



thermoplates®

The new cooking experience in GN format.

Rieber

thermoplates®: The new cooking experience in GN format

Significantly raise your productivity. Lower your operating costs. Simplify your workflow. By using an exclusive technological innovation – Rieber thermoplates®.

Thanks to the patented SWISS-PLY® multilayer material, thermoplates® have up to 10x greater thermal conductivity and are therefore perfect for heating up or cooling down. And not only does this save you energy, but it also saves you time. No matter if you are working at temperatures of -20 °C or +250 °C, your thermoplates® help you to store, prepare, finish and serve dishes – without the need to decant. At the same time, all thermoplates® have been developed in line with Gastronorm sizing, and so are completely compatible with your existing systems. Discover how you could cook in the GN format using thermoplates®. Let us show you the future of gastronomy.





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Cooking in GN format.

Save time, space and energy.

Cook efficiently. With thermoplates® you can prepare, transport, chill, hot hold, cook, grill and serve – all from the same container. The high thermal conductivity of the patented SWISS-PLY material® means that heat transfers are realised extremely quickly. You can even put food from the oven straight onto the table by using the Rieber tableport® tabletop programme.

Recommended by chefs and home cooks:

“One clear advantage of thermoplates® is that they get hot much faster. Decanting is no longer required, and as a result I can achieve the same throughput with less manpower. Now, I am faster than the guests. It makes cooking much easier”.


Star chef Laurent Durst, “Alte Sonne”, Ludwigsburg

“thermoplates® are perfect for combination with the combi steamer [...]. The advantages outside of the combi steamer (fry in advance, then display directly) are plain to see”.

Leading manufacturer of combi steamers

“I cannot praise Rieber's 'magic sheets' enough. They were indispensable this summer (for all kinds of vegetable dishes, grilled meat etc.) [...]”.

Renate Offermann, home cook



Remove odours before they are even noticed.

The patented down-draught extractor varithek® airclean® 3D removes steam and odours from right behind the hob. The air is then passed through various filters in the circulating-air system before it is released back into the room. So even greasy air from frying is no longer a problem – no matter where you happen to be cooking.

A different workplace every day.

With the mobile varithek® cooking elements, your cooking station can adapt to your daily changing needs. A variety of multipurpose Ceran, induction or grilling modules give you a helping hand wherever you are. Meanwhile, the varithek® cooking elements can be swapped in and out whenever you like, or simply be used as stand-alone appliances.



Cook
(e.g. pasta, rice, potatoes)



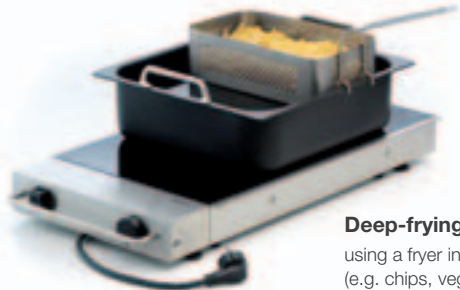
Steam
using the steamer inserts
(e.g. vegetables, fish)



Woking
(e.g. vegetables)



Grilling
(e.g. steak, fish, vegetables)



Deep-frying
using a fryer insert
(e.g. chips, vegetables)



Frying
(e.g. meat, fish, vegetables)



Baking
(e.g. bakes, gratins, puddings)



Serving
(e.g. vegetables, meat, fish)

Next-generation cooking.

Find out more about a cookware that you can use throughout your foodflow – from chilling to cooking – without decanting.

Benefits at a glance:

