

WESTERN AUSTRALIAN DEALER]
Practical Products Pty Ltd
51 Paramount Drive Wangara WA 6065
Ph: 08 9302 1299
Email: sales@practicalproducts.com.au
Website: www.practicalproducts.com.au



General brochure
In-house food distribution



[**Universal food transportation systems**]



Rieber

The best way to get meals to patients . . .

Truly professional in-house food distribution counts for a lot. For hospital or home managers just as much as for patients. While organizers are concerned to distribute meals as economically and efficiently as possible in line with statutory HACCP hygiene regulations, patients appreciate being served food which is tasty and arrives at the right temperature - all helping to return them quickly to good health.

Modern food distribution systems are composed of a conveyor and serving belt, cutlery, crockery and tray dispensers, delivery carts, rack trolleys, tray trolleys, tray system with matching or universal crockery, organization aids and data processing control concept.





A decisive factor when it comes to the optimum application of a food distribution system is its capacity for integration into the circumstances existing in different hospitals: Individual conditions on site, and particularly different expectations, standards and attitudes call for flexible technology. This is where Rieber makes the ideal partner. No matter whether it is fresh or refrigerated food you are distributing, using a serving or tray system, in the central kitchen or on the ward - Rieber has just the right solution every time - backed by solid professional advice. Because a carefully considered choice of individual modules by experienced professionals makes all the difference to smooth, efficient food distribution.

Read on to find out more about the best way to get meals to patients.

Contents	Page
Introduction	2-3
Product overview	
fresh/refrigerated food	4-5
Ward kitchen	7
Food transport cart	
NORM	8-11
Regio Station	12-21
Central kitchen	22
Tray trolley	25-27
Insulated crockery and trays, system crockery	28-33
Induction tray trolley	34-39
Distribution belts	40-41
Circular conveyor belts	42-43
Overview	
Food distribution organization	44-46

Cook-and-serve food distribution

Rieber offers six different products for the distribution of cook-and-serve food. The different designs come alternatively in the form of tray or serving systems. The tray system for use in the central kitchen is optionally available with active or passive hot and cold storage, the serving system for ward kitchens comes exclusively with active hot and cold storage.



Ward kitchen



Food transport cart NORM

Serving system, active hot storage of warm dishes or refrigeration of cold dishes on request.

Page 8 - 11



Regio Station

Serving system, active reheating of warm dishes using hot air, active refrigeration of cold dishes on request.

Page 12 - 21

Central kitchen



Tray trolley TWF

Tray system, Combitray (for individual insulating cloches) or Thermotray (insulating zone lid over the whole tray), passive hot and cold storage allows hot and cold dishes to be assembled on the same tray.

Page 24 - 25



Induction tray trolley

Tray system, active reheating using the induction technique, hot and cold dishes can be assembled on the same tray.

Page 34 - 39

Chilled food distribution **„Cook and Chill“**

For chilled food (from + 2°C to + 8°C), Rieber offers three different food distribution products. For the central kitchen with tray system - regeneration using the induction or hot air method, for the ward kitchen with serving system - regeneration using hot air.



Ward kitchen



Regio Station

Serving system, active reheating of warm dishes using hot air, active refrigeration of cold dishes on request

Page 12 - 21

Central kitchen



Induction tray trolley

Tray system, active reheating using the induction technique, hot and cold dishes can be assembled on the same tray.

Page 34 - 39





Ward kitchen

Chilled or hot meals are brought to the ward kitchen in Gastronorm containers and transported using the Regio Station / food transport cart or safely in a Rieber Thermoport®. On the ward, chilled food is regenerated, hot food kept in hot storage and cold dishes refrigerated either in the Regio Station or the food transport cart. The meal portions are then plated using the serving system, and then arranged on the trays and distributed.



***Intelligent distribution:
Food transport cart NORM***

Food transport carts from the NORM series provide a low-cost alternative for small establishments, while offering the same strict compliance with HACCP stipulations for a safe, reliable food distribution chain. Optionally also with active hot storage for hot food or with active refrigeration of cold dishes. The serving system offers scope for individual portions in line with special dietary requirements.



NORM III-0

NORM III-3

Technical description:



Food transport cart made of stainless steel, worktop with raised edge (models with heated wells). Cabinet with double-walled doors, insulated. Self-closing doors, transport lock. The door seal can be completely removed for cleaning and reinserted without tools. Cabinet tight hygiene muffle, H3. Inside seamlessly deep-drawn support rails, spacing 37 mm for accommodating GN containers up to GN 1/1.



The ideal supplement:

Rieber Gastronorm containers (See extra brochure)

Safety pushing handle. Corner bumpers. Rustproof casters in accordance with DIN 18867, Part 8. Wheel diameter 125 mm in accordance with DIN 18867, Part 7.

2 fixed casters, 2 swivel casters with brakes. Wheel arrangement HL, optionally VHL. Heated cabinet: 1 heating element per cabinet 1/1, heating output separately adjustable. On/Off rocker switch, thermostat controlled from +30° to +110°C (NORM III-1-1K only +90°C).

Everything at a glance:

Separate heating control for each compartment and well

Optionally refrigerated cabinet: 1 cabinet 1/1, refrigeration output separately adjustable. On/Off rocker switch, thermostat controlled from +2° to +10°C: Refrigeration output: 230 W at -10°C evaporation temperature, refrigerant R134A.

Switching elements impact-protected, spiral cable 2 m, blind socket, protection class IP X5 (jet-water protected). Rated voltage 1 N AC 230V 50 Hz

Hygiene version H3

Tightly welded interior, deep-drawn support rails and rounded corners (radius R10)





	NORM II-0	NORM III-0	NORM II-2
Dimensions (mm)	905 x 680 x 900 (947)	1314 x 680 x 900 (947)	905 x 680 x 900
Dimensions compartment	330 x 570 x 586	330 x 570 x 586	330 x 570 x 364
Weight	75 kg	110 kg	75 kg
No. of low compartments	–	–	2
No. of high compartments	2	3	–
No. of support rails/compartment	14 pairs	14 pairs	8 pairs
Storage capacity per	7 x GN 1/1,	7 x GN 1/1,	5 x GN 1/1,
Cabinet compartment	55 mm deep	55 mm deep	55 mm deep
Protection class	IP X5	IP X5	IP X5
No. of heated wells	–	–	2
No. of heated compartments	2	3	2
No. of refrigerated compartments	–	–	–
Connected load in Watts	940	1410	1880
Order no.	88 13 03 21	88 13 10 21	88 13 06 21
			Wheel arrangement HL
Order no.			88 13 06 22
			Wheel arrangement VHL

Special fittings



Fold-down work surface on face side

Can be folded in on one side
Dimensions (612 x 265 x 22 mm)

Order no. **88 13 20 02**

Only for NORM III-1-1K

Order no. **88 13 20 51**

Lid holder for 1/1 lid

Order no. NORM II **88 13 20 10**

Order no. NORM III **88 13 20 11**



Slide-away top cover

Extends over the face sides, stop position,
100 mm lock-in position

NORM II (Dimensions 877 x 650 mm):

Order no. **88 13 20 69**

NORM III (Dimensions 1250 x 650 mm):

Order no. **88 13 20 70**

Only for NORM III-1-1K

Order no. **88 13 20 54**



Hinging lid 1/3 – 2/3

NORM II (Dimensions 800 x 620 mm):

Order no. **88 13 20 71**

NORM III (Dimensions 1220 x 620 mm):

Order no. **88 13 20 72**

Only for NORM III-1-1K

Order no. **88 13 20 56**

Waste strainer in stainless steel

for insertion in the drain pipe of the sink

Order no. **57 01 03 01**



	NORM III-3	NORM III-1-1K
Dimensions (mm)	1314 x 680 x 900	1395 x 730 x 974
Dimensions compartment	330 x 570 x 364	330 x 570 x 438
Weight	120 kg	100 kg
No. of low compartments	3	2
No. of high compartments	–	–
No. of support rails/compartment	8 pairs	10 pairs
Storage capacity per	5 x GN 1/1,	5 x GN 1/1,
Cabinet compartment	55 mm deep	55 mm deep
Protection class	IP X5	IP X3
No. of heated wells	3	3
No. of heated compartments	3	1 left
No. of refrigerated compartments	–	1 right
Connected load in Watts	2820	1970
Order no.	88 13 1421	88 13 18 11
	Wheel arrangement HL	
Order no.	88 13 1422	
	Wheel arrangement VHL	



Insert frame for cabinet compartment

Order no. (extendable, 1 x 1/1) **88 132057**

Order no. (extendable, 2 x 1/2) **88 132058**

Cooling element for cold food GN 1/1

(compartment cooling for unheated compartments)

Order no. stainless steel **85 012002**

Order no. plastic **85 022038**

All round bumper

Order no. NORM II **88 132061**

Order no. NORM III **88 132062**



Top with light/heat bridge (not in combination with sliding cover or hinged lid)

Order no. NORM II **88 132046**

Order no. NORM III **88 132048**

Top with light bridge (not in combination with sliding cover or hinged lid)

Order no. NORM II **88 132045**

Order no. NORM III **88 132047**

Digital temperature display

Installed in the door of each compartment

Order no. **33 070401**



Tray slide on one side

Order no. NORM II **88 132067**

Order no. NORM III **88 132068**

Wheel diameter

Order no. ø 160 mm **on request**

Order no. ø 200 mm **on request**

Antistatic tyres ø 125 mm

Order no. **on request**



The same above and below: Your food is well looked after in the Regio Station

The hallmark of the different types of this multifunctional transportation, storage, regeneration and distribution system is the quality, a varied accessories program and an intelligent electronic control system which allows 7-day programming of the menus. Also suitable for individual portioning for diet meals.

