

WHO BROUGHT
GASTRONORM INTO THE
COMMERCIAL KITCHEN?

WHO HAS REVOLUTIONISED
FOOD TRANSPORT?

WHO HAS REDEFINED
FRONTCOOKING?

WHO HAS BUILT THE MOST
PROFESSIONAL KITCHENS?

WHO IS DESIGNING THE
NEXT WAY OF COOKING?

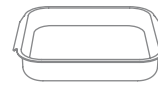


Rieber

OPERATING SYSTEM



GN containers



thermoplates®

STORE

Refrigerators / shelf systems (from page 18)
// polar®



multipolar®



gastropolar®



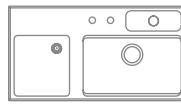
polar®



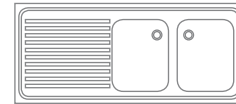
Niro-X

PREPARE

Sinks (from page 22)
// waterstation®



waterstation®cubic



Large kitchen sinks

COOK

Cooking appliances / ovens (from page 36)
// varithek®



varithek®
Cooking appliances



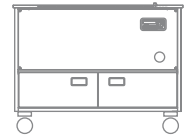
K-POT



hybrid kitchen*



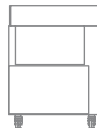
navioven



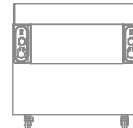
Multifunctional boiler

EXTRACT

Extraction systems (from page 50)
// air-cleaning-system®



acs® 800-1000EC



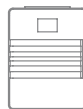
acs® 1100d3/
acs® 1500d3



range cooker

TRANSPORT

Food transport boxes (from page 52)
// thermoport®



thermoport®
Plastic



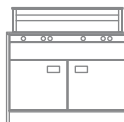
thermoport®
Stainless steel



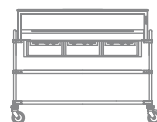
thermoport®
10, 20, 21

SERVING/ DISTRIBUTION

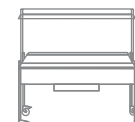
Serving systems, buffets, ... (from page 78)



varithekbuffet®



servocuccina®/
servobar®



Buffetto®



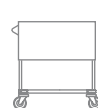
Rollito®

MOBILE UNITS

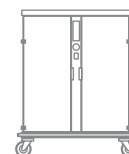
The little helpers.
(from page 139)



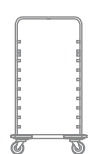
Dispenser



Delivery trolleys



Banquet trolley



Rack trolleys

OUR FOOD FLOW

Food Flow.

How should we store food to retain the taste and nutrients?

How can we optimise work sequences, to save effort and time?

How should food be prepared so that the same quality is guaranteed on every plate, even if it is far away?

How can air be cleaned without wasting energy?

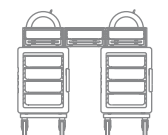
How can we change work and organisational processes to reduce effort and increase enjoyment for the guests?

Rieber is the leading supplier of complete catering solutions for schools, companies, caterers, hotels, restaurants, clinics, homes and armies.

Today Rieber presents the optimum catering system for EVERY area of use. Because efficiency is not a question of one single technology, but instead the result of many intelligent solutions.

We have developed an operating system that supports you from the beginning to the end of the process chain: thermoplates® – the cookware in GN format. From now on you will be cooking efficiently, because with thermoplates® you can prepare, transport, cool, keep hot, cook, grill and even dispense using one container. Rieber also supplies matching lids for all kitchen tasks, so your food always has maximum protection.

Thanks to the new operating system by Rieber we guarantee you a consistent food flow and therefore savings in energy and time.



catering kitchen*



STW



Induction trolley/
tray trolley



Regiostation



Conveyor belts

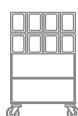
etc.



Special trolleys,
Rollis



Serving trolley



Cutlery and
tray trolley

















Drink dispenser

etc.














* patent pending

Normset Gastronorm container range from Rieber

Material		Closed stainless steel GN containers							Polycarbonate containers	
Version		without handles		with recessed handles		GreenVac container for vacuuming		E.g. for salads, cold dishes		
										
GN size External dim.	Depth mm	Ca-pacity l	Type	Order no.	Type	Order no.	Ca-pacity 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	
	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	
	65	7	11 065	84 01 01 10	11 065 f	84 01 02 04				
	55	5.6	11 055	84 01 01 09	11 055 f	84 01 02 05				
	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 17						
	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	
	100	5.3	12 100	84 01 01 21	12 100 f	84 01 02 11		7.8	K 12 150 84 21 01 10	
	65	3.3	12 065	84 01 01 22	12 065 f	84 01 02 12		5.1	K 12 100 84 21 01 11	
	55	2.6	12 055	84 01 01 23	12 055 f	84 01 02 13		2.7	K 12 065 84 21 01 12	
	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	
100		3.3	13 100	84 01 01 27	13 100 f	84 01 02 15		4.5	K 13 150 84 21 01 06	
65		2	13 065	84 01 01 28	13 065 f	84 01 02 16		3	K 13 100 84 21 01 07	
40		1	13 040	84 01 01 29				1.7	K 13 065 84 21 01 08	
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	
	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				
	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		2	K 16 150 84 21 01 16	
	150	2.1	16 150	84 01 01 41	16 150 f	84 01 02 25		1.4	K 16.100 84 21 01 17	
	100	1.4	16 100	84 01 01 42	16 100 f	84 01 02 26		0.8	K 16 065 84 21 01 18	
	65	0.9	16 065	84 01 01 43	16 065 f	84 01 02 27				
 108 x 176 mm	100	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				
							To keep raw or cooked foods fresh using the vacuum function, recommended for Cook and Chill	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.		
							See also accessories page 12			

	Enamelled GN containers			Coated containers		Lux GN containers made of stainless steel		Glass containers	
	E.g. for baking			E.g. for bakes		For presentation		E.g. for fruit	
									
Ca- pacity l	Type	Order no.	Ca- pacity l	Type	Order no.	Type	Order no.	Type	Order no.
	21 020 E	84 01 04 06							
11.7	11100 E	84 01 04 17							
7.0	11 065 E	84 01 04 10	7	11 065 B	84 01 05 10	11.066 LUX	84 11 01 04		
			5.6	11 055 B	84 01 05 59				
3.5	11 040 E	84 01 04 11	3.4	11 040 B	84 01 05 11				
	11 020 E	84 01 04 12	-	11 020 B	84 01 05 12	11 021 LUX	84 11 01 01	11 020 G	84 01 07 02
			4.3	23 065 B	84 01 05 16				
			3.2						
2.4	23.040 E	84 01 04 14	2.4	23 040 B	84 01 05 17				
	23 020 E	84 01 04 15	-	23 020 B	84 01 05 18				
5.3	12100 E	84 01 04 20							
3.3	12065 E	84 01 04 19	3.3	12 065 B	84 01 05 22				
			2.6	12 055 B	84 01 05 60				
1.7	12040 E	84 01 04 18	1.7	12 040 B	84 01 05 23				
			-	12 020 B	84 01 05 24				
			2	13 065 B	84 01 05 28				
			1	13 040 B	84 01 05 29				
			-	13 020 B	84 01 05 30				
			2.3	14 100 B	84 01 05 33				
			1.5	14 065 B	84 01 05 34				
			-	14 200 B	84 01 05 35				
			5.3	24 100 B	84 01 05 57				
			3.3	24 065 B	84 01 05 56				
			1.7	24 040 B	84 01 05 55				
			-	24 020 B	84 01 05 54				
			1.4	16 100 B	84 01 05 42				
			0.9	16 065 B	84 01 05 43				

Normset Gastronorm container range from 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 External dim.	Depth mm	Capacity l	Type	Order no.	Depth mm	Type	Order no.	Type	Order no.
 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	26			190	11 194	84 02 01 05	11 194 K	84 02 02 05
	150	18,4			140	11 144	84 02 01 06	11 144 K	84 02 02 06
	100	11,7			90	11 094	84 02 01 07	11 094 K	84 02 02 07
	65	7			55	11 054	84 02 01 08	11 054 K	84 02 02 08
	55	5,6			20	11 024	84 02 01 36		
	40	3,4							
 325 x 352 mm	200	15,3	23 204	84 02 01 09					
	150	11,8	23 154	84 02 01 10					
	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	10,9			190	12 194	84 02 01 19	12 194 K	84 02 02 09
	150	8,4			140	12 144	84 02 01 20	12 144 K	84 02 02 10
	100	5,3			90	12 094	84 02 01 21	12 094 K	84 02 02 11
	65	3,3			55	12 054	84 02 01 22		
	55	2,6							
	40	1,7							
 325 x 176 mm	200	6,6	13 204	84 02 01 14					
	150	4,9	13 154	84 02 01 15					
	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	5							
	150	3,6							
	100	2,3							
	65	1,5							
	20	-							
	20	-							
 325 x 131 mm	200	5,6							
	150	3,9							
	100	2,6							
	65	1,3	28 064	84 02 01 50*					
	20	-							
	20	-							
 162 x 530 mm	150	8,4							
	100	5,3							
	65	3,3							
	40	1,7							
	20	-							
	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.

The surfaces / materials**Stainless steel**

Ideal for storing, holding and serving foodstuffs
(for example, sauces, soups, pasta and meat)

**Polycarbonate**

Clear view thanks to transparent, impact resistant polycarbonate
permitted for food industry.
Ideal for storing salad, vegetables and fruit

**Enamelled**

Tough, scratch-resistant enamel surface
Ideal for baking and frying

**Glass**

Ideal for desserts or fruit

**Coated surface**

Added benefit through anti-sticking property

Lid range for GN containers from 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 convectomats).

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	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.

Flat lid transparent, in polycarbonate, compatible with stainless steel and polycarbonate GN containers.



GreenVac lid

Only suitable for GreenVac containers (to vacuum food).














See also accessories page 12








Type	Order no.	Type	Order no. GreenVac individual lid (without seal and valve)	Set no. GreenVac lid complete with seal and valve
K 111	84 20 01 05	111 GV	84 20 02 11	84 20 02 01
K 231	84 20 01 14			
K 121	84 20 01 06	112 GV	84 20 02 12	84 20 02 02
K 131	84 20 01 07	113 GV	84 20 02 13	84 20 02 03
K 141	84 20 01 08			
K 281	84 20 01 12			
K 241	84 20 01 11			
K 161	84 20 01 09	116 GV	84 20 02 14	84 20 02 04
K 191	84 20 01 13			

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










Shelf inserts, grilles, stacking shelves

<p>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.</p>	 <p>Perforated shelves with finger hole, edge height 18 mm.</p>	 <p>Grille, stainless steel L = light version</p>	 <p>Stacking shelf</p>
<p>GN size</p>	<p>Type Dimensions Order no.</p>	<p>Type Dimensions Order no.</p>	<p>Dimensions Order no.</p>
<p>2/1</p> 	<p>219 579 x 474 mm 84 13 01 01</p>	<p>22 650 x 530 mm 84 14 01 01 22 L 650 x 530 mm 84 14 01 06</p>	
<p>1/1</p> 	<p>119 475 x 274 mm 84 13 01 02</p>	<p>12 325 x 530 mm 84 14 01 02 12 L 325 x 530 mm 84 14 01 05</p>	<p>474 x 272 mm 84 13 02 02</p>
<p>2/3</p> 		<p>23 325 x 352 mm 84 14 01 38</p>	
<p>1/2</p> 	<p>129 274 x 210 mm 84 13 01 04</p>		<p>For meals which should not be stored directly above one another, we recommend our profiled stacking shelves for use in 1/1 GN containers. A maximum of 3 stacking shelves can be placed on top of each other (at depth 200 mm). Max. stacking space 59 mm.</p>
<p>1/3</p> 	<p>139 274 x 125 mm 84 13 01 05</p>		
<p>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).</p>	 <p>Perforated shelf inserts for polycarbonate containers</p>	 <p>Perforated shelf inserts for insertion in closed GreenVac containers</p>	
<p>GN size</p>	<p>Type Dimensions Order no.</p>	<p>Type Dimensions Order no.</p>	
<p>1/1</p> 	<p>K 119 84 22 01 01</p>	<p>84 22 01 05</p>	
<p>1/2</p> 	<p>K 129 84 22 01 02</p>	<p>84 22 01 06</p>	
<p>1/3</p> 	<p>K 139 84 22 01 03</p>	<p>84 22 01 07</p>	







Frames

<p>Frames for the division of heated wells so that smaller containers (e.g. GN 1/4) can be inserted.</p>	<p>Long frame for combinations</p> 		<p>Cross frame for combinations</p> 		
	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		
<p>The frames are placed across the length or breadth of the combinations 2/1 and/or 1/1 to support smaller containers. An integrated spring ensures that the frames sit safely.</p>					

Insert trays, EG Gastronorm containers

<p>Insert tray with smooth edge, made of stainless steel, for preparing, finishing and serving dishes.</p>			<p>Insert trays</p> 		<p>EG Gastronorm containers with recessed stainless steel handles, suitable for stacking in thermoport® 50/100 K/KB, 105 L.</p>		<p>EG Gastronorm containers</p> 		<p>EG Gastronorm lids</p> 	
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 40 65	325 x 530	11 021 11 041 11 066	84 10 01 04 84 10 01 05 84 10 01 06	1/1 	60	11 060 EG	84 01 03 01	111 EG	84 09 02 10
2/3 	20 40 65	325 x 352	23 021 23 041 23 066	84 10 01 07 84 10 01 08 84 10 01 09						
1/2 	20 40	325 x 265	12 021 12 041	84 10 01 10 84 10 01 11						
<p>Cooking & transporting with thermoport® and EG containers</p> 										