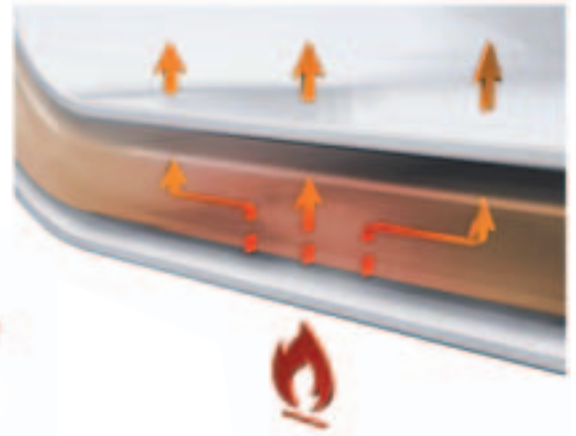
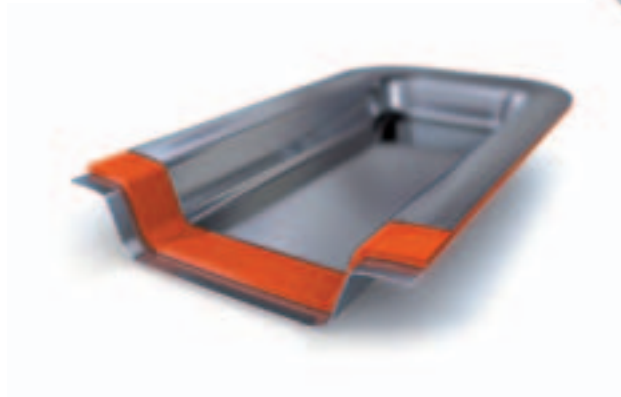
- In just one of the thermoplates®: store, then finish, then serve – be it in a buffet, on the table or right in front of the diner
- Multipurpose cookware: e.g. for cooking, grilling or woking
- Raises food quality
- Lowers operating costs
- Saves energy through high thermal conductivity
- Can be used within the temperature range: -20 °C to +250 °C
- Independent temperature regulation at induction hobs (on request)
- Suitable for all heat sources – the surface of the heating zone should however correspond to the cooking surface of the container.
(For gas, we recommend uncoated thermoplates®.)
- Highly flexible through various sizes and models
- Compatible with GN format – up to February 2009 with rounded corners
- HACCP compliant
- Saves space
- Easy to clean / dishwasher-proof

The material

SWISS-PLY® is a patented multilayer material with excellent thermal properties:

This sandwich material with aluminium core ensures around 10x greater conductivity of energy (heat). This means energy is distributed quickly and evenly.

The much improved energy efficiency leads to a clear decrease in operating costs.



The surface

Nano surface-treated

Ideal for cold holding and serving (e.g. for salad, fruit, dessert, vegetables, drinks)



Coated surface

Ideal for hot holding and cooking

Less sticking (no more laborious cleaning)

(e.g. wokking, frying, grilling, steaming, cooking, deep-frying, baking)



The range

There are so many different ways that thermoplates® can be integrated into your foodflow, thanks to the wide range of options. thermoplates® come in various sizes and depths, allowing you to cook efficiently in the GN format. The systems can also be combined flexibly on top of each

other. Depending on the job at hand, choose between coated or nano surface-coated thermoplates®. And even here we have kept an eye on the detail, giving you a choice of containers with handles, without handles or, indeed, with drop handles.



The Rieber thermoplates® range

thermoplates® with a material thickness of 2.6 mm for preparing liquids: cooking (e.g. soups), simmering, steaming (e.g. vegetables), wokong (max. 230 °C on base, approx. 140 °C at sides) as well as cold holding and serving.

Material thickness 2.6 mm,
nano surface-treated



	GN size	Depth	Contents l	Without handles	With drop handles	With handles
	GN 1/1	100	10	84 01 08 01	84 01 13 01	84 01 09 01
		65	6	84 01 08 02	84 01 13 02	84 01 09 02
		40	2,5	84 01 08 03	84 01 13 03	84 01 09 03
	GN 2/3	100	7	84 01 08 05	84 01 13 04	84 01 09 05
		65	4	84 01 08 06	84 01 13 05	84 01 09 06
		40	2	84 01 08 07	84 01 13 06	84 01 09 07
	GN 1/2	100	5	84 01 08 09	84 01 13 07	84 01 09 09
		65	3	84 01 08 10	84 01 13 08	84 01 09 10
		40	1,5	84 01 08 11	84 01 13 09	84 01 09 11
	GN 1/3	65	2	84 01 08 41	84 01 13 21	84 01 09 41
		40	1	84 01 08 40	84 01 13 20	84 01 09 40

