

How can we
guarantee the
best possible food
everywhere and at
all times?



TECHNICAL DATA 2016/2017
Specialised Dealers



°CHECK

Digitalisation and organisation system



(Industrial property rights pending)

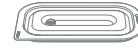
OPERATING SYSTEM gastronorm360



GN containers



thermoplates®



GN lids

STORE

Refrigerators
// polar®



multipolar®



gastropolar®



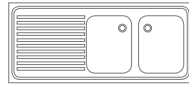
polar®



TK-multipolar

PREPARE

Sinks



Sinks for professional kitchens

COOK

Cooking utensils / simmering ovens
// varithek®



varithek®
cooking utensils



KIPOT



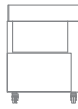
hybrid kitchen®



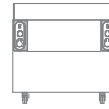
navioven

EXTRACT

Extraction systems
// air cleaning system



acs 1000EC



acs 1100d3
acs 1500d3
acs 1600 O₃

TRANSPORT

Food transport boxes
// thermoport®



thermoport®
plastic



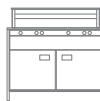
thermoport®
stainless steel



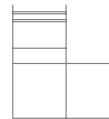
thermoport® 10, 20, 21

SERVING/ DISTRIBUTION

Serving systems, buffets etc.



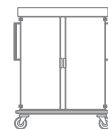
varithekbuffet®



diecafeeteria



STW



Tray trolleys

MOBILE UNITS

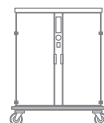
The little helpers...



Dispensers



Delivery trolleys



Banquet trolleys



Rack trolleys

Page

4 – 5

6 – 17

18 – 19

Make your daily work easier with °CHECK

Whether you are storing, preparing, cooking, transporting or serving food.

The proven °CHECK digitalisation and organisation system offers you safety, traceability and transparency with regard to meals/food. Interconnect and organise your food flow and save time!

Data acquisition and management in accordance with the HACCP guidelines in the following areas:



Temperature



Transport



Hygiene



Organisation

20 – 29

30 – 41

42 – 45

46 – 57



Regiostation



Conveyor belts

58 – 95



Special trolleys /
Rollis



Serving trolleys



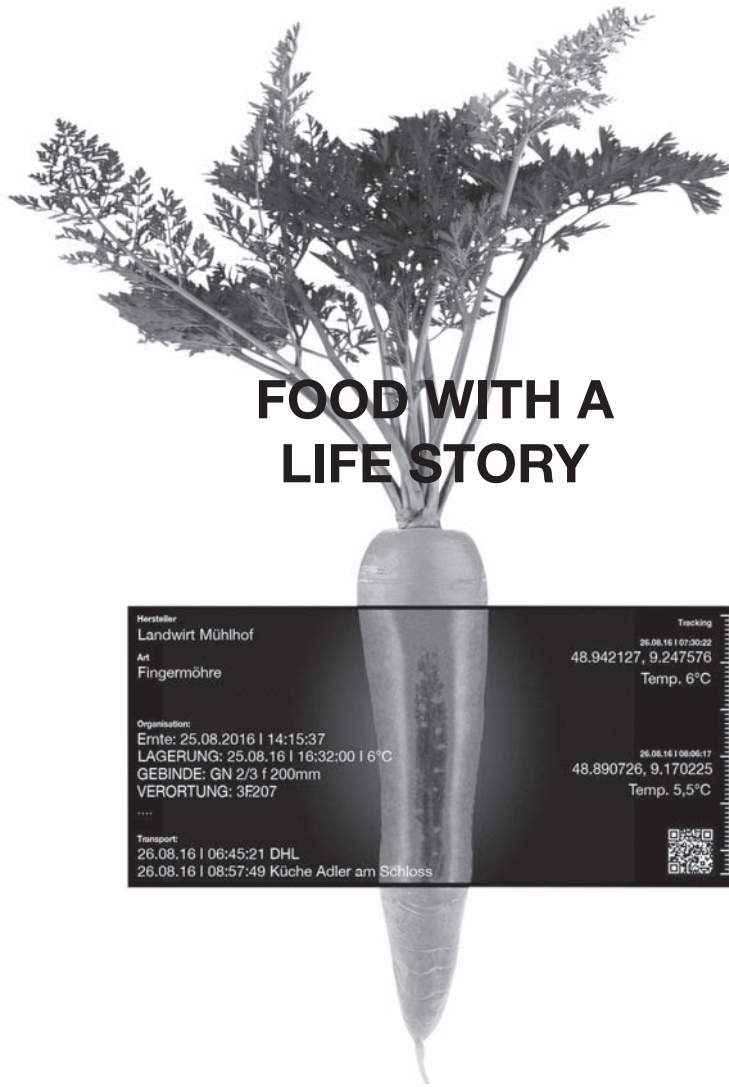
Cutlery and tray trolleys




Drink dispensers

96 – 115

117 – 119



FOOD WITH A LIFE STORY

Hersteller Landwirt Mühlhof Art Fingermöhre	Tracking 26.08.16 07:00:22 48.942127, 9.247576 Temp. 6°C
Organisation: Ernte: 25.08.2016 14:15:37 LAGERUNG: 25.08.16 16:32:00 6°C GEBINDE: GN 2/3 f 200mm VERORTUNG: 3F207	26.08.16 08:06:17 48.890726, 9.170225 Temp. 5,5°C
Transport: 26.08.16 06:45:21 DHL 26.08.16 08:57:49 Küche Adler am Schloss	

We live in an interconnected world. Communication, the exchange of information and organisation now all happen on the Internet. Information that is not stored on the Internet remains inaccessible to a large part of the population. On the other hand, information that is stored on the Internet can be accessed by anybody all over the world at any time. Since the success of perfect catering logistics depends on organisation, logistics and safety, it makes sense to organise these processes using digitalisation.



With °CHECK, the digitalisation and organisation system, we want to enable our customers who produce food in one location and serve it in another location to have transparency over their food at all times. Customers should feel confident that they can always deliver the best possible quality everywhere, even if they are not on site in person. °CHECK is the link-up of our products with the Internet. All data and processes in the areas of temperature measurement (HACCP), organisation and transportation through to hygiene can be digitally captured, organised and optimised with °CHECK and using the QR codes attached to appliances and containers. The storage of product-specific data, such as operating instructions, recipes, container type, food in the container, owner or allergen identification etc. are possible here.

Just imagine that you were able to touch a button on your smartphone and see where your food is located at this very moment and what temperature it is. Our customers should know at all times **when** and **where** their food is and what **temperature** it is.

Take note of the button! These products are ready for °CHECK.

Choose between lasered QR codes and certified food grade QR code labels. (Industrial property rights pending.) Appliances are available both with or without a sensor for temperature measurement and can be retrofitted at any time.



Test checkfree as well now, the free trial app with a simple user interface and clear functions to enable the digital organisation of everyday processes. What a relief to know what is in the freezer or refrigerator. The data can be fixed as an image or also in written form. Take a photo, save it in the appropriate place and order is achieved.



Industrial property rights pending.

What do you need for °CHECK?

MOBILE °CHECK



Core temperature sensor
Bluetooth temperature measurement according to HACCP



QR code
For the identification and organisation of food and hygiene



Mobile device
For acquisition of the QR code



°CHECK-Cockpit
All relevant data at a glance

AUTO °CHECK



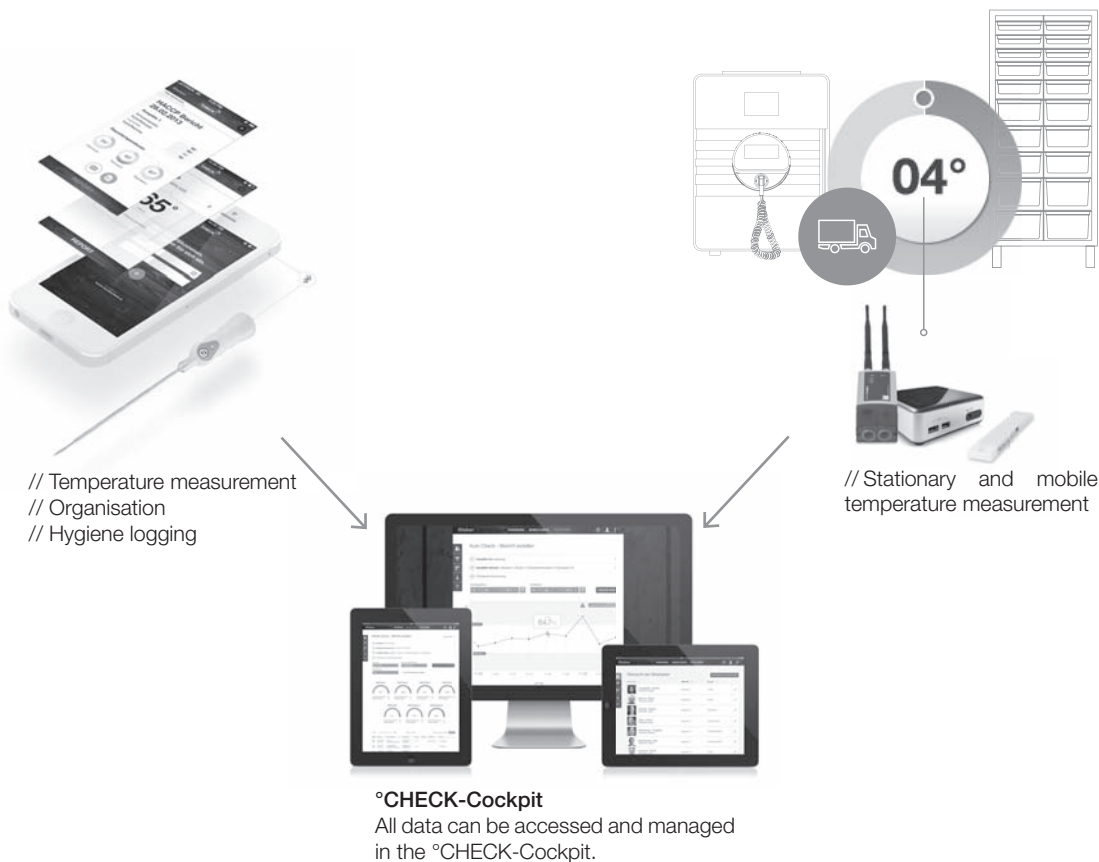
Temperature sensor
Automatically sends room temperatures



Query and control units for sensors

















°CHECK-Cockpit
All relevant data at a glance





Rieber Normset Gastronorm container range

		Material		Closed stainless steel GN containers						Polycarbonate containers	
		Version		Without handles		With recessed handles		GN containers with vacuum function		For example, for salads, cold dishes	
											
GN size	Depth	Capac-	Type	Order no.	Type	Order no.	Type	Order no.	Capac-	Type	Order no.
External dimensions	mm	ity l							ity l		
 650 x 530 mm	200	55	21 200	84010101							
	150	41	21 150	84010102							
	100	27	21 100	84010103							
	65	17	21 065	84010104							
	40	10	21 040	84010105							
	20	-	21 020	84010106							
 325 x 530 mm	200	26	11 200	84010107	11 200 f	84010201			21	K 11 200	84210101
	150	18.4	11 150	84010108	11 150 f	84010202			16.5	K 11 150	84210102
	100	11.7	11 100	84010109	11 100 f	84010203			10.3	K 11 100	84210103
	65	7	11 065	84010110	11 065 f	84010204			5.3	K 11 065	84210104
	55	5.6	11 055	84010159	11 055 f	84010259					
	40	3.4	11 040	84010111							
 325 x 352 mm	200	15.3	23 200	84010113	23 200 f	84010205					
	150	11.8	23 150	84010114	23 150 f	84010206					
	100	7.4	23 100	84010115	23 100 f	84010207					
	65	4.3	23 065	84010116	23 065 f	84010208					
	55	3.2	23 055	84010197							
	40	2.4	23 040	84010117							
 325 x 265 mm	200	10.9	12 200	84010119	12 200 f	84010209			10.3	K 12 200	84210109
	150	8.4	12 150	84010120	12 150 f	84010210	12 150 Vacuum	84010199	7.8	K 12 150	84210110
	100	5.3	12 100	84010121	12 100 f	84010211	12 100 Vacuum	84010198	5.1	K 12 100	84210111
	65	3.3	12 065	84010122	12 065 f	84010212	12 065 Vacuum	84010195	2.7	K 12 065	84210112
	55	2.6	12 055	84010160	12 055 f	84010260					
	40	1.7	12 040	84010123							
 325 x 176 mm	200	6.6	13 200	84010125	13 200 f	84010213			5.8	K 13 200	84210105
	150	4.9	13 150	84010126	13 150 f	84010214			4.5	K 13 150	84210106
	100	3.3	13 100	84010127	13 100 f	84010215	13 065 Vacuum	84010127	3	K 13 100	84210107
	65	2	13 065	84010128	13 065 f	84010216	13 100 Vacuum	84010183	1.7	K 13 065	84210108
	40	1	13 040	84010129							
	20	-	13 020	84010130							
 162 x 265 mm	200	5	14 200	84010131	14 200 f	84010217					
	150	3.6	14 150	84010132	14 150 f	84010218			3.2	K 14 150	84210113
	100	2.3	14 100	84010133	14 100 f	84010219			2.1	K 14 100	84210114
	65	1.5	14 065	84010134	14 065 f	84010220			1.3	K 14 065	84210115
	20	-	14 020	84010135							
	 325 x 131 mm	200	5.6	28 200	84010163	28 200 f	84010242				
150		3.9	28 150	84010136	28 150 f	84010221			3.6	K 28 150	84210123
100		2.6	28 100	84010137	28 100 f	84010222			2.3	K 28 100	84210122
65		1.3	28 065	84010138	28 065 f	84010223					
20		-	28 020	84010139							
 162 x 530 mm		150	8.4	24 150	84010158	24 150 f	84010240			7.4	K 24 150
	100	5.3	24 100	84010157	24 100 f	84010239			4.9	K 24 100	84210120
	65	3.3	24 065	84010156	24 065 f	84010238			3	K 24 065	84210121
	40	1.7	24 040	84010155	24 040 f	84010237					
	20	-	24 020	84010154							
	 162 x 176 mm	200	2.8	16 200	84010140	16 200 f	84010224				
150		2.1	16 150	84010141	16 150 f	84010225			2	K 16 150	84210116
100		1.4	16 100	84010142	16 100 f	84010226	16 100 Vacuum	84010142	1.4	K 16 100	84210117
65		0.9	16 065	84010143	16 065 f	84010227	16 065 Vacuum	84010143	0.8	K 16 065	84210118
100		0.7	19 100	84010144	19 100 f	84010228					
65		0.5	19 065	84010145	19 065 f	84010229					
 108 x 176 mm	100	0.7	19 100	84010144	19 100 f	84010228					
	65	0.5	19 065	84010145	19 065 f	84010229					
Transparent, for storing, preparing, serving food, without handles. Compatible with stainless steel GN containers. Not resistant to alkaline lyes, amines, concentrated acids and lyes, methanol, aromatic and halogenated hydrocarbons and hot water (constant exposure). Appropriate cleaning agent and detergent required.											



Operating system

Enamelled GN containers			Perforated stainless steel GN containers							
For example, for baking			Not for insertion		For insertion in closed GN containers					
					Without handles		With stackable hinged handle			
Capacity l	Type	Order no.	Capacity l	Type	Order no.	Depth mm	Type	Order no.	Type	Order no.
			55	21 204	84020101					
			41	21 154	84020102					
			27	21 104	84020103					
			17	21 064	84020104					
			10	21 044	84020140					
			-	21 024	84020137					
						190	11 194	84020105	11 194 K	84020205
						140	11 144	84020106	11 144 K	84020206
11.7	11 100 E	84010417				90	11 094	84020107	11 094 K	84020207
7.0	11 065 E	84010410				55	11 054	84020108	11 054 K	84020208
						20	11 024	84020136		
3.5	11 040 E	84010411								
	11 020 E	84010412								
			15.3	23 204	84020109	90				
			11.8	23 154	84020110	55				
			7.4	23 104	84020111					
			4.3	23 064	84020112					
			3.2							
2.4	23 040 E	84010414	2.4	23 044	84020113					
	23 020 E	84010415	-							
						190	12 194	84020119	12 194 K	84020209
						140	12 144	84020120	12 144 K	84020210
5.3	12 100 E	84010420				90	12 094	84020121	12 094 K	84020211
3.3	12 065 E	84010419				55	12 054	84020122		
1.7	12 040 E	84010418								
			6.6	13 204	84020114	90	13 094	84020127		
			4.9	13 154	84020115	55	13 054	84020126		
			3.3	13 104	84020116					
			2	13 064	84020117					
			1	13 044	84020118					
			-	13 024	84020139					
			5.6							
			3.9							
			2.6							
			1.3	28 064	84020150*					
			-							
			8.4							
			5.3							
			3.3							
			1.7							
			-							
			2.8							
			2.1							
			1.4							
			0.9							
			0.7							
			0.5							

* GN 2/8 container for climate pellet.



Rieber lid range for GN containers

Flat lids with handle, recessed handle. Flat lids without handle, two halves, can be folded. Low temperature loss when only half-opened. Press-in lid without sealing lip, stackable, for potatoes, rice. Press-in watertight lids with sealing lip. For soups and sauces (suitable for use with convectomats).

Stainless steel flat lids



Hinged flat lids made of stainless steel



Press-in lids made of stainless steel



Press-in watertight lids made of stainless steel



GN size	Cut-outs for spoons	handles	Type	Order no.	Type	Order no.	Type	Order no.	Type	Order no.
1/1 	•	•	111	84030101	113	84040101	116	84090101	115	84080101
			1111	84030201	1131	84040201				
			111a	84030301	113a	84040301	116a	84090201		
			1111a	84030401	1131a	84040401				
2/3 	•	•	231	84030102			236	84090102	235	84080102
			2311	84030202						
			231a	84030302			236a	84090202		
			2311a	84030402						
1/2 	•	•	121	84030103	123	84040102	126	84090103	125	84080103
			1211	84030203	1231	84040202				
			121a	84030303	123 a	84040302	126a	84090203		
			1211a	84030403	1231a	84040402				
1/3 	•	•	131	84030104			136	84090104	135	84080104
			1311	84030204						
			131a	84030304			136a	84090204		
			1311a	84030404						
1/4 	•	•	141	84030105			146	84090105	145	84080105
			1411	84030205						
			141a	84030305						
			1411a	84030405						
2/8 	•	•	281	84030123			286	84090106	285	84080106
			2811	84030217						
			281a	84030317			286a	84090206		
			2811a	84030423						
2/4 	•	•	241	84030108						
			2411	84030208						
			241a	84030308						
			2411a	84030408						
1/6 	•	•	161	84030106			166	84090107	165	84080107
			1611	84030206						
			161a	84030306			166a	84090207		
			1611a	84030406						
1/9 	•	•	191	84030107			196	84090108		85022016
			1911	84030207						
			191a	84030307			196a	84090208		
			1911a	84030407						

Note: Not suitable for thermoplates®.

Note: Not suitable for thermoplates®.

Note: Not suitable for GN containers with depths of 20 mm and 40 mm. Not suitable for thermoplates®, GN size 1/1.

Note: Not suitable for GN containers with depths of 20 mm and 40 mm. Also available in a transparent version for GN containers 1/6. Please feel free to contact us.



GN lid with cut-out for spoons



GN lid with cut-out for handles



Transparent flat lids made of polycarbonate, compatible with stainless steel and polycarbonate GN containers.		vaculid® – gives food a longer storage life Vacuum-sealing lid (stainless steel or transparent plastic) for storing, transporting and cooking food (transparent plastic lid up to 95°C). Stainless steel lid with red silicone seal, compatible with Gastronorm containers without drop handles in GN 1/2, 1/3 and 1/6 up to a maximum depth of 100 mm and thermoplates® without handles in GN 1/2, 1/3 and 1/6. Lid made of transparent plastic, compatible with Gastronorm containers without drop handles in GN 1/6 up to a maximum depth of 100 mm.	Dosing dispenser lids For serving ketchup, mustard, mayonnaise, sauces, smoothies etc. in a multi-cycle system. Pump attachment can be adjusted to two container depths. Compatible with Gastronorm containers 1/2 and 1/3 with depths of 150 mm and 200 mm.	
Type	Order no.	Order no.	Order no.	
K 111	84200105			
K 231	84200114			
K 121	84200106	84011045	84011022	
K 131	84200107	84011042	84011023	
K 141	84200108			
K 281	84200112			
K 241	84200111			
K 161	84200109	84011041		
		84200165 (Transparent plastic lid)		
K 191	84200113			

Note: Not suitable for GN containers with depths of 20 mm and 40 mm.

Note: vaculid® – vacuuming with professional vacuum pumps (chamber or tube pump).

*vaculid® transparent only available in size GN 1/6.

Shelf inserts, grilles, stacking shelves






Shelf inserts for insertion in closed GN containers. Grilles for insertion into cupboards with GN dimensions. Stacking shelves with profiles, stackable, for insertion in GN containers 1/1, 200 mm deep.



Perforated shelf inserts with a finger hole, edge height 18 mm






**Grille made of stainless steel
L = lightweight version**

GN size	Type	Dimensions	Order no.	Type	Dimensions	Order no.
2/1 	219	579 x 474 mm	84130101	22	650 x 530 mm	84140101
				22 L	650 x 530 mm	84140106
1/1 	119	475 x 274 mm	84130102	12	325 x 530 mm	84140102
				12 L	325 x 530 mm	84140105
2/3 				23	325 x 352 mm	84140138
1/2 	129	274 x 210 mm	84130104			
1/3 	139	274 x 125 mm	84130105			

Perforated polycarbonate shelf inserts for insertion in closed polycarbonate containers, transparent. Not resistant to alkaline lyes, amines, concentrated acids and lyes, methanol, aromatic and halogenated hydrocarbons and hot water (constant exposure).



Perforated shelf inserts for polycarbonate containers

GN size	Type	Dimensions	Order no.
1/1 	K 119		84220101
1/2 	K 129		84220102
1/3 	K 139		84220103

Bridge pieces




Bridge pieces for the division of heated wells so that smaller containers (e.g. GN 1/4) can be inserted.

Longitudinal bridge piece for combinations



Crosswise bridge piece for combinations



GN size	Length mm	Order no.	GN size	Length mm	Order no.
1/1 	530	84190101	1/1 	325	84190201
					Bridge piece with spring
			1/1 	325	84190202
					Bridge piece without spring for thermoport ® 100/50 K
				325	84190205
					Bridge piece for varithek ®

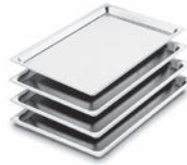
The bridge pieces are inserted as edge support for smaller containers within the combination of 2/1 or 1/1 either in length or width. An integrated spring ensures that the frames sit safely.



Insert trays, EG Gastronorm containers

Insert trays with smooth edge, made of stainless steel, for preparing, finishing and serving food.

Insert trays



EG Gastronorm container with recessed stainless steel handles, suitable for stacking in **thermoport®** 50/100 K/KB, 105 L.

EG Gastronorm container



EG Gastronorm lid



GN size	Depth in mm	External dimensions in mm	Type	Order no.	GN size	Depth in mm	Type	Order no.	Type	Order no.
2/1	20	650 x 530	21 021	84100101						
1/1	20	325 x 530	11 021	84100104	1/1	60	11 060 EG	84010301	111 EG	84090210
	40		11 041	84100105						
	65		11 066	84100106						
2/3	20	325 x 352	23 021	84100107						
	40		23 041	84100108						
	65		23 066	84100109						
1/2	20	325 x 265	12 021	84100110						
	40		12 041	84100111						



Operating system

Gastronorm containers for spices and cutlery

Stainless steel spice shakers suitable for placement on worktop or for insertion in guide shelf. Cutlery box made of stainless steel for insertion in cutlery frame, worktop cut-out or for placement on worktop. Sloped base with hinged hygienic lid made of acrylic glass. Spice container for insertion in worktop cut-out or spice trolley.



Spice shakers made of stainless steel for insertion



Cutlery box made of stainless steel for insertion/placement on worktop



Spice container for insertion

GN size	Depth in mm	Order no.	Order no.	Order no.
1/4	150		84180101	
			With a sloped base and hinged hygienic lid made of acrylic glass.	
1/6	150			84170101
	100	84160101		
	Guide shelf	84160201		With a hinged hygienic lid made of acrylic glass.
1/9	100	84160102		
	Guide shelf	84160202		

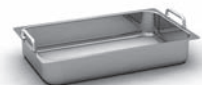
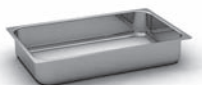


The cooking pot in GN format

Rieber thermoplates® range with square corners (from -20°C to +220°C)

thermoplates® with a material thickness of 2.6 mm for preparing food with liquids: cooking (e.g. preparing soups), simmering, steaming (e.g. vegetables), woking (max. +220°C at the base, approx. +140°C at the sides) as well as cold holding and serving.

Material thickness 2.6 mm,
nano surface-treated



	GN size	Depth	Capacity l	Without handles	With handles
	GN 1/1	100	10	84010801	84010901
		65	6	84010802	84010902
		40	2.5	84010803	84010903
	GN 2/3	100	7	84010805	84010905
		65	4	84010806	84010906
		40	2	84010807	84010907
	GN 1/2	100	5	84010809	84010909
		65	3	84010810	84010910
		40	1.5	84010811	84010911
	GN 1/3	100	3	84010831	84010946
		65	2	84010841	84010941
		40	1	84010840	84010940
		20	-	84010839	84010939

Material thickness 2.6 mm,
coated



	GN size	Depth	Capacity l	Without handles	With handles
	GN 1/1	100	10	84010820	84010920
		65	6	84010821	84010921
		40	2.5	84010822	84010922
	GN 2/3	100	7	84010824	84010924
		65	4	84010825	84010925
		40	2	84010826	84010926
	GN 1/2	100	5	84010828	84010928
		65	3	84010829	84010929
		40	1.5	84010830	84010930
	GN 1/3	100	3	84010845	84010945
		65	2	84010844	84010944
		40	1	84010843	84010943
		20	-	84010842	84010942

thermoplates® with a material thickness of 4 mm for grilling, frying, braising, preparing sauces, fast frying as well as cold holding and serving.

Material thickness 4 mm,
nano surface-treated



	GN size	Depth	Capacity l	Without handles	With handles
	GN 1/1	20	-	84010836	84010935
	GN 2/3	20	-	84010837	84010936
	GN 1/2	20	-	84010838	84010937





Material thickness 4 mm,
coated



	GN size	Depth	Capacity l	Without handles	With handles
	GN 1/1	20	-	84010832	84010932
	GN 2/3	20	-	84010833	84010933
	GN 1/2	20	-	84010834	84010934



Rieber thermoplastes® accessories (for thermoplastes® with square corners)

Accessories	GN 1/1	GN 2/3	GN 1/2	GN 1/3	GN 1/6
 <p>Flat polycarbonate lids Order no.</p>	84200105	84200114	84200106	84200107	–
 <p>Waterproof press-in lids, stainless steel Order no.</p>	84080101	84080102	84080103	84080104	–
 <p>Press-in lids, stackable, stainless steel, with handle cut-out Order no.</p>		84090202	84090203	84090204	84090207
 <p>vaculid® – gives food a longer storage life Stainless steel lids, suitable for vacuum sealing, storing, transporting and cooking food. With red silicone seal.</p>			84011045	84011042	84011041

Operating system



The cooking pot in GN format
Rieber thermoplates® C Buffet range - with rounded corners!

thermoplates® with a material thickness of 2.6 mm for preparing food with liquids:
 cooking (e.g. soups), simmering, steaming (e.g. vegetables), woking (max. 220°C on base,
 approx. +140°C at sides) **as well as** cold holding and serving.

thermoplates® – coated
 Material thickness 2.6 mm



	GN size	Depth	Capacity l	Order no.
	GN 1/1	100	10	84010860
		65	6	84010861
		40	2.5	84010862
	GN 2/3	100	7	84010865
		65	4	84010866
		40	2	84010867
	GN 1/2	100	5	84010870
		65	3	84010871
		40	1.5	84010872
	GN 1/3	100	3	84010847
		65	2	84010846
		40	1	84010848

thermoplates® nano surface-treated with a material thickness of 2.6 mm or 1.5 mm for preparing food with liquids:
 cooking (e.g. soups), simmering, steaming (e.g. vegetables), woking (max. 220°C on base, approx. +140°C at sides)
as well as cold holding and serving.

thermoplates® – nano surface-treated
 Material thickness 2.6 mm



	GN size	Depth	Capacity l	Order no.
	GN 1/1	100	10	84010887
		65	6	84010888
		40	2.5	84010889
	GN 2/3	100	7	84010894
		65	4	84010895
		40	2	84010896
	GN 1/2	100	5	84010897
		65	3	84010898
		40	1.5	84010899
	GN 1/3	100	3	84010857
		65	2	84010858
		40	1	84010859

thermoplates® nano surface-treated with a material thickness of 1.5 mm

	GN 1/6	100	1.2	84010856
		65	0.7	84010855
		40	0.4	84010854

thermoplates® coated with a material thickness of 1.5 mm

	GN 1/6	100	1.2	84010875
		65	0.7	84010874
		40	0.4	84010873

thermoplates® nano surface-treated on the inside, coated on the outside, with a material thickness of 1.5 mm

	GN 1/6	100	1.2	On request
		65	0.7	On request
		40	0.4	On request



Rieber thermoplastes® C Buffet range - with rounded corners!
Lid range accessories

	GN size	Stainless steel cooking lids with fixed handle Order no.	Stainless steel cooking lids with handle cut-out and fixed handle Order no.	Watertight press-in lids Order no.	Flat polycarbonate lids Order no.	vaculid® – gives food a longer storage life Order no.
	GN 1/1	84012131	84012135	84080101	84200105	-
	GN 2/3	84012132	84012136	84080102	84200114	-
	GN 1/2	84012133	84012137	84080103	84200106	84011045
	GN 1/3	84012134	84012138	84080104	84200107	84011042
	GN 1/6	-	84090207	84080107	84200109	84011041

Operating system

Rieber thermoplastes® C Buffet range - with rounded corners!
Lid range accessories – Buffet lid with firmly connected hinges made of stainless steel and plastic

Suitable for storage, regeneration and hot/cold serving

	GN size	Buffet lid made of stainless steel with a plastic corner to hold and a firmly connected hinge to enable folding Order no.	Buffet lid made of stainless steel with a plastic corner to hold and a firmly connected hinge to enable folding Order no.	Buffet lid made of stainless steel with a plastic corner to hold and a firmly connected hinge to enable folding Order no.	Buffet lid made of stainless steel with a plastic corner to hold and a firmly connected hinge to enable folding Order no.	Buffet lid made of plastic, transparent with a corner for holding and a firmly connected hinge to enable folding Order no.
	GN 1/1	84012101				84011090
	GN 2/3		84012102			84011060
	GN 1/2			84012103		84011063
	GN 1/3				84012104	84011074

Buffet lids only suitable for thermoplastes® with depths of 65 mm and 100 mm.

Note: Only suitable for cold serving.

Rieber thermoplastes® C Buffet range - with rounded corners!
Accessories

	GN size	Pellet	Order no.
		Heat pellet, GN 1/2, stainless steel	89080171
		Cooling pellet, GN 1/2, stainless steel	85012012

	GN size	thermoplastes® handles – for the safe transport, handling and presentation of food Order no.
	GN 1/1	84190405
	GN 2/3	84190402
	GN 1/2	84190403
	GN 1/3	84190404



Qitchenware containers – the second skin for your food

For storing and presenting food in hygienic, food-safe, odour-free and dishwasher-proof stainless steel containers. The containers can be combined with various lids (see below). The size and shape comply with Gastronorm. The preservability of the food can be extended by vacuuming with the vaculid®.



GN size		»Sushi tray«	GN size		»Menu trays«
	GN 1/9	Side dish tray GN 1/9, 32 mm, matt (without lid)		GN 1/6	Stainless steel tray GN 1/6, in depths of 32, 48, 60 and 91 mm, matt (without lid)
Order no. 85022066 32 mm: 0.3 l			Order no. 85022022 32 mm: 0.4 l Order no. 85022035 48 mm: 0.7 l Order no. 85022092 60 mm: 0.9 l Order no. 85022009 91 mm: 1.4 l		

Qitchenware lid range



GN size	Flat lids made of polycarbonate for the safe storage of food	Domed lids made of polypropylene for the presentation of food (without silicone lip)	Storage/domed lids Storage/domed lids made of polycarbonate with a silicone lip for the storage and presentation of food	Stainless steel storage/ transport lids Storage/transport lids made of stainless steel with a silicone lip for the storage and presentation of food	Transparent storage/ transport lid Storage/transport lid made of polypropylene with a silicone lip for the storage and presentation of food
	Colour Order no.	Colour Order no.	Colour Order no.	Colour Order no.	Colour Order no.
GN 1/9	transparent 84200113	transparent 84200102 orange 84200158 green 84200157 black 84200159		stainless steel 85022016	
GN 1/6	transparent 84200109	transparent 84200101 orange 84200155 green 84200154 black 84200156	transparent 84200129 orange 84200160 green 84200161 black 84200162	stainless steel 85022007	transparent 84200163



Qitchenware lid range

Operating system

The **vaculid®** is a significant innovation in the modern preservation, preparation and transport of food. The **vaculid®** allows the vacuum sealing of GN containers in order to safely store food over long periods of time – including pressure-sensitive food, such as vegetables, fruit and fish. This procedure ensures that freshness, taste and nutrients are almost fully retained.



GN size

vaculid® transparent
Vacuum-sealing, transparent plastic lid for storing, transporting and cooking food (up to 95 °C).

Hand pump for vaculid®
Casing made from impact-resistant plastic. Suction power 1.3 litres per minute, vacuum: 500 mbar, weight approx. 400 kg, pump dimensions 20 x 14 x 5 cm. 1 N AC 230 V 50/60 Hz, 15 watts, mains cable length approx. 1.5 m.

Order no.

Order no.



GN 1/6

84200165

84191409

Overview of Rieber Qitchenware sets











	Set	Order no.	Qty.	Set comprising:
	STORE + MORE	84300102	2	Side dish tray 1/6, 48 mm deep, matt Multi-portion tray 1/6, 91 mm deep, matt Storage/domed lid 1/6 PC orange with silicone lip Storage/domed lid 1/6 PC green with silicone lip Storage/domed lid 1/6 PC transparent with silicone lip
	VAC + SAVE	84300103	1	GN container 1/3, 65 mm deep GN shelf insert 1/3, perforated vaculid® GN 1/3, with red silicone seal Vacuum pump for vaculid® lid
	COOK + ROAST	84300104	1	thermoplates® 1/2, 65 mm deep, coated, with round corners GN container 1/2, 55 mm deep, perforated Lid for cooking vessel 1/2
	TEPPANYAKI 1/1	84300110	1	thermoplates® 1/1, 20 mm deep, with handle, nano surface-treated
	TEPPANYAKI 1/2	84300111	1	thermoplates® 1/2, 20 mm deep, with handle, nano surface-treated
	WASH + STORE	84300205	1	GN container 1/3, 65 mm deep, closed Flat polycarbonate lid 1/3
	WASH + STEAM	84300210	1	GN container 1/3, 65 mm deep GN container 1/3, 55 mm deep, perforated Flat stainless steel lid 1/3
	WASH + STORE	84300206	1	GN container 2/3, 65 mm deep Flat polycarbonate lid 2/3

multipolar® – the community refrigerator

multipolar® coolstation – the real community refrigerator



Community refrigerator with 4 to 16 lockers, outer housing made of galvanised steel plating, electrostatic powder-coated, impact resistant, in white or stainless steel. Inner chamber made of hygienic, fruit acid resistant polystyrene (PS). Sturdy door hinges, all-round magnetic chamber seal. The energy-saving and high-performance chiller produces little noise or vibrations thanks to the special bearings. Stepless temperature regulation thanks to a room thermostat. Automatic defrosting and condensation water evaporation. Still cooling.

Stable inner compartment frame completely made of stainless steel 18/10 material 1.4301, visible sides ground matt, inner shelves with surrounding high edging. Every compartment door with a differently locking, high-quality lock and two compartment door keys. Door stop DIN right as standard, can be changed to DIN left. Please adhere to assembly instructions.
Temperature range approx. +2 °C to +12 °C (to +32 °C max. ambient temperature).

Appliance type	External dimensions	Connected load/consumption	Type	Digital display	Order no.	
Compartment refrigerators						
 multipolar® 182-4 F-U Decorative frame (for 182 models)	600 x 600 x 850 mm	120 W, 230 V, 50 Hz, 0.9 kWh / 24h	Door stop right Door stop left	–	83020102 83020101 83020198	
 multipolar® 182-6 F-U Base frame (for 182 models)	600 x 600 x 850 mm	120 W, 230 V, 50 Hz, 0.9 kWh / 24h	Door stop right Door stop left	–	83020104 83020103 83020197	
 multipolar® 380-8 F Decorative frame (for 380 models)	600 x 610 x 1640 mm	150 W, 230 V, 50 Hz, 0.45 kWh / 24h	Door stop right Door stop left	–	83020202 83020201 83020298	
 multipolar® 380-10 F Base frame (for 380 models)	600 x 610 x 1640 mm	150 W, 230 V, 50 Hz, 0.45 kWh / 24h	Door stop right Door stop left	–	83020204 83020203 83020297	
 multipolar® 380-12 F	600 x 610 x 1640 mm	150 W, 230 V, 50 Hz, 0.45 kWh / 24h	Door stop right Door stop left	–	83020206 83020205	
 multipolar® 380-14 F	600 x 610 x 1640 mm	150 W, 230 V, 50 Hz, 0.45 kWh / 24h	Door stop right Door stop left	–	83020208 83020207	
 multipolar® 481-8 F Decorative frame (for 481 models)	750 x 730 x 1640 mm	150 W, 230 V, 50 Hz, 0.63 kWh / 24h	Door stop right Door stop left	–	83020302 83020301 83020398	
 multipolar® 481-10 F Base frame (for 481 models)	750 x 730 x 1640 mm	150 W, 230 V, 50 Hz, 0.63 kWh / 24h	Door stop right Door stop left	–	83020304 83020303 83020397	
 multipolar® 481-12 F	750 x 730 x 1640 mm	150 W, 230 V, 50 Hz, 0.63 kWh / 24h	Door stop right Door stop left	–	83020306 83020305	
 multipolar® 570-16 F* Decorative frame (for 570 models)	750 x 750 x 1864 mm	220 W, 220-240 V, 50 Hz, 1.2 kWh / 24h	Door stop right Door stop left	x	83020402 83020401 83020498	
Main key					83020199	

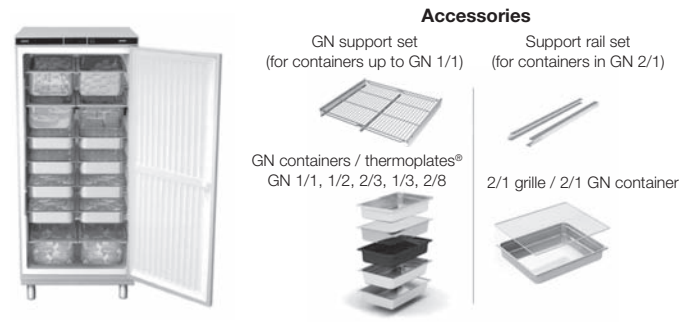
* Product with energy labelling D

Drawer refrigerators

 multipolar® 481-8 S	750 x 730 x 1640 mm	150 W, 230 V, 50 Hz, 0.98 kWh / 24h	Door stop right Door stop left	x	83020308 83020307	
 multipolar® 481-10 S	750 x 730 x 1640 mm	150 W, 230 V, 50 Hz, 0.98 kWh / 24h	Door stop right Door stop left	x	83020310 83020309	

gastropolar® 570 – the system refrigerator (compatible with Gastronorm)

GN-compatible storage refrigerator with circulating air refrigeration, outer housing made of galvanised steel plating, electrostatic powder-coated, impact resistant, in white or stainless steel. Inner chamber recessed with floor drain, including plug, made of hygienic, fruit acid resistant polystyrene (PS). Sturdy door hinges, all-round magnetic chamber seal. The energy-saving and high-performance chiller produces little noise or vibrations thanks to the special bearings. Stepless temperature regulation thanks to a room thermostat. Top control panel with centrally arranged digital temperature display. Visual and acoustic alarm signal. Lockable door rod handle. Climatic class SN-ST (up to 43 °C KT), coolant R 600a. Assembled on 4 stainless steel feet (150 – 180 mm high), gross volume 583 l. Fitted with an internal frame made of stainless steel for either the GN support set for GN containers or the SWISS-PLY® thermoplates® or the support rail set for grilles and 2/1 GN containers (see accessories).