The food is refrigerated or kept warm and brought onto the ward kitchen or the dining hall in Gastronorm containers. The food in the GN containers is either transported directly with the Regio Station or its transfer trolley. The food is regenerated directly where it is served (refrigerated food "Cook and Chill", frozen food "Cook and Freeze") or kept warm (fresh food distribution) or kept cool and stored until serving. By means of a serving system, the food is then removed from the GN containers and placed on plates and distributed or served.





R-ST Type 5

Technical description:

Carcass in stainless steel. The upper worktop has two separately heated heating zones for flush placement of 4 GN containers in the format GN 1/1, 55 mm deep. There are two sturdy pushing handles on the left and right of the worktop to fix the GN containers on the side. The two heat spots in the light / heat bridge can be switched separately.

The germ guard glass is adjustable, optionally for operation or self-service. On the

guest side there is a fold-down tray slide in stainless steel tubing attached to the carcass. The individual functions refrigeration / keeping warm / regeneration / storage are mounted inside the carcass. Fully automatic programs. Example from the standard menu: Start – refrigerate – regenerate process runs automatically until the set serving time. During serving, the worktop heating and heat spots are also switched on. If necessary, the process can also be controlled manually. For information about

the available versions, please see the description. The installation compartment is located in the carcass or the centre of the light/heat bridge. In some variants, a lockable drawer is fitted above. The function compartments on the left and right of the installation compartment are fitted with a transfer frame. This is designed for holding 8 GN containers of the format GN 1/1, 55 mm deep (content 5.6 litres each) and is completely made of stainless steel. An optional transport trolley

for a maximum of 2 transfer frames is available as an accessory. An all-round bumper prevents damage to the side walls. The Regio stations are delivered with rustproof casters in accordance with DIN 18867 – Part 8 as standard. The wheel diameter is 160 mm. 5 casters: 4 swivel casters, 2 with brakes and 1 fixed caster in the centre (optional and for types 10 -13 wheel arrangement HL)

Automatic process

Electronic control system with 7-day programming. Three automatic program processes can be allocated to each day.

Well heated:

Adjustable germ guard for operation or self-service, heat bridge with 2 quartz spots behind.

Transport trolley

for max. 2 transfer frames.

Transport trolley

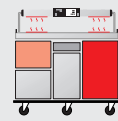
with transfer frames is docked for transferral of food.



**Regio Station
with control
system in the
shelf**

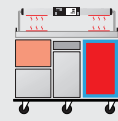


Fresh food

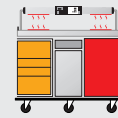


R-ST Type 1
Keeping warm + plate
warming + storage + drawer +
regeneration

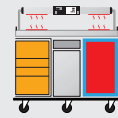
Chilled food



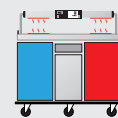
R-ST Type 8
Keeping warm + plate
warming + storage + drawer +
refrigeration regeneration



R-ST Type 2
Keeping warm + storage
surface + drawer +
regeneration



R-ST Type 9
Keeping warm + storage
surface + drawer +
refrigeration / regeneration

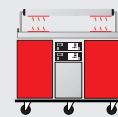


R-ST Type 3
Keeping warm + refrigeration +
drawer + regeneration

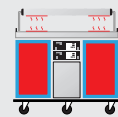


R-ST Type 5
Keeping warm + refrigeration
+ drawer +
refrigeration / regeneration

**Regio Station
with control
system in the
installation
compartment**



R-ST Type 7
Keeping warm +
2 x regeneration



R-ST Type 6
Keeping warm +
2 x refrigeration / regeneration



R-ST Type 11
Keeping warm + regeneration



R-ST Type 12
Keeping warm +
refrigeration / regeneration



R-ST Type 13
Refrigeration / regeneration +
refrigeration



Description of model:

R-ST Type 1

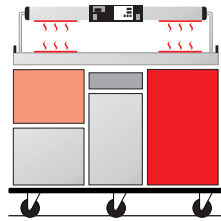
Version:

Heat bridge above with operating panel, storage compartment for plates etc. below left, above heated compartment for plates, in the centre above drawer e.g. for cutlery, large regeneration compartment on right.

R-ST Type 8

Version:

Like R-ST Type 1, however large refrigeration / regeneration compartment on right.



R-ST Type 1

Length	1412 mm
Width, when tray slide folded in	734 mm
Width, when tray slide folded out	944 mm
Height of upper edge of worktop	986 mm
Height of upper edge of heat bridge	1386 mm

Plate-warming compartment

Height 285 mm for 3 x GN 1/1, 55 mm deep, max. temperature 70 °C (inserted lateral guide elements with 4 pairs of U-shaped support rails)

Neutral compartment

Height 285 mm for 3 x GN 1/1, 55 mm deep, (inserted lateral guide elements with 4 pairs of U-shaped support rails)

Regeneration compartment

for max. 8 x GN 1/1, 55 mm deep
Regeneration range up to +170 °C

230 V version

Connected load	3.2 kW
	1 N AC 230 V 50 Hz
Heating output - regeneration compartment	3.04 kW

Designation **R-ST Type 1 – 230 V**

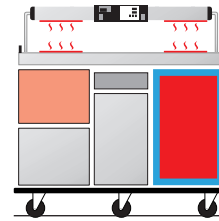
Order no. **88 27 01 01**

400 V version

Connected load	6.6 kW
	3 N AC 400 V 50 Hz
Heating output - regeneration compartment	6.6 kW

Designation **R-ST Type 1 – 400 V**

Order no. **88 27 01 03**



R-ST Type 8

Length	1412 mm
Width, when tray slide folded in	734 mm
Width, when tray slide folded out	944 mm
Height of upper edge of worktop	986 mm
Height of upper edge of heat bridge	1386 mm

Plate-warming compartment

Height 285 mm for 3 x GN 1/1, 55 mm deep, max. temperature 70 °C (inserted lateral guide elements with 4 pairs of U-shaped support rails)

Neutral compartment

Height 285 mm for 3 x GN 1/1, 55 mm deep, (inserted lateral guide elements with 4 pairs of U-shaped support rails)

Refrigeration/Regeneration compartment

for max. 8 x GN 1/1, 55 mm deep, cooling range from + 2 up to + 14 °C, set to + 4 °C in the factory, regeneration range up to +170 °C

230 V version

Connected load	3.4 kW
	1 N AC 230 V 50 Hz
Heating output - regeneration compartment	3.04 kW

Designation **R-ST Type 8 – 230 V**

Order no. **88 27 01 02**

400 V version

Connected load	7.3 kW
	3 N AC 400 V 50 Hz
Heating output - regeneration compartment	6.6 kW

Designation **R-ST Type 8 – 400 V**

Order no. **88 27 01 04**

Special fittings and accessories

see overview on page 21



Description of model:

R-ST Type 2

Version:

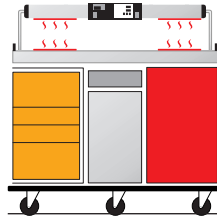
Heat bridge above with operating panel.

