

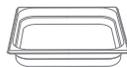
TECHNICAL DATA EDITION 2013

Knowing at all times where my food is
and what temperature it is at.

Hygienic. Safe. Networked.
BETTER FOOD! The kitchen of the future.



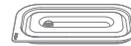
OPERATING SYSTEM gastronorm360



GN containers



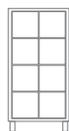
thermoplates®



GN lids

STORE

Refrigerators
// polar®



multipolar®



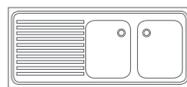
gastropolar®



polar®

PREPARE

Sinks



Sinks for professional kitchens

COOK

Cooking utensils / simmering ovens
// varithek®



varithek®
cooking utensils



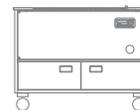
K|POT



hybrid kitchen®



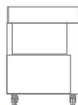
navioven



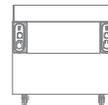
Multifunctional
boiler

EXTRACT

Extraction systems
// air-cleaning-system®



acs® 800
acs® 1000EC



acs® 1100d3
acs® 1500d3
acs® 1600 O₃

TRANSPORT

Food transport boxes
// thermoport®



thermoport®
plastic



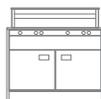
thermoport®
stainless steel



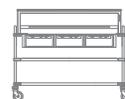
thermoport® 10, 20, 21

SERVING / DISTRIBUTION

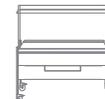
Serving systems, buffets, etc.



varithek buffet®



servocuccina®



Buffetto®



Rollito®

MOBILE UNITS

The little helpers...



Dispenser



Delivery trolleys



Banquet trolley



Rack trolleys

BETTER FOOD

4 – 17

What is **BETTER FOOD (B!FOOD)**?

B!FOOD links up of our products with the Internet.

Why does this matter? Our customers should know at all times **where** their food is and **what** temperature it is at.

Who can benefit from **B!FOOD**? Anybody who produces food in one location and serves it in another.

What is the objective of **B!FOOD**? To give everybody the chance to improve the quality of food for the public sector.

18 – 19

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

Imagine you could see on your smart phone where your food is at this very moment. And that you could also check its temperature in this way. Imagine not having to open a refrigerator or thermoport® in order to see what food there is inside. And now imagine that you were able to use your smart phone at any time to regulate the temperature of an oven anywhere in the world to stop it overcooking.

20 – 29

With **B!FOOD** we want to put our customers in control of their food at all times. Customers should be certain that they can always deliver the best possible quality, even if they are not on site in person.

30 – 43

www.betterfood.ag

44 – 45

46 – 61



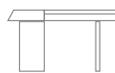
STW



Tray trolleys



Regiostation



Conveyor belts

62 – 107



Special trolleys / Rollis



Serving trolley



Cutlery and tray trolley



Drink dispenser

108 – 132

133 – 135

Normset Gastronorm container range by Rieber

	Material		Closed stainless steel GN containers						Polycarbonate containers			
	Version		without handles		with recessed handles		GreenVac container with vacuum function		e.g. for salads, cold dishes			
												
GN size External dim.	Depth mm	Capacity l	Type	Order no.	Type	Order no.	Capacity l	Type	Order no.	Capacity l	Type	Order no.
 650 x 530 mm	200	55	21 200	84 01 01 01								
	150	41	21 150	84 01 01 02								
	100	27	21 100	84 01 01 03								
	65	17	21 065	84 01 01 04								
	40	10	21 040	84 01 01 05								
	20	-	21 020	84 01 01 06								
 325 x 530 mm	200	26	11 200	84 01 01 07	11 200 f	84 01 02 01				21	K 11 200	84 21 01 01
	150	18.4	11 150	84 01 01 08	11 150 f	84 01 02 02	13.8	11 150 GV	84 23 01 03	16.5	K 11 150	84 21 01 02
	100	11.7	11 100	84 01 01 09	11 100 f	84 01 02 03	8.5	11 100 GV	84 23 01 02	10.3	K 11 100	84 21 01 03
	65	7	11 065	84 01 01 10	11 065 f	84 01 02 04				5.3	K 11 065	84 21 01 04
	55	5.6	11 055	84 01 01 59	11 055 f	84 01 02 59						
	40	3.4	11 040	84 01 01 11								
	20	-	11 020	84 01 01 12								
 325 x 352 mm	200	15.3	23 200	84 01 01 13	23 200 f	84 01 02 05						
	150	11.8	23 150	84 01 01 14	23 150 f	84 01 02 06						
	100	7.4	23 100	84 01 01 15	23 100 f	84 01 02 07						
	65	4.3	23 065	84 01 01 16	23 065 f	84 01 02 08						
	55	3.2	23 055	84 01 01 97								
	40	2.4	23 040	84 01 01 17								
	20	-	23 020	84 01 01 18								
 325 x 265 mm	200	10.9	12 200	84 01 01 19	12 200 f	84 01 02 09				10.3	K 12 200	84 21 01 09
	150	8.4	12 150	84 01 01 20	12 150 f	84 01 02 10	6	12 150 GV	84 23 01 07	7.8	K 12 150	84 21 01 10
	100	5.3	12 100	84 01 01 21	12 100 f	84 01 02 11				5.1	K 12 100	84 21 01 11
	65	3.3	12 065	84 01 01 22	12 065 f	84 01 02 12				2.7	K 12 065	84 21 01 12
	55	2.6	12 055	84 01 01 60	12 055 f	84 01 02 60						
	40	1.7	12 040	84 01 01 23								
	20	-	12 020	84 01 01 24								
 325 x 176 mm	200	6.6	13 200	84 01 01 25	13 200 f	84 01 02 13				5.8	K 13 200	84 21 01 05
	150	4.9	13 150	84 01 01 26	13 150 f	84 01 02 14	3.4	13 150 GV	84 23 01 11	4.5	K 13 150	84 21 01 06
	100	3.3	13 100	84 01 01 27	13 100 f	84 01 02 15				3	K 13 100	84 21 01 07
	65	2	13 065	84 01 01 28	13 065 f	84 01 02 16				1.7	K 13 065	84 21 01 08
	40	1	13 040	84 01 01 29								
	20	-	13 020	84 01 01 30								
 162 x 265 mm	200	5	14 200	84 01 01 31	14 200 f	84 01 02 17						
	150	3.6	14 150	84 01 01 32	14 150 f	84 01 02 18				3.2	K 14 150	84 21 01 13
	100	2.3	14 100	84 01 01 33	14 100 f	84 01 02 19				2.1	K 14 100	84 21 01 14
	65	1.5	14 065	84 01 01 34	14 065 f	84 01 02 20				1.3	K 14 065	84 21 01 15
	40	1	14 040	84 01 01 35								
	20	-	14 020	84 01 01 35								
 325 x 131 mm	200	5.6	28 200	84 01 01 63	28 200 f	84 01 02 42						
	150	3.9	28 150	84 01 01 36	28 150 f	84 01 02 21				3.6	K 28 150	84 21 01 23
	100	2.6	28 100	84 01 01 37	28 100 f	84 01 02 22				2.3	K 28 100	84 21 01 22
	65	1.3	28 065	84 01 01 38	28 065 f	84 01 02 23						
	40	1	28 040	84 01 01 39								
	20	-	28 020	84 01 01 39								
 162 x 530 mm	150	8.4	24 150	84 01 01 58	24 150 f	84 01 02 40				7.4	K 24 150	84 21 01 19
	100	5.3	24 100	84 01 01 57	24 100 f	84 01 02 39				4.9	K 24 100	84 21 01 20
	65	3.3	24 065	84 01 01 56	24 065 f	84 01 02 38				3	K 24 065	84 21 01 21
	40	1.7	24 040	84 01 01 55	24 040 f	84 01 02 37						
	20	-	24 020	84 01 01 54								
 162 x 176 mm	200	2.8	16 200	84 01 01 40	16 200 f	84 01 02 24						
	150	2.1	16 150	84 01 01 41	16 150 f	84 01 02 25	1.5	16 150 GV	84 23 01 15	2	K 16 150	84 21 01 16
	100	1.4	16 100	84 01 01 42	16 100 f	84 01 02 26				1.4	K 16 100	84 21 01 17
	65	0.9	16 065	84 01 01 43	16 065 f	84 01 02 27				0.8	K 16 065	84 21 01 18
	40	0.7	19 100	84 01 01 44	19 100 f	84 01 02 28						
	65	0.5	19 065	84 01 01 45	19 065 f	84 01 02 29						
 108 x 176 mm												
							To keep raw or cooked foods fresh by means of vacuuming, recommended for Cook and Chill.					
							See also accessories page 9.					
										Transparent, for storing, preparing, serving food, without handles. Compatible with stainless steel GN containers. Not resistant to: alkaline lye, amines, concentrated acids and lyes, methanol, aromatic and halogenated hydrocarbons and hot water (constant exposure). Appropriate cleaning agent and detergent required.		

Normset Gastronorm container range by Rieber

		Material	Perforated stainless steel GN containers								
		Version	not for insertion		For insertion in closed GN container						
					without handles		with stackable hinged handle				
											
GN size	Depth	Capac-	Type	Order no.	Depth	Type	Order no.	Type	Order no.		
External dim.	mm	ity l			mm						
 650 x 530 mm	200	55	21 204	84 02 01 01							
	150	41	21 154	84 02 01 02							
	100	27	21 104	84 02 01 03							
	65	17	21 064	84 02 01 04							
	40	10	21 044	84 02 01 40							
	20	-	21 024	84 02 01 37							
 325 x 530 mm	200				190	11 194	84 02 01 05	11 194 K	84 02 02 05		
	150				140	11 144	84 02 01 06	11 144 K	84 02 02 06		
	100				90	11 094	84 02 01 07	11 094 K	84 02 02 07		
	65				55	11 054	84 02 01 08	11 054 K	84 02 02 08		
	55				20	11 024	84 02 01 36				
	40										
 325 x 352 mm	200	15.3	23 204	84 02 01 09	90						
	150	11.8	23 154	84 02 01 10	55						
	100	7.4	23 104	84 02 01 11							
	65	4.3	23 064	84 02 01 12							
	55	3.2									
	40	2.4	23 044	84 02 01 13							
 325 x 265 mm	200				190	12 194	84 02 01 19	12 194 K	84 02 02 09		
	150				140	12 144	84 02 01 20	12 144 K	84 02 02 10		
	100				90	12 094	84 02 01 21	12 094 K	84 02 02 11		
	65				55	12 054	84 02 01 22				
	55										
	40										
 325 x 176 mm	200	6.6	13 204	84 02 01 14	90	13 094	84 02 01 27				
	150	4.9	13 154	84 02 01 15	55	13 054	84 02 01 26				
	100	3.3	13 104	84 02 01 16							
	65	2	13 064	84 02 01 17							
	40	1	13 044	84 02 01 18							
	20	-	13 024	84 02 01 39							
 162 x 265 mm	200										
	150										
	100										
	65										
	20										
 325 x 131 mm	200	5.6									
	150	3.9									
	100	2.6									
	65	1.3	28 064	84 02 01 50*							
	20	-									
 162 x 530 mm	150	8.4									
	100	5.3									
	65	3.3									
	40	1.7									
	20	-									
 162 x 176 mm	200	2.8									
	150	2.1									
	100	1.4									
	65	0.9									
 108 x 176 mm	100	0.7									
	65	0.5									

* GN 2/8 container for climate pellet.

Lid range for GN containers by Rieber

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

Stainless steel flat lid



Hinged flat lid made of stainless steel



Press-in lid made of stainless steel



Press-in water-tight lid made of stainless steel



GN size	Cut-outs for spoons	Handles	Stainless steel flat lid		Hinged flat lid made of stainless steel		Press-in lid made of stainless steel		Press-in water-tight lid made of stainless steel	
			Type	Order no.	Type	Order no.	Type	Order no.	Type	Order no.
1/1 	•	•	111	84 03 01 01	113	84 04 01 01	116	84 09 01 01	115	84 08 01 01
			1111	84 03 02 01	1131	84 04 02 01				
			111a	84 03 03 01	113a	84 04 03 01	116a	84 09 02 01		
			1111a	84 03 04 01	1131a	84 04 04 01				
2/3 	•	•	231	84 03 01 02			236	84 09 01 02	235	84 08 01 02
			2311	84 03 02 02						
			231a	84 03 03 02			236a	84 09 02 02		
			2311a	84 03 04 02						
1/2 	•	•	121	84 03 01 03	123	84 04 01 02	126	84 09 01 03	125	84 08 01 03
			1211	84 03 02 03	1231	84 04 02 02				
			121a	84 03 03 03	123 a	84 04 03 02	126a	84 09 02 03		
			1211a	84 03 04 03	1231a	84 04 04 02				
1/3 	•	•	131	84 03 01 04			136	84 09 01 04	135	84 08 01 04
			1311	84 03 02 04						
			131a	84 03 03 04			136a	84 09 02 04		
			1311a	84 03 04 04						
1/4 	•	•	141	84 03 01 05			146	84 09 01 05	145	84 08 01 05
			1411	84 03 02 05						
			141a	84 03 03 05						
			1411a	84 03 04 05						
2/8 	•	•	281	84 03 01 23			286	84 09 01 06	285	84 08 01 06
			2811	84 03 02 17						
			281a	84 03 03 17			286a	84 09 02 06		
			2811a	84 03 04 23						
2/4 	•	•	241	84 03 01 08						
			2411	84 03 02 08						
			241a	84 03 03 08						
			2411a	84 03 04 08						
1/6 	•	•	161	84 03 01 06			166	84 09 01 07	165	84 08 01 07
			1611	84 03 02 06						
			161a	84 03 03 06			166a	84 09 02 07		
			1611a	84 03 04 06						
1/9 	•	•	191	84 03 01 07			196	84 09 01 08	85 02 20 16	
			1911	84 03 02 07						
			191a	84 03 03 07			196a	84 09 02 08		
			1911a	84 03 04 07						



GN lid with cut-out for spoons



GN lid with cut-out for handles

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

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

<p>Flat lid, transparent, in polycarbonate, compatible with stainless steel and polycarbonate GN containers.</p> 		<p>NEW!</p> <p>vaculid® Stainless steel lid, suitable for vacuuming, storing, transporting and cooking food. With a black or red silicon seal. Compatible with Gastronorm containers without drop handles in GN 1/6 and 1/3 up to a maximum depth of 100 mm and with thermoplates® without handles in GN 1/6 and 1/3. Transparent vaculid® available on request.</p> 		<p>GreenVac lid Only suitable for GreenVac containers (for food vacuuming).</p> 	
Type	Order no.	Type	Order no.	Set no. GreenVac lid, complete with seal and valve	
K 111	84 20 01 05			84 20 02 01	
K 231	84 20 01 14				
K 121	84 20 01 06			84 20 02 02	
K 131	84 20 01 07	84 01 10 42 (red seal)		84 20 02 03	
		84 01 10 44 (black seal)			
K 141	84 20 01 08				
K 281	84 20 01 12				
K 241	84 20 01 11				
K 161	84 20 01 09	84 01 10 41 (red seal)		84 20 02 04	
		84 01 10 43 (black seal)			
K 191	84 20 01 13				

Note: Not suitable for GN containers with depths of 20 mm and 40 mm. Coloured versions in orange, green and black available on request.



Hand pump for vaculid® lid

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

Order no. 84 19 14 09

Accessories for GreenVac containers

	Order no.	
Distance bolts for shelf inserts	84 19 11 01	
Individual seals GN 1/1	84 19 08 01	
Individual seals GN 1/2	84 19 08 02	
Individual seals GN 1/3	84 19 08 03	
Ball valve	84 19 10 01	

Shelf inserts, grilles, stacking shelves

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



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



**Grille, stainless steel
L = lightweight version**

GN size	Type	Dimensions	Order no.	Type	Dimensions	Order no.
2/1 	219	579 x 474 mm	84 13 01 01	22	650 x 530 mm	84 14 01 01
				22 L	650 x 530 mm	84 14 01 06
1/1 	119	475 x 274 mm	84 13 01 02	12	325 x 530 mm	84 14 01 02
				12 L	325 x 530 mm	84 14 01 05
2/3 				23	325 x 352 mm	84 14 01 38
1/2 	129	274 x 210 mm	84 13 01 04			
1/3 	139	274 x 125 mm	84 13 01 05			

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



Perforated shelf inserts for polycarbonate containers



Perforated shelf inserts for insertion in closed GreenVac containers

GN size	Type	Dimensions	Order no.	Type	Dimensions	Order no.
1/1 	K 119		84 22 01 01			84 22 01 05
1/2 	K 129		84 22 01 02			84 22 01 06
1/3 	K 139		84 22 01 03			84 22 01 07

Frames

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

Long frame for combinations



Cross frame for combinations



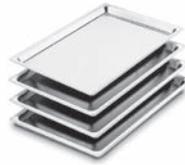
GN size	Length mm	Order no.	GN size	Length mm	Order no.
1/1 	530	84 19 01 01	1/1 	325	84 19 02 01
					Cross frame with spring
			1/1 	325	84 19 02 02
					Cross frame without spring for thermoport® 100/50 K

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

Insert trays, EG Gastronorm containers

Insert tray with smooth edge, made of stainless steel, for preparing, finishing and serving dishes.

Insert trays



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

EG Gastronorm containers



EG Gastronorm lids



GN size	Depth in mm	External dim. in mm	Type	Order no.	GN size	Depth in mm	Type	Order no.	Type	Order no.
2/1	20	650 x 530	21 021	84 10 01 01						
1/1	20	325 x 530	11 021	84 10 01 04	1/1	60	11 060 EG	84 01 03 01	111 EG	84 09 02 10
	40		11 041	84 10 01 05						
	65		11 066	84 10 01 06						
2/3	20	325 x 352	23 021	84 10 01 07						
	40		23 041	84 10 01 08						
	65		23 066	84 10 01 09						
1/2	20	325 x 265	12 021	84 10 01 10						
	40		12 041	84 10 01 11						

Cooking & transporting with thermoport® and EG containers



Operating system

Gastronorm containers for spices and cutlery

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



Spice shaker made of stainless steel for insertion



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



Spice container for insertion

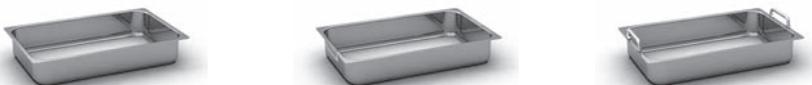
GN size	Depth in mm	Order no.	Order no.	Order no.
1/4	150		84 18 01 01	
			with a sloped base and hinged hygienic lid made of plexiglass	
1/6	150			84 17 01 01
	100	84 16 01 01		with a hinged hygienic lid made of acrylic glass
	Guide shelf	84 16 02 01		
1/9	100	84 16 01 02		
	Guide shelf	84 16 02 02		

The saucepan in GN format

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

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

Material thickness 2.6 mm,
nano surface-treated



	GN size	Depth	Capacity l	without handles	with 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
		20	-	84 01 08 39		84 01 09 39

Material thickness 2.6 mm,
coated



	GN size	Depth	Capacity 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
		20	-	84 01 08 42		84 01 09 42

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

Material thickness 4 mm,
nano surface-treated



	GN size	Depth	Capacity l	without handles	with handles
	GN 1/1	20	-	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

Material thickness 4 mm,
coated



	GN size	Depth	Capacity l	without handles	with handles
	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

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

Operating system

Accessories	GN 1/1	GN 2/3	GN 1/2	GN 1/3	GN 1/6
 <p>Flat polycarbonate lid Order no. 84 20 01 05 84 20 01 14 84 20 01 06 84 20 01 07 – Coloured versions in orange, green and black available on request.</p>					
 <p>Waterproof press-in lid, stainless steel Order no. 84 08 01 01 84 08 01 02 84 08 01 03 84 08 01 04 –</p>					
 <p>Press-in lid, stackable, stainless steel, with handle cut-out Order no. 84 09 02 01 84 09 02 02 84 09 02 03 84 09 02 04 –</p>					
 <p>vaculid® lid NEW! Stainless steel lid, suitable for vacuuming, storing, transporting and cooking food. With a black or red silicon seal. Transparent vaculid® available on request.</p>				84 01 10 42 (red seal) 84 01 10 44 (black seal)	84 01 10 41 (red seal) 84 01 10 43 (black seal)
 <p>Hand pump for vaculid® lid</p>	–	–	–	84 19 14 09	84 19 14 09

For a perfect aroma. On gas, induction and electric

Cooking insert 1/3, 70 mm high, for insertion in thermoplastes®, or gentle cooking of vegetables, fish etc.



Cooking insert 1/3	Order no.
Stainless steel cooking inserts, 70mm high	84 01 11 12

The saucepan in GN format

Rieber thermoplates® C Buffet range – with rounded corners!

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

thermoplates® – coated
Material thickness 2.6 mm



	GN size	Depth	Capacity l	Order no.	with wing handles Order no.	Pan	Order no.
	GN 1/1	100 65 40	10 6 2.5	84 01 08 60 84 01 08 61 84 01 08 62			
	GN 2/3	100 65 40	7 4 2	84 01 08 65 84 01 08 66 84 01 08 67	84 01 08 04 84 01 08 08 84 01 08 50		
	GN 1/2	100 65 40	5 3 1.5	84 01 08 70 84 01 08 71 84 01 08 72			84 01 08 90
	GN 1/3	100 65 40	3 2 1	84 01 08 47 84 01 08 46 84 01 08 48			84 01 08 91

Griddle thermoplates®, coated

Griddle
Order no.



	GN 2/3	40 40	2 2	without handles wing handles	84 01 08 81 84 01 08 83		84 01 08 85
	GN 1/2	40 40	1.5 1.5	without handles pan handle	84 01 08 82 84 01 08 86		

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

thermoplates® – nano surface-treated
Material thickness 2.6 mm



	GN size	Depth	Capacity l	Order no.	Pan	Order no.
	GN 1/1	100 65 40	10 6 2.5	84 01 08 87 84 01 08 88 84 01 08 89		
	GN 2/3	100 65 40	7 4 2	84 01 08 94 84 01 08 95 84 01 08 96		
	GN 1/2	100 65 40	5 3 1.5	84 01 08 97 84 01 08 98 84 01 08 99		84 01 08 92
	GN 1/3	100 65 40	3 2 1	84 01 08 57 84 01 08 58 84 01 08 59		84 01 08 93

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

	GN 1/6	100 65 40	1.2 0.7 0.4	84 01 08 56 84 01 08 55 84 01 08 54		
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thermoplates® coated with a material thickness of 1.5 mm

	GN 1/6	100 65 40	1.2 0.7 0.4	84 01 08 75 84 01 08 74 84 01 08 73		
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thermoplates® nano surface-treated on the inside, coated on the outside, with a material thickness of 1.5 mm

	GN 1/6	100 65 40	1.2 0.7 0.4	on request on request on request		
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**Rieber thermoplastes® C Buffet range – with rounded corners!
Accessories – range of lids**

GN size		Stainless steel lid for a cooking vessel with a firmly mounted handle Order no.	Water-tight press-in lid Order no.	Flat polycarbonate lid Order no.	vaculid® lid for vacuuming Transparent vaculid® on request Order no.
	GN 1/1	84 01 21 31	84 08 01 01	84 20 01 05*	-
	GN 2/3	84 01 21 32	84 08 01 02	84 20 01 14*	-
	GN 1/2	84 01 21 33	84 08 01 03	84 20 01 06*	-
	GN 1/3	84 01 21 34	84 08 01 04	84 20 01 07*	84 01 10 42 (red seal) 84 01 10 44 (black seal)
	GN 1/6	-	84 08 01 07	84 20 01 09*	84 01 10 41 (red seal) 84 01 10 43 (black seal)
	Hand pump for vaculid® lid				84 19 14 09
				* Coloured versions in orange, green and black available on request.	

Operating system

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

Can be used for storage, regeneration and hot/cold serving



GN size	Buffet lid made of stainless steel with a plastic corner for holding and a firmly connected hinge to enable folding Order no.	Buffet lid made of stainless steel with a plastic corner for holding and a firmly connected hinge to enable folding Order no.	Buffet lid made of stainless steel with a plastic corner for holding and a firmly connected hinge to enable folding Order no.	Buffet lid made of stainless steel with a plastic corner for holding and a firmly connected hinge to enable folding Order no.	Buffet lid made of plastic, transparent with a corner for holding and a firmly connected hinge to enable folding Order no.
	GN 1/1	84 01 21 01			84 01 10 90
	GN 2/3		84 01 21 02		84 01 10 60
	GN 1/2			84 01 21 03	84 01 10 63
	GN 1/3				84 01 21 04
					84 01 10 74

Buffet lid only suitable for thermoplastes® 65 mm and 100 mm deep

Coloured versions in orange, green, white and black available on request.

**Rieber thermoplastes® C Buffet range – with rounded corners! –
Accessories**

GN size	Pellet	Order no.
	Heat pellet, GN 1/2, stainless steel Cooling pellet, GN 1/2, stainless steel	89 08 01 71 85 01 20 12

GN size	thermoplastes® handle – for safe transport, handling and presentation of food Order no.
GN 1/1	84 19 04 05
GN 2/3	84 19 04 02
GN 1/2	84 19 04 03
GN 1/3	84 19 04 04

Qitchenware containers – the second skin for your food

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



Type	»Sushi Tray«	Type	»Menu Tray«
	Side dish tray GN 1/9, 32 mm deep-polished or matt (without lid)		Stainless steel tray GN 1/6, in depths of 32, 48 and 91 mm, polished or matt (without lid)
	Order no. 85 02 20 66 (matt) Polished version on request 32 mm: 0.3 l		Order no. 85 02 20 22 (matt) Order no. 85 02 20 82 (polished) 32 mm: 0.3 l Order no. 85 02 20 35 (matt) Order no. 85 02 20 83 (polished) 48 mm: 1.0 l Order no. 85 02 20 09 (matt) Order no. 85 02 20 84 (polished) 91 mm: 1.4 l White ceramic coating (outside) on request

Qitchenware lid range



GN size	Flat lids made of polycarbonate for the safe storage of food	Domed lids made of polypropylene for the presentation of food (without silicon lip)	Storage/domed lid Storage/domed lid made of polycarbonate with a silicone lip for the storage and presentation of meals	Storage/transport lid Storage/transport lid made of stainless steel with a silicone lip for the storage and presentation of meals	vaculid® lid NEW! Stainless steel lid, suitable for vacuuming, storing, transporting and cooking food. Transparent vaculid® on request
	Colour Order no.	Colour Order no.	Colour Order no.	Colour Order no.	Colour Order no.
GN 1/9	transparent 84 20 01 13 orange 84 20 01 31 green 84 20 01 30 black 84 20 01 32	transparent 84 20 01 02 orange 84 20 01 58 green 84 20 01 57 black 84 20 01 59		85 02 20 16	
GN 1/6	transparent 84 20 01 09 orange 84 20 01 34 green 84 20 01 33 black 84 20 01 17	transparent 84 20 01 01 orange 84 20 01 55 green 84 20 01 54 black 84 20 01 56	transparent 84 20 01 29 orange 84 20 01 60 green 84 20 01 61 black 84 20 01 62	85 02 20 07	84 01 10 41 (red seal) 84 01 10 43 (black seal) Vacuum pump for vaculid® lid 84 19 14 08

Overview of Rieber Kitchenware sets

	Set	Order no.	Qty.	Set comprising:	
	STORE + MORE	84 30 01 02	2 1 1 1 1	Side dish tray 1/6, 48 mm deep, polished Multi-portion tray 1/6, 91 mm deep, polished Storage/domed lid 1/6 PC orange with silicon lip Storage/domed lid 1/6 PC green with silicon lip Storage/domed lid 1/6 PC transparent with silicon lip	
	VAC + SAVE	84 30 01 03	1 1 1 1	GN container 1/3, 65 mm deep GN shelf insert 1/3, perforated vaculid® GN 1/3, with a black silicon seal Vacuum pump for vaculid® lid	
	COOK + ROAST	84 30 01 04	1 1 1	thermoplates® 1/2, 65 mm deep, coated, with rounded corners GN container 1/2, 55 mm deep, perforated Lid for a cooking vessel 1/2	
	TEPPANYAKI 1/1	84 30 01 10	1	thermoplates® 1/1, 20 mm deep, with handle nano surface-treated	
	TEPPANYAKI 1/2	84 30 01 11	1	thermoplates® 1/2, 20 mm deep, with handle nano surface-treated	
	WASH + STORE	84 30 02 05	1 1	GN container 1/3, 65 mm deep, closed Flat polycarbonate lid 1/3	
	WASH + STEAM	84 30 02 10	1 1 1	GN container 1/3, 65 mm deep GN container 1/3, 55 mm deep, perforated Flat polycarbonate lid 1/3	
	WASH + STORE	84 30 02 06	1 1	GN container 2/3, 65 mm deep Flat polycarbonate lid 2/3	

multipolar® – the community refrigerator



multipolar® coolstation – the real community refrigerator

Community refrigerator with 10 or 12 lockers, outside housing made of galvanized steel plating, electrostatically powder coated, impact resistant. Inner chamber made of hygienic, fruit acid-resistant polystyrene (PS). Sturdy door hinges, all-round magnetic chamber seal. Thanks to the special bearings, the energy-saving and high-performance chiller produces little noise or vibrations. Stepless temperature regulation thanks to a room thermostat. Automatic defrosting and condensation water evaporation. Quiet cooling.

Stable inner compartment frame made completely of stainless steel 18/10 material 1.4301, visible sides ground matt, inner shelves with surrounding high edging. Every cabinet door with a different high quality lock and two cabinet door keys. Door stop DIN right as standard, can be changed to DIN left. Please refer to assembly instructions.

Temperature range approx. +2 °C to +12 °C (to +32 °C max. ambient temperature).

Connected load approx. 150 watts, 230 volts, 50 Hz. Energy consumption approx. 1.1 kWh / 24 hrs.

Apparatus description	External dim.	Connected load/Consumption	Type	Order no.
Compartment refrigerators				
 multipolar® 182-4 F-U Decorative frames (for 182 models)	602 × 600 × 820 mm	120 W, 230 V, 50 Hz, 0.9 kWh / 24h	Door stop right Door stop left	83 02 01 02 83 02 01 01 83 02 01 98
 multipolar® 182-6 F-U Base frame (for 182 models)	602 × 600 × 820 mm	120 W, 230 V, 50 Hz, 0.9 kWh / 24h	Door stop right Door stop left	83 02 01 04 83 02 01 03 83 02 01 97
 multipolar® 380-8 F Decorative frames (for 380 models)	602 × 600 × 1590 mm	150 W, 230 V, 50 Hz, 1.1 kWh / 24h	Door stop right Door stop left	83 02 02 02 83 02 02 01 83 02 02 98
 multipolar® 380-10 F Base frame (for 380 models)	602 × 600 × 1590 mm	150 W, 230 V, 50 Hz, 1.1 kWh / 24h	Door stop right Door stop left	83 02 02 04 83 02 02 03 83 02 02 97
 multipolar® 380-12 F	602 × 600 × 1590 mm	150 W, 230 V, 50 Hz, 1.1 kWh / 24h	Door stop right Door stop left	83 02 02 06 83 02 02 05
 multipolar® 380-14 F	602 × 600 × 1590 mm	150 W, 230 V, 50 Hz, 1.1 kWh / 24h	Door stop right Door stop left	83 02 02 08 83 02 02 07
 multipolar® 481-8 F Decorative frames (for 481 models)	755 × 715 × 1520 mm	150 W, 230 V, 50 Hz, 1.1 kWh / 24h	Door stop right Door stop left	83 02 03 02 83 02 03 01 83 02 03 98
 multipolar® 481-10 F Base frame (for 481 models)	755 × 715 × 1520 mm	150 W, 230 V, 50 Hz, 1.1 kWh / 24h	Door stop right Door stop left	83 02 03 04 83 02 03 03 83 02 03 97
 multipolar® 481-12 F	755 × 715 × 1520 mm	150 W, 230 V, 50 Hz, 1.1 kWh / 24h	Door stop right Door stop left	83 02 03 06 83 02 03 05
 multipolar® 570-16 F Decorative frames (for 570 models)	750 × 750 × 1864 mm	220 W, 230 V, 50 Hz, 1.2 kWh / 24h	Door stop right Door stop left	83 02 04 02 83 02 04 01 83 02 04 98
Main key				83 02 01 99

Drawer refrigerators

 multipolar® 481-8 S	755 × 715 × 1520 mm	150 W, 230 V, 50 Hz, 1.1 kWh / 24h	Door stop right Door stop left	83 02 03 08 83 02 03 07
 multipolar® 481-10 S	755 × 715 × 1520 mm	150 W, 230 V, 50 Hz, 1.1 kWh / 24h	Door stop right Door stop left	83 02 03 10 83 02 03 09

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

GN-compatible storage refrigerator with circulating air refrigeration, outside housing of galvanised steel plating, electrostatic powder-coated, impact resistant in white or stainless steel. Inner chamber recessed with floor drain, including plug, made of hygienic, fruit acid-resistant polystyrene (PS). Sturdy door hinges, all-round magnetic chamber seal. Thanks to the special bearings, the energy-saving and high-performance chiller produces little noise or vibrations. Stepless temperature regulation thanks to a room thermostat. Top control panel with centrally arranged digital temperature display.

Optical and acoustic alarm signal. Lockable door handle. Climate class SN-ST (up to 43 °C KT), coolant R 600a. Installed on stainless steel feet (150 to 180 mm high), gross capacity 583 l. Fitted with an internal frame made of stainless steel for either the GN support set for GN containers or the SWISS-PLY® thermoplates® or the support rail set for grilles and 2/1 GN containers (see accessories).



Accessories



Store

Type	Gross volume	External dim. (W x D x H)	Temperature range	Connected load	Energy consumption:	Order no.:
gastropolar® 570 white	583 litres	approx. 750 x 750 x 1,864 mm	-2 °C / +15 °C (up to +38 °C ambient temperature max.)	220 W, 220 – 240 V, 50 Hz	approx. 2.6 kWh / 24h	83 02 04 10 Door stop right 83 02 04 11 Door stop left
gastropolar® 570 stainless steel	583 litres	approx. 750 x 750 x 1,864 mm	-2 °C / +15 °C (up to +38 °C ambient temperature max.)	220 W, 220 – 240 V, 50 Hz	approx. 2.6 kWh / 24h	83 02 04 12 Door stop right 83 02 04 13 Door stop left

Accessories

Support rail set comprising 2 support rails for grilles or 2/1 GN containers	83 02 04 95
GN support set comprising a grille 2/1 and GN supports for 1/1 GN containers or SWISS-PLY® thermoplates®	83 02 04 93
Stainless steel grille GN 2/1	84 14 01 01
Glass door for Gastropolar (stainless steel frame)	83 02 04 25
GN containers (2/1, 1/1, 2/3, 1/3, 2/8) in various depths as well as SWISS-PLY® thermoplates® (1/1, 2/3, 1/2) in various depths	

Sets	Comprising	Set order no.
BASIC Gastropolar 570 stainless steel	Gastropolar stainless steel 4 x support rail set 4 x stainless steel grille 2/1	83 02 02 19 door stop right 83 02 02 20 door stop left
STANDARD Gastropolar 570 stainless steel	Gastropolar stainless steel 2 x support rail set 2 x stainless steel grille 2/1 2 x GN support set	83 02 02 21 door stop right 83 02 02 22 door stop left
PREMIUM Gastropolar 570 stainless steel	Gastropolar stainless steel 1 x support rail set 1 x stainless steel grille 2/1 4 x GN support set	83 02 02 23 door stop right 83 02 02 24 door stop left

Polar freezer



Freezer with static cooling. Outside housing of galvanized steel plating, electrostatically powder coated, impact resistant in white or stainless steel. The seamless inner chamber is made of white plastic. The lockable door is fitted with an exchangeable magnetic chamber seal which is easy to clean. Robust handle made of stainless steel. The integrated electronics allow digital, precise control. Control panel easily visible above the door. Optical and acoustic door and temperature alarm. In the inner chamber, two grid baskets allocated to each of the 7 evaporator plates. The baskets are fitted with a stainless steel panel at the front. Stability of plates, 60kg per plate, compartment height 150 -180mm. Climate class SN-ST, refrigerant R 600a, gross volume: 115 kg. Installed on 4 stainless steel feet (150 to -180 mm high)
Gross useful capacity: 513/472 litres
External dimensions (WxDxH) 750 x 760 x 1864 mm
Temperature range -14°C to -28°C (up to +38°C ambient temperature max.)
Connected load 150 W, 220 to 240 V, 50 Hz
Energy consumption 1.2 kWh / 24 h

Type	External dimensions (W x D x H)	Connected load	Order no.:
stainless steel	750 x 760 x 1864 mm	150 W, 220 to 240 V, 50 Hz, 1.2 kWh / 24 h	83 02 04 14 door stop right 83 02 04 17 door stop left
white	750 x 760 x 1864 mm	150 W, 220 to 240 V, 50 Hz, 1.2 kWh / 24 h	83 02 04 16 door stop right 83 02 04 19 door stop left

Preliminary technical remarks for large kitchen components

1.0 Sinks/wash basins/valves/mixer taps

1.1 Sinks/ sink unit covers

According to DIN 18861. Material thickness 1.0 to 1.25 mm

Sinks made of chrome nickel steel, material no.: 1.4301 (stainless steel). Sink cover provided with surrounding back ring which encompasses the sink and draining board. Grooved draining board, with inclines to the basin/basins. Covering turned down 50 mm on 3 sides, behind (wall side) turned up 50mm with cover.

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

1.2 Rinsing basins/sink/hand wash basin

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

1.3 Mixer taps for hand wash basins.

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

Hand wash basins can be fitted with the following items at extra cost on request:

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

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

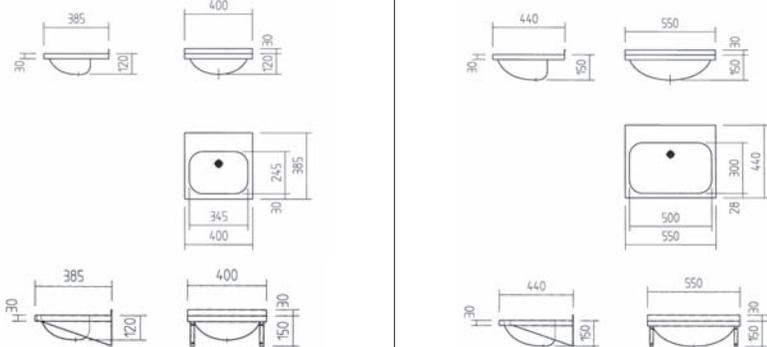
Protection type IP 67, make DMP or similar.
Single-lever mixer tap 1/2" chrome plated housing, with swivelling spout.
Spout projection 230 mm.
Spout height (lower edge) 120 mm.
One hole mixer tap 1/2", heavy construction, chrome plated housing, with swivelling spout, with aerator.
Spout projection 190 mm.
Spout height (lower edge) 190 mm.

Hand wash basin

Hand wash basin with brackets/without brackets

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

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



Type	HW 40415	HW 40415-K	HW 55465	HW 55465-K
Length x width x depth	400 x 385 x 120 mm	400 x 385 x 120 mm	550 x 440 x 150 mm	550 x 440 x 150 mm
Basin:	345 x 245 x 120 mm	345 x 245 x 120 mm	500 x 300 x 150 mm	500 x 300 x 150 mm
Order no. without brackets	82 10 03 01		82 10 03 02	
Order no. with brackets		82 10 02 01		82 10 02 02

<p>Hand wash basin with panelling / knee switch</p> <p>The following is to be provided on site: 1 non-return valve for the hot water supply.</p> <p>According to DIN 18861, the preliminary technical remarks and the specifications listed below.</p>				
	Type	HW 40415-V	HW 40415	HW 55465-V
Length x width x depth	400 x 385 x 122 mm	400 x 385 x 190 mm	550 x 440 x 152 mm	550 x 440 x 225 mm
Basin:	345 x 245 x 120 mm	345 x 245 x 120 mm	500 x 300 x 150 mm	500 x 300 x 150 mm
Order no. with panelling	82 10 04 01		82 10 04 02	
Order no. with panelling and knee switch		82 10 05 01		82 10 05 02

<p>Hand wash basin with panelling and sensor switching</p> <p>The following is to be provided on site: 1 earthed socket, 230 V. 1 non-return valve for the hot water supply. ON/OFF switch.</p> <p>According to DIN 18861, the preliminary technical remarks and the specifications listed below.</p>				
	Type	HW 40415-S		HW 55465-S
Length x width x depth	400 x 385 x 122 mm		550 x 440 x 152 mm	
Basin:	345 x 245 x 120 mm		500 x 300 x 150 mm	
Order no. with panelling and sensor switching	82 10 06 01		82 10 06 02	

Prepare

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

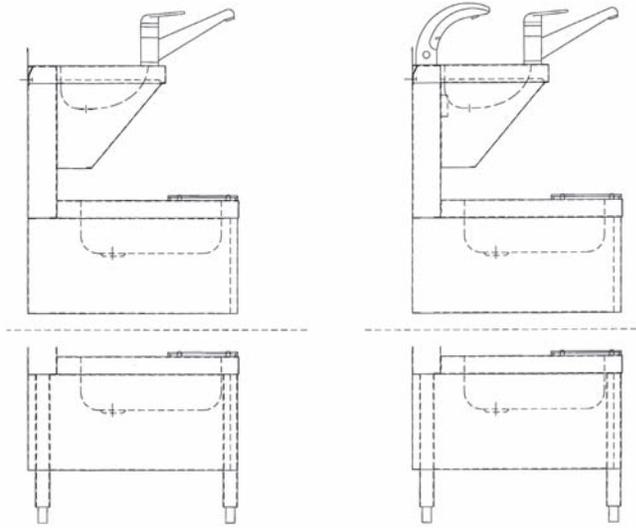
Fully assembled
 The following is to be provided on site:
 Model HAK-K:
 – 1 non-return valve for the hot water supply.
 Model HAK-S:
 – 1 flush socket 230 V, approx. 350 mm above finished floor and on/off switch approx. 1,200 mm above finished floor.

