



# thermoplates

The energy revolution for catering & buffets.

**Rieber**



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04.05

## The thermoplates as cost-cutters.

With the thermoplates, you can clearly reduce your operating costs while noticeably improving the quality of your foods – whether warm or cold.

Profit twofold from the high energy efficiency:  
**No more transferring.** With the thermoplates, one container can now handle anything: storage, preparation, making, distribution and serving – right up to the buffet, straight to the table or mobile up to the guest – with everything consistently compatible to the Gastronorm system. This clearly allows you to save on energy, time and cleaning efforts.

The energy revolution for catering & buffets.



**No more big energy loss.** The thermoplates encase your foods like a second skin and direct the cooking and cooling energy straight to the foods with a 10 times higher thermal conductivity. An advantage that pays off quickly for you.

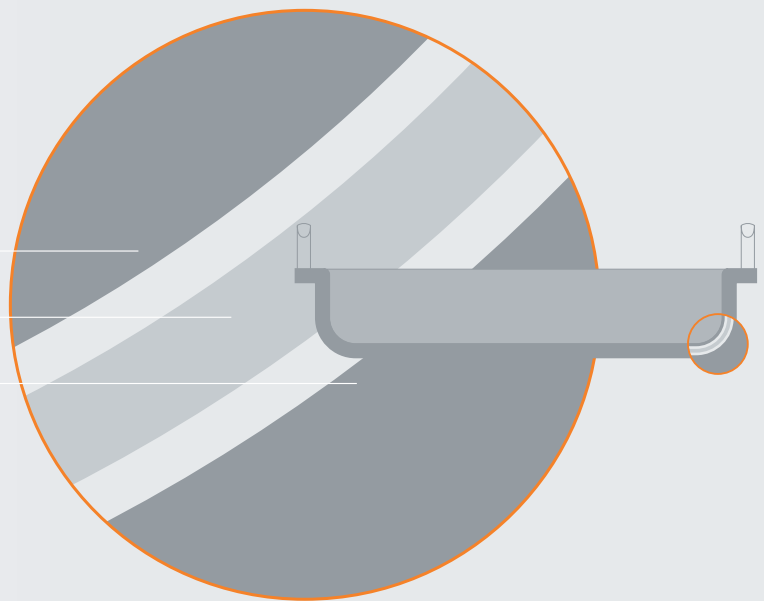
Don't let operating costs eat you up. Simply turn the tables: rely on simple, safe and highly energy-efficient processes – with Rieber's thermoplates.