Type	Gross volume	External dimensions (W x D x H)	Temperature range	Connected load	Energy consumption	Digital display	Order no.
gastropolar® 570* white	583 litres	approx. 750 x 750 x 1864 – 1925 mm	-2 °C / +15 °C (up to +38 °C max. ambient temperature)	220 W, 220 - 240 V, 50 Hz	approx. 2.6 kWh / 24h	x	83020410 Door stop right 83020411 Door stop left
gastropolar® 570* stainless steel	583 litres	approx. 750 x 750 x 1864 – 1925 mm	-2 °C / +15 °C (up to +38 °C max. ambient temperature)	220 W, 220 - 240 V, 50 Hz	approx. 2.6 kWh / 24h	x	83020412 Door stop right 83020413 Door stop left

Accessories

Support rail set comprising 2 support rails for grilles or 2/1 GN containers	83020495
GN support set comprising a grille 2/1 and GN supports for 1/1 GN containers or SWISS-PLY® thermoplates®	83020493
Stainless steel grille GN 2/1	84140101
Glass door for Gastropolar (stainless steel frame)	83020425
GN containers (2/1, 1/1, 2/3, 1/3, 2/8) in various depths as well as SWISS-PLY® thermoplates® (1/1, 2/3, 1/2) in various depths	

Sets	Comprising	Set order no.
BASIC Gastropolar 570* stainless steel	Gastropolar stainless steel 4 x Support rail set 4 x Stainless grille 2/1	83020219 Door stop right 83020220 Door stop left
STANDARD Gastropolar 570* stainless steel	Gastropolar stainless steel 2 x Support rail set 2 x Stainless grille 2/1 2 x GN support set	83020221 Door stop right 83020222 Door stop left
PREMIUM Gastropolar 570* stainless steel	Gastropolar stainless steel 1 x Support rail set 1 x Stainless grille 2/1 4 x GN support set	83020223 Door stop right 83020224 Door stop left

* Product with energy labelling D

Polar freezer, multipolar® freezer



tk Polar

tk MP7

Freezer with static cooling. Outer housing made of galvanised steel plating, electrostatic powder-coated, impact resistant, in white or stainless steel. The seamless inner chamber is made of white plastic. The lockable door is fitted with an exchangeable magnetic chamber seal which is easy to clean. Robust rod handle made of stainless steel. The integrated electronics allow precise digital control. Control panel located to be clearly visible above the door. Visual and acoustic door and temperature alarm. In the inner chamber two wire baskets allocated to each of 7 evaporator plates. The baskets are fitted with a stainless steel panel at the front. Load capacity per compartment: 60 kg, climatic class: SN-ST, refrigerant R 600a, gross volume: 115 kg. Installed on 4 stainless steel feet (150-180 mm high).
Gross volume: 513 litres
External dimensions (WxDxH): 750 x 760 x 1864 mm – 1925 mm
Temperature range: -14°C to -28°C (up to +38°C max. ambient temperature)
Connected load: 150 W, 220 - 240 V, 50 Hz
Energy consumption: 1.2 kWh / 24 h
tk Polar compartment height: 150-210 mm
tk MP7 compartment height: 190-210 mm – lockable compartments

Type	External dimensions (W x D x H)	Connected load	Order no.	Digital display
Polar white	750 x 760 x 1864 – 1925 mm	150 W, 220 to 240 V, 50 Hz, 1.2 kWh / 24 h	83020416 Door stop right 83020419 Door stop left	x
Polar stainless steel	750 x 760 x 1864 – 1925 mm	150 W, 220 to 240 V, 50 Hz, 1.2 kWh / 24 h	83020414 Door stop right 83020417 Door stop left	x
MP7 white	750 x 760 x 1864 – 1925 mm	150 W, 220 to 240 V, 50 Hz, 1.2 kWh / 24 h	83060123 Door stop right 83060124 Door stop left	x
MP7 stainless steel	750 x 760 x 1864 – 1925 mm	150 W, 220 to 240 V, 50 Hz, 1.2 kWh / 24 h	83060122 Door stop right 83060121 Door stop left	x

Preliminary technical remarks for large kitchen components

1.0 Sinks/wash basins/valves/mixer taps

1.1 Sinks/sink unit worktops

According to DIN 18861. Material thickness 1.0 to 1.25 mm. Sinks made of chrome nickel steel, material no. 1.4301 (stainless steel). Sink worktop provided with surrounding back ring that encompasses the sink and draining surface. Grooved draining surface with inclines to the basin/to the basins. The worktop on 3 sides turned down 50mm, behind (wall side) turned up 50mm with cover.

Worktop on the turned down long side (operating side) turned down above at right angle, below with turned down weather groove. Front sides turned down at right angle above and below. The corner seams on the upturns and downturns clearly welded and ground. The under side as well as the front longitudinal side strengthened with stainless steel profiles.

1.2 Rinsing basins/sinks/hand wash basins

Basins deep drawn, with large radii. Basin bottom with inclines to drain, for complete emptying. Basins seamlessly welded into the stainless steel worktop. The welding seam is ground in such a way that no transition is visible. Rinsing basins/sinks with drain embossing 2" or 1 1/2". Hand wash basins with drain embossing 1 1/2".

1.3 Mixer taps for hand wash basins

Hand wash basins, if specified in detailed description, equipped with mixer taps.

On request hand wash basins can be fitted with the following items (of the customer's choice) at an extra cost:

One-hole mixer tap 1/2", chrome plated, contact-free electronically controlled, for battery operation, with battery 6 V. Protection rating IP 67, make DMP or similar.

One-hole mixer tap 1/2", chrome plated, contact-free electronically controlled, for connection to customer-provided earthed socket outlet 230V. Protection rating

IP 67, make DMP or similar.

Single-lever mixer tap 1/2" chrome plated, with swivelling spout.

Spout projection 230mm.

Drain height (lower edge) 120mm.

One-hole mixer tap 1/2", heavy-duty version, chrome plated, with swivelling spout, with aerator.

Spout projection 190 mm.

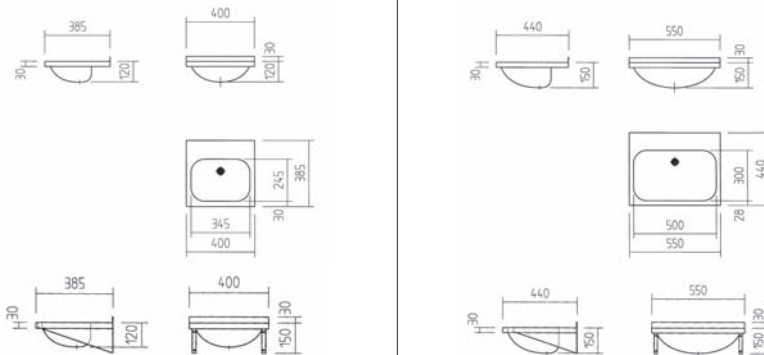
Drain height (lower edge) 190 mm.

Hand wash basins

Hand wash basins with brackets/without brackets

The following is to be provided on site:
1 non-return valve for the hot water supply.

According to DIN 18861, the preliminary technical remarks and the specifications listed below.



Type	HW 40415	HW 40415-K	HW 55465	HW 55465-K
Length x width x depth	400 x 385 x 120 mm	400 x 385 x 120 mm	550 x 440 x 150 mm	550 x 440 x 150 mm
Basin	345 x 245 x 120 mm	345 x 245 x 120 mm	500 x 300 x 150 mm	500 x 300 x 150 mm
Order no. without brackets	82100301		82100302	
Order no. with brackets		82100201		82100202

<p>Hand wash basins with panelling/ knee switch</p> <p>The following is to be provided on site: 1 non-return valve for the hot water supply.</p> <p>According to DIN 18861, the preliminary technical remarks and the specifications listed below.</p>				
	<p>Type</p>	<p>HW 40415-V</p>	<p>HW 40415</p>	<p>HW 55465-V</p>
<p>Length x width x depth</p>	<p>400 x 385 x 122 mm</p>	<p>400 x 385 x 190 mm</p>	<p>550 x 440 x 152 mm</p>	<p>550 x 440 x 225 mm</p>
<p>Basin</p>	<p>345 x 245 x 120 mm</p>	<p>345 x 245 x 120 mm</p>	<p>500 x 300 x 150 mm</p>	<p>500 x 300 x 150 mm</p>
<p>Order no. with panelling</p>	<p>82100401</p>		<p>82100402</p>	
<p>Order no. with panelling and knee switch</p>		<p>82100501</p>		<p>82100502</p>

<p>Hand wash basins with cladding and sensor switching</p> <p>The following is to be provided on site: 1 earthed socket, 230 V. 1 non-return valve for the hot water supply; ON/OFF switch</p> <p>According to DIN 18861, the preliminary technical remarks and the specifications listed below.</p>				
	<p>Type</p>	<p>HW 40415-S</p>		<p>HW 55465-S</p>
<p>Length x width x depth</p>	<p>400 x 385 x 122 mm</p>		<p>550 x 440 x 152 mm</p>	
<p>Basin</p>	<p>345 x 245 x 120 mm</p>		<p>500 x 300 x 150 mm</p>	
<p>Order no. with panelling and sensor switching</p>	<p>82100601</p>		<p>82100602</p>	

Prepare

Hand wash sink combinations (WITH REVISION PANEL AS STANDARD, with insertion grille made of plastic)

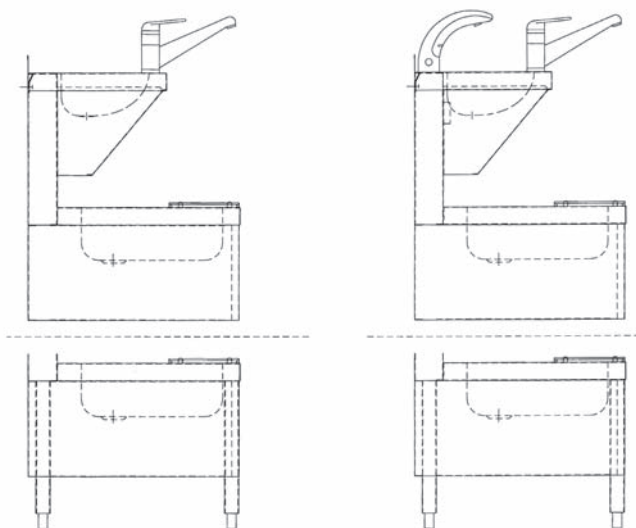
Fully assembled
 The following is to be provided on site:
 Model HAK-K:
 - 1 non-return valve for the hot water supply.
 Model HAK-S:
 - 1 flush socket 230 V, approx. 350 mm above finished floor and ON/OFF switch approx. 1200 mm above finished floor.

Combination can also be mounted on 900 mm upper edge floor. In this way modifications to power supplies on site.

Fittings (single-lever mixer tap / contactless fitting) loosely attached (assembly on site).

According to DIN 18861, the preliminary technical remarks and the specifications listed below.

Optional:
 Hinged grille made of stainless steel

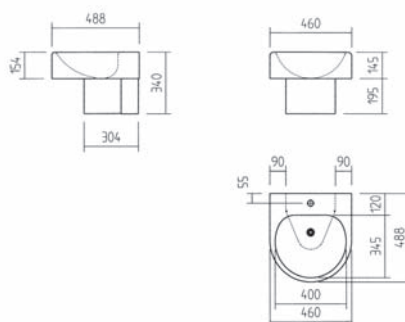


Type	HAK-K - with single-lever mixer tap		HAK-S - with contactless fitting and single-lever mixer tap	
Wall version				
Length x width x height	500 x 600 x 750 mm	500 x 680 x 750 mm	500 x 600 x 750 mm	500 x 680 x 750 mm
Order no.	82110160	82110148	82110158	82110146
Foot version				
Length x width x height	500 x 600 x 850 mm	500 x 680 x 850 mm	500 x 600 x 850 mm	500 x 680 x 850 mm
Order no.	82110152	82110142	82110150	82110138
Length x width x height	500 x 600 x 900 mm	500 x 680 x 900 mm	500 x 600 x 900 mm	500 x 680 x 900 mm
Order no.	82110156	82110140	82110154	82110144

Roundline hand wash basin

Roundline hand wash basin
 The following is to be provided on site:
 - 1 non-return valve for the hot water supply.
 - ON/OFF switch.

According to DIN 18861, the preliminary technical remarks and the specifications listed below.



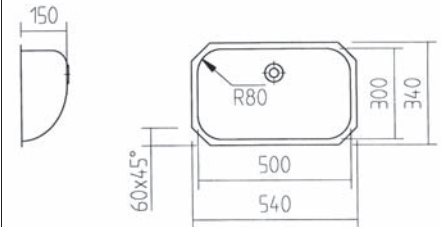
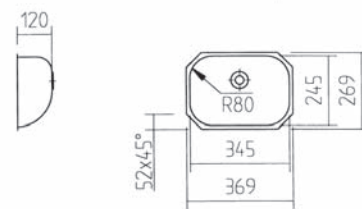
Type	RL-WB with sieve embossing
Length x width x depth	488 x 460 x 340 mm
Order no.	82350101

Basins, weld-in and built-in bowls - preliminary technical remarks

1. All parts described below are produced in chrome nickel steel material 1.4301. Some basins are also offered in material 1.4404 (V 4 A). Basins, bowls, sinks have 0.8 to 1.25 mm material thickness according to the model (varies according to draw).
2. Basins deep drawn, with large radii and for complete emptying with incline to drain.
3. Weld-in basins are prepared for external welding; without noise suppression coating.

Weld-in hand wash basins

According to DIN 18861, the preliminary technical remarks and the specifications listed below. Basins seamlessly deep drawn with large radii, above approx. 20mm wide border for welding in, floor with incline to the drain, for complete emptying. Basin interior silk matt, exterior untreated. Basins with sieve valve embossing 1 1/2" central, otherwise layout of the ordered accessories.

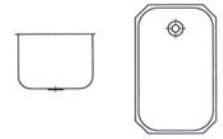


Type	ES 352512	ES 503015
Inner dimensions L x W x D mm	345 x 245 x 120	500 x 300 x 150
Order no.	82100101	82100102
Accessories		
Basin interior polished	On request	On request
Accessories (see also sink accessories)		
Plastic odour lock 1 1/2" x 50 mm		
Order no.	72100301	72100301
Sieve valve 1 1/2"		
Order no.	82151802	82151802

Prepare

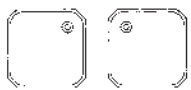
Large weld-in kitchen basins with central rear valve hole

According to DIN 18861, the preliminary technical remarks and the specifications listed below. Basins seamlessly deep drawn with large radii, above approx. 20mm wide border for welding in, floor with incline to the drain, for complete emptying. Basin interior silk matt or brushed, exterior untreated. Basins with valve embossing 1 1/2" or 2" behind centre, otherwise layout according to the ordered accessories.



Type	ES 204017	ES 204030	ES 305030	ES 204025
Inner dim. L x W x D mm	200 x 400 x 170	200 x 400 x 300	300 x 500 x 300	200 x 400 x 250
Version	Valve embossing 1 1/2" or 2"	Valve embossing 1 1/2" or 2"	Valve embossing 1 1/2" or 2"	Valve embossing 1 1/2" or 2"
Order no.	82121801 Basin interior brushed (side walls)	82122001 Basin interior brushed (side walls)	82122101 Basin interior silk matt	82121901 Basin interior brushed
Type	ES 253716			
Inner dim. L x W x D mm	250 x 370 x 150			
Version	Valve embossing 1 1/2"			
Order no.	82120301 Basin interior silk matt			
Accessories Basin interior brushed (side walls)	Possible with order no.: 82122101			
Description as above				
Type	ES 404025	ES 404025		
Inner dim. L x W x D mm	400 x 400 x 250	400 x 400 x 250		
Version	Cylindrical with central valve hole, valve embossing 1 1/2" or 2"	Conical with valve hole, Valve embossing 1 1/2" or 2"		
Order no.	82120902 Basin interior brushed	82120901 Basin interior silk matt		
Accessories Basin interior brushed (side walls)	Possible with order no.: 82120901			

Large weld-in kitchen basins with valve hole right or left, can be used reversibly

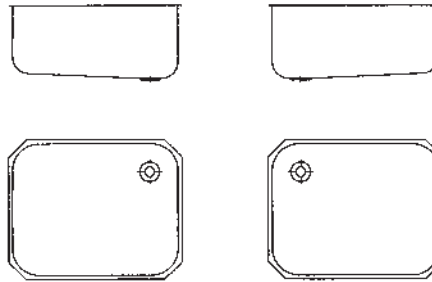


According to DIN 18861, the preliminary technical remarks and the specifications listed below. Basins seamlessly deep drawn with large radii, above approx. 20mm wide border for welding in, floor with incline to the drain, for complete emptying. Basin interior silk matt, polished or brushed (side walls), outside untreated. Basins with valve embossing 1 1/2" or 2" (type ES 373715 only with valve embossing 1 1/2"), otherwise version according to the ordered accessories.

Type	ES 373715	ES 404020	ES 404025	ES 404030
Inner dim. L x W x D mm	370 x 370 x 150	400 x 400 x 200	400 x 400 x 250	400 x 400 x 300
Order no.	82120701 Basin interior silk matt	82120801 Basin interior silk matt	82120901 Basin interior silk matt	82121001 Basin interior silk matt
Type	ES 454525	ES 505025	ES 505030	ES 505035
Inner dim. L x W x D mm	450 x 450 x 250	500 x 500 x 250	500 x 500 x 300	500 x 500 x 350
Order no.	82121101 Basin interior silk matt	82121201 Basin interior silk matt	82121301 Basin interior silk matt	82121401 Basin interior silk matt
Type		ES 606035	ES 707035	
Inner dim. L x W x D mm		600 x 600 x 350	700 x 700 x 350	
Order no.		82121601 Basin interior brushed (side walls)	82121701 Basin interior polished	
Special model Basin interior brushed (side walls)	Possible with order no.: 82121101, 82120801, 82121201, 82121301, 82121001, 82121401			

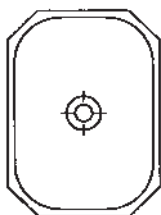
Large weld-in kitchen basins with valve hole right or left, on a long side

According to DIN 18861, the preliminary technical remarks and the specifications listed below. Basins seamlessly deep drawn with large radii, above approx. 20mm wide border for welding in, floor with incline to the drain, for complete emptying. Basin interior silk matt or brushed (side walls), outside untreated. Basins with sieve valve embossing 1 1/2" 1 1/4" or 2" behind right or left on long side, otherwise version according to the ordered accessories. For square basins where an overflow is requested, please indicate whether the overflow should be at the back left or back right.



Type	ES 504020 right	ES 504020 left	ES 504025 right	ES 504025 left		
Inner dim. L x W x D mm	500 x 400 x 200	500 x 400 x 200	500 x 400 x 250	500 x 400 x 250		
Order no.	82122201 Basin interior silk matt	82122202 Basin interior silk matt	82122401 Basin interior silk matt	82122402 Basin interior silk matt		
Type	ES 504030 right	ES 504030 left	ES 604530 right	ES 604530 left		
Inner dim. L x W x D mm	500 x 400 x 300	500 x 400 x 300	600 x 450 x 300	600 x 450 x 300		
Order no.	82122601 Basin interior silk matt	82122602 Basin interior silk matt	82122801 Basin interior brushed (side walls)	82122802 Basin interior brushed (side walls)		
Type	ES 604535 right	ES 604535 left	ES 605025 right	ES 605025 left	ES 605030 right	ES 605030 left
Inner dim. L x W x D mm	600 x 450 x 350	600 x 450 x 350	600 x 500 x 250	600 x 500 x 250	600 x 500 x 300	600 x 500 x 300
Order no.	82123001 Basin interior brushed (side walls)	82123002 Basin interior brushed (side walls)	82123205 Basin interior brushed (side walls)	82123206 Basin interior brushed (side walls)	82123201 Basin interior brushed (side walls)	82123202 Basin interior brushed (side walls)
Type	ES 605035 right	ES 605035 left	ES 705030 right	ES 705030 left		
Inner dim. L x W x D mm	600 x 500 x 350	600 x 500 x 350	700 x 500 x 300	700 x 500 x 300		
Order no.	82123401 Basin interior brushed (side walls)	82123402 Basin interior brushed (side walls)	82123601 Basin interior brushed (side walls)	82123602 Basin interior brushed (side walls)		
Type	ES 705035 right	ES 705035 left	ES 706030 right	ES 706030 left		
Inner dim. L x W x D mm	700 x 500 x 350	700 x 500 x 350	700 x 600 x 300	700 x 600 x 300		
Order no.	82123801 Basin interior brushed (side walls)	82123802 Basin interior brushed (side walls)	82124001 Basin interior brushed (side walls)	82124002 Basin interior brushed (side walls)		
Special model Basin interior brushed (side walls)	Possible with order no.: 82122201, 82122202, 82122401, 82122402, 82122601, 82122602					

Large weld-in kitchen basin with central valve hole

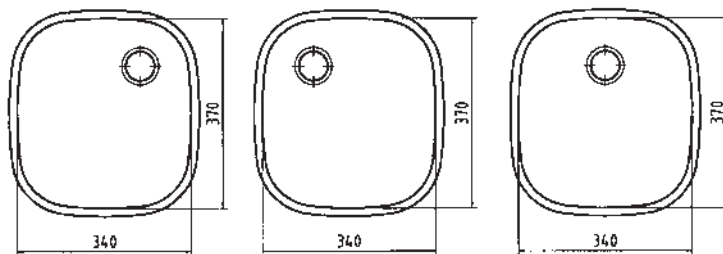


According to DIN 18861, the preliminary technical remarks and the specifications listed below.
 Basin seamlessly deep drawn with large radii, above approx. 20mm wide border for welding in, floor with incline to the drain, for complete emptying.
 Basin interior silk matt, exterior untreated. Basin with valve embossing 1 1/2" – can be used reversibly – otherwise layout according to the ordered accessories.

Type	ES 243415
Inner dimensions L x W x D mm	240 x 340 x 150
Order no.	82120103

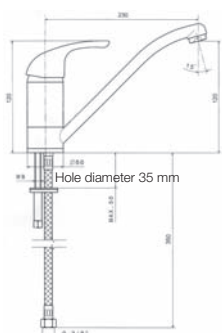

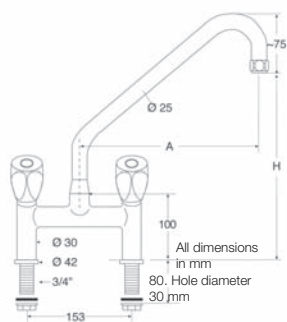
Large weld-in kitchen basins with valve hole either at right corner short side or left corner short side or middle of short side

According to DIN 18861, the preliminary technical remarks and the specifications listed below.
 Basins seamlessly deep drawn with large radii, above approx. 20mm wide border for welding in, floor with incline to the drain, for complete emptying.
 Basin interior silk matt, exterior untreated. Basins with valve embossing 1 1/2" (type ES 343715 only with valve embossing 1 1/2") in the right corner of the shorter side or in the left corner of the shorter side or in the middle of the shorter side, otherwise version according to the ordered accessories.

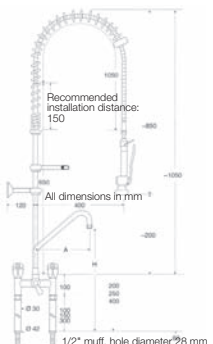


Type	ES 343715	ES 343715	ES 343715
Inner dimensions L x W x D mm	340 x 370 x 150	340 x 370 x 150	340 x 370 x 150
Order no.	82120501 right	82120502 left	82120503 middle
Order no. with additional overflow embossing	82120507 right	82120508 left	82120509 middle

Sink accessories

	<p>Single-lever mixer tap 1/2" Chrome plated, with swivelling spout, spout projection 230mm, drain height 120 mm.</p> 	<p>One-hole mixer tap 1/2" for hand wash basins Contactless electronically controlled, pressure-proof, chrome plated, IP 67.</p> 	<p>Two-hole mixer tap 3/4" Chrome plated, with swivelling spout 360°, with stainless steel valve seats. Spout projection 300 mm, drain height 250 mm.</p> 
--	---	--	---

		Battery operation	230 V	
Order no.	72070120	82153504	82153505	82150303

	<p>Boom shower head 1/2" Hose shower head and mixer tap with swivelling spout 180°, lever for change between drain/shower head. Chrome plated. Spout projection 300 mm, drain height 350 mm.</p> 			
--	---	--	--	--

Order no.	82150406	
------------------	-----------------	--

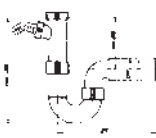
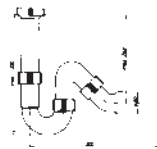

	<p>Lever valve 3 1/2" Chrome plated brass. Quick-closing valve. Model no. 961501 without closing rod.</p> 	<p>Lever overflow valve 3 1/2" Chrome plated brass. Quick-closing valve. Model no. 9615 complete with overflow body without closing rod.</p> 
--	---	--

Order no.	82150601 (Please state basin width in addition to order no.) 83.70				82150701 (Please state basin width in addition to order no.) 87.30		
Closing rods complete for basin width	290 mm	400/450 mm	500 mm	600/700 mm	400/450 mm	500 mm	600/700 mm
Order no.	40012802	40012803	40012804	40012805	40012803	40012804	40012805

	<p>Stand pipe valve 1 1/2" With valve seat chrome-plated brass. Stand pipe chrome plated brass with rubber cone.</p>				<p>Stand pipe valve 2" Valve seat and stand pipe made of stainless steel with plastic cone.</p>			
For basin depth	160 mm	200 mm	250 mm	300 mm	200 mm	250 mm	300 mm	350 mm
Overflow height	120 mm	175 mm	225 mm	250 mm	160 mm	200 mm	250 mm	300 mm
Order no.	72100204	82151002	82151003	82151004	82151109	82151101	82151102	82151103

Prepare

	Sieve valve 1 1/2" Chrome plated brass. With conical counter nut without earthing disk. Model no. 6912.	Stopper overflow valve 1 1/2" Drain and overflow fitting, plastic, white.	Hinged grille for sinks	
Length x width mm			430 x 200	550 x 200
Order no.	82151802	72100205	82011001	82011002

	Odour lock 1 1/2" 1 1/2" x 50 mm made of plastic, white. Model no. 7985.30.		Odour lock 2" 2" x 50 mm made of plastic, white. Version 5B. Model no. 7985.20.		Plastic drain connection 2" With 2 adjustable tubes 2" x 40 x 200 mm made of plastic, white. Version 5B. Model no. 794.	
Order no.	72100301		82150803		82151616	
						Please use order no. 72100301 for odour lock.

	Hand towel dispenser For approx. 500 paper towels Dimensions: 298 x 298 x 120 mm Stainless steel material no. 1.4301 (WP 113)	Liquid soap dispenser 1 litre disposable soap bottle Dimensions: 148 x 298 x 120 mm Stainless steel material no. 1.4301 (WP 109)	Wire basket PVC approx. 48 litres Dimensions: 400 x 600 x 200 mm (WP 151)
Order no.	79130102	79140102	32640304

Corner protection screens				
For basin depth	250 mm	300 mm		
Order no.	82200103	82200105		

waterstation® GN professional

MORE THAN A SINK.

All large kitchens in the catering industry work with Gastronorm containers. Why not design a sink, which perfectly supports this system? The waterstation® GN professional is a multifunctional workstation due to the use of various GN containers. You can use perforated GN containers for draining cooked food or preparing for the steam cooker.

Or use GN containers in various sizes and depths that are suited to your application, thereby saving both water and space.

The system also offers you the option of working on different levels and making the best possible use of the available space in the kitchen.

The chopping board can be moved across the entire sink area and the GN 1/1 basins can accommodate GN containers in GN 1/1, GN 1/2, GN 1/3 and GN 2/3 sizes. The GN 2/1 basin is suited for GN sizes 2/1 and 1/1.

Note: The chopping board can only be used across the entire sink area if the mixer tap is wall mounted or the sink worktop has a depth of 800 mm.



Versions:

	<p>Built-in basins GN 1/1 and GN 2/1:</p> <p>Basin size 1/1 (external dimensions: (W x D x H)) 310 x 511 x 240 mm 1/1 (filling volume) approx. 26 l</p> <p>Order no. 82500301</p> <p>Basin size 2/1 (external dimensions: (W x D x H)) 634 x 511 x 210 mm 2/1 (filling volume) approx. 55 l</p> <p>Order no. (Drain: right/left) 82500302 / 82500303</p>
	<p>Sink worktop GN 2/1:</p> <p>External dimensions (W x D x H) 1600 x 700 x 50 mm</p> <p>Order no. / basin right 82500101</p> <p>Order no. / basin left 82500102</p>
	<p>Sink worktop 2 x GN 1/1:</p> <p>External dimensions (W x D x H) 1600 x 700 x 50 mm</p> <p>Order no. / basin right 82500103</p> <p>Order no. / basin left 82500104</p>
	<p>Sink worktop GN 2/1 + GN 1/1:</p> <p>External dimensions (W x D x H) 1900 x 700 x 50 mm</p> <p>Order no. / basin right 82500201</p> <p>Order no. / basin left 82500202</p>
	<p>Sink worktop GN 1/1 + GN 2/1:</p> <p>External dimensions (W x D x H) 1900 x 700 x 50 mm</p> <p>Order no. / basin right 82500203</p> <p>Order no. / basin left 82500204</p>
	<p>Accessories:</p> <p>Polyethylene chopping board 628 x 628 x 31 mm</p> <p>Order no. 72100547</p> <p>Gastronorm containers Page 6 - 7</p> <p>Other CN sinks on request.</p>

varithek® 2.0 hot holding and cooking

Ceran glass-ceramic hob GN 1/1, full-surface, for insertion in AST or EST system modules and **varithek®** GN port.
 Dimensions 325 x 620 x 65 mm. Stainless steel casing with Ceran heating plate, radiant element. Heating surface 235 x 420 mm. The cookware is fixed by a higher edge, which means that a fixing frame is no longer needed. Control casing with a continuous controller from 0 to 9 and an integrated ON/OFF switch. Ready for connection. Plug-in power cable. Rated voltage 1 N AC 230 V 50/60 Hz. VDE/TÜV-GS approved, CE compliant, splash-proof (IP X4).



Type	Weight kg	Connected load (watts)	Power cable length m	Order no.
varithek® 2.0 800 (2.5) Ceran glass-ceramic hob	6.5	800	2.5 (AST)	91010153
varithek® 2.0 800 (0.8) Ceran glass-ceramic hob	6.5	800	0.8 (EST)	91010150

Accessories

Scraper for Ceran glass-ceramic hob	91020301
Support frame made of stainless steel for hanging GN containers sized 1/4, 1/6, 2/4	91020601

Ceran glass-ceramic hob GN 1/1, full-surface, for insertion in AST or EST system modules and **varithek®** GN port.
 Dimensions 325 x 620 x 81 mm. Stainless steel casing with Ceran heating plate, radiant element. The cookware is fixed by a higher edge, which means that a fixing frame is no longer needed. Control casing with a continuous controller from 0 to 9 and an integrated ON/OFF switch. Ready for connection. Plug-in power cable. Rated voltage 1 N AC 230 V 50/60 Hz. VDE/TÜV-GS approved, CE compliant, splash-proof (IP X4).



Type	Weight kg	Connected load (watts)	Power cable length m	Order no.
varithek® 2.0. ck 2800 (2.5) Ceran glass-ceramic hob	6.5	2800	2.5 (AST)	91010154
varithek® 2.0. ck 2800 (0.8) Ceran glass-ceramic hob	6.5	2800	0.8 (EST)	91010151

We recommend that these hobs are used as part of the varithek® air cleaning system (acs) only in conjunction with system module V-AST-200-OF.

Accessories

Scraper for Ceran glass-ceramic hob	91020301
thermoplates® – the cookware in GN format (pages 12, 14, 15)	

Ceran glass-ceramic hob GN 1/1, full-surface for automatic cooking, regenerating, hot holding, steaming or grilling (K-POT function) with the Swiss-PLV® thermoplates®.
 For insertion in AST or EST system modules. Control casing with 6 integrated cooking programmes, 3 hot holding levels and 3 power levels as well as an integrated ON/OFF switch. Casing made of stainless steel, for insertion in niche, GN 1/1. Dimensions: 325 x 620 x 81 mm. Ready for connection. Plug-in power cable. Rated voltage 1 N AC 230 V 50/60 Hz. VDE/TÜV-GS approved, CE compliant, splash-proof (IP X4).




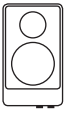
Type	Weight kg	Connected load (watts)	Power cable length m	Order no.
varithek® 2.0. ck 2200 (2.5) Ceran glass-ceramic hob	6.5	2200	2.5 (AST)	91010140
varithek® 2.0. ck 2200 (0.8) Ceran glass-ceramic hob	6.5	2200	0.8 (AST)	91010156

We recommend that this hob is used as part of the varithek® air cleaning system (acs) only in conjunction with system module V-AST-200-OF.



Accessories

Scraper for Ceran glass-ceramic hob	91020301
thermoplates® – the cookware in GN format (pages 12, 14, 15)	

AST = table-top system module
 EST = built-in system module

<p>Ceran glass-ceramic hob GN 1/1 with 2 round hobs. For insertion in AST or EST system modules and varithek® GN port. Dimensions 325 x 620 x 81 mm. Stainless steel casing, with Ceran heating plate, 2 radiant elements diameter 230 mm and diameter 165 mm (residual heat indicator). The cookware is fixed by a higher edge, which means that a fixing frame is no longer needed. Control casing with a continuous controller from 0 to 9 and an integrated ON/OFF switch. Ready for connection, power cable. Rated voltage 1 N AC 230 V 50/60 Hz. VDE/TÜV-GS approved, CE compliant, splash-proof (IP X4).</p>						
	Type	Weight kg	Connected load (watts)	Power cable length m	Order no.	
	varithek® 2.0 ck 3400 (2.5) Ceran glass-ceramic hob	6.5	3400	2.5	91010155	
	varithek® 2.0 ck 3400 (0.8) Ceran glass-ceramic hob	6.5	3400	0.8	91010152	
Accessories						
	Scraper for Ceran glass-ceramic hob				91020301	
	Demeyere wok made of stainless steel, 8.5 litres, with flat base				91040204	

varithek® 2.0 hot holding and cooling


<p>varithek® 2.0 hot/cold 1/1, full-surface, for insertion in AST or EST system modules. Dimensions 325 x 646 x 141 mm. Cooling/heating plate made of Swiss-PLY® multi-layer material. Cooling plate with active cooling. Casing made of stainless steel. The cooling / heating surface (280 x 490 mm) is flush with the casing. The surface temperature with the heating function is -7 °C to +12 °C and with the heating function up to max. 120 °C. Digital refrigeration control, heating output steplessly adjustable from 0-9 and a 2-stage rocker switch for toggling between the refrigeration and hot holding function. Ready for connection, power cable. Rated voltage 1 N AC 230 V 50/60 Hz. VDE/TÜV-GS approved, CE compliant, splash-proof (IP X4).</p>						
	Type	Weight kg	Connected load (watts)	Power cable length m	Order no.	
	varithek® 2.0 hot/cold plate 1/1 kp-220 sp-w Built-in version available on request.	14.1	Cooling function 200 Hot holding function 500	2.5	91180111	
Accessories						
	thermoplates® – the cookware in GN format (pages 12, 14, 15)					

AST = table-top system module
 EST = built-in system module

varithek® 2.0 induction hob

Induction hob GN 1/1, full-surface, for insertion in AST or EST system modules and varithek® GN port. Induction surface with full-surface heating (390 x 220 mm). Automatic pot recognition: pot/pan (min. 11 cm diameter), Swiss-PLy® thermoplates® GN 1/2, GN 2/3, GN 1/1. The cookware is fixed by a higher edge, which means that a fixing frame is no longer needed. Casing made of stainless steel with Ceran glass-ceramic hob, with high-performance induction generator controlled by a microprocessor, ventilated. Dimensions: 325 x 642 x 141 mm. Connected load 3500 W. With removable grease filter. Control casing with a continuous power controller from 0 to 9 and an integrated ON/OFF switch. Ready for connection, power cable. Rated voltage 1 N AC 230 V 50/60 Hz. VDE/TÜV-GS approved, CE compliant. (Please do not use a wok with a flat base.)



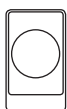
	Type	Weight kg	Connected load (watts)	Power cable length m	Order no.
	varithek® 2.0 ik 1/1 3500 Qe (2.5) induction hob	13	3500	2.5 (AST)	91010256
	varithek® 2.0 ik 1/1 3500 Qe (0.8) induction hob	13	3500	0.8 (EST)	91010253

Accessories

	Pasta stand for induction to place on a full-surface varithek® induction hob GN 1/1. Comprises 1 GN container GN 1/1, 200 mm deep with a multi-layer base and drop handles, 1 support frame, 2 baskets GN 1/3 and 2 baskets GN 1/6	91100108
	Frying stand for induction to place on a full-surface varithek® induction hob GN 1/1. Comprises 1 GN container GN 1/1, 200 mm deep with a multi-layer base and drop handles, 1 support frame, 2 baskets GN 1/3	91100109
	Scraper for Ceran glass-ceramic hob	91020301
	For use as an induction grill in conjunction with thermoplates® GN 1/1 , coated, with handles, 20 mm deep	84010932
	thermoplates® - the cookware in GN format (pages 12, 14, 15)	

Induction hob GN 1/1, with 1 round hob, for inserting in AST or EST system modules, dimensions 325 x 642 x 141 mm. Casing made of stainless steel with Ceran glass-ceramic hob, with high-performance induction generator controlled by a microprocessor, ventilated. Induction surface diameter 230 mm. The cookware is fixed by a higher edge, which means that a fixing frame is no longer needed. Control casing with a continuous power controller from 0 to 9 and an integrated ON/OFF switch. Ready for connection, power cable. Rated voltage 1 N AC 230 V 50/60 Hz. VDE-EMC approved, CE compliant, splash-proof (IP X4).



	Type	Weight kg	Connected load (watts)	Power cable length m	Order no.
	varithek® 2.0 ik 1/1 3500e (2.5) induction hob	13	3500	2.5	91010257
	varithek® 2.0 ik 1/1 3500e (0.8) induction hob	13	3500	0.8	91010254

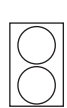
Accessories

	Scraper for Ceran glass-ceramic hob	91020301
	Wok stand V-1/1-WA5	91040106
	Demeyere wok WP3 made of stainless steel, diameter 360 mm, 6 l capacity, with round base (for use with wok stand V-1/1-WA5)	91040203
	Demeyere wok made of stainless steel, 8.5 litre capacity, with flat base (can be used without a wok stand)	91040204

Induction hob GN 1/1 with 2 hobs.

For insertion in AST or EST system modules and varithek® GN port. Dimensions: 325 x 642 x 81 mm. Casing made of stainless steel with Ceran glass-ceramic hob, with high-performance induction generator controlled by a microprocessor, ventilated. Induction surface 2 x 220 x 180 mm (square). Also suitable for full-surface use. Control casing with 2 continuous electronic controllers from 0 to 9, ON/OFF switch on the base of the appliance. Ready for connection, power cable. Rated voltage 1 N AC 230 V 50/60 Hz. TÜV-EMC approved, VDE/TÜV-GS approved, CE compliant, splash-proof (IP X4).



	Type	Weight kg	Connected load (watts)	Power cable length m	Order no.
	varithek® 2.0 ik 1/1 3600 Qb (2.5) induction hob	9.2	3600	2.5	91010258
	varithek® 2.0 ik 1/1 3600 Qb (0.8) induction hob	9.2	3600	0.8	91010259

Accessories

	Scraper for Ceran glass-ceramic hob	91020301
	thermoplates® - the cookware in GN format (pages 12, 14, 15)	

AST = table-top system module
EST = built-in system module

Induction hob, with 1 round hob, for insertion in an acs or for use as a table-top unit. Dimensions 400 x 660 x 140 mm. Casing made of stainless steel with Ceran glass-ceramic hob, with high-performance induction generator controlled by a microprocessor, ventilated. Induction surface diameter 250 mm. Control casing with an ON/OFF switch and electronic 11-stage power controller. Ready for connection, power cable. Rated voltage 1 N AC 230 V 50 Hz/60 Hz or 3 N AC 400 V 50 Hz/60 Hz. VDE/TÜV-GS approved, CE compliant, splash-proof (IP X4).



Type	Weight kg	Connected load (watts)	Power cable length m	Order no.
Induction hob V-400 ik 3500e-K 2.5	17.5	3500	2.5	91010240
Induction hob V-400 ik 5000e-K 2.5	17.5	5000	2.5	91010237
Induction hob V-400 ik 3500e-K 0.8	12	3500	0.8	91010239
Induction hob V-400 ik 5000e-K 0.8	12	5000	0.8	91010238

Accessories

Scraper for Ceran glass-ceramic hob	91020301
Wok stand V-400-WA5	91040105
Demeyere wok WP3 made of stainless steel, diameter 360 mm, 6 litre capacity, with round base (for use with wok stand V-400-WA5.)	91040203
Demeyere wok made of stainless steel, 8.5 litre capacity, with flat base (can be used without a wok stand)	91040204

Induction wok for insertion in an acs or for use as a table-top unit. Dimensions: 400 x 660 x 200 mm. Casing made of stainless steel with Ceran cuvette, diameter 300 mm, with high-performance induction generator controlled by a microprocessor, ventilated. Control casing with ON/OFF switch and electronically controlled 11-stage output regulator. Ready for connection, power cable. Rated voltage 1 N AC 230 V 50 Hz/60 Hz or 3 N AC 400 V 50 Hz/60 Hz. VDE/TÜV-GS approved, CE compliant, splash-proof (IP X4).




Type	Weight kg	Connected load (watts)	Power cable length m	Order no.
Induction wok V-400 iw 3500e-K 2.5	21	3500	2.5	91040310
Induction wok V-400 iw 5000e-K 2.5	21	5000	2.5	91040307
Induction wok V-400 iw 3500e-K 0.8	21	3500	0.8	91040309
Induction wok V-400 iw 5000e-K 0.8	21	5000	0.8	91040308

Accessories

Demeyere wok WP3 made of stainless steel, diameter 360 mm, 6 litre capacity, with round base	91040203
---	----------

varithek® 2.0 Pasta boiler 4.0, Deep-fryer 4.0

Pasta boiler 4.0, Deep-fryer 4.0 for insertion in an acs or for use as a table-top unit. Dimensions: 620 x 400 x 220 mm. Casing made of stainless steel. Precise temperature setting using digital control, integrated temperature sensor can be adjusted to +/-1 °C. Seamlessly welded container (GN 1/1, depth of 200 mm), safety drainage cock. Possible configuration consists of a support frame and 2 pasta baskets GN 1/3 and 1/6 (pasta set) or a support frame and 2 frying baskets GN 1/3 (frying set). Ready for connection, power cable. Rated voltage 1 N AC 230 V 50/60 Hz. VDE/TÜV-GS approved, CE compliant, splash-proof (IP X4).



Type	Weight kg	Connected load (watts)	Power cable length m	Order no.
Pasta boiler 4.0 / Deep-fryer 4.0	19	5000	2.0	91100105

Accessories


Pasta set comprising 1 support frame, 2 baskets GN 1/3 and 2 baskets GN 1/6	91100106
Frying set , comprising 1 support frame, 2 baskets GN 1/3	91100107

AST = table-top system module
EST = built-in system module

varithek® grill plates

varithek® grill plate GN 1/1 made of Swiss-PLY® multi-layer material with anti-stick properties: for insertion in AST or EST system modules. Dimensions 325 x 620 x 144 mm. Casing made of stainless steel with grill plate, surface 280 x 480 mm, with 8 mm edge. Heated via radiant element, with grease drain and plug. A grease collection pan that has to be emptied manually is installed below the grease drain (included in delivery). Control casing with an ON/OFF switch and electronic power controller up to 250 °C. Separate operating light. Ready for connection, power cable. Rated voltage 1 N AC 230 V 50/60 Hz. VDE/TÜV-GS approved, CE compliant, splash-proof.