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

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

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

Optional:
 hinged grille made of stainless steel



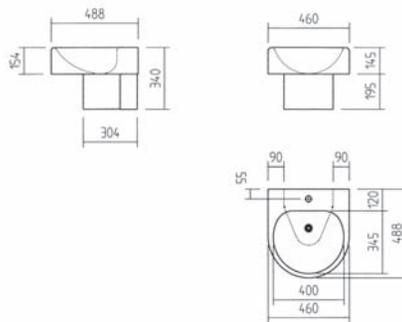
Type	HAK-K – with single-lever mixer tap		HAK-S – with contactless fitting and single-lever mixer tap	
Wall design				
Length x width x depth	500 x 600 x 750 mm	500 x 680 x 750 mm	500 x 600 x 750 mm	500 x 680 x 750 mm
Order no.	82 11 01 60	82 11 01 48	82 11 01 58	82 11 01 46
Foot design				
Length x width x depth	500 x 600 x 850 mm	500 x 680 x 850 mm	500 x 600 x 850 mm	500 x 680 x 850 mm
Order no.	82 11 01 52	82 11 01 42	82 11 01 50	82 11 01 38
Length x width x depth	500 x 600 x 900 mm	500 x 680 x 900 mm	500 x 600 x 900 mm	500 x 680 x 900 mm
Order no.	82 11 01 56	82 11 01 40	82 11 01 54	82 11 01 44

Hand wash basin Roundline

Hand wash basin Roundline

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

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



Type	RL-WB with sieve embossing		
Length x width x depth	488 x 460 x 340 mm		
Order no.	82 35 01 01		

Basins, bowls for welding in, building in – preliminary technical remarks

1. All parts described below are produced in chrome nickel steel material 1.4301. Some basins are also offered in material 1,4404 (V 4 A). Basins, bowls, sinks have 0.8 to 1.25mm material thickness according to the model (varies according to draw).
2. Deep drawn basins with large radii and with incline to drain for complete emptying.
3. Basins to be welded in are prepared for external welding; without noise suppression coating.

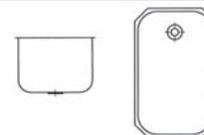
Hand wash basins to be welded in

<p>According to DIN 18861, the preliminary technical remarks and the specifications listed below. Basins seamlessly deep drawn with large radii, above approx. 20 mm wide border for welding in, floor with incline to the drain for complete emptying. Basin interior silk matt, exterior untreated. Basin with sieve valve embossing 1 1/2" central, otherwise layout of the ordered accessories.</p>		
Type	ES 352512	ES 503015
Inner dimensions L x W x D mm	345 x 245 x 120	500 x 300 x 150
Order no.	82 10 01 01	82 10 01 02
Accessories		
Basin interior polished	on request	on request
Special accessories (see also sink accessories)		
Plastic odour lock 1 1/2" x 50 mm		
Order no.	72 10 03 01	72 10 03 01
Sieve valve 1 1/2"		
Order no.	82 15 18 02	82 15 18 02

Prepare

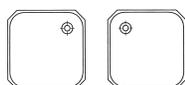
Large kitchen basin to be welded in with central rear valve hole

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



Type	ES 204017	ES 204030	ES 305030	ES 204025
Inner dimensions L x W x D mm	200 x 400 x 170	200 x 400 x 300	300 x 500 x 300	200 x 400 x 250
Version	Valve embossing 1 1/2" and/or 2"	Valve embossing 1 1/2" and/or 2"	Valve embossing 1 1/2" and/or 2"	Valve embossing 1 1/2" and/or 2"
Order no.	82 12 18 01 Basin interior brushed (sides)	82 12 20 01 Basin interior brushed (sides)	82 12 21 01 Basin interior silk matt	82 12 19 01 Basin interior polished
Type	ES 253716			
Inner dimensions L x W x D mm	250 x 370 x 160			
Version	Valve embossing 1 1/2"			
Order no.	82 12 03 01 Basin interior polished			
Accessories Basin interior brushed (sides)	Possible with order no.: 82 12 21 03, 82 12 24 07			
Description as above				
Type	ES 404025	ES 404025		
Inner dimensions L x W x D mm	400 x 400 x 250	400 x 400 x 250		
Version	Cylindrical with central valve hole, valve embossing 1 1/2" and/or 2"	Conical with valve hole, Valve embossing 1 1/2" and/or 2"		
Order no.	82 12 09 02 Basin interior silk matt	82 12 09 01 Basin interior silk matt		

Large kitchen basin to be welded in with valve hole right and/or left, can be used reversibly

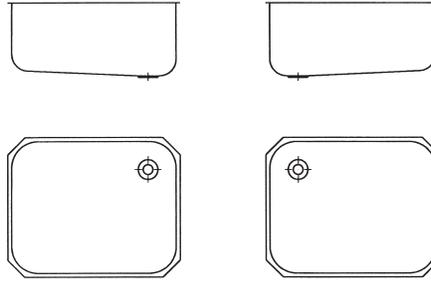


According to DIN 18861, the technical preliminary remarks and the specifications listed below. Basins seamlessly deep drawn with large radii, above approx. 20 mm wide border for welding in, floor with incline to the drain, for complete emptying. Basin interior silk matt, polished and/or brushed (sides), outside untreated. Basin with valve embossing 1 1/2" and/or 2" (type ES 373716 only with valve embossing 1 1/2"), otherwise version of ordered accessories.

Type	ES 373716	ES 404020	ES 404025	ES 404030
Inner dimensions L x W x D mm	370 x 370 x 160	400 x 400 x 200	400 x 400 x 250	400 x 400 x 300
Order no.	82 12 07 01 Basin interior polished	82 12 08 01 Basin interior silk matt	82 12 09 01 Basin interior silk matt	82 12 10 01 Basin interior silk matt
Type	ES 454525	ES 505025	ES 505030	ES 505035
Inner dimensions L x W x D mm	450 x 450 x 250	500 x 500 x 250	500 x 500 x 300	500 x 500 x 350
Order no.	82 12 11 01 Basin interior silk matt	82 12 12 01 Basin interior silk matt	82 12 13 01 Basin interior silk matt	82 12 14 01 Basin interior silk matt
Type		ES 606035	ES 707035	
Inner dimensions L x W x D mm		600 x 600 x 350	700 x 700 x 350	
Order no.		82 12 16 01 Basin interior brushed (sides)	82 12 17 01 Basin interior polished	
Accessories Basin interior brushed (sides)	Possible with order no.: 82 12 11 01, 82 12 08 01, 82 12 12 01, 82 12 13 01, 82 12 10 01, 82 12 14 01			

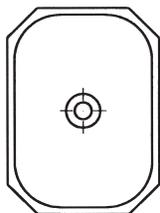
Large kitchen basin to be welded in with valve hole right and/or left, on a long side

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



Type	ES 504020 right	ES 504020 left	ES 504025 right	ES 504025 left		
Inner dimensions L x W x D mm	500 x 400 x 200	500 x 400 x 200	500 x 400 x 250	500 x 400 x 250		
Order no.	82 12 22 01 Basin interior silk matt	82 12 22 02 Basin interior silk matt	82 12 24 01 Basin interior silk matt	82 12 24 02 Basin interior silk matt		
Type	ES 504030 right	ES 504030 left	ES 604530 right	ES 604530 left		
Inner dimensions L x W x D mm	500 x 400 x 300	500 x 400 x 300	600 x 450 x 300	600 x 450 x 300		
Order no.	82 12 26 01 Basin interior silk matt	82 12 26 02 Basin interior silk matt	82 12 28 01 Basin interior brushed (sides)	82 12 28 02 Basin interior brushed (sides)		
Type	ES 604535 right	ES 604535 left	ES 605025 right	ES 605025 left	ES 605030 right	ES 605030 left
Inner dimensions L x W x D mm	600 x 450 x 350	600 x 450 x 350	600 x 500 x 250	600 x 500 x 250	600 x 500 x 300	600 x 500 x 300
Order no.	82 12 30 01 Basin interior brushed (sides)	82 12 30 02 Basin interior brushed (sides)	82 12 32 05 Basin interior brushed (sides)	82 12 32 06 Basin interior brushed (sides)	82 12 32 01 Basin interior brushed (sides)	82 12 32 02 Basin interior brushed (sides)
Type	ES 605035 right	ES 605035 left	ES 705030 right	ES 705030 left		
Inner dimensions L x W x D mm	600 x 500 x 350	600 x 500 x 350	700 x 500 x 300	700 x 500 x 300		
Order no.	82 12 34 01 Basin interior brushed (sides)	82 12 34 02 Basin interior brushed (sides)	82 12 36 01 Basin interior brushed (sides)	82 12 36 02 Basin interior brushed (sides)		
Type	ES 705035 right	ES 705035 left	ES 706030 right	ES 706030 left		
Inner dimensions L x W x D mm	700 x 500 x 350	700 x 500 x 350	700 x 600 x 300	700 x 600 x 300		
Order no.	82 12 38 01 Basin interior brushed (sides)	82 12 38 02 Basin interior brushed (sides)	82 12 40 01 Basin interior brushed (sides)	82 12 40 02 Basin interior brushed (sides)		
Accessories Basin interior brushed (sides)	Possible with order no.: 82 12 22 05, 82 12 22 06, 82 12 24 08, 82 12 24 09, 82 12 26 06, 82 12 26 07					

Large kitchen basin to be welded in with central valve hole

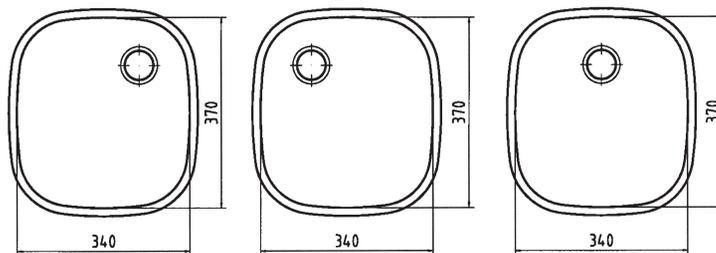


According to DIN 18861, the preliminary technical remarks and the specifications listed below.
 Basins seamlessly deep drawn with large radii, above approx. 20 mm wide border for welding in, floor with incline to the drain for complete emptying.
 Basin interior silk matt, exterior untreated. Basin with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

Type	ES 243416		
Inner dimensions L x W x D mm	240 x 340 x 160		
Order no.	82 12 01 03		

Large kitchen basin to be welded in with valve hole either right corner short side or left corner short side or middle of short side

According to DIN 18861, the preliminary technical remarks and the specifications listed below.
 Basins seamlessly deep drawn with large radii, above approx. 20 mm wide border for welding in, floor with incline to the drain for complete emptying.
 Basin interior silk matt, exterior untreated. Basin with valve embossing 1 1/2" and/or 2" (type ES 343716 only with valve embossing 1 1/2") in the right corner of the short side or in the left corner of the short side or in the middle of the short side, otherwise version according to the ordered accessories.



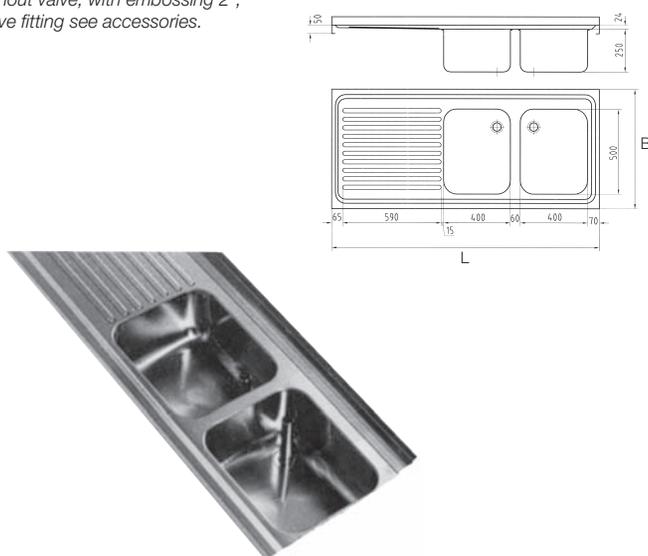
Type	ES 343716	ES 343716	ES 343716
Inner dimensions L x W x D mm	340 x 370 x 160	340 x 370 x 160	340 x 370 x 160
Order no.	82 12 05 01 right	82 12 05 02 left	82 12 05 03 middle
Order no. with additional overflow embossing	82 12 05 07 right	82 12 05 08 left	82 12 05 09 middle

Standard sinks

Sink with 1 basin and 1 draining board,
without valve, with embossing 2"
Valve fitting see accessories.



Sink with 2 basins and 1 draining board,
without valve, with embossing 2",
Valve fitting see accessories.



Type	Length x Width mm	Basin size mm	Order no.	Type	Length x Width mm	Basin size mm	Order no.
10060/404025/1 r	1000 x 600	400 x 400 x 250	82 02 01 01	16070/405025/2 r	1600 x 700	400 x 500 x 250	82 04 24 01
10060/404025/1 l	1000 x 600	400 x 400 x 250	82 02 02 01	16070/405025/2 l	1600 x 700	400 x 500 x 250	82 04 24 02
12060/504025/1 r	1200 x 600	500 x 400 x 300	82 02 09 01	19070/505025/2 r	1900 x 700	500 x 500 x 250	82 04 05 01
12060/504025/1 l	1200 x 600	500 x 400 x 250	82 02 10 01	19070/505025/2 l	1900 x 700	500 x 500 x 250	82 04 06 01
12060/604535/1 r	1200 x 600	600 x 450 x 350	82 02 03 01	20070/605035/2 r	2000 x 700	600 x 500 x 350	82 04 07 01
12060/604535/1 l	1200 x 600	600 x 450 x 350	82 02 04 01	20070/605035/2 l	2000 x 700	600 x 500 x 350	82 04 08 01
12070/505025/1 r	1200 x 700	500 x 500 x 250	82 02 05 01	21070/705035/2 r	2100 x 700	700 x 500 x 350	82 04 09 01
12070/505025/1 l	1200 x 700	500 x 500 x 250	82 02 06 01	21070/705035/2 l	2100 x 700	700 x 500 x 350	82 04 10 01
r = right, l = left				r = right, l = left			

General version

According to DIN 18861, the preliminary technical remarks and the specifications listed below. The cover with surrounding shoulder piece, turned down 50 mm on 3 sides, turned up 50 mm on rear with cover, strengthened with profiles below, basin seamlessly welded in. Basin with valve embossing suitable for 2" stand pipe, otherwise version according to the ordered accessories.

Tubular frame with shelf, grille or floor unit for sink coverings on request.

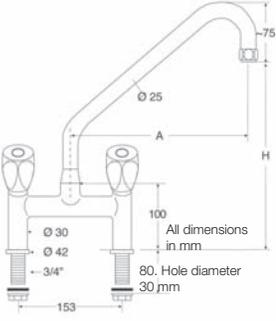
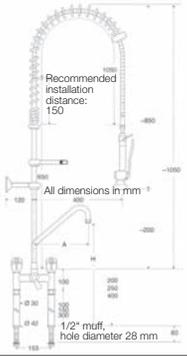
Sink unit extensions

Flat worktops up to 3,800mm extension

Basic model width in mm	Extension per 100mm	+ 1 welding seam straight extension	+ 1 welding seam L version
600	x	x	x
700	x	x	x
800	x	x	x

The extensions are made of smooth stainless steel 18/10, sound-proofed and underglued, turned down 50 mm on 3 sides, rear turned up 50 mm.

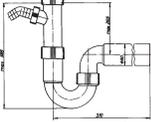
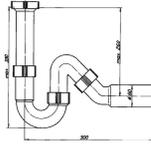
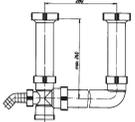
Sink accessories

				
	Single-lever mixer tap 1/2" Chrome plated housing, with swivelling spout, Spout projection 230 mm. Spout height 120 mm.	One hole mixer tap 1/2" for hand wash basin contact-free electronically controlled, pressure-resistant, chrome-plated housing, IP 67.	Two hole mixer tap 3/4" Chrome plated housing, with swivelling spout 360°, with stainless steel valve seats. Spout projection 300 mm. Spout height 250 mm.	
		Battery operation	230 V	
Order no.	72 07 01 20	82 15 35 04	82 15 35 05	82 15 03 03
				
	Boom shower head 1/2" Shower attachment and mixer taps with swivelling spout 180°, lever for change between drain/shower head. Chrome plated housing, spout projection 300 mm spout height 350 mm.			
Order no.	82 15 04 06			

							
	Lever valve 3 1/2" Chrome plated brass. Fast acting valve. Model no. 961501 without closing rod.	Lever overflow valve 3 1/2" Chrome plated brass. Fast acting valve. Model no. 9615 complete with overflow body without closing rod.					
Order no.	82 15 06 01 (Please quote basin width in addition to order no.!)	82 15 07 01 (Please quote basin width in addition to order no.!)					
Closing rods complete for basin width	290 mm	400/450 mm	500 mm	600/700 mm	400/450 mm	500 mm	600/700 mm
Order no.	40 01 28 02	40 01 28 03	40 01 28 04	40 01 28 05	40 01 28 03	40 01 28 04	40 01 28 05

	Stand pipe valve 1 1/2" With valve seat chrome-plated brass. Stand pipe chrome plated brass with rubber cone.				Stand pipe valve 2" Valve seat and stand pipe made of stainless steel with metal cone.			
For basin depth	160 mm	200 mm	250 mm	300 mm	200 mm	250 mm	300 mm	350 mm
Overflow height	120 mm	175 mm	225 mm	250 mm	160 mm	200 mm	250 mm	300 mm
Order no.	72 10 02 04	82 15 10 02	82 15 10 03	82 15 10 04	82 15 11 09	82 15 11 01	82 15 11 02	82 15 11 03

	Sieve valve 1 1/2" Chrome plated brass. With conical counter nut without earthing disk. Model no. 6912	Stopper overflow valve 1 1/2" Drain and overflow fitting, white, plastic	Folding grille for sinks	
Length x Width mm			430 x 200	550 x 200
Order no.	82 15 18 02	72 10 02 05	82 01 10 01	82 01 10 02

	Odour lock 1 1/2" 1 1/2" x 50 mm made of plastic, white. Model no. 7985.30		Odour lock 2" 2" x 50 mm made of plastic, white. Version 5B Model no. 7985.20		Plastic drain connection 2" With 2 adjustable tubes 2" x 40 x 200 mm made of plastic, white. Version 5B Model no. 794	
Order no.	72 10 03 01		82 15 08 03		82 15 16 16	
						Please use odour lock, order no. 72 10 03 01.

	Hand towel dispenser For approx. 500 paper towels Dimensions: 298 x 298 x 120 mm Stainless steel material no. 1,4301 (WP 113)	Liquid soap dispenser 1 litre disposable soap bottle Dimensions: 148 x 298 x 120 mm Stainless steel material no. 1,4301 (WP 109)	Wire basket PVC approx. 48 litres Dimensions: 400 x 600 x 200 mm (WP 151)
Order no.	79 13 01 02	79 14 01 02	32 64 03 04

Corner protection screens				
for basin depth	250 mm	300 mm		
Order no.	82 20 01 03	82 20 01 05		

varithek® 2.0 Hot holding and cooking

Ceran glass-ceramic hob GN 1/1, full-surface, for sliding into AST or EST system modules and varithek® GN-port.
 Dimensions 325 x 620 x 62 mm. Stainless steel casing with Ceran glass-ceramic heating plate, radiant element. Hob surface 235 x 420 mm. The cooking ware is fixed by a higher edge, which means that a fixing frame is no longer needed. Control casing with a continuous power controller from 0 to 9 and an integrated ON/OFF switch. Ready for connection. Plug-in power cable. Rated voltage 1 N AC 230 V 50/60 Hz. VDE/TÜV-GS approved, CE compliant, splash-proof (IP X4).



	Type	Weight kg	Connected load watts	Power cable length m	Order no.
	Ceran glass-ceramic hob V-1/1 ch 800 without control box		800		on request
	Ceran glass-ceramic hob varithek® 2.0 800 (2,5)	6.5	800	2.5 (AST)	91 01 01 53
	Ceran glass-ceramic hob varithek® 2.0 800 (0,8)	6.5	800	0.8 (EST)	91 01 01 50

Accessories

Scraper for Ceran glass-ceramic hob	91 02 03 01
Support frame made of stainless steel for hanging GN containers sized 1/4, 1/6, 2/4	91 02 06 01

Ceran glass-ceramic hob GN 1/1, full-surface, for use with SWISS-PLY® thermoplates®. Unit for insertion in AST or EST system modules and varithek® GN-port.
 Dimensions 325 x 620 x 78 mm. Stainless steel casing with Ceran glass-ceramic heating plate, radiant element. The cooking ware is fixed by a higher edge, which means that a fixing frame is no longer needed. Control casing with a continuous power controller from 0 to 9 and an integrated ON/OFF switch. Ready for connection. Plug-in power cable. Rated voltage 1 N AC 230 V 50/60 Hz. VDE/TÜV-GS approved, CE compliant, splash-proof (IP X4).



	Type	Weight kg	Connected load watts	Power cable length m	Order no.
	Ceran glass-ceramic hob varithek® 2.0. ck 2800 (2,5)	6.5	2800	2.5 (AST)	91 01 01 54
	Ceran glass-ceramic hob varithek® 2.0. ck 2800 (0,8)	6.5	2800	0.8 (EST)	91 01 01 51

We recommend that you only use these hobs within the varithek® Air Cleaning System (acs) together with a V-AST-200-OF system module.

Accessories

Scraper for Ceran hob	91 02 03 01
thermoplates®- the cooking ware in GN format	

Ceran glass-ceramic hob GN 1/1, full-surface, for automatic cooking, regenerating, hot holding, steaming or grilling (K-POT function) with the SWISS-PLY® thermoplates®.
 For insertion in AST or EST system modules. Control casing with 6 integrated cooking programmes, 3 hot holding levels and 3 power levels as well as an integrated ON/OFF switch. Casing made of stainless steel, for insertion in niche, GN 1/1. Dimensions: 325 x 620 x 78 mm. Ready for connection. Plug-in power cable. Rated voltage 1 N AC 230 V 50/60 Hz. VDE/TÜV-GS approved, CE compliant, splash-proof (IP X4).



	Type	Weight kg	Connected load watts	Power cable length m	Order no.
	Ceran glass-ceramic hob varithek® 2.0. ck 2200 (1,7)	6.5	2200	1.7 (AST)	91 01 01 40

We recommend that you only use this hob within the varithek® Air Cleaning System (acs) together with a V-AST-200-OF system module.

Accessories

Scraper for Ceran glass-ceramic hob	91 02 03 01
thermoplates®- the cooking ware in GN format	

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

Ceran glass-ceramic hob GN 1/1, 81 mm high, with 2 round hobs.
 For insertion in AST or EST system modules and varithek® GN port.
 Dimensions 325 x 620 x 78 mm. Stainless steel casing, with Ceran glass-ceramic heating plate, 2 radiant elements dia. 230 mm and dia. 165 mm (residual heat indicator). The cooking ware is fixed by a higher edge, which means that a fixing frame is no longer needed. Control casing with a continuous power controller from 0 to 9 and an integrated ON/OFF switch. Ready for connection, power cable. Rated voltage 1 N AC 230 V 50/60 Hz. VDE/TÜV-GS approved, CE compliant, splash-proof (IP X4).



	Type	Weight kg	Connected load watts	Power cable length m	Order no.	
	Ceran glass-ceramic hob varithek® 2.0 ck 3400 (2,5)	6.5	3400	2.5	91 01 01 55	
	Ceran glass-ceramic hob varithek® 2.0 ck 3400 (0,8)	6.5	3400	0.8	91 01 01 52	
Accessories						
	Scraper for Ceran glass-ceramic hob				91 02 03 01	
	Demeyere wok made of stainless steel, 8.5 litres, with flat base				91 04 02 04	

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

varithek® 2.0 induction hob

Induction hob GN 1/1, full-surface, for sliding into AST or EST system modules and varithek® GN port. Induction surface with full-surface heating (390 x 220 mm). Automatic pot recognition: saucepan/pan (minimum dia. 11 cm), SWISS-PLY® thermoplates® GN 1/2, GN 2/3, GN 1/1. The cooking ware is fixed by a higher edge, which means that a fixing frame is no longer needed.
Casing made of stainless steel with Ceran glass-ceramic hob, with high-performance induction generator controlled by a microprocessor, ventilated. Dimensions: 325 x 642 x 140 mm. Connected load 3500 W. With removable grease filter. Control casing with a continuous power controller from 0 to 9 and an integrated ON/OFF switch. Ready for connection, power cable. Rated voltage 1 N AC 230 V 50/60 Hz. VDE/TÜV-GS approved, CE compliant.



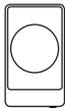
	Type	Weight kg	Connected load in watts	Power cable length m	Order no.
	Induction hob varithek® 2.0 ik 1/1 3500 Qe (2.5)	13	3500	2.5 (AST)	91 01 02 56
	Induction hob varithek® 2.0 ik 1/1 3500 Qe (0.8)	13	3500	0.8 (EST)	91 01 02 53

Accessories

Scraper for Ceran glass-ceramic hob	91 02 03 01
For use as induction grill in conjunction with: thermoplates® GN 1/1, coated, with handles, 20 mm deep	84 01 09 32
For use as induction wok solution in conjunction with: Demeyere wok made of stainless steel, 8.5 litres, with flat base	91 04 02 04
thermoplates®- the cooking ware in GN format	

Induction hob GN 1/1, with 1 round hob, for sliding into AST or EST system modules, dimensions 325 x 642 x 140 mm. Casing made of stainless steel with Ceran glass-ceramic hob, with high-performance induction generator controlled by a microprocessor, ventilated. Induction surface dia. 230 mm. The cooking ware is fixed by a higher edge, which means that a fixing frame is no longer needed. Control casing with a continuous power controller from 0 to 9 and an integrated ON/OFF switch. Ready for connection, power cable. Rated voltage 1 N AC 230 V 50/60 Hz. VDE-EMC approved, VDE/TÜV-GS approved, CE compliant, splash-proof (IP X4).



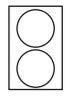
	Type	Weight kg	Connected load watts	Power cable length m	Order no.
	Induction hob varithek® 2.0 ik 1/1 3500e (2,5)	13	3500	2.5	91 01 02 57
	Induction hob varithek® 2.0 ik 1/1 3500e (0,8)	13	3500	0.8	91 01 02 54

Accessories

Scraper for Ceran glass-ceramic hob	91 02 03 01
Wok stand V-1/1-WA5	91 04 01 06
Demeyere wok WP3 made of stainless steel, dia. 360 mm, 6 litres capacity, with a rounded base (for use with wok stand V-1/1-WA5)	91 04 02 03
Demeyere wok made of stainless steel, 8.5 litres capacity, with a flat base (can be used without a wok stand)	91 04 02 04

Induction hob GN 1/1, 81 mm high, with 2 hobs.
For insertion in AST or EST system modules and varithek® GN port
Dimensions: 325 x 642 x 78 mm. Casing made of stainless steel with Ceran glass-ceramic hob, with high-performance induction generator controlled by a microprocessor, ventilated. Induction surface 2 x dia. 210 mm / 2 x 220 x 180 mm (square). Also suitable for full-surface use. Control casing with 2 continuous electronic controllers. With an integrated ON/OFF switch in the left controller. Ready for connection, power cable. Rated voltage 1 N AC 230 V 50/60 Hz. TÜV-EMC approved, VDE/TÜV-GS approved, CE compliant, splash-proof (IP X4).



	Type	Weight kg	Connected load watts	Power cable length m	Order no.
	Induction hob varithek® 2.0 ik 1/1 3600 Qb (2,5)	9.2	3600	2.5	91 01 02 58
	Induction hob varithek® 2.0 ik 1/1 3600 Qb (0,8)	9.2	3600	0.8	91 01 02 59

Accessories

Scraper for Ceran glass-ceramic hob	91 02 03 01
thermoplates®- the cooking ware in GN format	

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

Induction hob, with 1 round hob, for insertion in an acs or for use as a table-top unit. Dimensions 400 x 660 x 135 mm. Casing made of stainless steel with Ceran glass-ceramic hob, with high-performance induction generator controlled by a microprocessor, ventilated. Induction surface dia. 250 mm. Control casing with an ON/OFF switch and electronic 11-stage power controller. Ready for connection, power cable. Rated voltage 1 N AC 230 V 50 Hz/60 Hz or 3 N AC 400 V 50 Hz/60 Hz. VDE-EMC approved, VDE/TÜV-GS approved, CE compliant, splash-proof (IP X4).



	Type	Weight kg	Connected load watts	Power cable length m	Order no.
	Induction hob V-400 ik 3500e-K 2,5	17.5	3500	2.5	91 01 02 40
	Induction hob V-400 ik 5000e-K 2,5	17.5	5000	2.5	91 01 02 37
	Induction hob V-400 ik 3500e-K 0,8	12	3500	0.8	91 01 02 39
	Induction hob V-400 ik 5000e-K 0,8	12	5000	0.8	91 01 02 38

Accessories

Scraper for Ceran glass-ceramic hob	91 02 03 01
Wok stand V-400-WA5	91 04 01 05
Demeyere wok WP3 made of stainless steel, dia. 360 mm, 6 litres capacity, with a rounded base (for use with wok stand V-400-WA5).	91 04 02 03
Demeyere wok made of stainless steel, 8.5 litres capacity, with a flat base (can be used without a wok stand).	91 04 02 04

Induction hob for insertion in an acs or for use as a table-top unit. Dimensions: 400 x 660 x 195 mm. Casing made of stainless steel with Ceran glass-ceramic cuvette, dia. 300 mm, with high-performance induction generator controlled by a microprocessor, ventilated. Control casing with ON/OFF switch and electronically controlled 11-stage output regulator. Ready for connection, power cable. Rated voltage 1 N AC 230 V 50 Hz/60 Hz or 3 N AC 400 V 50 Hz/60 Hz. VDE-EMC approved, VDE/TÜV-GS approved, CE compliant, splash-proof (IP X4).



	Type	Weight kg	Connected load watts	Power cable length m	Order no.
	Induction hob V-400 iw 3500e-K 2,5	21	3500	2.5	91 04 03 10
	Induction hob V-400 iw 5000e-K 2,5	21	5000	2.5	91 04 03 07
	Induction hob V-400 iw 3500e-K 0,8	21	3500	0.8	91 04 03 09
	Induction hob V-400 iw 5000e-K 0,8	21	5000	0.8	91 04 03 08

Accessories

Demeyere wok WP3 made of stainless steel, dia. 360 mm, 6 litres capacity, with a rounded base	91 04 02 03
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AST = table top system module
EST = built-in system module

varithek® grill plates

varithek® grill plate GN 1/1 made of SWISS-PLY® multi-layer material with non-stick effect: For insertion in AST or EST system modules. Dimensions 325 x 620 x 143 mm. Casing made of stainless steel with grill plate, surface 280 x 480 mm, with 12 mm edge. Heated via radiant element, with fat drain and plug. A grease collection pan that has to be emptied manually is installed below the grease drain (included in the delivery). Control casing with ON/OFF switch, a separate operating light, a continuous mechanical power controller for temperatures of up to 250 °C. Ready-for-connection, power cable. Electrical connected load: 3.4 kW / 3400 watts, rated voltage 1 N AC 230 V 50/60 Hz. VDE/TÜV-GS approved, CE compliant, splash-proof.



	Type	Weight kg	Connected load watts	Power cable length m	Order no.
	Grill plate varithek® 2.0 1/1-GP-3400-SP-K 2,5	13	3400	2.5 (AST)	91 03 01 62
	Grill plate varithek® 2.0 1/1-GP-3400-SP-K 0,8	13	3400	0.8 (EST)	91 03 01 60

Accessories

	Scraper made of polyamide	91 03 03 32
	Splash guard ss 3400	91 03 03 46

varithek® grill plate for insertion in an acs or for use as a table-top unit. Dimensions: 400 x 660 x 195 mm. Casing made of stainless steel, grill plate made of SWISS-PLY® multi-layer material with non-stick effect. Heated via sensor-controlled radiant element. With fat drain and plug. A grease collection pan that has to be emptied manually is installed below the grease drain (included in the delivery). Control casing with ON/OFF switch, a separate operating light, a continuous mechanical power controller for temperatures of up to 250 °C. Ready-for-connection. Power cable. Rated voltage 3 N AC 400 V 50/60 Hz. VDE/TÜV-GS approved, CE compliant, splash-proof (IP X4).



Items may differ from illustrations

	Type	Weight kg	Connected load watts	Order no.
	Grill plate V-400-GP-4800-SP-K 2,5	22	4800	91 03 01 66
	Grill plate V-400-GP-4800-SP-K 0,8	22	4800	91 03 01 65

Accessories

	Splash guard V-SS-400 (not necessary for use with acs)	91 03 03 48
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varithek® grill plate for insertion in an acs 1000 or for use as a table-top unit. Dimensions: 800 x 660 x 195 mm. Casing made of stainless steel, grill plate made of Swiss-PLY® multi-layer material with non-stick effect. Heated via sensor-controlled radiant element. A grease collection pan that has to be emptied manually is installed below the grease drain (included in the delivery). Control casing with 2 ON/OFF switches, separate operating lights. Control via 2 continuous power controllers, enabling independent heating of left/right half of the grill. Power cable. Rated voltage 3 N AC 400 V 50/60 Hz. VDE/TÜV-GS approved, CE compliant, splash-proof (IP X4).



Items may differ from illustrations

Type	Weight kg	Connected load watts	Order no.
Grill plate V-800 gp 9600sp-K 2,5	38	9600	91 03 01 64
Grill plate V-800 gp 9600sp-K 0,8	38	9600	91 03 01 63

Accessories

Splash guard V-SS-800 (not necessary for use with acs)	91 03 03 47
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servorack

varithek® module: storage and transport trolley. Trolley made of stainless steel with 8 shelf rails, clearance 75 mm. Stainless steel panelling on 2 sides, lengthwise. For the storage of varithek® elements of size GN 1/1. External dimensions (L x W) 700 x 470 mm. Tubular pushing handle, moulded shelves, sound-deadened, screwed construction. Rust-free casters in accordance with DIN 18867, part 1 (exception: galvanised casters). Wheel diameter 125 mm. Corner bumpers on each shelf, deflector casters and 2 swivel casters, 2 casters with brakes.



Type	Shelves	Total height in mm	Total carrying capacity in kg	Empty weight kg	Supplied condition	Order no.
servorack	2	950	-	30	assembled	88 02 50 86

varithek® system modules – frames for flexibility:

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

OF = without front panel



V-AST-200-OF



V-AST-155

V-AST-255

	Type	Dimensions in mm	Weight in kg	Max. GN size	Order no.
	V-AST-200-OF	400 x 620 x 200	3.8	1/1, 150 mm	91 05 01 07
especially suited for ACS 1100d3, 1500d3 and 1600 O ₃					
Accessories	Support frame made of stainless steel for hanging GN containers sized 1/4, 1/6 and 2/4				91 02 06 01

	Type	Dimensions in mm	Weight in kg	Max. GN size	Order no.
	V-AST-255	400 x 716 x 260	7	1/1, 200 mm	91 05 01 02
	V-AST-155	400 x 716 x 160	5	1/1, 100 mm	91 05 01 01
	without front panel				
	V-AST-255-OF	400 x 680 x 260	4.3	1/1, 200 mm	91 05 01 04
	V-AST-155-OF	400 x 680 x 160	3	1/1, 100 mm	91 05 01 03
Accessories	Support frame made of stainless steel for hanging GN containers sized 1/4, 1/6 and 2/4				91 02 06 01

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



	Type	Dimensions in mm	Worktop cut-out in mm	Connected load	Order no.
	V-EST-1	465 x 736 x 302	430 x 704	1 x 3.5 kW 16 A	91 05 02 01
	V-EST-2	890 x 736 x 302	855 x 704	2 x 3.5 kW 16 A	91 05 02 02
	V-EST-3	1315 x 736 x 302	1280 x 704	3 x 3.5 kW 16 A	91 05 02 03
	V-EST-4	1740 x 736 x 302	1705 x 704	4 x 3.5 kW 16 A	91 05 02 04
	V-EST-5	2165 x 736 x 302	2130 x 704	5 x 3.5 kW 16 A	91 05 02 05
Accessories	Support frame made of stainless steel for hanging GN containers sized 1/4, 1/6 and 2/4				91 02 06 01

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



	Type	Dimensions in mm	Order no.
	varithek® GN port	350 x 555 x 160	91 05 03 01

varithek® – Accessories

	Type	Order no.	
Scraper			
	Ceran glass-ceramic scraper	91 02 03 01	
	Scraper	91 03 03 32	
Chopping boards			
	Chopping board, vapourised (without hob)	91 02 01 01	
Wok stands			
	Wok stand for 1/1 (V-1/1-WA5)	91 04 01 06	
	Wok stand for 400 IK (WA 400)	91 04 01 05	
Woks			
	Wok made of stainless steel, dia. 360 mm, 6 litres capacity, with a round base	91 04 02 03	
	Wok made of stainless steel, 8.5 litres capacity, with a flat base	91 04 02 04	

K-POT – the intelligent chafing dish

Appliance for regeneration of cold and hot food, keeping hot, cooking, steam cooking or grilling in GN 2/3 or 1/1 format. Pre-defined programs guarantee automatic regeneration and finishing of food until just right. Power levels enable individual cooking delights. Exclusively for keeping warm: type K-POT-1/1, 550 W (steplessly adjustable). Passive hot holding/cold holding with K-POT 1/1 passive and K POT 2/3 passive.



For appliances with electronic control –

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

	External dim.	Connected load/Consumption	Order no.
K-POT – 1/1 2200 W 1-zone appliance	533 x 380 x 88 mm	230 V AC / max. 2200 W (with electronic control)	84 01 20 01 stainless steel 84 01 20 02 black
K-POT – 1/1 2200 W 2 Z 2-zone appliance	533 x 380 x 88 mm	230 V AC / max. 2200 W (with electronic control, with 2 separately controllable cooking zones)	84 01 20 13 stainless steel 84 01 20 14 black
K-POT – 1/1 passive	533 x 380 x 88 mm	-	84 01 20 07 stainless steel 84 01 20 08 black
K-POT – 1/1 550 W 1-zone appliance	533 x 380 x 88 mm	230 V AC / 550 W (hot holding device steplessly adjustable from 0 – 550 W)	84 01 20 11 stainless steel 84 01 20 12 black
K-POT – 2/3 1600 W 1-zone appliance	353 x 380 x 88 mm	230 V AC / 1600 W (with electronic control)	84 01 20 38 stainless steel 84 01 20 36 black
K-POT – 2/3 passive	353 x 380 x 88 mm	-	84 01 20 37 stainless steel 84 01 20 39 black
Accessories for K-POT – 1/1 and 2/3 passive	Heat pellet GN 1/2, stainless steel, asymmetrical		89 08 01 71
	Cooling pellet GN 1/2, stainless steel, asymmetrical		85 01 20 12
	Scraper, see Page 37		

NEW! K-Pot 1/1 and 2/3 are now also available with an induction hob! Ask for the K-Pot 1/1-ik-3600 Q and K-Pot 2/3-ik-2300. Models available in stainless steel or black.

The Rieber thermoplates® C Buffet range – with rounded corners!

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



Material thickness 2.6 mm, coated

GN size	Depth	Capacity l	Order no.	With wing handles Order no.	Pan	Order no.
	100	10	84 01 08 60			
	65	6	84 01 08 61			
	40	2.5	84 01 08 62			
	100	7	84 01 08 65	84 01 08 04		
	65	4	84 01 08 66	84 01 08 08		
	40	2	84 01 08 67	84 01 08 50		
	100	5	84 01 08 70			84 01 08 90
	65	3	84 01 08 71			
	40	1.5	84 01 08 72			
	100	3	84 01 08 47			84 01 08 91
	65	2	84 01 08 46			
	40	1	84 01 08 48			

Griddle thermoplates®, coated with rounded corners

Griddle Order no.

	GN 2/3	40	2	without handles	84 01 08 81		84 01 08 85
		40	2	wing handles	84 01 08 83		
	GN 1/2	40	1.5	without handles	84 01 08 82		
		40	1.5	pan handle	84 01 08 86		

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

Can be used for storage, regeneration and hot/cold serving

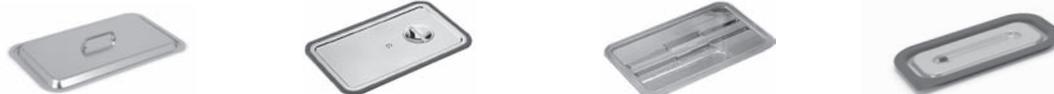


GN size	Buffer lid made of stainless steel with a plastic corner for holding and a firmly connected hinge to enable folding Order no.	Buffer lid made of stainless steel with a plastic corner for holding and a firmly connected hinge to enable folding Order no.	Buffer lid made of stainless steel with a plastic corner for holding and a firmly connected hinge to enable folding Order no.	Buffer lid made of stainless steel with a plastic corner for holding and a firmly connected hinge to enable folding Order no.	Buffer lid made of plastic, transparent with a corner for holding and a firmly connected hinge to enable folding Order no.
GN 1/1	84 01 21 01				84 01 10 90
GN 2/3		84 01 21 02			84 01 10 60
GN 1/2			84 01 21 03		84 01 10 63
GN 1/3				84 01 21 04	84 01 10 74

Buffer lid only suitable for thermoplates® 65 mm and 100 mm deep.