Storage surface for Thermoport® 1000 K on left, above centre drawer z. B. for cutlery, large regeneration compartment on right

R-ST Type 9

Version:

like R-ST Type 2, however large refrigeration / regeneration compartment on right



R-ST Type 2

Length	1412 mm
Width, when tray slide folded in	734 mm
Width, when tray slide folded out	944 mm
Height of upper edge of worktop	986 mm
Height of upper edge of heat bridge	1386 mm

Regeneration compartment

for max. 8 x GN 1/1, 55 mm deep
Regeneration range up to +170 °C

230 V version

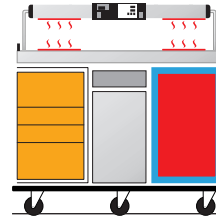
Connected load	3.2 kW
	1 N AC 230 V 50 Hz
Heating output regeneration compartment	3.04 kW

Designation	R-ST Type 2 – 230 V
Order no.	88 27 02 01

400 V version

Connected load	6.6 kW
	3 N AC 400 V 50 Hz
Heating output regeneration compartment	6.6 kW

Designation	R-ST Type 2 – 400 V
Order no.	88 27 02 03



R-ST Type 9

Length	1412 mm
Width, when tray slide folded in	734 mm
Width, when tray slide folded out	944 mm
Height of upper edge of worktop	986 mm
Height of upper edge of heat bridge	1386 mm

for max. 8 x GN 1/1, 55 mm deep
Regeneration range up to +170 °C

Refrigeration / Regeneration compartment

for max. 8 x GN 1/1, 55 mm deep, cooling range from + 2 up to + 14 °C, set to + 4°C in factory, regeneration range up to +170 °C

230 V version

Connected load	3.2 kW
	1 N AC 230 V 50 Hz
Heating output Regeneration compartment	3.04 kW

Designation	R-ST Type 9 – 230 V
Order no.	88 27 02 02

400 V version

Connected load	7.3 kW
	3 N AC 400 V 50 Hz
Heating output regeneration compartment	6.6 kW

Designation	R-ST Type 9 – 400 V
Order no.	88 27 02 04

Special fittings and accessories

see overview on page 21



Description of model:

R-ST Type 3

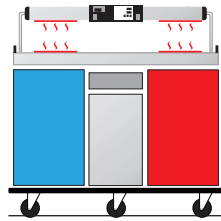
Version:

Heat bridge above with operating panel. Large refrigeration compartment on the left, in the centre above drawer e.g. for cutlery, large regeneration compartment on right.

R-ST Type 5

Version:

Like R-ST Type 3, however large refrigeration / regeneration compartment on right



R-ST Type 3

Length	1412 mm
Width, when tray slide folded in	734 mm
Width, when tray slide folded out	944 mm
Height of upper edge of worktop	986 mm
Height of upper edge of heat bridge	1386 mm

Refrigeration compartment

for max. 8 x GN 1/1, 55 mm deep, cooling range from + 2 up to + 14 °C, set to + 4°C in factory

Regeneration compartment

for max. 8 x GN 1/1, 55 mm deep
Regeneration range up to +170 °C

230 V version

Connected load	3.3 kW
	1 N AC 230 V 50 Hz
Heating output - regeneration compartment	3.04 kW

Designation **R-ST Type 3 – 230 V**

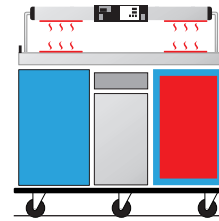
Order no. **88 27 03 01**

400 V version

Connected load	6.7 kW
	3 N AC 400 V 50 Hz
Heating output - regeneration compartment	6.6 kW

Designation **R-ST Type 3 – 400 V**

Order no. **88 27 03 02**



R-ST Type 5

Length	1412 mm
Width, when tray slide folded in	734 mm
Width, when tray slide folded out	944 mm
Height of upper edge of worktop	986 mm
Height of upper edge of heat bridge	1386 mm

Refrigeration compartment

for max. 8 x GN 1/1, 55 mm deep, cooling range from + 2 up to + 14 °C, set to + 4°C in factory

Refrigeration/Regeneration compartment

for max. 8 x GN 1/1, 55 mm deep, cooling range from + 2 up to + 14 °C, set to + 4°C in factory, regeneration range up to +170 °C

230 V version

Connected load	3.4 kW
	1 N AC 230 V 50 Hz
Heating output - regeneration compartment	3.04 kW

Designation **R-ST Type 5 – 230 V**

Order no. **88 27 05 01**

400 V version

Connected load	6.8 kW
	3 N AC 400 V 50 Hz
Heating output - regeneration compartment	6.6 kW

Designation **R-ST Type 5 – 400 V**

Order no. **88 27 05 02**



Description of model:

R-ST Type 7

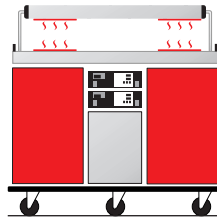
Version:

Heat bridge above. Large regeneration compartment on left, the operating panels above in the centre, large regeneration compartment on the right

R-ST Type 6

Version:

like R-ST Type 7, however large refrigeration / regeneration compartment on left und right



R-ST Type 7

Length	1412 mm
Width, when tray slide folded in	734 mm
Width, when tray slide folded out	944 mm
Height of upper edge of worktop	986 mm
Height of upper edge of heat bridge	1386 mm

2 Regeneration compartments

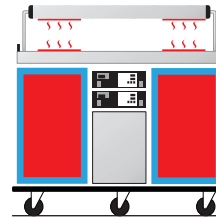
for max. 8 x GN 1/1, 55 mm deep
Regeneration range up to +170 °C

400 V version

Connected load	6.4 kW
	3 N AC 400 V 50 Hz
Heating output per regeneration compartment	3.04 kW

Designation **R-ST Type 7 – 400 V**

Order no. **88 27 04 02**



R-ST Type 6

Length	1412 mm
Width, when tray slide folded in	734 mm
Width, when tray slide folded out	944 mm
Height of upper edge of worktop	986 mm
Height of upper edge of heat bridge	1386 mm

2 Refrigeration / Regeneration compartments

for max. 8 x GN 1/1, 55 mm deep each
cooling range from + 2 up to + 14 °C,
set to + 4°C in factory,
regeneration range up to +170 °C

400 V version

Connected load	6.5 kW
	3 N AC 400 V 50 Hz
Heating output per regeneration compartment	3.04 kW

Designation **R-ST Type 6 – 400 V**

Order no. **88 27 04 03**

Special fittings and accessories

see overview on page 21



Description of model:

R-ST Type 11

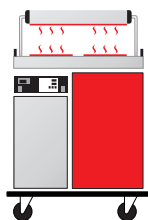
Version:

Heat bridge above. Operating panels on the left, large regeneration compartment on the right

R-ST Type 12

Version:

like R-ST Type 11, however large refrigeration / regeneration compartment on the right



R-ST Type 11

Length	985 mm
Width, when tray slide folded in	734 mm
Width, when tray slide folded out	944 mm
Height of upper edge of worktop	986 mm
Height of upper edge of heat bridge	1386 mm

Regeneration compartment

for max. 8 x GN 1/1, 55 mm deep
Regeneration range up to +170 °C

230 V version

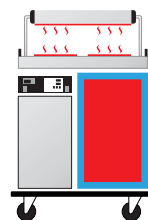
Connected load	3.2 kW
	1 N AC 230 V 50 Hz
Heating output regeneration compartment	3.04 kW

Designation **R-ST Type 11 – 230 V**
Order no. **88 27 06 01**

400 V version

Connected load	6.6 kW
	3 N AC 400 V 50 Hz
Heating output regeneration compartment	6.60 kW

Designation **R-ST Type 11 – 400 V**
Order no. **88 27 06 02**



R-ST Type 12

Length	985 mm
Width, when tray slide folded in	734 mm
Width, when tray slide folded out	944 mm
Height of upper edge of worktop	986 mm
Height of upper edge of heat bridge	1386 mm

Refrigeration/regeneration compartments

for max. 8 x GN 1/1, 55 mm deep, cooling range from + 2 up to + 14 °C, set to + 4°C in factory, regeneration range up to +170 °C

230 V version

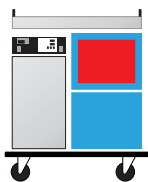
Connected load	3.1 kW
	1 N AC 230 V 50 Hz
Heating output regeneration compartment	3,04 kW

Designation **R-ST Type 12 – 230 V**
Order no. **88 27 06 03**

400 V version

Connected load	6.8 kW
	3 N AC 400 V 50 Hz
Heating output regeneration compartment	6.60 kW

Designation **R-ST Type 12 – 400 V**
Order no. **88 27 06 04**



R-ST Type 13

Version:
 Operating panel on left, refrigeration/
 regeneration compartment above right and
 refrigeration compartment below. Wheel
 diameter 125 mm.

R-ST Type 13

Length	982 mm
Width	734 mm
Height of upper edge of worktop	1047 mm
Height of upper edge of pushing handles	1114 mm

Refrigeration / Regeneration compartment

for max. 3 x GN 1/1, 55 mm deep, cooling
 range from + 2 up to + 14 °C,
 set to + 4°C in factory,
 regeneration range up to +170 °C

Refrigeration compartment

for max. 3 x GN 1/1, 55 mm deep, cooling
 range from + 2 up to + 14 °C, set to + 4°C in
 factory

230 V version

Connected load	3.4 kW
	1 N AC 230 V 50 Hz
Heating output - regeneration compartment	3.04 kW

Designation	R-ST Type 13 – 230 V
Order no.	88 27 06 05

Heated worktop

optional extra on request

Tray slide

optional extra on request

Light/heat bridge

optional extra on request

Special fittings and accessories

see overview on page 21

Accessories and special fittings



Transfer trolley for 2 transfer frames

L x D x H: 905 x 700 x 990 mm

Order no. 88 27 11 02



Hood for transfer trolley

Order no. 88 27 11 03



Extra transfer frame

For 8 x GN 1/1, 55 mm:

Order no. 88 27 11 01

For 7 x GN 1/1, 65 mm:

Order no. 88 27 11 04



Thermoport® 1000 K

Order no. orange 85 02 04 01

Order no. black 85 02 04 12



Gastronorm container GN 11055

Order no. without handle 84 01 01 59

Order no. with handle 84 01 02 59

Fold-down shelf

On the side, left or right:

Order no. on request

Leaf doors, lockable

Order no. on request

Panelling on guest side

Order no. on request

Panelling on face side

left and right:

Order no. on request

1-sided gallery

on long side (guest side) made of round stainless steel tubing, ø 10 mm, 20 mm high

Order no. on request

2-sided gallery

on long side (guest side and operating side) made of round stainless steel tubing, ø 10 mm, 20 mm high

Order no. on request



For other Gastronorm containers and grilles, please see the „Gastronorm container“ brochure





Central kitchen

If food distribution is organized through a central kitchen, the right choice of tray system is imperative. The Rieber range offers a number of alternatives: Combitrays and Thermotrays for passive hot storage or refrigeration of meals, tray systems for induction or hot air for active hot storage or cold storage of food. We recommend taking advice from the Rieber experts. They will be pleased to provide more details and help you find the ideal solution for your needs.