	Type	Weight kg	Connected load (watts)	Power cable length m	Order no.
	varithek® 2.0 1/1-GP-3400-SP-K 2.5 grill plate	13	3400	2.5 (AST)	91030162
	varithek® 2.0 1/1-GP-3400-SP-K 0.8 grill plate	13	3400	0.8 (EST)	91030160


Accessories

	Scraper made of polyamide	91030332
	Splash guard ss 3400	91030346

varithek® grill plate for insertion in an acs or for use as a table-top unit. Dimensions: 400 x 660 x 197 mm. Casing made of stainless steel, grill plate made of Swiss-PLY® multi-layer material with anti-stick properties. Heated via sensor-controlled radiant element. With grease drain and plug. A grease collection pan that has to be emptied manually is installed below the grease drain (included in delivery). Control casing with ON/OFF switch, a separate operating light, a continuous mechanical power controller for temperatures of up to 250 °C. Ready-for-connection. Power cable. Rated voltage 3 N AC 400 V 50/60 Hz. VDE/TÜV-GS approved, CE compliant, splash-proof (IP X4).



Items may differ from illustrations

	Type	Weight kg	Connected load (watts)	Order no.
	Grill plate V-400-GP-4800-SP-K 2.5	22	4800	91030166
	Grill plate V-400-GP-4800-SP-K 0.8	22	4800	91030165


Accessories

	Splash guard V-SS-400 (not necessary for use with acs)	91030348
	Adjustable foot extension set , incl. GN container 2/4, 40 mm deep	91030349

varithek® grill plate for insertion in an acs or for use as a table-top unit. Dimensions: 800 x 660 x 197 mm. Casing made of stainless steel, grill plate made of Swiss-PLY® multi-layer material with anti-stick properties. Heated via sensor-controlled radiant element. With grease drain and plug. Below the grease drain, a grease collection pan, which must be emptied manually, is installed underneath (included in delivery). Control casing with 2 ON/OFF switches, separate operating lights. Control via 2 continuous power controllers, enabling independent heating of left/right half of the grill. Power cable. Rated voltage 3 N AC 400 V 50/60 Hz. VDE/TÜV-GS approved, CE compliant, splash-proof (IP X4).



Items may differ from illustrations

	Type	Weight kg	Connected load (watts)	Order no.
	Grill plate V-800 gp 9600sp-K 2,5	38	9600	91030164
	Grill plate V-800 gp 9600sp-K 0,8	38	9600	91030163

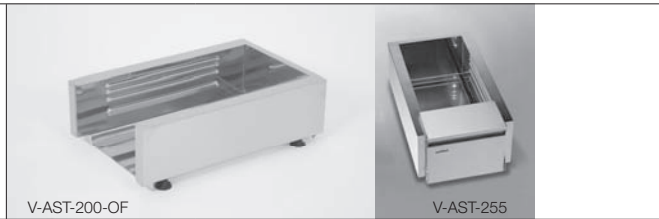
Accessories

	Splash guard V-SS-800 (not necessary for use with acs)	91030347
	Adjustable foot extension set , incl. GN container 2/4, 40 mm deep	91030349

varithek® system modules - the frame for flexibility

AST table-top system modules made of stainless steel, double-walled, with base. Without a front panel or with a dual-hinged front panel. Grooves moulded inside for insertion of **varithek®** function modules, GN containers, **Swiss-PLY®** thermoplates®. Hygienic design. Placed on table or recessed storage surface.

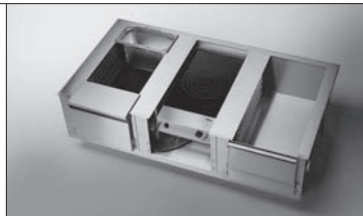
OF = without front panel



	Type	Dimensions in mm	Weight in kg	Max. GN size	Order no.
□	V-AST-200-OF	400 x 620 x 200	3.8	1/1, 150 mm	91050107
	Especially suited for ACS 1100d3, 1500d3 and 1600 O ₃				
Accessories	Support frame made of stainless steel for hanging GN containers sized 1/4, 1/6 and 2/4				91020601

	Type	Dimensions in mm	Weight in kg	Max. GN size	Order no.
□	V-AST-255	400 x 716 x 260	7	1/1, 200 mm	91050102
	Without front panel				
	V-AST-255-OF	400 x 680 x 260	4.3	1/1, 200 mm	91050104
Accessories	Support frame made of stainless steel for hanging GN containers sized 1/4, 1/6 and 2/4				91020601

EST built-in system modules made of stainless steel, with base, designed for hanging in a worktop cut-out. Front panel can be folded in two. Grooves moulded inside for insertion of **varithek®** function modules, GN containers, **Swiss-PLY®** thermoplates®, max. GN size 1/1 200 mm. Fitted on the left side is 1 plug 230 V. Ready for connection with 1 power cable, length 2 m, for fixed connection on site. Number of power cables corresponds to number of system modules. Rated voltage 1 N AC 230 V 50/60 Hz. Splash-proof.



	Type	Dimensions in mm	Worktop cut-out in mm	Connected load	Order no.
□	V-EST-1	465 x 736 x 302	430 x 704	3.5 kW 16 A	91050201
□□	V-EST-2	890 x 736 x 302	855 x 704	2 x 3.5 kW 16 A	91050202
□□□	V-EST-3	1315 x 736 x 302	1280 x 704	3 x 3.5 kW 16 A	91050203
□□□□	V-EST-4	1740 x 736 x 302	1705 x 704	4 x 3.5 kW 16 A	91050204
□□□□□	V-EST-5	2165 x 736 x 302	2130 x 704	5 x 3.5 kW 16 A	91050205
Accessories	Support frame made of stainless steel for hanging GN containers sized 1/4, 1/6 and 2/4				91020601









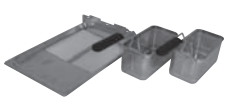


varithek® GN port. Made of stainless steel for hanging and insertion of **Swiss-PLY®** thermoplates® and **Gastronorm** containers (e.g. GN 1/1, 1/2 and 1/3). With rails for insertion of, for example, a **varithek®** hot holding module or a **varithek®** Ceran glass-ceramic hob module. Weight 4 kg.



	Type	Dimensions in mm	Order no.
□	varithek® GN port	350 x 555 x 160	91050301
	varithek® bridge piece	345 x 36	84190205

Cook

varithek® – accessories

	Type	Order no.	
Scraper			
 	Ceran glass-ceramic scraper	91020301	
	Scraper	91030332	
Chopping boards			
	Chopping board, vapour-plated (without hob)	91020101	
Wok stands			
	Wok stand for 1/1 (V-1/1-WA5)	91040106	
	Wok stand for 400 IK (WA 400)	91040105	
Woks			
	Wok made of stainless steel, diameter 360 mm, 6 litre capacity, with round base	91040203	
	Wok made of stainless steel, 8.5 litre capacity, with flat base	91040204	
Pasta set / frying set			
	Pasta set: 1 support frame, 2 baskets GN 1/3, 2 baskets GN 1/6	91100106	
	Frying set: 1 support frame, 2 baskets GN 1/3	91100107	
Pasta stand / frying stand for full-surface induction			
	Pasta stand for full-surface induction hob GN 1/1: 1 GN container GN 1/1, 200 mm deep with multi-layer base and drop handles, 1 support frame, 2 baskets GN 1/3 and 2 baskets GN 1/6	91100108	
	Frying stand for full-surface induction hob GN 1/1: 1 GN container GN 1/1, 200 mm deep with multi-layer base and drop handles, 1 support frame, 2 baskets GN 1/3	91100109	













K-POT – the intelligent chafing dish
Available as a table-top unit or built-in version.

Appliance for the regeneration of cold and hot food, hot holding, cooking, steam cooking or grilling in GN 2/3 or 1/1 format. Pre-defined programs guarantee the automatic regeneration and finishing of food until it is just right. Power levels enable individual cooking delights. Exclusively for hot holding: type K-POT-1/1, 800 W (steplessly adjustable). Passive hot holding/cold holding with K-POT 1/1 passive and K POT 2/3 passive.

For appliances with electronic control:

12 functions to choose from: 6 programmes for regeneration, 3 hot holding stages and 3 power stages, lowerable turning switch for programme selection, LED



Type	Function	External dimensions	Connected load/consumption	Order no.	
 K-POT - 1/1 ik-3600 Q 2Z 2-zone appliance	Induction Table-top unit	533 x 380 x 88 mm	230 V AC / max. 3600 W (with electronic control, 2 separately controllable cooking zones)	84012040 stainless steel 84012041 black	
 K-POT - 2/3 ik-2300 1-zone appliance	Induction Table-top unit	353 x 380 x 88 mm	230 V AC / max. 2300 W (with electronic control)	84012042 stainless steel 84012043 black	
 K-POT-built-in - 1/1 ik-3600 Q 2-zone appliance	Induction Built-in version	Induction hob approx. 607 x 394 x 57 mm Cut-out of worktop approx. 582 x 378 mm Control approx. 388 x 152 x 100 mm Cut-out of front panel approx. 322 x 85 mm	230 V AC / max. 3600 W (with electronic control, 2 separately controllable cooking zones)	84012053 stainless steel	
 K-POT - 1/1 ck-2200 1-zone appliance	Cooking Table-top unit	533 x 380 x 88 mm	230 V AC / max. 2200 W (with electronic control)	84012001 stainless steel 84012002 black	
 K-POT - 1/1 ck-2200 2 Z 2-zone appliance	Cooking Table-top unit	533 x 380 x 88 mm	230 V AC / max. 2200 W (with electronic control, 2 separately controllable cooking zones)	84012013 stainless steel 84012014 black	
 K-POT - 2/3 ck-1600 1-zone appliance	Cooking Table-top unit	353 x 380 x 88 mm	230 V AC / 1600 W (with electronic control)	84012038 stainless steel 84012036 black	
 K-POT-built-in - 1/1 ck-2200 1-zone appliance	Cooking Built-in version	Hob approx. 607 x 394 x 57 mm Cut-out of worktop approx. 582 x 378 mm Control approx. 388 x 152 x 100 mm Cut-out of front panel approx. 322 x 85 mm	230 V AC / max. 2200 W (with electronic control)	84012050 stainless steel	
 K-POT-built-in - 1/1 ck-2200 2 Z 2-zone appliance	Cooking Built-in version	Hob approx. 607 x 394 x 57 mm Cut-out of worktop approx. 582 x 378 mm Control approx. 388 x 152 x 100 mm Cut-out of front panel approx. 322 x 85 mm	230 V AC / max. 2200 W (with electronic control, 2 separately controllable cooking zones)	84012052 stainless steel	
 K-POT - 1/1 ch-800 1-zone appliance	Hot holding Table-top unit	533 x 380 x 88 mm	230 V AC / max. 800 W (hot holding device steplessly adjustable from 0 – 800 W)	84012011 stainless steel 84012012 black	
 K-POT-built-in - 1/1 ch-800 1-zone appliance	Hot holding Built-in version	Hob approx. 607 x 394 x 57 mm Cut-out of worktop approx. 582 x 378 mm Control approx. 388 x 152 x 100 mm Cut-out of front panel approx. 322 x 85 mm	230 V AC / max. 800 W (hot holding device steplessly adjustable from 0 – 800 W)	84012051 stainless steel	
 K-POT - 1/1 passive	Passive cooling or hot holding via cooling or heat pellet, table-top unit	533 x 380 x 88 mm	-	84012007 stainless steel 84012008 black	
 K-POT - 2/3 passive	Passive cooling or hot holding via cooling or heat pellet, table-top unit	353 x 380 x 88 mm	-	84012037 stainless steel 84012039 black	
Accessories for K-POT - 1/1 and 2/3 passive	Heat pellet GN 1/2, stainless steel, asymmetrical			89080171	
	Cooling pellet GN 1/2, stainless steel, asymmetrical			85012012	
Scraper, see page 36					

Cook

*thermoplates® with a depth of 40 mm, not suitable for use in combination with K-POT.



Rieber thermoplates® C Buffet range - with rounded corners!
K-POT accessories

thermoplates® with a material thickness of 2.6 mm for preparing food with liquids: cooking (e.g. soups), simmering, steaming (e.g. vegetables), wokking (max. 220°C on base, approx. +140°C at sides) **as well as** cold holding and serving.



Material thickness 2.6 mm,
coated

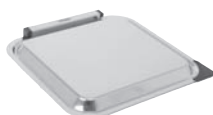
Material thickness 2.6 mm,
nano surface-treated

	GN size	Depth	Capacity l	Order no.		GN size	Depth	Capacity l	Order no.
	GN 1/1	100	10	84010860		GN 1/1	100	10	84010887
		65	6	84010861			65	6	84010888
		40	2.5	84010862			40	2.5	84010889
	GN 2/3	100	7	84010865		GN 2/3	100	7	84010894
		65	4	84010866			65	4	84010895
		40	2	84010867			40	2	84010896
	GN 1/2	100	5	84010870		GN 1/2	100	5	84010897
		65	3	84010871			65	3	84010898
		40	1.5	84010872			40	1.5	84010899
	GN 1/3	100	3	84010847		GN 1/3	100	3	84010857
		65	2	84010846			65	2	84010858
		40	1	84010848			40	1	84010859

Rieber thermoplates® C Buffet range - with rounded corners!

Lid range accessories – Buffet lid with firmly connected hinges made of stainless steel and plastic

Suitable for storage, regeneration and hot/cold serving



GN size	Buffet lid made of stainless steel with a plastic corner to hold and a firmly connected hinge to enable folding Order no.	Buffet lid made of stainless steel with a plastic corner to hold and a firmly connected hinge to enable folding Order no.	Buffet lid made of stainless steel with a plastic corner to hold and a firmly connected hinge to enable folding Order no.	Buffet lid made of stainless steel with a plastic corner to hold and a firmly connected hinge to enable folding Order no.	Buffet lids made of plastic, transparent with a corner for holding and a firmly connected hinge to enable folding Order no.
GN 1/1	84012101				84011090
GN 2/3		84012102			84011060
GN 1/2			84012103		84011063
GN 1/3				84012104	84011074

Buffet lids only suitable for thermoplates® with depths of 65 mm and 100 mm.

Note: Only suitable for cold serving

Rieber thermoplates® C Buffet range - with rounded corners!
Accessories - range of lids



GN size	Stainless steel cooking lids with fixed handle Order no.	Stainless steel cooking lids with handle cut-outs and fixed handle Order no.	Watertight press-in lids Order no.	Flat polycarbonate lids Order no.	vaculid® gives food a longer storage life Order no.
GN 1/1	84012131	84012135	84080101	84200105	-
GN 2/3	84012132	84012136	84080102	84200114	-
GN 1/2	84012133	84012137	84080103	84200106	84011045
GN 1/3	84012134	84012138	84080104	84200107	84011042
GN 1/6	-	84090207	84080107	84200109	84011041

Rieber thermoplates® C Buffet range - with rounded corners!
Accessories

thermoplates® handles – for the safe transport, handling and presentation of food



GN size	Order no.
GN 1/1	84190405
GN 2/3	84190402
GN 1/2	84190403
GN 1/3	84190404

hybrid kitchen® 140, temperature range up to +140 °C

Regenerating, cooking, core temperature simmering, steaming, cooking with various chamber temperatures, cold holding and hot holding at the same time, passive cold holding in the unit's complete interior space.
 Hygienic design H2. Functional door, can be removed for easy cleaning of the appliance.
 Temperature range up to +140 °C, rated voltage 1 N AC 230 V 50 Hz, with electric control and core temperature sensor.
 Capacity 78 litres, heating output 3.5 kW, overall weight 61 kg.
 Lid: all-round exterior seal made of physiologically safe material.
 Interior can be separated with an insulated divider.
 Special functional door with separately controlled heating systems and fans. Electronic control.
 Real time clock is integrated in the controller.



Product	Order no.	W x D x H in mm	Description
hybrid kitchen® 140 mobile version	85010904	592 x 821 x 960	Bolts on the hybrid kitchen® 140 can be mounted in 2 positions.
hybrid kitchen® 140 built-in version	85010906	584 x 715 x 745	Door stop left, energy panel with built-in outlet left. For installation, note: hot steam escapes from the bottom of the hybrid kitchen® 140 door.
Accessories			
Cooling plate, stainless steel 1/1, asymmetrical	85012015	324 x 529 x 12.5	
Cooling plate, stainless steel, 1/1	85012002	324 x 527 x 30	

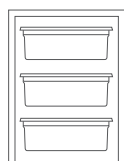
hybrid kitchen® 200, temperature range up to +200 °C

hybrid kitchen® 200 is suitable for regenerating, simmering, baking, core temperature simmering, steaming and simultaneous cooking at different chamber temperatures.
 Simultaneous hot and cold holding. Passive cooling throughout appliance interior.
 Temperature range up to +200 °C, rated voltage 1 N AC 230 V 50 Hz, with electric control and core temperature sensor. Heating output 3.5 kW, overall weight 69 kg. With electromagnetic steam control/steam outlet – controlled from the outside. Special functional door with separately controlled heating systems and fans as well as user-friendly door lock. For safety reasons, door can only be opened in 2 steps. This prevents the steam from escaping in the direction of the user. Electronic control for various functions.
 hybrid kitchen® 200 has a closed top and a moulded shape for stacking. Hygienic design H3. Functional door, can be removed for easy cleaning of the appliance. Real time clock is integrated in the controller. Interior can be separated with an insulated divider.

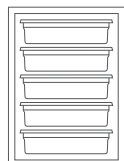


Product	Order no.	W x D x H in mm	Description
hybrid kitchen® 200 mobile version	85010911	662 x 870 x 981	
hybrid kitchen® 200 built-in version	85010912	594 x 758 x 811	Door stop left, energy panel with built-in outlet left. For installation, note: hot steam escapes from the bottom of the hybrid kitchen® 200 door.
Accessories			
Cooling plate, stainless steel 1/1, asymmetrical	85012015	324 x 529 x 12.5	
Cooling plate, stainless steel, 1/1	85012002	324 x 527 x 30	

navioven
Temperature range +20 °C to +230 °C



3 x GN 1/1 100 mm deep



5 x GN 1/1 65 mm deep

Table-top unit for baking, simmering, core-temperature simmering, braising and regenerating food. The temperature range extends from +20 °C to +230 °C, rated voltage 1 N AC 230 V 50/60 Hz, with digital control and core temperature sensor. The navioven may be used in an ideal manner in each catering situation due to the 230 V rating of the voltage. The control which may be pre-programmed facilitates a simple operation and is equipped with a real-time clock. Continuous circulating air control enables the most different cooking methods, from gentle to powerful.
 7 pairs of support rails (for max. 5 x 1/1 GN 65 mm deep).

Type	Approx. external dimensions (W x D x H)	Weight	Connected load	Order no.
navioven	463 x 763 x 633 mm	42 kg	3.2 kW	85011021

Suggested accessories: GN containers and SWISS-PLY® thermoplates® in various sizes and depths.

thermomat®



TM-SL-311L



TM-SL-211L

thermomat® with shelves

Simmering, core-temperature simmering and braising food. Pair of drawers with recessed handle made of plastic, running on stable stainless steel telescopic drawer rails. Depending on the model, with 2 or 3 frame drawers with snap lock. Drawer seals suitable for use with foodstuffs on the body, can be removed for easy cleaning. Suitable for 1/1 GN containers lengthwise. Also prepared for holding grilles and insert trays on bottom level. Drawer panel can be removed for easy cleaning. Note: This version is not a mobile unit, drawers are not secured automatically during transport. Core temperature sensor can be unplugged.

thermomat® with shelves

Type	Dimensions in mm	Empty weight in kg	Capacity	Connected load	Order no.	
TM-SL-211Q	660 x 604 x 504	44	1 x GN 1/1 150 mm and 1 x GN 1/1 100 mm (or their divisions GN 1/2, 1/3)	0.830 kW	85011004	
TM-SL-211L	448 x 691 x 554	37	2 x GN 1/1 150 mm, divisions 1/2, 1/3 or 2 x GN 1/1 grille per 1 GN 1/1 insert tray	0.830 kW	85011005	
TM-SL-311L	448 x 691 x 752	50	3 x GN 1/1 150 mm, divisions 1/2, 1/3 or 3 x GN 1/1 grille per 1 x GN 1/1, insert tray	1.500 kW	85011006	



TM-7-65



TM-3-65

thermomat® with doors

Simmering, core-temperature simmering, braising and regenerating food. 1 support rail frame on both sides with tilt protection and push-through lock. Depending on model, with 3 or 7 support rail pairs. Drawer seals suitable for use with foodstuffs, can be removed for easy cleaning. DIN door stop right, can be changed. Permanently elastic one-hand closing/opening mechanism, door self-locking (engages if pressed), opening angle approx. 210°. With two coated aluminium handles flush with surface on top of sides.

thermomat® with doors

TM-3-65	448 x 689 x 465	30	3 x GN 1/1, 65 mm or 2 x GN 1/1 100 mm (or their divisions GN 1/2, 1/3)	0.830 kW	85011001	
TM-7-65	448 x 689 x 749	45	7 x GN 1/1, 65 mm or 4 x GN 1/1 100 mm (or their divisions GN 1/2, 1/3)	1.500 kW	85011002	

Accessories**For thermomat® with shelves**

Rollipart made of plastic	88070601	
GN container 1/1, 65 mm, stainless steel	84010110	
GN container 1/1, 100 mm, stainless steel	84010109	
GN container 1/1, 150 mm, stainless steel	84010108	
GN 1/1 stainless steel grille	84140105	
GN 1/1, 20 mm stainless steel insert tray	84100104	

For thermomat® with doors

Rollipart made of plastic	88070601	
GN container 1/1, 65 mm, stainless steel	84010110	
GN container 1/1, 100 mm, stainless steel	84010109	
GN 1/1 stainless steel grille	84140105	
GN 1/1, 20 mm stainless steel insert tray	84100104	
Door stop on left side on request		

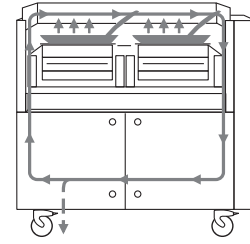
Cook

varithek® acs 1000-EC

The varithek® air cleaning system with push & pull extraction system – also available with digital control.

The varithek® acs push & pull extraction system:

Unpleasant cooking vapours, grease, unhealthy moisture and odours are extracted right in front of the customer and operator. A jet of air from the left-hand side blows rising vapours to the right side where they are suctioned off into the right side wall. The vapours pass through the high-performance grease separators in the side wall, where the grease is separated and collected in a removable grease collection tray. A flashback-proof high-performance cyclone filter system and active carbon filter to absorb odours and harmful substances ensure that the air is thoroughly cleaned. A curtain of cleaned air prevents dirty air from the surroundings coming into contact with the food being cooked. The cyclone filter can be easily cleaned in a dishwasher.



Push & pull extraction system

varithek® acs 1000-EC push & pull – also available with digital control.

Mobile stainless steel cooking module with integrated push & pull vapour extraction system and circulating air cleaning system. With a seal-welded niche for holding function modules without system modules or for holding 2 system modules with function modules in GN format 1/1. Closed cupboard. 2 inspection doors or 1 front panel (with the digital version). Air cleaning system in the cupboard, »push & pull« air circulation. Air volume flow in accordance with DIN 2052. With splash guard. Switch panel with ON/OFF switch, 4 sockets with covers, 2 x 230 V and 2 x 400 V. Protected against moisture. Module is mobile, 4 swivel castors, 2 of which have total brakes in accordance with DIN 18867, diameter 80 mm. Floor clearance 120 mm. Ready for connection. With power cable 2 m, with CEE plug (400 V). Rated voltage 3 N AC 400 V 50/60 Hz. All components comply with DIN, VDE and GS guidelines as well as regulations governing health and safety in the kitchen. Connected load: 11000 watts. Mobile with splash guard.



With front panel



With 2 inspection doors



High-performance grease separators



Digital control

With digital or analogue control. Digital control with the following display functions: display of possible faults and the consumption (degree of wear) of the connected filter elements (active carbon filter). Red and green LED lights indicate the operating status. Display of faults by means of continuous text. Operating hours counter. A buzzer is activated in case of an alarm. Display shown in German, English and French. Spanish is provided.

Optionally with patented plasma technology for the additional removal of odours.

varithek® acs 1000-EC with push & pull extraction system, with splash guard, mobile

Type	Version	Dimensions in mm (L x W x H)	Weight in kg	Order no. (without gantry with lighting)	Order no. (with gantry with lighting)
V-ACS-1000-EC	Analogue control	1000 x 722 x 1000	135	91140107	91140112
		1000 x 722 x 1225 (with gantry with lighting)	145		
V-ACS-1000-EC digital	Digital control	1000 x 722 x 1000	130	91140192	91140401
		1000 x 722 x 1225 (with gantry with lighting)	145		
V-ACS-1000-EC O ₃	Plasma technology, analogue control	1000 x 722 x 1000	140	91140146	91140151
		1000 x 722 x 1225 (with gantry with lighting)	150		
V-ACS-1000-EC digital O ₃	Plasma technology, digital control	1000 x 722 x 1000	140	91140197	91140404
		1000 x 722 x 1225 (with gantry with lighting)	150		

Accessories for V-ACS-1000-EC

Black panelling, on 3 sides ACS 1000	91140286	91140286
Fold-down shelf on side, per shelf	91140205	91140205
Fold-down shelf on guest side	91140208	91140208

Accessories for all ACS

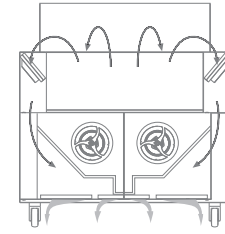
Table-top system module V-AST-200-OF	91050107	91050107
varithek® elements (pages 30 – 36)		
thermoplates® – the cookware in GN format (pages 12, 14, 15)		

varithek® acs 1100-d3 and acs 1500-d3

The varithek® air cleaning system with edge extraction on 3 sides – also available with digital control.

The varithek® acs with edge extraction on 3 sides:

Unpleasant cooking vapours, grease, unhealthy moisture and odours are extracted right in front of the customer and operator. The extraction system is designed specifically to extract vapours that form during cooking or frying on 3 sides. The air is cleaned in two stages (vapour extraction on three sides): High-performance grease separators are installed in the left and right side walls along with two removable grease collection trays on each side. A flashback-proof high-performance cyclone filter system and active carbon filter to absorb odours and harmful substances ensure that the air is thoroughly cleaned. The cyclone filter can be easily cleaned in a dishwasher.



Edge extraction on 3 sides

varithek® acs 1100-d3, acs 1500-d3 – also available with digital control.

Mobile cooking modules made of stainless steel with integrated vapour extraction with edge extraction on 3 sides and varithek® acs 1100-d3 circulating air cleaning system: for inserting max. 2 varithek® elements (with or without system modules). varithek® acs 1500-d3: for inserting max. 3 varithek® elements (with or without system modules). Option of edge extraction on left, on right or on both sides. Second fan means twice the suction. On both left and right side, one switch panel with ON/OFF switch, plus 2 sockets (230 V and 400 V / 16 A), 32 A version on request. 1 inspection flap. Available with digital or analogue control.

Digital control with the following display functions: display of possible faults and the consumption (degree of wear) of the connected filter elements (active carbon filter). Red and green LED lights indicate the operating status. Display of faults by means of continuous text. Operating hours counter. A buzzer is activated in case of an alarm. Display shown in German, English and French. Spanish is provided.

Optionally with patented plasma technology for the additional removal of odours.



acs 1100

acs 1500



Digital control

varithek® acs 1100-d3 and acs 1500-d3 with flexible extraction system, with splash guard, mobile

Type	Version	Dimensions in mm (L x W x H)	Weight in kg	Order no. (without gantry with lighting)	Order no. (with gantry with lighting)
V-ACS-1100-d3	Analogue control	1100 x 722 x 1100	115 without gantry	91140117	91140119
		1100 x 722 x 1225 (with gantry with lighting)	130 with gantry		
V-ACS-1100-d3 digital	Digital control	1100 x 722 x 1100	115 without gantry	91140193	91140402
		1100 x 722 x 1225 (with gantry with lighting)	130 with gantry		
V-ACS-1100-d3 O₃	Plasma technology	1100 x 722 x 1100	110 without gantry	91140156	91140158
		1100 x 722 x 1225 (with gantry with lighting)	125 with gantry		
V-ACS-1100-d3 digital O₃	Plasma technology, digital control	1100 x 722 x 1100	110 without gantry	91140198	91140405
		1100 x 722 x 1225 (with gantry with lighting)	125 with gantry		
V-ACS-1500-d3	Analogue control	1500 x 770 x 1100	130 without gantry	91140128	91140134
		1500 x 770 x 1225 (with gantry with lighting)	150 with gantry		
V-ACS-1500-d3 digital	Digital control	1500 x 770 x 1100	130 without gantry	91140194	91140403
		1500 x 770 x 1225 (with gantry with lighting)	150 with gantry		
V-ACS-1500-d3 O₃	Plasma technology	1500 x 770 x 1100	125 without gantry	91140167	91140173
		1500 x 770 x 1225 (with gantry with lighting)	145 with gantry		
V-ACS-1500-d3 digital O₃	Plasma technology, digital control	1500 x 770 x 1100	125 without gantry	91140199	91140406
		1500 x 770 x 1225 (with gantry with lighting)	145 with gantry		

Accessories, see page 44

Accessories for V-ACS 1100-d3 and V-ACS 1500-d3			
	Black panelling, on 3 sides V-ACS 1100-d3	91140287	
	Black panelling, on 3 sides V-ACS 1500-d3	91140288	
	Surcharge for a front splash guard made of glass for type V-ACS-1100-d3	91140254	
	Surcharge for a front splash guard made of glass for type V-ACS-1500-d3	91140289	
	Attachment left or right made of stainless steel, with a total of 3 cut-outs for GN bowls 1/9, 65 mm deep. No gantry possible for varithek® acs 1100d3 and acs 1500d3. GN bowls are not included in the delivery.	91140255	
	Attachment left or right made of stainless steel, with a total of 2 cut-outs for GN bowls 2/8, 65 mm deep. No gantry possible for varithek® acs 1100d3 and acs 1500d3. GN bowls are not included in the delivery.	91140262	
	Attachment left made of stainless steel, with a total of 2 cut-outs for GN bowls 1/9, 65 mm deep. Gantry possible for varithek® acs 1100d3 and acs 1500d3. GN bowls are not included in the delivery.	91140298	
	Attachment right made of stainless steel, with a total of 2 cut-outs for GN bowls 1/9, 65 mm deep. Gantry possible for varithek® acs 1100d3 and acs 1500d3. GN bowls are not included in the delivery.	91140299	
	varithek® elements (pages 30 – 36)		
	thermoplates® – the cookware in GN format (pages 12, 14, 15)		

varithek® acs 1600 O₃

The varithek® air cleaning system with edge extraction on 3 sides and patented plasma technology

Mobile cooking modules with integrated extraction on three sides and circulating air cleaning system as well as patented plasma technology for the additional removal of odours, in a stable welded design made of stainless steel 18/10, fully panelled, front panel is divided in two (the bottom part can be removed for inspection purposes), with a seal-welded insertion niche for a maximum of 3 varithek® elements (with or without system modules). Germ guard gantry and glass splash guard on the front and stainless steel splash guard on the sides (3-sided glass splash guard optional) are included as standard. The middle part of the substructure contains two cupboards (H3 hygiene standard) with 8 support rails each. The following cupboard versions are available: 1 x hot / 1 x cold, 2 x neutral, 1 x neutral / 1 x hot, 1 x neutral / 1 x cold, 2 x hot and 2 x cold. Operating screen, ON/OFF switch and 6 moisture-protected sockets (2 x 400 V and 2 x 230 V as standard), each with a folding lid, for connecting the cooking appliances. 2x swivel castors with parking brake and 2x fixed castors, height 125 mm. Max. 22 kW, rated voltage 3 N AC 400 V 50/60 Hz. 400 V connection cable, 32 amp CEE plug, approx. 2 m long. Insertion niche (L x W x H) 1200 x 660 x 250 mm. Protection rating IP X4.



acs 1600 O₃

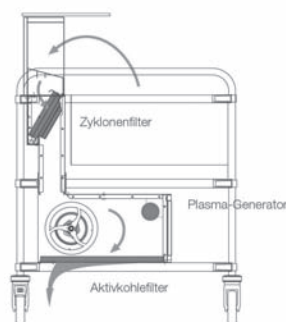
varithek® acs 1600 O₃ with patented plasma technology and cupboards, mobile

Type	Dimensions in mm	Weight in kg	Order no. with plasma technology
acs 1600 O ₃ W/K (hot/cold)	1745 x 850 x 1260	approx. 195	91140141
acs 1600 O ₃ N/N (neutral/neutral)	1745 x 850 x 1260	approx. 195	91140143
acs 1600 O ₃ N/W (neutral/hot)	1745 x 850 x 1260	approx. 195	91140144
acs 1600 O ₃ N/K (neutral/cold)	1745 x 850 x 1260	approx. 195	91140145
acs 1600 O ₃ W/W (hot/hot)	1745 x 850 x 1260	approx. 195	91140142
acs 1600 O ₃ K/K (cold/cold)	1745 x 850 x 1260	approx. 195	91140180

Accessories for acs 1600 O₃

	Black panelling, on 3 sides for acs 1600 O ₃	91140304	
	Drawer chest, heated or refrigerated version		
	Optional 3-sided splash guard made of glass for type acs 1600 O ₃	91140301	
	Attachment left or right made of stainless steel, with a total of 3 cut-outs for GN bowls 1/9, 65 mm deep. Only possible without a gantry. GN bowls are not included in the delivery.	91140255	
	Attachment left or right made of stainless steel, with a total of 2 cut-outs for GN bowls 2/8, 65 mm deep. Only possible without a gantry. GN bowls are not included in the delivery.	91140262	
	varithek® elements (pages 30 – 36)		
	thermoplates® – the cookware in GN format (pages 12, 14, 15)		

Functionality of the patented plasma technology



Plasma technology for the additional removal of odours



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 (with heating system removed).

With the built-in °CHECK sensor the unit is only dishwasher-safe for a short period of time (approx. 20 seconds).

Types 50 K, 100 K and 600 K:

Neutral, without heating

Types 50 KB and 100 KB:

Heatable, max. achievable temperature +95 °C, heating output 500 W, rated voltage 1N AC 230 V 50 Hz.

thermoport® 4.0 100 K hybrid

Toploader. This enables you to stack GN containers in different sizes and depths for making the best use of the available space. The use of an insulated drawer allows the subdivision into hot and cold zones.



TP 50 KB, toploader, heatable



TP 100 K, toploader, heatable




TP 4.0 100 K hybrid, toploader



TP 600 K, frontloader

Type	50 K / 50 KB heatable	100 K / 100 KB heatable	TP 4.0 100 K hybrid	600 K
Capacity with GN containers	max. 11.7 litres	max. 26 litres	max. 26 litres	max. 33 litres
External dimensions in mm	370 x 645 x 240	370 x 645 x 308	690 x 425 x 364	420 x 610 x 386
Suitable for dishwasher cleaning up to +90 °C	x / with heating system removed	x / with heating system removed	x	x
Overall weight	6.9 kg / 7.3 kg	7.2 kg / 8.3 kg	8 kg	9.2 kg
Loading examples	1 x GN 1/1, 100 mm etc.	1 x GN 1/1, 200 mm etc.	2 x GN 2/3 065, 2 x GN 2/3 055, 2 x GN 1/3 065, 1 x GN 1/3 100	1 x GN 1/1 200 mm, 1 x GN 1/1, 65 mm etc.
TP 50 K / TP 100 K without Check Order no.	85020201 orange 85020216 black	85020301 orange 85020328 black	85020353 orange 85020354 black	85020505 orange 85020518 black
TP 50 K / TP 100 K with Check Order no.	85020222 orange 85020223 black	85020355 orange 85020356 black	85020360 orange 85020361 black	On request
TP 50 KB / TP 100 KB heated without Check Order no.	85020206 orange 85020217 black	85020313 orange 85020329 black	-	-
TP 50 KB / TP 100 KB heated with Check Order no.	85020224 orange 85020225 black	85020357 orange 85020358 black	-	-
Complete, lid with cooling plate for TP 50 K and TP 100 K Order no.	85020214 orange 85020215 black	85020346 orange 85020347 black	-	-

Accessories

Lid without cooling plate Order no.	85022556 orange 85022557 black	85022556 orange 85022557 black	-	-
Cooling plate GN 1/1, plastic Order no.	85022038 orange 85022067 black	85022038 orange 85022067 black	85022038 orange 85022067 black	85022038 orange 85022067 black
Heat pellet GN 1/2, stainless steel, asymmetrical Order no.	89080171	89080171	89080171	-
Heat pellet GN 1/1, stainless steel, asymmetrical Order no.	-	-	89080172	89080172
Tight sealing plug Order no.	85022059 orange	85022059 orange	-	-
Insulated divider Order no.	-	-	-	85022012 orange 85022069 black
Insulated drawer Order no.		85022042 orange	-	-
Insert frame with 1 longitudinal bridge piece for GN Order no.	-	-	-	85012009
Insert frame with 2 bridge pieces for GN Order no.	-	-	-	85012010
Tight sealing plug Order no.	37130841	37130841	-	-
Bridge piece (without spring) Order no.	84190202	84190202	-	-

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 (with heating system removed).

With the built-in °CHECK sensor the unit is only dishwasher-safe for a short period of time (approx. 20 seconds).

Types 600 KB and 6000 KB:

Heatable, max. achievable temperature +95 °C
Heating output 240 W (type 600 KB) or 300 W (type 6000 KB)
Rated voltage 1 N AC 230 V 50 Hz.



TP 4.0 1000 KB
Digital circulating air heating.
High-performance and reliable.



As for 600 K, but heatable



TP 1000 K, frontloader



TP 4.0 1000 KB, frontloader



TP 6000 K, frontloader



TP 6000 KB, frontloader


thermoport® 4.0 1000 KB

With °CHECK function and raised casing edge.

In combination with the Rieber **gastronorm360 4.0** (standardised container and lid system), the new thermoport® 4.0 1000 KB is turned into a mobile kitchen. Supplemented by the Rieber °CHECK digitalisation and organisation system, this unit facilitates a safe, transparent and traceable process. High-performance digital circulating air heating, heating output up to +85 °C. Passive cooling by insertion of a cooling plate GN 1/1 - the cold air is distributed evenly by means of the fan.

Type	600 KB heatable	1000 K	TP 4.0 1000 KB, heatable with digital circulating air heating	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 688 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	17.6 kg	21 kg	23 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.
Without Check Order no.	85020507 orange 85020517 black	85020401 orange 85020412 black	85020423 orange 85020424 black	85020801 orange 85020805 black	85020803 orange 85020806 black
With Check Order no.	On request	85020425 orange 85020427 black	85020426 orange 85020428 black	-	-

Accessories

Insulated divider Order no.	-	85022012 orange 85022069 black	-	85022012 orange 85022069 black	-
Cooling plate GN 1/1, plastic Order no.	-	85022038 orange 85022067 black	85022038 orange 85022067 black	85022038 orange 85022067 black	-
Heat pellet GN 1/1, stainless steel, asymmetrical Order no.	-	89080172	-	89080172	-
Insert frame with 1 longitudinal bridge piece for GN 4 x 1/4, 6 x 1/6 or 2 x 2/4 Order no.	85012009	85012009	85012009	85012009	85012009
Insert frame with 2 bridge pieces for GN 9 x 1/9, 6 x 1/6 Order no.	85012010	85012010	85012010	85012010	85012010
Stacking catch Order no.	-	85022061	85022061	85022061	85022061
Rustproof castors Order no.	-	88140105	88140105	88140104	88140104
Removable rack 6000, stainless steel, for holding inserts with dimensions 600 x 400 mm, 8 pairs of support rails Order no.	-	-	-	-	85022044
KS mobile frame 490 x 640 x 210 mm Stainless steel frame with plastic corner bumpers, 2 swivel castors and 2 fixed castors made of plastic, diameter 125 mm, weight 5.5 kg Order no.	88140106	88140106	88140106	On request	



Temperature range -20 °C to +100 °C

Pore-free plastic surface, double-walled, tightly welded, dishwasher-safe up to 90 °C (with heating system removed). With the built-in °CHECK sensor the unit is only dishwasher-safe for a short period of time (approx. 20 seconds).



thermoport® 6000 for banquet solutions, plastic

2 x thermoport® with pore-free plastic surface, non-detachable, with castors (diameter 125 mm) mounted to the bottom thermoport®.

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 300 W, rated voltage 1 N AC 230 V 50 Hz.



Frontloader



Frontloader

Type	2 x 6000 K (unheated), mobile	1 x 6000 K (unheated), 1 x 6000 KB (heated), mobile
Capacity with GN containers	max. 2 x 104 litres	max. 2 x 104 litres
External dimensions L x W x H in mm	766 x 779 x 1280	766 x 790 x 1280
Overall weight	56.5 kg	59.7 kg
Loading examples	8 x GN 1/1, 200 mm etc.	8 x GN 1/1, 200 mm etc.
Order no. (without Check)	85020802 orange 85020812 black	85020804 orange 85020807 black
with Check	On request	On request

Accessories		
Grille, GN 2/1, stainless steel, lightweight version Order no.	84140106	84140106
Insulated divider for type 6000 K, unheated Order no.	85022012 orange 85022069 black	85022012 orange (for type 6000 K) 85022069 black (for type 6000 K)
Cooling plate GN 1/1, plastic for type 6000 K, unheated Order no.	85022038 orange 85022067 black	85022038 orange (for type 6000 K) 85022067 black (for type 6000 K)
Heat pellet GN 1/1, stainless steel, asymmetrical Order no.	89080172	-
Insert frame with 1 longitudinal bridge piece for GN 4 x 1/4, 6 x 1/6 or 2 x 2/4 Order no.	85012009	85012009
Insert frame with 2 bridge pieces for GN 9 x 1/9 or 6 x 1/6 Order no.	85012010	85012010
Removable rack 6000 , stainless steel, for inserts sized 600 x 400 mm, 8 pairs of shelf rail supports Order no.	85022044	85022044
Stacking catch Order no.	85022061	85022061

Transport trolleys / serving trolleys made of plastic and stainless steel

For transporting **thermoport®** type 50, 100, 600 and 1000 as well as for serving food.



For 1 thermoport®



For 2 thermoport®



For 3 thermoport®

Type	TH-TA-1	TH-TA-2	TH-TA-3
Dimensions in mm	711 x 705 x 840	1246 x 705 x 840	1781 x 705 x 840
Weight	14 kg	21 kg	27 kg
Load capacity	80 kg	130 kg	210 kg
Order no.	88150101	88150201	88150301

Accessories

Antistatic tyres per set	Diameter 125 mm On request	Diameter 125 mm On request	Diameter 125 mm On request
---------------------------------	-------------------------------	-------------------------------	-------------------------------



For all portable thermoport®

Type	Rolliport, PW-TH-RP	
Dimensions in mm	850 x 470 x 890	
Platform size L x W in mm	-	
Weight	9 kg	
Load capacity	100 kg	
Order no.	88070601	

Accessories

Antistatic tyres per set	Diameter 125 mm On request	
---------------------------------	-------------------------------	--



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

thermoport® 105 L: splash-proof, protection rating IP X3
 thermoport® 1000 N: jet-proof, protection rating IP X5.
 thermoport® 1000 H and 1000 DU: splash-proof,
 protection rating IP X3; with heating system removed: jet-proof, protection rating,
 rated voltage 1N AC 230 V 50/60 Hz.