Coloured versions in orange, green, white and black available on request.

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



GN size	Stainless steel lid for a cooking vessel with a firmly mounted handle Order no.	Watertight press-in lid Order no.	Flat polycarbonate lid Order no.	vaculid® lid for vacuuming Transparent vaculid available on request Order no.
GN 1/1	84 01 21 31	84 08 01 01	84 20 01 05*	-
GN 2/3	84 01 21 32	84 08 01 02	84 20 01 14*	-
GN 1/2	84 01 21 33	84 08 01 03	84 20 01 06*	-
GN 1/3	84 01 21 34	84 08 01 04	84 20 01 07*	84 01 10 42 (red seal) 84 01 10 44 (black seal)
GN 1/6	-	84 08 01 07	84 20 01 09*	84 01 10 41 (red seal) 84 01 10 43 (black seal)
Hand pump for vaculid® lid				84 19 14 09
				* Coloured versions in orange, green and black available on request.

Cook

Rieber thermoplates® C Buffet range – with rounded corners – Accessories

thermoplates®-handle – for safe transport, handling and presentation of food



GN size	Order no.
GN 1/1	84 19 04 05
GN 2/3	84 19 04 02
GN 1/2	84 19 04 03
GN 1/3	84 19 04 04

hybrid kitchen® 200, application temperature range from -20 °C to +200 °C

hybrid kitchen® 200 can be used for regenerating, simmering, baking, core temperature simmering, steaming and simmering with various chamber temperatures at the same time. Simultaneous hot and cold holding. Passive cooling throughout appliance interior. Application temperature range from -20 °C to +200 °C, rated voltage 1 N AC 230 V 50 Hz, with electric control and core temperature sensor. Heating output 3.5 kW. Total weight 69 kg. With electromagnetic steam control/steam outlet – controlled from the outside. Special functional door with separately controlled heating systems and fans as well as user-friendly door lock. For safety reasons, door can only be opened in 2 steps. This prevents the steam from escaping in the direction of the user. Electronic control for various functions. hybrid kitchen® 200 has a closed top and a moulded shape for stacking. Hygienic design H3. Functional door, can be removed for easy cleaning of the appliance. Real time clock is integrated in the controller.



Product	Order no.	W x D x H in mm	
hybrid kitchen® 200 mobile version	85 01 09 11	662 x 870 x 981	
hybrid kitchen® 200 built-in version	85 01 09 12	594 x 758 x 811	Door stop left, energy panel with built-in outlet left. For installation, note: hot steam exits on the underside of the hybrid kitchen® 200 door.
Accessories			
Cooling plate stainless steel 1/1, asymmetrical	85 01 20 15	324 x 529 x 12.5	
Cooling plate, stainless steel 1/1	85 01 20 02	324 x 527 x 30	

Note: The body is identical to the thermoport® CHILL. Therefore, you can choose between the hybrid kitchen® 200 and the thermoport® CHILL simply by changing the door.

hybrid kitchen® 140, application temperature range from -20 °C to +140 °C

Regenerating, cooking, core temperature simmering, steaming, cooking with various chamber temperatures, cold holding and hot holding at the same time, passive cold holding in the unit's complete interior space. Hygienic design H2. Functional door, can be removed for easy cleaning of the appliance. Application temperature range from -20 °C to +140 °C, rated voltage 1 N AC 230 V 50 Hz, with electric control and core temperature sensor. Storage capacity 78 litres, heating output 3.5 kW, overall weight 61 kg. Lid: All-round exterior seal made of physiologically safe material. Special functional door with separately controlled heating systems and fans. Electronic control. Real time clock is integrated in the controller.



Product	Order no.	W x D x H in mm	Description
hybrid kitchen® 140 mobile version	85 01 09 04	592 x 821 x 960	Bolts on the hybrid kitchen® 140 can be fixed in 2 positions.
hybrid kitchen® 140 built-in version	85 01 09 06	584 x 715 x 745	Door stop left, energy panel with built-in outlet left. For installation, note: Hot steam exits on the underside of the hybrid kitchen® 140 door.
Accessories			
Cooling plate stainless steel 1/1, asymmetrical	85 01 20 15	324 x 529 x 12.5	
Cooling plate, stainless steel 1/1	85 01 20 02	324 x 527 x 30	

thermoport® CHILL

thermoport® with active circulating air refrigeration. Hygienic design H3. Protection class IP X2. Refrigeration range +2 °C (when door closed). Electrical connected load 280 kW, refrigeration output 150 watts, refrigerant R 134 A. Rated voltage 1N AC 230 V 50/60 Hz.



thermoport® CHILL
The mobile refrigeration expert

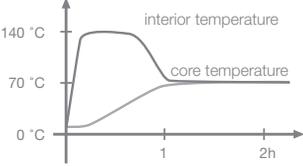
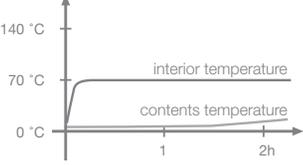
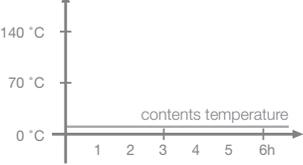
The thermoport® CHILL is the highlight in the field of chilled meals transport. With its active circulating air refrigeration system, it reaches a refrigeration output of +2° C and provides space for a filling volume of 78 litres. Rustproof stainless steel as inside and outside material guarantees not just excellent insulation, and consequently meets the most stringent hygiene requirements, but also ensures perfect quality. Thanks to its robust design, the digital control panel and the replaceable door seal, it is the perfect catering partner. The interior is tightly welded and provided with deep-drawn support rails. Thus, it meets the requirements of hygiene class H3. The functional door can be removed for easier cleaning.

Type	thermoport® CHILL		
External dimensions in mm	662 x 870 x 981		
Overall weight	65 kg		
Volume	78 l		
Order no.	85 01 09 07		

Accessories, see Page 64.

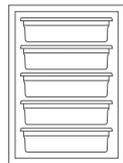
Note: The body is identical to the hybrid kitchen® 200. Therefore, you can choose between the thermoport® CHILL and hybrid kitchen® 200 simply by changing the door.

Information about the hybrid kitchen®

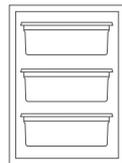
		GN container 1/1, 200 mm deep	thermoplastes® GN 1/1, 100 mm deep	thermoplastes® GN 1/1, 65 mm deep
<p>Cooking (with optional steamer mode)</p> <p> The entire interior is heated by two circulating air heating systems; the core temperature sensor enables exact simmering control.</p>		 52.0 l (2 pcs)	 58.5 l (5 pcs)	 56.0 l (8 pcs)
<p>Hybrid (no steaming option)</p> <p> The interior space is divided by insulated dividers: the top is passively refrigerated whereas the bottom is heated. Result: keeping hot as well as chilling.</p>		 52.0 l (2 pcs)	 46.8 l (4 pcs)	 49.0 l (7 pcs)
<p>Chill</p> <p> The entire interior is passively cooled with a cooling pellet and air circulation.</p>		 52.0 l (2 pcs)	 58.5 l (5 pcs)	 49.0 l (7 pcs)

navioven

NEW: navioven hybrid with an integrated Ceran hob, temperature range from +20 °C to +230 °C



5 x GN 1/1 65 mm deep



3 x GN 1/1 100 mm deep

Table-top unit for baking, simmering, core-temperature simmering, braising and regenerating food. The temperature range extends from +20 °C to +230 °C. The rated voltage of 230 V ensures that the **navioven** can be used for all catering tasks. The control can be pre-programmed to facilitate simple operation and is equipped with a real-time clock. Continuous circulating air control enables a variety of different cooking methods, from gentle to powerful. 7 pairs of support rails (for max. 5 x 1/1 GN 65 mm deep).

The **navioven hybrid** has a full-surface Ceran glass-ceramic hob integrated in its base and can therefore also be used for frying food. The following functions may be set: circulating air temperature, Ceran glass-ceramic hob temperature, circulating air/Ceran in combination, time setting, core temperature sensor (can be unplugged) and steam supply. Equipped with a water collecting groove and a drip pan. Ceran glass-ceramic hob integrated in the base, 2.2 kW, circulating air heating in the rear wall, 1.3 kW.

Cook

Type	Approx. external dimensions (W x D x H)	Weight	Electrical connected load	Order no.
navioven	463 x 763 x 633 mm	42 kg	3.2 kW	85 01 10 21
navioven hybrid	485 x 770 x 675 mm	51 kg	3.55 kW	85 01 10 24

Suggested accessories: GN container and SWISS-PLY® thermoplastes® in various sizes and depths.

thermomat®



TM-SL-211L



TM-SL-211L

Thermomat® with drawers

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

thermomat® with drawers

Type	Dimensions in mm	Empty weight in kg	Storage capacity	Electrical connected load:	Order no.
TM-SL-211Q	660 x 604 x 504	44	1 x GN 1/1 150 mm and 1 x GN 1/1 100 mm (and/or their divisions GN 1/2, 1/3)	0.830 kW	85 01 10 04
TM-SL-211L	448 x 691 x 554	37	2 x GN 1/1 150 mm, Divisions 1/2, 1/3 or 2 x GN 1/1 grille per 1 GN 1/1 insert tray	0.830 kW	85 01 10 05
TM-SL-211L	448 x 691 x 752	50	3 x GN 1/1 150 mm, Divisions 1/2, 1/3 or 3 x GN 1/1 grille per 1 x GN 1/1, insert tray	1.230 kW	85 01 10 06



TM-7-65



TM-3-65

Thermomat® with doors

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

thermomat® with doors

TM-3-65	448 x 689 x 465	30	3 x GN 1/1 65 mm or 2 x GN 1/1 100 mm (and/or their divisions GN 1/2, 1/3)	0.830 kW	85 01 10 01
TM-7-65	448 x 689 x 749	45	7 x GN 1/1 65 mm or 4 x GN 1/1 100 mm (and/or their divisions GN 1/2, 1/3)	1.230 kW	85 01 10 02

Accessories

for thermomat® with drawers

Rolliport made of plastic	88 07 06 01
GN container 1/1, 65 mm stainless steel	84 01 01 10
GN container 1/1, 100 mm, stainless steel	84 01 01 09
GN container 1/1, 150 mm stainless steel	84 01 01 08
GN 1/1 stainless steel grille	84 14 01 05
GN container 1/1, 20 mm stainless steel insert tray	84 10 01 04

for thermomat® with doors

Rolliport made of plastic	88 07 06 01
GN container 1/1, 65 mm stainless steel	84 01 01 10
GN container 1/1, 100 mm stainless steel	84 01 01 09
GN 1/1 stainless steel grille	84 14 01 05
GN container 1/1, 20 mm stainless steel insert tray	84 10 01 04
Door stop on left side on request	

Multifunctional boiler – for energy-efficient frying and cooking. Mobile and flexible.



Energy-efficient multifunctional boiler – ideal for high portion numbers and large-volume preparations of sauces, pasta and soups, and is also suitable for frying.

Functions, one appliance:

- For simmering, grilling, steaming and core temperature simmering
- Available in 4 designs: 70l or 125l volumes with or without tilting function
- 2 separately controllable cooking zones: 1/3 and 2/3
- Base made of patented multilayer material
- Seamlessly deep-drawn kettle
- 2 cooking support frames for 2 x 1/1 GN containers perforated
- Lid with surrounding sealing lip, ventilation opening, lid self-arresting, with core temperature sensor
- Hydraulic tilting mechanism for better emptying and easy cleaning (optional)
- Food safe motor fluid
- Foldable crank handle, stroke 50 mm
- Safety drainage cock 2" with metal handle, chrome-plated

Control:

- 5 programmes: manual mode, cook/grill, steam, core temperature and menu (which allows stored programmes to be selected)
- Settings can be saved as own menus

Storage room:

- 2 swing doors in substructure
- Space for 2 x 1/1 GN containers and 2 x 1/1 support frames (with tilt mechanism)
- Space for 3 x 1/1 GN containers and 2 x 1/1 support frames

	multifunctional boiler 70l	multifunctional boiler 125 l
Storage capacity	70 litres	125 litres
External dimensions (L x W x H)	1180 x 780 x 970 mm (with drainage cock, total width is 880 mm)	1180 x 780 x 970 mm (with drainage cock, total width is 880 mm)
Inner boiler dimensions (L x W x H)	750 x 558 x 200 mm	750 x 558 x 395 mm
Total connected load	10.2 kW / 400 V	10.2 kW / 400 V
Order no. without tilting mechanism	92 60 01 02 hinge lid fixed left	92 60 01 01 hinge lid fixed left
Order no. without tilting mechanism	92 60 01 12 hinge lid fixed at rear	92 60 01 11 hinge lid fixed at rear

Option: tilt mechanism for multifunction boiler 70 l / 125 l, order no. 92 60 02 01

Built-in version available on request



Side view of multifunctional boiler with tilting mechanism.



Retractable crank handle (lift 50 mm) for tipping mechanism built into substructure.

varithek® – acs 800-EC and 1000-EC

varithek® Air Cleaning System with integrated vapour extraction (“push & pull”), made of stainless steel. Unpleasant cooking vapours, grease, unhealthy moisture and odours are extracted right in front of the customer and operator. A jet of air from the left-hand side blows rising vapours to the right where they are suctioned off and cleaned of grease and odours as they pass through the filter components. In the filter area, a flashback-proof high-performance cyclone filter system and a zeolite odour filter ensure that the air is thoroughly cleaned. The separated grease is collected in a special tray for disposal. A curtain of cleaned air prevents dirty air from the surroundings coming into contact with the food being cooked. As you would expect, the appliance is easy to clean: the cyclone filter goes in the dishwasher, and the zeolite odour filter can be cleaned in a hot air steamer or in the oven through desorption.

For holding function modules without system modules and for holding 2 (1) system module(s) with function modules in GN format 1/1.

Optional: with patented plasma technology in connection with an activated carbon filter.

With insertion niche. Closed cupboard. 2 (1) inspection door(s). Air Cleaning System in cupboard.

“Push and Pull” air system. Air volume flow in accordance with DIN 2052. With splash guard.

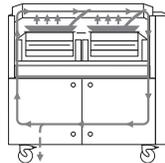
Switch panel with ON/OFF switch, 4 sockets with covers, 2 x 230 V and 2 x 400 V. Protected against damp.

Module is mobile, 4 swivel casters with total brakes in accordance with DIN 18867, dia. 80 mm.

Floor clearance 120 mm.

Ready for connection. With power cable 2 m, with CEE plug (400 V). Rated voltage 3 N AC 400 V 50/60 Hz.

All components comply with DIN, VDE and GS guidelines as well as regulations governing health and safety in the kitchen. Connected load: 11000 watts.



varithek® acs 800-EC and 1000-EC with “Push & Pull” extraction

	Type	Dimensions in mm	Weight in kg	Order no.	Order no. with plasma technology
	V-ACS-800-EC (mobile), with splash guard, without top	800 x 722 x 1000	125	91 14 01 09	91 14 01 48
	V-ACS-1000-EC (mobile), with splash guard, without top	1000 x 722 x 1000	130	91 14 01 07	91 14 01 46
	V-ACS-1000-EC (mobile), with splash guard and top	1000 x 722 x 1225	140	91 14 01 12	91 14 01 51
	Black panel available on request				

Accessories

for ACS 800

	Fold-down shelf on side		per shelf	91 14 02 05	
	Fold-down shelf on guest side			91 14 02 06	

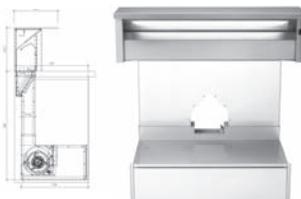
for ACS 1000

	Fold-down shelf on side		per shelf	91 14 02 05	
	Fold-down shelf on guest side			91 14 02 08	

for all ACS

	Table-top system module V-AST-200-OF			91 05 01 07	
	varithek® elements				
	thermoplates®- the cooking ware in GN format				

Airclean 3d 900 vb down-draught extraction (built-in version)



The **airclean3d®** downdraft extractor fan extracts the air containing grease from cooking and especially frying straight to the rear. The polluted air is cleaned in two stages:

1. First, the fatty air is extracted through a specially developed fat filter which separates the fat from the air.
2. After this first filtering stage, the air is directed to the “Airbox” which features a radial fan and activated carbon anti-odour filter.

The clean air is then discharged to the kitchen environment again at the base area.

Optional: with patented plasma technology in connection with an activated carbon filter.

- can be retrofitted in existing kitchens and integrated in standard kitchen furniture
- suitable for a worktop depth of at least 600 mm, body width of 900 mm
- environmentally friendly thanks to recirculating air system
- attractive design
- additional storage space

Further models on request.

Type	Dimensions in mm (L x W x H)	Order no.	Order no. with plasma technology
Airclean 3d 900 vb	Complete dimensions incl. top: 1150 x 545 x 1125 Top: 1150 x 325 x 325 Substructure: 860 x 545 x 800	92 50 10 50	92 50 15 09

varithek® – acs 1100-d3 and 1500-d3

varithek® acs 1100-d3 and varithek® acs 1500-d3

For a maximum of 2 or 3 varithek® elements (with or without a system module). As for acs 1000 EC (push & pull, see left), but with edge extraction. Option of extraction on left, on right or on both sides. Second fan means twice the suction. On both left and right side, one switch panel with ON/OFF switch, plus 2 sockets (230 V and 400 V / 16 A), 32 A version on request. 1 inspection flap.

varithek® acs 1100d3:

For a maximum of 2 varithek® elements (with or without a system module).

varithek® acs 1500d3:

For a maximum of 3 varithek® elements (with or without a system module).

Optional: with patented plasma technology in connection with an activated carbon filter. acs 1100-d3



acs 1500-d3

varithek® acs with flexible edge extraction (suction right, left, behind, can be adjusted flexibly)

Type	Dimensions in mm	Weight in kg	Order no.	Order no. with plasma technology
V-ACS-1100-d3 (mobile), with splash guard, without top	1100 x 722 x 1100	115	91 14 01 17	91 14 01 56
V-ACS-1100-d3 (mobile), with splash guard and top	1100 x 722 x 1225	approx. 125	91 14 01 19	91 14 01 58
V-ACS-1500-d3 (mobile), with splash guard, without top	1500 x 770 x 1100	130	91 14 01 28	91 14 01 67
V-ACS-1500-d3 (mobile), with splash guard and top	1500 x 770 x 1225	approx. 145	91 14 01 34	91 14 01 73
Black panel available on request				

Accessories

Surcharge for a front splash guard made of glass for type V-ACS-1100-d3	91 14 02 54
Surcharge for a front splash guard made of glass for type V-ACS-1500-d3	91 14 02 89
Attachment left or right made of stainless steel, with a total of 3 cut-outs for GN bowls 1/9, 65 mm deep. No top possible for varithek® acs 1100d3 and acs 1500d3. GN bowls are not included in the delivery.	91 14 02 55
Attachment left or right made of stainless steel, with a total of 2 cut-outs for GN bowls 2/8, 65 mm deep. No top possible for varithek® acs 1100d3 and acs 1500d3. GN bowls are not included in the delivery.	91 14 02 62
Attachment left made of stainless steel, with a total of 2 cut-outs for GN bowls 1/9, 65 mm deep. Top possible for varithek® acs 1100d3 and acs 1500d3. GN bowls are not included in the delivery.	91 14 02 98
Attachment right made of stainless steel, with a total of 2 cut-outs for GN bowls 1/9, 65 mm deep. Top possible for varithek® acs 1100d3 and acs 1500d3. GN bowls are not included in the delivery.	91 14 02 99
varithek® elements	
thermoplates®– the cooking ware in GN format	

varithek® – acs 1600 O₃

varithek® acs 1600 O₃ with patented plasma technology and cupboards

A mobile cooking module with integrated extraction and circulating air cleaning as well as patented plasma technology, in a stable welded design made of stainless steel 18/10, fully panelled, front panel is divided in two (the bottom part can be removed for revision), with a weld-sealed insertion niche for a maximum of 3 varithek. The extraction system is designed specifically for extracting vapours produced during cooking or frying on three sides. Germ guard attachment and splash guard on front made of glass and on sides made of stainless steel (optional glass splash guard 3-sided made of glass) are included. The air is cleaned in two stages (vapour extraction on three sides); high-performance grease separators are installed in the left and right side walls, along with two removable grease collection trays on each side. The substructure contains the low-noise radial fans for clearing smells, the ozone generators and four activated carbon filters.

The middle part of the substructure contains two cupboards (H3 hygiene standard) with 8 beadings each. The following cupboard versions are available: 1x hot / 1x cold, 2x neutral, 1x neutral / 1x hot, 1x neutral / 1x cold, 2x hot.

Operating screen, ON/OFF switch and 6 moisture-protected sockets (2 x 400 V and 2 x 230 V as standard), each with a folding lid, for connecting the cooking appliances. 2x swivel casters with parking brake and 2x trestle rollers, height 125 mm.

Max. 22 kW, rated voltage 3 N AC 400 V 50/60 Hz. 400 V connection cable, 32 amps CEE plug, approx. 2 m long.

Insertion niche (L x W x H) 1200 x 660 x 250 mm. Protection type IP X4.



acs 1600 O₃

Type	Dimensions in mm	Weight in kg	Order no. with plasma technology
acs 1600 O ₃ W/K (hot/cold)	1745 x 850 x 1225	approx. 195	91 14 01 41
acs 1600 O ₃ N/N (neutral/neutral)	1745 x 850 x 1225	approx. 195	91 14 01 43
acs 1600 O ₃ N/W (neutral/hot)	1745 x 850 x 1225	approx. 195	91 14 01 44
acs 1600 O ₃ N/K (neutral/cold)	1745 x 850 x 1225	approx. 195	91 14 01 45
acs 1600 O ₃ W/W (hot/hot)	1745 x 850 x 1225	approx. 195	91 14 01 42

Accessories

Optional 3-sided splash guard made of glass for type acs 1600 O ₃	91 14 03 01
Attachment left or right made of stainless steel, with a total of 3 cut-outs for GN bowls 1/9, 65 mm deep. Only possible without a top. GN bowls are not included in the delivery.	91 14 02 55
Attachment left or right made of stainless steel, with a total of 2 cut-outs for GN bowls 2/8, 65 mm deep. Only possible without a top. GN bowls are not included in the delivery.	91 14 02 62
varithek® elements	
thermoplates®– the cooking ware in GN format	

Application temperature range from -20 °C to +100 °C, highly robust plastic thermoport®

Pore-free plastic surface, double-walled, tightly welded, dishwasher-safe up to 90 °C

Types 50 K, 100 K and 600 K:
neutral, without heating

Types 50 KB and 100 KB:

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

NEW: thermoport® 2.0 50 KB-CNS and thermoport® 2.0 100 KB-CNS

A further development of the classic – now with an internal stainless steel muffle

The new internal muffle allows the use of the thermoport® for transporting, heating, low-temperature simmering (with the Rieber vaculid®) and serving food. Compared to a conventional thermoport®, the thermoport® 2.0 50 KB-CNS / 100 KB-CNS achieves a higher temperature (of up to 100 °C) much quicker – due to the new foil heating system (500 watts). Dishwasher-safe.



TP 50 KB, toploader, can be heated



TP 2.0 50 KB-CNS, can be heated



TP 100 K, toploader, can be heated



TP 2.0 100 KB-CNS, can be heated



Frontloader, with door

Type	50 K / 50 KB can be heated	TP 2.0 50 KB-CNS can be heated	100 K / 100 KB can be heated	TP 2.0 100 KB-CNS can be heated	600 K
Capacity with GN containers	max. 11.7 litres	max. 11.7 litres	max. 26 litres	max. 26 litres	max. 33 litres
External dimensions in mm	370 x 645 x 240	370 x 645 x 240	370 x 645 x 308	370 x 645 x 308	420 x 610 x 386
Suitable for dishwasher cleaning up to +90 °C	x / with heating system removed	x	x / with heating system removed	x	x
Overall weight	6.9 kg / 7.3 kg	8 kg	7.2 kg / 8.3 kg	10 kg	9.2 kg
Loading examples	1 x GN 1/1, 100 mm, etc.	1 x GN 1/1, 100 mm, etc.	1 x GN 1/1, 200 mm, etc.	1 x GN 1/1, 200 mm, etc.	1 x GN 1/1 200 mm, 1 x GN 1/1, 65 mm, etc.
TP 50 K / TP 100 K Order no.	85 02 02 01 orange 85 02 02 16 black	–	85 02 03 01 orange 85 02 03 28 black	–	85 02 05 05 orange 85 02 05 18 black
TP 50 KB / TP 100 KB heated Order no.	85 02 02 06 orange 85 02 02 17 black	85 02 02 18 orange	85 02 03 13 orange 85 02 03 29 black	85 02 03 52 orange	–
Complete, lid with cooling plate for TP 50 K and TP 100 K Order no.	85 02 02 14 orange 85 02 02 15 black	–	85 02 03 46 orange 85 02 03 47 black	–	–

Accessories

Lid without cooling plate Order no.	85 02 25 56 orange 85 02 25 57 black	–	85 02 25 56 orange 85 02 25 57 black	–	–
Cooling plate GN 1/1, plastic Order no.	85 02 20 38 orange 85 02 20 67 black	–	85 02 20 38 orange 85 02 20 67 black	–	85 02 20 38 orange 85 02 20 67 black
Heat pellet GN 1/2, stainless steel, asymmetrical Order no.	89 08 01 71	–	89 08 01 71	–	–
Heat pellet GN 1/1, stainless steel, asymmetrical Order no.	–	–	–	–	89 08 01 72
Tight sealing plug Order no.	85 02 20 59 orange	–	85 02 20 59 orange 32.20	–	–
Insulated divider Order no.	–	–	–	–	85 02 20 12 orange 85 02 20 69 black
Insulated drawer Order no.	–	–	85 02 20 42 orange	–	–
Insert frame with one long support for GN Order no.	–	–	–	–	85 01 20 09
Insert frame with two cross supports for GN Order no.	–	–	–	–	85 01 20 10
Tight sealing plug Order no.	37 13 08 41	–	37 13 08 41	–	–
Cross support (without spring) Order no.	84 19 02 02	84 19 02 02	84 19 02 02	84 19 02 02	–

Application temperature range from -20 °C to +100 °C, highly robust plastic thermoport®

Pore-free plastic surface, double-walled, tightly welded, dishwasher-safe up to 90 °C

Types 600 KB and 6000 KB:

Heatable, max. achievable temperature +95 °C

Heating output 240 W (type 600 KB)

or 300 W (type 6000 KB)

Rated voltage 1 N AC 230 V 50 Hz.

NEW: thermoport® 2.0 1000 KB**The further development of the classic – now with digital circulating air heating.**

For transporting, regenerating and low-temperature simmering (in combination with the Rieber vaculid® of food. Digital circulating air heating, heating output of up to +85 °C – now with improved heat circulation.

Steam slider in the door for improved regulation in overpressure situations. Passive cooling by insertion of cooling plate GN 1/1 – the cold air is distributed evenly by means of the fan. Dishwasher-safe (with heating system removed). Heating output 763 watts, rated voltage 1N AC 230 V 50 Hz.



As for 600 K, but heatable



TP 1000 K, frontloader



TP 2.0 1000 KB



Frontloader



Frontloader

Type	600 KB, can be heated	1000 K	TP 2.0 1000 KB, can be heated with digital circulating air heating	6000 K	6000 KB, can be heated
Capacity with GN containers	max. 33 litres	max. 52 litres	max. 52 litres	max. 104 litres	max. 104 litres
External dimensions in mm	420 x 645 x 390	435 x 610 x 561	435 x 670 x 561	645 x 790 x 560	645 x 790 x 560
Suitable for dishwasher cleaning up to +90 °C	x (with heating system removed)	x	x (with heating system removed)	x	x (with heating system removed)
Overall weight	11 kg	12 kg	17.2 kg	21 kg	23 kg
Loading examples	1 x GN 1/1 200 mm, 1 x GN 1/1, 65 mm, etc.	2 x GN 1/1, 200 mm, etc.	2 x GN 1/1, 200 mm, etc.	4 x GN 1/1, 200 mm, etc.	4 x GN 1/1 200 mm, etc.
Order no.	85 02 05 07 orange 85 02 05 17 black	85 02 04 01 orange 85 02 04 12 black	85 02 04 23 orange 85 02 04 24 black	85 02 08 01 orange 85 02 08 05 black	85 02 08 03 orange 85 02 08 06 black

Accessories

Insulated divider Order no.	–	85 02 20 12 orange 85 02 20 69 black	–	85 02 20 12 orange 85 02 20 69 black	–
Cooling plate GN 1/1, plastic Order no.	–	85 02 20 38 orange 85 02 20 67 black	–	85 02 20 38 orange 85 02 20 67 black	–
Heat pellet GN 1/1, stainless steel, asymmetrical Order no.	–	89 08 01 72	–	89 08 01 72	–
Insert frame with one long support for GN 4 x 1/4, 6 x 1/6 or 2 x 2/4 Order no.	85 01 20 09	85 01 20 09	85 01 20 09	85 01 20 09	85 01 20 09
Insert frame with 2 cross supports for GN 9 x 1/9, 6 x 1/6 Order no.	85 01 20 10	85 01 20 10	85 01 20 10	85 01 20 10	85 01 20 10
Stacking catch Order no.	–	85 02 20 61	85 02 20 61	–	–
Rustproof casters Order no.	–	88 14 01 05	88 14 01 05	88 14 01 04	88 14 01 04
Tray frame 6000, stainless steel, for holding inserts with dimensions 600 x 400 mm, 8 pairs of support rails. Order no.	–	–	–	–	85 02 20 44
Mobile frame made of plastic 490 x 640 x 210 mm Stainless steel frame with plastic corner bumpers. 2 swivel casters with brakes, 2 fixed casters, made of plastic, diameter 125 mm; weight 5.5 kg Order no.	–	88 14 01 06	88 14 01 06	<p>catering kitchen® Plastic version on request</p>	

Application temperature range from -20 °C to +100 °C, highly robust plastic thermoport®

Pore-free plastic surface, double-walled, tightly welded, (apart from toplayer 50), dishwasher-safe up to +90 °C

<p>For transporting hot and cold food in GN containers.</p>  <p>Toploader</p>	<p>For transporting pizzas and more, e.g. 6 pizza cartons up to 320 x 320 mm or GN containers in format 1/2 with depths of 20 to 200 mm. The standard Mini K is equipped with two intermediate grilles. Hot Accu bags (temperature resistant textile bags to absorb moisture) are accessories.</p>  <p>With two intermediate grilles</p>	 <p>Frontloader (containers as accessories) For transporting hot and cold food in 2/3 GN containers.</p>	
Type	50	Mini K	230 K
Capacity with GN containers	11.7 litres	max. 10.9 litres	max. 15.3 litres
External dimensions in mm	600 x 370 x 172	397 x 394 x 340	397 x 394 x 340
Suitable for dishwasher cleaning up to +90 °C	x	x	x
Overall weight	4 kg	3.8 kg	3.7 kg
Loading examples	1 x GN 1/1, 100 mm, etc.	1 x GN 1/2, 200 mm, etc.	1 x GN 2/3, 200 mm, etc.
Order number	85 02 02 03 orange	85 02 05 09 orange	85 02 05 11 black
Accessories			
Hot Accu Order no.	-	85 02 20 39	-
Intermediate grille Order no.	-	32 76 02 22	-
Cooling plate GN 1/2, plastic Order no.	-	-	85 02 20 71 black

Other colours on request

thermoport® 75 light in 3-piece set

Sets Application temperature range from -40 to +100 °C made of EPP

Food transport container made of expanded polypropylene for max. GN 1/1, 150 mm deep. 2 plastic snap catches, orange. Removable base drawer for 2 x cooling/heating plates GN 1/2. Integrated handles under base. Suitable for dishwasher cleaning up to +85 °C.

Lid and base are shaped for easy stacking with any items in the thermoport® range.



Type	thermoport® 75 light, 3-part set	
Capacity with GN containers	18.4 litres per thermoport® 75 light	
External dimensions L x W x H mm	615 x 390 x 285 per thermoport® 75 light	
Total weight kg	1.8 per thermoport® 75 light	
Colour	black	
Equipment examples per thermoport®	1 x GN 1/1, 150 mm etc.	
Set order no. (comprises 3 x thermoport® 75 light)	85 02 27 30 (incl. pellet support for pellets GN 1/2)	
Accessories	Order no.	
Heat pellet GN 1/2, stainless steel, asymmetrical	89 08 01 71	
Cooling pellet GN 1/2, stainless steel, asymmetrical	85 01 20 12	

Temperature range from -20 °C to +100 °C.
Pore-free plastic surface, double-walled, tightly welded

thermoport® “Maxi K” for banquet solutions, plastic

2 x thermoport® with a pore-free plastic surface, non-detachable, with 125 mm casters mounted on the bottom thermoport®.

Suitable for transporting hot and cold food in GN containers and loading with stainless steel GN 2/1 grilles.

Type 6000 KB: heatable, max. achievable temperature +90 °C, heating output 300 W, rated voltage 1 N AC 230 V 50 Hz.



Frontloader



Frontloader

Type	2 x 6000 K (unheated), mobile	1 x 6000 K (unheated), 1 x 6000 KB (heated), mobile
Capacity with GN containers	max. 2 x 104 litres	max. 2 x 104 litres
External dimensions L x W x H in mm	766 x 779 x 1280	766 x 790 x 1280
Overall weight	56.5 kg	59.7 kg
Loading examples	8 x GN 1/1, 200 mm, etc.	8 x GN 1/1, 200 mm, etc.
Order no.	85 02 08 02 orange 85 02 08 12 black	85 02 08 04 orange 85 02 08 07 black
Accessories		
Grille, GN 2/1, stainless steel, lightweight version Order no.	84 14 01 06	84 14 01 06
Insulated divider for type 6000 K, unheated Order no.	85 02 20 12 orange 85 02 20 69 black	85 02 20 12 orange (for type 6000 K) 85 02 20 69 black (for type 6000 K)
Cooling plate GN 1/1, plastic for type 6000 K, unheated Order no.	85 02 20 38 orange 85 02 20 67 black	85 02 20 38 orange (for type 6000 K) 85 02 20 67 black (for type 6000 K)
Heat pellet GN 1/1, stainless steel, asymmetrical Order no.	89 08 01 72	-
Insert frame with one long support for GN 4 x 1/4, 6 x 1/6 or 2 x 2/4 Order no.	85 01 20 09	85 01 20 09
Insert frame with 2 cross supports for GN 9 x 1/9 or 6 x 1/6 Order no.	85 01 20 10	85 01 20 10
Tray frame 6000, stainless steel, for inserts sized 600 x 400 mm, 8 pairs of shelf rail supports Order no.	85 02 20 44	85 02 20 44

Application temperature range from -20 °C to +85 °C, highly robust plastic thermoport®

Pore-free plastic surface, dishwasher-safe up to + 80 °C

For transporting hot and cold food in GN containers.



Illustration of unheated version thermoport® 1000 K-UNIT Frontloader



Toploader with lock



Frontloader

Type	1000 K-UNIT / 1000 KB-UNIT	100 K-UNI	500 K-UNI
Capacity with GN containers	max. 52 litres	max. 26 litres	max. 26 litres
External dimensions in mm	435 x 610 x 561 / 435 x 690 x 561	680 x 370 x 290	615 x 420 x 385
Suitable for dishwasher cleaning up to +80 °C	x / (with heating system removed)	x	x
Overall weight	13 kg / 18.5 kg	7.7 kg	9.7 kg
Loading examples	2 x GN 1/1, 200 mm, etc.	1 x GN 1/1, 200 mm, etc.	1 x GN 1/1, 200 mm, etc.
Order number	85 02 04 19 black unheated version 85 02 04 18 orange unheated version	85 02 03 30 black	85 02 05 12 black
Order number	85 02 04 21 black heated version 85 02 04 20 orange heated version		

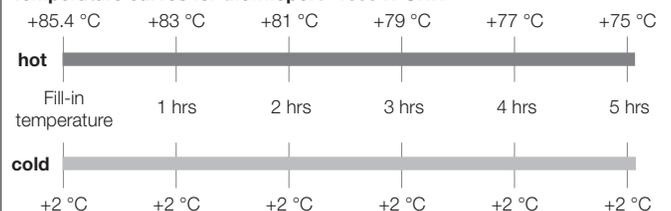
Accessories			
Insulated divider Order no.	85 02 20 12 orange 85 02 20 69 black	-	85 02 20 12 orange 85 02 20 69 black
Cooling plate GN 1/1, plastic Order no.	85 02 20 38 orange 85 02 20 67 black	-	85 02 20 38 orange 85 02 20 67 black
Heat pellet, stainless steel, asymmetrical Order no.	GN 1/1: 89 08 01 72	GN 1/2: 89 08 01 71	GN 1/1: 89 08 01 72
Cross support (without spring), order no.	-	84 19 02 02	-
Insert frame with one long support for GN 4 x 1/4, 6 x 1/6 or 2 x 2/4, order no.	85 01 20 09	-	85 01 20 09
Insert frame with 2 cross supports for GN 9 x 1/9 or 6 x 1/6, Order no.	85 01 20 10	-	85 01 20 10
Climate pellet GN 2/8 (can be used at max. +60 °C)	x	-	-
Mobile frame KS (sub-frame) 490 x 640 x 210 mm Order no.	88 14 01 06 Stainless steel frame with plastic corner bumpers, 2 swivel casters with brake, 2 fixed casters, diameter 125 mm, weight 5.5 kg		
Rustproof casters Order no.	88 14 01 05		

Illustration of heated version thermoport® 1000 KB-UNIT



Your advantage:
with this version you can also cool passively using the fan (without heating function).
Simply insert a cooling plate. This will give equal air distribution.