TWF C 2 x 8

The tray trolley for Combitrays and Thermotrays

The proven tray trolley is ideally suited for food distribution using the tray systems Rieber Combitray and Thermo-tray. Passive hot storage and refrigeration, cold and hot meals can be transported on one and the same tray.

Technical description: Closed trolley made of stainless steel with double-walled carcass and doors, deep-drawn support rails in the cabinet (e.g. 2 x 8, 2 x 16 etc.) and anti-tilt safeguards, rail distance 115 mm, drainage opening in the floor, two vertical

pushing handles on each side, whose function is still guaranteed with the door open at an angle of 270° (stop position). Rust-proof caster set in accordance with DIN 18867, part 8, wheel diameter 200 mm, 2 fixed casters, two lockable swivel casters.

Version TWF-C-D: Sealed finish / tightly-welded hygiene finish. Suitable for high-pressure cleaning, free-standing central wall.
Version TWF-AK: with active recirculating air cooling, temperature range +2° to +12°C,

carcass/doors insulated, doors with all-round seal, 230 V spiral cable. Optionally: All-round bumper and gallery.
Version TWF-H: Tightly-welded hygiene finish, suitable for use with dishwashers.

Self-closing door lock

270° opening angle with stop mechanism

Everything well in hand with four safety pushing handles

All-round protection

Integrated bumper made of plastic with the TWF-H. Otherwise optional.

Clever option

Support surface for drinks containers





TWF-C / TWF-C-D



TWF AK



TWF-H

Version/Type	Dimensions	Connected load	Tray arrangement	Order no.
Version with leaf doors				
TWF-C 2 x 8	1047 x 760 x 1357 mm		II	88 44 02 01
TWF-C 2 x 10	1047 x 760 x 1587 mm		II	88 44 03 01
TWF-C 2 x 12	1047 x 760 x 1817 mm		II	88 44 04 01
TWF-C 3 x 8	1466 x 760 x 1357 mm		III (3 doors)	88 44 05 01
TWF-C 3 x 10	1466 x 760 x 1587 mm		III (3 doors)	88 44 06 01
TWF-C 3 x 12	1466 x 760 x 1817 mm		III (3 doors)	88 44 07 01
TWF-C 1 x 16	818 x 940 x 1357 mm		=	88 44 08 01
TWF-C 1 x 20	818 x 940 x 1587 mm		=	88 44 09 01
TWF-C 1 x 24	818 x 940 x 1817 mm		=	88 44 10 01
TWF-C 2 x 16	1397 x 940 x 1357 mm		==	88 44 11 01
TWF-C 2 x 20	1397 x 940 x 1587 mm		==	88 44 12 01
TWF-C 2 x 24	1397 x 940 x 1817 mm		==	88 44 13 01
Sealed version				
TWF-C-D 2 x 8	1047 x 760 x 1357 mm		II	88 44 02 02
TWF-C-D 2 x 10	1047 x 760 x 1587 mm		II	88 44 03 02
TWF-C-D 2 x 12	1047 x 760 x 1817 mm		II	88 44 04 02
TWF-C-D 3 x 8	1466 x 760 x 1357 mm		III (3 doors)	88 44 05 02
TWF-C-D 3 x 10	1466 x 760 x 1587 mm		III (3 doors)	88 44 06 02
TWF-C-D 3 x 12	1466 x 760 x 1817 mm		III (3 doors)	88 44 07 02
TWF-C-D 1 x 16	818 x 940 x 1357 mm		=	88 44 08 02
TWF-C-D 1 x 20	818 x 940 x 1587 mm		=	88 44 09 02
TWF-C-D 1 x 24	818 x 940 x 1817 mm		=	88 44 10 02
TWF-C-D 2 x 16	1397 x 940 x 1357 mm		==	88 44 11 02
TWF-C-D 2 x 20	1397 x 940 x 1587 mm		==	88 44 12 02
TWF-C-D 2 x 24	1397 x 940 x 1817 mm		==	88 44 13 02
Version with leaf doors, with active recirculating air refrigeration				
TWF 2 x 8 AK	1177 x 810 x 1469 mm	230 V, 0.7 kW	II	88 45 02 01
TWF 2 x 10 AK	1177 x 810 x 1669 mm	230 V, 0.7 kW	II	88 45 03 01
TWF 3 x 8 AK	1569 x 810 x 1469 mm	230 V, 0.9 kW	III (3 doors)	88 45 05 01
TWF 3 x 10 AK	1569 x 810 x 1669 mm	230 V, 0.9 kW	III (3 doors)	88 45 06 01
Version with leaf doors, tightly-welded hygiene version, also for use in AWT systems (always 2 doors)				
TWF-H 2 x 8	1032 x 780 x 1389 mm		II	88 18 06 01
TWF-H 2 x 10	1032 x 780 x 1619 mm		II	88 18 02 01
TWF-H 3 x 8	1430 x 780 x 1389 mm		III (2 doors)	88 18 04 01
TWF-H 3 x 10	1430 x 780 x 1619 mm		III (2 doors)	88 18 03 01
TWF-H 2 x 20	1352 x 970 x 1619 mm		==	88 18 01 01

Special fittings**Cooling element**

Order no. stainless steel GN 1/1 **85 01 20 02**

Order no. plastic GN 1/1 **85 02 20 38**

Index card box

Order no. (for A6 cards) **88 22 02 01**

Order no. (for computer cards) **88 22 02 02**

Support areas for drink containers

stainless steel, drip tray with perforated inlay

floor Euro support surface, longitudinal II

for 2 Thermi 7 L, tray inserted lengthways

Order no. **88 22 01 17**

Euro support surface transverse =

for 3 Thermi 7 L, tray inserted crossways

Order no. **88 22 01 20**

Coupling/towbar model for TWF-C/C-D

Order no. II **88 22 06 08**

Order no. III **88 22 06 09**

Order no. = **88 22 06 10**

Order no. == **88 22 06 11**



***Combitray and Thermotray:
Good on the outside – good on the inside***

With Rieber insulated crockery, your patients will receive their meals in the best possible condition. The Combitray tray system comprises four different product models: The plastic set, the stainless steel set and the Combiset with integrated aluminium core or ultra hot storage element. Combitray comprises a combination of insulated and non-insulated crockery articles. The Thermotray system comprises an insulated tray base and lid, inside which the crockery containing the food is placed.



Combitray plastic set

Base and lid in plastic, double-walled with an internal filling of insulating foam. Hot storage only over short transportation distances. Without hot storage element, a cooling pellet can be inserted for cold dishes. Benefits: low weight, low noise level, microwaveable (no preheating of plastic sets required), choice of colours. Hot storage at +65°C for up to 45 minutes.

Combitray stainless steel set

Base and lid in stainless steel, base as a double-walled hot storage bowl with hot storage element, lid single-walled with lifting hole, hot storage at +65°C up to 45 minutes. Benefits: Less space requirement than plastic version, improved food quality due to vapour hole, no condensation, good durability, good washing results.

Combitray Combi set

Lid in plastic, double-walled with an internal filling of insulating foam. Base in stainless steel in a double-walled hot storage version with hot storage element, hot storage at +65°C up to 45 minutes.

Combi-Set ultra

Same as the Combi set but with base in stainless steel with latent hot storage element. Hot storage at +65°C up to 65 minutes. Benefits: Reliable hot storage due to hot storage element, particularly in the ultra version.

Thermotray 1 and 2

Tray base and lid in plastic, double-walled with an internal filling of insulating foam. Cold and hot meals under the same lid but with separate insulation. Crockery items are centred. Benefits: No closed transport trolleys required, trays ideally stackable, choice of colours. Hot storage at +65°C up to 45 minutes.