**The mobile kitchen
 stainless steel catering
 kitchen®**
 On request



Digital circulating
 air heating.
 High-performance
 and reliable.



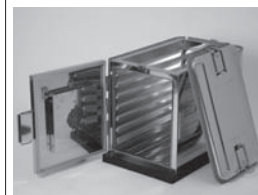
Toploader, heatable



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: +100°C	max. achievable temperature: +100°C
Heating output	500 W	-	763 W	763 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.
Without Check Order no.	85010302	85010404	85010405	85010503
With Check Order no.	On request	85010408	85010409	85010504
Accessories				
Insert frame with 1 longitudinal bridge piece for GN 4 x 1/4, 6 x 1/6 or 2 x 2/4 Order no.	-	85012009	85012009	85012009
Insert frame with 2 bridge pieces for GN 9 x 1/9 or 6 x 1/6 Order no.	-	85012010	85012010	85012010
Cooling plate, stainless steel GN 1/1, asymmetrical 324 x 529 x 12.5 mm Order no.	-	85012015	-	-
Cooling plate, stainless steel GN 1/1, 324 x 527 x 30 mm Order no.	-	85012002	-	-
Heat pellet GN 1/1, stain- less steel, asymmetrical Order no.	-	89080172	-	-
Mobile frame, stainless steel 460 x 670 x 305 mm Stainless steel with plastic corner bumpers, 2 swivel castors and 2 fixed castors made of plastic, diameter 125 mm, weight 7 kg Order no.	-	88140107	88140107	-

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

<p>Hygienic design H3 (except 1600 DU: H2). thermoport® 1600 DU: exterior seal made of physiologically safe material. Rated voltage 1N AC 230 V 50 / 60 Hz (for heated models).</p>  <p>Digital circulating air heating. High-performance and reliable.</p>	<p>thermoport® 1400, 1600, 2000, 3000: jet-proof, protection rating IP X5. thermoport® 1400 U, 1600 U, 1600 DU, 2000 U, 3000 U, 3000 hybrid hot/cold, passive: splash-proof, protection rating IP X3. With heating system removed: jet-proof, protection rating IP X5 thermoport® 3000 hybrid hot/cold, active: splash-proof, protection rating IP X3.</p>				
	Frontloader, mobile	As for 1400, but heatable	Frontloader, mobile	As for 1600, but heatable	As for 1600 U, but with serving option, heatable
					
Type	1400	1400 U heatable	1600	1600 U heatable	1600 DU heatable
Capacity with GN containers	max. 63.7 litres	max. 63.7 litres	max. 70.4 litres	max. 70.4 litres	max. 78 litres
External dim. in mm	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
Heating	-	max. achievable temperature: +100 °C	-	max. achievable temperature: +100 °C	max. achievable temperature: +100 °C
Heating output	-	763 W	-	763 W	763 W
Overall weight	38.5 kg	42.5 kg	41 kg	45 kg	47 kg
Maximum loading capacity	75 kg	75 kg	150 kg	150 kg	150 kg
Support rails	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)
Loading examples	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.
Without Order no.	85011101	85011102	85010608	85010609	85010903
With Order no.	85011103	85011104	85010613	85010604	85010908
Accessories					
Cooling plate, stainless steel GN1/1, asymmetrical 324 x 529 x 12.5 mm Order no.	85012015	-	85012015	-	-
Cooling plate, stainless steel, GN 1/1 324 x 527 x 30 mm Order no.	85012002	-	85012002	-	-
Heat pellet GN 1/1, stainless steel, asymmetrical Order no.	89080172	-	89080172	-	-
Insert frame with 1 longitudinal bridge piece for GN 4 x 1/4, 6 x 1/6 or 2 x 2/4 Order no.	85012009	85012009	85012009	85012009	85012009
Insert frame with 2 bridge pieces for GN 9 x 1/9 or 6 x 1/6 Order no.	85012010	85012010	85012010	85012010	85012010
Antistatic tyres per set Order no.	-	-	Diameter 125 mm On request	Diameter 125 mm On request	Diameter 125 mm On request



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

Hygienic design H3.
Rated voltage
1N AC 230 V
50 Hz / 60 Hz (for
heated models).



Digital
circulating
air heating.
High-
performance
and reliable.



Type	2000	2000 U heatable	3000	3000 U heatable	3000 hybrid hot/cold passive (cooling using cooling pellet)	3000 hybrid hot/cold active (with active cooling)
Capacity with GN containers	max. 89.7 litres	max. 89.7 litres	max. 130 litres	max. 130 litres	max. 70 litres (hot), 44 litres (cold)	max. 70 litres (hot), 44 litres (cold)
External dim. in mm	492 x 769 x 1078	492 x 769 x 1078	592 x 769 x 1448	592 x 769 x 1448	592 x 769 x 1448	592 x 769 x 1648
Heating	-	maximum achievable temperature: +100 °C	-	maximum achievable temperature: +100 °C	maximum achievable temperature: +100 °C	maximum achievable temperature: +100 °C
Refrigeration	-	-	-	-	-	maximum achievable temperature: +2 °C (cold)
Heating output	-	763 W 110 V version On request	-	763 W 110 V version On request	763 W	950 W
Refrigeration output	-	-	-	-	-	180 W
Overall weight	46 kg	50 kg	59 kg	63 kg	64 kg	78 kg
Maximum loading capacity	150 kg	150 kg	150 kg	150 kg	150 kg	150 kg
Support rails	20 pairs (seamless, deep-drawn)	20 pairs (seamless, deep-drawn)	30 pairs (seamless, deep-drawn)	30 pairs (seamless, deep-drawn)	16 pairs (hot) 8 pairs (cold) (seamless, deep-drawn)	16 pairs (hot) 8 pairs (cold) (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.	6 x GN 1/1 100 mm (hot), 1 x GN 1/1 200 mm + 1 GN 1/1 150 mm (cold)	6 x GN 1/1 100 mm (hot), 1 x GN 1/1 200 mm + 1 GN 1/1 150 mm (cold)
Order no.	85010707 85010715 with Check	85010708 85010716 with Check	85010807 85010813 with Check	85010808 85010814 with Check	85010816 85010818 with Check	85010817 85010819 with Check

Accessories						
Cooling plate, stainless steel GN1/1, asymmetrical 324 x 529 x 12.5 mm Order no.	85012015	85012015	85012015	85012015	85012015	-
Cooling plate, stainless steel, GN 1/1 324 x 527 x 30 mm Order no.	85012002	85012002	85012002	85012002	85012002	-
Heat pellet GN 1/1, stainless steel, asymmetrical Order no.	89080172	-	89080172	-	-	-
Insert frame with 1 longitudinal bridge piece for GN 4 x 1/4, 6 x 1/6 or 2 x 2/4 Order no.	85012009	85012009	85012009	85012009	85012009	85012009
Insert frame with 2 bridge pieces for GN 9 x 1/9 or 6 x 1/6 Order no.	85012010	85012010	85012010	85012010	85012010	85012010
Antistatic tyres per set Order no.	Diameter 125 mm On request	Diameter 125 mm On request	Diameter 125 mm On request	Diameter 125 mm On request	Diameter 125 mm On request	Diameter 125 mm On request

Refrigerated thermoport® made of stainless steel, mobile
Refrigeration range + 2 °C to + 8 °C

Hygienic design H3. Splash-proof, protection rating IP X3.
Refrigeration range + 2 °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 50/60 Hz.



Frontloader, mobile, refrigerated



Frontloader, mobile, refrigerated



Frontloader, mobile, refrigerated



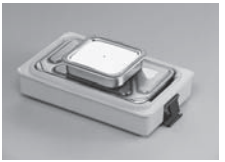













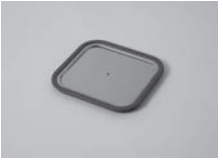



Frontloader, mobile, refrigerated

Type	1000 C refrigerated	1600 K refrigerated	2000 K refrigerated	3000 K refrigerated
Capacity with GN containers	max. 44.4 litres	max. 70.4 litres	max. 89.7 litres	max. 130 litres
External dimensions in mm	410 x 655 x 760	492 x 769 x 1130	492 x 769 x 1278	592 x 769 x 1648
Overall weight	37 kg	50 kg	80 kg	100 kg
Maximum loading capacity	44 kg	62 kg	85 kg	130 kg
Support rails	8 pairs (seamless, deep-drawn)	16 pairs (seamless, deep-drawn)	20 pairs (seamless, deep-drawn)	30 pairs (seamless, deep-drawn)
Loading examples	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, 1 x GN 1/1 100 mm, etc.	5 x GN 1/1 200 mm, etc.
Without Check Order no.	85010406	85010610	85010710	85010810
With Check Order no.	85010410	85010615	85010717	85010815

Accessories

Insert frame with 1 longitudinal bridge piece for GN 4 x 1/4, 6 x 1/6 or 2 x 2/4 Order no.	85012009	85012009	85012009	85012009
Insert frame with 2 bridge pieces for GN 9 x 1/9 or 6 x 1/6 Order no.	85012010	85012010	85012010	85012010
Antistatic tyres per set Order no.	Diameter: 125 mm On request	Diameter: 125 mm On request	Diameter: 125 mm On request	Diameter: 125 mm On request

thermoport® 10 “Meals on wheels” with latent heating agent - dishwasher-safe up to +90°C

<p>For transporting a meal with soup. Meal tray with latent heating agent. External dimensions L x W x H: 380 x 220 x 153 mm.</p>					
	<p>Complete set:</p> <ul style="list-style-type: none"> · Container and lid · Meal tray, 3 compartments, with lid · Side dish tray 1/6 with press-in lid 	<p>Container and lid made of polypropylene, orange</p>	<p>Meal tray made of stainless steel, 3 compartments with latent/heating agent, with lid</p>	<p>Meal tray made of stainless steel with no divisions with latent/heating agent, with lid</p>	<p>Side dish tray 1/6, 32 mm (soup) with press-in lid</p>
<p>Type</p>		<p>thermoport® 10 (without loading)</p>	<p>Meal tray 3 compartments, max. 1.125 l</p>	<p>Meal tray without divisions, max. 1.4 l</p>	<p>Side dish tray, max. 0.6 l</p>
<p>Order no.</p>	<p>85022705</p>	<p>85020101 orange 85020104 black</p>	<p>85022003</p>	<p>85022004</p>	<p>85022001</p>
<p>For transporting a meal with 2 side dishes. Meal tray with latent heating agent. External dimensions L x W x H: 380 x 220 x 153 mm.</p>					
	<p>Complete set:</p> <ul style="list-style-type: none"> · Container and lid · Meal tray, 3 compartments with lid · 2 x Side dish tray 1/6 with press-in lid 	<p>Container and lid made of polypropylene, orange</p>	<p>Meal tray made of stainless steel, 3 compartments with latent heating agent, with lid</p>	<p>Meal tray made of stainless steel with no divisions with latent/heating agent, with lid</p>	<p>1 x Side dish tray 1/6, 32 mm (soup) with press-in lid</p>
<p>Type</p>		<p>thermoport® 10 D (without loading)</p>	<p>Meal tray 3 compartments, max. 1.125 l</p>	<p>Meal tray without divisions, max. 1.4 l</p>	<p>Side dish tray, max. 0.6 l</p>
<p>Order no.</p>	<p>85022706</p>	<p>85020102 orange 85020105 black</p>	<p>85022003</p>	<p>85022004</p>	<p>85022001</p>
<p>For transporting meals in 2 multi portion trays with press-in lids. External dimensions L x W x H: 380 x 220 x 153 mm.</p>					
	<p>Complete set:</p> <ul style="list-style-type: none"> · Container and lid · 2 multi-portion trays 	<p>Container and lid made of polypropylene, orange</p>			<p>1 multi-portion tray 1/6, 91mm with press-in lid</p>
<p>Type</p>		<p>thermoport® 10 D (without loading)</p>			<p>Multi-portion tray, max. 1.375 l</p>
<p>Order no.</p>	<p>85022707</p>	<p>85020102 orange 85020105 black</p>			<p>85022008</p>
<p>Accessories</p>					
<p>thermoport® 10 thermoport® 10 KW</p>					
<p>Type</p>	<p>Side dish trays 1/6 Stainless steel, 48mm deep, with press-in lid (only for thermoport® 10)</p>	<p>Press-in lid with seal, stainless steel for side dish tray 1/6</p>	<p>Lid made of polypropylene for side dish tray GN 1/6</p>	<p>Meal tray, 3 compartments without latent heating agent with lid made of polypropylene</p>	<p>Lid made of polypropylene for 3 compartment meal trays</p>
<p>Order no.</p>	<p>85022002</p>	<p>85022007</p>	<p>84200163</p>	<p>85022030</p>	<p>85022021</p>

thermoport® 10 KW version with additional cold compartment - dishwasher-safe up to +90°C

<p>For transporting a meal with cold dish(es). Meal tray with latent heating agent. External dimensions L x W x H: 380 x 220 x 165 mm.</p>					
<p>Complete set:</p> <ul style="list-style-type: none"> · Container · Intermediate compartment and lid · Meal tray, 3 divisions, with lid · 2 x Side dish tray GN 1/6, 32 mm high with press-in lid 		<p>Container and intermediate compartment made of polypropylene, orange, lid made of polypropylene, black</p>	<p>Meal tray made of stainless steel, 3 divisions with latent/heating agent, with lid</p>	<p>Meal tray made of stainless steel with no divisions, with latent/heating agent, with lid</p>	<p>Side dish tray 1/6, 32 mm (soup) with press-in lid</p>
<p>Type</p>		<p>thermoport® 10 (without loading)</p>	<p>Meal tray 3 compartments, max. 1.125 l</p>	<p>Meal tray without divisions, max. 1.4 l</p>	<p>Side dish tray, max. 0.6 l</p>
<p>Order no.</p>	<p>85022702</p>	<p>85020103</p>	<p>85022003</p>	<p>85022004</p>	<p>85022001</p>
<p>Cold compartment configuration with cooling pellet and side dish trays with press-in lids or domed lids</p>					
<p>Complete set with cooling pellet:</p> <ul style="list-style-type: none"> · Container, intermediate compartment and lid · Meal tray, 3 compartments, with lid · Side dish tray GN 1/6, 32 mm with press-in lid · Cooling pellet · 2 x Side dish tray GN 1/9, 22 mm high 			<p>< Cooling pellet Order no. 85022023</p>		
<p>Order no.</p>	<p>85022703</p>	<p>85022001</p>	<p>85022024</p>	<p>85022029</p>	<p>85022028</p>
<p>Cold compartment configuration without cooling pellet with side dish trays with press-in lids or domed lids</p>					
<p>Complete set without cooling pellet:</p> <ul style="list-style-type: none"> · Container, intermediate compartment and lid · Meal tray, 3 compartments, with lid · Side dish tray GN 1/6, 32 mm with press-in lid · 2 x Side dish tray GN 1/9, 32 mm high 					
<p>Order no.</p>	<p>85022704</p>	<p>85022001</p>	<p>85022024</p>	<p>85022014</p>	<p>85022013</p>

thermoport® 21 “Meals on wheels” - dishwasher-safe up to +90°C

For transporting meals with soup and 2 side dishes, round plate, external dimensions 454 x 364 x 111 mm, weight loaded approx. 5 kg.



Container and lid made of polypropylene, grey, handle and fasteners red



Meal plate with no divisions Ø 230 mm



Meal plate, 2 compartments Ø 230 mm

Fresh food type with heat pellet under the food plate Loading



Stainless steel heat pellet

thermoport® 21 P1.1

Chinaware, with lid made of polysulphone plastic or polypropylene, heat pellet

thermoport® 21 P1.2

Chinaware, with lid made of polysulphone plastic or polypropylene, heat pellet

Order no.

85020711

85020712

Overview of thermoport® 21, fresh food type - system parts

Order no.	Qty.	Description
thermoport® 21, fresh food type - system parts		
85020711		Version P 1.1 completely loaded, consisting of:
85020710	1	thermoport® 21, unloaded, top/bottom
85022055	1	Menu plate, diameter 230 mm, one compartment
88220904	1	Lid for menu plate (material: polysulphone plastic)
89080456	1	Chinaware soup tray, diameter 105 mm
89080283	1	Polypropylene lid for soup tray
89080418	1	Chinaware cold food tray, square 115 x 115 x 45 mm
89080260	1	Polypropylene lid for cold food tray, square
85022047	1	Chinaware cold food tray, square 57.5 x 115 mm
85022049	1	Polypropylene lid for cold food tray
85022052	1	Heat pellet for thermoport® 21
85020712		Version P 1.2 completely loaded, consisting of:
85020710	1	thermoport® 21, unloaded, top/bottom
85022056	1	Chinaware menu plate, diameter 230 mm, 2 compartment
88220904	1	Lid for menu plate (material: polysulphone plastic)
89080456	1	Chinaware soup tray, diameter 105 mm
89080283	1	Polypropylene lid for soup tray
89080418	1	Chinaware cold food tray, square 115 x 115 x 45 mm
89080260	1	Polypropylene lid for cold food tray, square
85022047	1	Chinaware cold food tray, square 57.5 x 115 mm
85022049	1	Polypropylene lid for cold food tray
85022052	1	Heat pellet for thermoport® 21

varithekbuffet hot holding modules - keeping food warm without water in compliance with HACCP

Stainless steel worktop; stainless steel germ guard gantry with 2 side walls, fully glazed on guest side with built-in 36 W lighting, ON/OFF switch and removable glass shelf; substructure: open stainless steel tubular frame. Installed on stainless steel feet, with chrome-plated base, adjustable, floor clearance 160 mm. Alternatively supplied in a mobile design with 4 double swivel castors with brake, diameter 125 mm, made of 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.



Version	Dimensions in mm				Order no.
	Length	Width	Working height	Height with gantry	
With 3 built-in system modules for holding GN 1/1, max. 200 mm deep in conjunction with varithek® insert elements, 5 earthed sockets 230 V, dividing walls or doors available on request. (With 4 built-in system modules on request)					
Hot holding module with lighting/heating gantry with EST, 200 mm deep, mobile	1180	780	900	1225	92500420
Hot holding module with lighting/heating gantry with EST, 200 mm deep	1180	780	900	1225	92500419
Hot holding module with lighting gantry, EST, 200 mm deep, mobile	1180	780	900	1225	92500410
Hot holding module with lighting gantry, EST, 200 mm deep	1180	780	900	1225	92500409
With 3 built-in bain-maries 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 wells can be inserted.					
Hot holding bain-marie module, wet/dry, mobile, with lighting/heating gantry	1180	780	900	1225	92500416
Hot holding bain-marie module, wet/dry, with lighting/heating gantry	1180	780	900	1225	92500415
Hot holding bain-marie module, wet/dry, mobile, with lighting gantry	1180	780	900	1225	92500406
Hot holding bain-marie module, wet/dry, with lighting gantry	1180	780	900	1225	92500405
Accessories (no stainless steel panelling available)					
varithek® -Ceran glass-ceramic 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)					91010150
Scraper for Ceran glass-ceramic hob					91020301
High flap , stainless steel, for enclosing built-in system modules (only for EST 200 version)					92501093
Various varithek® insert elements for holding system modules					
Dividing wall made of stainless steel (for version EST 200) low, can be hooked in (max. 4 walls), with rails on both sides, for insertion of Gastronorm containers or thermoplates® L x W x H: 42.5 x 560 x 435.5 mm, rail clearance 115 mm, 4 rails (standard, EST 200)					92501014
Resopal panelling on longitudinal/face side as well as tray slides, etc., see accessories p. 64					
Hinged doors made of stainless steel (not retrofittable!) , double-walled, with recessed plastic handle on serving side					
Left door, (W x H) 364 x 438.5 mm for EST 100 and bain marie (1 pc.)					92501008
Middle door, (W x H) 288 x 438.5 mm only with thermomat® (1 pc.)					92501010
Right door, (W x H) 364 x 438.5 mm for EST 100 and bain marie (2 pcs. needed) (price per pc.)					92501009
Left door for EST 200 (1 pc.)					92501055
Right door for EST 200 (2 pcs. needed) (price per pc.)					92501056

Cooking module with integrated airclean3d®- circulating air extraction system - more flexible alternatives

Neutral module with integrated airclean3d® circulating air extraction solution and recessed storage space. Stainless steel worktop. Available in two different versions:

- With **recessed storage space 1055 x 580 x 160 mm** e.g. for max. 3 x GN port 1/1 (models RBS-NM-AIR, RBS-NM-AIR-F, RBS-NM-AIR-Z, RBS-NM-AIR-F-Z), beneath the worktop is a stainless steel panel with 3 earthed sockets 230 V, 16 A.

- With **recessed storage space 1220 x 630 x 200 mm**, e.g. for max. 3 x 400 mm wide varithek® table-top units (models RBS-NM-AIR-400, RBS-NM-AIR-F-400, RBS-NM-AIR-Z-400, RBS-NM-AIR-F-Z-400) or 3 x table-top system modules V-AST-200-OF. Beneath the worktop is a stainless steel panel with 3 earthed sockets 230 V, 16 A, as well as 3 CEE-sockets 400 V, 16 A.

Substructure: open, stainless steel tubular frame, with 2 stainless steel hinged doors, double-walled. Integrated airclean3d® circulating air extraction system (2-level) with active carbon or zeolite filter, centrifugal filter, fine grease filter and grease collection trays, removable. Stainless steel gantry with built-in 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 castors 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. 22 kW. Rated voltage 3 N AC 400 V 50 Hz.



Version for varithek® table-top units

	Type	Version	Dimensions in mm				Order no.
			Length	Width	Working height	Height with gantry	
	RBS-NM-AIR 16 A, 10.5 kW	With integrated airclean3d® circulating air extraction system (active carbon filter) and recessed storage space. Insertion depth 160 mm.	1180	780	900	1225	92500107
	RBS-NM-AIR-F mobile 16 A, 10.5 kW	With integrated airclean3d® circulating air extraction system (active carbon filter) and recessed storage space. Insertion depth 160 mm.	1180	780	900	1225	92500108
	RBS-NM-AIR-Z 16 A, 10.5 kW	With integrated airclean3d® circulating air extraction system (zeolite filter) and recessed storage space. Insertion depth 160 mm.	1180	780	900	1225	92500109
	RBS-NM-AIR-F-Z mobile 16 A, 10.5 kW	With integrated airclean3d® circulating air extraction system (zeolite filter) and recessed storage space. Insertion depth 160 mm.	1180	780	900	1225	92500110
	RBS-NM-AIR-400 32 A, 22 kW	With integrated airclean3d® circulating air extraction system (active carbon filter) and recessed storage space. Insertion depth 200 mm.	1342	830	900	1225	92500113
	RBS-NM-AIR-F-400 mobile 32 A, 22 kW	With integrated airclean3d® circulating air extraction system (active carbon filter) and recessed storage space. Insertion depth 200 mm.	1342	830	900	1225	92500114
	RBS-NM-AIR-Z-400 32 A, 22 kW	With integrated airclean3d® circulating air extraction system (zeolite filter) and recessed storage space. Insertion depth 200 mm.	1342	830	900	1225	92500115
	RBS-NM-AIR-F-Z-400 mobile 32 A, 22 kW	With integrated airclean3d® circulating air extraction system (zeolite filter) and recessed storage space. Insertion depth 200 mm.	1342	830	900	1225	92500116

Accessories (no stainless steel panelling available)

	Zeolite filter element for airclean3d® (surcharge)	92501019
	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. Made of stainless steel, double walled, interior with 3 moulded grooves); recommended for recessed storage spaces 1055 x 580 x 160 mm	91050301
	Table-top system module V-AST-200-OF	91050107
	Resopal panelling, on longitudinal/face side, see accessories p. 64 Tray slides etc., see accessories p. 64	
	varithek® insert element or table-top units Corresponding varithek® insert elements can be pushed in or inserted into the recessed storage space (in combination with GN ports) according to requirements.	

varithekbuffet cooling 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 castors, diameter 125 mm, in plastic.
Electrical equipment: ready for connection, power cable on right, 3m long with safety plug 230V, rated voltage 1N AC 230 V 50 Hz.

Type RBS-KM reeded, refrigerated well for 3 x GN 1/1, 200 mm deep, insulated, drainage cock, refrigeration range: +2 °C to +10. °C. Stainless steel germ guard gantry with 2 side walls, fully glazed on guest side, with built-in 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. Gantry: centre, 2 stainless steel side walls, stainless steel shelf with built-in 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 +2 °C to +10 °C. Cold air is cleaned via washable fleece filter. Stainless steel gantry with built-in 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 (showcase) 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 washable fleece filter. Gantry: 2 stainless steel side walls on each face side, stainless steel shelf with built-in lighting located in-between. Above, glass shelf, removable. 3 serving flaps on guest side made of acrylic glass. On serving side, 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 gantry		
	RBS-KM	With gantry and quiet refrigeration	1180	780	900	1225	92500201	
	RBS-KM-F mobile	With gantry and quiet refrigeration	1180	780	900	1225	92500204	
	RBS-KMU	With circulating air refrigerated well and gantry	1180	780	900	1225	92500202	
	RBS-KMU-F mobile	With circulating air refrigerated well and gantry	1180	780	900	1225	92500205	
	RBS-KMS	Salad bar, self-service/quiet refrigeration	1180	780	900	1300	92500207	
	RBS-KMS-F mobile	Salad bar, self-service/quiet refrigeration	1180	780	900	1300	92500208	
	RBS-KMV	With showcase and circulating air refrigerated well	1180	780	900	1560	92500203	
	RBS-KMV-F mobile	With showcase and circulating air refrigerated well	1180	780	900	1560	92500206	

Accessories (no stainless steel panelling available)

thermoplates® GN 1/1, uncoated, with handle, 100 mm deep	84010901	
Condensation water container, GN 1/1, 200 mm deep	84010107	
Shelf insert/drip tray for refrigerated well, only for types RBS-KMU and RBS-KMV, 3 pcs.	92501059	
Shelf/insert tray for refrigerated well, only for type RBS-KMS, 1 pc.	92501090	
Sealing sheet for covering the refrigerated well, only for types RBS-KMU and RBS-KMV, per piece	92501092	
Resopal panelling, on longitudinal/face side, see accessories p. 64 Tray slides etc., see accessories p. 64		

varithekbuffet neutral modules

Stainless steel worktop. Substructure: open, stainless steel tubular frame. Beneath worktop, stainless steel panel with 5 earthed sockets, 230 V.
4 dividing walls can be inserted. Installed on stainless steel feet, with chromed base, adjustable, floor clearance 160 mm. Alternatively supplied in mobile design with 4 double swivel castors 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.

Type RBS-NMA stainless steel germ guard gantry with 2 side walls, fully glazed on guest side, with built-in 36 W lighting, ON/OFF switch and removable glass shelf (no image).





Type RBS-NM

	Type	Version	Dimensions in mm				Order no.	
			Length	Width	Working height	Height with gantry		
	RBS-NM	without gantry	1180	780	900	-	92500101	
	RBS-NM-F mobile	without gantry	1180	780	900	-	92500104	
	RBS-NMA	with gantry	1180	780	900	1225	92500102	
	RBS-NMA-F mobile	with gantry	1180	780	900	1225	92500105	

Accessories

Dividing wall made of stainless steel , high, can be hooked 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	92501004	
Hinged doors (not retrofittable) made of stainless steel, double-walled, high, on serving side		
Left door, (W x H) 364 x 582.5 mm	92501005	
Middle door, (W x H) 364 x 582.5 mm	92501007	
Right door, (W x H) 364 x 582.5 mm	92501006	
Resopal panelling, on longitudinal/face side, see accessories p. 64 Tray slides etc., see accessories p. 64		

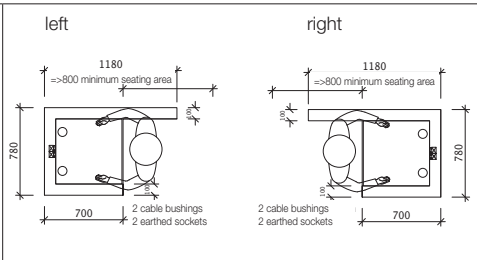
varithekbuffet corner modules

Corner module 90° Worktop made of 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 castors with brake, diameter 125 mm, in plastic.							
	Type	Version	Dimensions in mm			Order no.	
			Length	Width	Working height		
	RBS-EM90	90°	780	780	900	92500701	
	RBS-EM90-F mobile	90°	780	780	900	92500702	
Accessories (no stainless steel panelling available)							
	Type / Colour	Material			Order no.		
Panelling on guest side (two sides) for corner module 90°							
	Black on both sides	Resopal, solid 6 mm			92501022		
Panelling on all sides (four sides) for corner module 90°							
	Black on four sides	Resopal, solid 6 mm			92501026		
	Tray slides etc., see accessories p. 64						
	Other Resopal panelling available for a surcharge on request.						
Corner module 45° Top made of stainless steel, turned down 17 mm on all sides, 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 castors with brake, diameter 125 mm, in plastic.							
	Type	Version	Dimensions in mm			Order no.	
			Length	Width	Working height		
	RBS-EM45	45°	780	780	900	92500801	
	RBS-EM45-F mobile	45°	780	780	900	92500802	
Accessories							
	Type / Colour	Material			Order no.		
Panelling (four sides) for corner module 45°							
	Black on four sides	Resopal, solid 6 mm			92501035		
	Other Resopal panelling available for a surcharge on request.						
Type	Width in mm	In square tubular material	In smooth stainless steel	Order no.			
Fold-down tray slide , 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.							
RBS-TABK-45°-A1 exterior	330	x	-	92501110			
RBS-TABK-45°-A3	330	-	x	92501115			
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	-	92501112			
RBS-TABK-45°-A4	250	-	x	92501118			

varithekbuffet 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, 230V. 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 castors with brake, diameter 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.



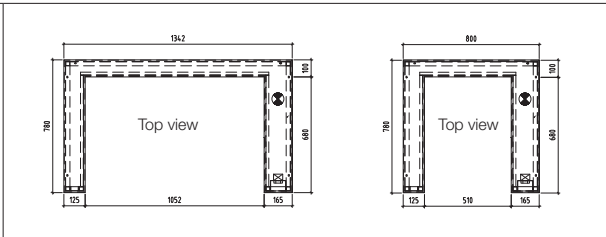
	Type	Version	Dimensions in mm			Order no.
			Length	Width	Working height	
	RBS-KAML	left	1180	780	900	92500601
	RBS-KAML-F mobile	left	1180	780	900	92500602
	RBS-KAMR	right	1180	780	900	92500603
	RBS-KAMR-F mobile	right	1180	780	900	92500604

Accessories

	Resopal panelling, on longitudinal/face side, see accessories p. 64 Tray slides etc., see accessories p. 64		
--	--	--	--

varithekbuffet drive-in modules

Stainless steel worktop with niche for inserting mobile units.
 Substructure; open, stainless steel tubular frame on right incl. compartment with 2 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 castors 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 3 N AC 400 V 50 Hz.



	Type	Version	Dimensions in mm			Order no.
			Length	Width	Working height	
	RBS-EF-1052	Niche 1052 mm	1342	780	900	92501201
	RBS-EF-1052-F	Niche 1052 mm	1342	780	900	92501202
	RBS-EF-510	Niche 510 mm	800	780	900	92501203
	RBS-EF-510-F	Niche 510 mm	800	780	900	92501204

Accessories - panelling, tray slides, plate slides, plinth panels, connectors

Panelling for all hot holding, cooking, cooling, neutral and cash till modules						
	Type	Material	Colour	L x W x H in mm	Order no.	
Panelling, longitudinal side, (max. 1 plate) 1180 modules						
	RBS-VKL-L-S	Resopal, solid 6 mm	black	1172 x 718 x 6	92501003	
Panelling, longitudinal side, (max. 1 plate) 1342 modules						
	RBS-VKL-S-S	Resopal, solid 6 mm	black	1334 x 718 x 6	92501501	
Panelling, face side, (max. 2 plates)						
	RBS-VKL-S-S	Resopal, solid 6 mm	black	758 x 718 x 6	92501002	
Other Resopal panelling available for a surcharge on request.						
	Type	Longitudinal side	Face side	Width in mm	Order no.	
Fold-down tray slide, 330 mm wide, made of square tubular stainless steel material. Attached to Resopal panelling via hinges. Non-removable.						
	RBS-TABK-L1	x	-	330	92501104	
	RBS-TABK-S1	-	x	330	92501108	
Fold-down plate slide, 250 mm wide, made of square tubular stainless steel material. Attached to Resopal panelling via hinges. Non-removable.						
	RBS-TABK-L2	x	-	250	92501102	
	RBS-TABK-S2	-	x	250	92501106	
Fold-down tray slide, 330 mm wide, made of stainless steel with 3 shelf rails. Attached to Resopal panelling via hinges. Non-removable.						
	RBS-TABK-L3	x	-	330	92501113	
	RBS-TABK-S3	-	x	330	92501114	
Fold-down plate slide, 250 mm wide, made of stainless steel, smooth. Attached to Resopal panelling via hinges. Non-removable.						
	RBS-TABK-L4	x	-	250	92501116	
	RBS-TABK-S4	-	x	250	92501117	
Plinth panels, made of stainless steel, for all hot holding, cooking, cooling, neutral, cash till and corner modules (not an option if castors are fitted)						
	Type			Width in mm	Order no.	
	Longitudinal side, for 1 appliance			1165	92501094	
	Longitudinal side, for 2 appliances			2345	92501095	
	Longitudinal side, for 3 appliances			3525	92501096	
	Face side			756	92501097	
Connectors varithekbuffet for secure connection of individual units					92501091	

Rollito® Universal

Rollito® Universal, with tray slide, width 312 mm, on guest side. Made of stainless steel. Side walls in MDF, painted in RAL design system 20 00 black. Plate shelf function module made of stainless steel is mounted in-between. Guest side with front panel painted in RAL design system 80 00 (light grey). Under the function module, a stainless steel box with 2 x 230 V sockets. Spiral cable 2.5 m with CEE plug, left CEE socket 400 V/16 A. 4 swivel castors with brakes. Rustproof castors in accordance with DIN 18867, part 8. Wheel diameter 125 mm. Rated voltage 3 N AC 400 V 50 Hz.



Gantry must be ordered separately. Decorative panel is accessory.

Type	Dimensions L x W x H mm	Order no.	
RO-UN-2	955 x 600 (685) x 900	77010150	
RO-UN-3	1291 x 600 (685) x 900	77010250	
RO-UN-4	1608 x 600 (685) x 900	77010350	

Rollito® Cold with refrigerated well

Rollito® Cold, with refrigerated well, tray slide, width 312 mm, on guest side. Made of stainless steel. Side trolley in MDF, painted in RAL design system 20 00 black. Refrigerated well function module in stainless steel is mounted in-between with drainage ball cock 1/2". Reeded well. CFC-free insulation with stainless steel panelling on 4 sides, front panel painted in RAL design system 260 45 45 blue on guest side. Under the function module, a stainless steel box with refrigeration unit, ready-for-connection. Switch elements, 1 x 230 V socket. Spiral cable 2.5 m with CEE plug, left CEE socket 400 V/16 A. Connected load: 255 W (Type RO-KA-4: 285 W). 4 swivel castors with brakes. Rustproof castors in accordance with DIN 18867, part 8. Wheel diameter 125 mm. Rated voltage 3N AC 400 V 50 Hz. Refrigeration output 230 W, evaporation temp. -10 °C, Refrigeration from +6 °C to +12 °C.



Solo gantry and tray slide on serving side is accessory. GN containers are accessories. Decorative panel is accessory.

Type	Dimensions L x W x H mm	Connected load (watts)	Order no.	
RO-KA-2	955 x 600 (685) x 900	255	77020150	
RO-KA-3	1291 x 600 (685) x 900	255	77020250	
RO-KA-4	1608 x 600 (685) x 900	285	77020350	

Rollito® Showcase (for placement on top) without substructure

Rollito® Showcase made of stainless steel for placement on top (table-top version with circulating air refrigeration). Tray slide, width 312 mm, on guest side. Side walls in MDF, painted in RAL design system 20 00 black, with all-round decorative strips made of stainless steel; base, side walls and lid are insulated. On operating side 2 glass sliding doors made of LSG 6 mm. Refrigeration output 440W, evap. temp. -10°C, refrigeration from +6°C to +12°C. Evaporator and ventilator mounted at the top in the lid. Evaporator well with drain for condensation water. 6 serving flaps on guest side made of polyester. Interior with lighting and 2 shelves, each 1026 x 480 mm, made of LSG glass. With circulating air refrigeration, automatic defrosting function and condensation water evaporation, complete with integrated refrigeration machine. Refrigeration machine compartment mounted on left of operating side (on right on request). Including thermostat with digital display, on/off switch, refrigerant R134 a., 4 swivel castors, rust-free castors, in accordance with DIN 18867, part 8, wheel diameter 125mm. Ready-for-connection with power cable 2 m with earthed plug. Connected load 370 W, rated voltage 1 N AC 230 V 50 Hz. Capacity 9 x GN 1/1.



Refrigerated showcase KV-T-6K on model RO-UN-4. Model RO-UN-4 must be ordered separately.

Type	Dimensions L x W x H mm	Connected load kW	Refrigeration output	Refrigeration range	Order no.	
KV-T-6K	1411 x 588 x 799	0.370	440 W at evap. temp. -10 °C	+6 °C to +12 °C	83031101 Refrigeration machine left 83031102 Refrigeration machine right	

Accessories: Decorative strips made of MDF, painted in colour of choice. Refrigerated showcase with fixed glass wall on guest side.

Rollito® Bain-marie

Rollito® Bain-marie, with heated well, tray slide, width 213 mm, on guest side. Made of stainless steel. Side trolley in MDF, painted in RAL design system 20 00 black. Heated well function module in stainless steel is mounted in-between, for wet heating with drainage cock 1/2". Thermostat regulation from +30 °C to +110 °C. Panelled on 4 sides with stainless steel, on guest side with front panel painted in RAL design system 030 50 60 red. Under the function module, a stainless steel box with switch elements, 2 x 230 V sockets. Spiral cable 2.5 m with CEE plug, left CEE socket 400 V/16 A. Connected load: 1600 W (Type RO-BM-4: 2400 W): 2,400 watts). 4 swivel castors with brakes. Rustproof castors in accordance with DIN 18867, part 8. Wheel diameter 125 mm. Rated voltage 3N AC 400 V 50 Hz.



Gantry must be ordered separately. GN containers are accessories. Decorative panel is accessory. Individual well available on request.

Type	Version	Dimensions L x W x H mm	Connected load W	Order no.
RO-BM-2	Bain-marie 2 x GN 1/1, 632 x 510 mm	955 x 600 (685) x 900	1600	77030150
RO-BM-3	Bain-marie 3 x GN 1/1, 957 x 510 mm	1291 x 600 (685) x 900	1600	77030250
RO-BM-4	Bain-marie 4 x GN 1/1, 1282 x 510 mm	1608 x 600 (685) x 900	2400	77030350

Rollito® varithek®

Rollito® varithek®, for 2 (3) table-top system modules for equipping with varithek® elements, with tray slide, width 312 mm, on guest side. Made of stainless steel. Side walls in MDF, painted in RAL design system 20 00 black. Stainless steel function module in-between with space for table-top system module (accessory), on guest side with front panel painted in RAL design system 030 50 60 red. Under the function module, a stainless steel box with 230 V sockets. Spiral cable 2.5 m with CEE plug, left CEE socket 400 V/16 A. Connected load 10500 W. 4 swivel castors with brakes. Rustproof castors in accordance with DIN 18867, Part 8. Wheel diameter 125 mm. Rated voltage 3N AC 400 V 50 Hz.



Gantry must be ordered separately. GN containers are accessories. Decorative panel is accessory.

Type	Version	Number of sockets	Dimensions L x W x H mm	Connected load W	Order no.
RO-VA-2	2 V-AST-200-OF	4	1291 x 780 (865) x 900	10500	77050250
RO-VA-3	3 V-AST-200-OF	5	1608 x 780 (865) x 900	10500	77050350

Accessories for varithek® elements, see page 30 et seq.

Rollito® Cash Till

Rollito® Cash Till with integrated seat niche and space for the cash till, tray slide, width 312 mm, on guest side. Made of stainless steel. Side walls in MDF, painted in RAL design system 20 00 black. Worktop function module is mounted in-between, with stainless steel aprons on 4 sides, on guest side with front panel painted in RAL design system 080 80 90 yellow. Under the function module, a stainless steel box with 2 x 230 V sockets, spiral cable 2.5 m with CEE plug, left CEE socket 400 V/16 A. 4 swivel castors with brakes. Rustproof castors in accordance with DIN 18867, Part 8. Wheel diameter 125 mm. Rated voltage 3N AC 400 V 50 Hz.



Cash till left. Chair not included. Decorative panel is accessory.

Type	Version	Dimensions L x W x H mm	Order no.
RO-KL-4	Cash till left	1608 x 600 (685) x 900	77080350
RO-KR-4	Cash till right	1608 x 600 (685) x 900	77090350

Rollito® Plus (Drive-in niche for crockery dispenser)

Rollito® Plus with drive-in niche for crockery dispenser, tray slide, width 312mm, on guest side. Made of stainless steel. Side walls in MDF, painted in RAL design system 20 00 black. Stainless steel function module with drive-in niche in-between, on guest side with front panel painted in RAL design system 80 00 light grey. Under the function module, a stainless steel box with 2 x 230 V sockets. Spiral cable 2.5 m with CEE plug, left CEE socket 400 V/16 A. 4 swivel castors with brakes. Rustproof castors in accordance with DIN 18867, Part 8. Wheel diameter 125 mm. Rated voltage 3N AC 400 V 50 Hz.



Type	Version	Dimensions L x W x H mm	Order no.	
RO-PL-2	Drive-in niche 550 mm, for crockery dispenser	955 x 600 (685) x 900	77100150	
RO-PL-3	Drive-in niche for crockery dispenser, longitudinal	1025 x 600 x 900	77100250	

Rollito® Corner

Rollito® Corner for connecting 2 Rollitos in a corner. Worktop made of stainless steel, turned down 20 mm all-round, for clicking on right and left.