Gastronorm containers for spices and cutlery

<p>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.</p>				
		<p>Spice shaker made of stainless steel for insertion</p>	<p>Cutlery box made of stainless steel for insertion/placement on top</p>	<p>Spice container for insertion</p>
GN size	Depth in mm	Order no.	Order no.	Order no.
1/4	150		84 18 01 01	
			with sloping base and hinged hygienic lid made of acrylic glass	
1/6	150 100	84 16 01 01		84 17 01 01
				with hinged hygienic lid made out of acrylic glass
	Guide shelf	84 16 02 01		
1/9	100	84 16 01 02		
				
	Guide shelf	84 16 02 02		

Special containers

<p>2 welded Gastronorm containers 16200 f (with drop handles) enable hanging without adapter frame.</p>				
GN size	Depth in mm	Order no.		
2 x 1/6	200	84 01 02 99		
				

Accessories for GreenVac containers

	Order no.
Name plate 75 mm wide	84 19 09 01
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
Vacuum pump	84 19 14 04
<p>Vacuum pump complete with suction device VACOMAT G-VAC 1 for GreenVac Gastronorm containers, rated voltage 1 N AC 230 V 50 Hz, suction pipe length 2 m, size 330 x 330 x 250 mm, weight approx. 22 kg. Pressure display above tube spring manometer on the air-intake fitting, pump output 0.55 kW. Transfer output 16 m³/h. Casing made of stainless steel with carrying handle.</p>	
Vacuum pump oil 1 l, spare (new appliance is filled)	84 19 14 07

The Rieber thermoplastes® range (from -20°C to + 220°C)

thermoplastes® 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 on base, approx.+140 °C at sides) as well as cold holding, 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

thermoplastes® 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

Accessories for Rieber thermoplastes®

	Accessories	GN 1/1	GN 2/3	GN 1/2	GN 1/3
	Cooking lid for cooking, braising. stainless steel, with handle cut-outs, with fixed handle on top Order no.	84 01 10 01	84 01 10 02	84 01 10 12	-
	Flat polycarbonate lid Order no. Coloured variants in orange, green and black on request	84 20 01 05	84 20 01 14	84 20 01 06	84 20 01 07
	Waterproof press-in lid, stainless steel Order no.	84 08 01 01	84 08 01 02	84 08 01 03	84 08 01 04
	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
	Presentation lid GN 1/1 Order no.	on request	-	-	-
	vacutec lid (for containers without handles) GN 2/3 made of stainless steel to vacuum food in thermoplastes® Order no. Pump for vacutec lid on request	-	84 01 10 40	-	Pump for vacu lid on request -
	Rolltop made of plastic GN 1/1 Order no.	84 01 11 27	-	-	-
	Rolltop made of stainless steel GN 1/1 Order no.	84 01 11 26	-	-	-
	Fixing frame for thermoplastes®, stainless steel – only combined with varithek® table top elements GN 1/1 Order no.	91 01 03 45	-	-	-

For a perfect aroma. On gas, induction and electrical







	Cooking insert 1/3, 70 mm high, for insertion in thermoplastes®, for gentle cooking of vegetables, fish etc.		
	Cooking insert 1/3	Order no.	
	Stainless steel cooking inserts, 70mm high	84 01 11 12	

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. preparing soups), simmering, steaming (e.g. vegetables), woking (max. +220 °C on base, approx. +140 °C at sides) as well as cold holding, serving.

Material thickness 2.6 mm, coated






	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, with rounded corners





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	upon request
	GN 1/2	40 40	1,5 1,5	without handles pan handle	84 01 08 82 84 01 08 86			

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



GN size	Lid for a cooking vessel made of stainless steel with a firmly mounted handle Order no.	Watertight press-in lid Order no.	Flat polycarbonate lid Order no.	Vacutec lid 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	84 01 10 40
	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	

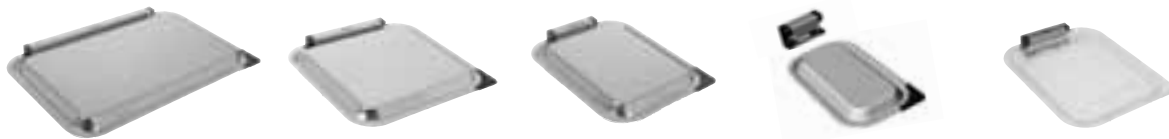
Coloured variants in orange, green and black on request





Pump for vacutec lid on request

The 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 plastic lid corners to hold and firmly connected hinge to enable folding Order no.	Buffet lid made of stainless steel with plastic lid corners to hold and firmly connected hinge to enable folding Order no.	Buffet lid made of stainless steel with plastic lid corners to hold and firmly connected hinge to enable folding Order no.	Buffet lid made of stainless steel with plastic lid corners to hold and firmly connected hinge to enable folding Order no.	Buffet lid made of plastic, transparent with corners to hold and firmly connected hinge to enable folding Order no.
 GN 1/1	84 01 21 01				
 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

Coloured variants in orange, green, white and black on request.

The Rieber thermoplastes® C buffet range – with rounded corners! – Accessories



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

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. Still cooling.



Stable inner compartment frame completely made of stainless steel 18/10 material 1,4301, visible sides ground matt, inner shelves with surrounding high edging. Every cabinet door with a differently locking, high quality lock and two cabinet door keys. Door stop DIN right as standard, can be changed to DIN left. Please adhere to assembly instructions.

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

Connected load approx. 150 Watt, 230 Volt, 50 Hz. Energy consumption approx. 1.1 kWh/24 h.

Apparatus description	External dim.	Connected load/ consumption	Type	Order no.
Compartment refrigerators				
 multipolar® 182-4 F-U Decorative frames (for 182 models)	602 x 600 x 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 x 600 x 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 x 600 x 1,590 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 x 600 x 1,590 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 x 600 x 1,590 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 x 600 x 1,590 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 x 715 x 1,520 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 04 98
 multipolar® 481-10 F Base frame (for 481 models)	755 x 715 x 1,520 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 02 97
 multipolar® 481-12 F	755 x 715 x 1,520 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 x 750 x 1,864 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 x 715 x 1,520 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 x 715 x 1,520 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 (Gastronorm compatible)

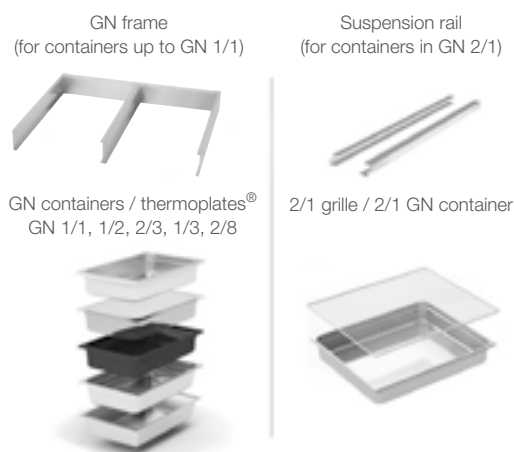
GN-compatible storage refrigerator with circulating air refrigeration, outside housing of galvanised steel plating, electrostatic powder-coated, impact resistant in white or stainless steel. Inner chamber recessed with floor drain, including plug, made of hygienic, fruit acid resistant polystyrene (PS). 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 handlebar. Climatic class SN-ST (up to 43 °C KT), coolant R 600a. Door stop on right side (can be changed upon request). Assembled on 4 stainless steel feet (150 – 180 mm high), gross volume 583 l. Features inner stainless steel frame for accommodation of either GN frame or GN containers or SWISS-PLY® thermoplates® or the suspension rail set for grilles and 2/1 GN containers (see accessories).
Optional:
 Design with glass door. Please contact us.



Loading example:

6 GN holders each with 2 x 1/1 Gastronorm containers – max. depth: 65 (i.e. total of 12 units), additionally 1 x suspension rails 2/1 for 1 x GN 2/1 grille at top and 1 GN container 1/1 each installed crosswise at top and bottom.

Accessories



Store

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

Accessories

Suspension rail set for grilles and/or 2/1 GN containers	83 02 04 95
GN frame for 1/1 GN container and/or SWISS-PLY® thermoplates®	83 02 04 96
Stainless steel grille GN 2/1	84 14 01 01

Further accessories:

GN containers (2/1, 1/1, 2/3, 1/3, 2/8) in varying depths	
SWISS-PLY® thermoplates® (1/1, 2/3, 1/2) in various depths	
Recommended product ranges: SWISS-PLY® thermoplates®	

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. Doorstop on right side (can be changed upon request) and stable stainless steel door handle bar. The integrated electronics allow digital, precise control. Control panel located to be clearly visible above the door. Optical and acoustic door and temperature alarm. In the inner chamber two grid baskets allocated to each of 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. Climatic 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 1,864
 Temperature range -14°C to -28°C (to +38°C UT max.)
 Connected load 150 W, 220 – 240 V, 50 Hz
 Energy consumption: 1.2 kWh/24 h

Type	External dimensions (W x D x H)	Connected load	Order no.
Right hand hinge stainless steel	750 x 760 x 1,864 mm	150W, 220-240 V, 50 Hz, 1.2 kWh/24 h	83 02 04 14
Left hand hinge stainless steel	750 x 760 x 1,864 mm	150W, 220-240 V, 50 Hz, 1.2 kWh/24 h	83 02 04 17
Right hand hinge white	750 x 760 x 1,864 mm	150W, 220-240 V, 50 Hz, 1.2 kWh/24 h	83 02 04 16
Left hand hinge white	750 x 760 x 1,864 mm	150W, 220-240 V, 50 Hz, 1.2 kWh/24 h	83 02 04 19

Niro-X – the shelf system

The Rieber NIRO-X component shelf system can be extended as much as you want. Same-sized shelves or grilles can be exchanged for each other at any time. The ladders are delivered complete from the factory, pre-assembled for 3, 4, 5 shelf assembly. Material DIN 1.4301 (Stainless steel).



Outside ladder, pre-assembled, with 3, 4 or 5 rungs

	Height 1,825 to 1,840 mm (incl. height compensation)					
		width 400 mm		width 500 mm		width 600 mm
	Rungs	Order no.		Order no.		Order no.
	3	90 10 04 02		90 10 04 06		90 10 04 10
	4	90 10 05 02		90 10 05 06		90 10 05 10
	5	90 10 06 02		90 10 06 06		90 10 06 10
	Height 2,025 to 2,040 mm (incl. height compensation)					
		width 400 mm		width 500 mm		width 600 mm
	Rungs	Order no.		Order no.		Order no.
	3	90 10 04 03		90 10 04 07		90 10 04 11
4	90 10 05 03		90 10 05 07		90 10 05 11	
5	90 10 06 03		90 10 06 07		90 10 06 11	


Central ladder, pre-assembled, with 3, 4 or 5 rungs


	Height 1,825 to 1,840 mm (incl. height compensation)					
		width 400 mm		width 500 mm		width 600 mm
	Rungs	Order no.		Order no.		Order no.
	3	90 10 07 02		90 10 07 06		90 10 07 10
	4	90 10 08 02		90 10 08 06		90 10 08 10
	5	90 10 09 02		90 10 09 06		90 10 09 10
	Height 2,025 to 2,040 mm (incl. height compensation)					
		width 400 mm		width 500 mm		width 600 mm
	Rungs	Order no.		Order no.		Order no.
	3	90 10 07 03		90 10 07 07		90 10 07 11
4	90 10 08 03		90 10 08 07		90 10 08 11	
5	90 10 09 03		90 10 09 07		90 10 09 11	

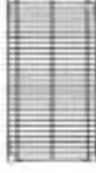
All ladders equipped with top covers and adjustable foot studs.

Rungs

	Outside rung					
	Shelf width 400 mm		Shelf width 500 mm		Shelf width 600 mm	
	Order no.		Order no.		Order no.	
	90 10 02 01		90 10 02 02		90 10 02 03	
	Central rung					
	Shelf width 400 mm		Shelf width 500 mm		Shelf width 600 mm	
	Order no.		Order no.		Order no.	
	90 10 03 01		90 10 03 02		90 10 03 03	

Smooth shelves						
Carrying capacity per shelf: length 800 mm = 140 kg, length 1,000 mm = 120 kg, length 1,200 mm = 100 kg; total carrying capacity per rack compartment = 700 kg						
		width 400 mm		width 500 mm		width 600 mm
	Length	Order no.		Order no.		Order no.
	756 mm	90 02 01 10		90 02 02 10		90 02 03 10
	956 mm	90 02 01 11		90 02 02 11		90 02 03 11
	1,156 mm	90 02 01 12		90 02 02 12		90 02 03 12
Smooth shelves, 40 mm turned down, overturned, made of stainless steel 1.4301/10 for storing packed goods.						

Moulded shelves						
Carrying capacity per shelf: length 800 mm = 140 kg, length 1,000 mm = 120 kg, length 1,200 mm = 100 kg; total carrying capacity per rack compartment = 700 kg						
		width 400 mm		width 500 mm		width 600 mm
	Length	Order no.		Order no.		Order no.
	756 mm	90 01 01 10		90 01 02 10		90 01 03 10
	956 mm	90 01 01 11		90 01 02 11		90 01 03 11
	1,156 mm	90 01 01 12		90 01 02 12		90 01 03 12
Moulded shelves, 40 mm turned down, overturned, made of CN 1.4301/10, moulding enables circulation of air, higher stability of shelf, drainage grooves for wet units placed in shelf.						

