

varithekbuffet

The flexible buffet experience.



Rieber

varithekbuffet: The flexible buffet experience


Restaurants, hotels and work's canteens that want to treat their guests to a special dining experience and underscore the quality of the food with an attractive serving area, have decided in favour of varithekbuffet.

The cooking module, modules for keeping food warm and chilled and the neutral module can be combined freely depending on the space and specific requirements. All modules are available as standing units or mobile units on casters. The panelling can be adapted to match the individual style of the furnishings. This turns the serving area into a complete, great-looking front cooking kitchen.



Contents

Introduction	Page 02 - 03
Application	Page 04 - 05
Overview	Page 06 - 07
Range	Page 08 - 15
Accessories	Page 16



Refrigerated module

varithekbuffet - the attractive serving solution

Cooking module



Holding module with
thermomat®



Module selection



Cooking module

The cooking module forms the centre of the varithekbuffet. Two Ceran hobs in GN format are flush-mounted into the stainless steel worktop. Alternatively, the cooking module can also be equipped with induction hobs.

Cooking can be performed directly in special GN-compatible cookware (Rieber thermoplates®) placed on top of two full-surface hobs. The circulating air extraction system airclean3d® with lighting is integrated into the module. The greasy air is suctioned off to the rear. The grease is removed from the air in the centrifugal filter and collected separately in special trays. An activated carbon filter mat or, depending on the model, a zeolite filter in the substructure absorbs the remaining odours.

A variety of models is available.



Holding module

The holding module is a further core element in the varithekbuffet system. There are three system modules for holding GN 1/1 and varithek® insert elements integrated into the stainless steel worktop. These can be fitted with varithek® Ceran hobs. The prepared food in GN containers and thermoplates® in various formats can be placed on these hobs and kept warm. The holding module is also available with a bain-marie. There is a Rieber thermomat® in the substructure for larger quantities of food which can also be equipped with GN containers. The light bridge facing the guest is fully glazed to allow a clear view of the fresh food. The light bridge also serves as a germ guard and food serving element.

A variety of models is available.



Refrigerated module

The refrigerated module completes the preparation chain of the varithekbuffet system. A refrigeration well with quiet refrigeration is fitted into the stainless steel worktop. The storage capacity of the refrigeration well is 3 x GN 1/1 with a useful depth of 200 mm. The refrigeration range (quiet refrigeration) is between +2 °C and +10 °C.

Alternatively, circulating air refrigeration with primary and secondary refrigeration is available whereby a curtain of cold air is blown over the products. The refrigerated module is also available as a show case or free-standing salad bar.

A variety of models is available.



Neutral module

The neutral module complements the varithekbuffet system. The stainless steel worktop is designed as a full work surface. When the varithek® GN-port is placed on top, the serving area can be expanded easily and flexibly. The varithek® GN-port holds up to GN 1/1 and also accommodates Ceran hobs, turning it into a serving unit. A number of configurations of products from the whole range can be inserted below the stainless steel worktop to suit the operator's needs: GN containers, various thermomat® and thermoport® units. This module is designed without a light space for all the accessories required in the buffet area: decoration, food serving equipment, for example.

A variety of models is available. Cash till modules on request.

Waterless holding in compliance with HACCP: varithek[®] buffet holding modules

Stainless steel worktop; stainless steel germ guard top with 2 side walls, fully glazed on guest side with in-built 36 W lighting, ON/OFF switch and removable glass shelf; substructure: open, stainless steel tubular frame. Installed on stainless steel feet, with chromed base, adjustable, floor clearance 160 mm. Alternatively supplied in mobile design with 4 double swivel casters with brake, diameter 125 mm, in plastic. Electrical equipment: ready for connection, power cable on right, 3 m long, with CEE plug, 400 V. Connected load: max. 10.5 kW, 400 V. Rated voltage 3N AC 400 V 50 Hz.



With 3 in-built system modules for holding GN 1/1, max. 100 mm deep, in conjunction with varithek[®] Ceran hobs, 5 earthed sockets 230 V, 4 dividing walls insertable.

