

Focus Energy
Silber 2006



if
product
design
award
2007



varithek[®] servocuccina[®]

The mobile kitchen for anytime, anywhere service

Rieber

| | |
|--|----|
| The varithek® servocuccina ®: Mobile. Modular. Multifunctional. | 04 |
| The thermoplates – the system crockery for the servocuccina ® | 06 |
| varithek® servoacs : The flexible cooking station with an integrated suction system. | 08 |
| varithek® servocoolstation : The mobile refrigerated dispenser with HACCP safety. | 10 |
| varithek® servocuccina ® Function components in GN 2/1 | 12 |
| varithek® servocuccina ® Function components in GN 1/1 | 14 |
| The panelling options “Dress your kitchen” | 16 |
| The colour variants for GN 1/1 | 18 |



04.05

varithek[®] servocuccina[®]

Rieber's varithek[®] servocuccina[®] now sets a new standard for mobile service in the catering, hotel and gastronomy fields but also in the CARE and school meal sectors.

The servocuccina[®] combines its light weight with a high degree of flexibility in contrast to the previous focus on a high level of stability combined with a high level of safety. Therefore servocuccina[®] has set redefined mobility in food service. In line with the motto "anytime, anywhere service", the mobile kitchen units can be brought to where they are needed quickly and easily – be it in the restaurant, in the

Mobile. Modular. Multifunctional.



meeting room, in the lobby, in hotel rooms, school rooms or outside on the patio. The **servocuccina**[®] now allows you to treat your guests to hot and cold food and drinks anywhere. This extra service advantage will quickly make itself felt in additional turnover and a high level of customer satisfaction. Of course you can also quickly connect the individual cooking stations to each other and use them as a closed buffet that can be adjusted ideally to the space available. Whatever the occasion, the **servocuccina**[®] provides you and your guests with a special hot and cold experience whilst also satisfying the HACCP requirements.

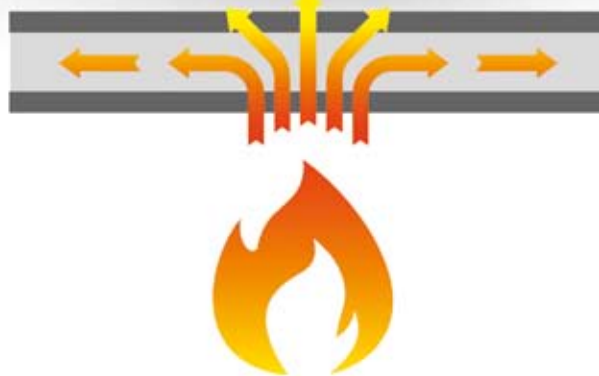
So, where do you want to cook today?

At the beginning was the material...

Extreme heat at one point
in standard containers



Optimum heat distribution
in multi-ply containers



Ferritic stainless steel
Aluminium
Ferritic stainless steel

The system crockery: A high level of energy efficiency for hot and cold.

thermo**plates** GN 1/1

20 mm deep



Order no. 84 01 08 13

40 mm deep



Order no. 84 01 08 03

60 mm deep



Order no. 84 01 08 02

100 mm deep



Order no. 84 01 08 01



Order no. 84 01 08 32



Order no. 84 01 08 22



Order no. 84 01 08 21



Order no. 84 01 08 20



Order no. 84 01 09 13



Order no. 84 01 09 03



Order no. 84 01 09 02



Order no. 84 01 09 01



Order no. 84 01 09 32



Order no. 84 01 09 22



Order no. 84 01 09 21



Order no. 84 01 09 20

Dome lid CNS, GN 1/1 · Order no. 84 01 10 01

Thanks to their Gastronorm dimensions, the thermo**plates** can also be used easily in all other steps of the process chain – for storage, preparation and of course for transportation in the Rieber thermo**port** – without you having to refill the food between the individual steps.

In contrast to conventional Gastronorm containers made of stainless steel, the thermo**plates** are manufactured in patented multi-ply material (SWISS-PLY®-Technology) and therefore conduct heat up to ten times more effectively – an advantage that your guests will appreciate in the better tasting food and which you will benefit from thanks to the lower energy costs.