## High-Tech: The multi-layer material

ferritic stainless steel

aluminium

ferritic stainless steel



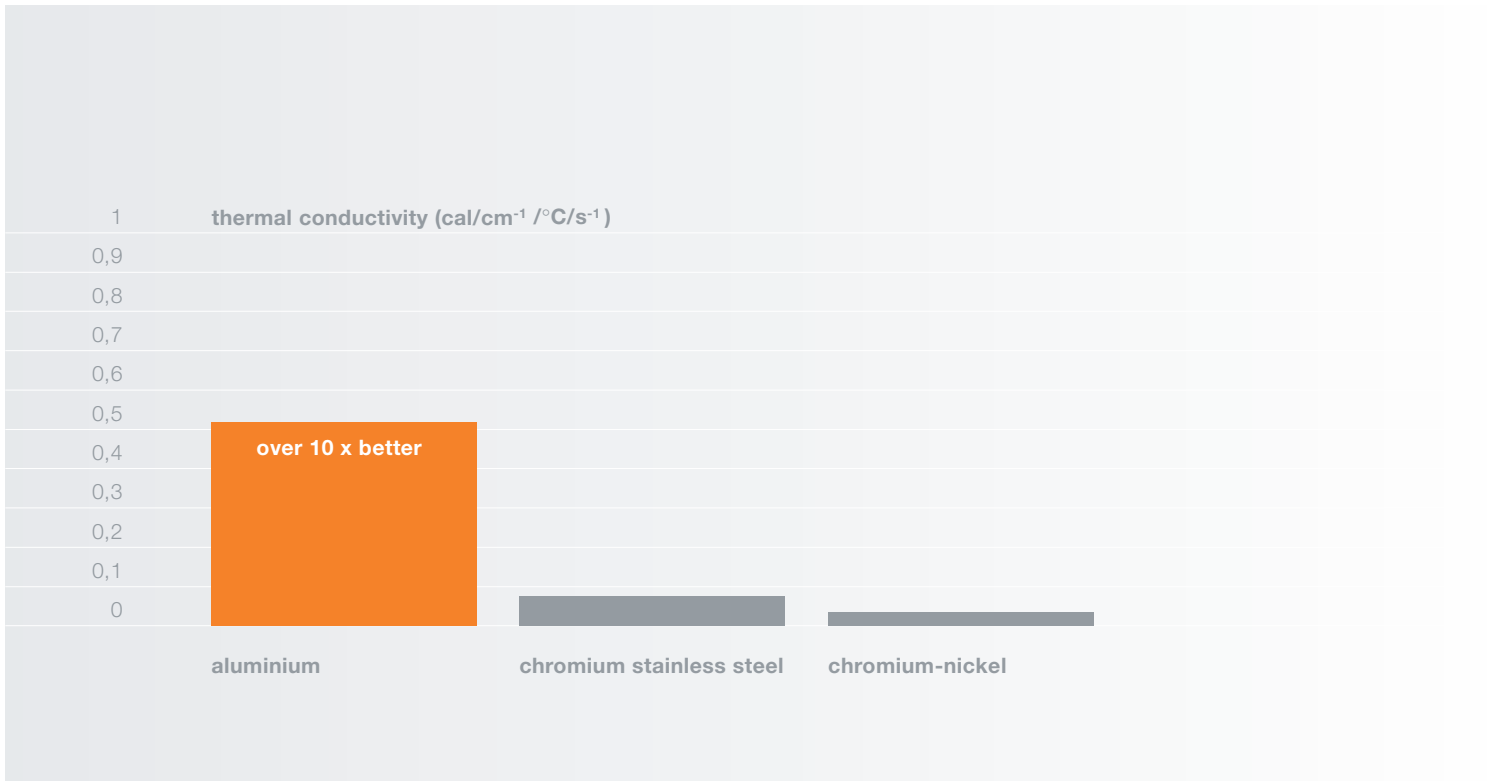
06.07

## The patented technology.

The key to the outstanding thermal properties of the thermoplates lies in the material: contrary to the conventional Gastronorm containers made of badly conducting stainless steel, the thermoplates consist of multi-layer material.

The core is a continuous aluminium layer with a thermal conductivity that is 10 times higher.

# The multi-layer material with built-in temperature boost.



Thanks to this, the energy input is distributed quickly and evenly and spreads to your foods optimally. Even without constant stirring.

In order for the thermoplates to keep their form and function within the relevant temperature range of 4 °C to 250 °C, the material is created in an elaborate thermic process. The layers bonded in this way are then deep-drawn into Gastronorm formats.

So there is true high-tech in the thermoplates, ensuring that your processes become as simple as possible, and that you save a fortune on operating costs as well.



Rieboer

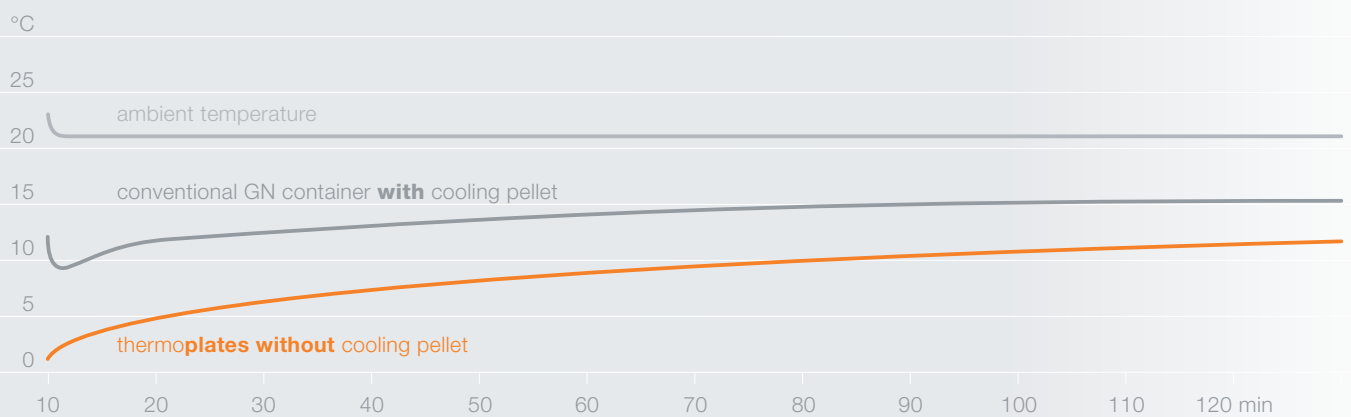


**The applications.**



pre-cooling in the polar coolstation®

## thermoplates – the clear victor in cold transportation.



## Safely transporting cold items.

The safe and healthy transportation of cold foods poses a particular challenge for every caterer. Whoever wanted to safely transport salads, cold meals or desserts in accordance with the HACCP-temperature ranges had to resort to cooling pellets or refrigeration units – up to now.