Version	Dimensions in mm				Order no.
	Length	Width	Working height	Height with top	
Holding module with lighting/heating top, mobile	1180	780	900	1225	92 50 04 13
Holding module with lighting/heating top	1180	780	900	1225	92 50 04 11
Holding module with lighting top, mobile	1180	780	900	1225	92 50 04 03
Holding module with lighting top	1180	780	900	1225	92 50 04 01

With 3 in-built system modules for holding GN 1/1, max. 200 mm deep, in conjunction with varithek[®] insert elements, 5 earthed sockets 230 V, no dividing walls or doors insertable.

Version	Dimensions in mm				Order no.
	Length	Width	Working height	Height with top	
Holding module with lighting/heating top with EST, 200 mm deep, mobile	1180	780	900	1225	92 50 04 20
Holding module with lighting/heating top with EST, 200 mm deep	1180	780	900	1225	92 50 04 19
Holding module with lighting top, EST, 200 mm deep, mobile	1180	780	900	1225	92 50 04 10
Holding module with lighting top, EST, 200 mm deep	1180	780	900	1225	92 50 04 09

With 3 x in-built bain-marie for GN 1/1, max. 200 mm deep. Wells with individual thermostat regulation from +30 °C to +110 °C, wet/dry heating: drain in centre under base; 2 earthed sockets 230 V, 4 dividing walls insertable.

Version	Dimensions in mm				Order no.
	Length	Width	Working height	Height with top	
Holding module bain-marie, wet/dry, mobile, with lighting/heating top	1180	780	900	1225	92 50 04 16
Holding module bain-marie, wet/dry, with lighting/heating top	1180	780	900	1225	92 50 04 15
Holding module bain-marie, wet/dry, mobile, with lighting top	1180	780	900	1225	92 50 04 06
Holding module bain-marie, wet/dry, with lighting top	1180	780	900	1225	92 50 04 05

With 3 in-built system modules for holding GN 1/1, max. 100 mm deep, in conjunction with varithek[®] Ceran hobs. In substructure on right: fixed, in-built thermomat[®] with 2 drawers GN 1/1, 150 mm deep, 2 dividing walls insertable.

Version	Dimensions in mm				Order no.
	Length	Width	Working height	Height with top	
Holding module with thermomat [®] , mobile, with lighting/heating top	1180	780	900	1225	92 50 04 14
Holding module with thermomat [®] , lighting/heating top	1180	780	900	1225	92 50 04 12
Holding module with thermomat [®] , mobile, with lighting top	1180	780	900	1225	92 50 04 04
Holding module with thermomat [®] , with lighting top	1180	780	900	1225	92 50 04 02

Accessories		Order no.
varithek[®] Ceran hob (hot plate) 230 V, 800 W, (max. 3 x), V-1/1-CH-800-K08 , (L x W x H 325 x 635 x 57 mm)		91 01 01 08
Glass scraper for Ceran hob		91 02 03 01
Low flap , for enclosing in-built system modules (not for all models)		92 50 10 41
High flap , stainless steel, for enclosing in-built system modules (not for all models)		92 50 10 93
Various varithek[®] insert elements for holding system modules		
Dividing wall in stainless steel, low, hook-in (max. 4 walls), with rails on both sides, for holding Gastronorm containers or thermoplates [®] L x W x H: 42.5 x 560 x 435.5 mm, rail clearance 115 mm, 4 rails		92 50 10 16
Resopal panelling, on longitudinal/face side see Accessories		
Tray slides etc., see Accessories		
Version on request (NB: not retrofittable)		
Hinged doors in stainless steel, double-walled, with plastic, recessed handle on operator's side		
Left door , (W x H) 385 x 438.5 mm		92 50 10 08
Middle door , (W x H) 322 x 438.5 mm		92 50 10 10
Right door , (W x H) 385 x 438.5 mm		92 50 10 09

varithek**buffet** cooking modules

Worktop in stainless steel with flush-mounted, in-built hobs. Beneath the worktop, stainless steel panel with 1 earthed socket, 230 V.
Substructure: open, stainless steel tubular frame with 2 stainless steel hinged doors. Integrated circulating air extraction system airclean3d® (2-level) with activated carbon filter, centrifugal filter, fine grease filter and grease collection tray, removable. Stainless steel top with in-built 36 W lighting and removable glass shelf. ON/OFF switch, plus 2 step switches for extraction system on right. Installed on stainless steel feet, with chromed base, adjustable, floor clearance 160 mm. Alternatively supplied in mobile design with 4 double swivel casters with brake, dia. 125 mm, in plastic. Electrical equipment: ready for connection, power cable on right, 3 m long, with CEE plug, 400 V. Connected load: max. 10.5 kW, 400 V, rated voltage 3 N AC 400 V 50 Hz.