Temperature curves for thermoport® 1000 K-UNIT



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

Suitable for dishwasher cleaning up to +90 °C

thermoport® 105 L: dishwasher safe, protection class IP X5.
 thermoport® 1000 N: dishwasher-safe, protection class IP X3.
 thermoport® 1000 H and 1000 DU: dishwasher-safe with heating system removed,
 protection class IP X3.
 Rated voltage 1N AC 230 V 50/60 Hz.



catering kitchen® Stainless steel version on request



Toploader, heatable



Frontloader



Frontloader, heatable



Frontloader with serving option, heatable

Type	105 L	1000 N	1000 H	1000 DU
Capacity with GN containers	max. 26 litres	max. 44.4 litres	max. 44.4 litres	max. 52 litres
External dimensions in mm	400 x 600 x 306	410 x 665 x 470	410 x 655 x 470	410 x 645 x 530
Heating	max. achievable temperature: +95 °C	-	max. achievable temperature: +100°C	max. achievable temperature: +100°C
Dishwasher-safe	x	x	x (with heating system removed)	x (with heating system removed)
Heating output	500 W	-	763 W	763 W
Overall weight	13.5 kg	17 kg	20 kg	32 kg
Lid	All-round exterior seal made of physiologically safe material.	-	-	All-round exterior seal made of physiologically safe material.
Support rails	-	8 pairs (seamless, deep-drawn)	8 pairs (seamless, deep-drawn)	7 pairs (seamless, deep-drawn)
Loading examples	1 x GN 1/1, 200 mm, etc.	1 x GN 1/1 200 mm, 1 x GN 1/1, 150 mm, etc.	1 x GN 1/1 200 mm, 1 x GN 1/1, 150 mm, etc.	2 x GN 1/1, 200 mm, etc.
Order no.	85 01 03 02	85 01 04 04	85 01 04 05	85 01 05 03

Accessories				
Insert frame with one long support for GN 4 x 1/4, 6 x 1/6 or 2 x 2/4 Order no.	-	85 01 20 09	85 01 20 09	85 01 20 09
Insert frame with 2 cross supports for GN 9 x 1/9 or 6 x 1/6 Order no.	-	85 01 20 10	85 01 20 10	85 01 20 10
Cooling plate, stainless steel, GN1/1, asymmetrical 324 x 529 x 12.5 mm Order no.	-	85 01 20 15	-	-
Cooling plate, stainless steel, GN 1/1, 324 x 527 x 30 mm Order no.	-	85 01 20 02	-	-
Heat pellet GN 1/1, stainless steel, asymmetrical Order no.	-	89 08 01 72	-	-
Mobile frame made of stainless steel 460 x 670 x 305 mm Stainless steel frame with plastic corner bumpers. 2 swivel casters with brakes, 2 fixed casters, made of plastic, diameter: 125 mm, weight 7 kg Order no.	-	88 14 01 07	88 14 01 07	-

Temperature range from -20 °C to +100 °C Mobile thermoport® kitchens made of rust-free stainless steel
Dishwasher-safe (with heating system removed)

<p>Hygienic design H3 (except 1600 DU: H2). Heated thermoport®: protection class IP X5. thermoport® 1600 DU: exterior seal made of physiologically safe material. Rated voltage 1N AC 230 V 50 / 60 Hz (for heated models).</p>	Frontloader, mobile	As 1400, but heatable	Frontloader, mobile	As 1600, but heatable	As 1600, but with serving option, heatable
					
Type	1400	1400 U, heatable	1600	1600 U, heatable	1600 DU, heatable
Capacity with GN containers	max. 63.7 litres	max. 63.7 litres	max. 70.4 litres	max. 70.4 litres	max. 78 litres
External dimensions in mm	492 x 769 x 793	492 x 769 x 793	492 x 769 x 930	492 x 769 x 930	492 x 769 x 963
Heating	-	max. achievable temperature: +100 °C	-	max. achievable temperature: +100 °C	max. achievable temperature: +100 °C
Dishwasher-safe	x	x (with heating system removed)	x	x (with heating system removed)	x (with heating system removed)
Heating output	-	763 W	-	763 W	763 W
Overall weight	38.5 kg	42.5 kg	41 kg	45 kg	47 kg
Maximum loading	75 kg	75 kg	150 kg	150 kg	150 kg
Support rails	14 pairs (seamless, deep-drawn)	14 pairs (seamless, deep-drawn)	16 pairs (seamless, deep-drawn)	16 pairs (seamless, deep-drawn)	16 pairs (seamless, deep-drawn)
Loading examples	2 x GN 1/1, 200 mm, 1 x GN 1/1, 100 mm, etc.	2 x GN 1/1, 200 mm, 1 x GN 1/1, 100 mm, etc.	2 x GN 1/1, 200 mm, 1 x GN 1/1, 150 mm, etc.	2 x GN 1/1, 200 mm, 1 x GN 1/1, 150 mm, etc.	3 x GN 1/1, 200 mm, etc.
Order no.	85 01 11 01	85 01 11 02	85 01 06 08	85 01 06 09	85 01 09 03
Accessories					
Cooling plate, stainless steel, GN1/1, asymmetrical 324 x 529 x 12.5 mm Order no.	85 01 20 15	-	85 01 20 15	-	-
Cooling plate, stainless steel, GN 1/1 324 x 527 x 30 mm Order no.	85 01 20 02	-	85 01 20 02	-	-
Heat pellet GN 1/1, stainless steel, asymmetrical Order no.	89 08 01 72	-	89 08 01 72	-	-
Insert frame with 1 long support for GN 4 x 1/4, 6 x 1/6 or 2 x 2/4 Order no.	85 01 20 09	85 01 20 09			
Insert frame with 2 cross supports for GN 9 x 1/9 or 6 x 1/6 Order no.	85 01 20 10	85 01 20 10			
Antistatic tyres per set Order no.	Diameter 75 mm on request	Diameter 75 mm on request	Diameter 125 mm on request	Diameter 125 mm on request	Diameter 125 mm on request

Temperature range from -20 °C to +100 °C Mobile thermoport® kitchens made of rust-free stainless steel
Dishwasher-safe (with heating system removed)

<p>Hygienic design H3. Heated thermoport®: protection class IP X5. Rated voltage 1N AC 230 V 50 / 60 Hz (for heated models).</p>	Frontloader, mobile	As 2000, but heatable	Frontloader, mobile	As 3000, but heatable
				
Type	2000	2000 U, heatable	3000	3000 U, heatable
Capacity with GN containers	max. 89.7 litres	max. 89.7 litres	max. 130 litres	max. 130 litres
External dimensions in mm	492 x 769 x 1078	492 x 769 x 1078	592 x 769 x 1448	592 x 769 x 1448
Heating	-	maximum achievable temperature: +100 °C	-	maximum achievable temperature: +100 °C
Suitable for dishwasher cleaning	x	x (with heating system removed)	x	x (with heating system removed)
Heating output	-	763 W 110 V version on request	-	763 W 110 V version on request
Overall weight	46 kg	50 kg	59 kg	63 kg
Maximum loading	150 kg	150 kg	150 kg	150 kg
Support rails	20 pairs (seamless, deep-drawn)	20 pairs (seamless, deep-drawn)	30 pairs (seamless, deep-drawn)	30 pairs (seamless, deep-drawn)
Loading examples	3 x GN 1/1, 200 mm, 1 x GN 1/1, 100 mm, etc.	3 x GN 1/1, 200 mm, 1 x GN 1/1, 100 mm, etc.	5 x GN 1/1, 200 mm, etc.	5 x GN 1/1, 200 mm, etc.
Order no.	85 01 07 07	85 01 07 08	85 01 08 07	85 01 08 08
Accessories				
Cooling plate stainless steel GN1/1, asymmetrical 324 x 529 x 12.5 mm Order no.	85 01 20 15	-	85 01 20 15	-
Cooling plate, stainless steel, GN 1/1 324 x 527 x 30 mm Order no.	85 01 20 02	-	85 01 20 02	-
Heat pellet GN 1/1, stainless steel, asymmetrical Order no.	89 08 01 72	-	89 08 01 72	-
Insert frame with 1 long support for GN 4 x 1/4, 6 x 1/6 or 2 x 2/4 Order no.	85 01 20 09	85 01 20 09	85 01 20 09	85 01 20 09
Insert frame with 2 cross supports for GN 9 x 1/9 or 6 x 1/6 Order no.	85 01 20 10	85 01 20 10	85 01 20 10	85 01 20 10
Antistatic tyres per set Order no.	Diameter 125 mm on request	Diameter 125 mm on request	Diameter 125 mm on request	Diameter 125 mm on request

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

Hygienic design H3. Protection class IP X3.
 Refrigeration range from + 2 °C to + 8 °C (when door closed),
 thermoport® 1000 C: connected load 0.25 kW, refrigeration output
 119 W at evap. temp. -10 °C, refrigerant 134 A.
 thermoport® types 1600 K, 2000 K and 3000 K: connected load
 0.170 kW, refrigeration output 180 W at evap. temp. -10 °C,
 refrigerant R 134 A. Rated voltage 1N AC 230 V 50/60 Hz.

				
	Frontloader, mobile, refrigerated	Frontloader, mobile, refrigerated	Frontloader, mobile, refrigerated	Frontloader, mobile, refrigerated
Type	1000 C, refrigerated	1600 K, refrigerated	2000 K, refrigerated	3000 K, refrigerated
Capacity with GN containers	max. 44.4 litres	max. 70.4 litres	max. 89.7 litres	max. 130 litres
External dimensions in mm	410 x 655 x 760	492 x 769 x 1130	492 x 769 x 1278	592 x 769 x 1648
Overall weight	37 kg	50 kg	80 kg	100 kg
Maximum loading	–	144 kg	139 kg	126 kg
Support rails	8 pairs (seamless, deep-drawn)	16 pairs (seamless, deep-drawn)	20 pairs (seamless, deep-drawn)	30 pairs (seamless, deep-drawn)
Loading examples	1 x GN 1/1 200 mm, 1 x GN 1/1, 150 mm, etc.	2 x GN 1/1 200 mm, 1 x GN 1/1, 150 mm, etc.	3 x GN 1/1 200 mm, 1 x GN 1/1, 100 mm, etc.	5 x GN 1/1, 200 mm, etc.
Order no.	85 01 04 06	85 01 06 10	85 01 07 10	85 01 08 10
Accessories				
Insert frame with 1 long support for GN 4 x 1/4, 6 x 1/6 or 2 x 2/4 Order no.	85 01 20 09	85 01 20 09	85 01 20 09	85 01 20 09
Insert frame with 2 cross-supports for GN 9 x 1/9 or 6 x 1/6 Order no.	85 01 20 10	85 01 20 10	85 01 20 10	85 01 20 10
Antistatic tyres per set Order no.	Diameter: 125 mm on request	Diameter: 125 mm on request	Diameter: 125 mm on request	Diameter: 125 mm on request

thermoport® with active circulating air refrigeration.
 Hygienic design H3.
 Protection class IP X2.
 Refrigeration range +2 °C (when door closed). Electrical connected load 280 kW, refrigeration output 150 watts, refrigerant R 134 A.
 Rated voltage 1N AC 230 V 50/60 Hz.



thermoport® CHILL
The mobile refrigeration expert

The **thermoport® CHILL** is the highlight in the field of chilled meals transport. With its active circulating air refrigeration system, it reaches a refrigeration output of + 2° C and provides space for a filling volume of 78 litres.
 Rustproof stainless steel as inside and outside material guarantees not just excellent insulation, and consequently meets the most stringent hygiene requirements, but also ensures perfect quality. Thanks to its robust design, the digital control panel and the replaceable door seal, it is the perfect catering partner.
 The interior is tightly welded and provided with deep-drawn support rails. Thus, it meets the requirements of hygiene class H3. The functional door can be removed for easier cleaning.
Note: the body is identical to the hybrid kitchen® 200. Therefore, you can choose between the thermoport® chill and hybrid kitchen® 200 simply by changing the door. Please also note the details on Page 40.

Type	thermoport® CHILL		
External dimensions in mm	662 x 870 x 981		
Overall weight	65 kg		
Volume	78 l		
Order no.	85 01 09 07		
Accessories see above.			

Transport trolley / serving trolley made of plastic and stainless steel

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



for 1 thermoport®



for 2 thermoport®



for 3 thermoport®

Type	TH-TA-1	TH-TA-2	TH-TA-3
Dimensions in mm	661 x 705 x 840	1141 x 705 x 840	1621 x 705 x 840
Weight	14 kg	21 kg	27 kg
Load capacity	80 kg	130 kg	210 kg
Order no.	88 15 01 01	88 15 02 01	88 15 03 01

Accessories

Antistatic tyres per set	Diameter 125 mm on request	Diameter 125 mm on request	Diameter 125 mm on request
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for all portable thermoport®



type PW-U670 made of stainless steel



types PW-S1000 and PW-S1200 made of stainless steel

Type	Rolliport, PW-TH-RP	Universal trolley	Heavy duty trolley type 1000	Heavy duty trolley type 1200
Dimensions in mm	850 x 470 x 890	786 x 651 x 900	1065 x 665 x 956	1265 x 665 x 956
Platform size L x W in mm	-	667 x 532	1000 x 600	1200 x 600
Weight	9 kg	17 kg	23 kg	27 kg
Load capacity	100 kg	150 kg	350 kg	350 kg
Order no.	88 07 06 01	88 07 04 03	88 07 03 01	88 07 03 02

Accessories

Antistatic tyres per set	Diameter 125 mm on request	Diameter 125 mm on request	Diameter 160 mm on request
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thermoport® 10 “Meals on wheels” with latent heating agent – dishwasher-safe up to +90 °C

<p>For transporting a meal with soup. Meal tray with latent heating agent. External dimensions L x W x H 380 x 220 x 153 mm.</p>					
	<p>Complete set: · container and lid · 3-part meal tray with lid · side dish tray 1/6 with press-in lid</p>	<p>Container and lid made of polypropylene, orange</p>	<p>Meal tray made of stainless steel, 3 sections with latent heating agent, with lid</p>	<p>Meal tray made of stainless steel with no divisions with latent heating agent, with lid</p>	<p>Side dish tray 1/6, 32 mm (soup) with press-in lid</p>
<p>Type</p>		<p>thermoport® 10 (without loading)</p>	<p>Meal tray 3 sections, max. 1.125 l</p>	<p>Meal tray without divisions, max. 1.4l</p>	<p>Side dish tray, max. 0.6 l</p>
<p>Order no.</p>	<p>85 02 27 05</p>	<p>85 02 01 01 orange</p>	<p>85 02 01 04 black</p>	<p>85 02 20 03</p>	<p>85 02 20 04</p>
<p>For transporting one meal with 2 side dishes. Meal tray with latent heating agent. External dimensions L x W x H 380 x 220 x 153 mm.</p>					
	<p>Complete set: · container and lid · 3-part meal tray with lid · 2 x side dish trays 1/6 with press-in lid</p>	<p>Containers and lids made of polypropylene, orange</p>	<p>Meal tray made of stainless steel 3 sections with latent heating agent, with lid</p>	<p>Meal tray made of stainless steel with no divisions with latent heating agent, with lid</p>	<p>1 x side dish tray 1/6, 32 mm (soup) with press-in lid</p>
<p>Type</p>		<p>thermoport® 10 D (without loading)</p>	<p>Meal tray 3 sections, max. 1.125 l</p>	<p>Meal tray without divisions, max. 1.4l</p>	<p>Side dish tray, max. 0.6 l</p>
<p>Order no.</p>	<p>85 02 27 06</p>	<p>85 02 01 02 orange</p>	<p>85 02 01 05 black</p>	<p>85 02 20 03</p>	<p>85 02 20 04</p>
<p>For transporting dishes in 2 multi portion trays with press-in lids. External dimensions L x W x H 380 x 220 x 153 mm.</p>					
	<p>Complete set: · container and lid · 2 multi-portion trays</p>	<p>Container and lid made of polypropylene, orange</p>			<p>1 multi-portion tray 1/6, 91mm with press-in lid</p>
<p>Type</p>		<p>thermoport® 10 D (without loading)</p>			<p>Multi-portion tray, max. 1.375 l</p>
<p>Order no.</p>	<p>85 02 27 07</p>	<p>85 02 01 02 orange</p>	<p>85 02 01 05 black</p>		<p>85 02 20 08</p>
<p>Accessories</p>					
<p>thermoport® 10 ...</p>					
<p>Type</p>		<p>Side dish trays 1/6, stainless steel, 48mm deep, with press-in lid</p>	<p>Press-in lid with seal, stainless steel for side dish tray 1/6</p>	<p>Meal tray, 3 parts, without a latent heating agent and with a lid made of polypropylene</p>	<p>Lid made of polypropylene for 3-part meal tray</p>
<p>Order no.</p>		<p>85 02 20 02</p>	<p>85 02 20 07</p>	<p>85 02 20 30</p>	<p>85 02 20 21</p>

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

<p>For transporting a meal with cold dish(es). Meal tray with latent heating agent. External dimensions L x W x H 380 x 220 x 165 mm.</p>					
	<p>Complete set:</p> <ul style="list-style-type: none"> · container · intermediate section and lid · 3-part meal tray with lid · 2 x side dish tray GN 1/6, 32 mm height with press-in lid 	<p>Container and intermediate section made of polypropylene, orange, lid made of polypropylene, black</p>	<p>Meal tray made of stainless steel, 3 sections with latent heating agent, with lid</p>	<p>Meal tray made of stainless steel with no divisions with latent heating agent, with lid</p>	<p>Side dish tray 1/6, 32 mm (soup) with press-in lid</p>
<p>Type</p>		<p>thermoport® 10 (without loading)</p>	<p>Meal tray 3 sections, max. 1.125 l</p>	<p>Meal tray without divisions, max. 1.4l</p>	<p>Side dish tray, max. 0.6 l</p>
<p>Order no.</p>	<p>85 02 27 02</p>	<p>85 02 01 03</p>	<p>85 02 20 03</p>	<p>85 02 20 04</p>	<p>85 02 20 01</p>
<p>Loading the cold cabinet with cooling pellet and side dish trays with press-in lids or domed lids</p>					
<p>Complete set with cooling pellet:</p> <ul style="list-style-type: none"> · container, intermediate section and lid · meal tray, 3 divisions, with lid <p>Side dish tray GN 1/6, 32 mm with press-in lid</p> <ul style="list-style-type: none"> · cooling pellet · 2 x side dish trays GN 1/9, 22 mm high 			<p>< Cooling pellets Order no. 85 02 20 23</p>		
	<p>Complete set:</p>	<p>Side dish tray with press-in lid 1/6, 32 mm, max. 0.6 l</p>	<p>1 side dish tray with press-in lid 1/9, 32 mm (image shows 2 side dish trays)</p>	<p>Side dish tray with domed lid (polypropylene) 1/6, 22 mm</p>	<p>1 side dish tray with domed lid (polypropylene) 1/9, 22 mm (image shows 2 side dish trays)</p>
<p>Order no.</p>	<p>85 02 27 03</p>	<p>85 02 20 01</p>	<p>85 02 20 24</p>	<p>85 02 20 29</p>	<p>85 02 20 28</p>
<p>Loading the cold cabinet without cooling pellet with side dish trays with press-in lids or domed lids</p>					
<p>Complete set without cooling pellet:</p> <ul style="list-style-type: none"> · container, intermediate section and lid · meal tray 3 divisions, with lid <p>side dish tray GN 1/6, 32 mm with press-in lid</p> <ul style="list-style-type: none"> · 2 x side dish trays GN 1/9, 32 mm high 					
	<p>Complete set:</p>	<p>Side dish tray with press-in lid 1/6, 32 mm, max. 0.6 l</p>	<p>1 side dish tray with press-in lid 1/9, 32 mm (image shows 2 side dish trays)</p>	<p>Side dish tray with domed lid (polypropylene) 1/6, 32 mm</p>	<p>1 side dish tray with domed lid (polypropylene) 1/9, 32 mm (image shows 2 side dish trays)</p>
<p>Order no.</p>	<p>85 02 27 04</p>	<p>85 02 20 01</p>	<p>85 02 20 24</p>	<p>85 02 20 14</p>	<p>85 02 20 13</p>
<p>Accessories</p>					
<p>thermoport® 10 ...</p>					
<p>Type</p>		<p>Rolli 10 for transporting up to 24 thermoport® 10</p>	<p>Menu platter dispenser to heat up up to 48 meal trays with latent heating agent in 8 baskets (baskets not included in scope of delivery).</p>	<p>Stainless steel baskets GN 2/1 C7 (for menu platter dispenser)</p>	
<p>Order no.</p>		<p>88 14 02 03</p>	<p>89 02 01 07</p>	<p>89 06 03 05</p>	

thermoport® 20 “Meals on wheels” – dishwasher-safe up to +90 °C

<p>For transporting a meal with soup and 2 side dishes, square plate, external dimensions 454 x 364 x 111 mm.</p>			
	<p>Container and lid made of polypropylene, orange, handles and fasteners red</p>	<p>Meal plate with no divisions</p>	<p>Meal plate 2 parts</p>
<p>Type fresh food with heat pellet under the food plate loading</p>		<p>thermoport® 20 P3.1 Meal plate with no divisions, all meal trays made of chinaware, lid made of polypropylene, heat pellet</p>	<p>thermoport® 20 P3.2 2-part meal plate, can also be used as 3-part, all meal trays made of chinaware, lid made of polypropylene, heat pellet</p>
<p>Order no.</p>		<p>85 02 07 16</p>	<p>85 02 07 17</p>
<p>Type fresh food with stainless steel food plate with latent heating agent</p>		<p>thermoport® 20 S4 Meal plate made of stainless steel with latent heating agent, soups and cold trays made of chinaware and lid made of polypropylene</p>	
<p>Order no.</p>		<p>85 02 07 04</p>	

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

<p>For transporting meals with soup and 2 side dishes, round plate, external dimensions 454 x 364 x 111 mm, weight loaded ca. 5 kg.</p>	 <p>Containers and lids made of polypropylene, grey, handles and fasteners red</p>	 <p>Meal plate with no divisions Ø 230 mm</p>	 <p>2-part meal plate Ø 230 mm</p>
<p>Type fresh food with heat pellet under the food plate loading</p>	 <p>Stainless steel – heat pellet</p>	<p>thermoport® 21 P1.1 Chinaware, with lid made of polysulphone plastic and/or polypropylene, heat pellet</p>	<p>thermoport® 21 P1.2 Chinaware, with lid made of polysulphone plastic and/or polypropylene, heat pellet</p>
<p>Order no.</p>		<p>85 02 07 11</p>	<p>85 02 07 12</p>
<p>Type fresh food with induction coating for meal plates and soup trays loading</p>		<p>thermoport® 21 P2.1 Chinaware, induction coated with lid made of polysulphone plastic and/or polypropylene,</p>	<p>thermoport® 21 P2.2 Chinaware, induction coated with lid made of polysulphone plastic and/or polypropylene,</p>
<p>Order no.</p>		<p>85 02 07 13</p>	<p>85 02 07 14</p>
<p>Accessories</p>			
<p>Type module menu induction for the regeneration of fresh food in the thermoport® 21</p>			
<p>Order no.</p>		<p>85 02 07 15</p>	

Stacking trolley for thermoport® 20 and thermoport® 21

Stacking trolley for thermoport® 21, can be dismantled
Consisting of 4 stainless steel square tubes with four
suspended stainless steel grid trays (height adjustable).
With bumper consisting of 4 deflector casters. Rust-free
casters in accordance with DIN 18867, part 8.
Storage capacity:
36 thermoport® 20 or thermoport® 21, lids and bases
(for horizontal transport) or 60 lids or 120 bases



Type	RW-ST-TT-2021
External dimensions L x W x H	1285 x 640 x 1965 mm
Empty weight kg	39
2 swivel casters, 2 swivel casters with brakes	Ø 125 mm
Order no.	88 32 07 01
Accessories	
Antistatic tyres per set	Ø 125 mm on request
Galvanised casters per set	Ø 125 mm

Overview of thermoport® 20, type fresh food – system parts

	Order no.	Piece	Description
thermoport® 20, type fresh food – system parts			
	85 02 07 16		Version P 3.1 completely loaded, consisting of:
	85 02 07 05	1	thermoport® 20, unloaded, top/bottom
	89 08 04 50	1	Chinaware meal tray, one part
	89 08 02 70	1	Polypropylene lid for meal tray
	89 08 04 16	1	Chinaware soup tray
	89 08 02 59	1	Polypropylene lid for soup tray
	89 08 04 18	2	Chinaware cold food trays, square 115 x 115 x 45 mm
	89 08 02 60	2	Polypropylene lid for cold food tray, square
	85 02 20 51	1	Heat pellet for thermoport® 20
	85 02 07 17		Version P 3.2 completely loaded, consisting of:
	85 02 07 05	1	thermoport® 20, unloaded, top/bottom
	89 08 04 51	1	Chinaware meal tray, two parts
	89 08 02 70	1	Polypropylene lid for meal tray
	89 08 04 16	1	Chinaware soup tray
	89 08 02 59	1	Polypropylene lid for soup tray
	89 08 04 18	2	Chinaware cold food tray, square 115 x 115 x 45 mm
	89 08 02 60	2	Polypropylene lid for cold food tray, square
	85 02 20 51	1	Heat pellet for thermoport® 20
	85 02 07 04		Version S4 completely loaded, consisting of:
	85 02 07 05	1	thermoport® 20, unloaded, top/bottom
	85 02 20 03	1	3-part meal tray, CNS latent heating agent and lid made of polypropylene
	89 08 04 16	1	Chinaware soup tray
	89 08 02 59	1	Polypropylene lid for soup tray
	89 08 04 18	2	Chinaware cold food trays, square 115 x 115 x 45 mm
	89 08 02 60	2	Polypropylene lid for cold food trays, square

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

	Order no.	Piece	Description	
thermoport® 21, type fresh food – system parts				
	85 02 07 11		Version P 1.1 completely loaded, consisting of:	
	85 02 07 10	1	thermoport® 21, unloaded, top/bottom	
	85 02 20 55	1	menu plate diameter 230 mm, one part	
	88 22 09 04	1	Lid for menu plate (material polysulphone plastic)	
	89 08 04 56	1	Chinaware soup tray diameter 105 mm	
	89 08 02 83	1	Polypropylene lid for soup tray	
	89 08 04 18	1	Chinaware cold food tray, square 115 x 115 x 45 mm	
	89 08 02 60	1	Polypropylene lid for cold food tray, square	
	85 02 20 47	1	Chinaware cold food tray, square 57.5 x 115 mm,	
	85 02 20 49	1	Polypropylene lid for cold food tray	
	85 02 20 52	1	Heat pellet for thermoport® 21	
	85 02 07 12		Version P 1.2 completely loaded, consisting of:	
	85 02 07 10	1	thermoport® 21, unloaded, top/bottom	
	85 02 20 56	1	Chinaware menu plate, diameter 230 mm, 2 part	
	88 22 09 04	1	Lid for menu plate (material polysulphone plastic)	
	89 08 04 56	1	Chinaware soup tray diameter 105 mm	
	89 08 02 83	1	Polypropylene lid for soup tray	
	89 08 04 18	1	Chinaware cold food tray, square 115 x 115 x 45 mm	
	89 08 02 60	1	Polypropylene lid for cold food tray, square	
	85 02 20 47	1	Chinaware cold food tray, square 57.5 x 115 mm,	
	85 02 20 49	1	Polypropylene lid for cold food tray	
	85 02 20 52	1	Heat pellet for thermoport® 21	
thermoport® 21, type fresh food – system parts				
	85 02 07 13		Version P 2.1 completely loaded, consisting of:	
	85 02 07 10	1	thermoport® 21, unloaded, top/bottom	
	85 02 20 53	1	Chinaware menu plate, diameter 230 mm, one part, coated for induction	
	88 22 09 04	1	Lid for menu plate (material polysulphone plastic)	
	89 08 04 57	1	Chinaware soup tray, diameter 105 mm, coated for induction	
	89 08 02 83	1	Polypropylene lid for soup tray	
	89 08 04 18	1	Chinaware cold food tray, square 115 x 115 x 45 mm	
	89 08 02 60	1	Polypropylene lid for cold food tray, square	
	85 02 20 47	1	Chinaware cold food tray, square 57.5 x 115 mm,	
	85 02 20 49	1	Polypropylene lid for cold food tray	
	85 02 07 14		Version P 2.2 completely loaded, consisting of:	
	85 02 07 10	1	thermoport® 21, unloaded, top/bottom	
	85 02 20 54	1	Chinaware menu plate, diameter 230 mm, two parts, coated for induction	
	88 22 09 04	1	Lid for menu plate (material polysulphone plastic)	
	89 08 04 57	1	Chinaware soup tray, diameter 105 mm, coated for induction	
	89 08 02 83	1	Polypropylene lid for soup tray	
	89 08 04 18	1	Chinaware cold food tray, square 115 x 115 x 45 mm	
	89 08 02 60	1	Polypropylene lid for cold food tray, square	
	85 02 20 47	1	Chinaware cold food tray, square 57.5 x 115 mm,	
	85 02 20 49	1	Polypropylene lid for cold food tray	
Accessories				
	85 02 07 15		Module menu induction for regeneration	

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

Stainless steel worktop; stainless steel germ guard top with 2 side walls, fully glazed on guest side with built-in 36 W lighting, ON/OFF switch and removable glass shelf; substructure: open stainless steel tubular frame. Installed on stainless steel feet, with chrome-plated base, adjustable, floor clearance 160 mm. Alternatively supplied in a mobile design with 4 double swivel casters with brake, dia. 125 mm, made of plastic. Electrical equipment: ready for connection, power cable on right, 3 m long, with CEE plug, 400 V. Total electrical connected load: max. 10.5 kW, 400 V. Rated voltage 3N AC 400 V 50 Hz.



Version	Dimensions in mm				Order no.
	Length	Width	Working height	Height with top	
With 3 built-in system modules for holding GN 1/1, max. 100 mm deep, in conjunction with varithek® Ceran glass-ceramic hobs, 5 earthed sockets 230 V, 4 dividing walls insertable.					
Holding module with lighting/heating top, mobile	1180	780	900	1225	92 50 04 13
Holding module with lighting/heating top	1180	780	900	1225	92 50 04 11
Holding module with lighting top, mobile	1180	780	900	1225	92 50 04 03
Holding module with lighting top	1180	780	900	1225	92 50 04 01
With 3 built-in system modules for holding GN 1/1, max. 200 mm deep, in conjunction with varithek® Ceran glass-ceramic hobs, 5 earthed sockets 230 V, Dividing walls between doors available on request.					
Holding module with lighting/heating top with EST, 200 mm deep, mobile	1180	780	900	1225	92 50 04 20
Holding module with lighting/heating top with EST, 200 mm deep	1180	780	900	1225	92 50 04 19
Holding module with lighting top, EST, 200 mm deep, mobile	1180	780	900	1225	92 50 04 10
Holding module with lighting top, EST, 200 mm deep	1180	780	900	1225	92 50 04 09
With 3 x built-in bain-marie for GN 1/1, max. 200 mm deep. Wells with individual thermostat regulation from +30 °C to +110 °C, wet/dry heating: drain in centre under base; 2 earthed sockets 230 V, 4 dividing walls, insertable.					
Holding module bain-marie, wet/dry, mobile, with lighting/heating top	1180	780	900	1225	92 50 04 16
Holding module bain-marie, wet/dry, with lighting/heating top	1180	780	900	1225	92 50 04 15
Holding module bain-marie, wet/dry, mobile, with lighting top	1180	780	900	1225	92 50 04 06
Holding module bain-marie, wet/dry, with lighting top	1180	780	900	1225	92 50 04 05
With 3 built-in system modules for holding GN 1/1, max. 100 mm deep, in conjunction with varithek® Ceran glass-ceramic hobs, permanently installed in the substructure right is a thermomat® with 2 drawers GN 1/1, 150 mm deep, 2 dividing walls are insertable. Doors available on request.					
Hot holding module with Thermomat®, mobile, with lighting/heating top	1180	780	900	1225	92 50 04 14
Hot holding module with Thermomat®, lighting/heating top	1180	780	900	1225	92 50 04 12
Hot holding module with Thermomat®, mobile, with lighting top	1180	780	900	1225	92 50 04 04
Hot holding module with Thermomat®, with lighting top	1180	780	900	1225	92 50 04 02
Accessories (no stainless steel panelling available)					
varithek® Ceran glass-ceramic hob (hot plate) 230 V, 800 W, (max. 3 x), V-1/1-CH-800-K08, (L x W x H 325 x 635 x 57 mm)					91 01 01 50
Scraper for Ceran glass-ceramic hob					91 02 03 01
Low flap, for enclosing built-in system modules (only for EST 100 version)					92 50 10 41
High flap, stainless steel, for enclosing built-in system modules (only for EST 200 version)					92 50 10 93
Various varithek® insert elements for system modules					
Dividing wall made of stainless steel, low, hook in (max. 4 walls), with rails on both sides, for holding Gastronorm containers or thermoplates® L x W x H: 42.5 x 560 x 435.5 mm, rail clearance 115 mm, 4 rails (standard, EST 100)					92 50 10 16
Dividing wall made of stainless steel (for EST 200 version)					92 50 10 14
Resopal panelling, on longitudinal/face side as well as tray slides, etc., see accessories p. 69					
Hinged doors made of stainless steel (not retrofittable!), double-walled, with recessed plastic handle on operator side					
Left door, (W x H) 364 x 438.5 mm					92 50 10 08
Middle door, (W x H) 288 x 438.5 mm					92 50 10 10
Right door, (W x H) 364 x 438.5 mm					92 50 10 09

varithekbuffet cooking module

Worktop made of stainless steel with flush-mounted, built-in hobs. Beneath the worktop is a stainless steel panel with 1 earthed socket 230 V. Substructure: open stainless steel tubular frame with 2 stainless steel wing doors. Integrated circulating air extraction system airclean3d® (2-level) with activated carbon filter, centrifugal filter, fine grease filter and grease collection tray, removable. Stainless steel top with built-in 36 W lighting and removable glass shelf. ON/OFF switch, plus 2 step switches for extraction system on right. Installed on stainless steel feet, with chromed base, adjustable, floor clearance 160 mm. Alternatively supplied in mobile design with 4 double swivel casters with brake, dia. 125 mm, in plastic. Electrical equipment: ready for connection, power cable on right, 3 m long, with CEE plug, 400 V. Total electrical connected load: max. 10.5 kW, 400 V. Rated voltage 3 N AC 400 V 50 Hz.

Type RBS-KOM-CK 2 Ceran glass-ceramic hobs, 3.4 kW, each with 2 round cooking zones.

Type RBS-KOM-IK with 2 induction hobs, 3.5 kW; round cooking zone on left, full-surface heatable cooking zones on right.

Type KOM-IKW 2 induction hobs, 3.5 kW; wok cuvette on left, full-surface heatable cooking zone on right.



	Type	Version	Dimensions in mm				Order no.	
			Length	Width	Working height	Height with top		
	RBS-KOM-CK	with 2 x 3.4 kW Ceran glass-ceramic hobs	1180	780	900	1225	92 50 03 01	
	RBS-KOM-CK-F mobile	with 2 x 3.4 kW Ceran glass-ceramic hobs	1180	780	900	1225	92 50 03 03	
	RBS-KOM-IK	with 2 x 3.5 kW induction hobs	1180	780	900	1225	92 50 03 02	
	RBS-KOM-IK-F mobile	with 2 x 3.5 kW induction hobs	1180	780	900	1225	92 50 03 04	
	RBS-KOM-IKW	with 2 x 3.5 kW induction hobs (wok cuvette on left, flush mounting on right)	1180	780	900	1225	92 50 03 05	
	RBS-KOM-IKW-F mobile	with 2 x 3.5 kW induction hobs (wok cuvette on left, flush mounting on right)	1180	780	900	1225	92 50 03 07	

Accessories (no stainless steel panelling available)

Wok holder RBS-HALT-W , (L x W x H) 555 x 350 x 20 mm	92 50 10 15	
Holder for thermoplates® GN 1/1 (L x W x H) 555 x 350 x 20 mm	92 50 10 17	
Holder for thermoplates® GN 2/3 (L x W x H) 555 x 350 x 20 mm	92 50 10 18	
thermoplates® GN 1/1 , coated, with handle, 20 mm deep	84 01 09 32	
Scraper for Ceran glass-ceramic hobs	91 02 03 01	
Zeolite filter element for airclean3d®	92 50 10 19	
Demeyere wok WP3 made of stainless steel, dia. 360 mm, 6 litres capacity, with a rounded base (for use with wok stand V-1/1-WA4)	91 04 02 03	
Demeyere wok made of stainless steel, 8.5 litres capacity, with a flat base (can be used without wok stand)	91 04 02 04	
Resopal panelling, on longitudinal/face side see accessories p. 69 Tray slides etc. see accessories p. 69		

Replacement parts for extraction system

Activated carbon filter	92 50 10 52	
Nonwoven filter	92 50 10 53	

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

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

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

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

Substructure: open, stainless steel tubular frame, with 2 stainless steel hinged doors, double-walled. Integrated circulating air extraction system airclean3d® (2-level) with activated carbon filter, centrifugal filter, fine grease filter and grease collection trays, removable. Stainless steel top with built-in 36 W lighting and removable glass shelf, ON/OFF switch, plus 2 step switches for extraction system on right. Stainless steel panel on guest side. Installed on stainless steel feet, with chromed base, adjustable, floor clearance 160 mm. Alternatively supplied in mobile design with 4 double swivel casters with brake, dia. 125 mm, in plastic. Electrical equipment: ready for connection, power cable on right, 3 m long, with CEE plug 400 V. Total electrical connected load: max. 22 kW. Rated voltage 3 N AC 400 V 50 Hz.

Version for varithek® table top appliances



	Type	Version	Dimensions in mm				Order no.
			Length	Width	Working height	Height with top	
	RBS-NM-AIR 16 A, 10.5 kW	with integrated airclean3d® circulating air extraction system (activated carbon filter) and recessed storage space. Insertion depth 160 mm.	1180	780	900	1225	92 50 01 07
	RBS-NM-AIR-F mobile 16 A, 10.5 kW	with integrated airclean3d® circulating air extraction system (activated carbon filter) and recessed storage space. Insertion depth 160 mm.	1180	780	900	1225	92 50 01 08
	RBS-NM-AIR-Z 16 A, 10.5 kW	with integrated airclean3d® circulating air extraction system (zeolite filter) and recessed storage space. Insertion depth 160 mm.	1180	780	900	1225	92 50 01 09
	RBS-NM-AIR-F-Z mobile 16 A, 10.5 kW	with integrated airclean3d® circulating air extraction system (zeolite filter) and recessed storage space. Insertion depth 160 mm.	1180	780	900	1225	92 50 01 10
	RBS-NM-AIR-400 32 A, 22 kW	with integrated airclean3d® circulating air extraction system (activated carbon filter) and recessed storage space. Insertion depth 200 mm.	1342	830	900	1225	92 50 01 13
	RBS-NM-AIR-F-400 mobile 32 A, 22 kW	with integrated airclean3d® circulating air extraction system (activated carbon filter) and recessed storage space. Insertion depth 200 mm.	1342	830	900	1225	92 50 01 14
	RBS-NM-AIR-Z 400 32 A, 22 kW	with integrated airclean3d® circulating air extraction system (zeolite filter) and recessed storage space. Insertion depth 200 mm.	1342	830	900	1225	92 50 01 15
	RBS-NM-AIR-F-Z-400 mobile 32 A, 22 kW	with integrated airclean3d® circulating air extraction system (zeolite filter) and recessed storage space. Insertion depth 200 mm.	1342	830	900	1225	92 50 01 16

Accessories (no stainless steel panelling available)

	Zeolite filter element for airclean3d® (surcharge)	92 50 10 19
	varithek® GN port (max. 3 pcs), L x W x H: 350 x 555 x 160 mm (= system modules for varithek® insert elements, SWISS PLY® thermoplates® and and Gastronorm containers. Made of stainless steel, double walled, interior with 3 moulded grooves) recommended for recessed storage spaces 1,055 x 580 x 160 mm	91 05 03 01
	Table-top system module V-AST-200-OF	91 05 01 07
	Resopal panelling, on longitudinal/face side see accessories p. 69 Tray slides etc. see accessories p. 69	
	varithek® insert elements and/or table top appliances According to requirements, varithek® insert elements can be pushed and/or inserted into the recessed storage space (in connection with GN ports).	

varithekbuffet cooling module

Stainless steel worktop.
Substructure: stainless steel tubular frame. On left, hinged door, on right refrigeration machine compartment with ventilation grille, switch and controller.

Beneath the worktop is a stainless steel panel in the refrigerated well area.

Installed on stainless steel feet, with chrome-plated base, adjustable, floor clearance 160 mm. Alternatively supplied in a mobile design with 4 double swivel casters with brake, dia. 125 mm, made of plastic.

Electrical equipment: ready for connection, power cable on right, 3m long with safety plug 230V, rated voltage 1N AC 230 V 50 Hz.

Type RBS-KM reeded refrigerated well for 3 x GN 1/1, 200 mm deep, insulated, drainage cock, refrigeration range: +6 °C to +14. °C
Stainless steel germ guard top with 2 side walls, fully glazed on guest side, with built-in 36 W lighting, ON/OFF switch and removable glass shelf. Total connected load: approx. 0.291 kW, 230 V.

Type RBS-KMS (self-service salad bar) reeded, refrigerated well for 3 x GN 1/1, 200 mm deep, drainage cock, refrigeration range: +2 °C to + 10 °C. Top: centre, 2 stainless steel side walls, stainless steel shelf with built-in lighting located in-between. Above, glass shelf, removable, serving height 400 mm. Total connected load: approx. 0.291 kW, 230 V.

Type RBS-KMU circulating air refrigerated well for 3 x GN 1/1, 100 mm deep, insulated, with drain, refrigeration range +5 °C to +12 °C. Cold air is cleaned via washable fleece filter. Stainless steel top with built-in 36 W lighting and removable glass shelf. ON/OFF switch. Fully glazed on guest side. Total connected load: approx. 0.656 kW, 230 V.

Type RBS-KMV (show case) circulating air refrigerated well for 3 x GN 1/1, 100 mm deep, insulated, with drain, refrigeration range +5 °C to +12 °C. Cold air is cleaned via washable fleece filter. Top: 2 stainless steel side walls on each face side, stainless steel shelf with built-in lighting located in-between. Above, glass shelf, removable. 3 serving flaps on guest side made of acrylic glass. On serving side, 2 glass sliding doors made of LSG. Glass shelves in interior, removable. Total connected load: approx. 0.656 kW, 230 V.



Type	Version	Dimensions in mm				Order no.
		Length	Width	Working height	Height with top	
RBS-KM	with top and quiet refrigeration	1180	780	900	1225	92 50 02 01
RBS-KM-F mobile	with top and quiet refrigeration	1180	780	900	1225	92 50 02 04
RBS-KMU	with circulating air refrigerated well and top	1180	780	900	1225	92 50 02 02
RBS-KMU-F mobile	with circulating air refrigerated well and top	1180	780	900	1225	92 50 02 05
RBS-KMS	Salad bar, self-service/quiet refrigeration	1180	780	900	1300	92 50 02 07
RBS-KMS-F mobile	Salad bar, self-service/quiet refrigeration	1180	780	900	1300	92 50 02 08
RBS-KMV	with show case and circulating air refrigerated well	1180	780	900	1560	92 50 02 03
RBS-KMV-F mobile	with show case and circulating air refrigerated well	1180	780	900	1560	92 50 02 06

Accessories (no stainless steel panelling available)

thermoplastes® GN 1/1, uncoated, with handle, 100 mm deep	84 01 09 01
Condensation water container, GN 1/1, 200 mm deep	84 01 01 07
Shelf insert/drip tray for refrigerated well, only for types RBS-KMU and RBS-KMV, per item	92 50 10 90
Sealing sheet for covering refrigerated well, only for types RBS-KMU and RBS-KMV, per piece	92 50 10 92
Resopal panelling, on longitudinal/face side see accessories p. 69 Tray slides etc. see accessories p. 69	

varithekbuffet neutral modules

Stainless steel worktop. Substructure: open, stainless steel tubular frame. Beneath worktop, stainless steel panel with 5 earthed sockets, 230 V.
4 dividing walls insertable. Installed on stainless steel feet, with chromed base, adjustable, floor clearance 160 mm. Alternatively supplied in mobile design with 4 double swivel casters with brake, dia. 125 mm, in plastic. Electrical equipment: ready for connection, power cable on right, 3 m long, with CEE plug 400 V. Total electrical connected load: max. 10.5 kW, 400 V. Rated voltage 3N AC 400 V 50 Hz.