Material thickness 2.6 mm,
coated



	GN size	Depth	Contents l	Without handles	With drop handles	With handles
	GN 1/1	100	10	84 01 08 20	84 01 13 10	84 01 09 20
		65	6	84 01 08 21	84 01 13 11	84 01 09 21
		40	2,5	84 01 08 22	84 01 13 12	84 01 09 22
	GN 2/3	100	7	84 01 08 24	84 01 13 13	84 01 09 24
		65	4	84 01 08 25	84 01 13 14	84 01 09 25
		40	2	84 01 08 26	84 01 13 15	84 01 09 26
	GN 1/2	100	5	84 01 08 28	84 01 13 16	84 01 09 28
		65	3	84 01 08 29	84 01 13 17	84 01 09 29
		40	1,5	84 01 08 30	84 01 13 18	84 01 09 30
	GN 1/3	100	3	84 01 08 45	84 01 13 25	84 01 09 45
		65	2	84 01 08 44	84 01 13 24	84 01 09 44
		40	1	84 01 08 43	84 01 13 23	84 01 09 43

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	Contents l	Without handles	With handles
NEW	GN 1/1	20	-	84 01 08 36	84 01 09 35
	GN 2/3	20	-	84 01 08 37	84 01 09 36
	GN 1/2	20	-	84 01 08 38	84 01 09 37
	GN 1/3	20	-	84 01 08 39	84 01 09 39






Material thickness 4 mm,
coated



	GN size	Depth	Contents l	Without handles	With handles
NEW	GN 1/1	20	-	84 01 08 32	84 01 09 32
	GN 2/3	20	-	84 01 08 33	84 01 09 33
	GN 1/2	20	-	84 01 08 34	84 01 09 34
	GN 1/3	20	-	84 01 08 42	84 01 09 42

Please also see the dedicated brochure on Rieber duratec® thermoplates®
* patent pending

The Rieber thermoplates® accessories

Accessories	GN 1/1	GN 2/3	GN 1/2	GN 1/3
 <p>Cooking lid for cooking, braising, stainless steel, with handle cut-outs, with fixed handle on top</p> <p>Order no. / Unit price</p>	84 01 10 01	84 01 10 02	84 01 10 12	-
 <p>Flat polycarbonate lid</p> <p>Order no. / Unit price</p>	84 20 01 05	84 20 01 14	84 20 01 06	84 20 01 07
 <p>Waterproof press-in lid, stainless steel</p> <p>Order no. / Unit price</p>	84 08 01 01	84 08 01 02	84 08 01 03	84 08 01 04
 <p>Press-in lid, stackable, stainless steel, with handle cut-out</p> <p>Order no. / Unit price</p>	84 09 02 01	84 09 02 02	84 09 02 03	84 09 02 04
 <p>Fixing frame for thermoplates®, stainless steel</p> <p>Order no. / Unit price</p>	on request		on request	

Suggested applications for Rieber thermoplates®

 <p>varithek® cooking appliances</p>	 <p>thermoport® plastic</p>	 <p>thermoport® stainless steel</p>	 <p>Refrigeration solutions</p>
 <p>tableport® tabletop programme</p>	 <p>Serving solutions/ Element cafeterias</p>	 <p>Food distribution Ladling systems, mobile appliances</p>	

Solution finder

Basic equipment

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

Arrangement for plastic thermoport®

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

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

Quantity guideline per diner

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

Hot, 5 parts

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

Quantity guideline for salad and dessert

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

Dessert 0.1 l
Dressing 0.04 l

Cold

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

Solution finder

Basic equipment (with large-capacity thermoport®)

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

Arrangement for plastic thermoport®

Customer to determine whether unheated or heated, depending on requirements (only size information given in table)

thermoport® 6000 K / 6000 KB

thermoport® 50 / 50 K / 50 KB

thermoport® 1000 K / 1000 KB

K and without additional item = unheated

KB = heated

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

Quantity guideline per diner

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

Hot, 5 parts

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

Quantity guideline for salad and dessert

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

Dessert 0.1 l
Dressing 0.04 l

Cold

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

Notes

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

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

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

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

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