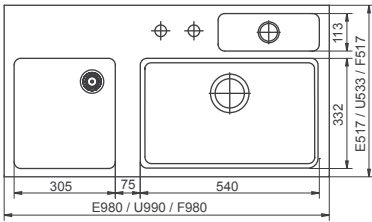
Grilles						
carrying capacity per grille = 40 kg						
		width 415 mm		width 515 mm		width 615 mm
	Length	Order no.		Order no.		Order no.
	756 mm	90 03 03 01		90 03 01 10		90 03 02 10
	956 mm	90 03 03 02		90 03 01 11		90 03 02 11
	1,156 mm	90 03 03 03		90 03 01 12		90 03 02 12
Grilles made of stainless steel material 1.4301/10, optimum circulation, particularly suitable for cold storage (grilles project over rack width by 7.5 mm on left and right side)						

Accessories			
			Order no.
	Wall fixture		90 06 03 02
	Foot studs		90 06 01 01
	Covers		90 06 02 01
	Steering caster, fixable, with deflector caster and cover disk		90 06 05 02
	Anti-fall protection on front of shelf	Shelf width 400 mm Shelf width 500 mm Shelf width 600 mm	90 10 01 01 90 10 01 02 90 10 01 03
	Anti-fall protection on long side of shelf	Shelf length 756 mm Shelf length 956 mm Shelf length 1,156 mm	90 10 01 04 90 10 01 05 90 10 01 06

90° attachment – corner or T-shaped						
Special clamping plates are fixed on the long edges of shelves. The shelves can then be attached to these plates. If grilles are used (grille to grille), 2 suspension brackets are needed. There are two different types of clamping plates.			The T clamping plate is used if the shelf is to be attached centrally to a foot. The corner clamping plate is used when the shelf is to be attached at a corner or in other attachments. 90° attachment is possible using smooth and moulded shelves.			
		Shelf width 400 mm		Shelf width 500 mm		Shelf width 600 mm
		Order no.		Order no.		Order no.
	Corner clamping plate	90 10 10 01		90 10 10 02		90 10 10 03
	T clamping plate	90 10 11 01		90 10 11 02		90 10 11 03
	Accessories					Order no.
Suspension bracket for grilles (two suspension brackets needed for attachment)						90 06 08 01

waterstation® – the system sink unit

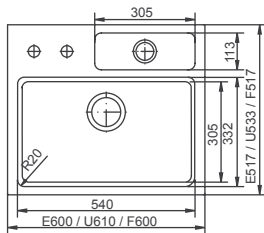
waterstation®cubic 980:



Standard installation: 980 x 517 mm external dimensions
 Installation, flush mounted: 980 x 517 mm external dimensions
 Substructure: 990 x 533 mm external dimensions
 Fits any floor unit from 60cm.
Included in scope of delivery:
 Sink, 3 1/2" basket valve and turning tappet.
 2/8 residue trays (suitable for residue basin), perforated 2/3 residue trays (352 x 325 x 25 mm) made of stainless steel and large 2/3 cutting board made of beech.

Type	Order no.	
Cubic 980 built in basin left	72 01 66 10	
Cubic 980 built in basin right	72 01 66 20	
Cubic 980 built in basin left, flush mounted	72 01 66 16	
Cubic 980 built in basin right, flush mounted	72 01 66 26	
Cubic installation basin left, substructure	72 01 66 12	
Cubic installation basin right, substructure	72 01 66 22	

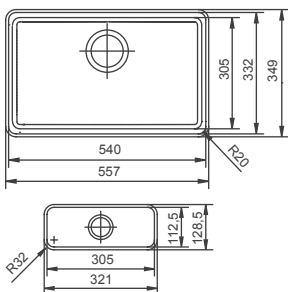
waterstation®cubic 600:



Standard installation: 600 x 517 mm external dimensions
 Corner radius R10 Installation, flush mounted: 600 x 517 mm external dimensions, substructure: 610 x 533 mm external dimensions
 Fits any floor unit from 60cm.
Included in scope of delivery:
 Sink, 3 1/2" basket valve and turning tappet.
 2/8 residue trays made of stainless steel (suitable for residue beakers), perforated 2/3 residue trays (352 x 325 x 25 mm) made of stainless steel and large 2/3 cutting board made of beech.

Type	Order no.	
Cubic 600 built in	72 01 66 01	
Cubic 600 built in flush mounted installation	72 01 66 06	
Cubic 600 substructure	72 01 66 03	

waterstation®cubic Basic A/B





waterstation®cubic bowl large (Basic A)
 large function basin of the **waterstation®cubic 600** incl. 3 1/2" basket valve and turning tappet mounting, chrome plated.
 Installation, flush mounted: 564 x 356 mm external dimensions
 Substructure: 588 x 353 mm external dimensions
waterstation®cubic bowl small (Basic B)
 small function basin of the **waterstation®cubic 600** incl. 1 1/2" basket valve, cannot be locked.
 Installation, flush mounted: 329 x 137 mm external dimensions, substructure: 329 x 137 mm external dimensions.

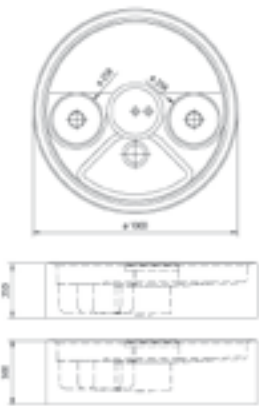

Type	Order no.	
Cubic Bowl large (Basic A) built in flush mounted	72 01 66 52	
Cubic Bowl large (Basic A) substructure	72 01 66 54	
Cubic Bowl small (Basic B) built in flush mounted	72 01 66 62	
Cubic Bowl small (Basic B) substructure	72 01 66 64	

waterstation®round

waterstation®round A

		<p>Round sink unit made of stainless steel, without frame and without substructure, for installation in worktops made of wood, granite or stainless steel. Diameter 992 mm Installation: The assembly corresponds to that of a built in sink. On worktops (thickness 30-40 mm) made of wood and/or granite the attachment will be carried out with commercially available claw grip screw drivers and on worktops made of stainless steel (please state when ordering) with threaded bolts</p>
<p>Type</p> <p>Round A</p>	<p>Order no.</p> <p>72 09 01 01</p>	

waterstation®round B

		<p>Round sink made of stainless steel with frame for installation in/on an on site carcass. Installation in bridge, line or corner locations. Frame with factory pre-assembled round sink. Island/bridge: Dia. 1,000mm Line length 1,000mm x width 1,100mm Corner flange length 1,050mm x 1,050mm Line and corner end with usual 600 worktop. Available in 250 or 300mm heights.</p>
<p>Type</p> <p>Round B (250 mm high)</p> <p>Round B (300 mm high)</p>	<p>Order no.</p> <p>72 09 14 01</p> <p>72 09 14 02</p>	

waterstation®round C

		<p>System made of stainless steel in island lines or corner locations possible. Complete with round sink, frames, carcass, sliding doors and footing. Five height adjustable feet. Frame construction, see variant B, carcass height: 570mm, footing height: 100 or 130mm Installation: Round sink and frame are firmly connected by the factory. The separately delivered carcass (facilitation with transport) must be screwed to the existing frame in the factory. Storage carousel with storage to keep the functional elements and rotating waste separation system with 2 removable stainless steel inserts (full extension) with bow type handle and transparent plastic lid. Accessories: Instead of the storage carousel a dishwasher can be installed (on request).</p>
<p>Type</p> <p>Round C</p>	<p>Order no.</p> <p>72 09 10 02</p>	

Accessories

<p>Type</p> <p>Apollo fitting made of stainless steel</p> <p>Waste container made of stainless steel</p> <p>Tray 1/6 made of stainless steel</p> <p>Tray 1/6 perforated made of stainless steel</p> <p>Cutting board 1/6 mahogany</p>	<p>Order no.</p> <p>72 07 09 04</p> <p>72 09 02 01</p> <p>72 09 03 01</p> <p>72 09 03 02</p> <p>72 09 04 05</p>
--	--

Technical preliminary remarks 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 – 1.25mm

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 surface. Grooved draining surface, with inclines to the basin/to the basins. The covering on 3 sides turned down 50mm, behind (wall side) turned up 50mm with cover.

Coverage 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

Basin deep drawn, 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.

On request hand wash basins can be fitted with the following items at extra cost:

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

One hole mixer tap 1/2", chrome plated housing, contact free electronically controlled, for connection

on building site earthed socket outlet 230V.

Protection type IP 67, make DMP or similar.

Single-lever mixer tap 1/2" chrome plated housing, with swing drain.

Spout projection 230mm.

Drain height (lower edge) 120mm.

One hole mixer tap 1/2", heavy construction, chrome plated housing, with swing drain, with aerator.

Spout projection 190 mm.

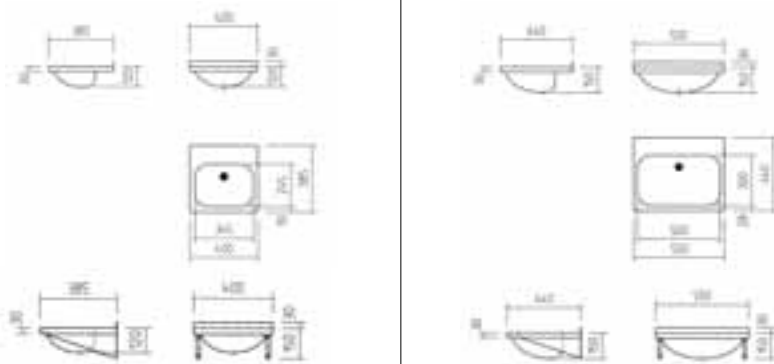
Drain height (lower edge) 190 mm.

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 technical preliminary 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 technical preliminary 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 cladding 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 technical preliminary 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	

Hand wash sink combinations

<p>without valve</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 technical preliminary remarks and the specifications listed below.</p>				
	Type	HW-AK	HW-AK	HW-AK
For attachment (without cabinet)				
Construction of sink	right	left	right	left
Length x width	1,100 x 500 mm	1,100 x 500 mm	1,100 x 600 mm	1,100 x 600 mm
Hand wash basin L x W x D	500 x 300 x 150 mm	500 x 300 x 150 mm	500 x 300 x 150 mm	500 x 300 x 150 mm
Sink L x W x D	370 x 340 x 160 mm	370 x 340 x 160 mm	400 x 400 x 200 mm	400 x 400 x 200 mm
Order no.	82 11 02 01	82 11 02 02	82 11 03 01	82 11 03 02

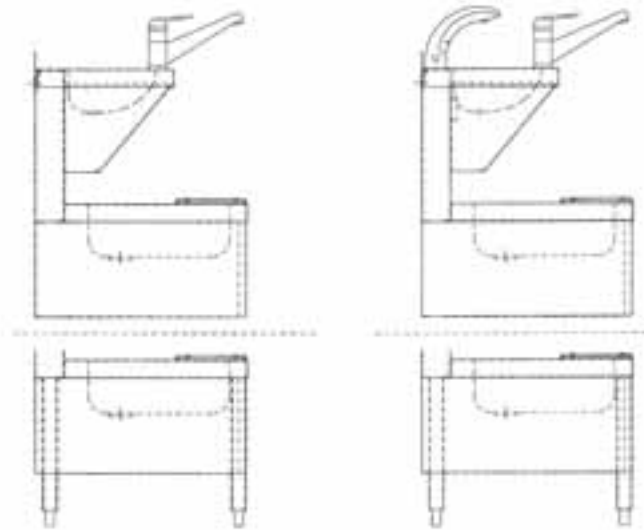
Hand wash sink combinations

Completely 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 UP plug 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 technical preliminary remarks and the specifications listed below.



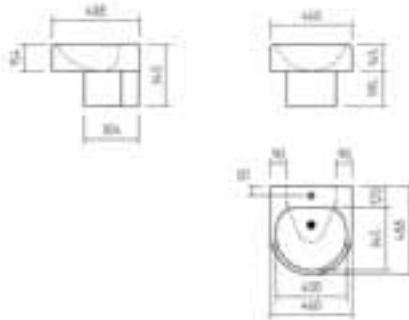
Type	HAK-K – with single-lever mixer tap		HAK-S – with contactless fitting and single-lever mixer tap	
Wall construction				
Length x width x depth	500 x 600 x 750 mm	500 x 680 x 750 mm	500 x 600 x 750 mm	500 x 680 x 750 mm
Order no.	82 11 01 22	82 11 01 26	82 11 01 21	82 11 01 25
Foot construction				
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 24	82 11 01 28	82 11 01 23	82 11 01 27
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 32	82 11 01 36	82 11 01 31	82 11 01 35

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 technical preliminary remarks and the specifications listed below.



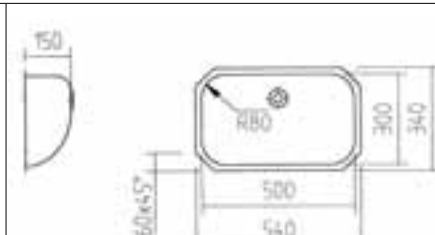
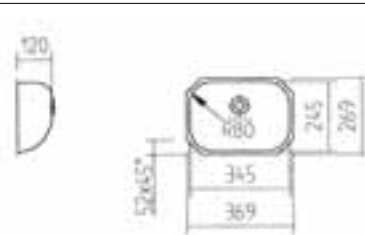
Type	RL-WB with sieve embossing		
Length x width x depth	488 x 460 x 340 mm		
Order no.	82 35 01 01		

Basins, bowls for welding in, building in – technical preliminary 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. Basins deep drawn, with large radii and for complete emptying with incline to drain.
3. Basins to be welded in are prepared for external welding; without noise suppression coating.

Hand wash basins to be welded in

According to DIN 18861, the technical preliminary remarks and the specifications listed below. Basins seamlessly deep drawn with large radii, above approx. 20mm 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.