The cold transport box. No cooling pellet. And certainly no refrigeration unit.

**cold and safe transportation:**  
thermoport® and thermoplates



It's a different story with the thermoplates:

Not only is the desired temperature attained much faster and with notably less energy during pre-cooling, but transportation in the thermoport keeps the coldness exactly where it belongs: in direct contact with the food.

So don't let your expensive energy simply vanish into thin air.



12.13

## The seamless cold chain.

All of Rieber's kitchen components consistently coordinate with the Gastronorm system. With that said, the **thermoplates** and the **thermoport** ride the cool chain from the polar coolstation directly to the serving station – no transferring, no detours.

Safely up to the mobile cold serving station. Even without a plug.



serve cold beverages:  
thermo**plates** and  
varithek® servocool®



chilled salads, antipasti,  
chese and cold-cut platters:  
thermo**plates** and varithek® servobuffet®

You would like to keep your foods and beverages cold for a particularly long time? No problem: simply fill your thermo**port** with crushed ice and the thermo**plates** instantly become the perfect cold cloak for your foods. Even without a plug.

You can, of course, also profit from the high energy efficiency of the thermo**plates** in classic cold serving stations. Compared with Gastronorm containers, you thus save a lot of energy.



vertical or  
horizontal cooking



14.15

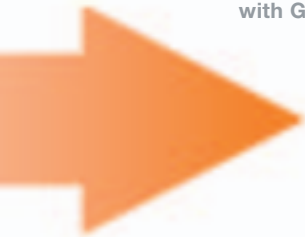
## Cooking and serving in one.

Whoever wants to clearly reduce energy costs and noticeably increase quality should also cook in thermoplates for catering. Whether gas, electric or induction stoves or even in the combi-steamer – you can profit from the energy-efficiency of the thermoplates. You save time and money.

The chafing dish that cooks. No water. And no burning.



with thermoplate® warmer  
with GN-port and varithek® warming module



From the stovetop directly to the table – with the varithek tabletop accessories, the thermoplate becomes an oven on the table that can beat any bain-marie hands down. At last you can keep foods warm at the right temperature, with minimal energy and no water. Even cooking is possible without burning. And without constant stirring. Your guests will be pleased.

## Heats up over 8 times faster.

thermo**plate** reaches 180 °C in 75 seconds · conventional grill reaches 180 °C in 10 minutes



**stationary:** thermo**plate** and varithek® acs...



**...or mobile:** thermo**plate** and varithek® servotherm®



## Grilling with the thermo**plates**.

One of the most thankless catering tasks is surely the cleaning of the grill plates "the morning after". Whoever had to help out themselves after a big event will quickly be able to appreciate the advantage of the thermo**plates** –

The thermo**plates** can easily be cleaned in the dishwasher.



The fast grill for the dishwasher. No tedious cleaning.



...or at the table:  
thermoplate, GN-port and  
varithek® induction module

Moreover, the thermoplates heat up much faster than most conventional grill plates. Especially when guest demand fluctuates, you can react to your guests quickly, without constantly having to give “full throttle”.

This saves time and money and makes grilling wonderfully fun again.

transportation

buffering



polar coolstation®

on-site



thermoplates & thermoport®

## The catering process chain.

No matter how efficient your kitchen components may be in one area of the process – the energy efficiency of your entire process chain crucially depends upon how many breaches you have between the individual stations in your temperature and energy chain.

