1, 65 mm deep
3 x thermoport® 1000, 1 x cooling plate		
5 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep
4 x thermoport® 1000, 2 x cooling plate		

# Solution finder for thermoplates®

## Basic equipment (with large-capacity thermoport®)

Number calculation for the 1-part set of thermoplates®, with drop handle and thermoport®, without GN lid. If appropriate, also arrange for a GN lid separately. Only one menu, no splitting into different meals/menus

## Arrangement for plastic thermoport®

Customer to determine whether unheated or heated, depending on requirements (only size information given in table)  
 thermoport® 6000 K / 6000 KB  
 thermoport® 50 / 50 K / 50 KB  
 thermoport® 1000 K / 1000 KB  
 K and without additional item = unheated  
 KB = heated

No. of diners	Food Quantity	Hot, 3 parts			Hot, 4 parts			
		Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.5 l	Piece of meat 0.15 l	Sauce 0.1 l	Side 0.3 l	Soup 0.2 l
100	thermoplates®	4 x 1/1, 65 mm deep	1 x 1/1, 100 mm deep	5 x 1/1, 100 mm deep	4 x 1/1, 65 mm deep	1 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep	2 x 1/1, 100 mm deep
	thermoport®	1 x thermoport® 6000, 1 x thermoport® 50, 1 x insulated divider			1 x thermoport® 6000, 1 x thermoport® 50, 1 x insulated divider			
150	thermoplates®	3 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	7 x 1/1, 100 mm deep	3 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep
	thermoport®	3 x 1/1, 100 mm deep		1 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep		1 x 1/1, 65 mm deep	
200	thermoplates®	4 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	10 x 1/1, 100 mm deep	4 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	6 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep
	thermoport®	4 x 1/1, 100 mm deep			4 x 1/1, 100 mm deep			
250	thermoplates®	6 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep	13 x 1/1, 100 mm deep	6 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep	8 x 1/1, 100 mm deep	5 x 1/1, 100 mm deep
	thermoport®	4 x 1/1, 100 mm deep			4 x 1/1, 100 mm deep			
300	thermoplates®	9 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep	15 x 1/1, 100 mm deep	9 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep	9 x 1/1, 100 mm deep	6 x 1/1, 100 mm deep
	thermoport®	3 x 1/1, 100 mm deep			3 x 1/1, 100 mm deep			
400	thermoplates®	12 x 1/1, 65 mm deep	4 x 1/1, 100 mm deep	20 x 1/1, 100 mm deep	12 x 1/1, 65 mm deep	4 x 1/1, 100 mm deep	12 x 1/1, 100 mm deep	8 x 1/1, 100 mm deep
	thermoport®	4 x 1/1, 100 mm deep			4 x 1/1, 100 mm deep			
500	thermoplates®	18 x 1/1, 65 mm deep	5 x 1/1, 100 mm deep	25 x 1/1, 100 mm deep	18 x 1/1, 65 mm deep	5 x 1/1, 100 mm deep	15 x 1/1, 100 mm deep	10 x 1/1, 100 mm deep
	thermoport®	2 x 1/1, 100 mm deep			2 x 1/1, 100 mm deep			
		5 x thermoport® 6000, 1 x thermoport® 1000			5 x thermoport® 6000, 1 x thermoport® 1000			

Quantity guideline per diner

Meat: 0.15 l or one piece

Vegetable: 0.3 l

Sauce: 0.1 l

Side: 0.3 l or 0.5 l

Soup: 0.2 l

**Hot, 5 parts**

Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.3 l	Vegetable 0.3 l	Soup 0.2 l
4 x 1/1, 65 mm deep	1 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep	2 x 1/1, 100 mm deep
1 x thermoport® 6000, 1 x thermoport® 1000, 1 x insulated divider				
3 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep
3 x 1/1, 100 mm deep		1 x 1/1, 65 mm deep	1 x 1/1, 65 mm deep	
2 x thermoport® 6000, 1 x thermoport® 1000, 1 x insulated divider				
8 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	6 x 1/1, 100 mm deep	6 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep
3 x thermoport® 6000, 1 x insulated divider				
6 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep	8 x 1/1, 100 mm deep	8 x 1/1, 100 mm deep	5 x 1/1, 100 mm deep
4 x 1/1, 100 mm deep				
4 x thermoport® 6000				
9 x 1/1, 65 mm deep	3 x 1/1, 100 mm deep	9 x 1/1, 100 mm deep	9 x 1/1, 100 mm deep	6 x 1/1, 100 mm deep
3 x 1/1, 100 mm deep				
4 x thermoport® 6000, 1 x thermoport® 1000, 1 x insulated divider				
12 x 1/1, 65 mm deep	4 x 1/1, 100 mm deep	12 x 1/1, 100 mm deep	12 x 1/1, 100 mm deep	8 x 1/1, 100 mm deep
4 x 1/1, 100 mm deep				
6 x thermoport® 6000				
18 x 1/1, 65 mm deep	5 x 1/1, 100 mm deep	15 x 1/1, 100 mm deep	15 x 1/1, 100 mm deep	10 x 1/1, 100 mm deep
2 x 1/1, 100 mm deep				
7 x thermoport® 6000, 1 x thermoport® 1000, 1 x insulated divider				

Quantity guideline for salad and dessert

Up to 150 diners:

0.2 l leafy salad

Over 200 diners:

25% leafy salad 0.2 l and

75% mixed salad 0.1 l

Dessert 0.1 l

Dressing 0.04 l

**Cold**

Dessert 0.1 l	Salad 0.2 l / 0.1 l	Dressing 0.04 l
1 x 1/1, 100 mm deep	2 x 1/1, 100 mm deep	1 x 1/1, 65 mm deep
1 x thermoport® 1000, 1 x cooling plate		
1 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep	1 x 1/1, 65 mm deep
1 x 1/1, 65 mm deep		
1 x thermoport® 1000, 2 x thermoport® 50, 1 x cooling plate		
2 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep	3 x 1/2, 65 mm deep
	3 x 1/2, 100 mm deep	
1 x thermoport® 1000, 2 x thermoport® 50, 1 x cooling plate		
2 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep	1 x 1/2, 100 mm deep
1 x 1/1, 65 mm deep	1 x 1/2, 65 mm deep	2 x 1/2, 65 mm deep
2 x thermoport® 1000, 1 x thermoport® 50, 1 x cooling plate		
3 x 1/1, 100 mm deep	4 x 1/1, 100 mm deep	3 x 1/1, 65 mm deep
	1 x 1/1, 65 mm deep	
1 x thermoport® 6000, 2 x thermoport® 50, 1 x cooling plate		
4 x 1/1, 100 mm deep	5 x 1/1, 100 mm deep	3 x 1/1, 65 mm deep
1 x thermoport® 6000, 1 x thermoport® 1000, 1 x cooling plate		
5 x 1/1, 100 mm deep	3 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep
	6 x 1/1, 65 mm deep	2 x 1/1, 65 mm deep
2 x thermoport® 6000, 2 x cooling plate		



# Notes



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