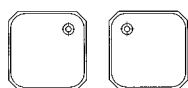
Type	ES 352512	ES 503015
Inner dimensions L x W x D mm	345 x 245 x 120	500 x 300 x 150
Order no.	82 10 01 01	82 10 01 02
Accessories		
Basin interior polished	on request	on request
Special accessories (see also sink accessories)		
Plastic odour lock 1 1/2" x 50mm		
Order no.	72 10 03 01	72 10 03 01
Sieve valve 1 1/2"		
Order no.	82 15 18 02	82 15 18 02

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

According to DIN 18861, the technical preliminary remarks and the specifications listed below. Basins seamlessly deep drawn with large radii, above approx. 20mm 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 dim. 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 (side walls)	82 12 20 01 Basin interior brushed (side walls)	82 12 21 01 Basin interior silk matt	82 12 19 01 Basin interior polished
Type	ES 253716	ES 504025		
Inner dim. L x W x D mm	250 x 370 x 160	500 x 400 x 250		
Version	Valve embossing 1 1/2"	Valve hole on long side in middle, valve embossing 1 1/2" and/or 2"		
Order no.	82 12 03 01 Basin interior polished	82 12 24 03 Basin interior silk matt		
Accessories Basin interior brushed (side walls)	Possible with order no.: 82 12 21 03, 82 12 24 07			
Description as above				
Type	ES 404025	ES 404025	ES 404025	ES 404025
Inner dim. L x W x D mm	400 x 400 x 250	400 x 400 x 250	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 central valve hole, Valve embossing 1 1/2" and/or 2"	Cylindrical with central valve hole, Valve embossing 1 1/2" and/or 2"	Conical with central 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	82 12 09 05 Basin interior brushed (side walls)	82 12 09 06 Basin interior brushed (side walls)

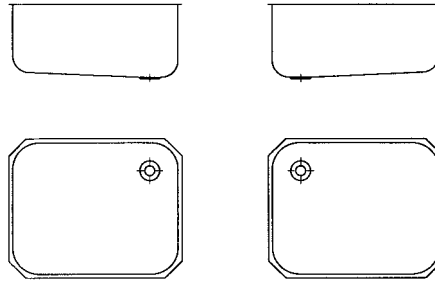
Large kitchen basin to be welded in with valve hole right and/or left, can be used reversibly


According to DIN 18861, the technical preliminary remarks and the specifications listed below. Basin seamlessly deep drawn with large radii, above approx. 20mm wide border for welding in, floor with incline to the drain, for complete emptying. Basin interior silk matt, polished and/or brushed (side walls), 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 dim. 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
Order no. in material 1.4404 (V4A)	-	82 12 42 01 Basin interior brushed (side walls)	82 12 43 01 Basin interior brushed (side walls)	-
Type	ES 454525	ES 505025	ES 505030	ES 505035
Inner dim. 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
Order no. in material 1.4404 (V4A)	-	82 12 49 01 Basin interior brushed (side walls)	-	-
Type	ES 606030	ES 606035	ES 707035	
Inner dim. L x W x D mm	600 x 600 x 300	600 x 600 x 350	700 x 700 x 350	
Order no.	82 12 15 01 Basin interior brushed (side walls)	82 12 16 01 Basin interior brushed (side walls)	82 12 17 01 Basin interior polished	
Accessories Basin interior brushed (side walls)	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			

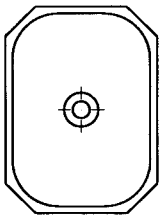
Large kitchen basin to be welded in with valve hole right or left on long side

According to DIN 18861, the technical preliminary remarks and the specifications listed below. Basins seamlessly deep drawn with large radii, above approx. 20mm wide border for welding in, floor with incline to the drain, for complete emptying. Basin interior silk matt, polished and/or brushed (side walls), 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 re	ES 504020 li	ES 504025 re		ES 504025 li	
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	
Order no. in material 1.4404 (V4A)	82 12 46 01 Basin interior brushed (side walls)	82 12 46 02 Basin interior brushed (side walls)	82 12 47 01 Basin interior brushed (side walls)		82 12 47 02 Basin interior brushed (side walls)	
Type	ES 504030 re	ES 504030 li	ES 604530 re		ES 604530 li	
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 (side walls)		82 12 28 02 Basin interior brushed (side walls)	
Order no. in material 1.4404 (V4A)	82 12 48 01 Basin interior brushed (side walls)	82 12 48 02 Basin interior brushed (side walls)	-		-	
Type	ES 604535 re	ES 604535 li	ES 605025 re	ES 605025 li	ES 605030 re	ES 605030 li
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 (side walls)	82 12 30 02 Basin interior brushed (side walls)	82 12 32 05 Basin interior brushed (side walls)	82 12 32 06 Basin interior brushed (side walls)	82 12 32 01 Basin interior brushed (side walls)	82 12 32 02 Basin interior brushed (side walls)
Order no. in material 1.4404 (V4A)	-	-	-	-	82 12 50 01 Basin interior brushed (side walls)	82 12 50 02 Basin interior brushed (side walls)
Type	ES 605035 re	ES 605035 li	ES 705030 re		ES 705030 li	
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 (side walls)	82 12 34 02 Basin interior brushed (side walls)	82 12 36 01 Basin interior brushed (side walls)		82 12 36 02 Basin interior brushed (side walls)	
Type	ES 705035 re	ES 705035 li	ES 706030 re		ES 706030 li	
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 (side walls)	82 12 38 02 Basin interior brushed (side walls)	82 12 40 01 Basin interior brushed (side walls)		82 12 40 02 Basin interior brushed (side walls)	
Accessories Basin interior brushed (side walls)	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

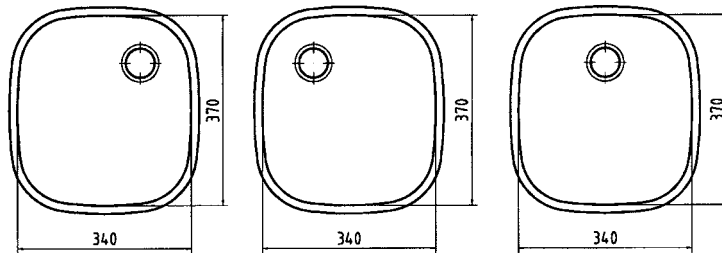


According to DIN 18861, the technical preliminary remarks and the specifications listed below.
 Basins seamlessly deep drawn with large radii, above approx. 20mm wide border for welding in, floor with incline to the drain, for complete emptying.
 Basin interior silk matt, exterior untreated. Basin with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

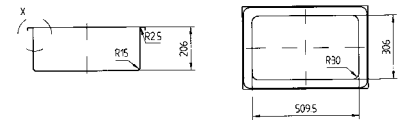
According to DIN 18861, the technical preliminary remarks and the specifications listed below.
 Basins seamlessly deep drawn with large radii, above approx. 20mm wide border for welding in, floor with incline to the drain, for complete emptying.
 Basin interior silk matt, exterior untreated. Basin with 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	

Wells for welding-in, building-in. For GN 1/1.
As heated well or refrigerated well.

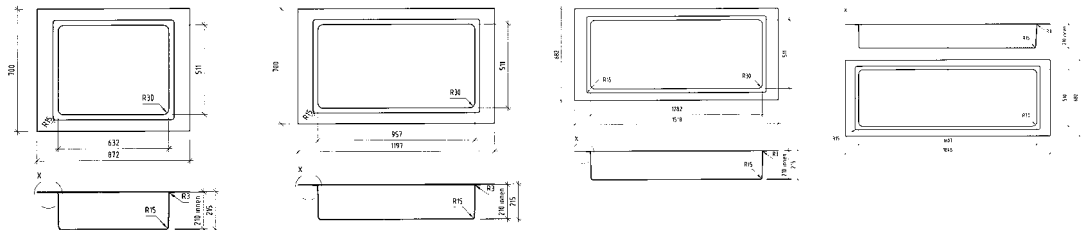
Complies with DIN 18861, the technical preliminary remarks and the specifications listed below. Material thickness 0.9 mm. Well is seamlessly deep-drawn with corner radius $R = 30$ mm and base radius $R = 15$ mm. 4 edge finishes available. Well without slope, with or without outlet hole depending on version. Well is untreated inside and outside. Surface III d.



Type	Well for welding-in for GN 1/1	Well for welding-in for GN 1/1	Well for building-in for GN 1/1	Well for welding-in for GN 1/1
Inside dimensions L x W x D mm	509.5 x 306 x 206	509.5 x 306 x 206	509.5 x 306 x 206	509.5 x 306 x 206
Edge finish	Wide edge with rim	Narrow edge with rim	Edge for building-in, turned down vertically	Smooth edge for installing underneath
Outside dimensions L x W x D mm	599.5 x 396 x 206	536.5 x 333 x 206	561.5 x 358 x 206	545.5 x 342 x 206
Version	without outlet hole; the edge of this version can be cut back to 15 mm	with outlet hole	with outlet hole	with outlet hole
Order no.	57 01 10 10	58 13 37 01	57 01 01 05	57 01 10 01

Wells for welding-in, building-in. For GN 2/1, 3/1, 4/1, 5/1.
As heated well or refrigerated well.

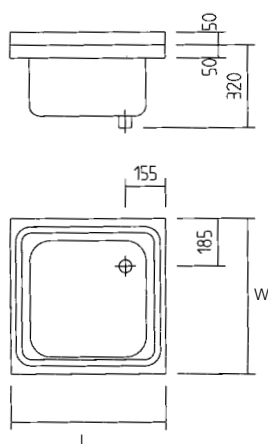
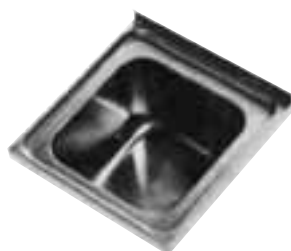
Complies with DIN 18861, the technical preliminary remarks and the specifications listed below. Material thickness 1.25 mm. Well is seamlessly deep-drawn with corner radius $R = 30$ mm and base radius $R = 15$ mm. Above all-round turned-down edge, face side max. 120 mm wide, longitudinal side max. 94.5 mm wide. Well without slope, well untreated inside and outside, well depth 210 mm.



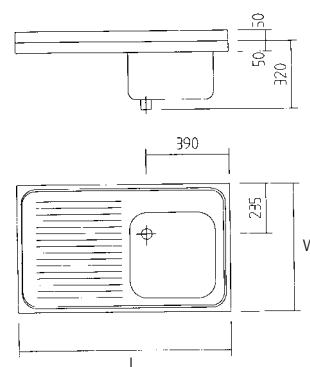
Type	Well for welding-in, building-in. For GN 2/1	Well for welding-in, building-in. For GN 3/1	Well for welding-in, building-in. For GN 4/1	Well for welding-in, building-in. For GN 5/1
Inside dimensions L x W x D mm	632 x 511 x 210	957 x 511 x 210	1282 x 511 x 210	1607 x 511 x 210
Outside dimensions L x W x D mm	872 x 700 x 215	1197 x 700 x 215	1518 x 682 x 215	1846 x 682 x 215
Order no.	57 01 10 21	57 01 10 22	57 01 10 13	57 01 10 14
Accessories for wells for welding/building into GN 2/1, 3/1, 4/1, 5/1:	<ul style="list-style-type: none"> - Edging. If desired, the edge can be cut back to 15 mm. Please state when ordering. - Outlet hole. On request. Please state when ordering. 			

Standard sinks

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



Sink with 1 basin and 1 draining surface
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.
6060/454525/1	600 x 600	450 x 450 x 250	82 01 01 01	10060/404025/1 r	1,000 x 600	400 x 400 x 250	82 02 01 01
6570/505025/1	650 x 700	500 x 500 x 250	82 01 02 01	10060/404025/1 l	1,000 x 600	400 x 400 x 250	82 02 02 01
6570/505035/1	650 x 700	500 x 500 x 350	82 01 03 01	12060/404030/1 r	1,200 x 600	400 x 400 x 300	82 02 21 01
7570/605030/1	750 x 700	600 x 500 x 300	82 01 06 01	12060/404030/1 l	1,200 x 600	400 x 400 x 300	82 02 22 01
7580/606030/1	750 x 800	600 x 600 x 300	82 01 04 01	12060/504025/1 r	1,200 x 600	500 x 400 x 300	82 02 09 01
8580/706030/1	850 x 800	700 x 600 x 300	82 01 07 01	12060/504025/1 l	1,200 x 600	500 x 400 x 250	82 02 10 01
9070/705035/1	900 x 700	700 x 500 x 350	82 01 05 01	12060/604535/1 r	1,200 x 600	600 x 450 x 350	82 02 03 01
				12060/604535/1 l	1,200 x 600	600 x 450 x 350	82 02 04 01
				12070/505025/1 r	1,200 x 700	500 x 500 x 250	82 02 05 01
				12070/505025/1 l	1,200 x 700	500 x 500 x 250	82 02 06 01
				13570/505025/1 r	1,350 x 700	500 x 500 x 250	82 02 07 01
				13570/505025/1 l	1,350 x 700	500 x 500 x 250	82 02 08 01
				14070/505025/1 r	1,400 x 700	500 x 500 x 250	82 02 19 01
				14070/505025/1 l	1,400 x 700	500 x 500 x 250	82 02 20 01
				15570/505025/1 r	1,550 x 700	500 x 500 x 250	82 02 11 01
				15570/505025/1 l	1,550 x 700	500 x 500 x 250	82 02 12 01
				r = right, l = left			

valid for this double page (p 32 -33):

General version

According to DIN 18861, the technical preliminary remarks and the specifications listed below. The cover with surrounding cranking, 3 side 50mm downturned, rear 50mm upturned with cover, strengthened with profiles below, basin seamlessly welded in. Basin with valve embossing suitable for 2" stand pipe, otherwise layout according to the ordered accessories.