Type RBS-KOM-CK 2 Ceran hobs, 3.4 kW, each with 2 round cooking zones.

Type RBS-KOM-IK with 2 induction hobs, 3.5 kW; round cooking zone on left, full-surface heatable cooking zones on right.

Type KOM-IKW 2 induction hobs, 3.5 kW; wok cuvette on left, full-surface heatable cooking zone on right.

Type	Version	Dimensions in mm				Order no.	
		Length	Width	Working height	Height with top		
RBS-KOM-CK	with 2 x 3.4 kW Ceran hobs	1180	780	900	1225	92 50 03 01	
RBS-KOM-CK-F mobile	with 2 x 3.4 kW Ceran hobs	1180	780	900	1225	92 50 03 03	
RBS-KOM-IK	with 2 x 3.5 kW induction hobs	1180	780	900	1225	92 50 03 02	
RBS-KOM-IK-F mobile	with 2 x 3.5 kW induction hobs	1180	780	900	1225	92 50 03 04	
RBS-KOM-IKW	with 2 x 3.5 kW induction hobs (wok cuvette on left, flush mounting on right)	1180	780	900	1225	92 50 03 05	
RBS-KOM-IKW-F mobile	with 2 x 3.5 kW induction hobs (wok cuvette on left, flush mounting on right)	1180	780	900	1225	92 50 03 07	
Accessories							
Wok holder RBS-HALT-W, (L x W x H) 555 x 350 x 20 mm						92 50 10 15	
Holder for thermoplates® GN 1/1 (L x W x H) 555 x 350 x 20 mm						92 50 10 17	
Holder for thermoplates® GN 2/3 (L x W x H) 555 x 350 x 20 mm						92 50 10 18	
thermoplates® GN 1/1, coated, with handle, 20 mm deep						84 01 09 32	
Glass scraper for Ceran hob						91 02 03 01	
Zeolite filter element for airclean3d®						92 50 10 19	
Demeyere wok WP3 in stainless steel, dia. 360 mm, 6 l capacity, with rounded base (for use with wok stand V-1/1-WA4)						91 04 02 03	
Demeyere wok in stainless steel, 8.5 litres, with flat base (can be used without wok stand)						91 04 02 04	
Resopal panelling, on longitudinal/face side see Accessories Tray slides etc., see Accessories							
Replacement parts for extraction system							
Activated carbon filter						92 50 10 52	
Fleece filter						92 50 10 53	

More flexible alternative: cooking module with varithek® GN-port

Neutral module with integrated airclean3d® circulating air extraction system and recessed storage space
Stainless steel worktop. With recessed storage space 1055 x 580 x 160 mm e.g. for max. 3 x GN-port 1/1. Beneath worktop, stainless steel panel with 3 earthed sockets, 230 V. Substructure: open, stainless steel tubular frame, with 2 stainless steel hinged doors, double-walled. Integrated circulating air extraction system airclean3d® (2-level) with activated carbon filter, centrifugal filter, fine grease filter and grease collection trays, removable. Stainless steel top with in-built 36 W lighting and removable glass shelf, ON/OFF switch, plus 2 step switches for extraction system on right. Stainless steel panel on guest side. Installed on stainless steel feet, with chromed base, adjustable, floor clearance 160 mm. Alternatively supplied in mobile design with 4 double swivel casters with brake, dia. 125 mm, in plastic. Electrical equipment: ready for connection, power cable on right, 3 m long, with CEE plug, 400 V. Connected load: max. 10.5 kW. Rated voltage 3 N AC 400 V 50 Hz.