Image: RO-EC-45 between two Rollitos

Type	Version	Dimensions L x W x H mm	Order no.	
RO-EC-90a	Exterior 90°	720 x 600 x 20	77110250	
RO-EC-90i	Interior 90°	985 x 600 x 20	77110150	
RO-EC-45	Exterior/interior 45°	205/455 x 600 x 20	77110350	

Rollito® Element Connection

Rollito® Element Connection for connecting Rollitos in a line. Worktop in stainless steel, turned down 20 mm all-round.






Image: RO-EV element connection

Type	Version	Dimensions L x W x H mm	Order no.	
RO-EV	36 mm between panels (mobile)	200 x 600 x 20	77110450	
RO-GV	Joined together (free-standing version)	166 x 600 x 20	77110451	

Also available in a height of 750 mm for nursery schools, childcare centres and primary schools – on request.

Rollito® Gantry




Rollito® Gantry in square tubular stainless steel material for placement on Rollitos, on guest side sloped, shelf 288 mm side, germ guard in laminated safety glass 8 mm, can be adjusted 4 ways. Serving height 150 - 330 mm.

Type		Dimensions L x W x H mm	Order no.		
RO-AB-2		781 x 580 x 400	77150150		
RO-AB-3		1117 x 580 x 400	77150250		
RO-AB-4		1434 x 580 x 400	77150350		
Type		Dimensions L x W x H mm	Connected load (watts)	Order no.	
RO-ABL-2		781 x 580 x 400	15	77160150	
RO-ABL-3		1117 x 580 x 400	18	77160250	
RO-ABL-4		1434 x 580 x 400	30	77160350	
Type	Infrared radiator	Dimensions L x W x H mm	Connected load (watts)	Order no.	
RO-ABLW-2		781 x 580 x 400	765	77170150	
RO-ABLW-3		1117 x 580 x 400	1130	77170250	
RO-ABLW-4		1434 x 580 x 400	1530	77170350	

* Ready-for-connection, switch in the gantry. Rated voltage 1 N AC 230 V 50 Hz

Rollito® "Solo" Gantry

Rollito® Gantry in square tubular stainless steel material for placement on Rollitos, on guest side sloped lengthwise on both sides, shelf 288 mm wide. Germ guard in LSG glass 8 mm on both sides, can be adjusted 4 ways. Serving height 150 - 330 mm.

Type		Dimensions L x W x H mm	Order no.		
RO-AB-2S		781 x 580 x 400	77180150		
RO-AB-3S		1117 x 580 x 400	77180250		
RO-AB-4S		1434 x 580 x 400	77180350		
Type		Dimensions L x W x H mm	Connected load (watts)	Order no.	
RO-ABL-2S		781 x 580 x 400	15	77190150	
RO-ABL-3S		1117 x 580 x 400	18	77190250	
RO-ABL-4S		1434 x 580 x 400	30	77190350	
Type	Infrared radiator	Dimensions L x W x H mm	Connected load (watts)	Order no.	
RO-ABLW-2S		781 x 580 x 400	365	77200150	
RO-ABLW-3S		1117 x 580 x 400	730	77200250	
RO-ABLW-4S		1434 x 580 x 400	1095	77200350	

* Ready-for-connection, switch in the gantry. Rated voltage 1 N AC 230 V 50 Hz

Accessories

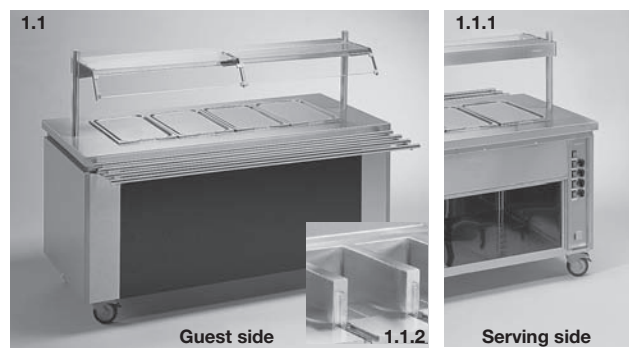
Decorative panel , high (not in combination with decorative box), in Abet 877 millerighe (silver) for suspending under the painted front panel.		
Buffet length mm – other finishes and colours available on request for a surcharge	Order no.	
955	47120311	
1291	47120312	
1608	47120313	
Stainless steel floor base , complete with tubular members for screwing onto the side trolley of a Rollito. Suitable for: Universal, Bain-Marie, cold/heating gantries		
Buffet length mm	Order no.	
955	47100102	
1291	47100103	
1608	47100104	
Tray slide screwed on serving side. Suitable for: Universal, Bain-Marie, cold/heating gantries		
Buffet length mm	Order no.	
955	47110101	
1291	47110102	
1608	47110103	
Side lighting (2 x 20 W), comprising 1 low-voltage halogen lamp, 20 W, on each side, factory-assembly		
	Order no.	
	x	
CEE adapter cable , earthed 230 V - coupling 400 V (If Rollito is set up alone, the connected load must remain below 3500 watts!), approx. 500 mm		
	Order no.	
	33102201	
Instead of Rollito® with castors: fitted with stainless steel feet		

Rolling Buffet hot buffet

Hot buffet with 2, 4 or 5 bain-maries (water bath), can be controlled separately for the serving of hot meals; Figure 1.1.1 with open cupboard, either with hinged door cupboard or heating cupboard, optionally with central water drain. Gantry of choice, 1-level, 2-level, open, closed, if requested with lighting/heating in stainless steel shelf.

Recommendation: Gantry with lighting/heating.
Buffet lengths 1270 mm, 1770 mm, 2270 mm.

Variant: Bain-marie with serving flaps, Fig. 1.1.2.



Hot buffets – variants, equipment, lengths, order numbers
– Select gantry from table on page 80

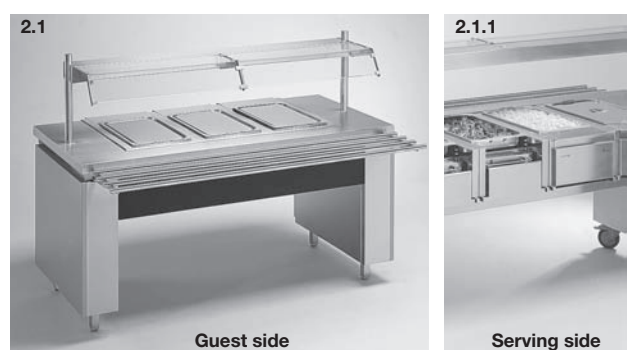
Type	Version	Length 1270 mm Order no.	Length 1770 mm Order no.	Length 2270 mm Order no.	Possible wall buffets	Possible Solo buffets	Connect-ed load kW*
Variant WA04	2 bain-maries / downward drain / open cupboard	73520104			W	–	1.53
Variant WA05	4 bain-maries / downward drain / open cupboard		73520205		W	–	3.06
Variant WA06	5 bain-maries / downward drain / open cupboard			73520306	W	–	3.83
Variant WA07	2 bain-maries / downward drain / hinged door cupboard	73520107			W	S	1.53
Variant WA08	4 bain-maries / downward drain / hinged door cupboard		73520208		W	S	3.06
Variant WA09	5 bain-maries / downward drain / hinged door cupboard			73520309	W	S	3.83
Variant WA13	2 bain-maries / central drain / open cupboard	73520113			W	–	1.53
Variant WA14	4 bain-maries / central drain / open cupboard		73520214		W	–	3.06
Variant WA15	5 bain-maries / central drain / open cupboard			73520315	W	–	1.83
Variant WA16	2 bain-maries / central drain / hinged door cupboard	73520116			W	S	1.53
Variant WA17	4 bain-maries / central drain / hinged door cupboard		73520217		W	S	3.06
Variant WA18	5 bain-maries / central drain / hinged door cupboard			73520318	W	S	3.83
Variant WA19	4 bain-maries / central drain / heating cupboard		73520219		–	–	5.31
Variant WA20	5 bain-maries / central drain / heating cupboard			73520320	–	–	6.08

* Total electrical load kW (without power consumption through sockets)

Rolling Buffet hot buffet

Hot buffet with built-in system module for 2, 3 or 4 varithek® systems, can be controlled separately, for hot holding of meals without water bath, Fig. 2.1.1 without cupboard, either with open cupboard, hinged door cupboard. Gantry of choice, 1-level, 2-level, open, closed, if requested with lighting/heating in stainless steel shelf.

Recommendation: Gantry with lighting/heating.
Note: For varithek system module equipment, see page 30 – 34.
Buffet lengths 1270 mm, 1770 mm, 2270 mm.



Hot buffets – variants, equipment, lengths, order numbers
– Select gantry from table on page 80

Type	Version	Length 1270 mm Order no.	Length 1770 mm Order no.	Length 2270 mm Order no.	Possible wall buffets	Possible Solo buffets	Connect-ed load kW*
Variant WA27	2 varithek® elements / open cupboard	73520127			–	–	3.0
Variant WA28	3 varithek® elements / open cupboard		73520228		–	–	4.5
Variant WA29	4 varithek® elements / open cupboard			73520329	–	–	6.0
Variant WA30	2 varithek® elements / hinged door cupboard	73520130			–	–	3.0
Variant WA31	3 varithek® elements / hinged door cupboard		73520231		–	–	4.5
Variant WA32	4 varithek® elements / hinged door cupboard			73520332	–	–	6.0

* Total electrical load kW (without power consumption through sockets)

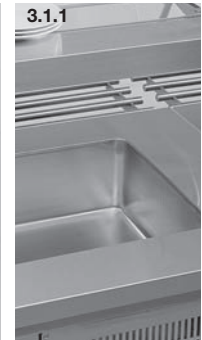
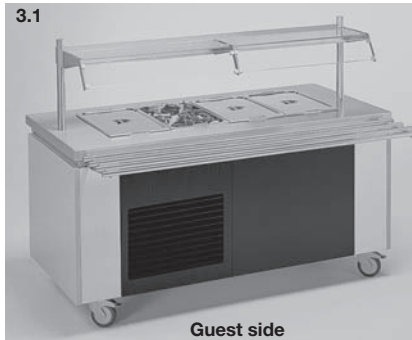
Rolling Buffet cold buffet

Cold buffet with refrigerated well 210 mm or 45 mm deep, in size 3 x 1/1, 4 x 1/1, 5 x 1/1 for keeping bottled drinks or food cool and fresh in Gastronorm containers or Gastronorm dishes or desert dishes (refrigerated well type 45). Either with open cupboard, hinged door cupboard or refrigerator. Gantry of choice, 1-level, 2-level, open, closed, if requested with light in stainless steel shelf.

Variant with refrigerated granite worktop in size 3 x 1/1, 4 x 1/1, 5 x 1/1 for keeping meals, e.g. on plates or in Lux trays, cool and fresh (no illustration).

»Solo« cold buffet variant in size 3 x 1/1, 4 x 1/1, 5 x 1/1, as a free-standing cold buffet, tray slide on both sides, Fig. 3.2 and 3.2.1, granite worktop, with hinged door cupboard. Gantry of choice, 1-level, both sides, serving hatch 275 mm, if requested with light in stainless steel shelf. Buffet lengths 1270 mm, 1770 mm, 2270 mm.

Cold buffets – variants, equipment, lengths, order numbers
 – See table on page 72, 73, also select gantries on page 80



Rolling Buffet cold buffet – refrigerated showcases – refrigerated showcases made of glass, acrylic glass, stainless steel with “well evaporator” system

All showcases feature circulating air well refrigeration. Refrigeration machine in buffet.
 The showcases are designed as storage showcases. Refrigeration range +5 °C to +8 °C. Size 1 x 2/1 for buffet length 1270 mm, size 2 x 2/1 for buffet length 1770 mm
 1-level or 2-level
 Buffets available with open cupboard, hinged door cupboard or refrigerator.



Rolling Buffet cold buffets

Cold buffets – variants, equipment, lengths, order numbers – Select gantry from table on page 80									
Type	Version	Length 1270 mm Order no.	Length 1770 mm Order no.	Length 2270 mm Order no.	Possible wall buffets	Possible Solo buffets	Connect- ed load kW*		
Variant KA	Circulating air refrigerated well 2 x 1/1-150 mm / open cupboard	73530102							
Variant KA	Circulating air refrigerated well 3 x 1/1-150 mm / open cupboard	73530110	73530203						
Variant KA	Circulating air refrigerated well 4 x 1/1-150 mm / open cupboard		73530206		W	-	1.239		
Variant KA	Circulating air refrigerated well 5 x 1/1-150 mm / open cupboard			73530301					
Variant KA	Circulating air refrigerated well 2 x 1/1-150 mm / hinged door cupboard	73530103							
Variant KA	Circulating air refrigerated well 3 x 1/1-150 mm / hinged door cupboard	73530111	73530204						
Variant KA	Circulating air refrigerated well 4 x 1/1-150 mm / hinged door cupboard		73530208		W	S	1.239		
Variant KA	Circulating air refrigerated well 5 x 1/1-150 mm / hinged door cupboard			73530302					
Variant KA01	Refrigerated well 3 x 1/1-210 mm / open cupboard	73530101			W	-	0.255		
Variant KA02	Refrigerated well 4 x 1/1-210 mm / open cupboard		73530202		W	-	0.290		
Variant KA03	Refrigerated well 5 x 1/1-210 mm / open cupboard			73530303	W	-	0.350		
Variant KA04	Refrigerated well 3 x 1/1-210 mm / hinged door cupboard	73530104			W	S	0.255		
Variant KA05	Refrigerated well 4 x 1/1-210 mm / hinged door cupboard		73530205		W	S	0.290		
Variant KA06	Refrigerated well 5 x 1/1-210 mm / hinged door cupboard			73530306	W	S	0.350		
Variant KA07	Refrigerated well 4 x 1/1-210 mm / refrigerator 1 x 2/1		73530207		-	-	0.904		
Variant KA08	Refrigerated well 5 x 1/1-210 mm / refrigerator 2 x 2/1			73530308	-	-	1.009		
Variant KA09	Refrigerated well 3 x 1/1-45 mm / open cupboard	73530109			W	-	0.255		
Variant KA10	Refrigerated well 4 x 1/1-45 mm / open cupboard		73530210		W	-	0.255		
Variant KA11	Refrigerated well 5 x 1/1-45 mm / open cupboard			73530311	W	-	0.255		
Variant KA12	Refrigerated well 3 x 1/1-45 mm / hinged door cupboard	73530112			W	S	0.255		
Variant KA13	Refrigerated well 4 x 1/1-45 mm / hinged door cupboard		73530213		W	S	0.255		
Variant KA14	Refrigerated well 5 x 1/1-45 mm / hinged door cupboard			73530314	W	S	0.255		
Variant KA15	Refrigerated well 4 x 1/1-45 mm / refrigerator 1 x 2/1		73530215		-	-	0.779		
Variant KA16	Refrigerated well 5 x 1/1-45 mm / refrigerator 2 x 2/1			73530316	-	-	0.779		
Variant KA17	Cold buffet for refrigerated showcase / open cupboard 2/1	73530117			W	-	1.223		
Variant KA18	Cold buffet for refrigerated showcase / open cupboard		73530218		W	-	1.906		
Variant KA19	Cold buffet for refrigerated showcase / hinged door cupboard 2/1	73530119			W	S	1.223		
Variant KA20	Cold buffet for refrigerated showcase / hinged door cupboard		73530220		W	S	1.906		
Variant KA21	Cold buffet for refrigerated showcase / refrigerator 1 x 2/1		73530221		-	-	2.100		
Variant KA22	Granite worktop refrigerated / open cupboard	73530122			W	-	0.255		
Variant KA23	Granite worktop refrigerated / open cupboard		73530223		W	-	0.350		
Variant KA24	Granite worktop refrigerated / open cupboard			73530324	W	-	0.350		
Variant KA25	Granite worktop refrigerated / hinged door cupboard	73530125			W	S	0.255		
Variant KA26	Granite worktop refrigerated / hinged door cupboard		73530226		W	S	0.350		
Variant KA27	Granite worktop refrigerated / hinged door cupboard			73530327	W	S	0.350		
Variant KA28	Granite worktop refrigerated / refrigerator 1 x 2/1		73530228		-	-	0.904		
Variant KA29	Granite worktop refrigerated / refrigerator 2 x 2/1			73530329	-	-	0.904		

* Total electrical load kW (without power consumption through sockets)

Rolling Buffet cold buffets

Refrigerated showcases – Select the buffet for the showcase							
Version	Type	Length 1270 mm Order no.		Type	Length 1770 mm Order no.		Connect- ed load kW*
Open glass showcase, LED	GOL-1800-0 (2 x 1/1)	83030301					1-level
Open glass showcase, LED	GOL-2800-0 (2 x 1/1)	83030304					2-level
Glass showcase	G-12800-10 (1 x 2/1)	83030316		G-14800-10 (2 x 2/1)	83030318		1-level
Glass showcase	G-23800-10 (1 x 2/1)	83030322		G-26800-10 (2 x 2/1)	83030324		2-level
Open glass showcase, LED				GOL-1800-0 (3 x 1/1)	83030302		1-level
Open glass showcase, LED				GOL-2800-0 (3 x 1/1)	83030305		2-level
Open glass showcase, LED				GOL-1800-0 (4 x 1/1)	83030303		1-level
Open glass showcase, LED				GOL-2800-0 (4 x 1/1)	83030306		2-level
Glass/stainless steel showcase	GE-12800-0 (1 x 2/1)	83030328		GE-14800-0 (2 x 2/1)	83030330		1-level
Glass/stainless steel showcase	GE-23800-0 (1 x 2/1)	83030334		GE-26800-0 (2 x 2/1)	83030336		2-level
Accessories							
Flaps, complete 2/1		83030250					1-level
Flaps, complete 2/1		83030251					2-level
Flaps, complete 3/1					83030252		1-level
Flaps, complete 3/1					83030253		2-level
Flaps, complete 4/1					83030254		1-level
Flaps, complete 4/1					83030255		1-level
* Total electrical load kW (without power consumption through sockets)							
Standard lighting in top level. As an option, additional lighting is available for each level (surcharge).							

 See variants KA17 – KA21,
refrigeration machine included in buffet

Rolling Buffet kitchen acs O₃

Unpleasant cooking vapours, grease, unhealthy moisture and odours are extracted right in front of the customer and operator. The extraction system is designed specifically to extract vapours that form during cooking or frying on 3 sides. The air is cleaned in two stages (vapour extraction on three sides): high-performance grease separators are installed in the left and right side walls along with two removable grease collection trays on each side. A flashback-proof high-performance cyclone filter system and active carbon filter to absorb odours and harmful substances ensure that the air is thoroughly cleaned. The cyclone filter can be easily cleaned in a dishwasher.

Mobile cooking module with integrated extraction on three sides and circulating air cleaning system with patented plasma technology for the additional removal of odours, in a stable welded design made of stainless steel, panelled on 3 sides (stainless steel or wood). Front panel is divided in two (the bottom part can be removed for inspection purposes), with a seal-welded insertion niche for a maximum of 3 varithek® elements (with or without system modules). The middle part of the substructure contains two cupboards (H3 hygiene standard) with 8 support rails each.

The following cupboard versions are available: 1 x hot / 1 x cold, 2 x neutral, 1 x neutral / 1 x hot, 1 x neutral / 1 x cold, 2 x hot and 2 x cold. Operating screen, ON/OFF switch and 6 moisture-protected sockets (2 x 400 V and 2 x 230 V as standard), each with a folding lid, for connecting the cooking utensils. 2x swivel castors with parking brake and 2x fixed castors, height 125 mm. Max. 22 kW, rated voltage 3 N AC 400 V 50/60 Hz. 400 V connection cable, 32 amp CEE plug, approx. 2 m long. Insertion niche (L x W x H) 1200 x 660 x 250 mm. Protection rating IP X4.

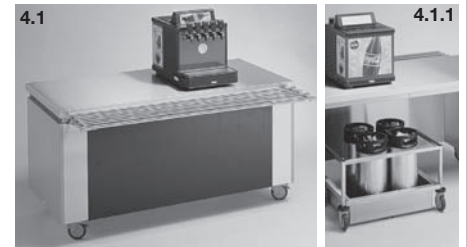


acs 1600 O₃ neutral/neutral

Type	Version	Dimensions in mm	Insertion niche dimensions	Weight	Order no.
acs 1600 O ₃	hot / cold	1967 x 820 x 900	1209 x 650 x 250	290 kg	73620105
acs 1600 O ₃	neutral / neutral	1967 x 820 x 900	1209 x 650 x 250	290 kg	73620101
acs 1600 O ₃	neutral / hot	1967 x 820 x 900	1209 x 650 x 250	290 kg	73620102
acs 1600 O ₃	neutral / cold	1967 x 820 x 900	1209 x 650 x 250	290 kg	73620103
acs 1600 O ₃	hot / hot	1967 x 820 x 900	1209 x 650 x 250	290 kg	73620104
acs 1600 O ₃	cold / cold	1967 x 820 x 900	1209 x 650 x 250	290 kg	73620106
External dimensions when tray slide extended and top edge of gantry		1967 x 1150 x 1355			

Rolling Buffet drinks buffet

Drinks buffet for drink holding and self-service, Fig. 4.1.1 with container rolli with 4 fixed castors for max. 4 KEG and 1 CO₂ bottle; for premix or postmix, countertop/undercounter refrigeration. Container rolli with panel, installation compartment with hinged door, in wall design. **As requested** with or without built-in dispenser EPO-Q 1/1. Please contact us if your requirements exceed the standard features.



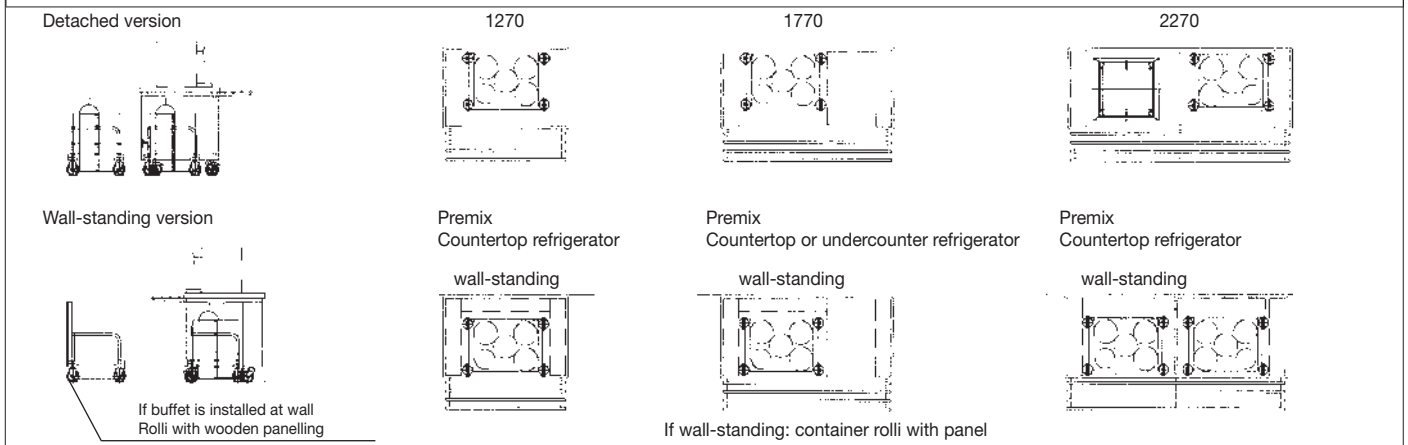
Guest side

Serving side

Drinks buffet – variants, equipment, lengths, order numbers

Type	Version	Length 1270 mm Order no.	Length 1770 mm Order no.	Length 2270 mm Order no.	Possible wall buffets	Possible Solo buffets	Connected load kW*
Variant GT01	Without built-in dispenser (without container rolli)	73540101	73540201	73540301	W	-	Depending on flow cooler (not included in delivery)
Variant GT02	With built-in dispenser EPO-Q 1/1			73540302	W	-	
	Container rolli	(Space for 1 rolli)	(Space for 1 rolli)	(Space for 2 rollis)			
	Surcharge for cupboard if an undercounter refrigerator is fitted (400 – 600 mm possible)						
	Surcharge for panelling the container rolli in case of wall installation, incl. 2 handles and fixing consoles						

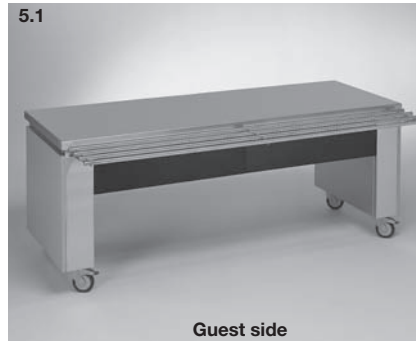
* Total electrical load kW (without power consumption through sockets)



Rolling Buffet neutral buffet

Neutral buffet as universal-use unit without specific function, smooth worktop, can be equipped with any type of gantry, either with plate shelf (Fig 5.1.1), open cupboard or hinged door cupboard. Fig. 5.1, length 1770.

Gantry of choice, 1-level, 2-level, open, closed, if requested with lighting/heating in stainless steel shelf.



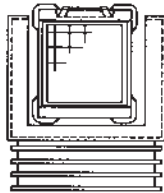
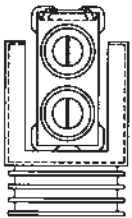
Neutral buffet – variants, equipment, lengths, order numbers
– Select gantry from table on page 80

Type	Version	Length 1270 mm Order no.	Length 1770 mm Order no.	Length 2270 mm Order no.	Possible wall buffets	Possible Solo buffets	Connected load kW*
Variant NE02	Open cupboard	73500102	73500202	73500302	W	–	Depending on power consumption through sockets
Variant NE03	Hinged door cupboard	73500103	73500203	73500303	W	S	

* Total electrical load kW (without power consumption through sockets)

Rolling Buffet niche buffet

Niche buffet for integrating a tube or basket dispenser in the workflow. Niche width 820 mm and 1050 mm. For connection of mobile appliances, the unit is provided with one 230 V outlet. Fig. 5.2.1 with pipe dispenser.



Niche buffet – variants, equipment, lengths, order numbers

Type	Version	Length 820 mm Order no.	Length 1050 mm Order no.	Connected load kW*
Variant ZW01		73570101	73570201	Without electrical connection

Rolling Buffet drive-in buffet

Drive-in buffet for integrating mobile trolleys and dispensers in the workflow. For connection of mobile appliances, the unit is provided with two 230 V outlets. For combination options, see drawing below Z. 6.1 Fig 6.1.1 with ZUB-3.

Gantry of choice, 1-level, 2-level, open, closed, if requested with lighting/heating in stainless steel shelf.

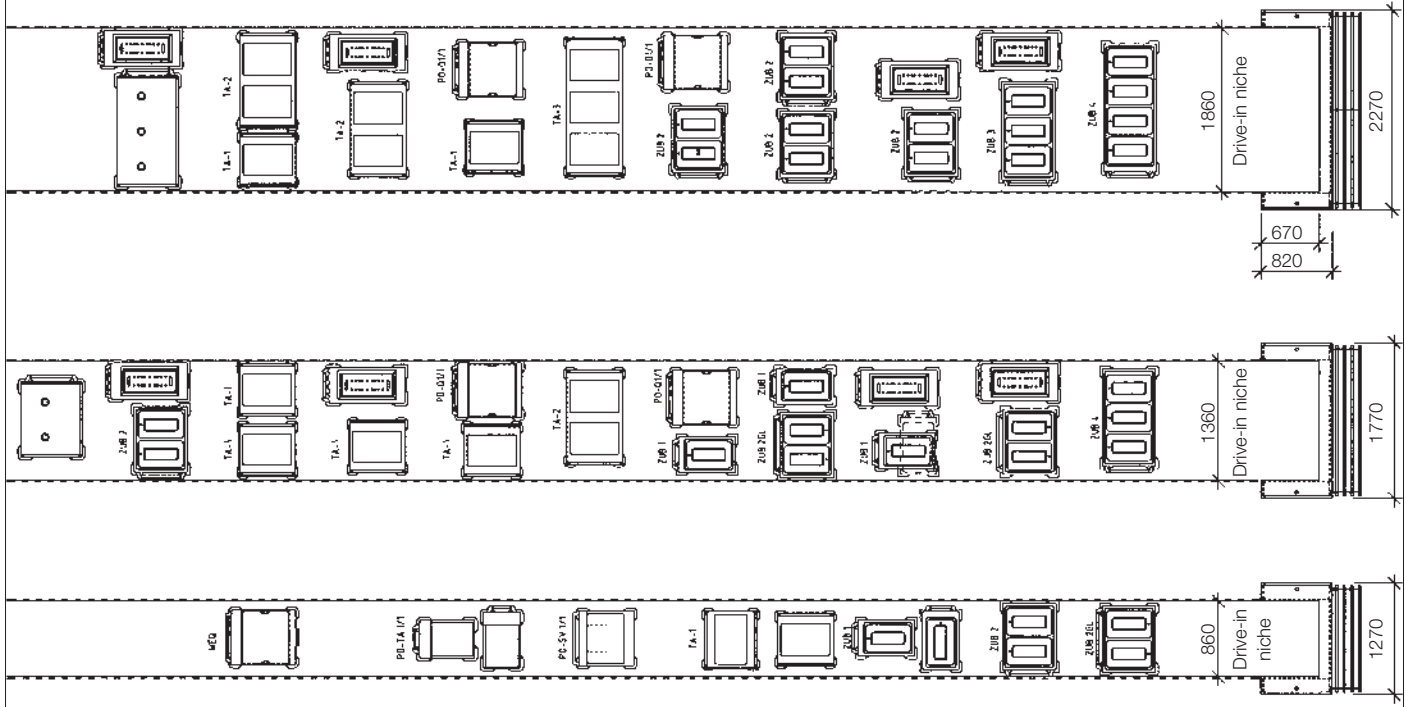


Drive-in buffet – variants, equipment, lengths, order numbers
– Select gantry from table on page 80

Type	Version	Length 1270 mm Order no.	Length 1770 mm Order no.	Length 2270 mm Order no.	Connected load kW*
Variant EF01		73510101	73510201	73510301	Depending on power consumption through sockets

* Total electrical load kW (without power consumption through sockets)

Z. 6.1



Rolling Buffet cash till buffet

Cash till buffet in 2 lengths and versions.

Either only with 1 cash desk provided with 2 cable bushings or with an additional rear shelf with cupboard underneath. With 2 sockets 230 V.
Special model: Additionally with front-side tray slide with corner insert.

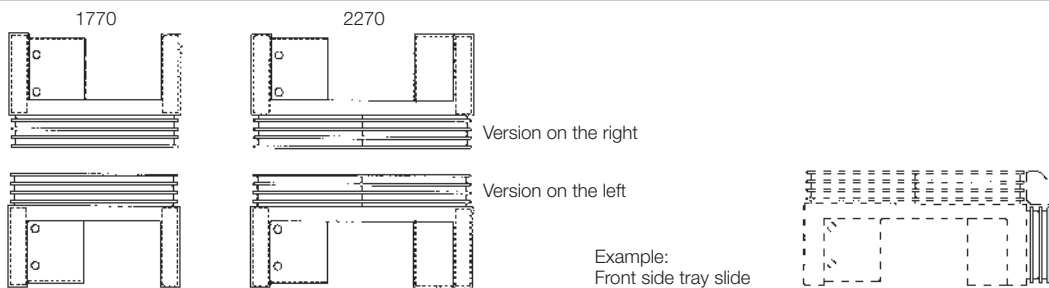


Cash till buffet – variants, equipment, lengths, order numbers – without gantries

Type	Version	Length 1270 mm Order no.	Length 1770 mm Order no.	Length 2270 mm Order no.	Connected load kW*
Variant KS01	Left		73550201		Depending on power consumption through sockets
Variant KS02	Right (Fig. 7.1.1)		73550202		
Variant KS03	Left			73550303	
Variant KS04	Right			73550304	

* Total electrical load kW (without power consumption through sockets)

Z. 7.1



Rolling Buffet corner buffet

Corner buffet to complement or design 90° or 45° systems.

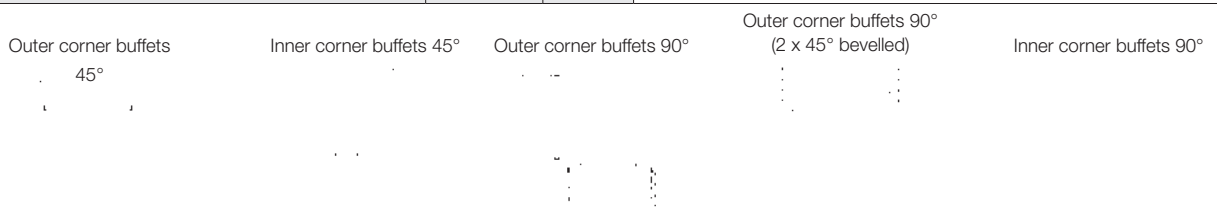
Except for inner corner buffet 90°, all buffets as all-round-closed wood substructure. Fold-down tray slides. **Please note:** The shape and centre of gravity of the buffets holds a certain tilting hazard, if the unit is not installed or mounted. Z 8.1 shows the available variants. Corner buffets must be coupled mechanically. No electric power connection.



Corner buffet – variants, equipment, lengths, order numbers – without gantries

Type	Version	Order no.	Connected load kW
Variant EC01	45° outside	73580101	Without electrical connection
Variant EC02	90° outside	73580102	
Variant EC03	90° bevelled on outside	73580103	
Variant EC04	45° inside	73580104	
Variant EC05	90° inside with hinged door cupboard	73580105	

Z. 8.1



Food serving/
food distribution

Rolling Buffet tray/cutlery buffet

Tray/cutlery buffet for holding cutlery, serviettes, spices and trays.

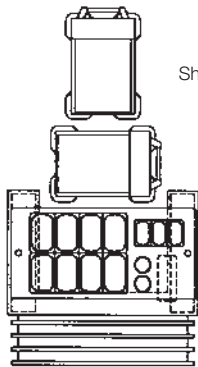
8 cutlery containers each with a capacity of 100 cutlery units, 3 small containers, 2 additional cutlery compartments and an attached serviette dispenser make this buffet a complete station.
 Drive-in tray dispenser not included in delivery.



Tray/cutlery buffet with gantry – lengths, order numbers

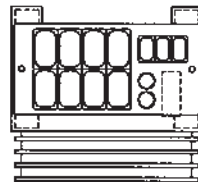
Type	Version	Length 1270 mm Order no.	Connected load kW
Variant TB01		73590101	Without electrical connection

Z. 9.1



Shown with dispenser

Shown without dispenser

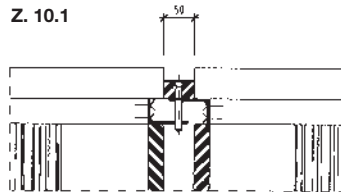


Rolling Buffet connectors

Connectors for coupling the buffets

Without panelling of buffet gap as shown in Fig. 10.2 = VB01 or with panelling of gap as shown in Fig. 10.3 = VB02.
 Coupling made of stainless steel, wooden panelling in matching colour.

Z. 10.1



Connectors – order numbers

Type	Version	Order no.
Variant VB01	Coupling	73600101
Variant VB02	Coupling with panelling	73600102
Variant VB03	Coupling spacing 0	73600104

Rolling Buffet electrical connections

All buffets feature their own »on-board electrical equipment«. Exception: Intermediate and corner buffets. These are bridged by connecting cables. All other buffets can be coupled with one another electrically. Starting via supply cable to right front (viewed from serving side) of the first buffet. Then, couple from buffet to buffet.

Note! Max. 10.5 kW (3.5 kW per phase) can be coupled in this way. This value includes not only the buffet load but also all connected appliances. If this value is exceeded, a different type of supply cable and the required CEE outlet must be installed (upon request).

Electrical connectors – national versions, order numbers

Type	Version	Order no.		
Variant EA01	Supply cable 3000 mm, CEE plug/16A 400 V	33103301 up to a maximum of 10.5 kW		
Variant EA02	Supply cable 3000 mm, earthed plug/16A 230 V	33103302 up to a maximum of 3.5 kW		
Variant EA03	Supply cable 3000 mm, Swiss plug/10A 400 V	33103303 up to a maximum of 6.5 kW		
Variant EA04	Coupling cable 1000 mm	33103306		
Variant EA05	Coupling cable 2000 mm	33103307		

Z. 10.2

Electrical connection – Electrical coupling – Version

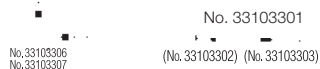
View operator side



Bottom view

Special accessories:
For niche buffets and corner solutions,
order the relevant cable – see below

Example of el. couplings in the case of corner / intermediate buffet



Example of el. coupling



Rolling Buffet gantries

Gantries must be selected.

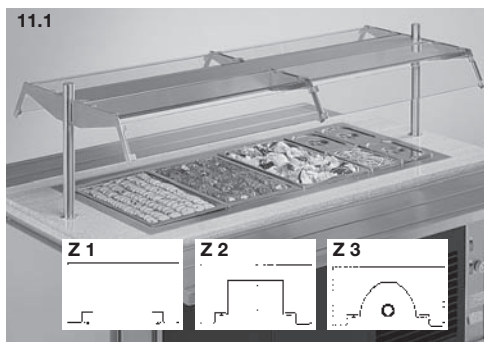
1-level or 2-level? Lighting only or lighting and heating? Serving hatch closed or serving hatch 275 mm?

The stainless steel shelf (Z 1) in the gantry is flush with the horizontal glass shelf. It can be equipped with a linear fluorescent luminaire (Z 2) or with lighting and heating (Z3).

Gantries with germ guards are always positioned in the middle, either on one side or, in the case of the "Solo" buffet, on two sides; always **detached** across the whole length of the buffet.

Gantry dimensions:

Height 1-level 400 mm
 Height of serving hatch 150 mm
 or 275 mm
Height 2-level 700 mm



Variants, equipment, lengths, order numbers

Type	Version	Length 1270 mm Order no.	Length 1770 mm Order no.	Length 2270 mm Order no.		
Gantry 1-level closed serving hatch						
Variant AA01	Glass shelf / germ guard	73700101	73700201	73700301		
Variant AA02	Glass shelf / germ guard with lighting	73700102	73700202	73700302		
Variant AA03	Glass shelf / germ guard with heating / lighting	73700103	73700203	73700303		
Gantry 1-level serving hatch 275 mm						
Variant AC01	Glass shelf / germ guard	73720101	73720201	73720301		
Variant AC02	Glass shelf / germ guard with lighting	73720102	73720202	73720302		
Variant AC03	Glass shelf / germ guard with heating / lighting	73720103	73720203	73720303		
Gantry 1-level "Solo" serving hatch 275 mm						
Variant AD01	Glass shelf / germ guard	73730101	73730201	73730301		
Variant AD02	Glass shelf / germ guard with lighting	73730102	73730202	73730302		
Variant AD03	Glass shelf / germ guard with heating / lighting	73730103	73730203	73730303		
Optional: Variable length touch guard on serving side can be retrofitted		73700401	73700402	73700403		

Rolling Buffet shelves

Shelves in 3 variants made of stainless steel, glass, acrylic glass

Variants, order numbers

Type	Version	Length 400 mm Order no.	Length 700 mm Order no.	
Variant RG01	Shelf for glasses	73790101	73790201	
Variant RG02	Confectionery shelf	73790102	73790202	
Variant RG03	Cruet gantry		73790203	
Variant RG04	Cutlery box, 4 compartment table model		79010101	

diecafeteria

von **Rieber**

**Individual,
aesthetic,
modular.**

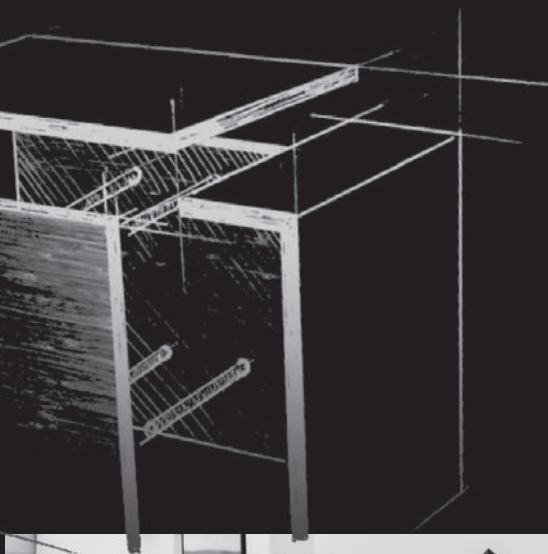
Simple handling as well as the efficient, resource-friendly and sustainable use of appliances and materials define the Rieber product range. We have now reached the next stage of evolution:

diecafeteria

von **Rieber**

We fulfil every individual customer requirement in no time at all. A choice of front panels, shelves and many other elements define the product range. Use your existing infrastructure, such as your thermoport®, delivery trolley, dispenser or front cooking system with varithek® cooking appliances! Simply insert the appliances and place them where you need them. You can guarantee the perfect food quality for your guests – hygienically and safely – with our Gastronorm thermoplates® operating system (GN cookware) and our °CHECK digitalisation and organisation system.

Please feel free to contact us!



Food transport trolleys, models Norm-II-0 and Norm-III-0

Food transport trolleys made of stainless steel, smooth worktop with gallery on top, all-round. Cupboard, doors double-walled, insulated. Dimensions per compartment: 330 x 570 x 586 mm. Self-closing doors, transport lock. Tightly welded interior, hygienic design H3. Each with 14 pairs of seamless deep-drawn support rails, clearance 37 mm for holding GN containers up to GN 1/1. Safety pushing handle. Corner bumpers. Rustproof castors in accordance with DIN 18867, part 8. Wheel diameter 125 mm. 2 fixed castors, 2 swivel castors with brake, with wheel arrangement HL or VHL, if desired.

Heated cupboard.
1 heating element per cupboard 1/1, heating output can be regulated separately. ON/OFF rocker switch, thermostat regulation from +30 °C to +110 °C. Impact protected switch elements, 2 m spiral cable, blind socket. VDE/GS approved/protection class IP X5, jet-proof. Rated voltage 1 N AC 230 V 50/60 Hz.



Type	Norm-II-0 (heated cupboard)	Norm-III-0 (heated cupboard)
Dimensions in mm (L x W x H)	905 x 680 x 900 (947)	1314 x 680 x 900 (947)
Approx. weight kg	75	110
Number of compartments	2	3
Number of heated compartments	2	3
Connected load (watts)	940	1410
Order no.	88130323 Wheel arrangement HL *	88131023 Wheel arrangement HL *

Accessories, see page 83

*Wheel arrangement HL: 2 fixed castors, 2 swivel castors with double brake.