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

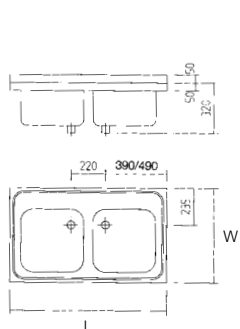
Sink unit extensions

Flat worktops up to 3,800mm extension

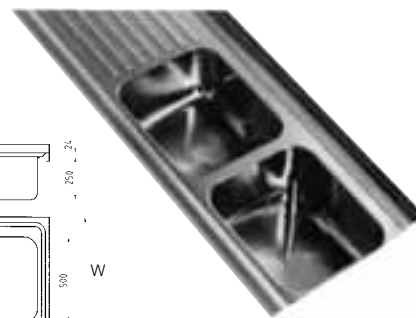
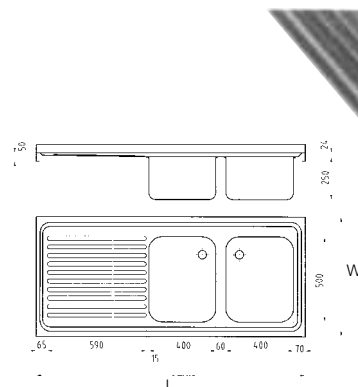
Basic model width in mm	Extension per 100mm	+ 1 welding seam straight extension	+ 1 welding seam L version
600	x	x	x
700	x	x	x
800	x	x	x

The extensions are made of smooth stainless steel 18/10, sound proofed and underglued, three sided 50mm turned down, rear turned up 50mm.

Sink with 2 basins, without valve, with embossing 2",
Valve fitting see accessories.



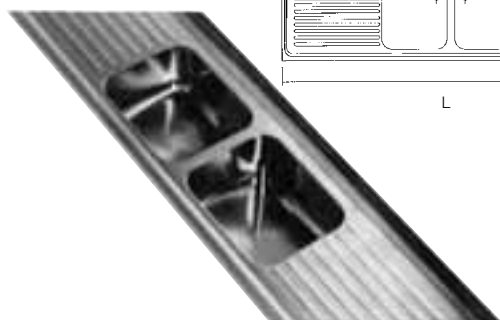
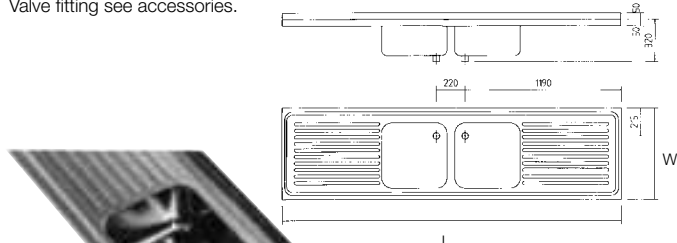
Sink with 2 basins and 1 draining surface, without valve, with embossing 2",
Valve fitting see accessories.



Type	Length x Width mm	Basin size mm	Order no.
10060/404025/2	1,000 x 600	400 x 400 x 250	82 03 01 01
12060/504025/2	1200 x 600	500 x 400 x 250	82 03 02 01
12070/505025/2	1200 x 700	500 x 500 x 250	82 03 03 01
14070/605030/2	1,400 x 700	600 x 500 x 300	82 03 05 01
16070/705035/2	1600 x 700	700 x 500 x 350	82 03 06 01

Type	Length x Width mm	Basin size mm	Order no.
15060/404020/2 r	1,500 x 600	400 x 400 x 200	82 04 21 01
15060/404020/2 l	1500 x 600	400 x 400 x 200	82 04 22 01
16070/405025/2 r	1600 x 700	400 x 500 x 250	82 04 24 01
16070/405025/2 l	1,600 x 700	400 x 500 x 250	82 04 24 02
18060/504025/2 r	1,800 x 600	500 x 400 x 250	82 04 01 01
18060/504025/2 l	1,800 x 600	500 x 400 x 250	82 04 02 01
18060/604535/2 r	1800 x 600	600 x 450 x 350	82 04 03 01
18060/604535/2 l	1,800 x 600	600 x 450 x 350	82 04 04 01
19070/505025/2 r	1,900 x 700	500 x 500 x 250	82 04 05 01
19070/505025/2 l	1,900 x 700	500 x 500 x 250	82 04 06 01
20070/605035/2 r	2,000 x 700	600 x 500 x 350	82 04 07 01
20070/605035/2 l	2,000 x 700	600 x 500 x 350	82 04 08 01
21070/705035/2 r	2,100 x 700	700 x 500 x 350	82 04 09 01
21070/705035/2 l	2,100 x 700	700 x 500 x 350	82 04 10 01
21070/505025/2 r	2,100 x 700	500 x 500 x 250	82 04 11 01
21070/505025/2 l	2,100 x 700	500 x 500 x 250	82 04 12 01
24070/605030/2 r	2,400 x 700	600 x 500 x 300	82 04 19 01
24070/605030/2 l	2400 x 700	600 x 500 x 300	82 04 20 01
24080/606030/2 r	2,400 x 800	600 x 600 x 300	82 04 13 01
24080/606030/2 l	2,400 x 800	600 x 600 x 300	82 04 14 01
26080/706030/2 r	2,600 x 800	700 x 600 x 300	82 04 15 01
26080/706030/2 l	2,600 x 800	700 x 600 x 300	82 04 16 01

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





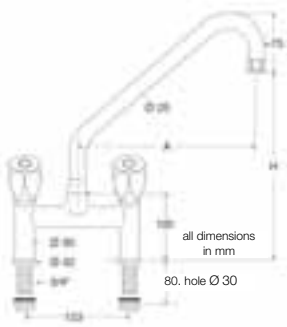
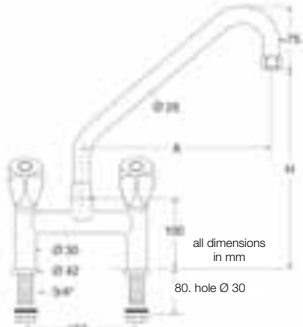

Sink with 3 basins without draining surface
without valve, with embossing 2"
Valve fitting see accessories.



Type	Length x Width mm	Basin size mm	Order no.
26070/505025/2	2,600 x 700	500 x 500 x 250	82 05 01 01
28070/605030/2	2,800 x 700	600 x 500 x 300	82 05 02 01
34080/606030/2	3,400 x 800	600 x 600 x 300	82 05 06 01

Type	Length x Width mm	Basin size mm	Order no.
19070/505025/3	1,900 x 700	500 x 500 x 250	82 07 01 01

General versions, tubular frames and sink unit extensions see p.32

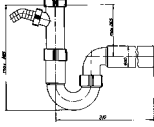
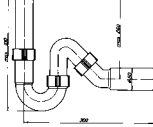
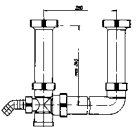
Sink accessories

			
	Single-lever mixer tap 1/2" Chrome plated housing, with swing drain. Spout projection 230mm. Drain height 120mm.	One hole mixer tap 1/2" for hand wash basin contactless electronically controlled, pressure-proof, chrome plated housing, IP 67.	Two hole mixer tap 3/4" Chrome plated housing, with swing drain 360°, with stainless steel valve seats. Spout projection 300mm. Drain height 250mm.
		Battery operation	230 V
Order no.	72 07 01 20	82 15 35 04	82 15 35 05
			
	Two hole mixer tap 3/4" With raised drain. Chrome plated housing, with swing drain 360°, with stainless steel valve seats. Spout projection 300mm drain height 460mm.	Boom shower head 1/2" hose shower head and mixer tap with swing drain 180°, lever for change between drain/shower head. Chrome plated housing, spout projection 300mm drain height 350mm.	
Order no.	82 15 03 05	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 state basin width in addition to order no.!)	82 15 07 01 (Please state 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" <i>Chrome plated brass. With conical counter nut without earthing disk. Model no. 6912</i>	Stopper overflow valve 1 1/2" <i>Drain and overflow fitting, white, plastic</i>	Folding grille for sinks			
Length x Width mm			430 x 260	550 x 260	650 x 260	750 x 260
Order no.	82 15 18 02	72 10 02 05	82 01 10 01	82 01 10 02	82 01 10 03	82 01 10 04

	Odour lock 1 1/2" <i>1 1/2" x 50 mm made of plastic, white. Model no. 7985.30</i>		Odour lock 2" <i>2" x 50 mm made of plastic, white. Version 5B Model no. 7985.20</i>		Plastic drain connection 2" <i>With 2 adjustable tubes 2" x 40 x 200 mm made of plastic, white. Version 5B Model no. 794</i>	
Order no.	72 10 03 01		82 15 08 03		82 15 16 16	
						Please use order no. 72100301 for odour lock.

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

Brackets			
For dimension width	Dimensions		Order no.
	A	B	
500	480	310	40 01 25 07
600	580	370	40 01 25 08
700	660	370	40 01 25 09
800	760	480	40 01 25 10

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

varithek® cooking and keeping warm

Ceran hob GN 1/1, full-surface, for sliding into AST or EST system modules, varithek® GN-port.

Dimensions 325 x 635 x 57 mm. Stainless steel casing with Ceran heating plate, radiant element. Hob surface 295 x 506 mm. Control casing with ON/OFF switch and electronically controlled step switch. Ready for connection, power cable. Connected load 800 W. Rated voltage 1N AC 230 V 50 Hz/60 Hz. VDE-GS approved, CE compliant, splash-proof (IP X4).



Type	Weight kg	Connected load watt	Power cable length m	Order no.
Ceran hob V-1/1 ch 800 without control box		800		upon request
Ceran hob V 1/1 ch 800 K 2,5	4	800	2.5 (AST)	91 01 01 07
Ceran hob V 1/1 ch 800 K 0,8	4	800	0.8 (EST)	91 01 01 08

Accessories

Scraper for Ceran 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
varithek® fixing frame 1/1 , made of stainless steel, can be added to varithek® elements 1/1 for fixing thermoplates® or GN containers	91 01 03 45

Ceran hob GN 1/1, 75 mm high, full-surface heating. For insertion in AST or EST system modules and varithek® GN-port.

Dimensions 325 x 635 x 75 mm. Stainless steel casing with Ceran heating plate, with radiant element. Hob surface 295 x 506 mm. Control casing with ON/OFF switch and mechanically controlled step switch. Ready for connection, power cable. Rated voltage 1N AC 230 V 50 Hz/60 Hz. TÜV-GS approved, CE compliant, splash-proof (IP X4).



Type	Weight kg	Connected load watt	Power cable length m	Order no.
Ceran hob V 1/1 ck 2800 QB 2,5	7	2800	2.5	91 01 01 15
Ceran hob V 1/1 ck 2800 QB 0.8	7	2800	0.8	91 01 01 16

Accessories

Scraper for Ceran hob	91 02 03 01
thermoplates® – The cooking ware in GN format	
varithek® fixing frame 1/1 , made of stainless steel, can be added to varithek® elements 1/1 for fixing thermoplates® or GN containers	91 01 03 45

Ceran hob GN 1/1 with full-surface heating zone for use with Swiss-PLY® thermoplates®. For insertion in AST or EST system modules and varithek® GN-port.

Dimensions 325 x 635 x 140 mm. Stainless steel casing with Ceran heating plate, radiant element. Control casing with ON/OFF switch, mechanical, stepless control. Ready for connection, power cable. Connected load 2,800 W. Rated voltage 1N AC 230 V 50 Hz/60 Hz. CE compliant. Splash-proof (IP X4).



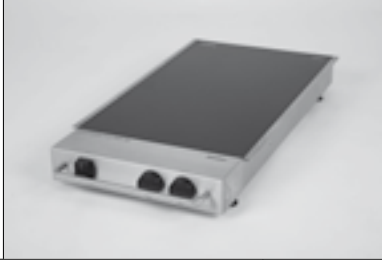
Type	Weight kg	Connected load watt	Power cable length m	Order no.
Ceran hob V 1/1 ck 2800 QK 2,5 230 V	5	2800	2.5 (AST)	91 01 01 13
Ceran hob V 1/1 ck 2800 QK 0.8 230 V	5	2800	0.8 (EST)	91 01 01 14
We recommend that these hobs are used as part of the varithek® Air Cleaning System (acs) only in conjunction with system module V-AST-200-OF.				

Accessories

Scraper for Ceran hob	91 02 03 01
thermoplates® – The cooking ware in GN format	
varithek® fixing frame 1/1 , made of stainless steel, can be added to varithek® elements 1/1 for fixing thermoplates® or GN containers	91 01 03 45

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

Ceran hob GN 1/1, 75 mm high, with 2 round hobs.
 For insertion in AST or EST system modules and varithek® GN-port.
 Dimensions 325 x 635 x 75 mm. Stainless steel casing, with Ceran heating plate, 2 radiant elements dia. 230 mm and dia. 165 mm (residual heat indicator). Control casing with ON/OFF switch and two mechanically controlled step switches. Ready for connection, power cable. Rated voltage 1N AC 230 V 50 Hz/60 Hz or 3N AC 400 V 50 Hz/60 Hz. TÜV-GS approved, CE compliant, splash-proof (IP X4).



Type	Weight kg	Connected load watt	Power cable length m	Order no.	
Ceran hob V1/1-CK3400-B-K2.5	5.8	3,400	2.5	91 01 01 17	
Ceran hob V1/1-CK3400-B-K2.5 400V	5.8	3,400	2.5	91 01 02 27	
Ceran hob V1/1-CK3400-B-K 0.8	5.8	3,400	0.8	91 01 01 18	
Ceran hob V1/1-CK3400-B-K 0.8 400V	5.8	3,400	0.8	91 01 02 26	

Accessories

Scraper for Ceran hob	91 02 03 01	
Demeyere wok made of stainless steel, 8.5 litres, with flat base	91 04 02 04	
varithek® fixing frame 1/1 , made of stainless steel, can be added to varithek® elements 1/1 for fixing thermoplates® or GN containers	91 01 03 45	

Ceran hob GN 1/1 with 2 hot plates for insertion in AST or EST system modules. Dimensions 325 x 635 x 140 mm. Stainless steel casing with Ceran heating plate, 2 radiant elements (residual heat indicator). Control casing with ON/OFF switch, 2 mechanically controlled step switches. Ready for connection, power cable. Connected load 3,400 W. Rated voltage 1N AC 230 V 50 Hz/60Hz or 3 N AC 400 V 50 Hz/60 Hz. VDE-GS approved, CE compliant, splash-proof (IP X4).