The varithek **foodflow solution**<sup>®</sup>. No wasting energy.

producing/regenerating

distributing, dispensing, serving, presenting



varithek® servotherm<sup>®</sup>



varithek® servobuffet<sup>®</sup>

varithek<sup>®</sup> servocuccina<sup>®</sup>:  
the mobile kitchen  
to the guest



GN-port, varithek<sup>®</sup> cooking module/  
varithek<sup>®</sup> powersteam



varithek<sup>®</sup> chafing dish

varithek<sup>®</sup> tabletop<sup>®</sup>:  
the kitchen  
on the table



varithek<sup>®</sup> cooking module/ varithek<sup>®</sup> acs



varithekbuffet<sup>®</sup>

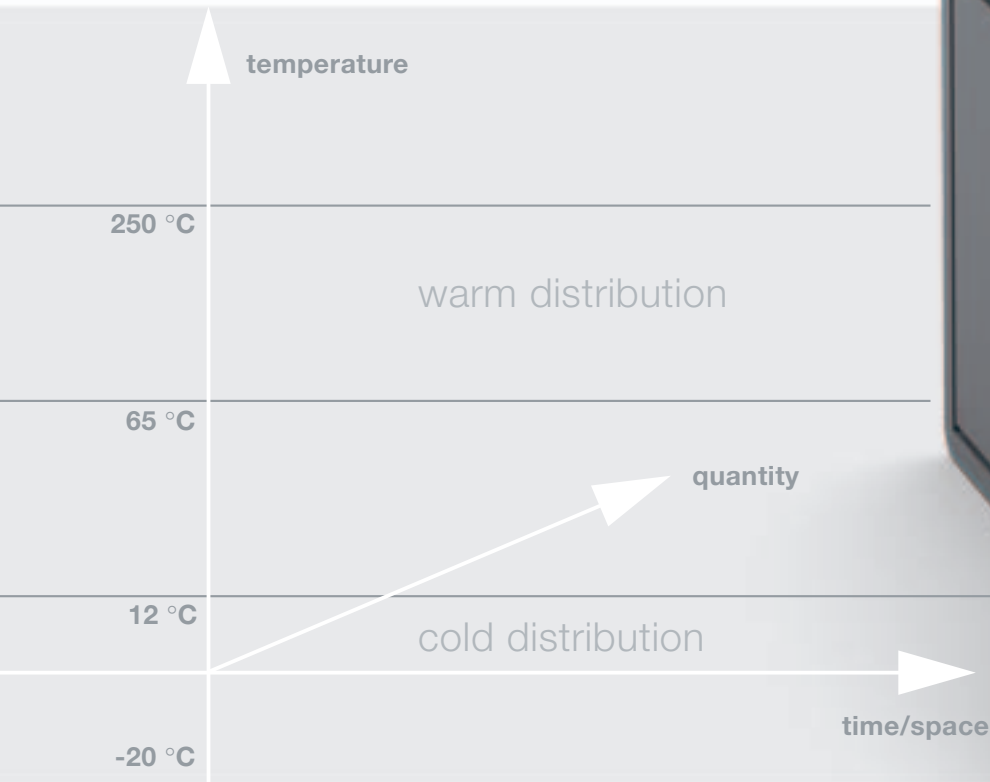
varithekbuffet<sup>®</sup>:  
the kitchen in  
front of the guest

With the thermoplates, you are ensuring a continuous chain and the highest energy efficiency possible. The energy put into cooling or cooking is not lost in transfer. Moreover, you need notably less energy to bring your foods to the desired temperatures. The Rieber varithek **foodflow solution**.

On-site, of course, you can enjoy every freedom: as a kitchen in front of the guest, as a kitchen on the table or even as a mobile kitchen directly to the guest – the varithek **foodflow solution** by Rieber always provides easy, safe and energy-efficient processes in the areas of catering and buffets.

Things have changed.

## Permissible HACCP ranges



20.21

## The catering and buffet requirement.

In principle, the catering requirement is very easy to describe: the right quantity of food and meal components must be conveyed from preparation to the guest through time and space within the right temperature range.

The perfect interaction of thermoplates and thermoport is ever the core of our varithek **foodflow solutions**. Together they comprise the compact, highly efficient, mobile kitchen unit for transporting cold and warm foods – safely and in the best quality.

Safely through time and space.