Food transport trolleys, also with dry heating, models Norm-II-2 and Norm-III-3

Food transport trolleys made of stainless steel. Worktop with ridge edge, deep-drawn heated wells, welded-in, wet and dry heating with drain. Dry heating results in considerable energy savings. Wells for GN containers 1/1 up to 200 mm. Cupboard, doors double-walled, insulated. Dimensions per compartment: 330 x 570 x 364 mm. Self-closing doors, transport lock. Tightly welded interior, hygienic design H3. Each with 8 pairs of seamless deep-drawn support rails, clearance 37 mm for holding GN containers up to GN 1/1. Safety pushing handle. Corner bumpers. Rustproof castors in accordance with DIN 18867, part 8. Wheel diameter 125 mm. 2 fixed castors, 2 swivel castors with brakes, Wheel arrangement HL or VHL, if desired.

Heated cupboard. 1 heating element per cupboard 1/1, heating output can be regulated separately. ON/OFF rocker switch, thermostat regulation from +30 °C to +110 °C. Impact protected switch elements, 2 m spiral cable, blind socket. VDE/GS approved/protection class IP X5, jet-proof. Rated voltage: 1 N AC 230 V 50/60 Hz.



	Gastronorm containers are accessories	Gastronorm containers are accessories
Type	Norm-II-2 (with additional heated wells above)	Norm-III-3 (with additional heated wells above)
Dimensions in mm (L x W x H)	905 x 680 x 900	1314 x 680 x 900
Approx. weight kg	75	85
Number of heated compartments	2	3
Connected load (watts)	1880	2820
Order no.	88130623 Wheel arrangement HL *	88131423 Wheel arrangement HL *

Accessories, see page 83

*Wheel arrangement HL: 2 fixed castors, 2 swivel castors with double brake.

Food transport trolley, also with dry heating (1 refrigerated compartment), model Norm-III-1-1K







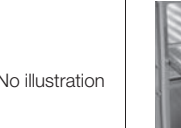
Food transport trolley made of stainless steel. Worktop with ridge edge, deep-drawn heated wells, welded-in, wet and dry heating with drain. Dry heating results in considerable energy savings. Wells for GN containers 1/1 up to 200 mm. Cupboard, doors double-walled, insulated. Dimensions per compartment: 330 x 570 x 438 mm, 1 heated compartment on left, 1 refrigerated compartment on right. Self-closing doors, transport lock. Tightly welded interior, hygienic design H3. Each with 8 pairs of seamless deep-drawn support rails, clearance 37 mm for holding GN containers up to GN 1/1. Safety pushing handle. Corner bumpers. Rustproof castors in accordance with DIN 18867, part 8. Wheel diameter 125 mm. 2 fixed castors, 2 swivel castors with brake, with wheel arrangement HL or VHL, if desired.

Heated cupboard (left) 1 heating element per cupboard 1/1, heating output can be regulated separately. ON/OFF rocker switch, thermostat regulation from +30 °C to +90 °C.

Refrigerated cupboard 1 cupboard 1/1, refrigeration output can be regulated separately. ON/OFF rocker switch, thermostat regulation, refrigeration range +2 °C to 10 °C. Refrigeration output: 118 W at -10 °C evaporation temperature, refrigerant R 134a. Switch elements protected against impacts, spiral cable 2 m, blind socket. VDE/GS approved/protection class IP X3, splash-proof. Connected load 1970 W, rated voltage 1N AC 230 V 50/60 Hz.

Type	NORM-III-1-1K (with additional heated wells above)	
Dimensions in mm	1314 x 680 x 900	
Weight kg	90	
Number of low compartments	2	
Order no.	88131823 HL*	*Wheel arrangement HL: 2 fixed castors, 2 swivel castors with double brake.

Accessories, see page 83

	Accessories for models Norm-II-0, Norm-III-0, Norm-II-2, Norm-III-3 and Norm-III-1-1K			For models Norm-II-0, Norm-II-2		For models Norm-III-0, Norm-III-3, Norm-III-1-1k	
				Order no.		Order no.	
Rust-free castors in accordance with DIN 18867, part 8, diameter 160 mm							
Rust-free castors in accordance with DIN 18867, part 8, diameter 200 mm							
Antistatic tyres diameter 125 mm				On request		On request	
All-round impact bumper				88132065		88132066	
Lid holder for GN 1/1 lid				88132010		88132011	
Stainless steel cooling element for cold food GN 1/1 (compartment cooling)				85012002		85012002	
Plastic cooling element for cold food GN 1/1				85022038		85022038	
Basket strainer made of stainless steel for insertion in well drainage pipe				57010301		57010301	
Tray slide on one side				88132067		88132068	
Digital temperature display per door				33070402		33070402	
Coupling/drawbar per trolley				88221105		88221106	
Swivel castors with driving brake				On request		On request	
					No illustration		
Type	Fold-down work surface on face side	Sliding cover, insulated, can be pulled out over face sides. Locked position, 100 mm grid position when pre-heating. Cannot be retrofitted	Hinged lid. Divided into: 1/3 serving side, 2/3 at rear	Gantry with lighting/heating bridge (not in combination with sliding cover or hinged lid)	Gantry with lighting bridge (not in combination with sliding cover or hinged lid)	Insert frame for cupboard compartment, can be pulled out, for GN containers up to 1/1, high compartment = 4 shelves, low compartment = 2 shelves	
Dimensions L x W x H in mm	612 x 265 x 22	Norm-II: 996 x 680 x 1006 Norm-III: 1406 x 680 x 1006	Norm-II: 905 x 680 x 925 Norm-III: 1314 x 680 x 925				
Order no. Norm-II	88132002	88132069	88132071	88132046	88132045	88132057 (for 1xGN 1/1)	
Order no. Norm-III	88132002	88132070	88132072	88132048	88132047	88132058 (for 2xGN 1/2)	
Order no.	Only for Norm-III-1-1K 88132002	Only for Norm-III-1-1K 88132070	Only for Norm-III-1-1K 88132072	-	-	-	

Food transport trolley, also with dry heating, model Norm-II-Super
(with additional well or cupboard compartment GN 2/4)

Food transport trolley made of stainless steel: worktop with ridge edge, deep-drawn heated wells, welded-in, wet and dry heating with drain. Wells for GN containers 1/1 up to 200 mm. Cupboard, doors double-walled, 530 mm x 365 mm. Interior each with 6 pairs of seamless deep-drawn support rails, clearance 55 mm. Safety pushing handle. Corner bumpers. Rustproof castors in accordance with DIN 18867, part 8. Wheel diameter 160 mm. 2 swivel castors with brakes. Wheel arrangement HL or VHL, if desired.

Heated cupboard

1 heating element per cupboard 1/1, heating output can be regulated separately. ON/OFF rocker switch, thermostat regulation from 30 °C to 110 °C. Impact-protected switch elements, 2 m spiral cable, blind socket. VDE/GS-approved / protection class IP X3, splash-proof, connected load 2639 W, rated voltage 1N AC 230 V 50 Hz.

Versión: 2 heated wells GN 1/1 heated, 1 heated well GN 2/4 heated.

2 low cupboards GN 1/1, heated. 1 low cupboard GN 2/4, without doors, not heated. Hinged lid 1/3, 2/3 divided lengthwise, with raised edge, can be locked into place as an extra work surface. (Gastronorm containers are accessories)



Type	NORM-II-Super (with additional heated wells above)	
Dimensions L x W x H in mm	1078 x 700 x 935	
Approx. weight kg	101	
Number of compartments	2 + 1/2	
Order no.	88131511	
Accessories	Order no.	
Rust-free castors in accordance with DIN 18867, part 8, diameter 125 mm	On request	
Rust-free castors in accordance with DIN 18867, part 8, diameter 200 mm		
Antistatic tyres diameter 160 mm	On request	
Folding lid: 1/3 on serving side, 2/3 at rear	88132076	
Lid holder for GN 1/1 lid	88132010	
Digital temperature display per door	33070402	
Coupling/drawbar per trolley	88221102	
Swivel castors with driving brake	On request	

Tray transport trolleys (for cook & serve)

For the transportation of food on Euronorm trays (530 x 370 mm), Gastronorm trays (530 x 325 mm) and Veskanorm trays (530 x 375 mm).

- TWF-C-E, single-walled, standard version HS according to DIN 18865-9
- TWF-C, double-walled, insulated, standard version HS according to DIN 18865-9
(3 compartment models with 2 doors also available)
- TWF-C-PK, double-walled, insulated, standard version HS according to DIN 18865-9, in a passive refrigerated design, using cooling pellets in the centre wall
- TWF-AK, double-walled, insulated, standard version HS according to DIN 18865-9, with active circulating air refrigeration
- TWF-H, double-walled, insulated, base as well as side walls and lids seamlessly and tightly welded, hygienic version H3, corner radius 3 mm
- AWT transport containers, self-supporting, tightly welded hygienic version for the transport of trays of all variants, sterile goods, pharmacy goods, dirty and clean laundry as well as waste, on request
- TWF-H1, double-walled, insulated, version H1 according to DIN 18865-9, on request



Version with hinged doors, single-walled					
Type	Tray arrangement	L x W x H mm	Standard	Order no.	
TWF-C-E 2 x 10	■ ■	1068 x 714 x 1589	EN / GN	88440305	
TWF-C-E 3 x 8	■ ■ ■	1504 x 714 x 1359	EN / GN	88440505	
TWF-C-E 3 x 10	■ ■ ■	1504 x 714 x 1589	EN / GN	88440605	
TWF-C-E 2 x 16	■ ■ ■ ■	1418 x 909 x 1359	EN / GN	88441105	
TWF-C-E 2 x 20	■ ■ ■ ■	1418 x 909 x 1589	EN / GN	88441205	
Version with hinged doors, double-walled, insulated, standard version HS according to DIN 18865-9					
Type	Tray arrangement	L x W x H mm	Standard	Order no.	
TWF-C 2 x 8	■ ■	1068 x 714 x 1359	EN / GN	88440203	
TWF-C 2 x 10	■ ■	1068 x 714 x 1589	EN / GN	88440303	
TWF-C 2 x 12	■ ■	1068 x 714 x 1819	EN / GN	88440403	
TWF-C 3 x 8	■ ■ ■	1504 x 714 x 1359	EN / GN	88440503	
TWF-C 3 x 10	■ ■ ■	1504 x 714 x 1589	EN / GN	88440603	
TWF-C 3 x 12	■ ■ ■	1504 x 714 x 1819	EN / GN	88440703	
TWF-C 2 x 16	■ ■ ■ ■	1418 x 909 x 1359	EN / GN	88441103	
TWF-C 2 x 20	■ ■ ■ ■	1418 x 909 x 1589	EN / GN	88441203	
TWF-C 1 x 20	■ ■ ■ ■	806 x 909 x 1589	EN / GN	88440903	
Version with hinged doors, double-walled, for passive refrigeration with eutectic plates					
Type	Tray arrangement	L x W x H mm	Standard	Order no.	
TWF-C-PK 2 x 8	■ ■	1113 x 714 x 1359	EN / GN	-	
TWF-C-PK 2 x 10	■ ■	1113 x 714 x 1589	EN / GN	88440306	
TWF-C-PK 3 x 8	■ ■ ■	1594 x 714 x 1359	EN / GN	88440506	
TWF-C-PK 3 x 10	■ ■ ■	1594 x 714 x 1589	EN / GN	88440606	
TWF-C-PK 2 x 16	■ ■ ■ ■	1463 x 909 x 1359	EN / GN	88441106	
TWF-C-PK 2 x 20	■ ■ ■ ■	1463 x 909 x 1589	EN / GN	88441206	
With active circulating air refrigeration: version with hinged doors, double-walled					
Type	Tray arrangement	L x W x H mm	Standard	Order no.	
TWF 2 x 8 AK	■ ■	1131 x 794 x 1483	EN / GN	88450203 / 88450204	
TWF 2 x 10 AK	■ ■	1131 x 794 x 1713	EN / GN	88450303 / 88450304	
TWF 3 x 8 AK	■ ■ ■	1580 x 794 x 1483	EN / GN	88450503 / 88450504	
TWF 3 x 10 AK	■ ■ ■	1580 x 794 x 1713	EN / GN	88450603 / 88450604	
For use in automatic product transport (AWT) systems: version with hinged doors, double-walled, tightly-welded hygienic model					
Type	Tray arrangement	L x W x H mm	Standard	Order no.	
TWF-H 2 x 8	■ ■	1032 x 780 x 1389	EN / GN	88180601	
TWF-H 2 x 10	■ ■	1032 x 780 x 1619	EN / GN	88180201	
TWF-H 3 x 8	■ ■ ■	1430 x 780 x 1389	EN / GN	88180401	
TWF-H 3 x 10	■ ■ ■	1430 x 780 x 1619	EN / GN	88180301	
TWF-H 2 x 20	■ ■ ■ ■	1352 x 916 x 1619	EN / GN	88180101	
AWT versions available on request (flexible transport system FTS, electric overhead conveyor EHB) – machine-washable					

Tray transport trolleys are also available in other versions and sizes.

Accessories

Coupling drawbar system For TWF-C		Order no.	
Types 2, longitudinal		88220612	
Types 3, longitudinal		88220613	
Types 2, crosswise		88220614	
Surfaces for drink dispensers		Order no.	
Euro shelf, longitudinal, made of stainless steel for 2 Thermi 7 l, tray inserted lengthwise, drip tray with perforated surface.		88220117	
Euro shelf, crosswise, made of stainless steel for 3 Thermi 7 l, tray inserted crosswise, drip tray with perforated surface.		88220120	
Version with castors		Order no.	
Central stopper works on 2 wheels: for 2-door trolleys for 3-door trolleys		Surcharge	Surcharge
Complete castors in low-drag quality, diameter 200 mm, shore 63°, elastic rubber For 2-door trolleys For 3-door trolleys		Surcharge	Surcharge
Lockable doors, per door		Order no.	
		Surcharge	
Surrounding gallery, welded version		Order no.	
All 2 compartment models	longitudinal	58441505	
All 3 compartment models	longitudinal	58441506	
All 1 compartment models	crosswise	58441503	
All 2 compartment models	crosswise	58441504	
Card box with slot for hanging		Order no.	
For A6 cards (for TWF-C, TWF-AK, TWF-H)		88220201	
For computer cards (for TWF-C, TWF-AK, TWF-H)		88220202	
Trolley numbering		Order no.	
		On request	



Door lock
Self-closing, 270° opening angle with lock



Everything in hand
With four safety pushing handles



All-round gallery
Welded version

Tray solution for locked wards

			
Type	Secure meal tray, 1 mm stainless steel	With lid	
Content	1.25 l, 3 compartments		
Dimensions	325 x 265 x 55 mm		
Weight kg	1.34		
	Gastronorm-compliant, size GN 1/2, deep-drawn, without edges or sharp corners, edge folded back, container and lid can be stacked separately.		
Version	Set: container and lid	Container	Lid
Order no.	89080108	89080164	89080165

Thermotray 1



Type	Compact tray PP/C Thermotray 1		
L x W x H mm	530 x 370 x 108		
Weight kg	0.960 / 1.19		
	Double-walled, CFC-free, insulated, base, lid		
Version	lilac	light grey	
Order no.	89080204	89080229	
	Heat pellet for Thermotray 1		
Order no.	89080135	89080135	
	Card holder for Thermotray		
Order no.	89080214		
	Loading examples for Thermotray 1		
	Meal plate 255, chinaware	Order no.	
	3 compartments	89080427	
	Flat	89080425	
	Deep soup bowl 1l, chinaware	89080439	
	Salad/dessert bowl, chinaware		
	Up to 3 pcs. on the tray	89099029	
	Soup cup 0.45 l, chinaware	89099030	
	Matching lid, lilac	89080219	
	Matching lid, light grey	89080239	
	Matching lid, PP, spill-proof	89080262	
	Cup with handle, 0.25 l, chinaware	89080470	

Combitray - insulated crockery



Heat/cold bowl, stainless steel, SJ-255

Double-walled, insulated, aluminium core, plate flat diameter 255 mm, deep soup bowl diameter 190 mm

Diameter mm	255
Height mm 1 pc.	approx. 30
Height mm 11 pcs.	approx. 145
Weight g	760
Order no.	89080130 matt



Heat bowl, stainless steel, "Ultra" SJ-255

Double-walled, high heat retention, plate flat diameter 255 mm, deep soup bowl diameter 190 mm

Diameter mm	255
Height mm 1 pc.	approx. 34
Height mm 11 pcs.	approx. 171
Weight g	830
Order no.	89080141 matt



Plastic lower part, PP/C Single-walled for ultra bowl

Lower part single walled for ultra bowl SJ 255

Diameter mm	259
Height mm 1 pc.	approx. 34
Height mm 11 pcs.	approx. 87
Weight g	760
Order no.	89080284 ilac 89080285 light grey



Heat/cold bowl, PP/C, IS-UTEL

Double-walled, CFC-free insulation, plate flat diameter 255 mm, deep soup bowl diameter 190 mm

Diameter mm	255
Height mm 1 pc.	approx. 32
Height mm 11 pcs.	approx. 144
Weight g	180
Order no.	89080213 ilac 89080233 light grey



Cloche PP/C for SJ-255

Double-walled, CFC-free, insulated, with handle

Diameter mm	258
Height mm 1 pc.	approx. 72
Height mm 11 pcs.	approx. 262
Weight g	230
Order no.	89080212 ilac 89080232 light grey



Plastic lower part PP for cooling pellet insert

Double-walled, CFC-free insulation, plate flat diameter 255 mm

Diameter mm	255
Height mm 1 pc.	approx. 34
Height mm 11 pcs.	approx. 144
Weight g	180
Order no.	89080266 ilac 89080282 light grey



Cooling pellet PP, light grey Polypropylene

Diameter mm	185
Height mm 1 pc.	approx. 10
Weight g	206
Order no.	89080269
Matching plastic lower part:	
Order no.	89080266 ilac 89080282 light grey
Order no.	89080282 ilac 89080282 light grey



Cooling cloche PP/C for SJ-255

Double-walled, CFC-free, insulated with handle

Diameter mm	258
Height mm 1 pc.	approx. 70
Height mm 11 pcs.	approx. 305
Weight g	610
Order no.	89080207 blue



Heat-retention lower part, PP/C, "IS-U-EI"

For deep soup bowls Diameter 190 mm double-walled, CFC-free, insulated

Diameter mm	221
Height mm 1 pc.	approx. 51
Height mm 11 pcs.	approx. 111
Weight g	140
Order no.	89080217 ilac 89080235 light grey



Heat-retention upper part, PP/C, "IS-O-EI"

For deep soup bowls Diameter 190 mm double-walled, CFC-free, insulated

Diameter mm	229
Height mm 1 pc.	approx. 36
Height mm 11 pcs.	approx. 116
Weight g	155
Order no.	89080216 ilac 89080234 light grey



Heat-retention lower part, PP/C, "IS-U-BO"

For soup bowls with diameter 130 mm, double-walled, CFC-free, insulated

Diameter mm	162
Height mm 1 pc.	approx. 56
Height mm 11 pcs.	approx. 190
Weight g	80
Order no.	89080211 ilac 89080231 light grey



Heat-retention upper part, PP/C, "IS-O-BO"

For soup bowls with diameter 130 mm, double-walled, CFC-free, insulated

Diameter mm	164
Height mm 1 pc.	approx. 37
Height mm 11 pcs.	approx. 201
Weight g	75
Order no.	89080210 ilac 89080230 light grey



Soup insulating set bottom part, PP/C, "IS-O-BO"

For slop-free soup bowls, double-walled, CFC-free, insulated

Diameter mm	162
Height mm 1 pc.	approx. 56
Height mm 11 pcs.	approx. 216
Weight g	88
Order no.	89080511 ilac 89080513 light grey



Soup insulating set top part, PP/C, "IS-O-BO"

For soup bowls diameter 168 mm, double-walled, CFC-free, insulated

Diameter mm	168
Height mm 1 pc.	approx. 40
Height mm 11 pcs.	approx. 270
Weight g	101
Order no.	89080512 ilac 89080230 light grey



Tray versions

Model	GP 4002*
Dimensions cm	53.0 x 32.5
Weight g	approx. 84
Order no.	89080281
Model	GP 3980*
Dimensions cm	53.0 x 37.0
Weight g	approx. 95
Order no.	89080272



Soup bowl, stainless steel

Double-walled, capacity 30 cl

Diameter mm	132/163
Height mm 1 pc.	approx. 61
Height mm 11 pcs.	approx. 228
Weight g	300
Order no.	89080308 polished



Lid for soup bowl, stainless steel

Double-walled

Diameter mm	137
Height mm 1 pc.	approx. 10
Height mm 11 pcs.	approx. 105
Weight g	180
Order no.	89080309 polished



Portion coffee pot, stainless steel, cylindrical

*Coffee pot and hinged lid
Double-walled*

Capacity cl	30
Weight g	360
Order no.	89080148 with dot 89080147 without dot



Portion coffee pot, stainless steel, "Hotel"

*Coffee pot and hinged lid
Double-walled*

Capacity cl	30
Weight g	400
Order no.	89080145 with dot 89080146 without dot

Loading examples

Cold – breakfast + dinner



Hot + cold – standard set



Regiostation with 2 compartments – with digital control
R-ST Type 3, R-ST Type 5, R-ST Type 6 and R-ST Type 7

Use the Regiostation to regenerate food, keep it hot or chilled until it is time for serving directly at the serving location.
 Equipped with a refrigeration compartment, regeneration compartment, refrigeration/regeneration compartment depending on the type.
 Thermal/lighting bridge with germ guard and removable control on the side.
 3-sided gallery.

Refrigeration compartment for max. 7 x GN 1/1 65 mm deep, refrigeration range + 2 °C to + 14 °C; factory setting at + 4 °C.

Regeneration compartment for max. 7 x GN 1/1, 65 mm deep, regeneration range up to + 170 °C

Refrigeration/regeneration compartment for max. 7 x GN 1/1, 65 mm deep, refrigeration range + 2 °C to + 14 °C, factory setting at + 4 °C, regeneration range up to + 170 °C.



R-ST Type 5



	R-ST Type 3 Hot holding + cooling + drawer + regeneration	R-ST Type 5 Hot holding + cooling + drawer + cooling/regeneration	R-ST Type 6 Hot holding + 2 x cooling/regeneration	R-ST Type 7 Hot holding + 2 x regeneration
L x W x H in mm	1420 x 712 x 1440	1420 x 712 x 1440	1420 x 712 x 1440	1420 x 712 x 1440
Width when tray slide extended in mm	944	944	944	944
Worktop height in mm	986	986	986	986
Left compartment	Refrigeration compartment	Refrigeration compartment	Refrigeration and regeneration compartment	Regeneration compartment
Right compartment	Regeneration compartment	Refrigeration and regeneration compartment	Refrigeration and regeneration compartment	Regeneration compartment
Centre	Top drawer, e.g. for cutlery	Top drawer, e.g. for cutlery	-	-
230 V version				
Connected load	3.3 kW, 1N AC 230 V, 50 Hz	3.4 kW, 1N AC 230 V, 50 Hz	-	-
Regeneration compartment heating output	3.04 kW	3.04 kW	-	-
Type	R-ST Type 3 - 230 V	R-ST Type 5 - 230 V	-	-
Order no.	88270301	88270501	-	-
400 V version				
Connected load	6.7 kW, 3N AC 400 V, 50 Hz	6.8 kW, 3N AC 400 V, 50 Hz	6.5 kW, 3N AC 400 V, 50 Hz	6.4 kW, 3N AC 400 V, 50 Hz
Regeneration compartment heating output	6.6 kW	6.6 kW	3.04 kW per regeneration compartment	3.04 kW per regeneration compartment
Type	R-ST Type 3 - 400 V	R-ST Type 5 - 400 V	R-ST Type 6 - 400 V	R-ST Type 7 - 400 V
Order no.	88270302	88270502	88270403	88270402

Accessories for all Regiostations

Tray slide	Stainless steel shelf, fold-down design	Serving gantry	Resopal panelling on 3 sides	Lockable door
			green 9429 60, blue D 346 60, black 0901 60, grey D 90 60	
Order no.	Order no.	Order no.	Order no.	
For models with 2 compartments 88271012 For models with 1 compartment 88271014	88271112	For models with 2 compartments 88271011 For models with 1 compartment 88271010	For models with 2 compartments 88271114 For models with 1 compartment 88271113	Surcharge per door

Regiostation with 1 compartment or 2 small compartments – with digital control
R-ST Type 11, R-ST Type 12 and R-ST Type 13

Equipped with a refrigeration compartment, regeneration compartment, refrigeration/regeneration compartment depending on the type.
 Thermal/lighting bridge with germ guard and removable control on the side (not for R-ST Type 13), 3-sided gallery.

Refrigeration compartment for max. 3 x GN 1/1 55 mm deep, refrigeration range + 2 °C to + 14 °C; factory setting at + 4 °C (Type R-ST Type 13).

Regeneration compartment for max. 7 x GN 1/1, 65 mm deep, regeneration range up to + 170 °C

Refrigeration/regeneration compartment for max. 7 (or 3 for R-ST Type 13) x GN 1/1, 65 mm deep, refrigeration range + 2 to + 14 °C, factory setting at + 4 °C, regeneration range up to + 170 °C



R-ST Type 12



R-ST Type 13

	R-ST Type 11 Hot holding + regeneration	R-ST Type 12 Refrigeration/regeneration	R-ST Type 13 Refrigeration/regeneration + refrigeration
L x W x H in mm	994 x 712 x 1459	994 x 712 x 1459	994 x 712 x 1114
Width when tray slide extended in mm	944	944	944 (Tray slide optional)
Worktop height in mm	986	986	
Right compartment	Regeneration compartment	Refrigeration and regeneration compartment	Small refrigeration and regeneration compartment at the top, small refrigeration compartment at the bottom
Accessories, optional			Heated worktop on request Light and thermal bridge 88271008 Tray slide 88271014

230 V version

Connected load	3.2 kW, 1N AC 230 V, 50 Hz	3.1 kW, 1N AC 230 V, 50 Hz	3.4 kW, 1N AC 230 V, 50 Hz
Regeneration compartment heating output	3.04 kW	3.04 kW	3.04 kW
Type	R-ST Type 11 - 230 V	R-ST Type 12 - 230 V	R-ST Type 13 - 230 V
Order no.	88270601	88270603	88270605

400 V version

Connected load	6.6 kW, 3N AC 400 V, 50 Hz	7.3 kW, 3N AC 400 V, 50 Hz	-
Regeneration compartment heating output	6.6 kW	6.6 kW	-
Type	R-ST Type 11 - 400 V	R-ST Type 12 - 400 V	-
Order no.	88270602	88270604	

Accessories for all Regiostations

Transfer trolley	Extra removable racks	Plastic cover for transfer trolley	Closed transport trolley incl. 2 special removable racks
Order no.	Order no.	Order no.	
88271102	Removable rack for 8 trays 88271101 For 8 x GN 1/1, 55 mm Removable rack for 7 trays 88271104 For 7 x GN 1/1, 65 mm	88271103	On request

Food serving/
food distribution

Flat belt conveyor

Conveyor carcass, flat belt and motor station in modular design. Stainless steel casing, belt is suitable for use with foodstuffs and antistatic, 295 mm wide, white. Controls at the end of belt, switch box with control box, main switch. Rotary current motor, continuous adjustment from 2.5 m/min to 10.5 m/min.

Drawer with dirt scraper. Up to 12 m with 1 motor, over 12 m with 2nd motor. With height-adjustable feet +/- 15 mm. Distance between feet is 2 m. Functions: belt on/stop/proportional speed display, emergency STOP switch. Capacitive end switch at the belt end. Rated voltage 3N AC 400, V 50 Hz.



Flat belt conveyor for food distribution Dimensions W x H 500 x 900 mm

Type	Length in mm	Order no.	
GSV-3	3000	75010102	
GSV-4	4000	75010202	
GSV-5	5000	75010302	
GSV-6	6000	75010402	
GSV-7	7000	75010502	
GSV-8	8000	75010602	
GSV-9	9000	75010702	
GSV-10	10000	75010802	
GSV-11	11000	75010902	
GSV-12	12000	75011002	
Additional belt for flat belt conveyor ZGSV-2 Dimensions: 2300 x 500 x 900 mm		75020101	
Additional belt for flat belt conveyor ZGSV-3 Dimensions: 3300 x 500 x 900 mm		75020201	



Keyboard optionally on left or right side in direction of operation

Flat belt clearing conveyor Dimensions W x H 500 x 900 mm

Type	Length in mm	Order no.	
GA-3	3000	75040202 left 75040203 right	
GA-4	4000	75040302 left 75040303 right	
GA-5	5000	75040402 left 75040403 right	
GA-6	6000	75040502 left 75040503 right	
GA-7	7000	75040602 left 75040603 right	
GA-8	8000	75040702 left 75040703 right	
GA-9	9000	75040802 left 75040803 right	
GA-10	10000	75040902 left 75040903 right	
GA-11	11000	75041002 left 75041003 right	
GA-12	12000	75041102 left 75041103 right	

Round belt conveyor

Round belt conveyor for food distribution
Dimensions L x W x H 3000 x 500 x 900 mm



Conveyor carcass, round belt and motor station in modular design. Stainless steel casing. 4 round belts are reinforced with tensioning members, continuous, food-resistant, coloured blue. The round belts are guided and driven by means of separately adjustable CNS ball bearing rollers. The round belts are tensioned over drive or guide rollers. Controls at the end of belt, switch box with control box, main switch. Rotary current motor, continuous adjustment from 2.5 – 10.5 m/min. The conveyor is envisaged for a connection to the on-site electrical services which are installed in the floor surface, approx. 1.5 m long, approx. 850 mm from the end of the conveyor (in the motor station area). The conveyor has stainless steel, square-sectional profile stands with height-adjustable plastic foot lugs, adjustable to +/- 30 mm. Floor clearance 150 mm. Rated voltage 3N AC 400, V 50 Hz

Type	Length in mm	Order no.	
RSV-3	3000	75010103	
RSV-4	4000	75010203	
RSV-5	5000	75010303	
RSV-6	6000	75010403	
RSV-7	7000	75010503	
RSV-8	8000	75010603	
RSV-9	9000	75010703	
RSV-10	10000	75010803	
RSV-11	11000	75010903	
RSV-12	12000	75011003	



Round belt clearing conveyor
Dimensions W x H 500 x 900 mm

Destacking possible in conjunction with a platform dispenser (see image). Detailed information available on request.


Keyboard optionally on left or right side in direction of operation

Type	Length in mm	Order no.	
RA-3	3000	75040204 left 75040205 right	
RA-4	4000	75040304 left 75040305 right	
RA-5	5000	75040404 left 75040405 right	
RA-6	6000	75040504 left 75040505 right	
RA-7	7000	75040604 left 75040605 right	
RA-8	8000	75040704 left 75040705 right	
RA-9	9000	75040804 left 75040805 right	
RA-10	10000	75040904 left 75040905 right	
RA-11	11000	75041004 left 75041005 right	
RA-12	12000	75041104 left 75041105 right	
		Left = against travel Right = against belt travel	


Accessories for conveyor belts

Accessories for conveyor belts		
For flat belt food distribution and clearing systems, round belt food distribution and clearing systems, additional belt, sliding table		
	Material	
Bumper per rm	45010101	
Fold-down table for belts	45010102	
Swivel table for belts	45010103	
Forward and reverse travel, up to 6 m belt length	45010104	
Foot switch	45010105	
Socket 230 V earthed	45010106	
Socket 230 V CEE	45010107	
Sockets for France/Belgium 230 V	45010108	
Sockets for England 230 V	45010109	
Socket 400 V CEE	45010110	
Fuse box AK 28 Plus:		
– with 1 RCD 40 A, up to 1 socket	45010111	
– with 2 RCDs 40 A, from 2 to 18 sockets	45010112	
Main switch 40 A	45010116	
Main switch 63 A	45010117	
Additional ON/OFF switch	45010119	
Additional emergency stop	45010120	
Capacitive end switch	45010122	
Mobile version 3 m belt	45010123	
Mobile version 4 m belt	45010124	
Mobile version 5 m belt	45010125	
Mobile version 6 m belt (longer not possible)	45010126	
Belt washing system	45010127	
Spring rod with end switch	45010128	
Light barrier without destacking	45010129	
Light barrier with destacking	45010130	
Overdrive	45010131	
Hold-up cycle switch (only possible with at least 2 drive stations)	45010132	
Extra drive station for a length of 12 m or above	45010133	
Tray guide system on both sides (upright box)	45010134	
Protection well per rm	45010135	
90° - 120° curves	45010136	
- only possible with overdrive (surcharge)	45010137	
Sliding table		
Stainless steel casing, smooth, on height-adjustable feet +/- 15 mm. On sliding surface, 2 rails with turned up edges with a clearance of 362 mm.		
ST-2, 2500 x 500 x 900 mm	75030102	
ST-3, 3500 x 500 x 900 mm	75030202	

Breakfast trolleys

	<p>Breakfast trolley in an individual and modular design – multifunctional transport and serving trolley available in two sizes as well as in a refrigerated or neutral version. Moved around on plastic rollers and equipped with four corner bumpers and two pushing handles. Hygienic working due to the stainless steel panels. An alternative to the tray system for serving breakfast and dinner in hospitals and in the care sector. It can also be used in the catering sector, for events or for school lunches, for instance. Compatible with our gastronorm360 range.</p>	
Type	Standard versions Open model with mounting bracket	Premium versions Closed model with H3 muffle
Dimensions	872 x 681 x 1002 mm	1161 x 775 x 1002 mm
Refrigeration range	–	optionally with active cooling
Connected load	–	max. 3.5 kW
Order no.	88042120 (basic version)	88042121 (basic version)
Dimensions	1237 x 681 x 1002 mm	1739 x 775 x 1002 mm
Refrigeration range	–	optionally with active cooling
Connected load	–	max. 3.5 kW
Order no.	88042122	88042123
<p>Optional extensions for the basic versions for a customised model design:</p>		
Resopal panelling on 3 sides		
Fold-down shelf		
Waste container		
Lighting gantry with germ guard		
Gallery		
Tray slide		
Acrylic glass doors		
Drawers with GN insert		
Refrigerated version		
<p>Choice depends on the model. Please feel free to contact us.</p>		

Cold food serving trolley

	<p>Cold food serving trolley For holding GN 1/1 containers, for serving/portioning cold food. Trolley made of stainless steel, on face side with pushing handle. With impact protection comprising 4 corner bumpers. 2 swivel castors, 2 swivel castors with brakes, Ø 125 mm. Rustproof castors in accordance with DIN 18867, part 8. Capacity: 3 x GN 1/1, 200 mm deep, 3 x GN 1/1, 65 mm deep, 9 x GN 1/1, 100 mm deep</p>	
Type	KAW-3	
External dimensions L x W x H	1203 x 850/625 x 1100/900 mm	
Empty weight kg	15	
Order no.	88042401	
Accessories		
Antistatic tyres per set	Diameter 125 mm On request	
Galvanised castors per set	Diameter 125 mm Minimum price	

Pipe dispenser round RR and built-in pipe dispenser with flexible adjusting mechanism for round crockery with a diameter of 190 - 320 mm

Pipe dispenser round RR

Pipe dispenser made of stainless steel. With flexible adjustment mechanism for plate diameters between 190 and 320 mm, adjustable by means of 3 adjustment rods. Adjustable rods can be fixed in place. Loading capacity for each pipe max. 75 kg. Platform guided in a tilt and twist safe way. Dispensing level adjustable by means of springs. Safety pushing handle. 4 corner bumpers. Rustproof castors in accordance with DIN 18867, part 8. Wheel diameter 125 mm. 2 swivel castors, 2 with brakes.

Heated devices with overheating protection, VDE and GS tested, protection rating IP X5. Stack height approx. 600 mm.

H/U model = heated

Double-walled body, insulated, impact-protected switch elements, spiral cable 2.5 m, ON/OFF switch, blind socket, thermostat controller +30 °C to +110 °C.

Rated voltage 1N AC 230 V, 50 Hz.

H = static heating

U = circulating air fan heating

L design = with vents

Precool plates etc. in cold room or freezer rooms (capacity of approx. 60 plates per pipe).



RRV-H2



RRV-L2



RRV-H1

Built-in pipe dispenser ERR

Pipes made of stainless steel with a platform. With flexible adjustment mechanism for plate diameters between 190 and 320 mm, adjustable by means of 3 adjustment rods. Adjustable rods can be fixed in place. Load max. 75 kg, guided in a tilt and twist safe way. Dispensing level adjustable by means of springs.

V design = with adjustable pipes

Version H = with static heating element

Completely wired, supply cable 1.6 m, ON/OFF switch, thermostat controller +30 °C to +110 °C. Switch panel for installation. Adjustment pipe with stainless steel panelling. Rated voltage 1N AC 230 V 50 Hz. Splash-proof.



Type	RRV-H1 190-320 Static heating	RRV-H2 190-320 Static heating	RRV-U1 190-320 Circulating air heating	RRV-U2 190-320 Circulating air heating	RRV-1 190-320 No heating	RRV-2 190-320 No heating	RRV-L2 190-320 No heating	ERRV-H 190-320-685 Static heating	ERRV-H 190-320-785 Static heating
Length mm	620	955	620	986	620	955	955	-	-
Width mm	480	480	480	480	480	480	480	-	-
Height mm (without lid hood)	900	900	900	900	900	900	900	-	-
Pipe diameter mm	397	397	397	397	397	397	397	397	397
Installation depth mm	-	-	-	-	-	-	-	685	785
Worktop cut-out Ø mm	-	-	-	-	-	-	-	380	380
Cut-out for switch panel mm	-	-	-	-	-	-	-	152 x 85	152 x 85
Number of pipes	1	2	1	2	1	2	2	1	1
Approx. stack height in mm	600	600	600	600	600	600	600	490	600
Connected load kW	0.86	1.4	0.9	1.46	-	-	-	0.55	0.55
Approx. weight in kg	40	55	41	56	38	44	44	16	17
Lid hood made of polycarbonate, 130 mm high (included in delivery)	x	x	x	x	-	-	-	x	x
Order no.	89010268	89010269	89010168	89010169	89010468	89010469	89010369	89050425	89050426
Accessories									
All-round impact bumper								-	-
Diameter of galvanised castors 125 mm	per set on request	per set on request	per set on request	per set on request	per set on request	per set on request	per set on request	-	-
Stainless steel lid, double-walled, lockable Order no.	89060102	89060102	89060102	89060102	89060102	89060102	89060102	89060102	89060102
Lid hood made of polycarbonate, 130 mm high Order no.	89060115	89060115	89060115	89060115	89060115	89060115	89060115	89060115	89060115
Stainless steel lid holder, for lid hood made of polycarbonate Order no.	89061001	89061001	89061001	89061001	89061001	89061001	89061001	-	-
Dirt drawer Order no.	89062102	89062101	89062102	89062101	89062102	89062101	89062101	-	-

Exchange dispenser corner WE for crockery parts with different dimensions

Exchange dispenser made of stainless steel with 1 platform. Max. loading capacity 150 kg (models WE-QU 1/1 and WE-Q 1/1 max. 200 kg). Platform guided in a tilt and twist safe way. Spring power can be adjusted according to the crockery weight. Platform with 36 holes. Models WE-H, WE-H-750, WE-U, WE, grid platform for stacking and transporting different pieces of crockery. 6 exchange bars as standard. Safety pushing handle. 4 corner bumpers. Rustproof castors in accordance with DIN 18867, part 8. Wheel diameter 125 mm. 2 swivel castors, 2 with brakes. Heated devices with overheating protection, VDE and GS tested, protection class IP X5.

H/U model = heated

Double-walled body, insulated, impact protected switch elements, spiral cable 2.5 m, ON/OFF switch, blind socket, thermostat controller +30 °C to +110 °C. Rated voltage 1N AC 230V 50 Hz. H = static heating, U = circulating air fan heating

Version WE-H-750:

Extremely shortened lengths for flush setting in niches. Pushing handle, bumpers.

Version WE-PN:

With removable multi-purpose pipe. Suitable for stacking and transporting PN standard size chinaware.



WE-H



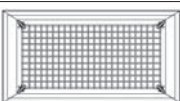
WE-Q 1/1

Type	WE-H	WE-H-750	WE-U	WE	WE-QU 1/1	WE-Q 1/1	WE-PN
Length mm	955	750	955	955	860	750	654
Width mm	480	420	480	480	690	690	480
Height without insert/lid	900	900	900	900	911	911	922
Chamber dimensions in length in mm	590 x 290	590 x 290	590 x 290	590 x 290	525 x 590	525 x 590	470 x 340
Approx. stack height without/with lid hood	545 / 645	545 / 645	545 / 645	545 / 645	- / 600	600	approx. 550
Connected load kW	1.7	1.7	1.8	-	1.550	-	-
Approx. weight in kg	55	56	59	44	82	67	40
Lid hood made of polycarbonate, 130 mm high	x	x	x	-	-	-	-
Stainless steel lid hood, 35 mm high	-	-	-	-	x	-	x
Order no.	89010259	89010260	89010159	89010459	89020108	89020212	89010360

Accessories

Lid hood made of polycarbonate, 130 mm high Order no.	-	-	-	x 89060112	-	-	-
Stainless steel lid hood, single-walled, 30 mm high Order no.	-	-	-	-	-	x 89070101	On request
Stainless steel lid hood, single-walled, 70 mm high Order no.	x 89060110	x 89060110	x 89060110	x 89060110	-	-	On request
All-round impact bumper	x	x	x	x	x	x	x
Galvanised castors, diameter 125 mm	per set on request	per set on request	per set on request	per set on request	per set on request	per set on request	per set on request

Built-in adjustable multifunctional tubes, heated

Type	EMR-H590x290-750	 	<p>With a grid platform for stacking and transporting different sizes of crockery. 6 exchange bars as standard.</p>
Order no.	89050213		

Platform dispensers, open for baskets and trays

Platform dispensers made of stainless steel with a platform.
 Max. loading capacity 200 kg.
 Platform guided in a tilt and twist safe way.
 Spring power can be adjusted depending on the crockery/tray weight.
 Safety pushing handle.
 4 corner bumpers.
 Rustproof castors in accordance with DIN 18867, part 8.
 Wheel diameter 125 mm. 2 swivel castors, 2 with brakes.
 Stack height approx. 575 mm.