Loading examples



**Combitray -
Tray with plastic set**



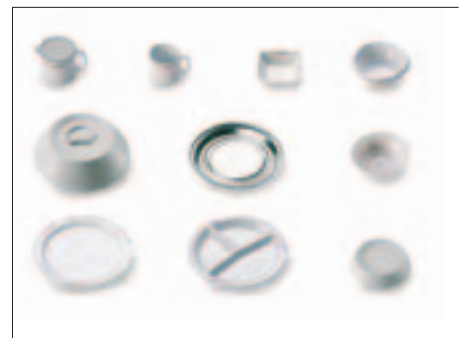
**Combitray -
Tray with plastic set for stew**



Combitray - stainless steel tray



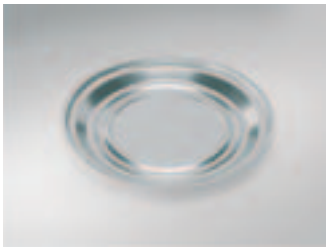
Combitray - Combiset tray



Ultra dispenser for Combiset „Ultra“

Specially designed for heating latent hot storage bases for the Combiset. To ensure an even + 65°C heat distribution, the latent hot storage elements are heated to +130°C. For more information, just order our detailed data sheet.





Hot/cold storage bowl, stainless steel, SJ-255

double-walled, insulated, aluminium core, for plate ø 255 mm, stew bowl ø 190 mm

ø	255 mm
Height	30 mm
Weight	760 g
Order no. matt	89 08 01 30



Hot storage bowl, stainless steel, „Ultra“ SJ-255

double-walled, good storage properties, for plate ø 255 mm, stew bowl ø 190 mm

ø	255 mm
Height	34 mm
Weight	830 g
Order no. matt	89 08 01 41



Hot/cold storage bowl, PP/C IS-UTEL

double-walled, CFC-free insulation, for plate ø 255 mm, stew bowl ø 190 mm

ø	255 mm
Height	32 mm
Weight	180 g
Order no. lilac	89 08 02 13
Order no. light grey	89 08 02 33



Plastic base PP for cooling pellet insert

double-walled, CFC-free insulation, for plate ø 255 mm

ø	255 mm
Height	32 mm
Weight	180 g
Order no. lilac	89 08 02 66
Order no. light grey	89 08 02 82



Cloche, stainless steel for SJ-255

single-walled, with lifting hole without/with groove for stew bowl

ø	265 mm
Height	49 mm
Weight	410 g
Version with groove:	
Order no. matt	89 08 01 31
Version without groove:	
Order no. matt	89 08 01 32



Cloche PP/C

double-walled, CFC-free, foam insulated, with handle

ø	258 mm
Height	70 mm
Weight	230 g
Order no. lilac	89 08 02 12
Order no. light grey	89 08 02 32



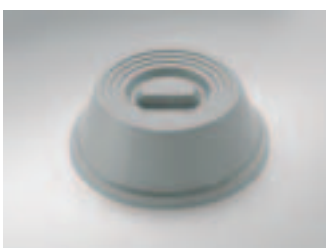
Stainless steel 3-division insert plate for hot storage bowl SC-2, deep

ø	267 mm
Height	23 mm
Weight	500 g
Order no.	89 08 01 23
For matching hot storage bowl (SC-2 deep):	
Order no.	89 08 01 16
For matching cloche SC-2:	
Order no.	89 08 01 13



Cooling pellet, PP, blue

ø	185 mm
Height	10 mm
Weight	206 g
Order no.	89 08 02 69
For matching plastic base:	
Order no. lilac	89 08 02 66
Order no. light grey	89 08 02 82



Cloche, PP/C 7,75"

single-walled, for plate ø 190 mm

ø	207 mm
Height	79 mm
Weight	120 g
Order no. lilac	89 08 02 02
Order no. light grey	89 08 02 36



Insulating base, PP/C, „IS-U-Bo“

for soup bowls ø 130 mm, double-walled, CFC-free foam insulated

ø	162 mm
Height	56 mm
Weight	80 g
Order no. lilac	89 08 02 11
Order no. light grey	89 08 02 31



Insulating cover, PP/C, „IS-O-Bo“

for soup bowls ø 130 mm, double-walled, CFC-free foam insulated

ø	164 mm
Height	37 mm
Weight	75 g
Order no. lilac	89 08 02 10
Order no. light grey	89 08 02 30



Insulating cover, PP/C, „IS-O-Bo“

for spill-safe soup bowls double-walled, CFC-free foam insulated

ø	168 mm
Height	42 mm
Weight	80 g
Order no. lilac	89 08 02 20
Order no. light grey	89 08 02 21



**Insulating base, PP/C,
„IS-U-Ei“**

for stew bowl ø 190 mm, double-walled, CFC-free foam insulated

ø 221 mm

Height 51 mm

Weight 140 g

Order no. lilac **89 08 02 17**

Order no. light grey **89 08 02 35**



**Insulating cover, PP/C,
„IS-O-Ei“**

for stew bowl ø 190 mm, double-walled, CFC-free foam insulated

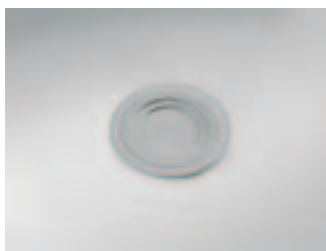
ø 229 mm

Height 36 mm

Weight 155 g

Order no. lilac **89 08 02 16**

Order no. light grey **89 08 02 34**



**Bowl lid, for soup bowls made
of porcelain**

single-walled

ø 141 mm

Height 9 mm

Weight 65 g

Order no. light grey **89 08 02 50**



**Bowl lid, for stew bowls made
of porcelain**

single-walled

ø 199 mm

Height 10 mm

Weight 165 g

Order no. light grey **89 08 02 51**



Bowl lid, PP

Spill-safe

ø 184 mm

Order no. **89 08 02 63**

ø 131 mm

Order no. **89 08 02 62**

ø 125,5 mm

Order no. **89 08 02 61**



**Bowl lid, for soup bowls made
of porcelain**

single-walled, for Thermotray

ø 144 mm

Height 10 mm

Weight 80 g

Order no. lilac **89 08 02 19**

Order no. light grey **89 08 02 39**



Soup bowl, stainless steel

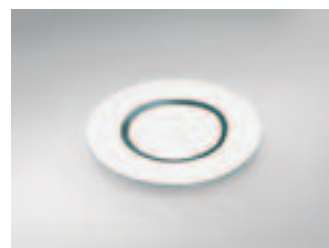
double-walled, content 30 cl

ø 132/163 mm

Height 61 mm

Weight 300 g

Order no. polished **89 08 03 08**



**Lid for soup bowl, stainless
steel**

double-walled

ø 137 mm

Height 10 mm

Weight 180 g

Order no. polished **89 08 03 09**



Salad dish stainless steel

single-walled, without handle

ø 133 mm

Height 27 mm

Weight 170 g

Order no. **89 08 01 05**



Dessert dish stainless steel

single-walled, with handle

ø 132/153 mm

Height 27 mm

Weight 185 g

Order no. **89 08 01 06**



**Portion pot, stainless steel,
cylindrical**

Pot and hinged lid double-walled

Content 30 cl

Weight 360 g

Order no. with dot **89 08 01 48**

Order no. without dot **89 08 01 47**



**Portion pot, stainless steel,
„Hotel“**

Pot and hinged lid double-walled

Content 30 cl

Weight 400 g

Order no. with dot **89 08 01 45**

Order no. without dot **89 08 01 46**

**Card holder**

L x W x H 60 x 32 x 32 mm

Weight 40 g:

Order no. stainless steel**89 06 06 02**

L x W x H 60 x 52 x 48 mm

Weight 20 g:

Order no. Plexi **89 06 17 01****Clip-on card holder**

white, plastic

L x W x H 50 x 20 x 36 mm

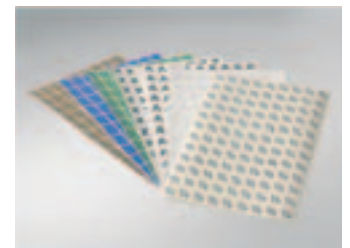
Weight 3 g:

Order no. **89 06 18 01****Card holder for Thermotray**

white, plastic

L x W x H 60 x 12 x 27 mm

Weight 10 g:

Order no. **89 08 02 14****Lid tongs****Order no.** **89 06 05 01****Cotton gloves, 5 finger****Order no.** normal **89 06 12 01****Order no.** Ultra **31 35 22 01****Patient cards, packs of 100****Order no.** yellow A1 **89 06 14 02****Order no.** yellow B1 **89 06 14 03****Order no.** white diet **89 06 14 01***(not illustrated)***Plastic sleeves for patient cards, packs of 100****Order no.** **89 06 15 01****Colour symbol stickers**

Sheets of 100

Order no. yellow **89 06 11 01****Order no.** green **89 06 11 02****Order no.** red **89 06 11 03****Order no.** orange **89 06 11 04****Order no.** brown **89 06 11 05****Order no.** violet **89 06 11 06****Order no.** blue **89 06 11 08****Order no.** black **89 06 11 09****Order no.** grey **89 06 11 10****Order no.** white X **89 06 11 12****Order no.** white A **89 06 11 13****Order no.** white B **89 06 11 14****Order no.** white C **89 06 11 15****Order no.** white 1/2 **89 06 11 16****Order no.** light blue **89 06 11 21****Order no.** light green **89 06 11 22****Order no.** white **89 06 11 23**

Other crockery (not illustrated): Rieber insulated crockery in porcelain on request.
To fit all customary porcelain articles.