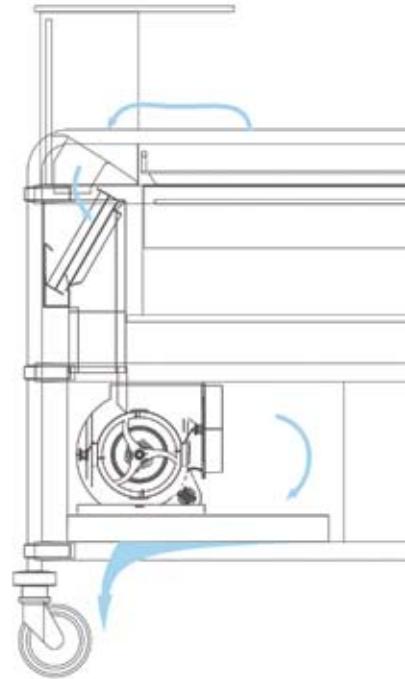


08.09

varithek® servoacs

The varithek® aircleansystem (**acs**) from Rieber is already used successfully across the world by renowned caterers and in 5-star hotels for front cooking. The integrated airclean circulating air technology ensures effective extraction of grease and odours right where they are created allowing your guests to enjoy uncompromising service even in closed rooms. In contrast to standard extraction systems, the varithek® **acs**, a circulating air suction system, also offers a high level of spatial flexibility.

The flexible cooking station with an integrated suction system.



The **servoacs** now allows you to be even more mobile without having to do without the proven benefits: All the cooking modules from the Rieber varithek® EST program can be inserted into the integrated system of the **servoacs**. Depending on your needs, your **servoacs** can be converted into a mobile cooking, grilling and holding station that you can use to provide your guests with a perfect service without any unpleasant odours.



10.11

varithek®
servocoolstation

Cool antipasti, salads and desserts? The right solution for keeping and serving cold food at the correct HACCP temperature is often a problem especially in the catering field. This all changes with the **servocoolstation**: The active compressor cooling system guarantees that the permitted temperature range is not exceeded, even during longer serving periods, and that you can ensure your guests can enjoy perfect fresh food.

The mobile cooled dispenser with HACCP safety.



Similar to when cooking on the **servoacs**, you also profit here by using the **thermoplates** with the **servocoolstation**. Pre-cooled food can be securely transported to where it is needed using the **thermoplates** and **thermoport**. Depending on needs, the **thermoplates** can be placed in the **servocoolstation** for refilling. The cold generated in the **servocoolstation** is passed directly on to the food with a high level of energy efficiency.

Oh and of course, the **servocoolstation is also perfectly mobile.**

2/1 Light

2 shelves
Exterior dimensions
915 x 700 mm



**servogrillstation 2 light
grill/star**

**servogrillstation 1 light
grill/warm**

**servothermstation 2 light
therm/star**

**servothermstation 1 light
therm/warm**

servoport 2/1

Connected load kW
Order number

2.8
88 02 50 70

3
88 02 50 72

2.8
88 02 50 71

3
88 02 50 69

–
88 02 50 52

2/1 Standard

3 shelves
Exterior dimensions
915 x 700 mm
Corner bumpers
in silver, with
connection bolts and
panelling holders



**servostar 2/1
only shelves**

**servogrillstation 2
grill/star**

**servogrillstation 1
grill/warm**

**servothermstation 2
therm/star**

**servothermstation 1
therm/warm**

Connected load kW
Order number

–
88 02 50 88*

2.8
88 02 50 90*

3
88 02 50 92*

2.8
88 02 50 91*

3
88 02 50 89*

Optional features



**Bridge 2/1
neutral**

**Bridge 2/1
light**

**Bridge 2/1
warm**

**Bridge 2/1 central
light**

**Panelling, 3 shelves
stainless steel**

Order number

88 02 30 33

88 02 30 34

88 02 30 35

88 02 30 36

88 02 30 55

The whole product family in GN 2/1.



servobase 2/1

—
88 02 50 75*



set servobuffet 2/1

—
88 02 30 17

* Order number only includes the trolley (without accessories such as e.g. thermoplates, GN containers, thermoport®, bridges, panelling).



servobase 2/1 passive cooling

—
88 02 50 87*



servoholdstation EST

—
88 02 50 93*



servomarie BM

0.95
88 02 50 94*



servocoolstation 2/1 active cooling

0.5
88 02 50 95*



servoacs ACS

10.5
88 02 50 96*
(Exterior dimensions 1070 x 855 mm)



Panelling, 3 shelves black

88 02 30 56



Panelling, 3 shelves silver

88 02 30 57



Connector 1/1 smooth

88 02 30 44



Connector 1/1 GN

88 02 30 45



Connector 1/1 with a cut-out for plate dispensers

88 02 30 46

All standard trolleys can be fitted with extra features that are either neutral or that include light or heat functions. Rieber also supplies an extra matching central island for the servocoolstation.