Type	Version	Dimensions in mm				Order no.
		Length	Width	Working height	Height with top	
RBS-NM-AIR	with integrated airclean3d® circulating air extraction system and recessed storage space	1180	780	900	1225	92 50 01 07
RBS-NM-AIR-F mobile	with integrated airclean3d® circulating air extraction system and recessed storage space	1180	780	900	1225	92 50 01 08
Accessories						
Zeolite filter element for airclean3d® (surcharge)						92 50 10 19
varithek® GN-port (max. 3 pcs), L x W x H: 350 x 555 x 160 mm (= system modules for holding varithek® insert elements, Swiss-Ply® thermoplates® and Gastronorm containers. In stainless steel, double-walled, interior with 3 moulded grooves)						91 05 03 01
Resopal panelling, on longitudinal/face side see Accessories Tray slides etc., see Accessories						
Accessories: varithek® insert elements						
If appropriate, matching varithek® insert elements (only in combination with GN-port) can be slid onto the recessed storage surface. You can find the complete range of varithek® insert elements in our retailer price list.						

varithek**buffet** refrigeration modules

Stainless steel worktop. Substructure: stainless steel tubular frame. On left, hinged door, on right refrigeration machine compartment with ventilation grille, switch and controller.

Beneath the worktop, stainless steel panel in refrigerated well area.

Installed on stainless steel feet, with chromed base, adjustable, floor clearance 160 mm. Alternatively supplied in mobile design with 4 double swivel casters with brake, dia. 125 mm, in plastic.

Electrical equipment: ready for connection, power cable on right, 3 m long, with earthed plug, 230 V. Rated voltage 1N AC 230 V 50 Hz.



Salad bar



Show case

Type RBS-KM reeded, refrigerated well for 3 x GN 1/1, 200 mm deep, insulated, drainage cock, refrigeration range: +6 °C to +14 °C. Stainless steel germ guard top with 2 side walls, fully glazed on guest side, with in-built 36 W lighting, ON/OFF switch and removable glass shelf. Connected load: approx. 0.291 kW, 230 V.

Type RBS-KMS (self-service salad bar) reeded, refrigerated well for 3 x GN 1/1, 200 mm deep, drainage cock, refrigeration range: +2 °C to +10 °C. Top: centre, 2 stainless steel side walls, stainless steel shelf with in-built lighting located in-between. Above, glass shelf, removable, serving height 400 mm. Connected load: approx. 0.291 kW, 230 V.

Type RBS-KMU circulating air refrigerated well for 3 x GN 1/1, 100 mm deep, insulated, with drain, refrigeration range +5 °C to +12 °C. Cold air is cleaned via a washable fleece filter. Stainless steel top with in-built 36 W lighting and removable glass shelf. ON/OFF switch. Fully glazed on guest side. Connected load: approx. 0.656 kW, 230 V.

Type RBS-KMV (show case) circulating air refrigerated well for 3 x GN 1/1, 100 mm deep, with drain, refrigeration range +5 °C to +12 °C. Cold air is cleaned via a washable fleece filter. Top: 2 stainless steel side walls on each face side, stainless steel shelf with in-built lighting located in-between. Above, glass shelf, removable. 3 serving flaps on guest side made of acrylic glass. On both sides, 2 glass sliding doors made of LSG. Glass shelves in interior, removable. Connected load: approx. 0.656 kW, 230 V.

Type	Version	Dimensions in mm				Order no.
		Length	Width	Working height	Height with top	
RBS-KM	with top and quiet refrigeration	1180	780	900	1225	92 50 02 01
RBS-KM-F mobile	with top and quiet refrigeration	1180	780	900	1225	92 50 02 04
RBS-KMS	Salad bar, self-service/quiet refrigeration	1180	780	900	1300	92 50 02 07
RBS-KMS-F mobile	Salad bar, self-service/quiet refrigeration	1180	780	900	1300	92 50 02 08
RBS-KMU	with circulating air refrigerated well and top	1180	780	900	1225	92 50 02 02
RBS-KMU-F mobile	with circulating air refrigerated well and top	1180	780	900	1225	92 50 02 05
RBS-KMV	with show case and circulating air refrigerated well	1180	780	900	1560	92 50 02 03
RBS-KMV-F mobile	with show case and circulating air refrigerated well	1180	780	900	1560	92 50 02 06