Type	Weight kg	Connected load watt	Power cable length m	Order no.	
Ceran hob V 1/1 ch 3400 K 2.5	5	3,400	2.5 (AST)	91 01 01 09	
Ceran hob V 1/1 ch 3400 K 2.5 400V	5	3,400	2.5 (AST)	91 01 01 11	
Ceran hob V 1/1 ch 3400 K 0.8	5	3,400	0.8 (EST)	91 01 01 10	
Ceran hob V 1/1 ch 3400 K 0.8 400V	5	3,400	0.8 (EST)	91 01 01 12	

Accessories

Scraper for Ceran hob	91 02 03 01	
varithek® fixing frame 1/1 , made of stainless steel, can be added to varithek® elements 1/1 for fixing thermoplates® or GN containers	91 01 03 45	

Ceran hob GN 2/3, 75 mm high, with 1 round hob.
 For insertion in AST or EST system modules and varithek® GN-port.
 Dimensions 325 x 460 x 75 mm. Stainless steel casing, with Ceran heating plate, 1 radiant element dia. 230 mm (residual heat indicator). Also suitable for full-surface use. Control casing with ON/OFF switch and mechanically controlled step switch. Ready for connection, power cable. Rated voltage 1N AC 230 V 50 Hz/60 Hz. TÜV-GS approved, CE compliant, splash-proof (IP X4).



Type	Weight kg	Connected load watt	Power cable length m	Order no.	
Ceran hob V -2/3 ck 2200 BK 2,5	4.8	2,200	2.5	91 01 01 19	
Ceran hob V -2/3 ck 2200 BK 0.8	4.8	2,200	0.8	91 01 01 20	

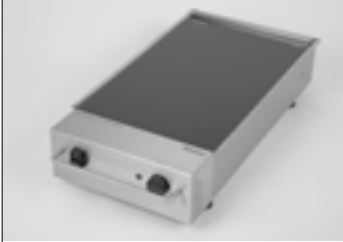
Accessories


Scraper for Ceran hob	91 02 03 01	
thermoplates® – The cooking ware in GN format		

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

varithek® Induction hobs

Induction hob GN 1/1, full-surface, for sliding into AST or EST system modules, varithek® GN-port. Full surface heatable induction area (295 x 506mm). Automatic pot recognition: pot/pan (min. 20 cm diameter), Swiss-PLV® thermoplates®, GN 1/2, GN 2/3, GN 1/1. Casing made of stainless steel with Ceran hob, with high-performance induction generator controlled by a microprocessor, ventilated. Dimensions: 325 x 635 x 140 mm. Connected load 3,500 W. With removable grease filter. Control casing with ON/OFF switch and electronically controlled step switch. Ready for connection, power cable. Rated voltage 1N AC 230 V 50 Hz/60 Hz. CE compliant.




	Type	Weight kg	Connected load watt	Power cable length m	Order no.
	Induction hob V-1/1 ik 3500-B-K 2,5	12	3,500	2.5 (AST)	91 01 02 31
	Induction hob V-1/1 ik 3500-B-K 0.8	12	3,500	0.8 (EST)	91 01 02 30

Accessories

	Scraper for Ceran 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				
	varithek® fixing frame 1/1 , made of stainless steel, can be added to varithek® elements 1/1 for fixing thermoplates® or GN containers				91 01 03 45

Induction hob GN 1/1, 75 mm high, with 2 round hobs. For insertion in AST or EST system modules and varithek® GN-port. Size: 325 x 635 x 75 mm. Casing made of stainless steel with Ceran hob, with high-performance induction generator controlled by a microprocessor, ventilated. Induction surface 2 x dia. 210 mm. Also suitable for full-surface use. Control casing with ON/OFF switch and two electronically controlled step switches. Ready for connection, power cable. Rated voltage 1N AC 230 V 50 Hz/60 Hz. TÜV-EMC approved, TÜV-GS approved, CE compliant, splash-proof (IP X4).




	Type	Weight kg	Connected load watt	Power cable length m	Order no.
	Induction hob V-1/1 ik 3600-B-K 2,5	9.2	3,600	2.5	91 01 02 19
	Induction hob V-1/1 ik 3600-B-K 0.8	9.2	3,600	0.8	91 01 02 18

Accessories

	Scraper for Ceran hob				91 02 03 01
	Demeyere wok made of stainless steel, 8.5 litres, with flat base				91 04 02 04
	thermoplates® – The cooking ware in GN format				
	varithek® fixing frame 1/1 , made of stainless steel, can be added to varithek® elements 1/1 for fixing thermoplates® or GN containers				91 01 03 45

Induction hob GN 1/1, 75 mm high, with 2 round hobs. For insertion in AST or EST system modules and varithek® GN-port. Size: 325 x 635 x 75 mm. Casing made of stainless steel with Ceran hob, with high-performance induction generator controlled by a microprocessor, ventilated. Induction surface 1 x dia. 210 mm, 1 x dia. 145 mm. Control casing with ON/OFF switch and two electronically controlled step switches. Ready for connection, power cable. Rated voltage 1N AC 230 V 50 Hz/60 Hz. TÜV-EMC approved, TÜV-GS approved, CE compliant, splash-proof (IP X4).




	Type	Weight kg	Connected load watt	Power cable length m	Order no.
	Induction hob V-1/1 ik 3700-B-K 2,5	9.2	3,700	2.5	91 01 02 21
	Induction hob V-1/1 ik 3700-B-K 0.8	9.2	3,700	0.8	91 01 02 20

Accessories

	Scraper for Ceran hob				91 02 03 01
	Demeyere wok made of stainless steel, 8.5 litres, with flat base				91 04 02 04
	varithek® fixing frame 1/1 , made of stainless steel, can be added to varithek® elements 1/1 for fixing thermoplates® or GN containers				91 01 03 45

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

<p>Induction hob GN 1/1, with 1 round hob, for sliding into AST or EST system modules, dimensions 325 x 635 x 140 mm. Casing made of stainless steel with ceramic hob, with high-performance induction generator controlled by a microprocessor, ventilated. Induction surface dia. 280 mm. Control casing with ON/OFF switch and electronically controlled step switch. Ready for connection, power cable. Rated voltage 1N AC 230 V 50 Hz/60 Hz or 3N AC 400 V 50 Hz/60 Hz. VDE-EMC approved, VDE-GS approved, CE compliant, splash-proof (IP X4).</p>	
---	--


	Type	Weight kg	Connected load watt	Power cable length m	Order no.
	Induction hob V-1/1 ik 3500e-K 2.5	12	3,500	2.5	91 01 02 33
	Induction hob V-1/1 ik 5000e-K 2.5	12	5,000	2.5	91 01 02 35
	Induction hob V-1/1 ik 3500e-K 0.8*	12	3,500	0.8	91 01 02 34
	Induction hob V-1/1 ik 5000e-K 0.8*	12	5,000	0.8	91 01 02 36

* We recommend that these hobs are used as part of the **varithek®** Air Cleaning System (acs) only in conjunction with system module V-AST-200-OF.

Accessories

Scraper for Ceran hob	91 02 03 01
Wok stand V-1/1-WA4	91 04 01 04
Demeyere wok WP3 made of stainless steel, dia. 360 mm, 6 l capacity, with rounded base (for use with wok stand V-1/1-WA4)	91 04 02 03
varithek® fixing frame 1/1 , made of stainless steel, can be added to varithek® elements 1/1 for fixing thermoplates® or GN containers	91 01 03 45

<p>Induction hob, with 1 round hob, for insertion in an acs or for use as a table-top unit. Dimensions 400 x 620 x 140 mm. Casing made of stainless steel with Ceran hob, with high-performance induction generator controlled by a microprocessor, ventilated. Induction surface dia. 250 mm. Control casing with ON/OFF switch and electronically controlled 11-stage output regulator. Ready for connection, power cable. Rated voltage 1N AC 230 V 50 Hz/60 Hz or 3N AC 400 V 50 Hz/60 Hz. VDE-EMC approved, VDE-GS approved, CE compliant, splash-proof (IP X4).</p>	
--	---

	Type	Weight kg	Connected load watt	Power cable length m	Order no.
	Induction hob V-400 ik 3500e-K 2.5	12	3,500	2.5	91 01 02 40
	Induction hob V-400 ik 5000e-K 2.5	12	5,000	2.5	91 01 02 37
	Induction hob V-400 ik 3500e-K 0.8	12	3,500	0.8	91 01 02 39
	Induction hob V-400 ik 5000e-K 0.8	12	5,000	0.8	91 01 02 38

Accessories

Scraper for Ceran hob	91 02 03 01
Wok stand V-400-WA4	91 04 01 05
Demeyere wok WP3 made of stainless steel, dia. 360 mm, 6 l capacity, with rounded base (for use with wok stand V-400/1-WA4)	91 04 02 03
Demeyere wok made of stainless steel, 8.5 l capacity, with flat base (can be used without wok stand)	91 04 02 04

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

Induction hob GN 2/3, 75 mm high, with 1 round hob. For insertion in AST or EST system modules and varithek® GN-port.
 Dimensions: 325 x 460 x 75 mm. Casing made of stainless steel with Ceran hob, with high-performance induction generator controlled by a microprocessor, ventilated. Induction surface dia. 220 mm. Also suitable for full-surface use. Control casing with ON/OFF switch and electronically controlled step switch. Ready for connection, power cable. Rated voltage 1N AC 230V 50 Hz/60 Hz. TÜV-EMC-tested, TÜV-GS tested, CE compliant, splash-proof (IP X4).



Items may differ from illustrations

	Type	Weight kg	Connected load watt	Power cable length m	Order no.
	Induction hob V-2/3 ik 2300-B-K 2,5	5.4	2,300	2.5	91 01 02 25
	Induction hob V-2/3 ik 2300-B-K 0.8	5.4	2,300	0.8	91 01 02 24

Accessories

	Scraper for Ceran hob	91 02 03 01
	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 for insertion in an acs or for use as a table-top unit. Dimensions: 400 x 620 x 200 mm. Casing made of stainless steel with Ceran 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 1N AC 230 V 50 Hz/60 Hz or 3 N AC 400 V 50 Hz/60 Hz. VDE-EMC approved, VDE-GS approved, CE compliant, splash-proof (IP X4).



	Type	Weight kg	Connected load watt	Power cable length m	Order no.
	Induction hob V-400 iw 3500e-K 2.5	12	3,500	2.5	91 04 03 10
	Induction hob V-400 iw 5000e-K 2.5	12	5,000	2.5	91 04 03 07
	Induction hob V-400 iw 3500e-K 0.8	12	3,500	0.8	91 04 03 09
	Induction hob V-400 iw 5000e-K 0.8	12	5,000	0.8	91 04 03 08

Accessories

	Demeyere wok WP3 made of stainless steel, dia. 360 mm, 6 l capacity, with rounded base	91 04 02 03
--	---	--------------------

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

varithek® grill plates

varithek® grill plate GN 1/1 in Swiss-PLY® multilayer material with anti-sticking effect: for insertion in AST or EST system modules. Dimensions 325 x 635 (650) x 140 mm. Casing made of stainless steel with grill plate, surface 280 x 500 mm, with 20 mm edge. Heated via radiant element, height-adjustable feet with fat drain and plug. Below the fat drain, a fat collection pan which must be emptied manually is installed underneath. Control casing with ON/OFF switch, separate operating light, mechanically controlled step switch up to 250 °C. Ready-for-connection, power cable. Electrical connected load: 3.4 kW/3,400 watt, rated voltage 1N AC 230 V 50 Hz/60 Hz or 3N AC 400 V 50 Hz/60 Hz. TÜV-GS approved, CE compliant, splash-proof.



Type	Weight kg	Connected load watt	Power cable length m	Order no.
Grill plate 1/1-GP-3400-SP-K2.5	14.5	3,400	2.5 (AST)	91 03 01 38
Grill plate 1/1-GP-3400-SP-K 2.5 400 V	14.5	3,400	2.5 (AST)	91 03 01 40
Grill plate 1/1-GP-3400-SP-K 0.8	14.5	3,400	0.8 (EST)	91 03 01 37
Grill plate 1/1-GP-3400-SP-K 0.8 400 V	14.5	3,400	0.8 (EST)	91 03 01 39

Accessories

Scraper made of polyamide	91 03 03 32
GN container 2/4 , 20 mm deep, for collection of roasting fats	84 01 01 54
Splash guard ss 3400	91 03 03 33
thermoplates® – The cooking ware in GN format	

varithek® grill plate for insertion in an acs or for use as a table-top unit. Dimensions: 400 x 620 x 200 mm. Casing made of stainless steel, grill plate made of Swiss-PLY® multilayer material with anti-sticking effect. Heated via sensor-controlled radiant element. With fat drain and plug. Below the fat drain, a fat collection pan which must be emptied manually is installed underneath. Control casing with ON/OFF switch, separate operating light, mechanically controlled step switch up to 250 °C. Ready-for-connection, power cable, connected load: 5,000 W, rated voltage 3N AC 400 V 50 Hz/60 Hz. VDE-GS approved, CE compliant, splash-proof (IP X4).



Type	Weight kg	Connected load watt	Order no.
Grill plate V-400-GP-5000-SP-K 2.5	22	5,000	91 03 01 42
Grill plate V-400-GP-5000-SP-K 0.8	22	5,000	91 03 01 41

Accessories

Splash guard V-SS-400 (not necessary for use with acs)	91 03 03 07
GN container 2/4 , 20 mm deep, for collection of roasting fats	84 01 01 54

varithek® grill plate for insertion in an acs 800 or for use as a table-top unit. Dimensions: 600 x 620 x 200 mm. Casing made of stainless steel, grill plate made of Swiss-PLY® multilayer material with anti-sticking effect, heated via sensor-controlled radiant element. With fat drain and plug. Below the fat drain, a fat collection pan which must be emptied manually is installed underneath. Control casing with 2 ON/OFF switches, separate operating light, 2 stepless rotary controls, with independent heating of front/rear half of grill. Ready for connection. Power cable. Electrical connected load: 8,000 W, rated voltage 3 N AC 400 V 50 Hz/60 Hz. VDE-GS approved, CE compliant, splash-proof (IP X4).