**Transportation**  
varithek® servocuccina®



**Production/regeneration**  
varithek® **cooking modules & powersteam®**



**Buffering**  
polar coolstation®

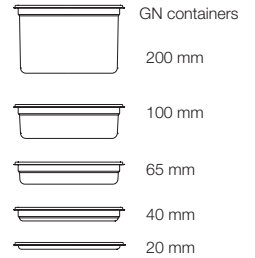
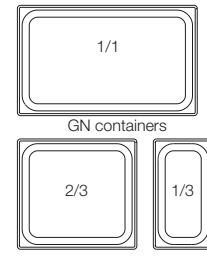
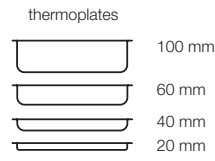
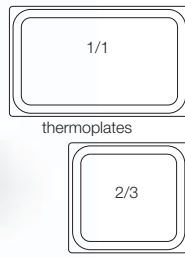


**Documentation**  
RFID HACCP safety system

The thermoport and thermoplates are reinforced most notably by four further product families from our extensive product range that facilitate the buffering of cold foods, the on-site production and regeneration, the distribution and serving and finally, the documentation of the temperature chain. As pieces of a system, all these building blocks cooperate perfectly for you. In the sense of a perfect complete solution.

We will surely find the right solution for you, too.

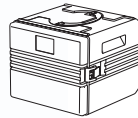
**thermoplates  
and GN containers**



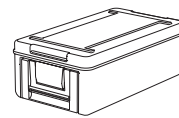
**thermoport®**



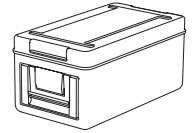
Mini K



50 K/50 KB



100 K/100 KB



**varithek® servocuccina®**



servostar



servotherm



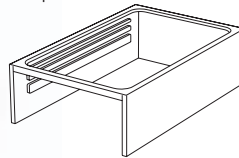
servogrill



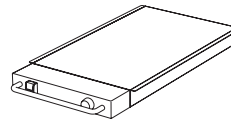
**varithek® cooking modules**



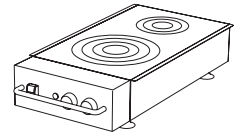
GN port



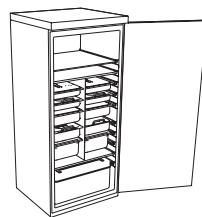
ceran ch 800



ceran ck 3400



**polar coolstation®**



polar coolstation

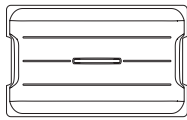
**Our service:  
the right  
solution for you.**

It doesn't matter if you only occasionally conduct catering and buffets or you belong to the large, market-leading catering establishments – with our advisors' long years of experience and competence in finding the right solution, a mutual discussion will surely help us find the right solution for you, too.

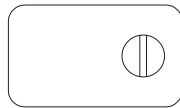
# Your individual varithek **foodflow solution**<sup>®</sup>. Easy. Effective. Expandable.

domed lid

1/1

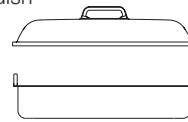


watertight  
press-in lid

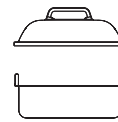


chafing dish

1/1

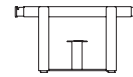
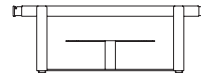
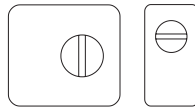
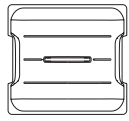


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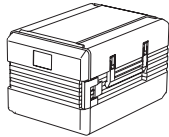


...and further  
models and depths.

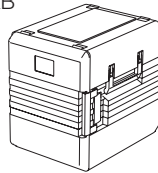
2/3



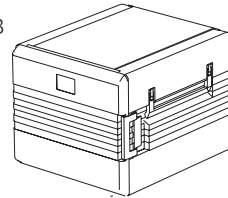
600 K/600 KB



1000 K/1000 KB



6000 K/6000 KB



...and further  
models.

servocool

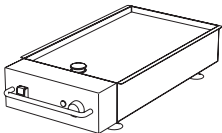


servobuffet

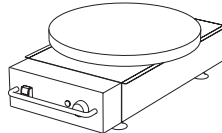


...and further  
models.

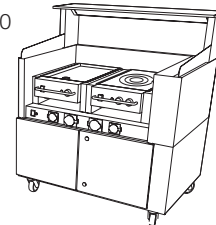
grill gp 3500



crêpe maker cr 3500



ACS 1000



...and further  
models.

## safety system



...as well as further  
products from  
our programme.

We are already thinking of your requirements in the future now, so that you can gradually expand your solutions at any time, if necessary. From 1 up to 1000 meals – with our varithek **foodflow solutions** you are always investing in flexibility, modularity and easy, safe and above all, highly energy-efficient processes, and thus securing your future among the competition.

We at Rieber regard ourselves as a partner and service provider for your economic success in the areas of catering and buffet. Sustainably, for today and tomorrow.

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