Accessories

thermoplates® GN 1/1, uncoated, with handle, 100 mm deep

84 01 09 01

Condensation water container, GN 1/1, 200 mm deep

84 01 01 07

Shelf insert/drip tray for refrigerated well, only for types RBS-KMU and RBS-KMV, per item

92 50 10 90

Sealing sheet for covering refrigerated well, only for types RBS-KMU and RBS-KMV, per item

92 50 10 92

Resopal panelling, on longitudinal/face side see Accessories
Tray slides etc., see Accessories

varithek**buffet neutral modules**

Neutral module

Stainless steel worktop. Substructure: open, stainless steel tubular frame. Beneath worktop, stainless steel panel with 5 earthed sockets, 230 V. 4 dividing walls insertable. Installed on stainless steel feet, with chromed base, adjustable, floor clearance 160 mm. Alternatively supplied in mobile design with 4 double swivel casters with brake, dia. 125 mm, in plastic. Electrical equipment: ready for connection, power cable on right, 3 m long, with CEE plug, 400 V. Connected load: max. 10.5 kW, 400 V. Rated voltage 3N AC 400 V 50 Hz.



Type RBS-NMA stainless steel germ guard top with 2 side walls, fully glazed on guest side, with in-built 36 W lighting, ON/OFF switch and removable glass shelf.

Type	Version	Dimensions in mm				Order no.
		Length	Width	Working height	Height with top	
RBS-NM	without top	1180	780	900	-	92 50 01 01
RBS-NM-F mobile	without top	1180	780	900	-	92 50 01 04
RBS-NMA	with top	1180	780	900	1225	92 50 01 02
RBS-NMA-F mobile	with top	1180	780	900	1225	92 50 01 05

Accessories

Stainless steel panel with 2 earthed sockets 230 V / max. 3.5 kW

Connected load: 3.5 kW, 230 V, power cable 3 m long, earthed plug 230 V

43 72 19 12

Dividing wall in stainless steel, high, hook-in (max. 4 walls), with rails on both sides, for holding Gastronorm containers or thermoplates® L x W x H: 42.5 x 560 x 579.5 mm, rail clearance 115 mm, 5 rails

92 50 10 04

Hinged doors (not retrofittable) in stainless steel, double-walled, high, on operator's side

Left door, (W x H) 385 x 582.5 mm

92 50 10 05

Middle door, (W x H) 385 x 582.5 mm

92 50 10 07

Right door, (W x H) 385 x 582.5 mm

92 50 10 06

Resopal panelling, on longitudinal/face side see Accessories

Tray slides etc., see Accessories

varithek**buffet neutral modules**

Neutral module with refrigerator and top

Stainless steel worktop. Stainless steel germ guard top with 2 side walls, fully glazed on guest side, with in-built 36 W lighting, ON/OFF switch and removable glass shelf. Substructure: open, stainless steel tubular frame. Left: in-built refrigerator. In hygienic design, 7 x GN 1/1, 65 mm deep. Centre: installation compartment in stainless steel with vents and in-built switch and controller. Right: open cupboard compartment, 2 dividing walls, hook-in. Beneath worktop, stainless steel panel with 5 earthed sockets, 230 V. Installed on stainless steel feet, with chromed base, adjustable, floor clearance 160 mm. Alternatively supplied in mobile design with 4 double swivel casters with brake, dia. 125 mm, in plastic. Electrical equipment: ready for connection, power cable on right, 3 m long, with CEE plug, 400 V. Connected load: max. 10.5 kW. Rated voltage 3N AC 400 V 50 Hz.