Type	Weight kg	Connected load watt	Order no.
Grill plate v-600-gp 8000-sp-K 2.5	31	8,000	91 03 01 48
Grill plate v-600-gp 8000-sp-K 0.8	31	8,000	91 03 01 47

Accessories

Splash guard V-SS-600 (not necessary for use with acs)	91 03 03 03
GN container 2/4 , 20 mm deep, for collection of roasting fats	84 01 01 54

varithek® grill plate for insertion in an acs 1000 or for use as a table-top unit. Dimensions: 800 x 620 x 200 mm. Casing made of stainless steel, grill plate made of Swiss-PLY® multilayer material with anti-sticking effect. Hard chrome-plated steel. Heated via sensor-controlled radiant element. With fat drain and plug. Below the fat drain, a fat collection pan which must be emptied manually is installed underneath. Control casing with 2 ON/OFF switches, separate operating lights. Control via 2 stepless rotary controls, enabling independent heating of left/right half of grille. Power cable. Electrical connected load: 10,200 W, rated voltage 3 N AC 400 V 50 Hz/60 Hz. VDE-GS approve, CE compliant, splash-proof (IP X4).



Type	Weight kg	Connected load watt	Order no.
Grill plate V-800 gp 10200sp-K 2.5	38	10,200	91 03 01 50
Grill plate V-800 gp 10200sp-K 0.8	38	10,200	91 03 01 49

Accessories

Splash guard V-SS-800 (not necessary for use with acs)	91 03 03 04
---	--------------------

Accessories for all grill plates

Grease collection pan for insertion under the drain of the grill plate, made of stainless steel, size GN 2/4, 40 mm deep	84 01 01 55
---	--------------------

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 storing **varithek®** elements. External dimensions (L x W) 700 x 470 mm. Tubular pushing handle, moulded shelves, sound-deadened, screwed construction. Rustproof 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.

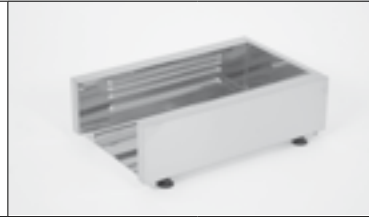


Type	Shelves	Total height in mm	Total carrying capacity in kg	Empty weight kg	Supplied condition	Order no.
servorack	2	950	-	30	assembled	88 02 50 86

varithek® system carrier – Frames for flexibility:

AST table-top system modules made of stainless steel, double-walled with floor. Available without front panel. Grooves moulded inside for insertion of **varithek®** function modules, GN containers, **Swiss-PLY®** thermoplates®. Hygienic design. Placed on table or recessed storage surface.

Additional AST table-top system modules on request.



	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

Accessories

	Support frame made of stainless steel for hanging GN containers sized 1/4, 1/6, 2/4	91 02 06 01
--	--	-------------

EST built-in system module made of stainless steel, with base, designed for hanging in worktop cut-out. Front panel can be folded in two. Grooves moulded inside for insertion of **varithek®** function modules, GN containers, **SwissPLY®** thermoplates®, max. GN size 1/1, 200 mm. 1 x 230 V socket installed on left side. Ready for connection with 1 power cable, length 2 m, for permanent connection provided on site. Number of power cables corresponds to number of system modules. Rated voltage 1 N AC 230 V 50 Hz/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	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	1,315 x 736 x 302	1,280 x 704	3 x 3.5 kW 16 A	91 05 02 03
	V-EST-4	1,740 x 736 x 302	1,705 x 704	4 x 3.5 kW 16 A	91 05 02 04
	V-EST-5	2,165 x 736 x 302	2,130 x 704	5 x 3.5 kW 16 A	91 05 02 05

Accessories

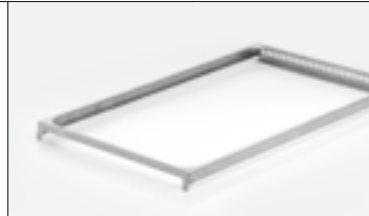
	Support frame made of stainless steel for hanging GN containers sized 1/4, 1/6, 2/4	91 02 06 01
--	--	-------------

varithek® GN-port. Made of stainless steel for hanging and insertion of **Swiss-PLY®** thermoplates® and gastronorm containers (e.g. GN 1/1, 1/2 and 1/3). With rails for insertion of, for example, a **varithek®** heat retention module or a **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® Fixing frame. For fixing **Rieber** cookware **Swiss-PLY®** thermoplates® and GN containers on **varithek®** elements 1/1. Easy to put on/off, with ventilation slits. Made of stainless steel, dishwasher safe.









	Type	Dimensions in mm (L x W x H)	Order no.
	varithek® Fixing frame	325 x 555 x 20	91 01 03 45

Accessories

	thermoplates® – The cooking ware in GN format	
--	--	--

varithek® – accessories

	Type	Order no.	
Scraper			
	Steel plate scraper	91 02 04 01	
	Ceran glass scraper	91 02 03 01	
	Scraper	91 03 03 32	
Grease collection pan			
	Grease collection pan	84 01 01 55	
Chopping boards			
	Chopping board	91 02 01 01	
Wok stands			
	Wok stand for 1/1 IK (WA 1/1)	91 04 01 04	
	Wok stand for 400 IK (WA 400)	91 04 01 05	
Woks			
	Wok	91 04 02 03	
Splash guard for grills			
	Splash guard SS 600	91 03 03 03	
	Splash guard SS 800	91 03 03 04	
	Splash guard SS 1/1	91 03 03 01	
	Splash guard SS00 d3	91 14 02 54	

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 programmes guarantee automatic regeneration and finishing food until just right. Power levels enable individual cooking delights. Exclusively suitable 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. 2,200 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. 2,200 W (with electronic control systeme, 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
Accessories for K-POT – 1/1 passive	Heat pellet GN 1/2, stainless steel		89 08 01 71
	Cooling pellet GN 1/2, stainless steel		85 01 20 12
K-POT - 1/1 550 W 1-zone appliance	533 x 380 x 88 mm	230 V AC / max. 550 W (hot holding device steplessly adjustable from 0 -550W))	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 / max. 1,600 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 – 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
	Appropriate thermoplate® cookware (buffet range for K-POT), you can find lids and further accessories on p. 16, 17		
	Scraper see p. 44		

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. preparing soups), simmering, steaming (e.g. vegetables), woking (max. +220 °C on base, approx.+140 °C at sides) as well as cold holding, serving.

Material thickness 2.6 mm, coated

GN size	Depth	Capacity l	Order no.	with wing handles Order no.	Pan	Order no.
GN 1/1	100	10	84 01 08 60			
	65	6	84 01 08 61			
	40	2.5	84 01 08 62			
GN 2/3	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		
GN 1/2	100	5	84 01 08 70		84 01 08 90	
	65	3	84 01 08 71			
	40	1.5	84 01 08 72			
GN 1/3	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		
	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!

Accessories – range of lids

* Coloured variants in orange, green and black on request.

Hinged buffet lids, in stainless steel or plastic, can be found on page 17.

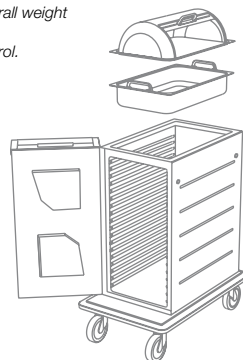
GN size	Lid for a cooking vessel made of stainless steel with a firmly mounted handle Order no.:	Watertight press-in lid Order no.:	Flat polycarbonate lid Order no.:	Flat polycarbonate lid Order no.:
GN 1/1	84 01 21 31	84 08 01 01	84 20 01 05*	
GN 2/3	84 01 21 32	84 08 01 02	84 20 01 14*	84 01 10 40
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*	

hybrid kitchen* 140, temperature range -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 cooling throughout appliance interior. Hygienic design H2. Functional door, can be removed for easy cleaning of the appliance. Application temperature range -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 3.2 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. As from the end of 2010, a real-time clock will be integrated in the controller.



Extraction module
aircleanbox 3d
(see illustration right)



- Rolltop lid for best possible protection of dishes in the serving area
- varithek® cookware **thermoplates®** – the operating system for the whole kitchen: store, prepare, cook, grill, simmer, portion and serve from one container.
- The **thermoport®**, interior and exterior made of stainless steel, with deep-drawn support rails for stringent hygiene
- The special functional door with separately controlled heating systems and fans gives the trolley its unique hybrid functionality. By using the insulated divider the **hybrid kitchen* 140** can keep hot and chill at the same time

Product	Order no.	W x D x H in mm	Description
hybrid kitchen* 140 mobile version	85 01 09 04	592 x 769 x 992	Bolts on the hybrid kitchen* 140 can be mounted in 2 positions.
ck-connect	84 01 11 28	370 x 575 x 182	Connector with support rails. For inserting varithek® hobs and GN containers. ck-connect can be suspended in 2 positions.
ck-connect air	84 01 11 29	370 x 575 x 182	Connector with support rails. For inserting varithek® hobs, GN containers and varithek® aircleanbox 3d.
varithek® aircleanbox3d	91 14 01 25	325 x 530 x approx. 250 (without air-intake fitting) Height approx. 420 (with air-intake fitting)	For insertion in ck-connect air. Connected power: 230 V, 50/60 Hz, 16 A 100 W. Electrical connection: 2 m cable / connector. Incl. odour filter (order no. 91 14 02 68 activated carbon filter) and grease filter (order no. 91 14 02 69 stainless steel mesh) and connection cable (order no. 91 14 02 70) Weight (with air-intake fitting) 10 kg
ck splash guard	84 01 11 31		All-round stainless steel splash guard, closed on three sides, fits ck-port, ck-connect, and ck-connect air.
ck-airflow	84 01 11 34		Stainless steel air baffle for insertion in ck splash guard and the aircleanbox 3d air-intake fitting
solution set airbox	84 01 12 39		Comprising: order no. 84 01 11 29 ck-connect air order no. 91 14 01 25 varithek® aircleanbox3d order no. 84 01 11 31 ck splash guard order no. 84 01 11 34 ck-airflow
Germ guard 250	84 01 11 33	Mounting plate 370 x 11,5 x 163 Polycarbonate sheet 325 x 8 x 350	For suspension on front of ck-port and connect/connect-air
Chopping board 2/3 with juice groove	72 10 05 40	325 x 352 x 20	Plastic, white
Chopping board 1/1 with juice groove	84 19 16 03	325 x 530 x 20	Plastic, white
Monitec-Set 3 (for stainless steel thermoport®, hybrid*)	85 10 01 03		Comprising reading appliance and software for Monitec Logger, 1 Monitec Logger, holder and Tenax push button, incl. connection cable.
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	
hybrid kitchen* 140 built-in version	85 01 09 06	584 x 711 x 745	Door stop left, energy panel with built-in outlet left. For installation, note: hot steam escapes from the bottom of the hybrid kitchen* 140 door.


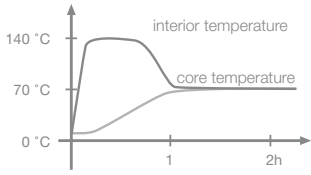




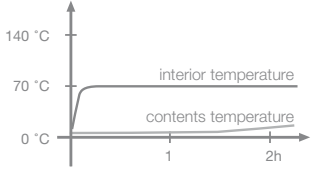




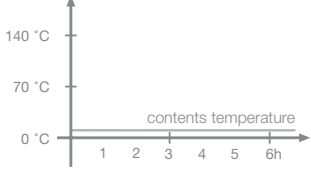



* patent pending

hybrid kitchen* 200, temperature range -20 °C to +200 °C

hybrid kitchen* 200 is suitable for regenerating, simmering, baking, core temperature simmering, steaming and simultaneous cooking at different chamber temperatures. Simultaneous hot and cold holding. Passive cooling throughout appliance interior. Application temperature range -20 °C to +200 °C, rated voltage 1 N AC 230 V 50 Hz, with electric control and core temperature sensor. 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. As from the end of 2010, a real-time clock will be integrated in the controller.



Product	Order no.	W x D x H in mm	Description
hybrid kitchen* 200 mobile version	85 01 09 11	642 x 828 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 escapes from the bottom of the hybrid kitchen* 200 door

Cooking (with optional steamer mode)		GN container 1/1, 200 mm deep	thermoplates® GN 1/1, 100 mm deep	thermoplates® GN 1/1, 65 mm deep
 <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)
Hybrid (no steaming option)  <p>Interior is separated with an insulated divider: passively cooled at the top and heated at the bottom. Result: keeping hot as well as chilling.</p>		 52.0 l (2 pcs)	 46.8 l (4 pcs)	 49.0 l (7 pcs)
Chill  <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)

monitec



Cook

Rieber monitec – The safe option.

So that you can have complete confidence that your food will arrive at the right time, at the right place and, above all, at the right temperature, we present Rieber monitec.

The transponder chip (integrated in the transport module) stores information such as temperature, identification number and time.

You are then able to read out and check this data remotely using a computer or handheld device, giving you peace of mind that your food has at no time been compromised.

The specially developed Rieber *monitec* user interface is tailored to your requirements and could not be simpler to operate. Now you will be able to monitor easily all the data relating to your food transportation from wherever you are working, thus guaranteeing your cuisine quality.