Thermotray, the proven tray system

The Thermotray concept is simply a cut above the rest: separately insulated upper and lower parts of the tray, into which the crockery articles with the food are placed. Both parts are made of durable, physiologically safe polypropylene. The moulding on the outside of the Thermotray allows stacking whilst the moulding on the inside helps to position the crockery articles securely onto the tray and provides reliable thermal separation of all meal components on the tray, both cold and hot. Good insulation values are ensured by the double-walled sandwich design with the seamless CFC-free foam insulation. An optimum of hygiene is guaranteed by the seamlessly welded inner and outer parts and pore-free, smooth plastic surfaces. Completely suitable for dishwasher cleaning up to + 90 °C

Thermotray 1

The upper and lower parts of the tray in plastic, double-walled and foam insulated. Cold and warm food are under one cover but

insulated separately. The crockery parts are centred. Thermotray 1 is suitable for transportation in the rack trolley (e.g. Type RW-180-2BAR-A).

Thermotray 2

The second generation stands out thanks to its diversity. The special moulding in the base means that it can be loaded both

with the classic meal plate and soup bowls as well as with a combination of a stew bowl and a starter plate or meal plate with starter plate.



Thermotray 1 compact tray PP/C

double-walled, CFC-free, foam insulated base, lower part with cover

L x W x H	530 x 370 x 108 mm
Weight	960/1190 g
Order no. lilac	89 08 02 04
Order no. light grey	89 08 02 29

Thermotray 2

Exterior dimensions L x W x H mm 530 x 370 x 115

Weight, unloaded	3 kg
loaded	approx. 5 kg
Order no. light grey	85 02 09 03

Thermotray 2 is suitable for transportation. In open Euronorm rack trolleys or in closed tray trolleys (e.g. Type RW-180-2BAR-A, TWF-C, TWF-D or TWF-H).

Card holder

Order no. Thermotray 1 + 2	89 08 02 14
-----------------------------------	--------------------



Loading example 1 Thermotray 2

Meal plate 255, porcelain

Order no. V 219 3 divisions	89 08 04 66
Order no. V 260 3 divisions	89 08 04 65
Order no. V 295 2 divisions	89 08 04 67
Order no. V 276 flat	89 08 04 33

Matching plastic lid:

Order no. V 470 polysulphone	89 08 02 91
-------------------------------------	--------------------

Soup cup 0.45 l porcelain

Order no. V 202	89 08 04 31
------------------------	--------------------

Matching lid:

Order no. PP, spill-safe	89 08 02 61
---------------------------------	--------------------

Cold bowl 115 x 115 mm porcelain

Order no. V 705	89 08 04 18
------------------------	--------------------

Matching lid:

Order no. PP	89 08 02 60
---------------------	--------------------

Cup with handle 0.25 l porcelain

Order no.	89 08 04 70
------------------	--------------------



Loading example 2 Thermotray 2

Stew bowl 1 l porcelain

Order no. V 212	89 08 04 39
------------------------	--------------------

Matching lid:

Order no. PP, spill-safe	89 08 02 63
---------------------------------	--------------------

Starter plate ø 190 mm

Order no.	89 08 04 68
------------------	--------------------

Matching plastic lid:

Order no. polysulphone 190 mm	89 08 02 89
--------------------------------------	--------------------

Cold bowl 115 x 115 mm porcelain

Order no. V 705	89 08 04 18
------------------------	--------------------

Matching lid:

Order no. PP	89 08 02 60
---------------------	--------------------

Cup with handle porcelain 0.25 l

Order no.	89 08 04 70
------------------	--------------------



Loading example 3 Thermotray 2

Meal plate 255, porcelain

Order no. V 219 3 divisions	89 08 04 66
Order no. V 260 3 divisions	89 08 04 65
Order no. V 295 2 divisions	89 08 04 67
Order no. V 276 flat	89 08 04 33

Matching plastic lid:

Order no. V 470 polysulphone	89 08 02 91
-------------------------------------	--------------------

Starter plate ø 190 mm

Order no.	89 08 04 68
------------------	--------------------

Matching plastic lid:

Order no. polysulphone 190 mm	89 08 02 89
--------------------------------------	--------------------

Cold bowl 115 x 115 mm porcelain

Order no. V 705	89 08 04 18
------------------------	--------------------

Matching lid:

Order no. PP	89 08 02 60
---------------------	--------------------

Cup with handle 0.25 l porcelain

Order no.	89 08 04 70
------------------	--------------------

Loading example Thermotray 1

Meal plate 255, porcelain

Order no. 3 divisions	89 08 04 27
Order no. flat	89 08 04 25

or:

Stew bowl 1 l porcelain

Order no.	89 08 04 39
------------------	--------------------

Salad/dessert dish porcelain

Up to 3 per tray:

Order no.	89 09 90 29
------------------	--------------------

Soup cup 0.45 l porcelain

Order no.	89 08 04 08
------------------	--------------------

Matching lid:

Order no. lilac	89 08 02 19
------------------------	--------------------

Order no. light grey	89 08 02 39
-----------------------------	--------------------

Order no. PP, spill-safe	89 08 02 62
---------------------------------	--------------------

Cup with handle 0.25 l

Order no.	89 08 04 70
------------------	--------------------





***The Induction tray trolley:
Cooling and heating all on one tray***

The induction technique is just as ideally suited for regenerating chilled food to over +70°C as for reheating cook-and-serve food. Special trays featuring cold and induction zones and crockery with induction coating ensures selective heating, while the active recirculating air cooling function keeps cold food pleasantly chilled. Reheating takes up to 12 minutes, regeneration up to 35 minutes.





TWF-I-AD 2 x 8

Technical description: Trolley made of stainless steel in a closed double-walled insulated finish, interior tightly welded, compartments featuring induction coils recessed in carrier panels for Euronorm trays. Depending on requirements, a carrier panel

accommodates 2 or 3 induction coils. Extra active recirculating air cooling, leaf doors with opening angle of 270° with stop position, self-closing door locks. Rust-proof caster set in accordance with DIN 18867, Part 8, wheel

diameter 200 mm or 160 mm, depending on version, 2 fixed casters 2 lockable swivel casters.

Hand-held remote control
Control system programming and data read-out from the data logger via infrared interface. (Optional)

Clearly arranged membrane keypad with digital display
E.g. Display of start time, regeneration/hot storage time, active refrigeration, separate control for set menu and soup etc.

HACCP compliance guaranteed
Measurement of food core temperatures using three temperature sensors. The data is stored in the data logger (Optional).





Version/Type	Connected load	Dimensions	Order no.
Version with generator, with active recirculating refrigerating function, refrigeration unit in sub-counter – doors with seals, coil carrier spacing 95 mm			
TWF-I D 1 x 10 AK	230 V, 2.2 kW	865 x 765 x 1668 mm	88430108
TWF-I D 2 x 8 AK	230 V, 3.2 kW	1163 x 765 x 1415 mm	88430208
TWF-I D 2 x 10 AK	230 V, 3.5 kW	1163 x 765 x 1621 mm	88430308
TWF-I D 3 x 8 AK	400 V, 4.6 kW	1612 x 765 x 1415 mm	88430608
TWF-I D 3 x 10 AK	400 V, 5.6 kW	1612 x 765 x 1621 mm	88430708
Version with generator, with active recirculating refrigerating function, refrigeration unit integrated – doors with seals, coil carrier spacing 95 mm			
TWF-I AK 1 x 10	230 V, 1.8 kW		on request
TWF-I AK 2 x 8	230 V, 3.2 kW	1386 x 810 x 1394 mm	on request
TWF-I AK 2 x 10	230 V, 3.6 kW	1386 x 810 x 1601 mm	on request
TWF-I AK 2 x 12	400 V, 4.5 kW	1386 x 810 x 1805 mm	on request

Accessories

Data logger

Order no. 33840206

Handheld

Order no. 33841113

Accessories and special fittings



Loading example: Induction tray



Data acquisition

Data logger	
Order no.	33 84 02 06
Core temperature sensor 80 mm	
Order no.	33 06 45 07
Core temperature sensor 56 mm	
Order no.	33 06 45 08
Handheld remote incl. software	
Order no.	33 84 11 13

Accessories for induction tray trolley

Index card box normal cards	
Order no.	88 22 02 03
Index card box computer cards	
Order no.	88 22 02 04
Coupling	
Order no.	88 22 05 02
Towbar	
Order no.	88 22 06 01