Type	Version	Dimensions in mm				Order no.
		Length	Width	Working height	Height with top	
RBS-NMA-K	with refrigerator and top	1180	780	900	1225	92 50 01 03
RBS-NMA-K-F mobile	with refrigerator and top	1180	780	900	1225	92 50 01 06
Accessories						
Dividing wall in stainless steel, high, hook-in (max. 2 walls), with rails on both sides, for holding Gastronorm containers or thermoplates® L x W x H: 42.5 x 560 x 579.5 mm, rail clearance 115 mm, 5 rails						92 50 10 04
Resopal panelling, on longitudinal/face side see Accessories Tray slides etc., see Accessories						
Version on request						
RBS-LW top , L x W x H: 1148 x 325 x 325 mm, plus heating function (infrared) Total connected load 0.8 kW.						92 50 10 01

*varithek***buffet corner modules**

<p>Corner module 90° <i>Worktop in stainless steel, turned down 17 mm all-round. Substructure: open, stainless steel tubular frame. Floor clearance 160 mm. Installed on stainless steel feet, with chromed base, adjustable. Alternatively supplied in mobile design with 4 double swivel casters with brake, dia. 125 mm, in plastic.</i></p>					
Type	Version	Dimensions in mm			Order no.
		Length	Width	Working height	
RBS-EM90	90°	780	780	900	92 50 07 01
RBS-EM90-F mobile	90°	780	780	900	92 50 07 02

Accessories
Panelling on guest side (two sides) for corner module 90°

Name / Colour	Material	Order no.
two-sided, black	Resopal, solid 6 mm	92 50 10 22
two-sided, concept oak	Resopal, solid 6 mm	92 50 10 23
two-sided, living beech	Resopal, solid 6 mm	92 50 10 24
two-sided, north sea	Resopal, solid 6 mm	92 50 10 25

Panelling all sides (four sides) for corner module 90°

four-sided, black	Resopal, solid 6 mm	92 50 10 26
four-sided, concept oak	Resopal, solid 6 mm	92 50 10 27
four-sided, living beech	Resopal, solid 6 mm	92 50 10 28
four-sided, north sea	Resopal, solid 6 mm	92 50 10 29
Tray slides etc., see Accessories		

Corner module 45°

Top in stainless steel, turned down 17 mm all-round, angled at 45°. Substructure: open, stainless steel tubular frame. Floor clearance 160 mm. Installed on stainless steel feet, with chromed base, adjustable. Alternatively supplied in mobile design with 4 double swivel casters with brake, diameter 125 mm, in plastic.

Type	Version	Dimensions in mm			Order no.
		Length	Width	Working height	
RBS-EM45	45°	780	780	900	92 50 08 01
RBS-EM45-F mobile	45°	780	780	900	92 50 08 02

Accessories
Panelling (four sides) for corner module 45°

Name / Colour	Material	Order no.
four-sided, black	Resopal, solid 6 mm	92 50 10 35
four-sided, concept oak	Resopal, solid 6 mm	92 50 10 36
four-sided, living beech	Resopal, solid 6 mm	92 50 10 37
four-sided, north sea	Resopal, solid 6 mm	92 50 10 38

Version on request
Fold-down tray slides, 330 mm wide, in square tubular stainless steel material or in smooth stainless steel with 3 shelf rails. Attached to Resopal panelling via hinges. Non-removable.

Type	Width in mm	In square tubular material	In smooth stainless steel	Order no.
RBS-TABK-45°-A1 exterior	330	x	-	92 50 11 10
RBS-TABK-45°-A3	330	-	x	92 50 11 15

Fold-down plate slide, 250 mm wide, in square tubular stainless steel material or in smooth stainless steel. Attached to Resopal panelling via hinges. Non-removable.

RBS-TABK-45°-A2 exterior	250	x	-	92 50 11 12
RBS-TABK-45°-A4	250	-	x	92 50 11 18

varithek**buffet cash till modules**

Cash till module, left/right

Cash desk dimensions: L x W: 600 x 580 mm

Cash box dimensions: L x W: 800 x 780 mm

Connected load: max. 3.5 kW, 230 V. Stainless steel top, L-shape design. Cash desk lowered by 85 mm.

Substructure: open, stainless steel tubular frame, leg room: 600 x 610 mm with adjustable footrest, 2 earthed sockets, 230 V.

Floor clearance 160 mm. Installed on stainless steel feet, with chromed base, adjustable.

Alternatively supplied in mobile design with 4 double swivel casters with brake, dia. 125 mm,

in plastic. Connected load: 3.5 kW, 230 V, power cable 3 m long, with earthed plug, 230 V

Rated voltage 1 N AC 230 V 50 Hz.