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



Type RBS-NM

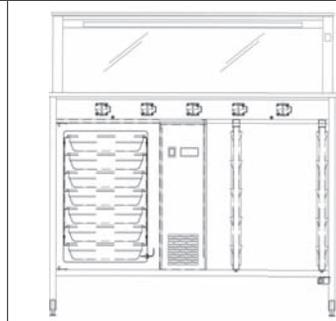
	Type	Version	Dimensions in mm				Order no.
			Length	Width	Working height	Height with top	
	RBS-NM	without top	1180	780	900	-	92 50 01 01
	RBS-NM-F mobile	without top	1180	780	900	-	92 50 01 04
	RBS-NMA	with top	1180	780	900	1225	92 50 01 02
	RBS-NMA-F mobile	with top	1180	780	900	1225	92 50 01 05

Accessories

	Dividing wall made of stainless steel , high, hook in (max. 4 walls), with rails on both sides, to hold Gastronom containers or thermoplates® L x W x H: 42.5 x 560 x 579.5 mm, rail clearance 115 mm, 5 rails	92 50 10 04
	Swing doors (not retrofittable) made of stainless steel, double-walled, high, on operator side	
	Left door, (W x H) 364 x 582.5 mm	92 50 10 05
	Middle door, (W x H) 364 x 582.5 mm	92 50 10 07
	Right door, (W x H) 364 x 582.5 mm	92 50 10 06
	Resopal panelling, on longitudinal/face side see accessories p. 69 Tray slides etc. see accessories p. 69	

varithekbuffet neutral module with refrigerator and top

Stainless steel worktop. Stainless steel germ guard top with 2 side walls, fully glazed on guest side, with built-in 36 W lighting, ON/OFF switch and removable glass shelf. Substructure: open, stainless steel tubular frame. Left: built-in refrigerator. In hygienic design, 7 x GN 1/1, 65 mm deep. Centre: installation compartment made of stainless steel with vents and built-in switch and controller.
Right: open cupboard compartment, 2 dividing walls, can be hooked in. Beneath worktop, stainless steel panel with 5 earthed sockets, 230 V. Installed on stainless steel feet, with chromed base, adjustable, floor clearance 160 mm. Alternatively supplied in mobile design with 4 double swivel casters with brake, dia. 125 mm, in plastic. Electrical equipment: ready for connection, power cable on right, 3 m long, with CEE plug 400 V. Total electrical connected load: max. 10.5 kW. Rated voltage 3N AC 400 V 50 Hz.



	Type	Version	Dimensions in mm				Order no.
			Length	Width	Working height	Height with top	
	RBS-NMA-K	With refrigerator and top Doors available on request	1180	780	900	1225	92 50 01 03
	RBS-NMA-K-F mobile	With refrigerator and top Doors available on request	1180	780	900	1225	92 50 01 06

Accessories (no stainless steel panelling available)

	Dividing wall made of stainless steel , high, hook in (max. 2 walls), with rails on both sides, for holding Gastronom containers or thermoplates® L x W x H: 42.5 x 560 x 579.5 mm, rail clearance 115 mm, 5 rails	92 50 10 04
	RBS-LW top , L x W x H: 1,148 x 325 x 325 mm, plus heating function (infrared) Total connected load 0.8 kW.	92 50 10 01
	Resopal panelling, on longitudinal/face side see accessories p. 69 Tray slides etc. see accessories p. 69	

varithekbuffet corner modules

Corner module 90°

Worktop made of stainless steel, turned down 17 mm all-round.

Substructure: open, stainless steel tubular frame.

Floor clearance 160 mm. Installed on stainless steel feet, with chromed base, adjustable. Alternatively supplied in mobile design with 4 double swivel casters with brake, dia. 125 mm, in plastic.



	Type	Version	Dimensions in mm			Order no.
			Length	Width	Working height	
	RBS-EM90	90°	780	780	900	92 50 07 01
	RBS-EM90-F mobile	90°	780	780	900	92 50 07 02

Accessories (no stainless steel panelling available)

	Name / Colour	Material	Order no.
Panelling on guest side (two sides) for corner module 90°			
	black on both sides	Resopal, solid 6 mm	92 50 10 22
	concept oak on both sides	Resopal, solid 6 mm	92 50 10 23
	living beech on both sides	Resopal, solid 6 mm	92 50 10 24
	north sea on both sides	Resopal, solid 6 mm	92 50 10 25
Panelling on all sides (four sides) for corner module 90°			
	black on four sides	Resopal, solid 6 mm	92 50 10 26
	concept oak on four sides	Resopal, solid 6 mm	92 50 10 27
	living beech on four sides	Resopal, solid 6 mm	92 50 10 28
	north sea on four sides	Resopal, solid 6 mm	92 50 10 29
Tray slides etc. see accessories p. 85			

Corner module 45°

Top made of stainless steel, turned down 17 mm on all sides, angled at 45°.

Substructure: open, stainless steel tubular frame. Floor clearance 160 mm. Installed on stainless steel feet, with chromed base, adjustable. Alternatively supplied in mobile design with 4 double swivel casters with brake, dia. 125 mm, in plastic.



	Type	Version	Dimensions in mm			Order no.
			Length	Width	Working height	
	RBS-EM45	45°	780	780	900	92 50 08 01
	RBS-EM45-F mobile	45°	780	780	900	92 50 08 02

Accessories

	Name / Colour	Material	Order no.	
Panelling (four sides) for corner module 45°				
	black on four sides	Resopal, solid 6 mm	92 50 10 35	
	concept oak on four sides	Resopal, solid 6 mm	92 50 10 36	
	living beech on four sides	Resopal, solid 6 mm	92 50 10 37	
	north sea on four sides	Resopal, solid 6 mm	92 50 10 38	
Type	Width in mm	In square tubular material	In smooth stainless steel	Order no.
Fold-down tray slide , 330 mm wide, in square tubular stainless steel material or in smooth stainless steel with 3 shelf rails. Attached to Resopal panelling via hinges. Non-removable.				
RBS-TABK-45°-A1 exterior	330	x	-	92 50 11 10
RBS-TABK-45°-A3	330	-	x	92 50 11 15
Fold-down plate slide , 250 mm wide, in square tubular stainless steel material or in smooth stainless steel. Attached to Resopal panelling via hinges. Non-removable.				
RBS-TABK-45°-A2 exterior	250	x	-	92 50 11 12
RBS-TABK-45°-A4	250	-	x	92 50 11 18

varithekbuffet cash till modules

Cash till module, left/right

Cash desk dimensions: L x W: 600 x 580 mm

Cash box dimensions: L x W: 800 x 780 mm

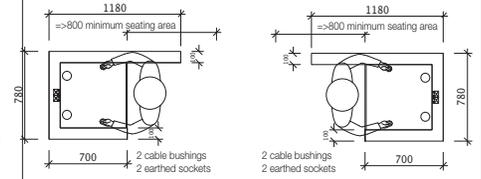
Electrical connected load: max. 3.5 kW, 230V. Stainless steel top, L-shape design.

Cash desk lowered by 85 mm.

Substructure: open, stainless steel tubular frame, leg room: 600 x 610 mm with adjustable footrest, 2 earthed sockets 230 V.

Floor clearance 160 mm. Installed on stainless steel feet, with chromed base, adjustable. Alternatively supplied in mobile design with 4 double swivel casters with brake, dia. 125 mm, in plastic. Electrical connected load: 3.5 kW, 230 V, power cable 3 m long, with earthed plug, 230 V

Rated voltage 1 N AC 230 V 50 Hz.



	Type	Version	Dimensions in mm			Order no.
			Length	Width	Working height	
	RBS-KAML	left	1180	780	900	92 50 06 01
	RBS-KAML-F mobile	left	1180	780	900	92 50 06 02
	RBS-KAMR	right	1180	780	900	92 50 06 03
	RBS-KAMR-F mobile	right	1180	780	900	92 50 06 04

Accessories

	Resopal panelling, on longitudinal/face side see accessories p. 69 Tray slides etc. see accessories p. 69		
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Accessories – panelling, tray slides, plate slides, plinth panel, connectors

Panelling for all warming, cooking, cooling, neutral and cash till modules						
	Type	Material	Colour	L x W x H in mm	Order no.	
Panelling, longitudinal side, (max. 1 plate) 1180 modules						
	RBS-VKL-L-S	Resopal, solid 6 mm	black	1172 x 718 x 6	92 50 10 03	
	RBS-VKL-L-CO	Resopal, solid 6 mm	concept oak	1172 x 718 x 6	92 50 10 45	
	RBS-VKL-L-LB	Resopal, solid 6 mm	living beech	1172 x 718 x 6	92 50 10 46	
	RBS-VKL-L-NS	Resopal, solid 6 mm	north sea	1172 x 718 x 6	92 50 10 47	
Panelling, longitudinal side, (max. 1 plate) 1342 modules						
	RBS-VKL-S-S	Resopal, solid 6 mm	black	1334 x 718 x 6	92 50 15 01	
	RBS-VKL-S-CO	Resopal, solid 6 mm	concept oak	1334 x 718 x 6	92 50 15 02	
	RBS-VKL-S-LB	Resopal, solid 6 mm	living beech	1334 x 718 x 6	92 50 15 03	
	RBS-VKL-S-NS	Resopal, solid 6 mm	north sea	1334 x 718 x 6	92 50 15 04	
Panelling, face side, (max. 2 plates)						
	RBS-VKL-S-S	Resopal, solid 6 mm	black	758 x 718 x 6	92 50 10 02	
	RBS-VKL-S-CO	Resopal, solid 6 mm	concept oak	758 x 718 x 6	92 50 10 42	
	RBS-VKL-S-LB	Resopal, solid 6 mm	living beech	758 x 718 x 6	92 50 10 43	
	RBS-VKL-S-NS	Resopal, solid 6 mm	north sea	758 x 718 x 6	92 50 10 44	
	Type	Longitudinal side	Face side	Width in mm	Order no.	
Fold-down tray slide, 330 mm wide, made of square tubular stainless steel material. Attached to Resopal panelling via hinges. Non-removable.						
	RBS-TABK-L1	x	-	330	92 50 11 04	
	RBS-TABK-S1	-	x	330	92 50 11 08	
Fold-down plate slide, 250 mm wide, made of square tubular stainless steel material. Attached to Resopal panelling via hinges. Non-removable.						
	RBS-TABK-L2	x	-	250	92 50 11 02	
	RBS-TABK-S2	-	x	250	92 50 11 06	
Fold-down tray slide, 330 mm wide, made of stainless steel with 3 shelf rails. Attached to Resopal panelling via hinges. Non-removable.						
	RBS-TABK-L3	x	-	330	92 50 11 13	
	RBS-TABK-S3	-	x	330	92 50 11 14	
Fold-down plate slide, 250 mm wide, made of stainless steel, smooth. Attached to Resopal panelling via hinges. Non-removable.						
	RBS-TABK-L4	x	-	250	92 50 11 16	
	RBS-TABK-S4	-	x	250	92 50 11 17	
Plinth panels, made of stainless steel, for all warming, cooking, cooling, neutral, cash till and corner modules (not an option if casters are fitted)						
	Name	Width in mm		Order no.		
	Longitudinal side, for 1 appliance	1165		92 50 10 94		
	Longitudinal side, for 2 appliances	2345		92 50 10 95		
	Longitudinal side, for 3 appliances	3525		92 50 10 96		
	Face side	756		92 50 10 97		
Connectors varithekbuffet for secure connection of individual units					92 50 10 91	

servocuccina® active multifunctional trolleys GN 2/1 and GN 3/1 standard, servocuccina® servoplate dispenser

Serving trolleys made of stainless steel, 2 x tubular pushing handles, moulded shelves, sound-deadened, screwed construction, with panelling optionally in either stainless steel or black. 4 silver corner bumpers on each shelf, fitted with connection supports (see below for accessories). Rust-free casters in accordance with DIN 18867, part 1. Wheel diameter 125 mm. 2 swivel casters with brakes and deflector casters. Only available in assembled state.

External dimensions GN 2/1 (L x W x H): 915 x 700 x 950 mm, working height 850 mm, shelf size 845 x 630 mm, height with top 1155 mm



servocoolstation 2/1 (or 3/1) standard
(External dimensions GN 3/1: L x W x H 1238 x 700 x 950 mm)
Cold holding (active)
With 1 built-in well GN 2/1, 200 mm deep, with refrigeration machine, 230 V, evap. temp. -10 °C. Refrigeration range 2 °C to 20 °C.



servomarie 2/1 (or 3/1) standard
(External dimensions GN 3/1: L x W x H 1238 x 700 x 949 mm)
Waterless hot holding with built-in wells
With 2 (3) built-in wells GN 1/1, 200 mm deep, also for waterless heating, individually controllable up to +110 °C, 230 V.



servoholdstation 2/1 standard
Waterless hot holding with varithek® elements
With deep-drawn rail walls, 200 mm deep, for inserting a maximum of 2 varithek® elements, with 4 sockets 230 V. Special version: 2 x 400 V sockets. Max. output 10.5 kW.



Image shows servoaocs 3/1

servoaocs 2/1
External dimensions GN 2/1: 1070 x 785 x 1152 mm (L x W x H)

servoaocs 3/1
External dimensions GN 3/1: 1433 x 785 x 1152 mm (L x W x H)

Grilling / Cooking / Air extraction
With integrated circulating air extraction system with activated carbon filter, centrifugal filter, fine grease filter, grease collection tray, top (incl.) with integrated airclean 3d® (2-level), with 1 or 2 drawers, with stainless steel side walls – stainless steel shelf with lighting on top, glass on top/in the front, ON/OFF switch, controller for the extraction system.
With deep-drawn side walls 200 mm, with built-in varithek® system modules for inserting a maximum of 2 (3) varithek® elements



servoplate dispenser
3 cutlery compartments each with dia. 94 mm, 1 plate dispenser heated with plastic lid for plates between dia. 190 mm and 280 mm. Plate dispenser capacity, approx. 53 plates. External dimensions (L x W x H): 700 x 470 x 950 mm

Connected load kW	0.5 (0.5 / 230 V)	0.95 (1.44 / 230 V)	400 V	10.5/400 V	10.5/400 V	0.86
Weight	57 kg (70 kg)	38 kg (55 kg)	50 kg	98 kg	145 kg	36 kg
Total carrying capacity	115 kg	115 kg	115 kg	115 kg	170 kg	80 kg
Order no. (3 shelves) stainless steel panelling	88 02 50 95 * (GN 2/1) 88 02 54 03 * (GN 3/1)	88 02 50 94 * (GN 2/1) 88 02 54 01 * (GN 3/1)	88 02 50 93 *	88 02 52 32	88 02 52 36	88 02 50 97

*Top available as accessory.

Accessories for all trolleys

Tray slide for servocuccina® 2/1, removable and replaceable, made of stainless steel*	Tray slide for servocuccina® 3/1, removable and replaceable, made of stainless steel				
Dimensions L x W x H mm	870 x 250 x 24	Order no. 88 02 30 64	Dimensions L x W x H mm	1238 x 250 x 24	Order no. 88 02 30 74
	1025 x 250 x 24 (only for servoaocs 2/1)	Order no. 88 02 30 65		1388 x 250 x 24 (only for servoaocs 3/1)	Order no. 88 02 30 75

* smooth slide with 3 support rails

Tops

Stainless steel feet, glass germ guard, glass shelf at top. Version is ready for connection, not retrofittable, switch in top 1N AC 230 V 50 Hz

	Light (18 W slim lite)	Hot (765 Watt)	Central light (18 W slim lite)	Hot centre
Trolley type 2/1 Order no. External dimensions (L x W x H)	88 02 30 34 804 x 310 x 305 mm	88 02 30 35 804 x 320 x 308 mm	88 02 30 36 804 x 550 x 308 mm	88 02 30 39 804 x 550 x 308 mm
Trolley type 3/1 Order no. External dimensions (L x W x H)	88 02 30 70 1,172 x 310 x 305 mm	88 02 30 71 1,172 x 320 x 308 mm	88 02 30 72 1,172 x 550 x 308 mm	88 02 30 73 1,172 x 550 x 308 mm

Connectors for varithek® servocuccina® GN 2/1 and 3/1 standard – individual stainless steel connectors

	1/1 smooth, (L x W) 400 x 630 mm closed surface	1/1 (L x W) 400 x 630 mm embossed with cut-out – for hanging GN containers, max. GN 1/1 and/or thermoplates®	1/1 (L x W) 400 x 630 mm embossed, no cut-out	2/1 smooth, (L x W) 700 x 630 mm wide closed surface
Order no.	88 02 30 44	88 02 30 45	88 02 30 46	88 02 30 47

Connection set: comprising 2 connectors and one panel, stainless steel

Order no.	88 02 53 17	88 02 53 18	88 02 53 19	88 02 53 20
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Buffetto Universal

Buffetto Universal in stainless steel, with 1 plate slide on guest side.
 Equipped with 4 swivel casters with brake. Plate slide in 25 mm chipboard.
 Surface covered with Resopal (beech), no. 4306-60 (Global Beech).
 With solid wood edge, beech.
 Rust-free casters in accordance with DIN 18867, part 8.
 Wheel diameter 125 mm, 1 earthed socket. Spiral cable 2.5 m.
 Rated voltage 1N AC 230 V 50/60 Hz, 16 A.
 Width 680 + 250 mm, height 930/965 mm.
 Top available and panelling as accessory. Height with top 1,450 mm.



Type	Version	Length in mm	Order no.
BU04-GNB-2	Neutral worktop	877	71 20 01 01
BU04-GNB-3	Neutral worktop	1202	71 20 02 01
BU04-GNB-4	Neutral worktop	1523	71 20 03 01
BU04-GNB-5	Neutral worktop	1851	71 20 04 01

Buffetto Bain-Marie "Well"

Buffetto bain-marie made of stainless steel, with 1 plate slide on guest side. Equipped with 4 swivel casters with brake. Seamlessly drawn well for wet heating, 210 mm deep, with drainage cock 1/2". Thermostat regulation from +30 °C to +110 °C.
 Well with stainless steel panelling on 4 sides. Plate slide in 25 mm chipboard. Surface covered with Resopal (beech), no. 4306-60 (Global Beech). With solid wood edge, beech. Rust-free casters in accordance with DIN 18867, part 8. Wheel diameter 125 mm. ON/OFF switch, spiral cable 2.5 m, rated voltage 1N AC 230 V 50/60 Hz, 16 A.
 Width 680 + 250 mm, height 930/965 mm.
 Top available and panelling as accessory. Height with top 1,450 mm.
 Cannot be heated in dry condition. EGO Therm heating.



Type	Version	Length in mm	Connected load (watts)	Order no.
BU04-GWB-211-2	Bain-marie 2 x GN 1/1	877	416	71 24 01 01
BU04-GWB-311-3	Bain-marie 3 x GN 1/1	1202	832	71 24 02 01
BU04-GWB-411-4	Bain-marie 4 x GN 1/1	1523	1248	71 24 03 01
BU04-GWB-511-5	Bain-marie 5 x GN 1/1	1851	1664	71 24 04 01

Buffetto Bain-Marie "Individual Wells"

Buffetto bain-marie made of stainless steel, with 1 plate slide on guest side. Equipped with 4 swivel casters with brake. Seamlessly deep-drawn wells, each in format GN 1/1, 210 mm deep, with drainage cock 1/2". Thermostat regulation from +30 °C to +110 °C. Well with stainless steel panelling on 4 sides.
 With a solid wood edge, beech. Rust-free casters in accordance with DIN 18867, part 8. Wheel diameter 125 mm. ON/OFF switch, thermostat-controlled, spiral cable 2.5 m.
 Rated voltage 1N AC 230 V 50/60 Hz.
 Width 680 + 250 mm, height 930/965 mm. Width 680 + 250 mm, height 930/965 mm.
 Top available and panelling as accessory. Height with top 1,450 mm.
 Can be heated in both wet and dry condition. Individually controllable.



Type	Version	Length in mm	Connected load (watts)	Order no.
BU04-GWB-2	Bain-marie 2 x GN 1/1	877	832	71 25 01 01
BU04-GWB-3	Bain-marie 3 x GN 1/1	1202	1248	71 25 02 01
BU04-GWB-4	Bain-marie 4 x GN 1/1	1523	1664	71 25 03 01
BU04-GWB-5	Bain-marie 5 x GN 1/1	1851	2080	71 25 04 01

Buffetto Cool + Fresh

Buffetto Cool + Fresh made of stainless steel, with 1 plate slide on guest side. Equipped with 4 swivel casters with brake. Seamlessly drawn. Refrigeration well with drainage ball cock 1/2". Reeded well, CFC-free insulation. Well with stainless steel panelling on 4 sides. Refrigeration machine underneath. Refrigeration from + 2 °C to + 10 °C. Plate slide made of 25 mm chip board. Surface covered with Resopal (beech), no. 4306-60 (Global Beech). With a solid wood edge, beech. Rust-free casters in accordance with DIN 18867, part 8.
Wheel diameter 125 mm. Digital thermostat. Spiral cable 2.5 m. Rated voltage 1N AC 230 V 50/60 Hz, 16 A. Width 680 + 250 mm, height 930/965 mm.
Top available and panelling as accessory. Height with top 1,450 mm. Only available with the lighting top.



Type	Version	Length in mm	Connected load (watts)	Order no.
BU04-GKB-2	Refrigeration well 2 x GN 1/1	877	290	71 23 01 01
BU04-GKB-3	Refrigeration well 3 x GN 1/1	1202	290	71 23 02 01
BU04-GKB-4	Refrigeration well 4 x GN 1/1	1523	290	71 23 03 01
BU04-GKB-5	Refrigeration well 5 x GN 1/1	1851	290	71 23 04 01

Buffetto Warm/Cold

Buffetto Warm/Cold made of stainless steel, with 1 plate slide on guest side. Equipped with 4 swivel casters with brake. Seamlessly drawn well with drainage ball cock 1/2". Reeded well; well with heating elements. CFC-free insulation. Well with stainless steel panelling on 4 sides. Refrigeration machine underneath. Refrigeration from +2 °C to +10 °C. Hot holding from + 30 °C to +110 °C. Plate slide in 25 mm chipboard. Surface covered with Resopal (beech), no. 4306-60 (Global Beech). With solid wood edge, beech. Rust-free casters in accordance with DIN 18867, part 8. Wheel diameter 125 mm.
ON/OFF switch, digital display control, spiral cable 2.5 m, rated voltage 1N AC 230 V 50 Hz. Width 680 + 250 mm. Height 930/965 mm. Refrigeration output: 230 watt at evap. temp. -10 °C, refrigerant R 134a. Automatic regulation allows selective refrigeration or heating of well. Appropriate safety feature is fitted. The light/heating top is designed so that the heating lamps are turned off during refrigeration. Top available and panelling as accessory. Height with top 1,450 mm.



Type	Version	Length in mm	Connected load (watts)	Order no.
BU04-GWKB-3	Heated/refrigerated well 3 x GN 1/1	1202	290 cooling 832 heating	71 26 02 01
BU04-GWKB-4	Heated/refrigerated well 4 x GN 1/1	1523	290 cooling 1248 heating	71 26 03 01

Buffetto accessories

Plate slide, 250 mm wide, mounted on serving side (assembled in factory)

Type	For length mm	Order no.
BU04-ZT-2	877	71 40 01 09
BU04-ZT-3	1202	71 40 02 09
BU04-ZT-4	1523	71 40 03 09
BU04-ZT-5	1851	71 40 04 09

Top – glass shelf (for use as an extra shelf on the tops)

Type	For buffet length mm	Order no.
BU04-ZABG-2	877	71 40 01 03
BU04-ZABG-3	1202	71 40 02 03
BU04-ZABG-4	1523	71 40 03 03
BU04-ZABG-5	1851	71 40 04 03

Decorative panel, on 4 sides in Resopal Global Beech no. 4306-60 or Passion Cherry no. 4328-20, for all models, 260 mm wide

Type	For length mm	Order no.
BU04-ZDB4-2	877	71 40 01 02
BU04-ZDB4-3	1202	71 40 02 02
BU04-ZDB4-4	1523	71 40 03 02
BU04-ZDB4-5	1851	71 40 04 02

Buffetto connection, can be hooked onto face side

Type	Order no.
BU04-EV	71 41 01 04

Universal shelf with gallery, can be hooked onto face side, complete with attachment fittings, with gallery

Type	Order no.
BU04-ZAU-U	71 41 01 01
BU04-ZAU-O	71 41 01 03

Shelf with 3 cutlery compartments, can be hooked onto face side, complete with attachment fittings				
Type	For length mm	Upper edge height on top of Buffetto mm	Order no.	
BU04-ZAB-O			71 41 01 02	

Canopy with tubular parts in stainless steel, water-repellent in accordance with DIN 53888 (+/- 30 mbar)				
Type	For length mm	Upper edge height on top of Buffetto mm	Order no.	
BU04-ZBK-2	877	approx. 2,204 mm	71 40 01 04	
BU04-ZBK-3	1202	approx. 2,204 mm	71 40 02 04	
BU04-ZBK-4	1523	approx. 2,204 mm	71 40 03 04	
BU04-ZBK-5	1851	approx. 2,204 mm	71 40 04 04	

Decorative board for canopy, 8 mm acrylic glass, transparent. Attachment with glass holders on canopy's tubular supports.				
Type	For length mm	Order no.		
BU04-ZDTB-2	877	71 40 01 05		
BU04-ZDTB-3	1202	71 40 02 05		
BU04-ZDTB-4	1523	71 40 03 05		
BU04-ZDTB-5	1851	71 40 04 05		

Decorative board, 8 mm acrylic glass, transparent. Attachment with glass holders on 2 feet, dia. 25 mm.				
Type	For length mm	Order no.		
BU04-ZDT-2	877	71 40 01 06		
BU04-ZDT-3	1202	71 40 02 06		
BU04-ZDT-4	1523	71 40 03 06		
BU04-ZDT-5	1851	71 40 04 06		

Accessories for GN containers in wells (bain-maries, refrigerated wells) – long support L = 530 mm, order no. 84 19 01 01 – cross support L = 325 mm, order no. 84 19 02 01

Full panelling, on 4 sides made of stainless steel (without decor panel)				
Type	For length mm	Order no.		
BU04-ZVV-C-2	877	71 40 01 07		
BU04-ZVV-C-3	1202	71 40 02 07		
BU04-ZVV-C-4	1523	71 40 03 07		
BU04-ZVV-C-5	1851	71 40 04 07		

Full panelling, on 4 sides with decor of Resopal Global Beech no. 4306-60 or Passion Cherry no. 4328-20, for all models, 432 mm wide				
Type	For length mm	Order no.		
BU04-ZVK-2	877	71 40 01 08		
BU04-ZVK-3	1202	71 40 02 08		
BU04-ZVK-4	1523	71 40 03 08		
BU04-ZVK-5	1851	71 40 04 08		

Top with light				
Type	For length mm	Connected load (watts)	Order no.	
BU04-ABL-2	877	40	71 35 01 01	
BU04-ABL-3	1202	60	71 35 02 01	
BU04-ABL-4	1523	60	71 35 03 01	
BU04-ABL-5	1851	60	71 35 04 01	

Top with light/heating				
Type	For length mm	Connected load (watts)	Order no.	
BU04-ABLW-2	877	405	71 36 01 01	
BU04-ABLW-3	1202	805	71 36 02 01	
BU04-ABLW-4	1523	790	71 36 03 01	
BU04-ABLW-5	1851	1190	71 36 04 01	

Cross supports for inserting in refrigerated well				
Type	Order no.			
1/1 cross support (details see Page 10)	84 19 01 01			
1/2 cross support (details see Page 10)	84 19 02 01			

Rollito® Universal

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



Top must be ordered separately. Decorative panel as accessory.

Type	Dimensions L x W x H mm	Order no.	
RO-UN-2	955 x 600 (685) x 900	77 01 01 50	
RO-UN-3	1291 x 600 (685) x 900	77 01 02 50	
RO-UN-4	1608 x 600 (685) x 900	77 01 03 50	

Rollito® Cold with refrigerated well

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



Solo top and tray slide on serving side as accessory. GN containers as accessories. Decorative panel as accessory.

Type	Dimensions L x W x H mm	Connected load (watt)	Order no.	
RO-KA-2	955 x 600 (685) x 900	255	77 02 01 50	
RO-KA-3	1291 x 600 (685) x 900	255	77 02 02 50	
RO-KA-4	1608 x 600 (685) x 900	285	77 02 03 50	

Rollito® show case (for placement on top) without substructure

Rollito® show case made of stainless steel for placement on top (table-top version with circulating air refrigeration). Tray slide, width 312 mm, on guest side. Side walls in MDF, painted in RAL design system 20 00 black, with all-round decorative strips made of stainless steel; base, side walls and lid are insulated. On operating side 2 glass sliding doors made of LSG 6 mm. Refrigeration output 440W, VT -10 °C, refrigeration from +6 °C to +12 °C. Evaporator and ventilator mounted at the top in the lid. Evaporator well with drain for condensation water. 6 serving flaps on guest side made of polyester. Interior with lighting and 2 shelves, each 1,026 x 480 mm, made of LSG glass. With circulating air refrigeration, automatic defrosting function and condensation water evaporation, complete with integrated refrigeration machine. Refrigeration machine compartment mounted on left of operating side (on right on request). Including thermostat with digital display, ON/OFF switch, refrigerant R134 a, 4 swivel casters, rust-free casters, in accordance with DIN 18867, part 8, wheel diameter 125 mm. Ready-for-connection with power cable 2 m with earthed plug. Connected load 370 W, rated voltage 1 N AC 230 V 50 Hz. Storage capacity 9 x GN 1/1.



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

Type	Dimensions L x W x H mm	Connected load kW	Refrig. output	Refrig. range	Order no.	
KV-T-6K	1431 x 597 x 752	0.370	440 W at VT -10 °C	+6 °C to +12 °C	83 03 11 01 refrigeration machine left 83 03 11 02 refrigeration machine right	

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

Rollito® Bain-Marie

Rollito® bain-marie, with heated well, tray slide, width 312 mm, on guest side. Made of stainless steel. Side trolley in MDF, painted in RAL design system 20 00 black. Heated well function module in stainless steel is mounted in between, for wet heating with drainage cock 1/2". Thermostat regulation from +30 °C to +110 °C. Panelled on 4 sides with stainless steel, guest side with front panel painted in RAL design system 030 50 60 red. Under the function module, a stainless steel box with switch elements, 2 x 230 V sockets. Spiral cable 2.5 m with CEE plug, left CEE socket 400 V/16 A. Connected load: 1,600 W (type RO-BM-4: 2400 W), 2,400 watts). 4 swivel casters with brakes. Rust-free casters in accordance with DIN 18867, part 8. Wheel diameter 125 mm. Rated voltage 3N AC 400 V 50 Hz.



Top must be ordered separately. GN containers as accessories. Decorative panel as accessory.

Type	Version	Dimensions L x W x H mm	Connected load kW	Order no.
RO-BM-2	Bain-marie 2 x GN 1/1, 632 x 510 mm	955 x 600 (685) x 900	1600	77 03 01 50
RO-BM-3	Bain-marie 3 x GN 1/1, 957 x 510 mm	1291 x 600 (685) x 900	1600	77 03 02 50
RO-BM-4	Bain-marie 4 x GN 1/1, 1282 x 510 mm	1608 x 600 (685) x 900	2400	77 03 03 50

Rollito® varithek®

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



Top must be ordered separately. GN containers as accessories. Decorative panel as accessory.

Type	Version	Number of sockets	Dimensions L x W x H mm	Connected load kW	Order no.
RO-VA-2	2 V-AST-200-OF	4	1291 x 780 (865) x 900	10500	77 05 02 50
RO-VA-3	3 V-AST-200-OF	5	1608 x 780 (865) x 900	10500	77 05 03 50

Special accessories varithek® elements see Page 30 et. seqq.

Rollito® Front Cooking

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



Top must be ordered separately. Wok and decorative panel as accessories.

Type	Version	Number of sockets	Dimensions L x W x H mm	Connected load kW	Order no.
RO-FC-2	2 V-AST-200-OF	2	1291 x 780 (865) x 900	10500	77 06 02 50
RO-FC-3	3 V-AST-200-OF	3	1608 x 780 (865) x 900	10500	77 06 03 50

Special accessories varithek® elements see Page 30 et. seqq.

Rollito® cash till

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



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

Type	Version	Dimensions L x W x H mm	Order no.
RO-KL-4	Cash till left	1608 x 600 (685) x 900	77 08 03 50
RO-KR-4	Cash till right	1608 x 600 (685) x 900	77 09 03 50

**Rollito® Plus
(drive-in niche for crockery dispenser)**

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



Type	Version	Dimensions L x W x H mm	Order no.
RO-PL-2	Drive-in niche 550 mm, for crockery dispenser	955 x 600 (685) x 900	77 10 01 50

**Rollito® Plus
(for Front Cooking with acs® 800 or 1000)**

Rollito® Plus with drive-in niche for acs® 800 or 1000 or crockery dispenser, tray slide. Width 312 mm, on the guest side. Made of stainless steel. Side walls in MDF, painted in RAL design system 20 00 black. Stainless steel function module with drive-in niche in-between, guest side with front panel painted in RAL design system 80 00 light grey. On the side, 1 x 230 V socket for top. Spiral cable 2.5 m with earthed plug. 4 swivel casters with brakes. Rust-free casters in accordance with DIN 18867, part 8. Wheel diameter 125 mm. Rated voltage 1N AC 230 V 50 Hz. This model cannot be electrically connected to other Rollitos. Inserted appliances such as the acsacs® 900 or 1000 must be connected separately.



Top must be ordered separately. GN containers as accessories. Decorative panel as accessory.

Type	Version	Dimensions L x W x H mm	Order no.
RO-PL-3-1025	Drive-in niche 1025 mm	1291 x 600 (685) x 900	77 10 02 51

Accessories

Top for RO-PL-2 if acs® 1000 is driven in:
Model RO-ABL-3-ACS
Special accessories varithek® elements see Page 30 et. seqq.

Rollito® corner

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



Picture: RO-EC-45 between two Rollitos

Type	Version	Dimensions L x W x H mm	Order no.
RO-EC-90a	Exterior 90°	720 x 600 x 20	77 11 02 50
RO-EC-90i	Interior 90°	985 x 600 x 20	77 11 01 50
RO-EC-45	Exterior/Interior 45°	205/455 x 600 x 20	77 11 03 50

Rollito® element connection

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



Picture: RO-EV element connection

Type	Dimensions L x W x H mm	Order no.
RO-EV	200 x 600 x 20	77 11 04 50
RO-GV	166 x 600 x 20	77 11 04 51

Rollito® worktop shelf

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

Type		Dimensions L x W x H mm	Order no.		
RO-AB-2		781 x 580 x 400	77 15 01 50		
RO-AB-3		1117 x 580 x 400	77 15 02 50		
RO-AB-4		1434 x 580 x 400	77 15 03 50		
Type		Dimensions L x W x H mm	Connected load (watts)	Order no.	
RO-ABL-2		781 x 580 x 400	15	77 16 01 50	
RO-ABL-3		1117 x 580 x 400	18	77 16 02 50	
RO-ABL-4		1434 x 580 x 400	30	77 16 03 50	
Type	Infrared radiator	Dimensions L x W x H mm	Connected load (watts)	Order no.	
RO-ABLW-2		781 x 580 x 400	765	77 17 01 50	
RO-ABLW-3		1117 x 580 x 400	1130	77 17 02 50	
RO-ABLW-4		1434 x 580 x 400	1530	77 17 03 50	

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

Rollito® "Solo" worktop shelf

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

Type		Dimensions L x W x H mm	Order no.		
RO-AB-2S		781 x 580 x 400	77 18 01 50		
RO-AB-3S		1117 x 580 x 400	77 18 02 50		
RO-AB-4S		1434 x 580 x 400	77 18 03 50		
Type		Dimensions L x W x H mm	Connected load (watts)	Order no.	
RO-ABL-2S		781 x 580 x 400	15	77 19 01 50	
RO-ABL-3S		1117 x 580 x 400	18	77 19 02 50	
RO-ABL-4S		1434 x 580 x 400	30	77 19 03 50	
Type	Infrared radiator	Dimensions L x W x H mm	Connected load (watts)	Order no.	
RO-ABLW-2S		781 x 580 x 400	365	77 20 01 50	
RO-ABLW-3S		1117 x 580 x 400	730	77 20 02 50	
RO-ABLW-4S		1434 x 580 x 400	1095	77 20 03 50	

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

Rollito® "Front Cooking" top

Rollito® "Front Cooking" top made of stainless steel. Square tubular material for placement on Rollitos, sloped on guest side, without shelf to allow vapours to escape. 2 stainless steel plate shelves dia. 300 mm on the top. (Not for RO-ABL-3-ACS top.) Serving height 150 mm to 330 mm.

Type		Dimensions L x W x H mm	Connected load (watts)	Order no.	
RO-ABFC-3		1117 x 580 x 400	15	77 21 02 50	
RO-ABFC-4		1434 x 580 x 400	30	77 21 03 50	
RO-ABL-3-ACS Closed on 3 sides, with glass shelf on top, without plate surfaces		1117 x 580 x 400	15	77 23 02 50	

Accessories

Canopy blue/white for Rollito® with decorative board. Frame in stainless steel, can be dismantled and folded, for placement on the Rollito®. Material polyacrylic, UV-stable, rot-resistant, stable shape and design, colour-fast, impregnated in accordance with DIN 53888 (+/-30 mbar). Decorative board in acrylic glass, 8 mm. Included in delivery. 2 stainless steel lids for clipping onto the side walls, with boreholes, reinforcements.



Type	Dimensions L x W x H mm	Order no.
RO-BA-2	955 x 1486 x 1604	77 22 01 50
RO-BA-3	1291 x 1486 x 1604	77 22 02 50
RO-BA-4	1608 x 1486 x 1604	77 22 03 50

Placement height on Rollito® – total 1604 mm open, 1838 mm closed, total height with Rollito®: 2,334 mm.

Decorative box (not in combination with decorative panel) in birch multiplex with 4 compartments. DD varnish, for hanging into Rollito®.



Type	Dimensions L x W x H mm	Order no.
RO-DK-2	955 x 400 x 110	47 12 04 01
RO-DK-3	1291 x 400 x 110	47 12 04 02
RO-DK-4	1608 x 400 x 110	47 12 04 03

Decorative panel, high (not in combination with decorative box), in Abet 877 Millerighe (silver) for suspending under the painted front panel.

Buffet length mm	Order no.
955	47 12 03 11
1291	47 12 03 12
1608	47 12 03 13

Stainless steel floor base, complete with tubular members for screwing onto the side trolley of a Rollito. Suitable for: universal, bain-marie, warm top appliances

Buffet length mm	Order no.
955	47 10 01 02
1291	47 10 01 03
1608	47 10 01 04

Suitable for: varithek®, Front-Cooking

Buffet length mm	Order no.
955	x
1291	x
1608	x

Tray slide screwed on serving side. Suitable for: universal, bain-marie, cold/warm top

Buffet length mm	Order no.
955	47 11 01 01
1291	47 11 01 02
1608	47 11 01 03

Side lighting (2 x 20 W), comprising 1 low-voltage halogen lamp, 20 W, on each side, factory-assembly.

Order no.
x

CEE Adapter cable, earthed 230 V – coupling 400 V (If Rollito is set up alone, the connected load must remain below 3500 watts!)

Order no.
33 10 22 01

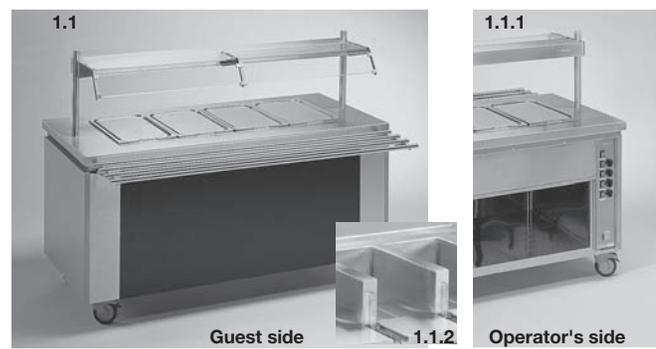
Instead of Rollito® with casters: fitted with stainless steel feet

Rolling Buffet hot buffet

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

Recommendation: top with light/heating.
Buffet lengths 1,270 mm, 1,770 mm, 2,270 mm.