Bumpers in colour of choice for intended purpose on request

System crockery for Induction tray trolley

(must be coordinated with porcelain)

Serving tray Induction with 2 centring units

Order no. granite	89 08 02 56
--------------------------	--------------------

Clip-on card holder

Order no. plastic	89 06 18 01
--------------------------	--------------------

Upright card holder

Order no. stainless steel	89 06 06 02
----------------------------------	--------------------

Insulating cover for plates

Induc-cloche for coil carrier spacing 95 mm:

Order no. lilac stainless steel	89 08 02 86
--	--------------------

Order no. light grey stainless steel	89 08 02 87
---	--------------------

Order no. lilac	89 08 02 99
------------------------	--------------------

Completely made of polypropylene with a metallic interior coating

Order no. light grey	89 09 03 00
-----------------------------	--------------------

Completely made of polypropylene with a metallic interior coating

Lid for soup bowls

Lid Ø 125 mm, plastic

Order no. grey	89 08 02 50
-----------------------	--------------------

Lid Ø 125.5 mm, PP, spill-safe

Order no.	89 08 02 61
------------------	--------------------

Lid for stew bowl

Lid Ø 184 mm, plastic

Order no. grey	89 08 02 51
-----------------------	--------------------

Lid Ø 184 mm, PP, spill-safe

Order no.	89 08 02 63
------------------	--------------------

Porcelain for Induction tray trolley

Flat plate

Order no. plain white	89 08 04 01
------------------------------	--------------------

Plate, 3 divisions

Order no. plain white	89 08 04 02
------------------------------	--------------------

Soup bowl

Order no. plain white	89 08 04 03
------------------------------	--------------------

Stew bowl

Order no. plain white	89 08 04 04
------------------------------	--------------------



Induction docking station for tray trolley

The new system comprises the docking station and a special tray trolley. The tray trolleys that are loaded with full induction trays are driven into the docking station and automatically locked into position. An electric motor moves the coil carriers which in turn raise and lower the tray. Fully automatic regeneration process in accordance with programming. Simultaneous regeneration of 40 trays is possible. The special features are the low investment costs of double trolley sets compared to completely equipped induction trolleys and also the low weight of the tray trolley. The docking station is also available with active refrigeration.

Passive cooling

The tray trolley with inserted cooling elements left/right.

Docking phase 1

The loaded trolley is pushed in.

Docking phase 2

Exact positioning of the trolley thanks to the guide rails.

Docking phase 3

Automatic locking into position and regeneration.



Technical description	Carcass in stainless steel, ground matt. Control system in the left side wall. With insertion niche for tray trolley, with drive-in frame near the corner bumpers. Coil	carrier plates with integrated induction coils. Raising of the coil carrier via an electric motor ensures optimum contact with the trays. Only with special EN-	trays for induction. Optionally with right side wall. Optionally with roll-down shutter and completely lockable worktop.
Docking station:			
Technical description	Closed trolley in stainless steel, ground matt, with double-walled carcass and doors. Doors with 270° opening angle, with stop position. 2 vertical pushing	handles respectively on both sides, for an optimum of manoeuvrability even in tight spaces. Tightly-welded interior. Stainless steel wire brackets, tilt-	safe, for accommodating special EN-trays.
Tray trolley:			

Version/Type	Connected load	Dimensions	Order no.
Induction docking station			
ADS 2 x 8	230 V, 2.0 kW	depending on version	on request
ADS 2 x 10	230 V, 3.0 kW	depending on version	on request
ADS 2 x 12	230 V, 4.1 kW	depending on version	on request
ADS 4 x 8	400 V, 5.8 kW	depending on version	on request
ADS 4 x 10	400 V, 7.0 kW	depending on version	on request
Induction docking station, with active recirculating air refrigeration			
ADS-AK 2 x 8	230 V, 3.3 kW	depending on version	on request
ADS-AK 2 x 10	230 V, 3.6 kW	depending on version	on request
ADS-AK 2 x 12	230 V, 4.8 kW	depending on version	on request
ADS-AK 4 x 8	400 V, 6.5 kW	depending on version	on request
ADS-AK 4 x 10	400 V, 8.0 kW	depending on version	on request
Tray trolley with passive refrigeration for induction docking station			
TWF-ZAS 2 x 8		depending on version	on request
TWF-ZAS 2 x 10		depending on version	on request
TWF-ZAS 2 x 12		depending on version	on request
TWF-ZAS 4 x 8		depending on version	on request
TWF-ZAS 4 x 10		depending on version	on request



Belt conveyor

Quality off the conveyor belt

Food distribution conveyors and clearing belt conveyors are part and parcel of a professionally organized food distribution system. As hygiene standards compliance and technical reliability are paramount, the demands placed on this type of system are particularly stringent. Food distribution conveyors and clearing conveyors come in two different versions: as belt conveyors or circular belt conveyors. Belt conveyors feature a dirt stripper as standard, circular belt conveyors come with an optional discharge trough for simple cleaning. Sliding tables offer a low-cost alternative for small food distribution solutions.

Guaranteed guidance

The conveyor body is fitted with a tray guide system and a drainage well (option for circular conveyor)

Switchbox

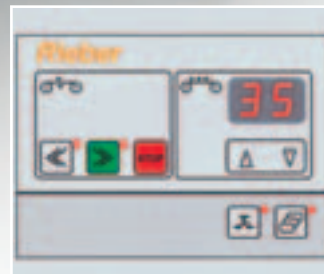
The fuse box is easy to access in a switch cabinet at the end of the conveyor.

Clean and neat

Belt conveyor station with integrated dirt scraper (belt conveyor).

Fully in control

Washable membrane keypad for function control and monitoring.



Belt conveyors

Belt unit, belt conveyor and motor station in modular design. Stainless steel housing, belt suitable for use with foodstuffs and antistatic, 295 mm wide, white. Control unit at the end of the belt, switch cabinet with control/fuse box, main switch. Three phase motor, stepless adjustment from 2.5 - 10.5 m/min. Drawer with dirt scraper. Up to 12 m 1 drive unit, over 12 m, 2 drive units. On uprights, height-adjustable +/- 15 mm. Upright spacing 2 m. Functions: belt on/stop/proportional speed display, emergency STOP switch. Rated voltage 3N AC 400 V 50 Hz.



Food distribution belt conveyor

Dimensions B x H 500 x 900 mm

GSV-3 (Length 3000 mm):	
Order no.	75 01 01 02
GSV-4 (Length 4000 mm):	
Order no.	75 01 02 02
GSV-5 (Length 5000 mm):	
Order no.	75 01 03 02
GSV-6 (Length 6000 mm):	
Order no.	75 01 04 02
GSV-7 (Length 7000 mm):	
Order no.	75 01 05 02
GSV-8 (Length 8000 mm):	
Order no.	75 01 06 02
GSV-9 (Length 9000 mm):	
Order no.	75 01 07 02
GSV-10 (Length 10000 mm):	
Order no.	75 01 08 02
GSV-11 (Length 11000 mm):	
Order no.	75 01 09 02
GSV-12 (Length 12000 mm):	
Order no.	75 01 10 02

Supplementary belt for belt conveyor

Control and drive via main belt

ZGSV-2: Dimensions 3000 x 500 x 900 mm:

Order no. 75 01 01 01

ZGSV-3: Dimensions 4000 x 500 x 900 mm:

Order no. 75 01 02 01



Clearing belt conveyor

Dimensions B x H 500 x 900 mm

GA-3 (Length 3000 mm):	
Order no. left	75 04 02 02
Order no. right	75 04 02 03
GA-4 (Length 4000 mm):	
Order no. left	75 04 03 02
Order no. right	75 04 03 03
GA-5 (Length 5000 mm):	
Order no. left	75 04 04 02
Order no. right	75 04 04 03
GA-6 (Length 6000 mm):	
Order no. left	75 04 05 02
Order no. right	75 04 05 03
GA-7 (Length 7000 mm):	
Order no. left	75 04 06 02
Order no. right	75 04 06 03
GA-8 (Length 8000 mm):	
Order no. left	75 04 07 02
Order no. right	75 04 07 03
GA-9 (Length 9000 mm):	
Order no. left	75 04 08 02
Order no. right	75 04 08 03
GA-10 (Length 10000 mm):	
Order no. left	75 04 09 02
Order no. right	75 04 09 03
GA-11 (Length 11000 mm):	
Order no. left	75 04 10 02
Order no. right	75 04 10 03
GA-12 (Length 12000 mm):	
Order no. left	75 04 11 02
Order no. right	75 04 11 03

left = contrary to belt travel direction
right = contrary to belt travel direction

Deep dispenser

Automatic tray stacking with spring limit switch on tray dispenser (option for clearing conveyor).

No danger of jams

Integrated light barrier which automatically shuts down the belt conveyor. (Optional).