Type	Version	Dimensions in mm			Order no.
		Length	Width	Working height	
RBS-KAML	left	1180	780	900	92 50 06 01
RBS-KAML-F mobile	left	1180	780	900	92 50 06 02
RBS-KAMR	right	1180	780	900	92 50 06 03
RBS-KAMR-F mobile	right	1180	780	900	92 50 06 04

Accessories

Resopal panelling, on longitudinal/face side see Accessories

Tray slides etc., see Accessories

Accessories

Panelling for all holding, cooking, refrigerated, neutral and cash till modules

Panelling, longitudinal side, (max. 1 plate)

Type	Material	Colour	L x W x H in mm	Order no.
RBS-VKL-L-S	Resopal, solid 6 mm	black	1172 x 718 x 6	92 50 10 03
RBS-VKL-L-CO	Resopal, solid 6 mm	concept oak	1172 x 718 x 6	92 50 10 45
RBS-VKL-L-LB	Resopal, solid 6 mm	living beech	1172 x 718 x 6	92 50 10 46
RBS-VKL-L-NS	Resopal, solid 6 mm	north sea	1172 x 718 x 6	92 50 10 47

Panelling, face side, (max. 2 plates)

Type	Material	Colour	L x W x H in mm	Order no.
RBS-VKL-S-S	Resopal, solid 6 mm	black	758 x 718 x 6	92 50 10 02
RBS-VKL-S-CO	Resopal, solid 6 mm	concept oak	758 x 718 x 6	92 50 10 42
RBS-VKL-S-LB	Resopal, solid 6 mm	living beech	758 x 718 x 6	92 50 10 43
RBS-VKL-S-NS	Resopal, solid 6 mm	north sea	758 x 718 x 6	92 50 10 44

Accessories

Version on request					
Fold-down tray slide, 330 mm wide, in square tubular stainless steel material. Attached to Resopal panelling via hinges. Non-removable.					
Type	Longitudinal side	Face side	Width in mm	Order no.	
RBS-TABK-L1	x	-	330	92 50 11 04	
RBS-TABK-S1	-	x	330	92 50 11 08	
Fold-down plate slide, 250 mm wide, in square tubular stainless steel material. Attached to Resopal panelling via hinges. Non-removable.					
Type	Longitudinal side	Face side	Width in mm	Order no.	
RBS-TABK-L2	x	-	250	92 50 10 02	
RBS-TABK-S2	-	x	250	92 50 10 06	
Fold-down tray slide, 330 mm wide, in stainless steel with 3 shelf rails. Attached to Resopal panelling via hinges. Non-removable.					
Type	Longitudinal side	Face side	Width in mm	Order no.	
RBS-TABK-L3	x	-	330	92 50 11 13	
RBS-TABK-S3	-	x	330	92 50 11 14	
Fold-down plate slide, 250 mm wide, in stainless steel, smooth. Attached to Resopal panelling via hinges. Non-removable.					
Type	Longitudinal side	Face side	Width in mm	Order no.	
RBS-TABK-L4	x	-	250	92 50 11 16	
RBS-TABK-S4	-	x	250	92 50 11 17	
Base panels, in stainless steel for all holding, cooking, refrigerated, neutral, cash till and corner modules (not an option if casters are fitted)					
Name	Width in mm		Order no.		
Longitudinal side, for 1 appliance	1165		92 50 10 94		
Longitudinal side, for 2 appliances	2345		92 50 10 95		
Longitudinal side, for 3 appliances	3525		92 50 10 96		
face side	756		92 50 10 97		
varithe k buffet connectors for secure connection of individual units				92 50 10 91	

Notes

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Rieber is the leading provider of complete catering solutions for schools, businesses, caterers, hotels, restaurants, clinics and care homes as well as armies.

We are creators of cuisine which means we make an important contribution to people's health and quality of life – from the young to the old.

In particular we strive for food quality, safety and low operating costs in situations where there is a space/time gap between food production and consumption. Both hot and cold, for 1 to 1000 people.

Thus our solutions combine high levels of convenience and attractive design with highly efficient use of materials, energy and water. Rieber is therefore able to offer specific applications that save valuable energy and water in your everyday service, enabling you to do your bit for the climate and environmental protection.



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