PO-SV 2/1
 PO-TA 1/1 with side tray guidance for destacking



Cutlery gantry with cutlery containers

Type	PO-SV1/1	PO-SV2/1	PO-GN2/1	PO-Q1/1	PO-TA1/1
Length mm	730	1088	880	730	500
Width mm	690	690	690	690	700
Height mm	911	911	911	911	911
Platform dimensions mm	412 x 555	812 x 555	662 x 555	537 x 555	535 x 412
Basket/tray dimensions mm	max. 530 x 400	max. 530 x 800	max. 530 x 650	max. 500 x 500	max. 530 x 400
Approx. weight in kg	43	53	48	44	38
Order no.	89020301	89020302	89020303	89020304	89020306

Accessories

Side tray guidance for tray dispensing (dishwasher type information necessary)	x	-	-	-	x
Cutlery fixture with cutlery containers Order no.	x 89060903	x 89060903	x 89060903	x 89060903	-
All-round impact bumper	x	x	x	x	x
Galvanised castors, diameter 125 mm	per set on request	per set on request	per set on request	per set on request	per set on request

Capacity (number) stainless steel baskets/rilsan coated steel wire (optional)

530 x 400 mm, 85 mm high	6	12	-	-	6
530 x 400 mm, 120 mm high	4	8	-	-	4
530 x 800 mm, 85 mm high	-	6	-	-	-
530 x 800 mm, 120 mm high	-	4	-	-	-
530 x 650 mm, 75 mm high	-	-	7	-	-
530 x 650 mm, 115 mm high	-	-	5	-	-
530 x 325 mm, 115 mm high stainless steel	-	-	10	-	-
500 x 500 mm, 75 mm high	-	-	-	7	-
500 x 500 mm, 115 mm high	-	-	-	5	-

Capacity (number) plastic baskets (optional)

500 x 500 mm, 70 mm high	-	-	-	8	-
500 x 500 mm, 70 mm high With top crockery basket, 41 mm high (total height 106 mm)	-	-	-	5	-

Platform dispensers for baskets, closed or refrigerated

Platform dispensers, with stainless steel guard with a support frame. Max. loading capacity 200 kg (PG-4S model and PG-6S for plastic parts max. 100 kg). Stack height approx. 600 mm. Platform guided in a tilt and twist safe way. Spring power can be adjusted according to the crockery weight. Safety pushing handle. 4 corner bumpers. Rustproof castors in accordance with DIN 18867, part 8. Wheel diameter 125 mm. 2 swivel castors, 2 with brakes.

PK-Q1/1 design = circulating air cooled with mounted stainless steel lid. Double-walled body, insulated. 68 mm high lid, insulated with seal, can be folded up 90°, locked. Switch elements, impact-protected, spiral cable 2.5 m, On/Off switch, plug holder. Cooling range approx. +5 °C to +8 °C (with closed lid). Refrigerant R134a. Rated voltage 1N AC 230V, 50 Hz. Connected load 0.410 kW, cooling output 460 watts for an evaporation temperature of -10 °C.



PK-Q1/1 refrigerated

Type	PG-GN2/1	PG-SV2/1	PG-Q1/1	PK-Q1/1 refrigerated	PG-4S	PG-6S
Length mm	880	1040	730	1164	790	1090
Width mm	690	690	690	814	690	690
Height mm	911	911	911	945	911	911
Platform dimensions mm	535 x 660	535 x 810	535 x 505	535 x 505	566 x 566	857 x 566
Basket/tray dimensions mm	max. 530 x 650	max. 530 x 800	max. 500 x 500	max. 500 x 500		
Approx. weight in kg	68	65	54	140	57	61
Order no.	89020201	89020206	89020202	89020401	89020203	89020204
Accessories						
Stainless steel lid hood, low Order no.	89070201	89071401	89070101	-	89070301	89070401
Metal sheet insert with slit perforation Order no.	89071002	89071004	89071001	89071002	incl.	incl.
All-round impact bumper	x	x	x	x	x	x
Galvanised castors, diameter 125 mm	per set on request	per set on request	per set on request	per set on request	per set on request	per set on request
Capacity (number) stainless steel baskets/rilsan coated steel wire (optional)						
530 x 400 mm, 85 mm high	-	14	-	-	-	-
530 x 400 mm, 120 mm high	-	10	-	-	-	-
530 x 800 mm, 85 mm high	-	7	-	-	-	-
530 x 800 mm, 120 mm high	-	5	-	-	-	-
530 x 650 mm, 75 mm high	8	-	-	8	-	-
530 x 650 mm, 115 mm high	5	-	-	5	-	-
500 x 500 mm, 75 mm high	-	-	8	-	-	-
500 x 500 mm, 115 mm high	-	-	5	-	-	-
Capacity (number) plastic baskets (optional)						
500 x 500 mm, 70 mm high	-	-	8	8	-	-
500 x 500 mm, 70 mm high with gantry crockery basket, 41 mm high (total height 106 mm)	-	-	5	5	-	-

Platform dispensers heated by circulating air heating, meal tray dispenser heated by circulating air heating

Platform dispenser, with stainless steel guard with a right-angled support frame. Max. loading capacity 200 kg. Stack height approx. 600 mm. Connected load 2.240 kW. Platform guided in a tilt and twist safe way. Spring power can be adjusted according to the crockery weight. Safety pushing handle. Lid made of stainless steel, 35 mm high, can be hung on the face side of the trolley (does not apply to the PU-M 2/1 model). 4 corner bumpers. Rustproof castors in accordance with DIN 18867, part 8. Wheel diameter 125 mm. 2 swivel castors, 2 with brakes. Double-walled body, insulated. Switch elements, impact-protected, spiral cable 2.5 m, On/Off switch, blind socket. Thermostat controller, from +30 °C to +110 °C. Circulating air fan heating. Rated voltage 1N AC 230V, 50 Hz. VDE and GS tested, protection class IP X5. Dispenser is not suitable for the use of plastic baskets! PU-M 2/1 design: hinged lid made of stainless steel, double-walled and insulated, with safety handle, can be folded upwards. Dispenser only suitable for stainless steel baskets (no coating)!



Platform dispenser, circulating air heated (PU-GN 2/1, PU-SV 2/1, PU-Q 1/1)



Menu tray dispenser (PU-M 2/1)

Type	PU-GN 2/1	PU-SV 2/1	PU-Q 1/1	PU-M 2/1
Length mm	990	1142	840	1148
Width mm	690	690	690	744
Height mm	911	911	911	911
Platform dimensions mm	535 x 660	535 x 810	535 x 510	535 x 660
Basket/tray dimensions mm	max. 530 x 650	max. 530 x 800	max. 500 x 500	max. 530 x 650
Approx. weight in kg	85	86	73	109
Order no.	89020103	89020102	89020104	89020107

Accessories

Metal sheet insert with slit perforation Order no.	89071002	89071004	89071001	-
All-round impact bumper	x	x	x	-
Galvanised castors, diameter 125 mm	per set / on request	per set / on request	per set / on request	-

Capacity (number) stainless steel baskets/rilsan coated steel wire (optional)

530 x 400 mm, 85 mm high	-	14	-	-
530 x 400 mm, 120 mm high	-	10	-	-
530 x 800 mm, 85 mm high	-	7	-	-
530 x 800 mm, 120 mm high	-	5	-	-
530 x 650 mm, 75 mm high	8	-	-	8
530 x 650 mm, 115 mm high	5	-	-	-
500 x 500 mm, 75 mm high	-	-	8	-
500 x 500 mm, 115 mm high	-	-	5	-

Built-in platform dispenser, closed, heated by circulating air heating

Built-in platform dispenser made of stainless steel with a square support frame for inserting baskets. Platform guided in a tilt and twist safe way. Dispensing level adjustable by means of springs. Design EPU = inside with all-round stainless steel panelling, with thermal insulation. Fully wired. ON/OFF switch, thermostat controller +30 °C to +110 °C. Switch panel for installation. Lid made of stainless steel with handles. Rated voltage 1N AC 230 V 50 Hz. Splash-proof. Heated dispenser is not suitable for the use of plastic baskets. Further models upon request.



Type	EPU-Q 1/1-760	Dimensions Outer shell	705 x 664	Cut-out for switch panel	152 x 85
Length mm	705	Platform dimensions mm	535 x 535	Max. load kg	110
Width mm	664	Basket/tray dimensions mm	max. 530 x 530	Connected load kW	1.560
Installation depth mm	760	Approx. stack height in mm	640	Approx. weight in kg	65
Dimensions Built-in frame	666 x 628	Worktop cut-out in mm	656 x 615	Stainless steel lid hood, low	x
Order no.	89030302				

Capacity (number) stainless steel baskets/rilsan coated steel wire (optional)

- 500 x 500 mm, 75 mm high	8
- 500 x 500 mm, 115 mm high	5

Ultra dispenser, square

Ultra dispenser made of stainless steel. Loading capacity for each pipe max. 75 kg. Platform guided in a tilt and twist safe way. Spring power can be adjusted according to the crockery weight. Stack height 610 mm, chamber dimensions in length 260 x 260 mm per pipe, connected load 3.2 kW. Safety pushing handle. 4 corner bumpers. Rustproof castors in accordance with DIN 18867, part 8. Wheel diameter 125 mm. 2 swivel castors, 2 with brakes. Double-walled body, reinforced thermal insulation for reduced top surface temperature. Stainless steel hinged lid, thermally insulated, with sealing frame, reinforced hinges and snap lock. Device with overheating protection, VDE and GS tested, protection class IP X5. The new ultra dispenser 2.0 for heating up heat bowls/ultra bowls now with an increased stacking capacity (up to 92 bowls). The ultra dispenser gets hot faster with the new air circulation. Two high-performance circulating air heating systems ensure uniform temperature distribution. The reworking of the hinged lid enables better usability. The appliance can be cleaned easily thanks to the removable pipes. Now also with a timer on request.

For heating up heat bowls/ultra bowls.


Built-in version available on request.



Type	External dimensions L x W x H	Number of pipes	Ultra bowl Ø 255 mm	Meal tray, 3 compartments	Capacity	Empty weight kg	Order no.
REU-P2-260	1005 x 509 x 1011 mm	2	x	-	92 x SJ-255	70	89040104

Note: Ultra dispenser is not suitable for heat bowls with a 277 mm diameter.

Accessories

	Heat bowl/ultra bowl SJ-255-Ultra-LS diameter 255 mm	89080141
	All-round impact bumper	
	Timer	On request
	Heating time: heat bowls in hours	2 – 2.5 h from +20 °C to +130 °C
	Cotton gloves, 5 fingers	89061201 normal 31352201 ultra

Delivery trolleys, also with dry heating

Stainless steel delivery trolleys for in-house transport and distribution of food. Worktop turned down on all sides, deep-drawn heated wells, welded-in. Well size for Gastronorm containers GN 1/1, with wet and dry heating. With drainage cock. Panelled and insulated on all sides. Considerable energy savings with dry heating results. Switch elements protected against impacts. Spiral cable 2.5 m, blind socket. ON/OFF rocker switch. Thermostat, stepless regulation between +30 °C and +110 °C. Safety pushing handle. Welded-in stainless steel shelf. 4 corner bumpers. Rustproof castors in accordance with DIN 18867, part 8. Wheel diameter 125 mm. 2 swivel castors. GS/VDE approved, splash-proof. Rated voltage 1N AC 230 V, 50 Hz.



Type	ZUB 1	ZUB 2	ZUB 2-GL	ZUB 3	ZUB 3-GL	ZUB 4
Capacity	1 x GN 1/1, 200 mm	2 x GN 1/1, 200 mm	2 x GN 1/1, 200 mm	3 x GN 1/1, 200 mm	3 x GN 1/1, 200 mm	4 x GN 1/1, 200 mm
External dimensions in mm	758 x 475 x 900	858 x 675 x 900	816 x 717 x 900	1227 x 675 x 900	1185 x 717 x 900	1562 x 675 x 900
Empty weight kg	22	33	33	44	44	55
Connected load	0.47 kW	0.94 kW	0.94 kW	1.41 kW	1.41 kW	1.88 kW
Handle position	face side	face side	longitudinal side	face side	longitudinal side	face side
Order no.	88160101	88160201	88160203	88160301	88160303	88160401

Accessories

Hinged shelf for longitudinal side Order no.	-	58161702	58161702	58161703	58161703	58161704
Hinged shelf for face side Order no.	-	58161701	58161701	58161701	58161701	58161701
Basket strainer made of stainless steel for drainpipe Order no.	-	57010301	57010301	57010301	57010301	57010301
Hinged surface for ladles, dimensions 315 x 200 mm Order no.	-	58162401	58162401	58162401	58162401	58162401
Antistatic tyres Diameter 125 mm	x	x	x	x	x	x
Galvanised castors Diameter 125 mm	x	x	x	x	x	x
Digital temperature controller	x	x	x	x	x	x

Delivery trolleys, refrigerated

Stainless steel delivery trolleys for in-house transport and distribution of food. Worktop turned down on all sides, deep-drawn refrigerated well, accommodating 2 x 1/1, 3 x 1/1 or 4 x 1/1 GN, welded-in. With drainage cock. Panelled and insulated on all sides. Handle position: face side. Switch elements protected against impacts. Spiral cable 2.5 m, blind socket. Refrigeration range +2 °C to +10 °C. Safety push handle. Welded-in stainless steel shelf. Refrigeration unit in a case installed under the well. Connected load 0.255 kW. 4 corner bumpers. Rustproof castors in accordance with DIN 18867, part 8. Wheel diameter 125 mm. 2 swivel castors, 2 swivel castors with brakes. Rated voltage 1 N AC 230 V, 50 Hz. Refrigeration output of ZUB 2-K, ZUB 3-K: 230 W evaporation temp. -10 °C. Refrigerant R134a.




Type	ZUB 2-K	ZUB 3-K
Capacity	2 x GN 1/1, 200 mm 639 x 510 x 210 mm	3 x GN 1/1, 200 mm 975 x 510 x 210 mm
External dimensions in mm	860 x 663 x 900	1195 x 663 x 900
Empty weight kg	55	65
Order no.	88160801	88160802
Accessories		
Antistatic tyres Diameter 125 mm	x	x
Galvanised castors Diameter 125 mm	x	x
Digital temperature controller	x	x


Delivery trolleys and bain-marie gantry

Stainless steel gantry for delivery trolleys, as well as bain-maries, with 4 germ guard settings on guest side, 8 mm LSG glass. ON/OFF switch. Serving hatch height 153 mm

Lighting bridge version, ready-for-connection. Switch in the gantry, rated voltage 1N AC 230 V, 50 Hz (for heated and refrigerated delivery trolley and bain-maries)

Type	For ZUB 2	For ZUB 3	For ZUB 4	
Dimensions L x W x H mm	753 x 580 x 400	1117 x 580 x 400	1457 x 580 x 400	Lighting 
Connected load (watts)	15	18	30	
Order no.	88132045	88132047	88161001	

Heating bridge version, ready-for-connection. Switch in the gantry, rated voltage 1N AC 230 V, 50 Hz (for heated delivery trolleys and bain-maries only)

Type	For ZUB 2	For ZUB 3	For ZUB 4	
Dimensions L x W x H mm	753 x 580 x 400	1117 x 580 x 400	1457 x 580 x 400	Lighting/heating 
Connected load (watts)	365	730	1100	
Order no.	88132046	88132048	88161002	

Banquet trolleys

Banquet trolleys made of stainless steel. Body, doors double-walled, insulated.
 Cupboard compartment with seamless deep-drawn support rails for stainless steel grilles or GN containers with rail clearance of 115 mm, with tilt protection. Doors with silicone seal. Click door lock into place. Child lock (can be pushed open from inside). Surrounding roof gallery. Face side: 1 or 2 pushing handle(s). 4 corner bumpers. Rustproof castors in accordance with DIN 18867, part 8. Wheel diameter 200 mm.
 2 fixed castors, 2 swivel castors with brakes.
 Heated circulating air heating design, thermostat controller from +30 °C to +100 °C.
 Temperature display storage protected, controller for damp air enrichment, compartment allocation
 Gastronorm compliant, for plates up to diameter 310 mm, enlarged storage space through middle console up to version 2 x 2/1 GN.
 Cooled circulating air cooling design, thermostat controller from -12 °C to +8 °C.
 Refrigeration output:
 580 watts at -10 °C evaporation temp., refrigerant R 134 a.
 ON/OFF switch, digital display control, switch elements, impact protected, spiral cable, cable mounting.
 Rated voltage 1N AC 230 V 50 Hz/60 Hz.



Type	BKW 1 x 2/1 GN heated		BKW 2 x 2/1 GN heated		BKW-KF 1 x 2/1 GN refrigerated		BKW-KF 2 x 2/1 GN refrigerated	
External dimensions mm	777 x 837 x 1712		1490 x 837 x 1712		802 x 884 x 1755		1487 x 843 x 1755	
Empty weight kg	120	120	200	200	150	-	215	-
Number of pushing handle(s)	1	1	2	2	1	-	2	-
Distance between support rails mm	115	70	115	70	115	-	115	-
Max. number of stainless steel grilles GN 2/1	11	18	2 x 11	2 x 18	11	-	2 x 11	-
Capacity								
Stacked plate diameter 260 mm	64	64	160	160	-	-	-	-
Plates not stacked								
Ø 260 mm	44	72	110	180	40	-	88	-
Ø 310 mm	22	36	88	144	20	-	44	-
Total connected load in W	2250	2250	2900	2900	600	-	600	-
Order no.	88230104	88230105	88230203	88230204	88230402	-	88230401	-

Accessories

Stainless steel plate carrier for 6 portioned plates up to Ø 260 mm Order no.	88230501
Stainless steel grilles GN 2/1 Order no.	84140101
GN 2/1 lightweight version Order no.	84140106
Stainless steel cloche, single-walled, matt, with a finger hole, with or without a groove for deep soup bowl, diameter 265 mm, height 49 mm, weight 410 g Order no.	89080131 with groove 89080132 without groove
Door(s) lockable – for type BKW 1 x 2/1 GN heated/cooled – for type BKW 2 x 2/1 GN heated/cooled	
Swivel castors with driving brake	On request

Banquet trolleys light

Banquet trolleys light, heated, (available in GN 1 x 2/1 and 2 x 2/1, with analogue controller, without gallery, etc.) made of stainless steel. Body, doors double-walled, insulated. Cupboard compartment with seamless deep-drawn support rails for stainless steel grilles or GN containers with rail clearance of 115 mm, with tilt protection. Doors with silicone seal. Click door lock into place. Child lock (can be pushed open from inside). With one push handle on face side. 4 corner bumpers. Rustproof castors in accordance with DIN 18867, part 8. Wheel diameter 200 mm. 2 fixed castors, 2 swivel castors with brakes. Circulating air heating, thermostat controller from +30 °C to +90 °C. Compartment allocation Gastronorm-compliant, for plates up to diameter 310 mm, enlarged storage space through middle console up to version 2 x 2/1 GN. ON/OFF switch, switch elements impact-protected, spiral cable, cable mounting. Rated voltage 1N AC 230 V 50 Hz/60 Hz.



BKW light 1 x 2/1



BKW light 2 x 2/1

Type	BKW light 1 x 2/1 GN heated		BKW light 2 x 2/1 GN heated	
External dimensions mm	777 x 837 x 1674		1490 x 837 x 1674	
Empty weight kg	120	120	200	200
Number of pushing handle(s)	1	1	1	1
Vertical clearance between support rails mm	115	70	70	115
Max. number of stainless steel grilles GN 2/1	11	18	2 x 11	2 x 18
Capacity				
Stacked plate diameter 260 mm	64	64	160	160
Plates not stacked				
Ø 260 mm	44	72	110	180
Ø 310 mm	22	36	88	144
Total connected load in W	1750	1750	2400	2400
Order no.	88230111	88230112	88230211	88230212

Accessories

Stainless steel plate carrier for 6 portioned plates up to Ø 260 mm Order no.	88230501
Stainless steel grilles GN 2/1 Order no.	84140101
GN 2/1 lightweight version Order no.	84140106
Stainless steel cloche, single-walled, matt, with a finger hole, with or without a groove for deep soup bowl, diameter 265 mm, height 49 mm, weight 410 g Order no.	89080131 with groove 89080132 without groove
Door(s) lockable – for type BKW light 1 x 2/1 GN heated – for type BKW light 2 x 2/1 GN heated	
Swivel castors with driving brake	On request

thermoport® 6000 K for banquet solutions, plastic

2 x thermoport® with pore-free plastic surface, non-detachable, with castors (diameter 125 mm) mounted to bottom thermoport®.

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 300 W, rated voltage 1 N AC 230 V 50 Hz.



Frontloader









Frontloader

Type	2 x 6000 K (unheated), mobile	1 x 6000 K (unheated), 1 x 6000 KB (heated), mobile
Capacity with GN containers	max. 2 x 104 litres	max. 2 x 104 litres
External dimensions L x W x H in mm	766 x 779 x 1280	766 x 790 x 1280
Overall weight	56.5 kg	59.7 kg
Loading examples	8 x GN 1/1, 200 mm, etc.	8 x GN 1/1, 200 mm, etc.
Order no.	85020802 orange 85020812 black	85020804 orange 85020807 black





See page 48 for further information.

Rack trolleys made of stainless steel, can also be used as tray clearing trolleys (stainless steel panelling)


Square tubular frame, U-shaped support rails with tilt protection and push-through lock welded-in on both sides, total load capacity approx. 210 kg, load capacity for each support pair approx. 25 kg. Rustproof castors in accordance with DIN 18867, part 8. Wheel diameter 125 mm.

	Type	Total height mm	Number of support rail pairs	Overall empty weight kg	2 swivel castors 2 swivel castors with brakes	Order no.		
For GN 2/1, 1/1, 2/4: low design rack trolley with countertop, no divisions, external dimensions L x W mm incl. deflector castors 648 x 739 mm, incl. corner bumpers 656 x 747 mm. Clearance between the rails 73 mm.								
	RW-A-70-1A	845	8	20	Deflector castors	88040105		
	RW-A-70-1S	845	8	20	Corner bumpers	88040106		
	RW-A900-70-1A	900	8	20	Deflector castors	88041603		
For GN 2/1, 1/1, 2/4: high design rack trolley, no divisions, external dimensions L x W mm incl. deflector castors 648 x 739 mm, incl. corner bumpers 656 x 747 mm. Clearance between the rails 73 mm.								
	RW-180-1A	1641	18	25	Deflector castors	88040501		
	RW-180-1S	1641	18	25	Corner bumpers	88040502		
	Accessories for all rack trolleys type RW-180-1A/1S							
	3-sided Resopal panelling (choice of colours)						On request	
	3-sided stainless steel panelling						88041504	
Insulation hood with fleece insulation for cold distribution/warm distribution						88041502		
Protective hood without insulation						88041503		
Only suitable for trays (GN 2/1, 1/1, 2/4): high design rack trolley, no divisions, with extra-wide support rails, with one-sided push-through lock. External dimensions L x W mm incl. deflector castors 648 x 739 mm, incl. corner bumpers 656 x 747 mm. Clearance between the rails 110 mm.								
	RW-180-1BA-A	1641	12	26	Deflector castors	88041202		
	RW-180-1BA-S	1641	12	26	Corner bumpers	88041204		
	Accessories for all rack trolleys RW-180-1BA-A/S							
3-sided Resopal panelling (choice of colours)						On request		
3-sided stainless steel panelling						88041504		
Push-through protection on both sides						-		
For GN 2/1, 1/1, 2/4: high design rack trolley, no divisions, space-saving design, external dimensions L x W mm incl. deflector castors 646 x 739 mm. Clearance between the rails 73 mm. Space-saving, may be screwed into each other.								
	RW-180-1R-A	1641	18	25	Deflector castors	88041901		
For GN 2/1, 1/1, 2/4: high design rack trolley, 1 compartment, can be dismantled. External dimensions L x W (after successful assembly, on-site) incl. deflector castors 648 x 739 mm, trolley dismantled, individual parts packaged in 1 cardboard box. Clearance between the rails 73 mm.								
	RW-180-1 ZA	1641	18	approx. 25	2 fixed castors, 1 swivel castor and 1 swivel castor with brakes Ø 125 mm	88040801		
For GN 2/1, 1/1, 2/4: high design rack trolley, no divisions, to be fitted in the high refrigerator, external dimensions L x W mm 588 x 679 mm. Clearance between the rails 73 mm.								
	RW-180-1E	1641	18	25	x	88040601		
	Accessories for rack trolleys type RW-180-1E							
Closed base made of stainless steel						58041203		





Rack trolleys made of stainless steel, can also be used as tray clearing trolleys (stainless steel panelling)





	Type	Total height mm	Number of support rail pairs	Overall empty weight kg	2 swivel castors 2 swivel castors with brakes	Order no.		
For GN 1/1, 2/3, 1/3, 1/2, 2/8: high design rack trolley, no divisions, external dimensions L x W mm incl. deflector castors 445 x 619 mm, incl. corner bumpers 453 x 627 mm. Clearance between the rails 73 mm.								
	RW-180-1/1-A	1641	18	15	Deflector castors	88040901		
	RW-180-1/1-S	1641	18	15	Corner bumpers	88040902		
	Accessories for rack trolleys type RW-180-1/1-A, RW-180-1/1-S							
3-sided Resopal panelling (choice of colours)						On request		
For GN 1/1, 1/3, 2/3, 2/8: high design rack trolley, 2 compartments, external dimensions L x W mm incl. deflector castors 805 x 619 mm, incl. corner bumpers 813 x 627 mm. Clearance between the rails 73 mm.								
	RW-180-2A	1641	2 x 18	29	Deflector castors	88040701		
	RW-180-2S	1641	2 x 18	29	Corner bumpers	88040702		
	Accessories for rack trolleys type RW-180-2A/2S							
3-sided Resopal panelling (choice of colours)						On request		
3-sided stainless steel panelling						88041505		
For Euronorm trays 530 x 370 mm: high design rack trolley, no divisions, with extra-wide support rails, external dimensions L x W incl. corner bumpers 499 x 627 mm. Clearance between the rails 110 mm.								
	RW-SV1/1-12-S	1641	12	22	Corner bumpers	88041401		
For Euronorm trays 530 x 370 mm: high design rack trolley, 2 compartments, with extra-wide support rails, external dimensions L x W incl. corner bumpers 905 x 627 mm. Clearance between the rails 110 mm.								
	RW-SV1/1-2x12-S	1641	2 x 12	39	Corner bumpers	88041402		
	Accessories for rack trolleys type RW-SV1/1-12-S, RW-SV1/1-2 x 12-S							
	3-sided Resopal panelling (choice of colours) for RW-SV1/1-12-S						On request	
	3-sided Resopal panelling (choice of colours) for RW-SV1/1-2 x 12-S						On request	
	3-sided stainless steel panelling						88041517	
Push-through protection on both sides						-		
Space-saving rack trolley for GN 1/1, 2/3, 1/3, 1/2 and 2/8: high design rack trolley, without divisions External dimensions L x W incl. deflector castors 446 x 619 mm. Clearance between the rails 73 mm.								
	RW-180-1/1 R-A	1641	18	15	Deflector castors	88041905		
Accessories for all rack trolleys								
	Antistatic tyres Ø 125 mm							
	Galvanised castors Ø 125 mm							



Cold food serving trolley

	<p><i>Cold food serving trolley</i> For holding GN 1/1 containers, for serving/portioning cold food. Trolley made of stainless steel, on face side with pushing handle. With impact protection comprising 4 corner bumpers. 2 swivel castors, 2 swivel castors with brakes, Ø 125 mm. Rustproof castors in accordance with DIN 18867, part 8. Capacity: 3 x GN 1/1, 200 mm deep, 3 x GN 1/1, 65 mm deep, 9 x GN 1/1, 100 mm deep</p>						
Type	KAW-3						
External dim. L x W x H	1203 x 850/625 x 1100/900 mm						
Empty weight kg	15						
Order no.	88042401						
Accessories							
Antistatic tyres per set	Diameter 125 mm On request						
Galvanised castors per set	Diameter 125 mm						

Special trolleys, Rollis

	Type	External dimensions L x W x H mm	Empty weight kg	Capacity in litres	Total connected load	2 swivel castors, 2 swivel castors with brakes	Order no.	
Potato and vegetable washing trolley Stainless steel basin, deep-drawn with ring collar, lever drain valve with 2- sieve. Rustproof castors in accordance with DIN 18867, part 8.								
Suitable for 2 x GN containers 1/1 194 K Basin: 750 x 560 x 230 mm								
						Suitable for 4 x GN containers 11194 K Basin: 750 x 560 x 400 mm		
	KGWW-90	807 x 615 x 605	18	90	-	-	88050103	
	KGWW-160	807 x 615 x 576	19.5	160	-	-	88050203	
Accessories								
	Antistatic tyres Ø 125 mm, per set						On request	
	Stainless steel perforated metal sheet for dirt isolation (not for GWW-12)						58051302	
Materials trolley made of stainless steel Deep-drawn with hinged lid, removable. Galvanised / chromatised castors.								
	MW-90C	614 x 414 x 595	11	90	-	Ø 75 mm	88060103	
Materials trolley made of plastic Seamless, pushing handle moulded in, with hinged lid, removable. Galvanised / chromatised castors.								
	MW-90K	700 x 460 x 670	13.5	90	-	Ø 75 mm, bumper	88060301	
Materials trolley with drainage cock 1/2" Galvanised / chromatised castors.								
	MW-90K-A	700 x 460 x 670	14	90	-	Ø 75 mm, bumper	88060401	
Accessories								
	Metal sheet (for cutlery immersion trolley BTW-90 made of stainless steel)						88261001	
	Stainless steel castors with ball bearings (for MW-90C, MW-90K, MW-90K-A, but not for BTW-90)							

Type	External dimensions. L x W x H mm	Empty weight kg	Platform dimension mm	Total carrying capacity in kg	2 swivel castors, 2 swivel castors with brakes	2 fixed castors, 1 swivel castor and 1 swivel castor with brake	Order no.				
Platform trolley for baskets with pushing handle made of stainless steel. 4 corner bumpers, platform with raised edge and drain hole. Rustproof castors in accordance with DIN 18867, part 8.											
PW-K535	651 x 651 x 900	15	532 x 532					150	Ø 125 mm*	-	88070402
Universal platform trolley with push handle made of stainless steel. 4 corner bumpers, platform with raised edge and drain hole. Rustproof castors in accordance with DIN 18867, part 8.											
PW-U670	785 x 651 x 900	17	667 x 532					150	Ø 125 mm*	-	88070403
Heavy-duty platform trolley with 1 pushing handle made of stainless steel. Profiled platform, 4 corner bumpers. Rustproof castors in accordance with DIN 18867, part 8.											
PW-S1000	1065 x 665 x 956	23	1000 x 600					350	-	Ø 160 mm*	88070301
PW-S1200	1265 x 665 x 956	30	1200 x 600					350	-	Ø 160 mm*	88070302
Flat trolley made of stainless steel Smooth platform. Tubular frame. 4 deflector castors. Rust-free castors in accordance with DIN 18867, part 8.											
ROH-N	450 x 450 x 500	7.5	387 x 387					150	Ø 125 mm*	-	88090601
					* Antistatic tyres upon request						

Multi-purpose Rolli Deep-drawn container made of stainless steel for collection, transportation, storage. 2 handles with lid.				 	
Type	MZE-50	MZE-50R	MZE-50F	AFE-40R mobile	AFE-40B buggy
External dimensions L x W x H mm	397 x 490	397 x 590	397 x 590	393 x 556	393 x 800
Empty weight kg	6.1	8.0	8.2	6.3	8.4
Capacity in litres	50	50	50	40	40
Version					
4 swivel castors Ø 75 mm	-	x	-	-	-
Sub-frame with 4 swivel castors Ø 75 mm	x	-	x	-	-
Order no.	88090304	-	-	-	-
4 swivel castors Ø 50 mm	-	-	-	x	-
Mobile frame for suspending a waste Rolli, with pedal opening. 2 plastic rollers Ø 80 mm	-	-	-	-	x
Order no.	88090202	88090201	88090101	88090502	88090501
With rustproof castors, stainless steel	-	88090204	88090102	-	-
Accessories					
Waste bag holder	-	-	-	88090302	-

Serving trolleys - high stability, without welding seams (lightweight version)

Serving trolleys made of stainless steel, tubular pushing handle, deep-drawn shelves with raised edge, sound-deadened, screwed design, max. surface load per shelf 80 kg. Rustproof castors in accordance with DIN 18867, part 1 (exception: galvanised castors). Wheel diameter 125 mm. All serving trolleys have corner bumpers on each shelf, deflector castors and 2 swivel castors, 2 with brakes. Clearance between shelves 585 mm / 275 mm.



assembled/dismantled = flat pack

Type	Shelves	Total height mm	Total carrying capacity in kg	Empty weight kg	Delivery condition	Order no.	
Shelves 800 x 500 mm, serving trolley external dimensions L x W 870 x 570 mm							
SW-850 RL-2M	2	950	120	15	assembled	88025002	
SW-850 RL-2	2	950	120	15	flat pack	88025001	
SW-850 RL-2V	2	950	120	15	galvanised castors, flat pack	88025003	
SW-850 RL-3M	3	950	150	17	assembled	88025006	
SW-850 RL-3	3	950	150	17	flat pack	88025005	
SW-850 RL-3V	3	950	150	17	galvanised castors, flat pack	88025007	
SW-850 RL-4M	4	1260	160	22	assembled	88025010	
SW-850 RL-4	4	1260	160	22	flat pack	88025009	
Shelves 1000 x 500 mm, serving trolley external dimensions L x W 1070 x 570 mm							
SW-1050 RL-2M	2	950	120	14	assembled	88025012	
SW-1050 RL-2	2	950	120	14	flat pack	88025011	
SW-1050 RL-3M	3	950	150	19	assembled	88025014	
SW-1050 RL-3	3	950	150	19	flat pack	88025013	
SW-1050 RL-4M	4	1260	160	25	assembled	88025016	
SW-1050 RL-4	4	1260	160	25	flat pack	88025015	
Shelves 1000 x 600 mm, serving trolley external dimensions L x W 1070 x 670 mm							
SW-1060 RL-2M	2	950	120	16	assembled	88025018	
SW-1060 RL-2	2	950	120	16	flat pack	88025017	
SW-1060 RL-3M	3	950	150	22	assembled	88025020	
SW-1060 RL-3	3	950	150	22	flat pack	88025019	
SW-1060 RL-4M	4	1260	160	28	assembled	88025022	
SW-1060 RL-4	4	1260	160	28	flat pack	88025021	

servostar® (lightweight version)

Serving trolley made of stainless steel, tubular pushing handle, deep-drawn shelves with raised edge, sound-deadened, screwed design, max. surface load per shelf 80 kg. Rustproof castors in accordance with DIN 18867, part 1 (exception: galvanised castors). Wheel diameter 125 mm. All serving trolleys have corner bumpers on each shelf, deflector castors and 2 swivel castors, 2 swivel castors with brakes.



Type	Shelves	Total height mm	Total carrying capacity in kg	Empty weight kg	Delivery condition	Order no.	
servostar 1/1 light, shelves 630 x 400 mm, serving trolley external dimensions L x W 700 x 470 mm.							
SW-640 RL-2M	2	950	120	12	assembled	88025035	
SW-640 RL-2	2	950	120	12	flat pack*	88025036	
SW-640 RL-3M	3	950	150	14.4	assembled	88025037	
SW-640 RL-3	3	950	150	14.4	flat pack*	88025038	

Accessories

Glass shelf inserts, dimensions (L x W) 532 x 328, 8 mm thick									
Colour	white	dark blue	pink	black	light blue	dark green	dark grey	dark red	
Order no.	72100581	72100585	72100578	72100580	72100586	72100579	72100582	72100583	
Resopal shelf inserts, dimensions (L x W x H) 532 x 328 x 6 mm									
Colour	walnut	beech							
Order no.	72100588	72100589							
	Plastic chopping board, dimensions (L x W x H) 557 x 352 x 20 mm				Solid chopping board, (laminated) beech, dimensions (L x W x H) 557 x 352 x 50 mm				
	Colour	white			beech				
	Order no.	72100570			72100571				

servo+ (heavy-duty version)

Serving trolley made of stainless steel, tubular sash frame with welded-in cross bars for fixing the castors. Deep-drawn shelves with raised edge, sound-deadened, screwed design, max. surface load per shelf 80 kg. Rustproof castors in accordance with DIN 18867, part 1. Wheel diameter 125 mm. All serving trolleys have corner bumpers on each shelf and 2 swivel castors, 2 swivel castors with brakes. Clearance between shelves 585 mm / 275 mm.



Type	Shelves	Total height mm	Total carrying capacity in kg	Empty weight kg	Delivery condition	Order no.
Shelves 1000 x 500 mm, serving trolley external dimensions L x W 1035 x 535 mm incl. corner bumpers.						
SW-1050 RS-2M	2	1043	160	17	assembled	88025024
SW-1050 RS-3M	3	1043	200	20	assembled	88025026
SW-1050 RS-4M	4	1353	240	25	assembled	88025028
Shelves 1000 x 600 mm, serving trolley external dimensions L x W 1035 x 635 mm incl. corner bumpers.						
SW-1060 RS-2M	2	1043	160	20	assembled	88025030
SW-1060 RS-3M	3	1043	200	25	assembled	88025032
SW-1060 RS-4M	4	1353	240	30	assembled	88025034

Accessories for the serving trolley (lightweight version) and servo+ (heavy-duty version)

Clearing container made of stainless steel, deep drawn, to be hung on the pushing handle of the serving trolley

Dimensions in mm (L x W x H):	Content	Order no.
345 x 245 x 270 mm	21 l	88023001
325 x 176 x 150 mm	4.9 l	88023103

Gallery made of round stainless steel, welded, per shelf, only for assembled version

Shelf size	Centre and bottom	Order no.	Top	Order no.
600 x 400 mm		88023011		88023012
800 x 500 mm		88023008		88023002
1000 x 500 mm		88023009		88023003
1000 x 600 mm		88023010		88023003

Accessories for serving trolleys (except serving trolley with galvanised castors)

Foamed castors for a softer running surface



Table-top bain-maries

Table-top bain-maries made of stainless steel.

Worktop with drawn heated well (BM 115 1/1 B) or with a weld-in heated basin (BM 115 2/1 B, BM 115 3/1 B). Without crimping with BM 115 1/1 B model, with all-round crimping with BM 115 2/1 B and BM 115 3/1 B models. Electrically heated. ON/OFF switch, adjustable thermostat from 30 °C to +90 °C for each basin. For GN containers 1/1 200 mm max. 1 drainage cock per basin. Panelled on all sides, switch panels. Fixed cable connection, 2 metres.

Splash-proof. Rated voltage 1N AC 230V, 50 Hz.



Type	BM 115 1/1 B	BM 115 2/1 B	BM 115 3/1 B
External worktop dimensions mm	360 x 564 x 290	753 x 614 x 290	1122 x 614 x 290
External dimensions with switch panel and connection cable in mm	360 x 640 x 290	753 x 690 x 290	1122 x 690 x 290
Niche width mm (with recessed assembly)	min. 660	min. 710	min. 710
Empty weight kg	10.5	17	24
Connected load W	765	1530	2295
Order no.	87030201	87030202	87030203

Accessories

	Order no.
Basket strainer made of stainless steel for positioning in drainpipe	57010301
Gantries (lighting bridge/ heating bridge) for installation above bain-marie, on guest side with 4-way adjustable germ guard. See page 104	88132045 (BM 115 2/1 B) 88132047 (BM 115 3/1 B)

Bain-maries, built-in and weld-in

Built-in and weld-in bain-maries made of stainless steel. Basin deep-drawn, all-round edge 30 mm with fixing elements for installation in wooden worktop. Can be heated electrically, only for wet operation. For GN container 1/1 200 mm, heating underneath. Control panel featuring ON/OFF switch and thermostat controllable from +30 °C to +110 °C, drainage cock 1/2". Rated voltage 1N AC 230V 50Hz.



For installing

For welding-in

Type	BM 312 1/1	BM 313 1/1	BM 311 1/1 B	BM 311 2/1 W	BM 311 3/1 W
External dimensions mm	370 x 574 x 228	370 x 574 x 228	345 x 549 x 227	669 x 549 x 231	994 x 549 x 231
External dimensions mm (up to the bottom edge of the drainage cock)	370 x 574 x 326	370 x 574 x 326	345 x 549 x 326	669 x 549 x 392	994 x 549 x 392
Table-top cut-out mm	356 x 556, R 50	356 x 556, R 50	-	-	-
Switch box cut-out mm	152 x 85	152 x 85	-	-	-
Stainless steel worktop cut-out mm	-	-	312 x 514, R 32	634 x 514, R32	959 x 514, R32
Empty weight kg	7.5	6	6.5	8.5	10.5
Connected load W	765	765	765	1530	2295
Heated well, insulated all-round	x	x	-	-	-
With insulating panelling / with drainage cock Order no.	410 x 609 x 242 mm (dimensions incl. panelling) 87010201	-	-	-	-
Without insulating box / with drainage cock Order no.	-	87010202	-	-	-
With drainage cock Order no.	-	-	87020201	87020202	87020203
Without heating / without drainage cock Order no.	-	-	-	External dimensions: 669 x 549 x 211 mm 87020301	-
Deep-drawn piece without anything else Order no.	-	-	With drain embossing 57011001	57011011	57011012

Accessories

Basket strainer made of stainless steel for positioning in drainpipe Order no.	57010301	57010301	57010301	57010301	57010301
---	-----------------	-----------------	-----------------	-----------------	-----------------

Bain-marie 4.0 with SWISS-PLY PLATE and cooking function

Bain-marie 4.0 – cooking, hot holding and serving using one appliance.
Heat output up to max. 200 °C.
10 times higher thermal conductivity thanks to the SWISS-PLY PLATE – therefore gets hot faster. Compatible with the **gastronorm360** range.
Can be heated in both wet and dry conditions. Digital control and temperature display.
Can be used as a table-top unit or niche solution.



Material	Stainless steel
Approx. external dimensions (W x D x H)	370 x 574 x 228 mm
Weight	9 kg
Rated voltage	1N AC 230V, 50/60 Hz
Power	Heating 1600 W
Order no.	On request

Cutlery and tray trolleys - patented screw design, lower weight and high stability

Cutlery and tray trolley, incl. 4 cutlery inserts. Mobile design:
Stainless steel round tubular frame with 1 shelf for placing trays. Rustproof castors in accordance with DIN 18867, part 8. 2 swivel castors, 2 swivel castors with brakes. Wheel diameter 125 mm.
Capacity per cutlery compartment each with 100 pieces of cutlery.
Option with serviette dispenser for approx. 300 serviettes.



				Cutlery and tray trolley		- with serviette dispenser	
Type	External dimensions L x W x H mm	Number of cutlery compartments	Trays	Order no.		Order no.	
TBW-BB-GN4	648 x 428 x 1350	4	100	79010202			
TBW-BB-GN4-S	648 x 428 x 1350	4	100			79010201	
TBW-BB-GN8	648 x 787 x 1350	8	200	79010204			
TBW-BB-GN8-S	648 x 787 x 1350	8	200			79010203	
Accessories							
Antistatic tyres Ø 125 mm						per set	

Cutlery boxes

Cutlery box, anthracite coloured plastic container with 4 cutlery compartments GN 1/4, with transparent, rotatable plastic lid, half covered. Capacity per cutlery compartment each with 100 pieces of cutlery.