Circular belt conveyors

Belt unit, circular belt conveyor and motor station in modular design. Stainless steel housing, 2 circular belts run at a distance of 220 mm in V-shaped parallel edged slide grooves in PUR with polyester pull insert, colour green. Control at the end of the belt, switch cabinet with control/fuse box, main switch. Three phase motor, stepless adjustment from 2.5 - 10.5 m/min. Drawer with dirt scraper. Up to 12 m 1 drive unit, over 12 m, 2 drive units. On uprights, height-adjustable +/- 15 mm. Upright spacing 2 m. Functions: belt on/stop/proportional speed display, emergency STOP switch. Rated voltage 3N AC 400 V 50 Hz. From 9 m, an overdrive is integrated to ensure synchronous running of the circular belts. From 12 m, a second drive unit is required.



Circular belt food distribution conveyor

Dimensions W x H 500 x 900 mm

RSV-3 (Length 3000 mm):	
Order no.	75 01 01 03
RSV-4 (Length 4000 mm):	
Order no.	75 01 02 03
RSV-5 (Length 5000 mm):	
Order no.	75 01 03 03
RSV-6 (Length 6000 mm):	
Order no.	75 01 04 03
RSV-7 (Length 7000 mm):	
Order no.	75 01 05 03
RSV-8 (Length 8000 mm):	
Order no.	75 01 06 03
RSV-9 (Length 9000 mm):	
Order no.	75 01 07 03
RSV-10 (Length 10000 mm):	
Order no.	75 01 08 03
RSV-11 (Length 11000 mm):	
Order no.	75 01 09 03
RSV-12 (Length 12000 mm):	
Order no.	75 01 10 03



Circular belt clearing conveyor

Dimensions W x H 500 x 900 mm

RA-3 (Length 3000 mm):	
Order no. left	75 04 02 04
Order no. right	75 04 02 05
RA-4 (Length 4000 mm):	
Order no. left	75 04 03 04
Order no. right	75 04 03 05
RA-5 (Length 5000 mm):	
Order no. left	75 04 04 04
Order no. right	75 04 04 05
RA-6 (Length 6000 mm):	
Order no. left	75 04 05 04
Order no. right	75 04 05 05
RA-7 (Length 7000 mm):	
Order no. left	75 04 06 04
Order no. right	75 04 06 05
RA-8 (Length 8000 mm):	
Order no. left	75 04 07 04
Order no. right	75 04 07 05
RA-9 (Length 9000 mm):	
Order no. left	75 04 08 04
Order no. right	75 04 08 05
RA-10 (Length 10000 mm):	
Order no. left	75 04 09 04
Order no. right	75 04 09 05
RA-11 (Length 11000 mm):	
Order no. left	75 04 10 04
Order no. right	75 04 10 05
RA-12 (Length 12000 mm):	
Order no. left	75 04 11 04
Order no. right	75 04 11 05

left = contrary to belt travel direction
right = contrary to belt travel direction

Special fittings

for belt conveyors food distribution and clearing, for circular belt conveyors, food distribution and clearing, for supplementary belt, for sliding table



Swivel table for conveyors

Order no. 45 10 10 01

Bumper strip per r.m.

Collapsible table for conveyors, sliding table

Order no. 45 10 09 01

Light barrier for conveyors

Order no. 45 20 10 01

Forward and reverse belt travel

Foot pedal

Order no. 33 35 55 02

Sockets for belts, sliding tables

- 230 V Schuko
- 230 V CEE
- 400 V CEE

Fuse boxes

- up to 6 sockets
- up to 12 sockets

Fi-power cut-off 25 A 30 mA

- up to 6 sockets 230 V
- up to 12 sockets 230 V
- up to 18 sockets 230 V

2nd circuit up to max. 10 sockets

Main switch

- 40 amps
- 100 amps

Plug-in main switch

for mobile version and sliding table

Mobile version with

- 3 m conveyor
- 4 m conveyor
- 5 m conveyor
- 6 m conveyor (greatest possible length)

Additional on/off switch

Additional emergency stop

Belt washing station

Spring rod with limit switch

Light barrier without stacking

Light barrier with stacking

Additional drive station from 12 m length

Special fittings

for circular belt conveyors only

Overdrive

Order no. 45 08 30 01

Congestion indexing

(only possible with at least 2 drive stations)

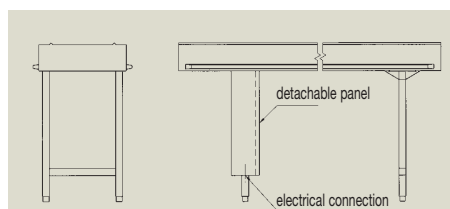
Tray guide on both sides

(raised box edge)

Protective trough per r.m.

- 90 - 120° bends
- only possible with overdrive (surcharge) or
- 2nd drive station (surcharge)

Sliding table



Sliding table

Stainless steel housing, smooth, on uprights, height adjustable +/-15 mm. On the slide surface, 2 raised beads at a distance of 362 mm.

ST-2

Dimensions 2500 x 500 x 900 mm

Order no. 75 03 01 02

ST-3

Dimensions 3500 x 500 x 900 mm

Order no. 75 03 02 02

Designed for perfect food distribution organization



Mobile units



Round dispensers RR



Exchange dispensers



Open platform dispensers



Platform dispensers, heated



Platform dispensers, closed



Ultra dispensers



*Tubular dispenser,
square heated and
unheated*



Hungry for more? Just order our brochure „Mobile units“.



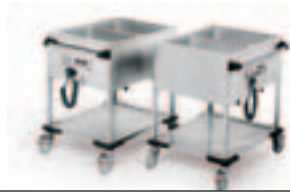
*Rack trolley
RW-180 BA*



*Rack trolley
RW-180-1R*



*Rack trolley
RW-SV and RW-180-1/1*



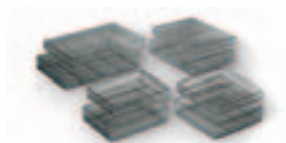
*Delivery carts
heated and cooled*



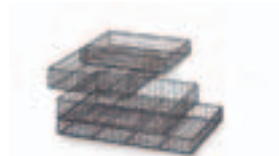
*Cold distribution
trolleys*



Stacking trolleys



Stainless steel baskets



*Rilsanized steel wire
baskets*



Plastic baskets

**Talk to our system experts.
They will be happy to help you.**

Germany

Rieber GmbH & Co. KG
Hoffmannstraße 44
D-72770 Reutlingen
Fon [0 71 21] 5 18-0
Fax [0 71 21] 5 18-3 02
E-Mail: info@rieber.de
www.rieber.de

Austria

Rieber + Grohmann GesmbH.
Seybelgasse 13
A-1230 Wien
Fon [01] 8 65 15 10-0
Fax [01] 8 65 15 10-10
E-Mail: office@rieber.at
www.rieber.at

Switzerland

Rieber ag
Rorschacher Strasse
Postfach 118
CH-9402 Mörschwil
Fon [0 71] 868 93 93
Fax [0 71] 866 27 37
E-Mail: mail@rieber.ch
www.rieber.ch

Great Britain

BGL-Rieber Ltd.
Unit 6 Lancaster Park
Industrial Estate, Bowerhill,
Melksham
GB-Wiltshire SN12 6TT
Fon [0 12 25] 70 44 70
Fax [0 12 25] 70 59 27
E-Mail: sales@bglrieber.co.uk
www.bglrieber.co.uk

The Netherlands

Rieber Benelux B.V.
Kamerlingh Onnesweg 2
NL-2952 BK Alblasserdam
Fon [0 78] 6 91 83 05
Fax [0 78] 6 93 14 39
E-Mail:
Fred.van-der-Pennen@nl.rieber.de
www.rieber.de

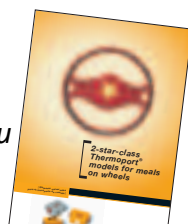
France

Rieber S.à.r.l.
8, rue du Périgord
B.P. 37
F-68272 Wittenheim Cedex
Fon [03 89] 62 50 60
Fax [03 89] 57 17 94
E-Mail: info@fr.rieber.de
www.rieber.de

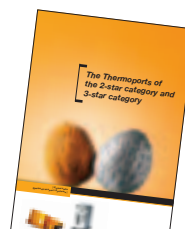
Poland

Gastromedia Sp.z o.o.
ul. Sobocka 19
PL-01-684 Warszawa
Fon [0 22] 8 33 87 07
Fax [0 22] 8 33 87 22
E-Mail: gastro@gastromedia.pl
www.gastromedia.pl

WESTERN AUSTRALIAN DEALER
Practical Products Pty Ltd
51 Paramount Drive Wangara WA 6065
Ph: 08 9302 1299
Email: sales@practicalproducts.com.au
Website: www.practicalproducts.com.au



Just order the brochure
„Meals on wheels“ ...



... or our brochure on the
2-star category and 3-star
category Thermoport® models ...



... or our brochure about our
Gastronorm containers.