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



Hot buffets – variants, equipment, lengths, order numbers
– select top from table on page 91

Type	Version	Length 1270 mm Order no.:	Length 1770 mm Order no.:	Length 2270 mm Order no.:	possible wall buffets	possible solo buffets	Conn. load kW*
Variant WA01	2 bain-maries / downw. drain / without cabinet	73 52 01 01			W	S	1.53
Variant WA02	4 bain-maries / downw. drain / without cabinet		73 52 02 02		W	S	3.06
Variant WA03	5 bain-maries / downw. drain / without cabinet			73 52 03 03	W	S	3.83
Variant WA04	2 bain-maries / downw. drain / open cabinet	73 52 01 04			W	-	1.53
Variant WA05	4 bain-maries / downw. drain / open cabinet		73 52 02 05		W	-	3.06
Variant WA06	5 bain-maries / downw. drain / open cabinet			73 52 03 06	W	-	3.83
Variant WA07	2 bain-maries / downw. drain / wing door cabinet	73 52 01 07			W	S	1.53
Variant WA08	4 bain-maries / downw. drain / wing door cabinet		73 52 02 08		W	S	3.06
Variant WA09	5 bain-maries / downw. drain / wing door cabinet			73 52 03 09	W	S	3.83
Variant WA10	2 bain-maries / centr. drain / without cabinet	73 52 01 10			W	S	1.53
Variant WA11	4 bain-maries / centr. drain / without cabinet		73 52 02 11		W	S	3.06
Variant WA12	5 bain-maries / centr. drain / without cabinet			73 52 03 12	W	S	3.83
Variant WA13	2 bain-maries / centr. drain / open cabinet	73 52 01 13			W	-	1.53
Variant WA14	4 bain-maries / centr. drain / open cabinet		73 52 02 14		W	-	3.06
Variant WA15	5 bain-maries / centr. drain / open cabinet			73 52 03 15	W	-	1.83
Variant WA16	2 bain-maries / centr. drain / wing door cabinet	73 52 01 16			W	S	1.53
Variant WA17	4 bain-maries / centr. drain / wing door cabinet		73 52 02 17		W	S	3.06
Variant WA18	5 bain-maries / centr. drain / wing door cabinet			73 52 03 18	W	S	3.83
Variant WA19	4 bain-maries / centr. drain / heating cabinet		73 52 02 19		-	-	5.31
Variant WA20	5 bain-maries / centr. drain / heating cabinet			73 52 03 20	-	-	6.08
Variant WA21	2 Serving flaps / centr. drain / open cabinet	73 52 01 21			-	-	1.6
Variant WA22	3 Serving flaps / centr. drain / open cabinet		73 52 02 22		-	-	2.4
Variant WA23	5 Serving flaps / centr. drain / open cabinet			73 52 03 23	-	-	4.0

* Total electr. load kW (without power consumption through sockets)

Rolling Buffet hot buffet

Hot buffet with 3, 4 or 6 Ceran glass-ceramic hot plates 1/1, can be controlled separately; for ladling of hot meals from Gastronorm meal containers; hot plates with container stop for self-service; Fig. 2.1.1 with plate shelf, either with open cabinet, wing door or heating cabinet.
 Top of choice, 1-level, 2-level, open, closed, if requested with light/heat in stainless steel shelf.
Recommendation: top with light/heating.
 Buffet lengths 1,270 mm, 1,770 mm, 2,270 mm.



Hot buffets – variants, equipment, lengths, order numbers
 – select top from table on page 91

Type	Version	Length 1270 mm Order no.:	Length 1770 mm Order no.:	Length 2270 mm Order no.:	possible wall buffets	possible solo buffets	Conn. load kW*
Variant WA33	3 glass hot plates / plate shelf	73 52 01 33			W	S	0.6
Variant WA34	4 glass hot plates / plate shelf		73 52 02 34		W	S	0.8
Variant WA35	6 glass hot plates / plate shelf			73 52 03 35	W	S	1.2
Variant WA36	3 glass hot plates / open cabinet	73 52 01 36			W	–	0.6
Variant WA37	4 glass hot plates / open cabinet		73 52 02 37		W	–	0.8
Variant WA38	6 glass hot plates / open cabinet			73 52 03 38	W	–	1.2
Variant WA39	3 glass hot plates / wing door cabinet	73 52 01 39			W	S	0.6
Variant WA40	4 glass hot plates / wing door cabinet		73 52 02 40		W	S	0.8
Variant WA41	6 glass hot plates / wing door cabinet			73 52 03 41	W	S	1.2
Variant WA42	4 glass hot plates / heating cabinet		73 52 02 42		–	–	3.05
Variant WA43	6 glass hot plates / heating cabinet			73 52 03 43	–	–	3.45

* Total electr. load kW (without power consumption through sockets)

Rolling Buffet hot buffet

Hot buffet with built-in system module for 2, 3 or 4 varithek® systems, can be controlled separately, for hot holding of meals without water bath, Fig. 2.2.1 without cabinet, either with open cabinet, wing door cabinet. Top of choice, 1-level, 2-level, open, closed, if requested with light/heat in stainless steel shelf.
Recommendation: top with light/heating.
 Note: for equipment of Varithek system module, see pages 36 to 44.
 Buffet lengths 1,270 mm, 1,770 mm, 2,270 mm.



Hot buffets – variants, equipment, lengths, order numbers
 – select top from table on page 91

Type	Version	Length 1270 mm Order no.:	Length 1770 mm Order no.:	Length 2270 mm Order no.:	possible wall buffets	possible solo buffets	Conn. load kW*
Variant WA24	2 varithek® elements / without cabinet	73 52 01 24			–	–	3.0
Variant WA25	3 varithek® elements / without cabinet		73 52 02 25		–	–	4.5
Variant WA26	4 varithek® elements / without cabinet			73 52 03 26	–	–	6.0
Variant WA27	2 varithek® elements / with open cabinet	73 52 01 27			–	–	3.0
Variant WA28	3 varithek® elements / with open cabinet		73 52 02 28		–	–	4.5
Variant WA29	4 varithek® elements / with open cabinet			73 52 03 29	–	–	6.0
Variant WA30	2 varithek® elements / with wing door cabinet	73 52 01 30			–	–	3.0
Variant WA31	3 varithek® elements / with wing door cabinet		73 52 02 31		–	–	4.5
Variant WA32	4 varithek® elements / with wing door cabinet			73 52 03 32	–	–	6.0

* Total electr. load kW (without power consumption through sockets)

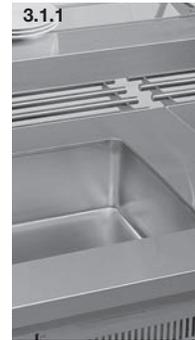
Rolling Buffet cold buffet

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

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

Variant cold buffet »Solo« in size 3 x 1/1, 4 x 1/1, 5 x 1/1, as a free-standing cold buffet, tray slide on both sides Fig. 3.2 and 3.2.1, granite worktop, with wing door cabinet. Top of choice, 1-level, both sides, serving hatch 275 mm, if requested with light in stainless steel shelf. Buffet lengths 1,270 mm, 1,770 mm, 2,270 mm.

Cold buffets – variants, equipment, lengths, order numbers
– see table on page 83, also select tops on page 91



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

Cold buffet

with refrigerated showcase A-26800-0 made of acrylic glass, Fig. 3.3, 3.3.1
Design: guest side vertical
Half-sloped top (10°)

with refrigerated showcase A-26800-10 made of acrylic glass, Fig. 3.4, 3.4.1
Design: sloped on guest's side 10°

with refrigerated glass showcase G-26800-10, Fig. 3.5, 3.5.1
Design: sloped on guest's side 10°

with refrigerated glass/stainless steel showcase GE-26800-0, Fig. 3.6, 3.6.1
Design: guest side vertical

All showcases feature circulating air well refrigeration. Refrigerating machine in buffet. The showcases are designed as storage showcases. Refrigeration range from +5 °C to +8 °C.

Size 1 x 2/1 for buffet length 1,270 mm, size 2 x 2/1 for buffet length 1,770 mm
1-level or 2-level

Buffets available with open cabinet, wing door cabinet or refrigerator.



Rolling Buffet cold buffets

Cold buffets – variants, equipment, lengths, order numbers
– select top from table on page 91

Type	Version	Length 1270 mm Order no.:	Length 1770 mm Order no.:	Length 2270 mm Order no.:	possible wall buffets	possible solo buffets	Conn. load kW*
Variant KA	Circulating air refrigerated well 4 x 1/1-150 mm / open cabinet		73 53 02 06		W	–	1.239
Variant KA	Circulating air refrigerated well 4 x 1/1-150 mm / wing door cabinet		73 53 02 08		W	S	1.239
Variant KA01	Refrigerated well 3 x 1/1-210 mm / open cabinet	73 53 01 01			W	–	0.255
Variant KA02	Refrigerated well 4 x 1/1-210 mm / open cabinet		73 53 02 02		W	–	0.290
Variant KA03	Refrigerated well 5 x 1/1-210 mm / open cabinet			73 53 03 03	W	–	0.350
Variant KA04	Refrigerated well 3 x 1/1-210 mm / wing door cabinet	73 53 01 04			W	S	0.255
Variant KA05	Refrigerated well 4 x 1/1-210 mm / wing door cabinet		73 53 02 05		W	S	0.290
Variant KA06	Refrigerated well 5 x 1/1-210 mm / wing door cabinet			73 53 03 06	W	S	0.350
Variant KA07	Refrigerated well 4 x 1/1-210 mm / refrigerator 1 x 2/1		73 53 02 07		–	–	0.904
Variant KA08	Refrigerated well 5 x 1/1-210 mm / refrigerator 2 x 2/1			73 53 03 08	–	–	1.009
Variant KA09	Refrigerated well 3 x 1/1-45 mm / open cabinet	73 53 01 09			W	–	0.255
Variant KA10	Refrigerated well 4 x 1/1-45 mm / open cabinet		73 53 02 10		W	–	0.255
Variant KA11	Refrigerated well 5 x 1/1-45 mm / open cabinet			73 53 03 11	W	–	0.255
Variant KA12	Refrigerated well 3 x 1/1-45 mm / wing door cabinet	73 53 01 12			W	S	0.255
Variant KA13	Refrigerated well 4 x 1/1-45 mm / wing door cabinet		73 53 02 13		W	S	0.255
Variant KA14	Refrigerated well 5 x 1/1-45 mm / wing door cabinet			73 53 03 14	W	S	0.255
Variant KA15	Refrigerated well 4 x 1/1-45 mm / refrigerator 1 x 2/1		73 53 02 15		–	–	0.779
Variant KA16	Refrigerated well 5 x 1/1-45 mm / refrigerator 2 x 2/1			73 53 03 16	–	–	0.779
Variant KA17	Cold buffet for refrigerated showcase / open cabinet 2/1	73 53 01 17			W	–	1.223
Variant KA18	Cold buffet for refrigerated showcase / open cabinet		73 53 02 18		W	–	1.906
Variant KA19	Cold buffet for refrigerated showcase / wing door cabinet 2/1	73 53 01 19			W	S	1.223
Variant KA20	Cold buffet for refrigerated showcase / wing door cabinet		73 53 02 20		W	S	1.906
Variant KA21	Cold buffet for refrigerated showcase / refrigerator 1 x 2/1		73 53 02 21		–	–	2.100
Variant KA22	Granite worktop refrigerated / open cabinet	73 53 01 22			W	–	0.255
Variant KA23	Granite worktop refrigerated / open cabinet		73 53 02 23		W	–	0.350
Variant KA24	Granite worktop refrigerated / open cabinet			73 53 03 24	W	–	0.350
Variant KA25	Granite worktop refrigerated / wing door cabinet	73 53 01 25			W	S	0.255
Variant KA26	Granite worktop refrigerated / wing door cabinet		73 53 02 26		W	S	0.350
Variant KA27	Granite worktop refrigerated / wing door cabinet			73 53 03 27	W	S	0.350
Variant KA28	Granite worktop refrigerated / refrigerator 1 x 2/1		73 53 02 28		–	–	0.904
Variant KA29	Granite worktop refrigerated / refrigerator 2 x 2/1			73 53 03 29	–	–	0.904

* Total electr. load kW (without power consumption through sockets)

Refrigerated showcases

– select the buffet for the showcase

Name	Type	Length 1270 mm Order no.:	Type	Length 1770 mm Order no.:		Conn. load kW*
Glass showcase	G-12800-10 (1 x 2/1)	83 03 03 16	G-14800-10 (2 x 2/1)	83 03 03 18	1-level	see variant KA17 – KA21. Refrigerating machine included in buffet
Glass showcase	G-23800-10 (1 x 2/1)	83 03 03 22	G-26800-10 (2 x 2/1)	83 03 03 24	2-level	
Glass/stainless steel showcase	GE-12800-0 (1 x 2/1)	83 03 03 28	GE-14800-0 (2 x 2/1)	83 03 03 30	1-level	
Glass/stainless steel showcase	GE-23800-0 (1 x 2/1)	83 03 03 34	GE-26800-0 (2 x 2/1)	83 03 03 36	2-level	
Acrylic showcase, straight form	A-12800-0 (1 x 2/1)	83 03 03 40	A-14800-0 (2 x 2/1)	83 03 03 42	1-level	
Acrylic showcase, straight form	A-23800-0 (1 x 2/1)	83 03 03 46	A-26800-0 (2 x 2/1)	83 03 03 48	2-level	
Acrylic showcase 10° slope	A-12800-10 (1 x 2/1)	83 03 03 52	A-14800-10 (2 x 2/1)	83 03 03 54	1-level	
Acrylic showcase 10° slope	A-23800-10 (1 x 2/1)	83 03 03 58	A-26800-10 (2 x 2/1)	83 03 03 60	2-level	

* Total electr. load kW (without power consumption through sockets)

Standard lighting in top level.

As an option, additional lighting is available for each level (surcharge) in the case of G, GE and A showcases.

Key: G = glass / GE = glass + stainless steel / A = acrylic glass

12800-10 = 1-level / 2 flaps / 800 buffet width / 10° slope on guest side

(1 x 2/1), (2 x 2/1) = showcase base

26800-0 = 2-level / 6 flaps / 800 buffet width / vertical guest side

Rolling Buffet “Front Cooking”

Cook in front of the guests with 2, 3 or 4 varithek® elements in EST built-in system module. Hot holding, wokking, induction cooking, grilling, frying, crêping or cold holding, Fig. 4.1 – this is all possible with the unique varithek® system. Equip your system module as required (2, 3 or 4 elements) – see page 36 – 44.

Note: the total connected electric load of a buffet is limited to 10.5 kW (3.5 kW per phase). Please contact us if your requirements are higher.

Fig. 4.1.1 with low refrigerator, optionally without cabinet, wing door cabinet, refrigerator.

Top: for front cooking only the top with plate panes which is closed at the front is available.

We recommend using a separate extraction system. This is absolutely necessary if a grille is used.



Buffet front cooking – variants, equipment, lengths, order numbers

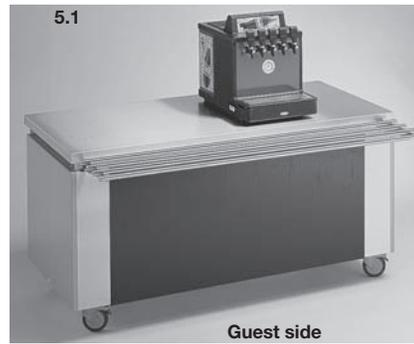
– select top from table on page 91
 – select varithek® elements on page 30 et seqq.

Type	Version	Length 1270 mm Order no.:	Length 1770 mm Order no.:	Length 2270 mm Order no.:	Conn. load kW*
Variant FC01	2 varithek® elements / without cabinet	73 56 01 01			Depending on selected Varithek equipment
Variant FC02	3 varithek® elements / without cabinet		73 56 02 02		
Variant FC03	4 varithek® elements / without cabinet			73 56 03 03	
Variant FC04	2 varithek® elements / with open cabinet	73 56 01 04			
Variant FC05	3 varithek® elements / with open cabinet		73 56 02 05		
Variant FC06	4 varithek® elements / with open cabinet			73 56 03 06	
Variant FC07	2 varithek® elements / with wing door cabinet	73 56 01 07			
Variant FC08	3 varithek® elements / with wing door cabinet		73 56 02 08		
Variant FC09	4 varithek® elements / with wing door cabinet			73 56 03 09	
Variant FC10	3 varithek® elements / refrigerator 1 x 2/1		73 56 02 10		
Variant FC11	4 varithek® elements / refrigerator 2 x 2/1			73 56 03 11	

* Total electr. load kW (without power consumption through sockets)

Rolling Buffet drinks buffet

Drinks buffet for drink holding and self-service, Fig. 5.1.1 with container rolli with 4 fixed casters for max. 4 KEG and 1 CO2 bottle; for premix or postmix, countertop/undercounter refrigeration.
 Container rolli with panel, installation compartment with wing doors, in wall design.
As requested with or without built-in dispenser EPO-Q 1/1.
 Please contact us if your requirements exceed the standard features.

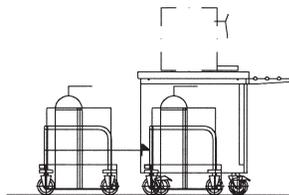


Drinks buffet – variants, equipment, lengths, order numbers

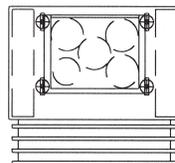
Type	Version	Length 1270 mm Order no.:	Length 1770 mm Order no.:	Length 2270 mm Order no.:	possible wall buffets	possible solo buffets	Conn. load kW*	
Variant GT01	Without built-in dispenser (without container rolli)	73 54 01 01	73 54 02 01	73 54 03 01	W	–	Depending on flow cooler (not included in scope of delivery)	
Variant GT02	With built-in dispenser EPO-Q 1/1			73 54 03 02	W	–		
	Containerrolli	(space for 1 rolli)	(space for 1 rolli)	(space for 2 rollis)				
	Surcharge for cupboard if an undercounter refrigerator is fitted (400 to 600 mm possible)							
	Surcharge for panelling the container rolli in case of wall installation, incl. 2 handles and fixing consoles							

* Total electr. load kW (without power consumption through sockets)

Detached version

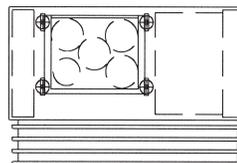


1270



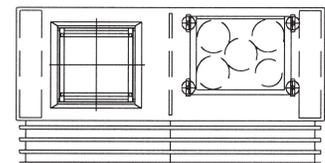
Premix
Countertop refrigerator

1770



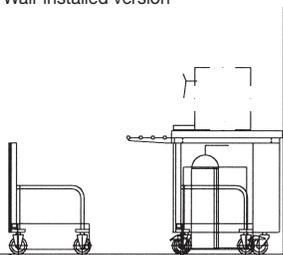
Premix
Countertop or undercounter
refrigerator

2270



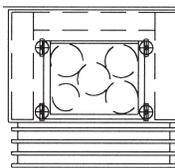
Premix
Countertop refrigerator

Wall-installed version

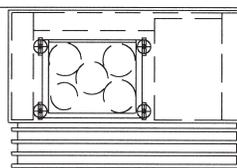


For wall-installed buffet rolli with wood panelling

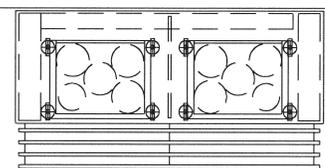
wall-installed



wall-installed



wall-installed

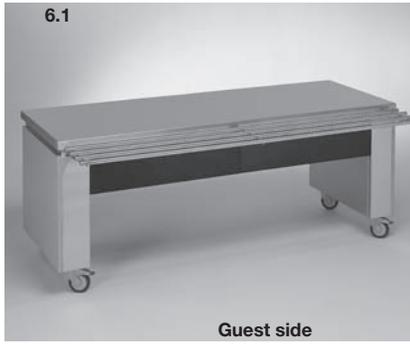


If wall-installed: Container rolli with panel

Rolling Buffet neutral buffet

Neutral buffet as universal unit without specific function, smooth worktop, can be equipped with any type of top, either with plate shelf (Fig. 6.1.1), open cabinet or wing door cabinet. Fig. 6.1, length 1770.

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



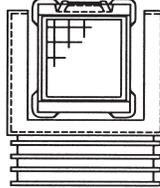
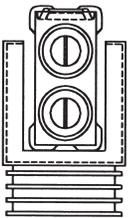
Neutral buffet – variants, equipment, lengths, order numbers
– select top from table on page 91

Type	Version	Length 1270 mm Order no.:	Length 1770 mm Order no.:	Length 2270 mm Order no.:	possible wall buffets	possible solo buffets	Conn. load kW*
Variant NE01	Plate shelf	73 50 01 01	73 50 02 01	73 50 03 01	W	S	Depending on power consumption through outlets
Variant NE02	Open cabinet	73 50 01 02	73 50 02 02	73 50 03 02	W	–	
Variant NE03	Wing doors cabinet	73 50 01 03	73 50 02 03	73 50 03 03	W	S	

* Total electr. load kW (without power consumption through sockets)

Rolling Buffet niche buffet

Niche buffet for integrating a tube or basket dispenser in the workflow.
Niche width 820 mm and 1,050 mm. For connection of mobile appliances, the unit is provided with one 230 V outlet. Fig. 6.2.1 with pipe dispenser.



Niche buffets – variants, equipment, lengths, order numbers

Type	Version	Length 820 mm Order no.:	Length 1050 mm Order no.:	Connected load kW*
Variant ZW01		73 57 01 01	73 57 02 01	without electrical connection

Rolling Buffet drive-in buffet

Drive-in buffet for integrating mobile trolleys and dispensers in the workflow. For connection of mobile appliances, the unit is provided with two 30 V outlets. For combination options, see drawing below Z. 7.1 Fig. 7.1.1 with ZUB-3.
Top of choice, 1-level, 2-level, open, closed, if requested with lighting/heating in stainless steel shelf.

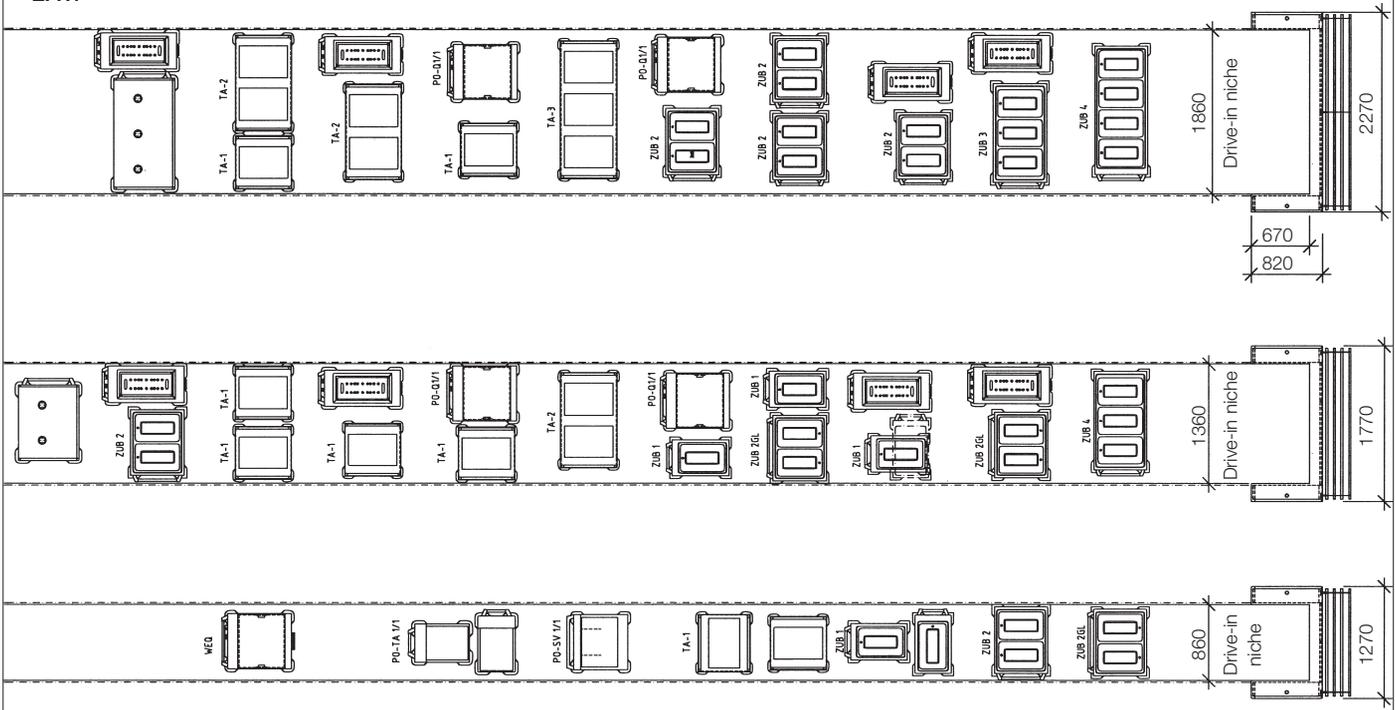


Drive-in buffet – variants, equipment, lengths, order numbers
 – select top from table on page 91

Type	Version	Length 1270 mm Order no.:	Length 1770 mm Order no.:	Length 2270 mm Order no.:	Connected load kW*
Variant EF01		73 51 01 01	73 51 02 01	73 51 03 01	Depending on power consumption through outlets

* Total electr. load kW (without power consumption through sockets)

Z. 7.1



Rolling Buffet cash till buffet

Cash till buffet in 2 lengths and variants.

Either only with 1 cash desk provided with 2 cable bushings, or with an additional rear shelf with cabinet underneath. With 2 sockets 230 V.

Special model: additionally with front-side tray slide with corner insert.



Guest side



8.1.1

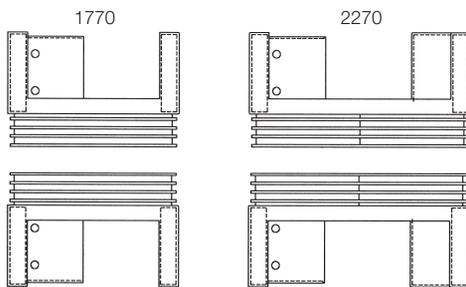
Operator's side

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

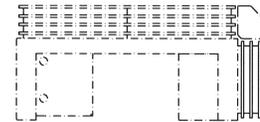
Type	Version	Length 1270 mm Order no.:	Length 1770 mm Order no.:	Length 2270 mm Order no.:	Connected load kW*
Variant KS01	Left (Fig. 8.1.1)		73 55 02 01		Depending on power consumption through outlets
Variant KS02	Right (Fig. 8.1)		73 55 02 02		
Variant KS03	Left			73 55 03 03	
Variant KS04	Right			73 55 03 04	

* Total electr. load kW (without power consumption through sockets)

Z. 8.1



Example:
Front side tray slide



Rolling Buffet corner buffet

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

Except for inside corner buffet 90°, all buffets as all-round-closed wood substructure. Fold-down tray slides. **Please note:** the shape and centre of gravity of the buffets constitutes a certain tilting hazard, if the unit is not installed or mounted. Z 9.1 shows the available variants. Corner buffets must be coupled mechanically. No el. power connection.

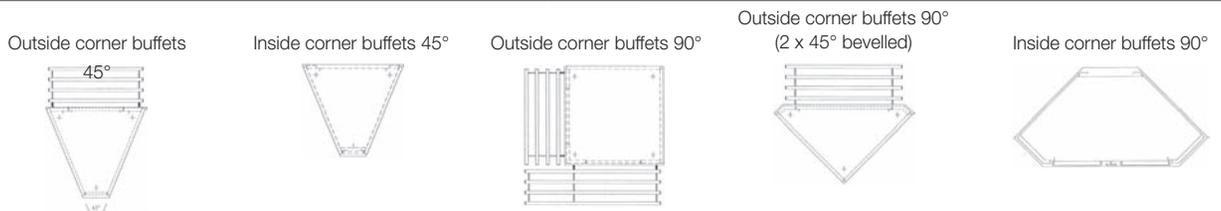


Guest side

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

Type	Version	Order no.:	Connected load kW
Variant EC01	45° outside	73 58 01 01	without electrical connection
Variant EC02	90° outside	73 58 01 02	
Variant EC03	90° bevelled on outside	73 58 01 03	
Variant EC04	45° inside	73 58 01 04	
Variant EC05	90° inside with wing door cabinet	73 58 01 05	

Z. 9.1



Rolling Buffet tray/cutlery buffet

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

8 cutlery containers each with a capacity of 100 cutlery units, 3 small containers, 2 additional cutlery compartments and an attached serviette dispenser make this buffet a complete station.

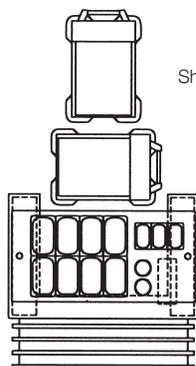
Drive-in tray dispenser not included in delivery.



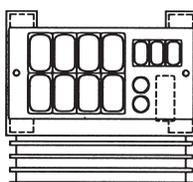
Tray/cutlery buffet with top – lengths, order numbers

Type	Version	Length 1270 mm Order no.:	Connected load kW
Variant TB01		73 59 01 01	without electrical connection

Z. 10.1



Shown with dispenser

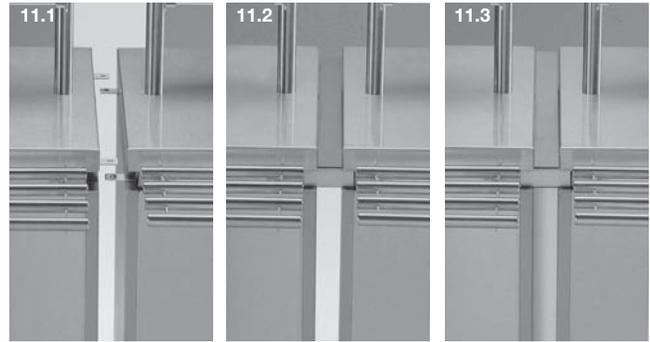
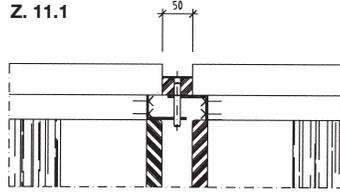


Shown without dispenser

Rolling Buffet connectors

Connectors for coupling the buffets

Without panelling of buffet gap as shown in Fig. 11.2 = VB01 or with panelling of gap as shown in Fig. 11.3 = VB02.
Coupling made of stainless steel, wooden panelling in matching colour.



Connectors – order numbers

Type	Version	Order no.:		
Variant VB01	Coupling	73 60 01 01		
Variant VB02	Coupling with panelling	73 60 01 02		

Rolling Buffet electrical connections

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

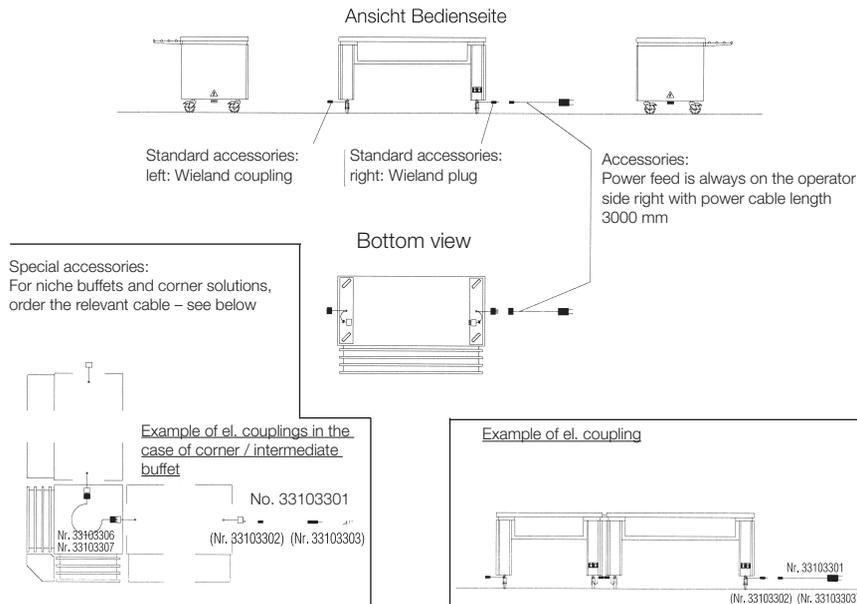
Note! Max. 10.5 kW (3.5 kW per phase) can be coupled in this way. This value includes not only the buffet load but also all connected appliances. If this value is exceeded, a different type of supply cable and the required CEE outlet must be installed (on request).

Electrical connectors – national versions, order number

Type	Version	Order no.:		
Variant EA01	Supply cable 3,000 mm, CEE plug/16A 400 V	33 10 33 01 up to a maximum of 10.5 kW		
Variant EA02	Supply cable 3,000 mm, earthed plug/16A 230 V	33 10 33 02 up to a maximum of 3.5 kW		
Variant EA03	Supply cable 3,000 mm, Swiss plug/10A 400 V	33 10 33 03 up to a maximum of 6.5 kW		
Variant EA04	Coupling cable 1000 mm	33 10 33 06		
Variant EA05	Coupling cable 2000 mm	33 10 33 07		

Z. 11.2

Electrical connection – Electrical coupling – Version



Rolling Buffet tops

Tops must be selected.

1-level or 2-level? Light only, or light and heat? Serving hatch closed or serving hatch 150 or 275 mm?

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

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

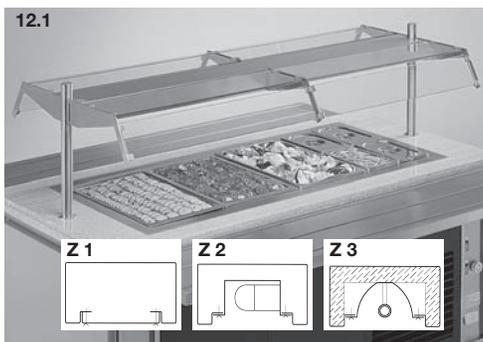
Top dimensions:

Height 1-level 400 mm

Height of serving hatch 150 mm

or 275 mm

Height 2-level 700 mm



Variants, equipment, lengths, order numbers

Type	Version	Length 1270 mm Order no.:	Length 1770 mm Order no.:	Length 2270 mm Order no.:		
Top 1-level closed serving hatch						
Variant AA01	Glass shelf / germ guard	73 70 01 01	73 70 02 01	73 70 03 01	
Variant AA02	Glass shelf / Germ guard with lighting	73 70 01 02	73 70 02 02	73 70 03 02		
Variant AA03	Glass shelf / Germ guard with heat / lighting	73 70 01 03	73 70 02 03	73 70 03 03		
Top 1-level serving hatch 150 mm						
Variant AB01	Glass shelf / germ guard	73 71 01 01	73 71 02 01	73 71 03 01	
Variant AB02	Glass shelf / Germ guard with lighting	73 71 01 02	73 71 02 02	73 71 03 02		
Variant AB03	Glass shelf / Germ guard with heat / lighting	73 71 01 03	73 71 02 03	73 71 03 03		
Top 1-level serving hatch 275 mm						
Variant AC01	Glass shelf / germ guard	73 72 01 01	73 72 02 01	73 72 03 01	
Variant AC02	Glass shelf / Germ guard with lighting	73 72 01 02	73 72 02 02	73 72 03 02		
Variant AC03	Glass shelf / Germ guard with heat / lighting	73 72 01 03	73 72 02 03	73 72 03 03		
Top 1-level "Solo" serving hatch 275 mm						
Variant AD01	Glass shelf / germ guard	73 73 01 01	73 73 02 01	73 73 03 01	
Variant AD02	Glass shelf / Germ guard with lighting	73 73 01 02	73 73 02 02	73 73 03 02		
Variant AD03	Glass shelf / Germ guard with heat / lighting	73 73 01 03	73 73 02 03	73 73 03 03		
Top 1-level front cooking						
Variant AH01	Germ guard / plate showcases	73 77 01 01	73 77 02 01	73 77 03 01	
Top 2-level closed serving hatch						
Variant AE01	Glass shelf / germ guard	73 74 01 01	73 74 02 01	73 74 03 01	
Variant AE02	Glass shelf / Germ guard with lighting	73 74 01 02	73 74 02 02	73 74 03 02		
Variant AE03	Glass shelf / Germ guard with heat / lighting	73 74 01 03	73 74 02 03	73 74 03 03		
Top 2-level serving hatch 150 mm						
Variant AF01	Glass shelf / germ guard	73 75 01 01	73 75 02 01	73 75 03 01	
Variant AF02	Glass shelf / Germ guard with lighting	73 75 01 02	73 75 02 02	73 75 03 02		
Variant AF03	Glass shelf / Germ guard with heat / lighting	73 75 01 03	73 75 02 03	73 75 03 03		
Top 2-level serving hatch 275 mm						
Variant AG01	Glass shelf / germ guard	73 76 01 01	73 76 02 01	73 76 03 01	
Variant AG02	Glass shelf / Germ guard with lighting	73 76 01 02	73 76 02 02	73 76 03 02		
Variant AG03	Glass shelf / Germ guard with heat / lighting	73 76 01 03	73 76 02 03	73 76 03 03		

Rolling Buffet shelves

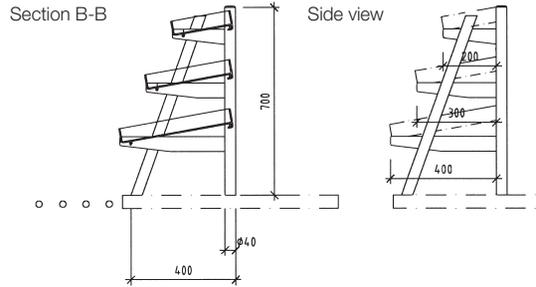
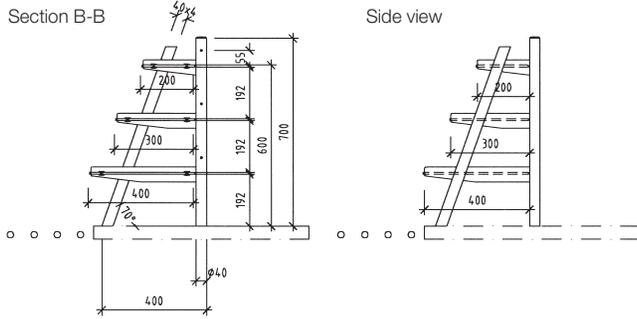
Shelves in 3 variants made of stainless steel, glass, acrylic glass

Variants, order numbers

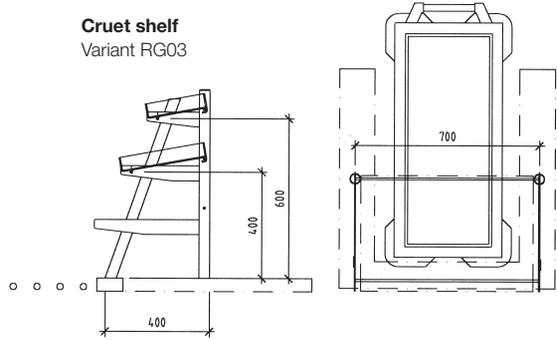
Type	Version	Length 400 mm Order no.:	Length 700 mm Order no.:
Variant RG01	Glasses shelf	73 79 01 01	73 79 02 01
Variant RG02	Confectionery shelf	73 79 01 02	73 79 02 02
Variant RG03	Cruet top		73 79 02 03
Variant RG04	Cutlery box 4-part table model		79 01 01 01

Z.13.1

Glasses shelf
Variant RG01



Cruet shelf
Variant RG03



Deviations from standard version

Design	Length	
<input type="radio"/> Mobile with casters		Standard
<input type="radio"/> Standing on feet		
<input type="radio"/> Standing on feet with stainless steel footing cover	820 mm	
	1050 mm	
	1270 mm	
	1770 mm	
	2270 mm	
Cover	Length	
<input type="radio"/> Stainless steel		Standard
<input type="radio"/> Stone – Nero Assoluto	820 mm	
	1050 mm	
	1270 mm	
	1770 mm	
	2270 mm	
Tray slide	Length	
<input type="radio"/> Stainless steel round tube Ø 25 mm, guest side		Standard
<input type="radio"/> Surcharge for 2nd guest side ("Solo")	820 mm	
	1050 mm	
	1270 mm	
	1770 mm	
	2270 mm	
<input type="radio"/> Stainless steel round tube Ø 25 mm, face side		
<input type="radio"/> Stainless steel sheeting, guest side (Note: for the guest side and 2nd guest side please multiple the price by 2.)	820 mm	
	1050 mm	
	1270 mm	
	1770 mm	
	2270 mm	
<input type="radio"/> Stainless steel, face end		
<input type="radio"/> Wood veneer (beech), guest side (Note: for the guest side and 2nd guest side please multiple the price by 2.)	820 mm	
	1050 mm	
	1270 mm	
	1770 mm	
	2270 mm	
<input type="radio"/> Wood veneer (beech) face side		
Panelling guest side	Length	
<input type="radio"/> Wood veneer ash RAL 9011 graphite black, guest side		Standard
<input type="radio"/> Surcharge for 2nd guest side ("Solo")	1270 mm	
	1770 mm	
	2270 mm	
An additional surcharge applies if panelling over the entire length of the buffet is requested, i.e. also across the left and right stainless steel panelling of the buffet (per side).		
<input type="radio"/> Stainless steel or laminated sheet (e.g. Resopal)	820 mm	
	1050 mm	
	1270 mm	
	1770 mm	
	2270 mm	
Panelling of face sides		
<input type="radio"/> MDF RAL 7036 platinum grey		Standard
<input type="radio"/> Stainless steel		
<input type="radio"/> Wood veneer ash		

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

Food transport trolleys made of stainless steel, smooth worktop with gallery on top, all-round. Cupboard, doors double-walled, insulated. Dimensions per compartment: 330 x 570 x 586 mm. Self-closing doors, transport lock. Tightly welded interior, hygienic design H3. Each with 14 pairs of seamless deep-drawn support rails, clearance 37 mm for holding GN containers up to GN 1/1. Safety pushing handle.

Corner bumpers. Rust-free casters in accordance with DIN 18867, part 8. Wheel diameter 125 mm. 2 fixed casters, 2 swivel casters with brake, with wheel arrangement HL or VHL, if desired.

Heated cupboard.

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



Type	Norm-II-0 (heated cupboard)	Norm-III-0 (heated cupboard)
Dimensions in mm (L x W x H)	905 x 680 x 900 (947)	1314 x 680 x 900 (947)
Approx. weight kg	75	110
No. of compartments	2	3
No. of heated compartments	2	3
Connected load (watts)	940	1410
Order no.	88 13 03 23 Wheel arrangement HL *	88 13 10 23 Wheel arrangement HL *

Special accessories, see Page 95

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

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

Food transport trolleys made of stainless steel. Worktop with ridge edge, deep-drawn heated wells, welded-in, wet and dry heating with drain. Dry heating results in considerable energy savings. Wells for GN containers 1/1 up to 200 mm. Cupboard, doors double-walled, insulated. Dimensions per compartment: 330 x 570 x 364 mm. Self-closing doors, transport lock. Tightly welded interior, hygienic design H3. Each with 8 pairs of seamless deep-drawn support rails, clearance 37 mm for holding GN containers up to GN 1/1.