The servocuccina® light is a simplified open version of the trolley that can only be used without panelling as it is not possible to attach connection elements. The trolleys from this series are fitted with black corner bumpers.

1/1 Light

Exterior dimensions
700 x 470 mm



servostar 1/1



servotherm 0,2



servotherm 2,8



servogrill 2,8



servotherm 3,4

Connected load kW
2 shelves, Order no.
3 shelves, Order no.

–
88 02 50 36
88 02 50 38

0.2
88 02 50 40*
88 02 50 41*

2.8
88 02 50 44*
88 02 50 45*

2.8
88 02 50 54
88 02 50 55

3.4
72 50 50 46*
72 50 50 47*

1/1 Standard

3 shelves
Exterior dimensions
700 x 470 mm
Corner bumpers in
silver, with connection
bolts and panelling
holders.



servostar 1/1



servotherm 0,2



servotherm 2,8



servogrill 2,8



**servocool 1/1
passive**

Connected load kW
Order number

–
88 02 50 80*

0.2
88 02 50 81*

2.8
88 02 50 82*

2.8
88 02 50 83*

–
88 02 50 84*

Optional features



**Bridge 1/1
neutral**

Order number

88 02 30 30



**Bridge 1/1
light**

88 02 30 31



**Bridge 1/1
warm**

88 02 30 32



**Panelling, 3 shelves
stainless steel**

88 02 30 50



**Panelling, 3 shelves
black**

88 02 30 51

The whole product family in GN 1/1.



servoport 1/1

—
88 02 50 50
88 02 50 51



servobase 1/1

—
88 02 50 73*
88 02 50 74*



set servobuffet 1/1

—
—
88 02 30 16



set servocool 1/1

—
—
88 02 30 15

* Order number only includes the trolley (without accessories such as e.g. thermoplates, GN containers, thermoport®, bridges, panelling).



servocoolstation 1/1 active

—
88 02 50 85*



Panelling, 3 shelves silver
88 02 30 52



| | | | |
|-------------------|------------------|-------------------|------------------|
| Connector | Connector | Connector | Connector |
| 2/3 smooth | 2/3 GN | 1/3 smooth | 1/3 GN |
| 88 02 30 40 | 88 02 30 41 | 88 02 30 42 | 88 02 30 43 |



16.17

The panelling options

Classic, static buffet systems stand out thanks to their solid, top quality appearance and their safety. The servocuccina® combines these benefits with the advantages of flexibility and mobility: Use the right panelling to create a visually appealing buffet solution for your guests without losing out on mobility.

Go ahead - dress your kitchen.

Dress your kitchen.





royal blue



royal green



royal red



soft pink



The colour variants for GN 1/1

For the trolleys in Gastronorm 1/1, you can also adapt your servocuccina® to colours of your choice. We supply glass inserts and a variety of woods which you can use to lend your trolley the right look simply and easily and at any time to ensure that the servocuccina® blends into your existing colour concept harmoniously.

Show your true colours.



Germany

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

Austria

Rieber + Grohmann GesmbH.
Seybelgasse 13
A-1230 Wien
Tel. +43 (0) 1/8651510-0
Fax +43 (0) 1/8651510-10
E-Mail: office@rieber.at
www.rieber.at

Switzerland

Rieber ag
Handelszentrum Schöntal
Rorschacher Strasse
Postfach 118
CH-9402 Möschwil
Tel. +41 (0) 71/8689393
Fax +41 (0) 71/8662737
E-Mail: mail@rieber.ch
www.rieber.ch

France

Rieber S.à.r.l.
8, rue du Périgord
B.P. 37
F-68272 Wittenheim Cedex
Tel. +33 (0) 389/625060
Fax +33 (0) 389/571794
E-Mail: info@fr.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) 1225/704470
Fax +44 (0) 1225/705927
E-Mail: sales@bglrieber.co.uk
www.bglrieber.co.uk

The Netherlands

Rieber Benelux B.V.
Kamerlingh Onnesweg 2
NL-2952 BK Alblasterdam
Tel. +31 (0) 78/6918305
Fax +31 (0) 78/6931439
E-Mail: jerry.hol@nl.rieber.de
www.rieber.de

Poland

Gastromedia Sp. z o.o.
ul. Sobocka 19
PL-01-684 Warszawa
Tel. +48 (0) 22/8338707
Fax +48 (0) 22/8338722
E-Mail: gastro@gastromedia.pl
www.gastromedia.pl