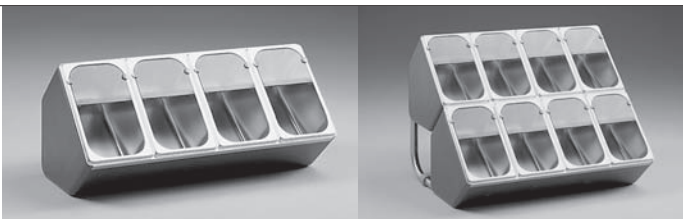


			Table-top version		Wall version	
Type	External dimensions L x W x H mm	Number of cutlery compartments	Order no.		Order no.	
BB-GN4-T	648 x 288 x 288	4	79010101			
BB-GN4-W	648 x 288 x 288/145	4			79010301	
BB-GN8-T	648 x 476 x 476	8	79010102			
BB-GN8-W	648 x 476 x 476	8			79010302	

thermoport® drink dispensers »Thermi« made of stainless steel

Drink dispensers made of stainless steel, double-walled, CFC-free, insulated. Lid with 2 tension catches, insulated carrying handle, silicone seal and ventilation plug. Deep-drawn interior containers, with external casing seamlessly welded. Drainage tap with vulcanised tap sealing, easy to clean, resistant to impact. Can be positioned in Gastronorm and/or Euronorm compartments.



Type	THG-7	THG-7H			
Capacity litres	7	7			
External dimensions L x W x H	147 x 426 x 407 mm	147 x 426 x 407 mm			
Empty weight kg	5.5	5.7			
Heating	-	230 V / 110 W			
Connected load	-	0.1 kW			
Rated voltage	-	1N AC 230V 50Hz			
Accessories	-	1 connection cable			
Splash-proof protection	x	x			
Order no.	85040107	85040109			

Accessories

Stand made of stainless steel

Order no. **85040305** **85040305**

Drink dispensers made of stainless steel, double-walled, CFC-free, insulated. Lid with 2 tension catches, insulated carrying handle, silicone seal and ventilation plug. Deep-drawn interior containers, with external casing seamlessly welded. Drainage cock easy to clean, resistant to impact. With heated models: Rear connection for electrical cables, splash-proof. Thermostatic heating with built-in thermostat, splash-proof. 230 V / 80 W heating, connected load 0.1 kW, rated voltage 1N AC 230 V, 50 Hz, accessories connection cable 2 m.



Type	THG-8	THG-8H	THG-12H	THG-16H	THG-24H
Capacity litres	8	8	12	16	24
External dimensions L x W x H	219 x 368 x 335 mm	219 x 368 x 335 mm	219 x 368 x 435 mm	219 x 368 x 535 mm	219 x 368 x 735 mm
Empty weight kg	6.5	7	9	11.5	14
Order no.	85040112	85040101	85040102	85040103	85040104

Accessories

Surcharge for 2 side handles

Stand made of stainless steel with perforated cup holder and dish

85040304 **85040304** **85040304** **85040304** **85040304**

thermoport® drink dispenser "Thermi" made of plastic

Drink dispenser made of plastic (physiologically safe), double-walled, CFC-free, insulated. Internal container, deep-drawn, made of stainless steel. Press-in lid (inside) with seal, ventilation plug. External lid with moulds for 2 skimmers on the inside (skimmers not included in delivery). Solid handle, 2 snap catches (replaceable). Stainless steel drainage cock, protective cap.

Temperature range -20 °C to +100 °C.
Suitable for dishwasher cleaning up to +90 °C.



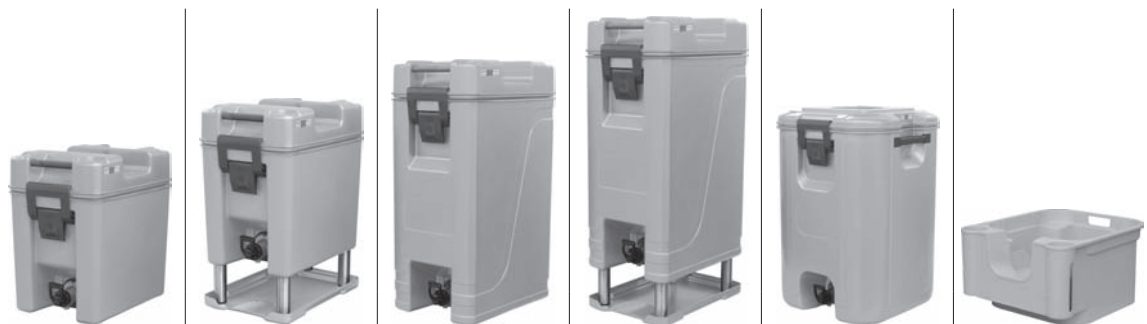
Type	THG-K12				
Colour	orange				
Capacity litres	12				
External dimensions L x W x H	240 x 620 x 430 mm				
Empty weight kg	6.2				
Order no.	85040203				

thermoport® drink dispensers »Thermi« 4.0

The thermi is a thermoport® drink transport container made of highly impact-resistant and antibacterial polypropylene. It is ideal for the transport and serving of hot or chilled drinks. The drinks can be filled directly into the plastic containers thanks to the antibacterial material; an additional stainless steel container is not required. It can be used in a temperature range of between -20 °C and +100 °C.

The Rieber thermoport® thermi drink dispenser is available in three sizes – 10 l, 20 l and 40 l – and is fitted with a fill level indicator on the inside. The discharge tap with a push-type handle is fixed with a bayonet fitting. They are available with or without a drip tray; cup holders are available separately with the 40 litre version.

The thermis can be stacked together (without a drip tray) and have 2 robust snap catches as well as 3 handles (thermi 40 l with 2 handles). A cooling element can also be retrofitted in the lid. The seal in the lid can be replaced as required.



Type	thermi 10 l without drip tray	thermi 10 l with drip tray	thermi 20 l without drip tray	thermi 20 l with drip tray	thermi 40 l	Base with 2 cup hold- ers for thermi 40 l
Material	Polypropylene	Polypropylene	Polypropylene	Polypropylene	Polypropylene	Polypropylene
External dimensions L x W x H	360 x 255 x 382 mm	360 x 255 x 490 mm	360 x 255 x 612 mm	360 x 255 x 712 mm	410 x 397 x 611 mm	487 x 420 x 260 mm
Capacity litres	10 l	10 l	20 l	20 l	40 l	-
Empty weight kg	3.4 kg	4.5 kg	6.0 kg	6.8 kg	7.8 kg	3.6 kg
Temperature range	-20 to +100 °C	-20 to +100 °C	-20 to +100 °C	-20 to +100 °C	-20 to +100 °C	-
Order no.	85040210	85040211	85040212	85040213	85040214	85040215

INDEX

- A**
- acs p. 42 – 44, 74
 - acs 1000-EC p. 42
 - acs 1100-d3/acs 1500-d3 p. 43
 - acs 1600 O3 p. 44
 - air cleaning system p. 42 – 44, 74
- B**
- Bain-maries, built-in and weld-in versions p. 112, 113
 - Banquet trolleys p. 104
 - Banquet trolleys light p. 105
 - Breakfast trolley p. 95
 - Bridge pieces p. 10
 - Buffet lids p. 15, 38
 - Built-in multi-purpose pipes p. 97
 - Built-in pipe dispensers p. 96
 - Built-in platform dispenser p. 100
 - Built-in system modules (EST) p. 35
- C**
- Cafeteria p. 81
 - Catering kitchen p. 47, 50
 - °CHECK p. 3, 4, 5
 - Chopping board p. 110
 - Cold food serving trolleys p. 95, 107
 - Combitray insulation crockery p. 88, 89
 - Conveyor belts p. 92 – 94
 - Cooking pots p. 12, 14, 38
 - Cooling / heating plate, varithek® p. 31
 - Cooling pellet
 - GN 1/1 plastic p. 46 – 48, 83
 - Cooling pellet
 - GN 1/1 stainless steel p. 50 – 52, 83
 - Cooling pellet
 - GN 1/2 stainless steel p. 15, 37
 - Crockery for locked wards p. 86
 - Cutlery and tray trolleys p. 113
 - Cutlery boxes p. 113
 - Cutlery compartment p. 11
- D**
- Deep-fryer p. 33
 - Delivery trolleys p. 102, 103
 - diecafeteria p. 81
 - Dispensers p. 96 – 101
 - Dosing dispenser lids p. 9
 - Drink dispensers p. 114, 115
- E**
- EG Gastronorm containers p. 11
 - Element cafeterias p. 58 – 81
 - Enamelled GN containers p. 7
 - Exchange dispensers, square p. 97
 - Extraction systems p. 42 – 44, 74
- F**
- Flat belt p. 92, 94
 - Flat hinged lids p. 8
 - Flat lids p. 8
 - Flat trolleys p. 109
 - Food serving systems p. 58 – 81
 - Food transport trolleys p. 82, 83
 - Food transportation containers p. 46 – 48, 50 – 57, 105
- G**
- Gastronorm containers p. 6 – 7
 - gastropolar p. 19
- General Terms and Conditions of Business p. 118, 119
- GN containers p. 6, 7
 - GN lid range p. 8, 9
 - GN port p. 35
 - Grill plates p. 34
 - Grilles p. 10
- H**
- Hand pump for vaculid® lids p. 17
 - Hand wash basins p. 20 – 23
 - Handles for thermoplates® p. 15, 39
 - Heat bowls p. 101
 - Heat pellet GN 1/1 p. 46 – 48, 50 – 52
 - Heat pellet GN 1/2 p. 15, 37
 - hybrid kitchen® 140 p. 40
 - hybrid kitchen® 200 p. 40
- I**
- Induction hobs p. 32, 33
 - Insert trays p. 11
- K**
- K-POT p. 37 – 39
- L**
- Large kitchen basins p. 24 – 26
 - Lid range p. 8, 9, 13, 15, 38, 39
 - Lid range Qitchenware p. 16, 17
 - Lid range thermoplates® p. 13
 - Lid range thermoplates® C p. 15, 38, 39
 - Lids for cooking vessels p. 15, 39
 - Liquid soap dispenser p. 28
- M**
- Materials trolleys p. 108
 - Mixer taps p. 27
 - Mobile units p. 96 – 115
 - Multi-purpose pipes, built-in p. 97
 - Multi-purpose Rolli multipolar®, community refrigerator p. 18
 - multipolar®, freezer p. 19
- N**
- navioven p. 40
- P**
- Pasta boiler p. 33
 - Pellet p. 15, 37, 46 – 48, 50 – 52, 83
 - Perforated GN containers p. 7
 - Pipe dispensers p. 96
 - Platform dispensers p. 98 – 101
 - Platform trolleys p. 109
 - polar, freezers p. 19
 - Polycarbonate containers p. 6
 - Polycarbonate lids p. 9, 13, 15, 16, 39, 54
 - Potato /vegetable washing trolleys p. 108
 - Press-in lids p. 8, 13, 15, 16, 39
- Q**
- Qitchenware containers p. 16
 - Qitchenware lids p. 16, 17
 - Qitchenware sets p. 17
- R**
- Rack trolleys p. 106, 107
 - Refrigerators p. 18, 19
 - Regiostation p. 90, 91
 - Rolling Buffet p. 70 – 80
 - Rollito p. 65 – 69
 - Round belt conveyor p. 93, 94
- S**
- Serving trolleys p. 110, 111
 - servostar p. 110
 - Shelf inserts p. 10
 - Simmering ovens p. 41
 - Sink accessories p. 27, 28, 29
 - Sinks p. 27, 29
 - Special trolleys p. 108, 109
 - Spice container p. 11
 - Spice shaker p. 11
 - Stacking shelves p. 10
 - Steamer p. 40
 - SWISS-PLY® p. 12, 14, 17, 38
 - System crockery p. 87 – 89
- T**
- Table-top bain-maries p. 112, 113
 - Table-top system modules AST p. 35
 - teppanyaki p. 17
 - thermi p. 114, 115
 - thermomat® p. 41
 - thermoplates® p. 12, 13
 - thermoplates® C p. 14, 15, 38, 39
 - thermoplates® handle thermoport® individual p. 15, 39
 - portioning p. 54 – 56
 - thermoport® plastic p. 46 – 48, 54 – 57, 106
 - thermoport® stainless steel p. 50 – 53
 - Thermotray p. 87
 - TK-multipolar p. 19
 - Towel dispenser p. 28
 - Transport /serving trolleys p. 49
 - Tray solution for locked wards p. 86
 - Tray transport trolleys p. 84, 85
- U**
- Ultra dispensers p. 101
- V**
- vaculid® hand pump p. 17
 - vaculid® lids for vacuuming p. 9, 13, 15, 17, 39
 - Vacuuming p. 9, 15, 39
 - varithek® accessories p. 36
 - varithek® acs p. 42 – 44
 - varithek® insert elements p. 30 – 34
 - varithek® system modules p. 35
 - varithek® buffet p. 58 – 64
 - Vegetable washing trolleys p. 108
- W**
- Waste Rolli p. 109
 - Watertight press-in lids p. 8, 13, 15, 39, 54, 55
 - Waterstation p. 29

General Terms and Conditions of Sale and Delivery of Rieber GmbH & Co.KG

§ 1 Scope of Terms, Exclusion of Conflicting Terms and Conditions

- (1) Our General Terms and Conditions of Sale and Delivery (hereinafter referred to as »GTC«) shall apply to all our offers, deliveries and services. The following GTC shall only apply to entrepreneurs according to Section 14 German Civil Code, legal entities under public law or an asset under public law (hereinafter referred to as »Customer«).
- (2) Our GTC shall apply exclusively. We shall not accept different GTC of the Customer unless they have been confirmed by us in writing.
- (3) Within a permanent business relationship, our GTC shall also apply to all our future offers, deliveries and services relating to the Customer without requiring any further reference or agreement.

§ 2 Conclusion of Contract, Scope of the Delivery, Prohibition of Assignment

- (1) As a general rule, our offers are free of charge and non-binding, unless agreed upon otherwise in writing. Any deal or agreement requires our written acceptance of order or our delivery of the goods. The same shall apply to any amendments, changes or side agreements.
- (2) All information about our products, in particular pictures, sizes, performance criteria and any other technical data contained in our offers and brochures shall be regarded as approximate average values. Tolerances in quantity, weight, number of pieces and dimensions customary in this line of business are expressly reserved. We reserve the right to make technical modifications.
- (3) Our written acceptance of order or, in the event of lack of such acceptance of order, our offer shall be authoritative for the scope of delivery and the services to be rendered.
- (4) We are entitled to make excess or short deliveries in terms of quantity and weight of up to 5 % of the order volume, provided that this is reasonable to the Customer.
- (5) All documents and data on which our offer is based, such as technical drawings, illustrations, descriptions, weights and sizes, shall only be binding if expressly agreed upon in writing. We reserve the right to make minor changes and modifications to the extent such changes or modifications do not substantially impair the purpose of the contract and the delivery.
- (6) All offer documents, plans, drawings, estimates, documents and data – also in the electronic form – remain our property and may neither be retained nor modified nor copied or otherwise reproduced or made available to third parties by the Customer and have to be handed out to us immediately upon our request. Even if we leave these documents to the Customer, our intellectual property rights remain unaffected hereby. The Customer is not entitled to utilize and transfer sample copies, samples and models.
- (7) The Customer shall not be entitled to assign any claims against us without our prior written consent. The same shall apply to any of the Customer's claims against us in connection with the contractual relationship which have arisen by operation of law.

§ 3 Prices, Payments, Partial Payments

- (1) All prices are in EURO. Unless otherwise agreed, our prices shall apply for delivery »Ex Works« (EXW, Incoterms 2010) and are net prices. Freight, customs, subsidiary import charges and packing costs shall be paid by the Customer in addition, even if this is not expressly stated.
- (2) The prices do not include the statutory value added tax, which shall be invoiced separately at the rate(s) stipulated by applicable law as of the respective date [...] of invoice.
- (3) Unless agreed upon otherwise in writing, we are entitled to unilaterally raise the prices and/or charges for freight in the event of substantial increases of salaries, prices of raw materials and supplies, energy costs, costs for freight and customs duties or other materials. The same shall apply to contracts for the performance of a continuing obligation.
- (4) Services which are not part of the agreed scope of delivery will, in absence of an agreement, be executed on the basis of our price lists as applicable at a time or on the basis of an additional/reduced price calculation.
- (5) In case of the delivery of new goods up to a value of 300.00 € net, we are entitled to charge a lump sum of 25.00 € net for transport and packaging costs. Deliveries of new goods over 300.00 € net are made without charging transport and packaging costs. In case of the delivery of new goods up to a goods value of 100.00 € net, we will charge a lump sum of 15.00 € as a minimum quantity surcharge.
- (6) Depending on the order progress, we are entitled to demand appropriate partial payments for already performed partial services.
- (7) For orders above a total value of 10.000,- € net, an advanced payment in the amount of 1/3 is immediately due for payment.
- (8) We charge transport and packaging costs in the amount of 10.00 € for spare parts delivery regardless of the goods value. We reserve the right to charge a minimum quantity surcharge in the amount of 15.00 € up to a sales price of the goods in the amount of 50.00 € net.
- (9) All payments shall be made in EURO exclusively to us. Any exchange rate risks shall be borne by the Customer.
- (10) Unless agreed upon otherwise, our invoices are immediately due for payment without any deduction.
- (11) At the latest 30 days after the receipt of the invoice, the Customer shall be deemed in delay of payment unless circumstances exist (e.g. reminder or a shorter payment term or a payment term determinable by calendar) that cause the Customer to be deemed in delay earlier. When the Customer is in delay of payment, the Customer shall pay interest at a rate of annually 9 percentage points above the base interest rate. In case of delay of payment, we additionally reserve the right to charge a lump sum in the amount of 40.00 €. Further contractual or statutory rights remain unaffected hereby.
- (12) All payments received shall be used first to settle costs, then interest and finally against the oldest claim regardless to any conflicting determinations of the Customer.
- (13) Cheques and/or drafts will only be accepted as means of payment after previous agreement in writing. Any costs incurred by us resulting from such a payment shall be borne by the Customer.
- (14) The Customer may only offset receivables due to us with counter claims, if such counter claims are undisputed or have been established by a court of law in an unappealable manner.
- (15) If payment terms are not complied with or circumstances become known or visible which – according to our reasonable commercial discretion give reason to doubt the credit worthiness of the Customer including facts which already existed at the time of the conclusion of the contract, but which were not known by us or which we didn't have to be aware of, we are entitled to refuse our performance and to demand advance payments or the provision of adequate securities for outstanding deliveries and to withdraw from the contract after a reasonable grace period to provide such securities has expired; further statutory rights remain unaffected hereby. The Customer shall be liable for all damages incurred by us by the non-fulfilment of the contract.
- (16) Upon delay of payment of our Customer, suspension of payment or the opening of an insolvency proceeding with respect to the Customer's assets, all our claims become immediately due for payment. This applies also in the event of agreed terms of credit or if the claim is not yet due for payment for some other reason. Furthermore, this shall apply irrespective of the term of a draft which we have accepted.

§ 4 Delivery Times

- (1) The delivery period shall be the period agreed upon between the parties.
- (2) The term of delivery agreed upon shall be considered as a term of delivery aimed at, unless expressly agreed upon otherwise in writing.
We shall make our best effort to meet non-binding or approximate (e.g. approx., roughly, etc.) delivery dates.
- (3) The term of delivery agreed upon shall begin at the earliest with the date of conclusion of contract, however, not before complete clarification of all commercial and technical questions. The start of the delivery period requires that the Customer has provided all necessary documents and approvals and made any advance payments that may have been agreed upon.
- (4) Adherence to the delivery period is subject to the reservation of correct and timely delivery of our suppliers to us.
- (5) Delivery is made Ex Works, Incoterms 2010. The Customer shall collect the goods immediately after notification that the goods are ready for dispatch.
- (6) The term of delivery »Ex Works, Incoterms 2010«, shall be deemed complied with if the item to be delivered has been selected and is ready for dispatch within the agreed period and the Customer has been informed hereof. In the case of a sales shipment (»Versendungskauf«), the term of delivery shall be deemed complied with if the item that has to be delivered has been handed over to a person in charge of the transport prior to expiry of the delivery period or if the item could not be handed over without our fault.
- (7) A term of delivery shall be extended appropriately in the event of Force Majeure or any unforeseen obstacles which affect us or our suppliers. Such an unforeseen and extraordinary obstacle shall be particularly given in

the event of unrest, strike, lock-out, fire, confiscation, embargo, statutory or official orders and constraints or incorrect and/or delayed self-supply, if and to the extent such obstacles have not been culpably caused by us and such obstacles have influence on our ability to timely fulfill our obligations under the contract. If, due to such circumstances, the term of delivery shall be extended for a commensurate period of time, the Customer shall be entitled to withdraw from the contract after expiry of such extended term of delivery. If the Customer is interested in partial performance of the contract, the Customer may withdraw from such part of the contract that is yet unfulfilled. If we have already performed in part, the Customer may only withdraw from the entire contract if the Customer can evidence that he has no interest in partial delivery and/or service by us. Further statutory or contractual rights to withdraw from the contract remain unaffected hereby.

- (8) If we should be in delay of delivery and after a reasonable grace period defined by the Customer has expired unsuccessfully, the Customer shall be entitled to withdraw from the entire contract or, if the Customer is interested in partial performance of the contract, withdraw from such part of the contract that is yet unfulfilled. Further claims of any kind – in particular claims for damages based on bad performance or damage caused by delay – are excluded, unless they have been explicitly granted in § 8 below. If and to the extent we are liable for damages caused by delay according to § 8, the Customer is entitled to claim compensation for the default. It shall amount to 0.5% of the contract price for every full week of the delay, but not more than 5% in the aggregate amount, for that part of the delivery which cannot be used in time because of the delay. The parties are free to demonstrate that the actual damage actually incurred was higher or lower than this amount.
- (9) We are entitled to deliver before the expiry of the delivery date and to deliver in partial deliveries, provided that this is reasonable to the Customer.
- (10) If the Customer is in default of acceptance of the goods or can otherwise be held responsible for a delay in dispatch, we shall be entitled to store the products at the risk and expense of the Customer and to charge as delivered. After the grace period for accepting the delivery set by us has expired, we may withdraw from the contract and demand compensation for damages in lieu of performance. Further rights remain unaffected hereby. The setting of a grace period is not required if the Customer seriously and finally declines acceptance or it is obvious that the Customer is not able to pay the purchase price or to accept the delivery within grace period. The amount of damages is deemed to be an amount of 20 per cent of the order value. The amount of damage shall be set off against any advance payment made. The parties are free to demonstrate that the actual damage actually incurred was higher or lower than this amount.

§ 5 Passing of risk, Dispatch, Packaging, Damages in Transit

- (1) Unless agreed upon otherwise in writing, the goods shall be delivered »Ex Works«, Incoterms 2010.
- (2) The risk of accidental loss or accidental deterioration shall pass to the Customer as soon as the Customer is notified of the readiness for dispatch and the delivery item is set aside. This shall also apply if we have provided additional services such as loading, transport or unloading. If the performance is delayed due to reasons caused by the Customer the risk of accidental loss pass with the notification of provision of the delivery.
- (3) If a sales shipment (»Versendungskauf«) is agreed upon, the risk of accidental deterioration or accidental loss shall pass to the Customer at the latest when the delivery item is dispatched or handed over to the representative of the shipping company ex works or at the place of dispatch. If the delivery is delayed due to reasons caused by the Customer, the risk of accidental deterioration passes to the Customer with placing the goods at disposal for shipment and notification of the readiness for shipment to the Customer. § 5 subsection (2) sentence 3 shall apply accordingly.
- (4) If we undertake to transport the deliverables for the Customer, we are entitled to choose the manner of packaging and dispatch of the items, unless agreed upon otherwise upon in writing.
- (5) If it is agreed that we bear the risk of accidental loss or accidental deterioration, the Customer shall check the dispatched goods immediately upon their arrival and in presence of the transport person for external transport damages. The Customer shall inform the transport person about externally visible losses or damages of the delivery item no later than upon delivery by sufficiently clearly marking the losses or damages and inform us immediately about this in writing. The Customer shall inform us in writing about any losses or damages, which are not externally visible, within 5 calendar days. In addition, the terms of § 438 of the German Commercial Code and the duty to examine and notify according to 7 subsection (4) shall apply.

§ 6 Retention of Title

- (1) We retain the title to all goods delivered by us until complete fulfillment of all claims resulting from the business connection with the Customer including claims resulting from cheques and drafts. If payment is agreed upon with the Customer on the basis of cheque-draft-procedure, the retention of title shall last until the danger of recourse has ceased to exist.
- (2) The Customer shall, at any time upon our request and in the event of an insolvency application, clearly mark the goods subject to retention of title as »property of Rieber GmbH & Co. KG«.
- (3) The Customer shall handle the goods subject to retention of title with care; in particular, the Customer shall adequately insure these goods at replacement value against damages caused by fire, water and theft. If and to the extent maintenance and inspection services are required, these services shall be effected by the Customer in a timely manner.
- (4) Any processing of the delivered goods by the Customer will be done for us as producer according to § 950 German Civil Code. If the delivered item is processed or inseparably connected with other items not belonging to us, we acquire joint ownership of the new goods. The share of the joint ownership corresponds to the relation of the invoice value of the delivered item to the invoice values of the other used items. The Customer is authorized to process the delivered item in the ordinary course of business, provided that the aforementioned security interests are preserved.
- (5) The Customer is entitled to sell the delivered items in the ordinary course of business provided that the extended retention of title in accordance with subsection (6) is ensured. Any other acts of disposal, in particular transfer, transfer by way of security, pledge or the like shall not be permitted.
- (6) The Customer hereby assigns to us all claims resulting from the resale of the delivered goods to third parties. We hereby accept this assignment. If the good subject to retention of title is jointly owned by us, such assignment shall only relate to the amount of our claims against the Customer.
- (7) The Customer is authorized to collect the assigned claims for the account of us in its own name in the ordinary course of business and only revocably. Any revocation may only occur if the Customer has not correctly fulfilled its duties, in particular its payment duties, if it is insolvent or unable to pay, if it has applied for the opening of an insolvency proceeding or the opening of such proceeding has been refused due to lack of sufficient assets. If the permission to collect has been revoked, the Customer shall notify the debtor of the assignment. Furthermore, we are entitled to disclose the extended retention of title to the Customer's client.
- (8) The Customer's authorization to dispose of, to process or to collect the assigned claims shall terminate without express revocation in the event an insolvency proceeding is opened or the opening is refused due to lack of sufficient assets, cessation of payments, a filing for insolvency concerning the Customer's assets by the Customer or a third party or in the event of establishment of inability to pay or over-indebtedness. In these events as well as in the events of subsection 7, we are entitled to withdraw from the contract and to request the return of the good subject to retention of title after reminder and fruitless expiry of an appropriate additional respite. The Customer is obliged to release such goods. The proceeds resulting from the collection of the goods subject to retention of title minus the collection costs shall be deducted from the obligations vis-à-vis us.
- (9) In the event the Customer's authorization to collect the assigned claims is revoked, the Customer shall immediately disclose to us in writing the name of the assigned claim's debtor and the amount of the claims.
- (10) In the event that the securities assigned to us exceed the value of our claims by more than 20 %, we shall at the Customer's request release securities to an appropriate amount at our own discretion.
- (11) The Customer shall immediately inform us in writing about third parties' access to the goods subject to retention of title, the assigned claims or any other documents and data. Any costs incurred by a legal defense of the goods subject to retention of title including costs vis-à-vis third parties shall be borne by the Customer.

§ 7 Warranty

- (1) We are to be held responsible for defects in material and workmanship (»Sachmangel«) and defects of title existing at the time of the passing of risk according to the following provisions.
- (2) Any warranty rights are available to the original purchaser only and may not be assigned to a third party without our consent.
- (3) Certain characteristics are only considered as warranted if expressly confirmed in writing. A guarantee shall only be deemed issued if a characteristic is expressly denominated as »guaranteed« in writing.

- (4) The Customer shall immediately give notice in writing of any kind of obvious material defects, deviations in quantity and false deliveries, at the latest within 12 days after delivery, in any case before connection, mixture, processing or installation; otherwise, the goods are considered to be approved despite these defects, unless we, our legal agents or our vicarious agents have acted with fraudulent intent. The Customer shall immediately give notice in writing of any hidden material defects, at the latest within 12 days after their discovery. In addition, Sections 377, 378 German Commercial Code shall apply, § 5 subsection (6) remains unaffected hereby.
- (5) The Customer shall give us the opportunity to jointly assess the notified complaints and to be present at any withdrawal for material examination.
- (6) Subject to the following provisions in this subsection 6, the limitation period for all claims for defects shall be one (1) year from the start of the statutory limitation period. If the delivered item is a building or is used for a building according to its intended use and has caused the building's defectiveness, the statutory limitation periods shall apply according to §§ 438 subsection 1 no. 2 and 634a subsection 1 no. 2 German Civil Code (BGB). If we have intentionally misrepresented the defect by silence, the statutory limitation periods shall apply with respect to claims for damages. Furthermore, the statutory limitation periods shall apply with respect to claims for damages due to defects, if we are liable for intent or gross negligence, or in the event of injury to life, body or health.
- (7) Our warranty for defects of quality and defects of title shall be limited to supplementary performance. Within the scope of our supplementary performance obligation, we are entitled, at our discretion, either to remedy the defect (subsequent improvement) or to deliver faultless material (replacement). If our supplementary performance is delayed beyond a commensurate period of time, or if the supplementary performance is unsuccessful despite repeated efforts, the Customer is entitled to reduce the purchase price or to withdraw from the contract. A withdrawal from the contract is excluded if the defect is only of minor nature. Furthermore, in the event of faultless partial deliveries, the Customer may only withdraw from the entire contract if it can evidence that it has no interest in the partial performance. Further claims, in particular claims for reimbursement of expenses and claims for damages, are excluded unless provided for otherwise in the following § 8. We shall take title to the replaced parts or, as the case may be, they remain our property and they shall be returned to us upon our request.
- (8) The Customer shall return the defective good to us for subsequent improvement or replacement at its own risk, unless a reshipment is not possible because of the kind of delivery. We shall bear the costs for transportation due to supplementary performance, however only from the place where the good has been delivered to according to the terms of contract and limited by the amount of the purchase price.
- (9) The Customer has to give us the necessary time and opportunity for subsequent improvement or replacement. Only in the event of urgent cases of risk to the plant safety, the protection against unreasonably high damages or delay with the removal of defects, the Customer shall be entitled to cure the defect by itself or by a third party after prior notice and to demand from us restitution of the necessary costs.
- (10) Claims for recourse according to Sections 478, 479 German Civil Code are excluded, unless the claim by the consumer was legitimate and only to the statutory extent, except for gestures of goodwill which were not coordinated with us and require the observation of own duties of the person entitled to recourse, in particular the observation of the requirement to make a complaint in respect of a defect immediately on receipt of goods.
- (11) The processing or installation of delivered items is always deemed to be a waiver of the notice of defects to the extent the defect was obvious.
- (12) In the event of legitimate notices of defects, payments by the Customer may only be withheld in an adequate proportion to the material defects occurred. In the event of an unjustified notice of defects, we are entitled to demand from the Customer reimbursement of the expenses resulting therefrom.
- (13) Claims based on defects are excluded in the event of minor deviations from the agreed or usual characteristics or utility, e.g. minor differences in colour, dimension and/or quality or performance features of the products.
- (14) The recognition of a material defect always requires the written form.
- (15) There shall be no warranty obligation if the intended use of the delivery item by the Customer deviates from the common use, unless agreed upon in writing.
- (16) The warranty rights only extend to new products. Unless agreed upon otherwise, used products are sold as in under exclusion of any warranty rights.
- (17) Fair wear and tear, damage caused by the Customer's or any third party's default, negligence or misuse of the Products, including the accidental or deliberate destruction of or damage to the products, is not subject to any warranty rights.

§ 8 Liability

- (1) Our liability for damages, out of which legal reasons whatsoever, is limited to
 - a) our acts of intent or gross negligence including acts of our legal agents and vicarious agents
 - b) culpable injury of life, body, health
 - c) culpable material breach of contract
 - d) if we have intentionally misrepresented the defect by silence or if we have guaranteed the absence of defects
 - e) to the extent we are liable for personal and material damages with respect to privately used items under the German Product Liability Act.
 Further claims for damages are excluded.
- (2) A contractual obligation shall be material if its fulfilment is a precondition for the proper performance of the contract and on the observance of which the contractual partner generally relies and may rely.
- (3) In the event of a culpable breach of a material contractual obligation, our liability is limited to losses reasonably foreseeable and typical for this kind of contract.
- (4) The foreseeable loss typical for this kind of contract shall generally be the amount of the contract value of the particular performance.

§ 9 Intellectual Property Rights and Defects of Title

- (1) Unless agreed upon otherwise, we shall only deliver products in the Federal Republic of Germany that are not infringing any intellectual property rights and copyrights of third parties, (hereinafter altogether referred to as »Intellectual Property Rights«). If a third party asserts any justified claims against the Customer based on the infringement of Intellectual Property Rights, concerning any correctly used deliveries by us, we shall be liable to the Customer as follows:
 - (2) We will at our option and at our expense either obtain a right of use for the corresponding deliveries, change them in such a way that the Intellectual Property Right are not infringed or will exchange them. If none of the above measures is feasible at reasonable conditions, the Customer shall have the statutory rights to withdraw from the contract or to reduce the contract price.
 - (3) Our obligation to pay damages is governed by § 8.
 - (4) The aforementioned obligations shall only apply, if the Customer has immediately informed us about any such third party claims in writing, did not acknowledge an infringement and has reserved all defensive measures and settlement negotiations to us. If the Customer ceases to use the delivery due to reasons of minimising the damage or due to other reasons, the Customer shall inform the third party that the suspension of use does not represent any acknowledgement of an infringement of Intellectual Property Rights.
 - (5) Any claims of the Customer are excluded if and to the extent the Customer is responsible for the infringement of the Intellectual Property Rights.
 - (6) Furthermore, any claims of the Customer are excluded insofar as the infringement of Intellectual Property Rights is caused by special requirements of the Customer, through any use which was not foreseeable or due to the fact that the delivery is changed by the Customer or used together with products which were not delivered by us.
 - (7) In case of other defects in title, the provisions of § 7 shall apply accordingly.
 - (8) Further or other claims of the Customer against us other than those set out in § 9 and in § 7 are excluded.

§ 10 Repairs and Services

- (1) The repairs mentioned in this § 10 refer to repairs which are not covered by our warranty obligation for material defects.
- (2) Repairs will be effected in the manner that the item under repair becomes fully functional once again. Defective parts will be renewed if it is necessary for proper functioning.
- (3) If the expected costs for the repairs exceed the reinstatement value by 40 %, we will offer a new device instead.
- (4) If the Customer wishes to obtain a cost estimate prior to performance of the repair, the Customer shall expressly request so. The cost estimate is subject to the charge of a lump sum of 50,-€; in the event of a repair order, the costs of the estimate will be set off against the costs of any repair.

§ 11 Installation and Commissioning

If an installation and commissioning is subject of the agreement, our prices are based on the condition that a smooth installation process is ensured. If additional costs incur to us due to the following circumstances, we will charge them to the Customer at the installation rates as applicable at a time, unless we are responsible for these circumstances:

- a) overtime;
- b) interruption of the installation so that new arrivals and departures become necessary;
- c) chaining with devices which are not included in the scope of delivery;
- d) construction of foundations and works on the foundation;
- e) air and electrical supply of the equipment
- f) waiting periods;
- g) necessary works, which have to be fulfilled by the Customer, are not executed in time or not executed correctly;
- h) a workplace which is not prepared or not tidied up;
- i) if parts or components of the equipment cannot be unloaded at the installation site in time or as agreed upon.

§ 12 Installation Conditions

If installation services are subject of the agreement, the following conditions shall apply in addition:

- (1) The Customer shall ensure that a cleaned installation site is provided to our staff.
- (2) Maintenance staff and operating personnel of the Customer shall be present in order to support our personnel.
- (3) The Customer shall provide additional manpower (helpers), tools, equipment, lubricants, energy supply, water and the like free of charge, if it is necessary for the work assignment.
- (4) The Customer shall provide our personnel a lockable room for the safe storage of our equipment. The Customer shall insure our tools against theft, fire and water damages.
- (5) The Customer shall draw our attention to the statutory, official and other regulations referring to performance of works, operation, health protection and accident prevention.
- (6) The Customer shall inform us about the applicable statutory, official and other regulations which apply to the installation works and the operation of the system as well as to health protection and accident prevention.
- (7) The Customer shall take all necessary steps to protect people and property at the work place. The Customer shall inform our head of operations about any special safety regulations such as may be of significance to our personnel.
- (8) The Customer's technical assistance shall assure that the installation can commence immediately upon arrival of our personnel and can be continued without delay until the Customer's acceptance.
- (9) If the Customer does not adhere to its obligations, we are entitled, but not obliged, to take actions on behalf of the Customer and at the Customer's cost. This shall not affect any of our statutory rights and claims.
- (10) The Customer is not entitled to engage our personnel in any non-contractual services without our prior written consent.
- (11) The Customer shall be responsible for a regular data backup. In the event of a loss of data caused by the Customer, our liability shall therefore - subject to § 8 - be limited to the costs which would have occurred in case of a proper data backup of the Customer, especially costs for copies of data of safety copies and the recovery of data, which would have been lost also in the case of a correctly executed backup.

§ 13 Terms of Preliminary Acceptance and Final Acceptance

- (1) If a preliminary acceptance is agreed upon at our works, this shall occur in consultation with the Customer. The result of the preliminary acceptance shall be recorded in a written preliminary acceptance protocol.
- (2) If a preliminary acceptance cannot take place due to reasons the Customer is reasonable for, our internal acceptance protocol shall be deemed to be the preliminary acceptance protocol.
- (3) If a final acceptance is agreed or if a final acceptance is necessary in accordance with the statutory requirements, the following provisions of this § 13 apply.
- (4) The final acceptance is made in consultation with the Customer at the Customer's plant.
- (5) The Customer shall be required accept our works performed upon our notification of their completion and, if applicable, after any contractually agreed testing has been conducted.
- (6) The Customer shall inform us about any deviations from the specifications or the agreed characteristics immediately upon their discovery in text form. The notification shall contain a sufficiently precise description of the observed deviation in order to allow us to identify and eliminate the deviation.
- (7) The Customer may not refuse the final acceptance due to minor defects. Such defects shall be remedied within the scope of our warranty obligations.
- (8) Substantial defects shall be rectified as soon as possible and shall be submitted to the Customer for acceptance; the new acceptance test shall be limited to the assessment of the removal of the defects. Minor defects shall be documented in the acceptance protocol in writing and shall be remedied within the scope of our warranty obligations.
- (9) Should the Customer refuse acceptance without justification or without giving any reasons, we reserve the right to set a 14 days period of time for acceptance. The acceptance shall be deemed to have been granted if the Customer has not accepted the work within this period of time or if the Customer hasn't specified any substantial defects in writing.
- (10) In any case, the work result shall be deemed accepted if the Customer is using it or could use it productively. From such time, the warranty period shall start and we have a claim for payment of the outstanding balance.
- (11) The Customer is not entitled to refuse the final acceptance due to disruptions during the final acceptance for which we are not responsible.
- (12) The Customer shall provide skilled operating personnel necessary for the final acceptance in due time and free of charge.
- (13) If partial acceptances are agreed, the limitation period begins with the acceptance of the last performance.
- (14) Our liability for obvious defects ceases to exist upon final acceptance unless the Customer has explicitly reserved the right to assert a claim for a defect known to the Customer.

§ 14 Software Usage

- (1) If software is included in the scope of delivery, we grant the Customer a non-exclusive right to use the supplied software including the associated documentation. The software shall be transferred exclusively for use on the delivery item intended for this purpose. The use of the software on more than one system is prohibited.
- (2) The Customer may only reproduce, edit and translate the software or convert the object code to the source code to the legally permissible extent. The Customer shall not remove the manufacturer specifications – especially the copyright marks – or modify them without our prior written consent.
- (3) All other rights to the software and the documentation including copies thereof are reserved by us or the software supplier. It is not permitted to grant sublicenses.

§ 15 Customer's Right of Termination

If we owe the delivery of a movable, non-fungible item to be manufactured or produced, the Customer is entitled to terminate the contract at any time until the completion of the work. We are entitled to request the agreed remuneration in case of termination by the Customer; however, the value of any savings in expenses as a result of the termination of the contract as well as the value of what we acquire through other use of our labour force or maliciously failed to acquire shall be deducted therefrom. § 649 of the German Civil Code (BGB) remains unaffected hereby.

§ 16 Place of Performance, Place of Jurisdiction, Applicable Law

- (1) For all claims arising out of the business relationship between the Customer and us, the place of performance shall be our company's registered office.
- (2) The exclusive place of jurisdiction for all claims resulting from the business relationship including claims from cheques and drafts shall be the place of performance if the Customer is a businessman, a legal entity under public law or an asset under public law. We are also authorized, however, to sue our Customer at its general place of jurisdiction.
- (3) All disputes arising from contracts to which these GTC apply and all disputes arising from business relationship between us and the Customer shall exclusively be governed by German law excluding the rules of the United Nations Convention on Contracts for the International Sale of Goods (CISG) and international private law.

§ 17 Final Clauses

Should one or another provision of these GTC be or become fully or partly invalid, the validity of the remaining provisions shall remain unaffected hereby.

Rieber GmbH & Co. KG · Hoffmannstr. 44 · 72770 Reutlingen

Status 17/12/2015

Rieber

Get organized for BetterFood.



Germany

Rieber GmbH & Co. KG
Hoffmannstraße 44 · D-72770 Reutlingen
Tel. +49 (0) 7121/518-0
Fax +49 (0) 7121 518-302
Email: info@rieber.de
www.rieber.de

Great Britain

BGL-Rieber Ltd.
Unit 6 Lancaster Park
Industrial Estate, Bowerhill / Melksham
GB-Wiltshire SN12 6TT
Tel. +44 (0) 1225/70 44 70
Fax +44 (0) 1225/70 59 27
Email: sales@bglrieber.co.uk
www.bglrieber.co.uk

Middle East/India

Rieber Middle East FZE
Saif Zone Sharjah
P.O. Box 514103
Tel. +971 563 885 885
Email: Shamoin.nawaz@rieber.ae
www.rieber.ae