Safety pushing handle. Corner bumpers. Rust-free casters in accordance with DIN 18867, part 8. Wheel diameter 125 mm. 2 fixed casters, 2 swivel casters with brake, with wheel arrangement HL or VHL, if desired.

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



	Gastronorm containers as accessories	Gastronorm containers as accessories
Type	Norm-II-2 (with additional heated wells above)	Norm-III-3 (with additional heated wells above)
Dimensions in mm (L x W x H)	905 x 680 x 900	1314 x 680 x 900
Approx. weight kg	75	120
No. of heated compartments	2	3
Connected load (watts)	1880	2820
Order no.:	88 13 06 23 Wheel arrangement HL*	88 13 14 23 Wheel arrangement HL*

Special accessories, see Page 95

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

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



Food transport trolleys made of stainless steel. Worktop with ridge edge, deep-drawn heated wells, welded-in, wet and dry heating with drain. Dry heating results in considerable energy savings. Wells for GN containers 1/1 up to 200 mm. Cupboard, doors double-walled, insulated. Dimensions per compartment: 330 x 570 x 438 mm, 1 heated compartment on left, 1 refrigerated compartment on right.

Self-closing doors, transport lock. Tightly welded interior, hygienic design H3. Each with 8 pairs of seamless deep-drawn support rails, clearance 37 mm for holding GN containers up to GN 1/1. Safety pushing handle. Corner bumpers. Rust-free casters in accordance with DIN 18867, part 8. Wheel diameter 125 mm. 2 fixed casters, 2 swivel casters with brake, with wheel arrangement HL or VHL, if desired.

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

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

Type	NORM-III-1-1K (with additional heated wells above)
Dimensions in mm	1395 x 730 x 974
Weight kg	100
No. of low compartments	2
Order no.	88 13 18 23 HL*

Special accessories, see Page 95

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

Special accessories for models Norm-II-0, Norm-III-0, Norm-II-2, Norm-III-3 and Norm-III-1-1K	For models Norm-II-0, Norm-II-2		For models Norm-III-0, Norm-III-3, Norm-III-1-1k	
	Order no.		Order no.	
Rust-free casters in accordance with DIN 18867, Part 8, dia. 160 mm				
Rust-free casters in accordance with DIN 18867, Part 8, dia. 200 mm				
Antistatic tyres diameter 125 mm	on request		on request	
All-round impact bumper	88 13 20 65		88 13 20 66	
Lid holder for GN 1/1 lid	88 13 20 10		88 13 20 11	
Stainless steel cooling element for cold food GN 1/1 (compartment cooling)	85 01 20 02		85 01 20 02	
Plastic cooling element for cold food GN 1/1	85 02 20 38		85 02 20 38	
Basket strainer made of stainless steel for insertion in well drainage pipe	57 01 03 01		57 01 03 01	
Tray slide on one side	88 13 20 67		88 13 20 68	
Digital temperature display per door	33 07 04 02		33 07 04 02	
Coupling/drawbar per trolley	88 22 11 05		88 22 11 06	
Swivel casters with driving brake	on request		on request	

Type					no illustration	
Dimensions L x W x H in mm	612 x 265 x 22	Norm-II: 996 x 680 x 1006 Norm-III: 1406 x 680 x 1006	Norm-II: 905 x 680 x 925 Norm-III: 1314 x 680 x 925			
Order no. Norm-II	88 13 20 02	88 13 20 69	88 13 20 71	88 13 20 46	88 13 20 45	88 13 20 57 (for 1xGN 1/1)
Order no. Norm-III	88 13 20 02	88 13 20 70	88 13 20 72	88 13 20 48	88 13 20 47	88 13 20 58 (for 2xGN 1/2)
Order no.	only for Norm-III-1-1K 88 13 20 02	only for Norm-III-1-1K 88 13 20 70	only for Norm-III-1-1K 88 13 20 72	-	-	-

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

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

Heated cupboard.

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

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

2 low cupboards GN 1/1, heated. 1 low cupboard GN 2/4, without doors, not heated.

Hinged lid 1/3, 2/3 divided lengthwise, with raised edge, can be locked into place as an extra work surface. (Gastronorm containers are accessories)



Type	NORM-II-Super (with additional heated wells above)		
Dimensions L x W x H in mm	1078 x 700 x 935		
Approx. weight kg	101		
No. of compartments	2 + 1/2		
Order no.	88 13 15 03		
Accessories	Order no.		
Rust-free casters in accordance with DIN 18867, Part 8, dia. 125 mm	on request		
Rust-free casters in accordance with DIN 18867, Part 8, dia. 200 mm			
Antistatic tyres diameter 160 mm	on request		
Lid holder for GN 1/1 lid	88 13 20 10		
Digital temperature display per door	33 07 04 02		
Coupling/drawbar per trolley	88 22 11 02		
Swivel casters with driving brake	on request		

Tray transport trolley (for cook & serve)

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

- TWF-C, double-walled, insulated, standard version HS acc. to DIN 18865-9
- TWF-C-E, single-walled, standard version HS acc. to DIN 18865-9
- TWF-C-PK, double-walled, insulated, standard version HS acc. to DIN 18865-9, in a passive refrigerated design, using cooling pellets in the centre wall
- TWF-C-D, double-walled, insulated, standard version HS acc. to DIN 18865-9, tightly sealed welds on the inside
- TWF-H, double-walled, insulated, base as well as side walls and lids seamlessly and tightly welded, hygienic version H3, corner radius 3 mm
- TWF-AK, double-walled, insulated, standard version HS acc. to DIN 18865-9, with active circulating air refrigeration
- AWT transport container, self-supporting, tightly welded hygienic version for the transport of trays of all variants, sterile goods, pharmacy goods, dirty and clean laundry as well as waste
- A heated version (circulating air heating) is available on request.



Version with hinged doors, single-walled					
Type	Tray arrangement	L x W x H mm	Standard	Order no.	
TWF-C-E 2 x 10	■ ■	1047 x 760 x 1587	EN / GN	88 44 03 05	
TWF-C-E 3 x 8	■ ■ ■	1466 x 760 x 1357	EN / GN	88 44 05 05	
TWF-C-E 3 x 10	■ ■ ■	1466 x 760 x 1587	EN / GN	88 44 06 05	
TWF-C-E 2 x 16	■ ■ ■ ■	1397 x 940 x 1357	EN / GN	88 44 11 05	
TWF-C-E 2 x 20	■ ■ ■ ■	1397 x 940 x 1587	EN / GN	88 44 12 05	

Version with hinged doors, double-walled					
Type	Tray arrangement	L x W x H mm	Standard	Order no.	
TWF-C 2 x 10	■ ■	1047 x 760 x 1587	EN / GN	88 44 03 01	
TWF-C 3 x 8	■ ■ ■	1466 x 760 x 1357	EN / GN	88 44 05 01	
TWF-C 3 x 10	■ ■ ■	1466 x 760 x 1587	EN / GN	88 44 06 01	
TWF-C 2 x 16	■ ■ ■ ■	1397 x 940 x 1357	EN / GN	88 44 11 01	
TWF-C 2 x 20	■ ■ ■ ■	1397 x 940 x 1587	EN / GN	88 44 12 01	

Version with wing doors, double-walled, for passive refrigeration with eutectic plates					
Type	Tray arrangement	L x W x H mm	Standard	Order no.	
TWF-C-PK 2 x 10	■ ■	1097 x 760 x 1587	EN / GN	88 44 03 06	
TWF-C-PK 3 x 8	■ ■ ■	1566 x 760 x 1357	EN / GN	88 44 05 06	
TWF-C-PK 3 x 10	■ ■ ■	1566 x 760 x 1587	EN / GN	88 44 06 06	
TWF-C-PK 2 x 16	■ ■ ■ ■	1447 x 760 x 1357	EN / GN	88 44 11 06	
TWF-C-PK 2 x 20	■ ■ ■ ■	1447 x 760 x 1587	EN / GN	88 44 12 06	

Version with wing doors, internal muffle welded tight					
Type	Tray arrangement	L x W x H mm	Standard	Order no.	
TWF-C-D 2 x 10	■ ■	1047 x 760 x 1587	EN / GN	88 44 03 02	
TWF-C-D 3 x 8	■ ■ ■	1466 x 760 x 1357	EN / GN	88 44 05 02	
TWF-C-D 3 x 10	■ ■ ■	1466 x 760 x 1587	EN / GN	88 44 06 02	
TWF-C-D 2 x 16	■ ■ ■ ■	1397 x 940 x 1357	EN / GN	88 44 11 02	
TWF-C-D 2 x 20	■ ■ ■ ■	1397 x 940 x 1587	EN / GN	88 44 12 02	

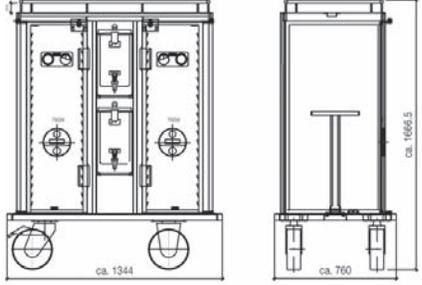
With active circulating air refrigeration: Version with hinged doors, double-walled					
Type	Tray arrangement	L x W x H mm	Standard	Order no.	
TWF 2 x 8 AK	■ ■	1177 x 810 x 1469	EN / GN	88 45 02 03 / 88 45 02 04	
TWF 2 x 10 AK	■ ■	1177 x 810 x 1696	EN / GN	88 45 03 03 / 88 45 03 04	
TWF 3 x 8 AK	■ ■ ■	1569 x 810 x 1469	EN / GN	88 45 05 03 / 88 45 05 04	
TWF 3 x 10 AK	■ ■ ■	1569 x 810 x 1696	EN / GN	88 45 06 03 / 88 45 06 04	

For use in automatic product transport (AWT) systems: version with hinged doors, double-walled, tightly-welded hygienic model					
Type	Tray arrangement	L x W x H mm	Standard	Order no.	
TWF-H 2 x 8	■ ■	1032 x 780 x 1389	EN / GN	88 18 06 01	
TWF-H 2 x 10	■ ■	1032 x 780 x 1619	EN / GN	88 18 02 01	
TWF-H 3 x 8	■ ■ ■	1430 x 780 x 1389	EN / GN	88 18 04 01	
TWF-H 3 x 10	■ ■ ■	1430 x 780 x 1619	EN / GN	88 18 03 01	
TWF-H 2 x 20	■ ■ ■ ■	1352 x 970 x 1619	EN / GN	88 18 01 01	

AWT versions available on request (flexible transport system FTS, electric overhead conveyor EHB) – machine-washable.

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

Tray solution for locked wards

			
Type	Secure meal tray, 1 mm stainless steel	With lid	Accessories
Contents	1.25 l, 3-part		Special serving trolley, mobile, made of stainless steel with hinged door that can be opened to 270°. Available as a heated or unheated model as needed. For transporting a max. of 60 secure meal trays.
Dimensions	325 × 265 × 55 mm		
Weight kg	1.34		
	Gastronorm-compliant, size GN 1/2, deep-drawn, without edges or sharp corners, edge folded back, container and lid can be stacked separately.		
Version	Set: container and lid	Container	Lid
Order no.	89 08 01 08	89 08 01 64	89 08 01 65 on request

Accessories

Coupling/drawbar system for TWF-C and TWF C-D		Order no.	
Types 2 x 8, 2 x 10, 2 x 12		88 22 06 08	
Types 3 x 8, 3 x 10, 3 x 12		88 22 06 09	
Types 1 x 16, 1 x 20, 1 x 24		88 22 06 10	
Types 2 x 16, 2 x 20, 2 x 24		88 22 06 11	
Coupling-drawbar system for TWF-H			
Electrical drive: possible for 2- and 3-door trolleys, type TWF-C			
Swivel casters with driving brake			
Surfaces for drink dispensers		Order no.	
Euro surface, longitudinal, made of stainless steel, for 2 Thermi 7 l, tray inserted lengthwise, drip tray with perforated metal sheet.		88 22 01 17	
Euro surface, crosswise, made of stainless steel, for 3 Thermi 7 l, tray inserted crosswise, drip tray with perforated metal sheet.		88 22 01 20	
Version with casters		Order no.	
Central stopper works on 2 wheels		on request	
Complete casters in low-drag quality, dia. 200 mm, shore 63°, elastic rubber		on request	
Card box			
Type with slot for hanging		Order no.	
For A6 cards (for TWF-C, TWF-AK, TWF-H)		88 22 02 01	
For computer cards (for TWF-C, TWF-AK, TWF-H)		88 22 02 02	
Type		Order no.	
Trolley numbers		on request	
Type		Order no.	
Coloured bumpers acc. to the intended use, standard options are: yellow, green, red, brown, blue		on request	
Type		Order no.	
Lockable doors, 1-door, 2-door, 3-door		on request	
Type		Order no.	
Surrounding gallery, welded version	all 1- and 2-part models	-	
Surrounding gallery, welded version	all 3-part models	-	
All-round impact bumper	all 1- and 2-part models	-	
All-round impact bumper	all 3-part models	-	



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



Everything in hand
With four safety pushing handles



Joined-up thinking
Storage space for drink dispensers

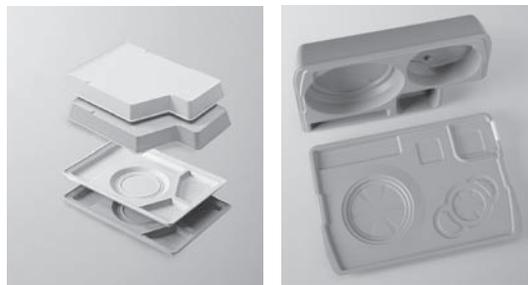


All-round protection
Integrated plastic bumper for TWF-H.

Thermotray 1 and Thermotray 2



Differences between Thermotray 1 and Thermotray 2: the particular mould of the lower part of Thermotray 2 means it can not only be classically equipped with meal plates and bowls, but also with a combination of deep soup bowls and starter plates or meal plates and starter plates.



Accessories

Card holder for Thermotray

Type	Compact tray, PP/C Thermotray 1	Compact tray, PP/C Thermotray 2
L x W x H mm	530 x 370 x 108	530 x 370 x 115
Weight kg	0.960 / 1.19	3 / 5
	double-walled, CFC-free, insulated, base, lid	double-walled, CFC-free, insulated, base, lid
Version	lilac light grey	light grey
Order no.	89 08 02 04 89 08 02 29	85 02 09 03
	Heat pellet for Thermotray 1	
Order no.	89 08 01 35 89 08 01 35	

Type	Thermotray 1	Thermotray 2
Weight kg	0.010	0.010
	white, plastic	white, plastic
Version		
Order no.	89 08 02 14	89 08 02 14

Combitray insulated crockery



Heat/cold bowl, stainless steel, SJ-255

Double-walled, insulated, aluminium core,

plate flat dia. 255 mm, deep soup bowl dia. 190 mm

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



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

Double-walled, high heat retention,

plate flat dia. 255 mm, deep soup bowl dia. 190 mm

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



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

Lower part single walled for ultra bowl SJ 255

Diameter mm	259
Height mm	34
Weight g	760
Order no.	89 08 02 84 lilac 89 08 02 85 light grey



Insulating ring for heat bowl SJ-255 / "Ultra"

Made of silicon

For plate diameter mm	255
Colour	light grey
Weight g	320
Order no.	89 08 02 18



Plastic lower part PP for cooling pellet insert

Double-walled, CFC-free insulation, plate flat dia. 255 mm

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



Cooling pellet PP, light grey Polypropylene

Diameter mm	185
Height mm	10
Weight g	206
Order no.	89 08 02 69

Matching plastic lower part: (see above)

Order no.	89 08 02 66 lilac Cloche C-2:
Order no.	89 08 02 82 light grey



Cloche PP/C for SJ-255

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

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



Cooling cloche PP/C for SJ-255

Diameter mm	258
Height mm	70
Weight g	610
Order no.	89 08 02 07 blue



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

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

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



Cloche, PP/C 7.75"

Single-walled, for plates dia. 190 mm

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



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

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

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



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

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

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



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

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

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



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

*For deep soup bowls dia. 190 mm
Double-walled, CFC-free, insulated*

Diameter mm	221
Height mm	51
Weight g	140
Order no.	89 08 02 17 lilac 89 08 02 35 light grey



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

*For deep soup bowls dia. 190 mm
Double-walled, CFC-free, insulated*

Diameter mm	229
Height mm	36
Weight g	155
Order no.	89 08 02 16 lilac 89 08 02 34 light grey



Bowl lid, for soup bowls made of chinaware

Single-walled

Diameter mm	141
Height mm	9
Weight g	65
Order no.	89 08 02 50 light grey



Bowl lid, PP

Spill-proof, light grey

Diameter mm	184
Order no.	89 08 02 63
Diameter mm	131
Order no.	89 08 02 62
Diameter mm	125.5
Order no.	89 08 02 61



Bowl lid, for soup bowls made of chinaware

Single-walled for Thermotray

Diameter mm	144
Height mm	10
Weight g	80
Order no.	89 08 02 19 lilac 89 08 02 39 light grey



Soup bowl, stainless steel

Double-walled, capacity 30 cl

Diameter mm	132/163
Height mm	61
Weight g	300
Order no.	89 08 03 08 polished



Lid for soup bowl, stainless steel

Double-walled

Diameter mm	137
Height mm	10
Weight g	180
Order no.	89 08 03 09 polished



Portion coffee pot, stainless steel, cylindrical

Coffee pot and hinged lid, double-walled

Capacity cl	30
Weight g	360
Order no.	89 08 01 48 with dot 89 08 01 47 without dot



Portion coffee pot, stainless steel, "Hotel"

Coffee pot and hinged lid, double-walled

Capacity cl	30
Weight g	400
Order no.	89 08 01 45 with dot 89 08 01 46 without dot

Regiostation (from August 2012 with new controller)

R-ST Type 3

Heating bridge at top, with control panel. Large refrigeration compartment on left, drawer e.g. for cutlery top centre, large regeneration compartment on right.

R-ST Type 5

As R-ST Type 3 but with large refrigeration/regeneration compartment on right.



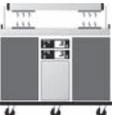
R-ST Type 7

Heating bridge at top. Large regeneration compartment on left, control panels top centre, large regeneration compartment on right.

R-ST Type 6

As R-ST Type 7 but with large refrigeration/regeneration compartment on left and right.



				
	R-ST Type 3	R-ST Type 5	R-ST Type 7	R-ST Type 6
Length in mm	1412	1412	1412	1412
Width in mm, when tray slide collapsed	734	734	734	734
Width in mm, when tray slide extended	944	944	944	944
Height in mm Top edge of worktop	986	986	986	986
Height in mm Top edge of heating bridge	1386	1386	1386	1386
Refrigeration compartment	For max. 8 x GN 1/1, 55 mm deep, refrigeration from +2 °C to +14 °C, factory setting at +4 °C	For max. 8 x GN 1/1, 55 mm deep, refrigeration from +2 °C to +14 °C, factory setting: +4 °C	-	-
Regeneration compartment	For max. 8 x GN 1/1, 55 mm deep, regeneration area up to +170 °C	-	2 regeneration compartments for each max. 8 x GN 1/1, 55 mm deep, regeneration up to +170 °C	-
Refrigeration/regeneration compartment	-	For max. 8 x GN 1/1, 55 mm deep, refrigeration range from +2 to +14 °C, factory setting at +4 °C, regeneration area up to +170 °C	-	2 refrigeration/regeneration compartments for each max. 8x GN 1/1, 55 mm deep, refrigeration range from +2 to +14 °C, factory setting at +4 °C, regeneration area up to +170 °C
230 V version				
Connected load	3.3 kW, 1N AC 230 V, 50 Hz	3.4 kW, 1N AC 230 V, 50 Hz	-	-
Regeneration compartment heating output	3.04 kW	3.04 kW	-	-
Name	R-ST Type 3 – 230 V	R-ST Type 5 – 230 V	-	-
Order no.	88 27 03 01	88 27 05 01	-	-
400 V version				
Connected load	6.7 kW, 3N AC 400 V, 50 Hz	6.8 kW, 3N AC 400 V, 50 Hz	6.4 kW, 3N AC 400 V, 50 Hz	6.5 kW, 3N AC 400 V, 50 Hz
Regeneration compartment heating output	6.6 kW	6.6 kW	per regeneration compartment 3.04 kW	per regeneration compartment 3.04 kW
Name	R-ST Type 3 – 400 V	R-ST Type 5 – 400 V	R-ST Type 7 – 400 V	R-ST Type 6 – 400 V
Order no.	88 27 03 02	88 27 05 02	88 27 04 02	88 27 04 03

Accessories

		
L x D x H in mm 905 x 700 x 990		
Transfer trolley for 2 transfer frames	Cover for transfer trolley	Extra tray frame
Order no. 88 27 11 02	Order no. 88 27 11 03	Order no.: 88 27 11 01 For 8 x GN 1/1, 55 mm Order no.: 88 27 11 04 For 7 x GN 1/1, 65 mm

Regiostation (from August 2012 with new controller)

	<p>R-ST Type 11 Heating bridge at top. Control panels on left, large regeneration compartment on right.</p>	<p>R-ST Type 12 As R-ST Type 11 but with large refrigeration/regeneration compartment on right.</p>	<p>R-ST Type 13 Control panel on left. On right: refrigeration/regeneration compartment top and refrigeration compartment bottom. Wheel diameter 125 mm.</p>
			
	R-ST Type 11	R-ST Type 12	R-ST Type 13
Length in mm	985	985	982
Width in mm, when tray slide collapsed	734	734	Tray slide available only as an option on request
Width in mm, when tray slide extended	944	944	Tray slide available only as an option on request
Height in mm Top edge of worktop	986	986	1047 Heated worktop available only as an option on request
Height in mm Top edge of heating bridge	1386	1386	Light/heating bridge available only as an option on request
Height in mm Top edge of pushing handles	-	-	1114
Refrigeration compartment	-	-	For max. 3x GN 1/1, 55 mm deep, refrigeration range from +2 to +14 °C, factory setting at +4 °C
Regeneration compartment	For max. 8 x GN 1/1, 55 mm deep, regeneration range up to +170 °C	-	-
Refrigeration/regeneration compartment	-	For max. 8x GN 1/1, 55 mm deep, refrigeration range from +2 to +14 °C, factory setting at +4 °C, regeneration range up to +170 °C	For max. 3x GN 1/1, 55 mm deep, refrigeration range from +2 to +14 °C, factory setting at +4 °C, regeneration range up to +170 °C
230 V version			
Connected load	3.2 kW, 1N AC 230 V, 50 Hz	3.1 kW, 1N AC 230 V, 50 Hz	3.4 kW, 1N AC 230 V, 50 Hz
Regeneration compartment heating output	3.04 kW	3.04 kW	3.04 kW
Name	R-ST Type 11 – 230 V	R-ST Type 12 – 230 V	R-ST Type 13 – 230 V
Order no.	88 27 06 01	88 27 06 03	88 27 06 05
400 V version			
Connected load	6.6 kW, 3N AC 400 V, 50 Hz	7.3 kW, 3N AC 400 V, 50 Hz	-
Regeneration compartment heating output	6.6 kW	6.6 kW	-
Name	R-ST Type 11 – 400 V	R-ST Type 12 – 400 V	-
Order no.	88 27 06 02	88 27 06 04	-

Accessories

Panelling on guest side	Panelling on face side	Lockable hinged doors
Order no. on request	Order no. on request	Order no. on request
1-sided gallery	2-sided gallery	
Longitudinal side (guest side) made of rounded stainless steel material diameter 10 mm, 20 mm high	Longitudinal side (guest side and staff side) made from rounded stainless steel material diameter 10 mm, 20 mm high	
Special model	Order no.:	
Lockable hinged door	on request	
Fold-down shelf on the side, on left or right	on request	
Gallery on guest side	on request	
Gallery on guest side and staff side	on request	
Transfer trolley for 2 transfer frames	88 27 11 02	
Cover for transfer trolley	88 27 11 03	
Extra transfer frame for 7 x GN 1/1, 65 mm deep	88 27 11 04	
Extra transfer frame for 8 x GN 1/1, 55 mm deep	88 27 11 01	

Tray system: central kitchen



The system solution for hot and cold in the central kitchen.

Cold food serving trolley



Cold food serving trolley
 For holding GN containers of size GN 1/1, for serving/portioning cold food. Trolley made of stainless steel, on face side with pushing handle. With impact protection comprising 4 corner bumpers. 2 swivel casters, 2 swivel casters with brakes, Ø 125 mm. Rust-free casters in accordance with DIN 18867, part 8.
 Storage capacity:
 3 x GN 1/1, 200 mm deep,
 3 x GN 1/1, 65 mm deep,
 9 x GN 1/1, 100 mm deep

Type	KAW-3	
External dimensions L x W x H	1203 x 850/625 x 1100/900 mm	
Empty weight kg	15	
Order no.	88 04 24 01	
Accessories		
Antistatic tyres per set	Diameter 125 mm	
Galvanised casters per set	Diameter 125 mm	

Flat belt

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

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



Round belt conveyor for food distribution dimensions W x H 500 x 900 mm

Type	Length in mm	Order no.	
GSV-3	3000	75 01 01 02	
GSV-4	4000	75 01 02 02	
GSV-5	5000	75 01 03 02	
GSV-6	6000	75 01 04 02	
GSV-7	7000	75 01 05 02	
GSV-8	8000	75 01 06 02	
GSV-9	9000	75 01 07 02	
GSV-10	10000	75 01 08 02	
GSV-11	11000	75 01 09 02	
GSV-12	12000	75 01 10 02	
Additional belt for flat belt conveyor ZGSV-2 Dimensions: 2300 x 500 x 900 mm		75 02 01 01	
Additional belt for flat belt conveyor ZGSV-3 Dimensions: 3300 x 500 x 900 mm		75 02 02 01	



Keyboard optionally on left or right side in direction of operation

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

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

Round belt conveyor

Round belt conveyor for food distribution dimensions W x H 500 x 900 mm



Conveyor carcass, round belt and motor station in modular design. Stainless steel casing, 2 round belts running with a clearance of 220 mm in sliding grooves, made of PUR with polyester draw elements, coloured green. Controls at the end of belt, switchbox with control box, main switch. Rotary current motor, continuous adjustment from 2.5 m/min to 10.5 m/min. Up to 12 m with 1 motor, over 12 m with 2nd motor. With height-adjustable feet +/- 15 mm. Distance between feet is 2 m. Functions: belt on/stop/proportional speed display, emergency STOP switch. Capacitive end switch at the belt end. Rated voltage 3N AC 400, V 50 Hz. For 12 m and above, a second drive is required.

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



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

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

Keyboard optionally on left or right side in direction of operation

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

Accessories for conveyor belts

Accessories for conveyor belts		
For flat belt food distribution and clearing systems, round belt food distribution and clearing systems, additional belt, sliding table		
	Material	
Bumper per rm	45 01 01 01	
Fold-down table for belts	45 01 01 02	
Swivel table for belts	45 01 01 03	
Forward and reverse travel, up to 9 m belt length	45 01 01 04	
Foot switch	45 01 01 05	
Socket 230 V earthed	45 01 01 06	
Socket 230 V CEE	45 01 01 07	
Sockets France/Belgium 230 V	45 01 01 08	
Sockets England 230 V	45 01 01 09	
Socket 400 V CEE	45 01 01 10	
Fuse box AK 28 Plus:		
– with 1 RCD 40 A, up to 1 socket	45 01 01 11	
– with 2 RCDs 40 A, from 2 to 18 sockets	45 01 01 12	
Main switch 40 A	45 01 01 16	
Main switch 63 A	45 01 01 17	
Additional ON/OFF switch	45 01 01 19	
Additional emergency STOP	45 01 01 20	
Capacitive end switch	45 01 01 22	
Mobile version 3 m belt	45 01 01 23	
Mobile version 4 m belt	45 01 01 24	
Mobile version 5 m belt	45 01 01 25	
Mobile version 6 m belt (longer not possible)	45 01 01 26	
Belt washing system	45 01 01 27	
Spring rod with end switch	45 01 01 28	
Light barrier without destacking	45 01 01 29	
Light barrier with destacking	45 01 01 30	
Overdrive	45 01 01 31	
Hold-up cycle switch (only possible with at least 2 drive stations)	45 01 01 32	
Extra drive station for use if length 12 m or above	45 01 01 33	
Tray guide system on both sides (upright box)	45 01 01 34	
Protection well per rm	45 01 01 35	
90° – 120° curves	45 01 01 36	
- only possible with overdrive	45 01 01 37	
Sliding table		
Stainless steel casing, smooth, on height-adjustable feet +/- 15 mm. On sliding surface, 2 rails with turned up edges with a clearance of 362 mm.		
ST-2, 2500 x 500 x 900 mm	75 03 01 02	
ST-3, 3,500 x 500 x 900 mm	75 03 02 02	

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

Pipe dispenser round RR

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

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

H/U model = heated

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

Rated voltage 1N AC 230 V, 50 Hz.

H = static heating

U = circulating air-fan heating

L design = with vents

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



RRV-H2



RRV-L2



RRV-H1

Built-in pipe dispenser ERR

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

V design = with adjustable pipes

Version H = with static heating element

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



Type	RRV-H1 190-320 static heating	RRV-H2 190-320 static heating	RRV-U1 190-320 circulating air heating	RRV-U2 190-320 circulating air heating	RRV-1 190-320 no heating	RRV-2 190-320 no heating	RRV-L2 190-320 no heating	ERRV 190-320-640 no heating	ERRV 190-320-750 no heating	ERRV-H 190-320-685 static heating	ERRV-H 190-320-785 static heating
Length mm	620	955	620	986	620	955	955	-	-	-	-
Width mm	480	480	480	480	480	480	480	-	-	-	-
Height mm (without lid hood)	900	900	900	900	900	900	900	-	-	-	-
Pipe diameter mm	397	397	397	397	397	397	397	397	397	397	397
Installation depth mm	-	-	-	-	-	-	-	640	750	685	785
Worktop cut-out Ø mm	-	-	-	-	-	-	-	365	365	380	380
Cut-out for switch panel mm	-	-	-	-	-	-	-	-	-	152 x 85	152 x 85
Number of pipes	1	2	1	2	1	2	2	1	1	1	1
Stack height approx.	600	600	600	600	600	600	600	490	600	490	600
Connected load kW	0.86	1.4	0.9	1.46	-	-	-	-	-	0.55	0.55
Weight approx. kg	40	55	41	56	38	44	44	7	8.2	16	17
Lid hood made of polycarbonate 130 mm high (included in the delivery)	x	x	x	x	-	-	-	-	-	x	x
Order no.	89 01 02 68	89 01 02 69	89 01 01 68	89 01 01 69	89 01 04 68	89 01 04 69	89 01 03 69	89 05 03 51	89 05 03 50	89 05 04 25	89 05 04 26
Accessories											
All-round impact bumper								-	-	-	-
Galvanised casters dia. 125 mm	per set on request	per set on request	per set on request	per set on request	per set on request	per set on request	per set on request	-	-	-	-
Stainless steel lid, double-walled, lockable Order no.	89 06 01 02	89 06 01 02	89 06 01 02	89 06 01 02	89 06 01 02	89 06 01 02	89 06 01 02	89 06 01 02	89 06 01 02	89 06 01 02	89 06 01 02
Lid hood made of polycarbonate 130 mm high Order no.	89 06 01 15	89 06 01 15	89 06 01 15	89 06 01 15	89 06 01 15	89 06 01 15	89 06 01 15	89 06 01 15	89 06 01 15	89 06 01 15	89 06 01 15
Lid holder made of stainless steel, for lid hood made of polycarbonate Order no.	89 06 10 01	89 06 10 01	89 06 10 01	89 06 10 01	89 06 10 01	89 06 10 01	89 06 10 01	-	-	-	-

Pipe dispenser square RE for square crockery pieces

Pipe dispenser made of stainless steel. Loading for each pipe 75 kg. Smooth-running platform, guided by 4 tilt and twist-safe plastic rollers. Moving crockery parts through side wall slits. Spring power, can be set according to the crockery weight, by connecting and hanging out the tension springs. Available with 1 or 2 pipes (storage capacity of approx. 60 plates). Crockery dimensions max. 282 x 282 mm, dispenser height approx. 640 mm, Chamber measurements in length per pipe: 290 x 290 mm, lid hood of polycarbonate. Safety pushing handle and 4 bumper corners. Rust-free casters in accordance with DIN 18867, part 8. Wheel diameter 125 mm. 2 swivel casters and 2 swivel casters with brakes. Heated devices with overheating protection VDE and GS tested, protection class IP X5.

H/U model = heated: Impact protected switch elements, extendible 2.5 m spiral cable with safety switch and blind socket, On/Off switch, graded thermostat regulation from + 30 °C to + 110 °C. Double-walled insulated body. Rated voltage: 1N AC 230V, 50 Hz. H = static heating, U = circulating air-fan heating.

In the image:
REH-2-290



Type	REH-1-290	REH-2-290	REU-2-290
Length mm	620	955	986
Width mm	480	480	400
Height mm	900	900	900
Number of pipes	1	2	2
Dispenser height approx. in mm	640	640	640
El. connected load kW	0.86	1.7	1.8
Weight approx. kg	41	56	56
Order no.	89 01 02 57	89 01 02 58	89 01 01 58
Accessories			
Interior panelling is plastic coated	x	x	x
All-round impact bumper	x	x	x
Galvanised casters dia. 125 mm	per set	per set	per set
Stainless steel casters dia. 125 mm	per set	per set	per set
Stainless steel lid hood, single-walled Order no.	x 89 06 01 11	x 89 06 01 11	x 89 06 01 11

Exchange dispenser square WE for crockery parts with different measurements

Exchange dispenser made of stainless steel with 1 platform.
 Loading max. 150 kg (WE-QU 1/1 model and WE-Q 1/1 max. 200 kg).
 Platform guided in a tilt and twist safe way.
 Spring power can be adjusted according to the crockery weight.
 Platform with 12 boreholes.
 6 exchange bars as standard. Safety pushing handle. 4 corner bumpers. Rust-free casters in accordance with DIN 18867, part 8. Wheel diameter 125 mm.
 2 swivel casters, 2 with brakes. Heated devices with overheating protection, VDE and GS tested, protection class IP X5.

H/U model = heated

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

WE-H-750 model:

extremely shortened lengths for flush setting in the niche.
 Pushing handle, bumpers.



WE, WE-H



WE-Q 1/1

Type	WE-H	WE-H-750	WE-U	WE	WE-QU 1/1	WE-Q 1/1
Length mm	955	750	955	955	860	750
Width mm	480	420	480	480	690	690
Height without input/lid	900	900	900	900	911	911
Chamber measurements in length in mm	590 x 290	590 x 290	590 x 290	590 x 290	525 x 590	525 x 590
Stack height without/with lid hood approx.	545 / 645	545 / 645	545 / 645	545 / 645	- / 600	600
El. connected load kW	1.7	1.7	1.8	-	1.550	-
Weight approx. kg	55	56	59	44	82	67
Lid hood made of polycarbonate 130 mm high	x	x	x	-	-	-
Stainless steel lid hood, 35 mm high	-	-	-	-	x	-
Order no.	89 01 02 59	89 01 02 60	89 01 01 59	89 01 04 59	89 02 01 08	89 02 02 12

Accessories

Lid hood made of polycarbonate 130 mm high Order no.	-	-	-	x 89 06 01 12	-	-
Stainless steel lid hood, single-walled, 30 mm high Order no.	-	-	-	-	-	x 89 07 01 01
Stainless steel lid hood, single-walled, 70 mm high Order no.	x 89 06 01 10	-	-			
All-round impact bumper	x	x	x	x	x	x
Galvanised casters dia. 125 mm	per set	per set	per set	per set	per set	per set

Platform dispenser, open for baskets and trays

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



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



Cutlery fixture with cutlery containers

Type	PO-SV1/1	PO-SV2/1	PO-GN2/1	PO-Q1/1	PO-TA1/1
Length mm	730	1088	880	730	500
Width mm	690	690	690	690	700
Height mm	911	911	911	911	911
Platform measurements mm	412 x 555	812 x 555	662 x 555	537 x 555	535 x 412
Basket/tray measurements mm	max. 530 x 400	max. 530 x 800	max. 530 x 650	max. 500 x 500	max. 530 x 400
Weight approx. kg	43	53	48	44	38
Order no.	89 02 03 01	89 02 03 02	89 02 03 03	89 02 03 04	89 02 03 06

Accessories

Side tray guidance for tray dispensing (dishwasher type information necessary)	x	-	-	-	x
Cutlery fixture with cutlery containers Order no.	x 89 06 09 03	-			
All-round impact bumper	x	x	x	x	x
Galvanised casters dia. 125 mm	per set	per set	per set	per set	per set

Storage capacity (number) stainless steel basket/rilsan coated steel wire (optional)

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

Storage capacity (number) plastic basket (optional)

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

Platform dispenser for baskets, closed or refrigerated

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

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



PK-Q1/1 refrigerated

Type	PG-GN2/1	PG-SV2/1	PG-Q1/1	PK-Q1/1 refrigerated	PG-4S	PG-6S
Length mm	880	1040	730	1164	790	1090
Width mm	690	690	690	814	690	690
Height mm	911	911	911	945	911	911
Platform measurements mm	535 x 660	535 x 810	535 x 505	535 x 505	566 x 566	857 x 566
Basket/tray measurements mm	max. 530 x 650	max. 530 x 800	max. 500 x 500	max. 500 x 500		
Weight approx. kg	68	65	54	140	57	61
Order no.	89 02 02 01	89 02 02 06	89 02 02 02	89 02 04 01	89 02 02 03	89 02 02 04

Accessories

Stainless steel lid hood, low Order no.	89 07 02 01	89 07 14 01	89 07 01 01	-	89 07 03 01	89 07 04 01
Metal sheet insert with slit perforation Order no.	89 07 10 02	89 07 10 04	89 07 10 01	89 07 10 01	incl.	incl.
All-round impact bumper	x	x	x	x	x	x
Galvanised casters dia. 125 mm	per set					

Storage capacity (number) stainless steel basket/rilsan coated steel wire (optional)

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

Storage capacity (number) plastic basket (optional)

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

Platform dispenser, circulating air-heated, meal tray dispenser

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



Type	PU-GN 2/1	PU-SV 2/1	PU-Q 1/1	PU-M 2/1
Length mm	990	1142	840	1148
Width mm	690	690	690	744
Height mm	911	911	911	911
Platform measurements mm	535 x 660	535 x 810	535 x 510	535 x 660
Basket/tray measurements mm	max. 530 x 650	max. 530 x 800	max. 500 x 500	max. 530 x 650
Weight approx. kg	85	86	73	100
Order no.	89 02 01 03	89 02 01 02	89 02 01 04	89 02 01 07
Accessories				
Metal sheet insert with slit perforation Order no.	89 07 10 02	89 07 10 04	89 07 10 01	-
All-round impact bumper	x	x	x	-
Galvanised casters dia. 125 mm	per set	per set	per set	-
Storage capacity (number) stainless steel basket/rilsan coated steel wire (optional)				
530 x 400 mm, 85 mm high	-	14	-	-
530 x 400 mm, 120 mm high	-	10	-	-
530 x 800 mm, 85 mm high	-	7	-	-
530 x 800 mm, 120 mm high	-	5	-	-
530 x 650 mm, 75 mm high	8	-	-	8
530 x 650 mm, 115 mm high	5	-	-	-
500 x 500 mm, 75 mm high	-	-	8	-
500 x 500 mm, 115 mm high	-	-	5	-

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

Built-in platform dispenser made of stainless steel with a square support frame for inserting baskets. Platform guided in a tilt and twist safe way. Dispensing level adjustable by means of springs.

Design EPO = open

Design EPG = inside with all-round stainless steel panelling

Design EPU = inside with all-round stainless steel panelling, with thermal insulation.

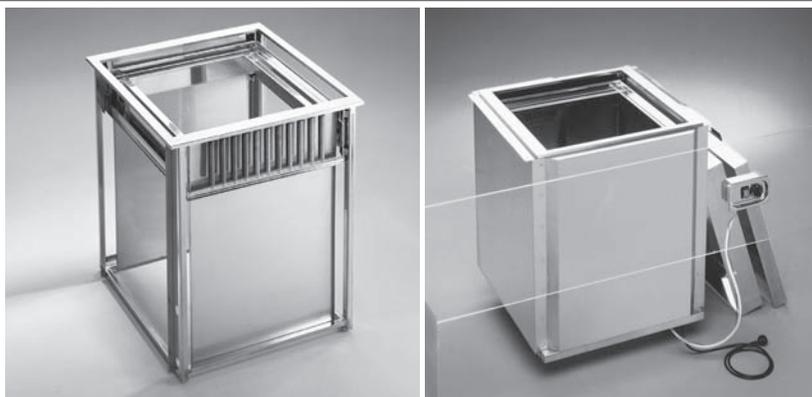
Fully wired. ON/OFF switch, thermostat controller +30 °C to +110 °C. Switch panel for installation.

Lid made of stainless steel with handles.

Rated voltage 1N AC 230 V 50 Hz.

Splash-proof.

Heated dispenser is not suitable for use of plastic baskets!



Type	EPO-GN 1/1-580	EPO-GN 1/1-750	EPO-Q 1/1-580	EPO-Q 1/1-750	EPG-Q 1/1-580	EPG-Q 1/1-750	EPU-Q 1/1-600	EPU-Q 1/1-760
Length mm	666	666	666	666	666	666	705	705
Width mm	478	478	628	628	628	628	664	664
Installation depth mm	580	740	580	740	580	740	600	760
Dimensions of the built-in frame	666 x 478	666 x 478	666 x 628					
Dimensions of the outer shell	-	-	-	-	-	-	705 x 664	705 x 664
Platform measurements mm	535 x 385	535 x 385	535 x 535					
Basket/tray measurements mm	max. 530 x 370	max. 530 x 370	max. 530 x 530					
Stack height approx.	455	590	430	590	430	590	480	640
Worktop cut-out in mm	656 x 465	656 x 465	656 x 615					
Cut-out for switch panel	-	-	-	-	-	-	152 x 85	152 x 85
Max. load kg	50	90	70	110	70	110	70	110
Connected load kW	-	-	-	-	-	-	1.560	1.560
Weight approx. kg	13	16	20	22	20	24	55	65
Stainless steel lid hood, low	-	-	-	-	-	-	x	x
Order no.	89 03 01 03	89 03 01 04	89 03 01 01	89 03 01 02	89 03 02 01	89 03 02 02	89 03 03 01	89 03 03 02

Accessories

Stainless steel lid hood, low Order no.	89 07 16 01	89 07 16 01	89 07 12 01	89 07 12 01	89 07 12 01	89 07 12 01	-	-
Capacity (number of) baskets, stainless steel/ Rilsan-coated steel wire (optional) - 500 x 500 mm, 75 mm high	-	-	5	7	5	7	6	8
- 500 x 500 mm, 115 mm high	-	-	3	5	3	5	4	5
Capacity (number of) baskets, plastic (optional) - 500 x 500 mm, 70 mm high	-	-	6	8	6	8	-	-
- 500 x 500 mm, 70 mm high with crockery basket top, 41 mm high (total height 106 mm)	-	-	4	5	4	5	-	-

Ultra dispenser, square

Ultra dispenser made of stainless steel. Loading for each pipe max. 75 kg. Platform guided in a tilt-safe and twist-safe way. Spring power can be adjusted according to the crockery weight. Stack height 560 mm, chamber measurements in length 260 x 260 mm per pipe, electr. connected load 3.2 kW. Safety pushing handle. 4 corner bumpers. Rust-free casters in accordance with DIN 18867, part 8. Wheel diameter 125 mm. 2 swivel casters, 2 with brakes. Double-walled body, reinforced thermal insulation for reduced top surface temperature. Stainless steel hinged lid, thermally insulated, with sealing frame, reinforced hinges and snap lock. Device with overheating protection, VDE and GS tested, protection class IP X5.

To heat up warm and/ultra-bowls



Type	External dimensions L x W x H	Number of pipes	Ultra-bowls dia. 255 mm	3-part meal tray	Storage capacity	Empty weight kg	Order no.
REU-P2-260	1043 x 480 x 930/1,020 mm	2	x	-	76 x SJ-255	70	89 04 01 03

Note: Ultra dispenser is not suitable for heat bowls dia. 277 mm.

Accessories

Heat bowls/ultra bowls SJ-255-Ultra-LS dia. 255 mm	89 08 01 41
All-round impact bumper	
Galvanised casters dia. 125 mm	per set
Heating duration: warm bowls in hours	2 – 3 from +20 °C to +130 °C

Heat bowl (ultra bowl)

Heat bowl made of stainless steel, deep-drawn, matt, unpolished. 2-shell, tightly welded, with high-storage capable heat core. Keep warm lower part for plates. Suitable for covering with cloche.



Type	Dia. x height mm	Stack height mm	Suitable for dia. mm plates/dia. mm deep soup bowls	Type of cloche coverage	Empty weight kg	Order no.
SJ-255- Ultra-LS	255 x 34	14	255 / 190	Plastic/stainless steel	0.830	89 08 01 41

Accessories

Stainless steel cloche, single-walled, matt, with hole, with groove for deep soup bowl, dia. 262 mm, height 49 mm	89 08 01 31
Stainless steel cloche, single-walled, matt, with hole, without groove Dia. 262 mm, height 49 mm	89 08 01 32
Plastic cloche, polypropylene PP/C, CFC-free, insulated. for dia. 255 mm plates, colour lilac, dia. 262 mm, height 70 mm	89 08 02 12
Plastic cloche, polypropylene PP/C, CFC-free, insulated. for dia. 255 mm plates, colour light grey, dia. 262 mm, height 70 mm	89 08 02 32
 Cotton gloves, five fingers	89 06 12 01 normal 31 35 22 01 ultra

Delivery trolleys, also with dry heating

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



Type	ZUB 1	ZUB 2	ZUB 2-GL	ZUB 3	ZUB 3-GL	ZUB 4
Storage capacity	1 x GN 1/1, 200 mm	2 x GN 1/1, 200 mm	2 x GN 1/1, 200 mm	3 x GN 1/1, 200 mm	3 x GN 1/1, 200 mm	4 x GN 1/1, 200 mm
External dimensions in mm	758 x 475 x 900	858 x 675 x 900	816 x 717 x 900	1227 x 675 x 900	1185 x 717 x 900	1562 x 675 x 900
Empty weight kg	22	33	33	44	44	55
Connected load	0.47 kW	0.94 kW	0.94 kW	1.41 kW	1.41 kW	1.88 kW
Handle position	Face side	Face side	Longitudinal side	Face side	Longitudinal side	Face side
Order no.	88 16 01 01	88 16 02 01	88 16 02 03	88 16 03 01	88 16 03 03	88 16 04 01
Accessories						
Hinged shelf for longitudinal side Order no.	-	58 16 17 02	58 16 17 02	58 16 17 03	58 16 17 03	58 16 17 04
Hinged shelf for face side Order no.	-	58 16 17 01	58 16 17 01	58 16 17 01	58 16 17 01	58 16 17 01
Basket strainer made of stainless steel for drainpipe Order no.	-	57 01 03 01	57 01 03 01	57 01 03 01	57 01 03 01	57 01 03 01
Hinged surface for ladles, dimensions 315 x 200 mm Order no.	-	58 16 24 01	58 16 24 01	58 16 24 01	58 16 24 01	58 16 24 01
Antistatic tyres Diameter 125 mm	x	x	x	x	x	x
Galvanised casters Diameter 125 mm	x	x	x	x	x	x

Delivery trolley, refrigerated

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



Type	ZUB 2-K	ZUB 3-K	
Storage capacity	2 x GN 1/1, 200 mm 639 x 510 x 210 mm	3 x GN 1/1, 200 mm 975 x 510 x 210 mm	
External dimensions in mm	860 x 663 x 900	1195 x 663 x 900	
Empty weight kg	55	65	
Order no.	88 16 08 01	88 16 08 02	
Accessories			
Antistatic tyres Diameter 125 mm	x	x	
Galvanised casters Diameter 125 mm	x	x	

Delivery trolley and bain-marie top shelf

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

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

Type	for ZUB 2	for ZUB 3	for ZUB 4	
Dimensions L x W x H mm	740 x 580 x 400	1117 x 580 x 400	1434 x 580 x 400	
Connected load (watt)	15	18	30	
Order no.	88 13 20 45	88 13 20 47	88 16 10 01	

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

Type	for ZUB 2	for ZUB 3	for ZUB 4	
Dimensions L x W x H mm	740 x 580 x 400	1117 x 580 x 400	1434 x 580 x 400	
Connected load (watt)	365	1130	1530	
Order no.	88 13 20 46	88 13 20 48	88 16 10 02	

Banquet trolley

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



Type	BKW 1 x 2/1 GN heated		BKW 2 x 2/1 GN heated		BKW-KF 1 x 2/1 GN cooled		BKW-KF 2 x 2/1 GN cooled	
External dimensions mm	777 x 837 x 1712		1490 x 837 x 1712		802 x 884 x 1755		1487 x 843 x 1755	
Empty weight kg	120	120	200	200	150	-	215	-
Number of pushing handle(s)	1	1	2	2	1	-	2	-
Vertical clearance between support rails mm	115	70	115	70	115	-	115	-
Max. number of stainless steel grilles GN 2/1	11	18	2 x 11	2 x 18	10	-	2 x 11	-
Storage capacity								
Dispensed plates dia. 260 mm	64	64	160	160	-	-	-	-
Plates not stacked								
Ø 260 mm	44	72	110	180	40	-	88	-
Ø 310 mm	22	36	88	144	20	-	44	-
Total connected load in W	2000	2000	2700	2700	600	-	600	-
Order no.	88 23 01 04	88 23 01 05	88 23 02 03	88 23 02 04	88 23 04 02	-	88 23 04 01	-

Accessories

Stainless steel plate carrier for 6 portioned plates up to Ø 260 mm Order no.	88 23 05 01
Stainless steel grilles GN 2/1 Order no.	84 14 01 01
GN 2/1 lightweight version Order no.	84 14 01 06
Stainless steel cloche, single-walled, matt, with a finger hole, with or without a groove for deep soup bowl, dia. 265 mm, height 49 mm, weight 410 g Order no.	89 08 01 31 with groove 89 08 01 32 without groove
Door(s) lockable – for type BKW 1 x 2/1 GN heated/cooled – for type BKW 2 x 2/1 GN heated/cooled	
Swivel casters with driving brake	on request

Banquet trolley light

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



BKW light 1 x 2/1

BKW light 2 x 2/1

Type	BKW light 1 x 2/1 GN heated		BKW light 2 x 2/1 GN heated	
External dimensions mm	777 x 837 x 1674		1490 x 837 x 1674	
Empty weight kg	120	120	200	200
Number of pushing handle(s)	1	1	1	1
Distance between support rails mm	115	70	115	70
Max. number of stainless steel grilles GN 2/1	11	18	2 x 11	2 x 18
Storage capacity				
Dispensed plates dia. 260 mm	64	64	160	160
Plates not stacked				
Ø 260 mm	44	72	110	180
Ø 310 mm	22	36	88	144
Total connected load in W	2000	2000	2700	2700
Order no.	88 23 01 11	88 23 01 12	88 23 02 12	88 23 02 11

Accessories

Stainless steel plate carrier for 6 portioned plates up to Ø 260 mm Order no.	88 23 05 01
Stainless steel grilles GN 2/1 Order no.	84 14 01 01
GN 2/1 lightweight version Order no.	84 14 01 06
Stainless steel cloche, single-walled, matt, with a finger hole, with or without a groove for deep soup bowl, dia. 265 mm, height 49 mm, weight 410 g Order no.	89 08 01 31 with groove 89 08 01 32 without groove
Door(s) lockable – for type BKW light 1 x 2/1 GN heated – for type BKW light 2 x 2/1 GN heated	
Swivel casters with driving brake	on request

Rack trolleys made of stainless steel

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

	Type	Total height mm	Number of support rail pairs	Overall empty weight kg	2 swivel casters 2 swivel casters with brakes	Order no.		
For GN 2/1, 1/1, 2/4: low design rack trolley with countertop, no parts, external dimensions L x W mm incl. deflector casters 648 x 739 mm, incl. corner bumpers 656 x 747 mm. Clearance between the rails 73 mm.								
	RW-A-70-1A	845	8	20	Deflector casters	88 04 01 05		
	RW-A-70-1S	845	8	20	Corner bumpers	88 04 01 06		
	RW-A900-70-1A	900	8	20	Deflector casters	88 04 16 03		
For GN 2/1, 1/1, 2/4: high design rack trolley, no parts, external dimensions L x W mm incl. deflector casters 648 x 739 mm, incl. corner bumpers 656 x 747 mm. Clearance between the rails 73 mm.								
	RW-180-1A	1641	18	25	Deflector casters	88 04 05 01		
	RW-180-1S	1641	18	25	Corner bumpers	88 04 05 02		
	Accessories for all rack trolleys type RW-180-1A/1S							
	3-sided Resopal panelling (choice of colours)						on request	
	Stainless steel panelling on 3 sides						on request	
Insulating hood with fibrous web insulation for cold distribution/warm distribution						88 04 15 02		
Protective cover hood without insulation						88 04 15 03		
Only suitable for trays (GN 2/1, 1/1, 2/4): high design rack trolley, no parts, with extra-wide support rails, with one-sided push-through lock. External dimensions L x W mm incl. deflector casters 648 x 739 mm, incl. corner bumpers 656 x 747 mm. Clearance between the rails 110 mm.								
	RW-180-1BA-A	1641	12	26	Deflector casters	88 04 12 02		
	RW-180-1BA-S	1641	12	26	Corner bumpers	88 04 12 04		
	Accessories for all rack trolleys RW-180-1BA-A/S							
3-sided Resopal panelling (choice of colours)						on request		
Stainless steel panelling on 3 sides						on request		
Push-through protection on both sides						-		
For GN 2/1, 1/1, 2/4: high design rack trolley, no parts, space-saving design, External dimensions L x W incl. deflector casters 646 x 739 mm. Clearance between the rails 73 mm.								
	RW-180-1R-A	1641	18	25	Deflector casters	88 04 19 01		
For GN 2/1, 1/1, 2/4: high design rack trolley, 1-part, can be dismantled. External dimensions L x W (after successful assembly, on-site) incl. deflector casters 648 x 739 mm, trolley dismantled, individual parts packaged in 1 cardboard box. Clearance between the rails 73 mm.								
	RW-180-1 ZA	1641	18	approx. 25	2 fixed casters, 1 swivel caster and 1 swivel caster with brakes Ø 125 mm	88 04 08 01		
For GN 2/1, 1/1, 2/4: high design rack trolley, no parts, to be fitted in the high refrigerator, external dimensions L x W mm 588 x 679 mm. Clearance between the rails 73 mm.								
	RW-180-1E	1641	18	25	x	88 04 06 01		
	Accessories for rack trolleys type RW-180-1E							
Closed base made of stainless steel						58 04 12 03		

Rack trolleys made of stainless steel

	Type	Total height mm	Number of support rail pairs	Overall empty weight kg	2 swivel casters 2 swivel casters with brakes	Order no.		
For GN 1/1, 2/3, 1/3, 2/8: low design rack trolley with countertop, 2-part, external dimensions L x W mm incl. deflector casters 805 x 619 mm, incl. corner bumpers 813 x 627 mm. Clearance between the rails 73 mm.								
	RW-A-70-2A	845	2 x 8	22	Deflector casters	88 04 03 05		
	RW-A-70-2S	845	2 x 8	22	Corner bumpers	88 04 03 06		
For GN 1/1, 2/3, 1/3, 1/2, 2/8: high design rack trolley, no parts, external dimensions L x W mm incl. deflector casters 445 x 619 mm, incl. corner bumpers 453 x 627 mm. Clearance between the rails 73 mm.								
	RW-180-1/1-A	1641	18	15	Deflector casters	88 04 09 01		
	RW-180-1/1-S	1641	18	15	Corner bumpers	88 04 09 02		
	Accessories for rack trolleys type RW-180-1/1-A, RW-180-1/1-S							
3-sided Resopal panelling (choice of colours)						on request		
For GN 1/1, 1/3, 2/3, 2/8: high design rack trolley, 2-part, external dimensions L x W mm incl. deflector casters 805 x 619 mm, incl. corner bumpers 813 x 627 mm. Clearance between the rails 73 mm.								
	RW-180-2A	1641	2 x 18	29	Deflector casters	88 04 07 01		
	RW-180-2S	1641	2 x 18	29	Corner bumpers	88 04 07 02		
	Accessories for rack trolleys type RW-180-2A/2S							
	3-sided Resopal panelling (choice of colours)						on request	
Stainless steel panelling on 3 sides						on request		
For Euronorm trays 530 x 370 mm: high design rack trolley, no parts, with extra-wide support rails, external dimensions L x W incl. corner bumpers 499 x 627 mm. Clearance between the rails 110 mm.								
	RW-SV1/1-12-S	1641	12	22	Corner bumpers	88 04 14 01		
For Euronorm trays 530 x 370 mm: high design rack trolley, 2-part, with extra-wide support rails, external dimensions L x W incl. corner bumpers 905 x 627 mm. Clearance between the rails 110 mm.								
	RW-SV1/1-2x12-S	1641	2 x 12	39	Corner bumpers	88 04 14 02		
	Accessories for rack trolleys type RW-SV1/1-12-S, RW-SV1/1-2 x 12-S							
	3-sided Resopal panelling (choice of colours) for RW-SV1/1-12-S						on request	
	3-sided Resopal panelling (choice of colours) for RW-SV1/1-2x12-S						on request	
	Stainless steel panelling on 3 sides						on request	
Push-through protection on both sides						-		
For Euronorm (530 x 370 mm) and Thermotray: space-saving rack trolleys, high design, with extra-wide support rails, in 2 parts external dimensions L x W incl. deflector casters 630 x 907 mm. Clearance between the rails 118 mm.								
	RW-180-2 BAR-A	1696	24	approx. 41	Deflector casters	88 04 19 02		
Accessories for all rack trolleys								
	Antistatic tyres Ø 125 mm							
	Galvanised casters Ø 125 mm							

Special trolleys, Rollis

	Type	External dimensions L x W x H mm	Empty weight kg	Capacity in litres	Total con- nected load	2 swivel casters, 2 swivel casters with brakes	Order no.	
Spice trolleys 2 deep-drawn welded-in wells. 12 spice containers with self-locking, transparent plastic lids. 8 lower divisions 120 x 120 mm. 4 deflector casters. Rust-free casters in accordance with DIN 18867, part 8.								
	GWW-12	765 x 635 x 900	32	-	-	-	88 21 01 01	
Potato and vegetable washing trolley Stainless steel basins, deep-drawn with ring collar, lever drain valve with 2" sieve. Rust-free casters in accordance with DIN 18867, part 8.					Suitable for 4 x GN containers 11194 K Basin: 750 x 560 x 400 mm			
	KGWW-90	807 x 615 x 605	18	90	-	-	88 05 01 03	
	KGWW-160	807 x 615 x 576	19.5	160	-	-	88 05 02 03	
Accessories								
	Antistatic tyres Ø 125 mm, per set						on request	
	Stainless steel perforated metal sheet for dirt isolation (not for GWW-12)						58 05 13 02	
Spoon trolley 2 shelves with 14 cut-outs each for 8 spoons 80 mm, 6 spoons 40 mm. 2 holders for ladles. 4 corner bumpers. Rust-free casters in accordance with DIN 18867, part 8.								
	LFW-14	975 x 575 x 1100	20	-	-	Ø 125 mm	88 20 01 01	
Accessories								
	Antistatic tyres Ø 125 mm, per set						on request	
	Metal sheet insert for KGWW, perforated, made of stainless steel for dirt separation						58 05 13 02	
Cutlery immersion trolley made of stainless steel With welded-in stainless steel basins, insulated, with sieve valve and drainage cock 1", can be heated. Pannelling with switch panel, spiral cable 2.5 m, safety switch and blind socket. ON/OFF switch. Thermostat controller +30 °C to +110 °C. Pushing handle. Size of basin mm: 639 x 512 x 300. Rated voltage 1N AC 230 V, 50 Hz. Rust-free casters in accordance with DIN 18867, part 8.								
	BTW-90	888 x 670 x 580	28	90	1.5 kW	Ø 125 mm, with deflector casters	88 26 01 02	
Materials trolley made of stainless steel Deep-drawn with hinged lid, removable. Galvanised / chromatised casters								
	MW-90C	614 x 414 x 595	11	90	-	Ø 75 mm	88 06 01 03	
Materials trolley made of plastic Seamless, pushing handle moulded in, with hinged lid, removable. Galvanised / chromatised casters								
	MW-90K	700 x 460 x 670	13.5	90	-	Ø 75 mm, bumper	88 06 03 01	
Materials trolley with drainage cock 1/2" Galvanised / chromatised casters.								
	MW-90K-A	700 x 460 x 670	14	90	-	Ø 75 mm, bumper	88 06 04 01	
Accessories								
	Metal sheet (for cutlery immersion trolley BTW-90 made of stainless steel)						88 26 10 01	
	Stainless steel casters with ball bearing (for MW-90C, MW-90K, MW-90K-A, but not for BTW-90)							

Type	External dim. L x W x H mm	Empty weight kg	Platform dimension mm	Total carrying capacity in kg	2 swivel casters, 2 swivel casters with brakes	2 fixed casters, 1 swivel caster and 1 swivel caster with brake	Order no.
Platform trolley for baskets, with pushing handle made of stainless steel. 4 corner bumpers, platform with raised edge and drain hole. Rust-free casters in accordance with DIN 18867, part 8.							
PW-K535	651 x 651 x 900	15	532 x 532	150	Ø 125 mm*	-	88 07 04 02
Universal platform trolley, with push handle made of stainless steel. 4 corner bumpers, platform with raised edge and drain hole. Rust-free casters in accordance with DIN 18867, part 8.							
PW-U670	785 x 651 x 900	17	667 x 532	150	Ø 125 mm*	-	88 07 04 03
Heavy-duty platform trolley with 1 pushing handle made of stainless steel. Profiled platform, 4 corner bumpers. Rust-free casters in accordance with DIN 18867, part 8.							
PW-S1000	1065 x 665 x 956	23	1000 x 600	350	-	Ø 160 mm*	88 07 03 01
PW-S1200	1265 x 665 x 956	30	1200 x 600	350	-	Ø 160 mm*	88 07 03 02
Flat trolley made of stainless steel. Platform smooth. Tubular frame. 4 deflector casters. Rust-free casters in accordance with DIN 18867, part 8.							
ROH-N	450 x 450 x 500	7.5	387 x 387	150	Ø 125 mm	-	88 09 06 01
* Antistatic tyres on request							

Multi-purpose Rolli Deep-drawn container made of stainless steel for collection, transportation, storage. 2 handles with lid.						
						
Type	MZE-50	MZE-50R	MZE-50F	AFE-40R mobile	AFE-40B Buggy	
External dimensions L x W x H mm	397 x 490	397 x 590	397 x 590	393 x 556	393 x 800	
Empty weight kg	6.1	8.0	8.2	6.3	8.4	
Storage capacity in litres	50	50	50	40	40	
Version						
4 swivel casters Ø 75 mm	-	x	-	-	-	
Sub-frame with 4 swivel casters Ø 75 mm	x	-	x	-	-	
Order no.	58 09 03 01	-	-	-	-	
4 swivel casters Ø 50 mm	-	-	-	x	-	
Mobile frame for suspending a waste Rolli, with pedal opening. 2 plastic rollers Ø 80 mm	-	-	-	-	x	
Order no.	88 09 02 02	88 09 02 01	88 09 01 01	88 09 05 02	88 09 05 01	
With rust-free casters made of stainless steel	-	88 09 02 04	88 09 01 02	-	-	
Accessories						
Waste bag holder	-	-	-	88 09 03 02	-	

Serving trolley – high stability, without welding seams (lightweight version)

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



assembled/dismantled = flat pack

	Type	Shelves	Total height mm	Total carrying capacity in kg	Empty weight kg	Supplied condition	Order no.	
Shelves 800 x 500 mm, serving trolley external dimensions L x W 870 x 570 mm								
	SW-850 RL-2M	2	950	120	15	assembled	88 02 50 02	
	SW-850 RL-2	2	950	120	15	flat pack	88 02 50 01	
	SW-850 RL-2V	2	950	120	15	galvanised casters, flat pack	88 02 50 03	
	SW-850 RL-3M	3	950	150	17	assembled	88 02 50 06	
	SW-850 RL-3	3	950	150	17	flat pack	88 02 50 05	
	SW-850 RL-3V	3	950	150	17	galvanised casters, flat pack	88 02 50 07	
	SW-850 RL-4M	4	1260	160	22	assembled	88 02 50 10	
	SW-850 RL-4	4	1260	160	22	flat pack	88 02 50 09	
Shelves 1000 x 500 mm, serving trolley external dimensions L x W 1070 x 570 mm								
	SW-1050 RL-2M	2	950	120	14	assembled	88 02 50 12	
	SW-1050 RL-2	2	950	120	14	flat pack	88 02 50 11	
	SW-1050 RL-3M	3	950	150	19	assembled	88 02 50 14	
	SW-1050 RL-3	3	950	150	19	flat pack	88 02 50 13	
	SW-1050 RL-4M	4	1260	160	25	assembled	88 02 50 16	
	SW-1050 RL-4	4	1260	160	25	flat pack	88 02 50 15	
Shelves 1000 x 600 mm, serving trolley external dimensions L x W 1070 x 670 mm								
	SW-1060 RL-2M	2	950	120	16	assembled	88 02 50 18	
	SW-1060 RL-2	2	950	120	16	flat pack	88 02 50 17	
	SW-1060 RL-3M	3	950	150	22	assembled	88 02 50 20	
	SW-1060 RL-3	3	950	150	22	flat pack	88 02 50 19	
	SW-1060 RL-4M	4	1260	160	28	assembled	88 02 50 22	
	SW-1060 RL-4	4	1260	160	28	flat pack	88 02 50 21	

servo* (heavy-duty version)

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



	Type	Shelves	Total height mm	Total carrying capacity in kg	Empty weight kg	Supplied condition	Order no.	
Shelves 1,000 x 500 mm, serving trolley external dimensions L x W 1,035 x 535 mm incl. corner bumpers.								
	SW-1050 RS-2M	2	1043	160	17	assembled	88 02 50 24	
	SW-1050 RS-3M	3	1043	200	20	assembled	88 02 50 26	
	SW-1050 RS-4M	4	1353	240	25	assembled	88 02 50 28	
Shelves 1,000 x 600 mm, serving trolley external dimensions L x W 1,035 x 635 mm incl. corner bumpers.								
	SW-1060 RS-2M	2	1043	160	20	assembled	88 02 50 30	
	SW-1060 RS-3M	3	1043	200	25	assembled	88 02 50 32	
	SW-1060 RS-4M	4	1353	240	30	assembled	88 02 50 34	

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



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

	Dimensions in mm (L x W x H):	Capacity	Order no.	
	345 x 245 x 270 mm	21 l	88 02 30 01	
	325 x 176 x 150 mm	4.9 l	88 02 31 03	

Clearing container made from grey plastic, seamless form. With ring collar on pushing handle of serving trolley

For serving trolley 500 mm wide

	Dimensions in mm (L x W x H):	Capacity	Order no.	
	505 x 265 x 610 mm	45 l	88 02 30 05	

For serving trolley 600 mm wide with special stainless steel holder

	Dimensions in mm (L x W x H):	Capacity	Order no.	
	505 x 265 x 610 mm	45 l	88 02 30 06	



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

	Shelf size:	Centre and bottom	Order no.		Top:	Order no.	
	600 x 400 mm		88 02 30 11			88 02 30 12	
	800 x 500 mm		88 02 30 08			88 02 30 02	
	1000 x 500 mm		88 02 30 09			88 02 30 03	
	1000 x 600 mm		88 02 30 10			88 02 30 03	

Foamed casters for a softer running surface

Serving trolley “Jumbo” made of stainless steel (heavy-duty version)

Tubular pushing handle, smooth cover with raised edge, square tube sub-structure. 2 deep-drawn shelves with raised edge, welded in with 4 corner bumpers per shelf. Rust-free casters in accordance with DIN 18867, part 1. Wheel diameter 125 mm.



Type	External dimensions L x W x H mm incl. corner bumpers	Total carrying capacity in kg	Empty weight kg	Order no.
Cover 782 x 593 mm, serving trolley “Jumbo” open, short design, 2 swivel casters, 2 swivel casters with brakes.				
SW-J01	926 x 676 x 900	200	30	88 02 28 01
Cover 1,122 x 593 mm, serving trolleys “Jumbo” open, long design, 2 swivel casters, 2 swivel casters with brakes.				
SW-J02	1266 x 676 x 900	220	42	88 02 29 01

Clearing trolley “Jumbo” made of stainless steel (heavy-duty version)

Tubular pushing handle, frames for wells and profiled shelf with welded-in horizontal edge. Large well 750 x 560 x 100 mm, two 21-litre clearing containers incl., 4 deflector casters. Rust-free casters in accordance with DIN 18867, part 1. Wheel diameter 125 mm.



Type	External dimensions L x W x H mm incl. corner bumpers	Clearance of lower shelf to well in mm	Clearance of lower shelf to clearing container in mm	Total carrying capacity in kg	Empty weight kg	Order no.
Clearing trolley open, 2 swivel casters, 2 swivel casters with brakes.						
ARW-0	1328.5 x 728.5 x 1010	600	450	190	36	88 03 01 01

Accessories

Antistatic tyres Ø 125 mm, price per set	on request
Galvanised casters Ø 125 mm, minimum price per set	
Plastic container, grey, 300 x 400 x 340 mm	88 22 07 01

Tubular pushing handle, cupboard and top closed on 3 sides, edged with the well at the top, removable. Storage table with two clearing containers 21 litres, suspended. In the floor unit left is a compartment for inserting 4 crockery baskets 500 x 500 mm; on the right for positioning containers, etc. – not included in delivery. 4 corner bumpers. Rust-free casters in accordance with DIN 18867, part 8. Wheel diameter 200 mm.



Type	External dimensions L x W x H mm	Total carrying capacity in kg	Empty weight kg	Order no.
Clearing trolley closed, 2 swivel casters, 2 swivel casters with brakes.				
ARW-GS	1320 x 720 x 1325	200	73	88 03 01 02
Accessories				
Plastic container, grey, 500 x 500 mm	89 06 04 01			
Plastic container, grey, 300 x 400 x 340 mm	88 22 07 01			
Antistatic tyres Ø 200 mm, price per set	on request			

servostar® and servorack (lightweight version)

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

	Type	Shelves	Total height mm	Total carrying capacity in kg	Empty weight kg	Supplied condition	Order no.	
servostar 1/1 light, shelves 630 x 400 mm, serving trolley external dimensions L x W 700 x 470 mm.								
	SW-640 RL-2M	2	950	120	12	assembled	88 02 50 35	
	SW-640 RL-2	2	950	120	12	flat pack*	88 02 50 36	
	SW-640 RL-3M	3	950	150	14.4	assembled	88 02 50 37	
	SW-640 RL-3	3	950	150	14.4	flat pack*	88 02 50 38	
servorack 1/1, same as above, with 8 support rails, distance 75 mm. Stainless steel cladding on 2 long sides. For the storage of GN containers up to max. GN 1/1 or varithek® elements (except for varithek® creperie module).								
	servorack	2	950	150	30	assembled	88 02 50 86	

Accessories

Glass shelf inserts, dimensions (L x W) 532 x 328, 8 mm thick										
Colour	white	dark blue	pink	black	light blue	dark green	dark grey	dark red		
Order no.	72 10 05 81	72 10 05 85	72 10 05 78	72 10 05 80	72 10 05 86	72 10 05 79	72 10 05 82	72 10 05 83		
Resopal shelf inserts, dimensions (L x W x H) 532 x 328 x 6 mm										
Colour	walnut	beech								
Order no.	72 10 05 88	72 10 05 89								
	Plastic chopping board, dimensions (L x W x H) 557 x 352 x 20 mm					Solid chopping board, (lamellar) beech, dimensions (L x W x H) 557 x 352 x 50 mm				
Colour	white				beech					
Order no.	72 10 05 70				72 10 05 71					

varithek® servocuccina® passive multifunction trolley servoport - without cut-out for GN containers

Serving trolleys made of stainless steel
 2x tubular push handles, moulded shelves, sound-insulated, screwed construction.
 4 silver corner bumpers on each shelf. Rust-free casters in accordance with
 DIN 18867, part 1. Wheel diameter 125 mm.
 2 swivel casters, 2 swivel casters with brakes and deflector casters

External dimensions (L x W x H) with 2/1: 915 x 700 x 950 mm,
 shelf size for 2/1: 845 x 630 mm; working height 850 mm.

	Weight kg	Total carrying capacity in kg	Supplied condition	Order no. 2 shelves		Order no. 3 shelves			
servoport 2/1 standard with 3 shelves. Each with 4 corner bumpers on each shelf in silver, equipped with connection supports (special accessories, see Page 163). Only available in a ready assembled version with panelling.									
	31 kg	150 kg	assembled	-		88 02 50 88 Panelling stainless steel		-	-

varithek® servocuccina® passive multifunction trolley servobase – with cut-out for GN-containers

Serving trolley made of stainless steel, 2 x tubular pushing handles,
 moulded shelves, sound-deadened, screwed construction.
 4 silver corner bumpers on each shelf.
 Rust-free casters in accordance with DIN 18867, part 1. Wheel diameter 125 mm.
 2 swivel casters, 2 swivel casters with brakes and deflector casters

External dimensions (L x W x H) with 1/1: 700 x 470 x 950 mm,
 in the case of 2/1: 915 x 700 x 950 mm, shelf size with 1/1: 630 x 400 mm,
 in the case of 2/1: 845 x 630 mm; working height 850 mm.

	Weight kg	Total carrying capacity in kg	Supplied condition	Order no. 2 shelves		Order no. 3 shelves			
servobase 1/1 light , top shelf with cut-out 1/1, for GN container up to max. GN 1/1 (optional).									
	10 kg / 12.5 kg	120 kg / 150 kg	dismantled assembled on request	88 02 50 73		88 02 50 74		-	-
servobase 2/1 , top shelf with 2x cut-outs, for GN container up to max. GN 1/1 (optional).									
	26 kg / 30 kg	120 kg / 150 kg	dismantled assembled on request	88 02 50 75		88 02 50 76		-	-

Special accessories for all servocuccina® trolleys

Glass shelf inserts, dimensions (L x W) 532 x 328, 8 mm thick										
Colour	white	dark blue	pink	black	light blue	dark green	dark grey	dark red		
Order no.:	72 10 05 81	72 10 05 85	72 10 05 78	72 10 05 80	72 10 05 86	72 10 05 79	72 10 05 82	72 10 05 83		
Resopal shelf inserts, dimensions (L x W x H) 532 x 328 x 6 mm										
Colour	walnut	beech								
Order no.:	72 10 05 88	72 10 05 89								
Plastic chopping board, dimensions (L x W x H) 557 x 352 x 20 mm					Solid chopping board, (lamellar) beech, dimensions (L x W x H) 557 x 352 x 50 mm					
Colour	white				beech					
Order no.:	72 10 05 70				72 10 05 71					

Tray slide for servocuccina® 2/1 , removable and foldable, made of stainless steel*			Tray slide for servocuccina® 3/1 , removable and foldable, made of stainless steel		
Dimensions L x W x H mm	870 x 250 x 24	Order no. 88 02 30 64	Dimensions L x W x H mm	1238 x 250 x 24	Order no. 88 02 30 74
	1025 x 250 x 24 (only for servoacs 2/1)	Order no. 88 02 30 65		1388 x 250 x 24 (only for servoacs 3/1)	Order no. 88 02 30 75

* smooth slide with 3 support rails

Accessories for all GN 2/1 and standard trolleys as well as servoport 2/1 standard passive and servobase 2/1 standard passive

Top , L x W x H: 784 x 310 x 305 mm, stainless steel feet, glass germ guard, glass shelf at top. Ready-for-connection version, switch in top shelf 1N AC 230 V, 50 Hz			
	Light (18 W slim lite)	Heated (765 W)	Central light (18 W slim lite)
Order no.: (3 shelves)	88 02 30 34	88 02 30 35	88 02 30 36
Connectors for varithek® servocuccina® 2/1 standard			
	1/1 smooth, closed surface	1/1 GN embossed and cut-out, to suspend GN containers max. GN 1/1	1/1 GN embossed without cut-out
Order no.:	88 02 30 44	88 02 30 45	88 02 30 46
			88 02 30 47
These tops and connectors cannot be retrofitted!			

Table-top bain-marie

Table-top bain-marie made of stainless steel.

Cover with drawn heated well (BM 115 1/1 B) or with a welded-in heated basin (BM 115 2/1 B, BM 115 3/1 B). Without crimping with BM 115 1/1 B model, with all-round crimping with BM 115 2/1 B and BM 115 3/1 B models. Electrically heated. ON/OFF switch, adjustable thermostat from +30 °C to +110 °C for each basin.

For GN containers 1/1 200 mm max. 1 drainage cock per basin. Panelled on all sides, switch panels. Fixed cable connection, 2 metres.

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

			
Type	BM 115 1/1 B	BM 115 2/1 B	BM 115 3/1 B
External cover dimensions mm	360 x 564 x 290	753 x 614 x 290	1122 x 614 x 290
External dimensions with switch panel and connection cable in mm	360 x 640 x 290	753 x 690 x 290	1122 x 690 x 290
Niche width mm (with recessed assembly)	min. 660	min. 710	min. 710
Empty weight kg	10.5	17	24
Connected load W	765	1530	2295
Order no.	87 03 02 01	87 03 02 02	87 03 02 03
Accessories			
			Order no.
Basket strainer made of stainless steel for positioning in drainpipe			57 01 03 01
Top shelves (light bridge/ heating bridge) for installation above bain-marie, guest side with 4-way adjustable germ guard. See page 117			88 13 20 45 (BM 115 2/1 B) 88 13 20 47 (BM 115 3/1 B)

Bain-marie for installation / welding-in

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



for installing

for welding-in

Type	BM 312 1/1	BM 313 1/1	BM 311 1/1 B	BM 311 2/1 W	BM 311 3/1 W
External dimensions mm	370 x 574 x 228	370 x 574 x 228	345 x 549 x 227	669 x 549 x 231	994 x 549 x 231
External dim. mm (up to the bottom edge of the drainage cock)	370 x 574 x 326	370 x 574 x 326	345 x 549 x 326	669 x 549 x 392	994 x 549 x 392
Table-top cut-out mm	356 x 556, R 50	356 x 556, R 50	-	-	-
Switchbox cut-out mm	152 x 85	152 x 85	-	-	-
Stainless steel worktop cut-out mm	-	-	312 x 514, R 32	634 x 514, R32	959 x 514, R32
Empty weight kg	7.5	6	6.5	8.5	10.5
Connected load W	765	765	765	1530	2295
Heated well, insulated all-round	x	x	-	-	-
With insulating panelling / with drainage cock	410 x 609 x 242 mm (dimensions incl. panelling)				
Order no.	87 01 02 01	-	-	-	-
Without insulating box / with drainage cock					
Order no.	-	87 01 02 02	-	-	-
With drainage cock					
Order no.	-	-	87 02 02 01	87 02 02 02	87 02 02 03
Without heating / without drainage cock					
Order no.	-	-	-	External dim.: 669 x 549 x 211 mm 87 02 03 01	-
Deep-drawn piece without anything else					
Order no.	-	-	with drain embossing 57 01 10 01	57 01 10 11	57 01 10 12
Accessories					
Basket strainer made of stainless steel for positioning in drainpipe					
Order no.	57 01 03 01	57 01 03 01	57 01 03 01	57 01 03 01	57 01 03 01

Cutlery and tray trolleys – patented screw construction, lower weight and high stability

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



				Cutlery and tray trolleys		- with serviette dispenser	
Type	External dimensions L x W x H mm	Number of cutlery compartments	Trays	Order no.		Order no.	
TBW-BB-GN4	648 x 428 x 1,350	4	100	79 01 02 02			
TBW-BB-GN4-S	648 x 428 x 1,350	4	100			79 01 02 01	
TBW-BB-GN8	648 x 787 x 1,350	8	200	79 01 02 04			
TBW-BB-GN8-S	648 x 787 x 1,350	8	200			79 01 02 03	
Accessories							
Antistatic tyres Ø 125 mm						per set	

Cutlery boxes

Cutlery box, anthracite colour plastic container with 4 cutlery compartments GN 1/4, with transparent, pivoted plastic lid, half covered. Storage capacity per cutlery compartment each with 100 pieces of cutlery.



			Cutlery box – table version		– wall version	
Type	External dimensions L x W x H mm	Number of cutlery compartments	Order no.		Order no.	
BB-GN4-T	648 x 288 x 288	4	79 01 01 01			
BB-GN4-W	648 x 288 x 288/145	4			79 01 03 01	
BB-GN8-T	648 x 476 x 476	8	79 01 01 02			
BB-GN8-W	648 x 476 x 476	8			79 01 03 02	

thermoport® "Thermi" drink dispenser of stainless steel

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



Type	THG-7	THG-7H			
Capacity litres	7	7			
External dim. L x W x H	147 x 426 x 407 mm	147 x 426 x 407 mm			
Empty weight kg	5.5	5.7			
Heating	-	230 V / 110 W			
Electrical connected load	-	0.1 kW			
Rated voltage	-	1N AC 230V 50Hz			
Accessories	-	1 connection cable			
Splash-proof protection	x	x			
Order no.	85 04 01 07	85 04 01 09			

Accessories

Stand made of stainless steel					
Order no.	85 04 03 05	85 04 03 05			

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



Type	THG-8	THG-8H	THG-12H	THG-16H	THG-24H
Capacity litres	8	8	12	16	24
External dim. L x W x H	219 x 368 x 335 mm	219 x 368 x 335 mm	219 x 368 x 435 mm	219 x 368 x 535 mm	219 x 368 x 735 mm
Empty weight kg	6.5	7	9	11.5	14
Order no.	85 04 01 12	85 04 01 01	85 04 01 02	85 04 01 03	85 04 01 04

Accessories

2 side handles surcharge					
Stand made of stainless steel with perforated cup holder and dish	85 04 03 04				

thermoport® "Thermi" drink dispenser made of plastic

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

Temperature range -20 °C to +100 °C.

Suitable for dishwasher cleaning up to +90 °C.



Type	THG-K12				
Colour	orange				
Capacity litres	12				
External dim. L x W x H	240 x 620 x 430 mm				
Empty weight kg	6.2				
Order no.	85 04 02 03				

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NOTES

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