**Monitec set for plastic thermoport®
1000 K-UNIT / 1000 KB-UNIT:**

Reading appliance, software, 1 logger, holder and Tenax push button + connection cable

Order no. 85 01 01 01

**Monitec set for plastic thermoport®
hybrid kitchen***

Reading appliance, software, 1 logger, holder and Tenax push button + connection cable

Order no. 85 01 01 03

Logger (125 °C)

Order no. 33 84 02 10

Holder for stainless steel devices

Order no. 55 01 41 15

Holder for plastic appliances

Order no. 55 01 41 16



* patent pending

thermomat®


TM-SL-211L



TM-SL-211L

Thermomat® with drawers

Pair of drawers with recessed handle made of plastic, running on stable stainless steel telescope drawer rails. Depending on model, with 2 or 3 frame drawers. Drawer seals suitable for use with foodstuffs at body, can be removed for easy cleaning. Suitable for 1/1 GN container lengthwise. Also prepared for holding grills 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.

thermomat® with shelves

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

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	

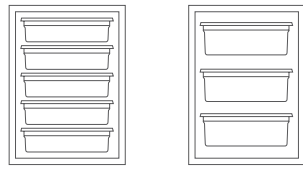
Accessories
for thermomat® with shelves

	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					

navioven, temperature range +20 °C to +240 °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. Temperature range from +20 °C to +240 °C. Thanks to the 230 V rated voltage design, the navioven is just perfect for any catering situation. Pre-programmed control, thus easy to use. Heating and ventilation can be controlled separately. Continuous circulating air control enables a wide variety of cooking methods, from gentle to powerful. 7 pairs of support rails (for max. 5 x 1/1 GN 65 mm deep).

Type	Approx. external dimensions (W x D x H)	Weight	Electrical connected load	Order no.
navioven	730 x 450 x 560 mm	42 kg	1.8 kW	85 01 10 21
navioven built-in version				85 01 10 22

Suggested accessories: GN containers and SWISS-PLY® thermoplates® in various sizes and depths.

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



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

Functions, one appliance:

- for cooking, 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 cooking vessel
- 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 (option)
- Food safe motor fluid
- foldable crank handle, hub 50mm
- Safety drainage cock 2" with metal handle, chrome plated

Control:

- 5 programmes: manual mode, cook/grill, steam, core temperature and menu (which allows stored programs 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)	1,180 x 780 x 970 mm (with drainage cock total width 880 mm)	1,180 x 780 x 970 mm (with drainage cock total width 880 mm)
Internal dimensions boiler (L x W x D)	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 Hinged lid fixed on left side	92 60 01 01 Hinged lid fixed on left side
Order no. without tilting mechanism	92 60 01 12 Hinged lid fixed on back side	92 60 01 11 Hinged lid fixed on back side

Option: Tilting mechanism for multifunctional 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.

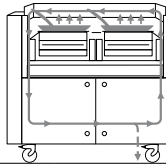


Foldable crank handle integrated in the substructure, hub 50mm, for tilting mechanism.



varithek® – Air Cleaning System (acs) – Anytime, anywhere cooking

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 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; the zeolite odour filter can be cleaned in a hot air steamer or in the oven through desorption.

varithek® Air Cleaning System ("push & pull"), for holding function modules without system modules and for holding 2 (1) system module(s) with function modules in GN format 1/1. Module with integrated suction unit, made of stainless steel. 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 moisture. ON/OFF switch is wired so that function elements only receive power when switched to "ON". 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 Hz/60 Hz. All components comply with DIN, VDE and GS guidelines as well as regulations governing health and safety in the kitchen. Connected load: 11,000 watt.

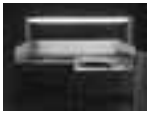


varithek® acs with "push & pull" extraction

Type	Dimensions in mm	Weight in kg	Order no.
 V-ACS-800-EC (mobile), with splash guard, without top	800 x 722 x 1,000	125	91 14 01 09
 V-ACS-1000-EC (mobile), with splash guard, without top	1,000 x 722 x 1,000	130	91 14 01 07
V-ACS-1000-EC (mobile), with splash guard and top	1,000 x 722 x 1,225	140	91 14 01 12

Accessories

for ACS 800

 Germ guard top with lighting for V-ACS-800-EC			91 14 02 02
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®**, down-draught extractor removes the greasy air, formed during cooking or frying meat and draws it to the back. The polluted air is cleaned in two stages:


1. First, the greasy air is directed through a specially developed grease filter which separates the grease from the air.
2. After this first filtering stage, the air is directed into the "Airbox" which features a radial fan and active carbon odour filter.

Then the clean air is discharged to the kitchen environment again at the base of the unit. All systems have a wide range of features previously available to commercial kitchens only.

- can be retrofitted in existing kitchens and integrated in standard kitchen furniture
- suitable for min. worktop depth 600 mm, carcass width 900 mm
- environmentally friendly thanks to circulating air system
- attractive design
- additional storage space

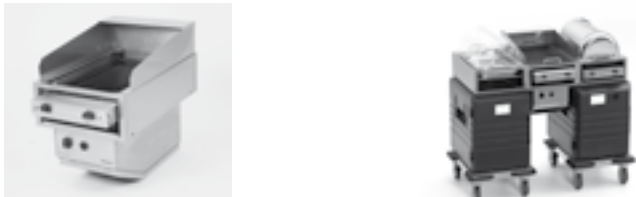
Further models upon request.

Type	Dimensions in mm L x W x H	Order no.
Airclean 3d 900 vb	Complete dimensions incl. top: 1,150 x 545 x 1,125 Top: 1,150 x 325 x 325 Substructure: 860 x 545 x 800	92 50 10 50

varithek® acs 1100d3 For inserting max. 2 varithek® elements (with or without system modules). 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 / 16A), 32 A version on request. 1 inspection flap. On request: varithek® acs 1500d3. For inserting max. 3 varithek® elements (with or without system modules).		
--	--	--


varithek® acs with flexible edge extraction (suction right, left, behind, can be adjusted flexibly)					
Type	Dimensions in mm	Weight in kg	Order no.		
V-ACS-1100-d3 (mobile), with splash guard, without top	1,100 x 722 x 900	115	91 14 01 17		
V-ACS-1100-d3 (mobile), with splash guard and top	1,100 x 722 x 1,125	approx. 125	91 14 01 19		

Accessories					
Splash guard (surcharge applies) glass front side			91 14 02 54		
Stainless steel attachment on left and right, with a total of 6 cut-outs for GM bowls 1/9, 65 mm deep – only possible with top-free option of varithek® acs 1100d3 (GN bowls not included in delivery)			91 14 02 55		
varithek® elements					
thermoplates® – The cooking ware in GN format					

Mobile down-draught extractor made of stainless steel. Vapours suctioned off from behind hob, greasy air cleaned in grease filter (removable, dishwasher-safe) and in activated carbon odour filter (replaceable). aircleanbox 3d-Set consisting of: ck-connect air, aircleanbox3d, ck splash guard, ck-airflow. Connected power: 230 V, 50 Hz/60 Hz, 16 A, 100 W. 2 m cable with earthed plug.		
		aircleanbox 3d-Set

aircleanbox 3d-Set (down-draft extraction – suction to the rear)					
Type	Dimensions in mm	Weight in kg	Order no.		
aircleanbox 3d-Set (ck consisting of: varithek® aircleanbox 3d, ck splash guard, ck-airflow)	325 x 530 x 420 (without splash guard)	10	84 01 12 39		

Accessories					
Germ guard for hanging onto ck-connect air			84 01 11 33		
varithek® elements					
thermoplates® – The cooking ware in GN format					

The rangecooker series is a mobile cooking module with an integrated extraction and circulating-air cleaning system in a robust, welded, stainless steel design. The rangecooker is available with niche, built-in Ceran or induction hobs or with a built-in system module for varithek® function modules. The extraction system is designed specifically to suction vapours formed during cooking or frying to the rear. The vapours are then passed through the patented acs®circulating-air system. Rated voltage 3 N AC 400 V 50 Hz/60 Hz.		
		varithek® rangecooker induction varithek® rangecooker niche varithek® rangecooker EST

Type	Surface induction	Sockets	air-cleaning-system, connected load	Electrical connected load	External dim. mm	Order no.	
Built-in rangecooker (with integrated hobs)							
with casters	2 x 3500 W		400 W	(total) 7400 W	800 x 800 x 930	92 50 13 04	
without casters	2 x 3500 W		400 W	(total) 7400 W	800 x 800 x 930	92 50 13 01	
Niche rangecooker (for inserting varithek® elements)							
with casters		4 x 230 V / 16 A*	400 W	(total) max. 11000 W	800 x 800 x 930	92 50 13 05	
without casters		4 x 230 V / 16 A*	400 W	(total) max. 11000 W	800 x 800 x 930	92 50 13 02	
EST rangecooker (for sliding in varithek® elements)							
with casters		4 x 230 V / 16 A*	400 W	(total) max. 11000 W	1000 x 800 x 930	92 50 13 06	
without casters		4 x 230 V / 16 A*	400 W	(total) max. 11000 W	1000 x 800 x 930	92 50 13 03	

* 400 V sockets on request

Temperature range -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 KB and 100 KB:

Heatable, max. achievable temperature +95 °C,

heating output 500 W,

Rated voltage 1N AC 230 V 50 Hz.



Toploader, with lid



As for 50 K, but heatable



Toploader, with lid




As for 100 K, but heatable



Frontloader, with door

Type	50 K	50 KB, heatable	100 K	100 KB, heatable	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	x (with heating system removed)	x	x (with heating system removed)	x
Overall weight	6.9 kg	7.3 kg	7.2 kg	8.3 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.
Compl., lid without thermometer Order no.	85 02 02 01 orange 85 02 02 16 black	85 02 02 06 orange 85 02 02 17 black	85 02 03 01 orange 85 02 03 28 black	85 02 03 13 orange 85 02 03 29 black	85 02 05 05 orange
Compl., lid with thermometer Order no.	85 02 02 10 orange 85 02 02 11 black	85 02 02 12 orange 85 02 02 13 black	85 02 03 42 orange 85 02 03 43 black	85 02 03 44 orange 85 02 03 45 black	85 02 05 15 orange 85 02 05 16 black
Compl., lid with cooling plate Order no.	85 02 02 14 orange 85 02 02 15 black	-	85 02 03 46 orange 85 02 03 47 black	-	-

Accessories

Lid with thermometer Order no.	85 02 25 58 orange 85 02 25 59 black	85 02 25 58 orange 85 02 25 59 black	85 02 25 58 orange 85 02 25 59 black	85 02 25 58 orange 85 02 25 59 black	-
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	-
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	-
Low-voltage cable Order no.	-	33 10 29 07	-	33 10 29 07	-

Temperature range -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, 1000 KB and 6000 KB:

Heatable, max. achievable temperature +95 °C

Heating output 240 W (type 600 KB) or 300 W (types 1000 KB and 6000 KB)

Rated voltage 1 N AC 230 V 50 Hz.



As for 600 K, but heatable



Frontloader



As for 1000 K, but heatable



Frontloader



Frontloader

Type	600 KB, heatable	1000 K	1,000 KB, heatable	6000 K	6,000 KB, heatable
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 634 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	20.7 kg	23.7 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.
Compl., door without thermometer Order no.	85 02 05 07 orange	85 02 04 01 orange 85 02 04 12 black	85 02 04 02 orange 85 02 04 13 black	85 02 08 01 orange 85 02 08 05 black	85 02 08 03 orange 85 02 08 06 black
Compl., door with thermometer Order no.	85 02 05 13 orange 85 02 05 14 black	85 02 04 16 orange 85 02 04 17 black	85 02 04 14 orange 85 02 04 15 black	85 02 08 10 orange 85 02 08 11 black	85 02 08 08 orange 85 02 08 09 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

The mobile suitcase kitchens

Sets

Complete food & drinks set for 5 persons (6 parts)

For mobile catering of up to 5 persons.
Suitable for transport of food and drinks.

Food and drink dispenser made of plastic (physiologically safe). Colour RAL 6031, green. Double-walled, CFC-free, foamed. Drink dispenser, deep-drawn, made of stainless steel. Press-in lid (inside) with seal, ventilation plug. Outside lid with recess for ladle and skimmer on inside (included in delivery). 2 GN containers 1/6, 150 mm deep as well as 1 GN container 1/6, 200 mm deep, included in delivery (each including water-proof press-in lid). Robust handle, 2 snap catches (replaceable), stainless steel drain cock (replaceable), protection cap (replaceable).

Temperature range -20 °C to +100 °C.
Suitable for dishwasher cleaning up to +90 °C.



Type	THG-5 persons S+G		
External dimensions in mm	240 x 620 x 430		
Empty weight kg	6.2		
Capacity litres	9.7		
Order no.	85 02 06 05*	* Delivery period on request	

Sets

Complete sets, food for 10 persons (5 parts)

For mobile catering of up to 10 persons.
Mobile food transport.

Food container made of plastic (physiologically safe), colour RAL 6031 green, double-walled, CFC-free, foamed. Container made of insulated plastic (lower part) with two handles and insulated plastic lid. On inside of lid there are two recesses for a ladle and a skimmer (included in delivery). Design variants, see below (GN containers included in scope of supply).

Temperature range -20 °C to +100 °C.
Suitable for dishwasher cleaning up to +90 °C.



Type	Design variant A	Design variant B	Design variant C	Design variant D
External dimensions in mm	370 x 645 x 338	370 x 645 x 338	370 x 645 x 338	370 x 645 x 338
Inner dimensions in mm	305 x 510 x 130	305 x 510 x 130	305 x 510 x 130	305 x 510 x 130
Weight kg	12.2	12.8	12.7	12,3
Capacity with GN containers in litres	26	21	19	22
Standard equipment (incl. watertight press-in lid with ventilation plug)	1 x GN 1/1, 200 mm deep, 1 x lid 115	3 x GN 1/3, 200 mm deep, 3 x lid 135	2 x GN 1/3, 200 mm deep, 1 x GN 1/6, 200 mm deep, double 2 x lid 135 2 x lid 165	2 x GN 1/2, 200 mm deep, 2 x lid 125
Colour	green	green	green	green
Order no.	85 02 03 23*	85 02 03 48*	85 02 03 49*	85 02 03 50*

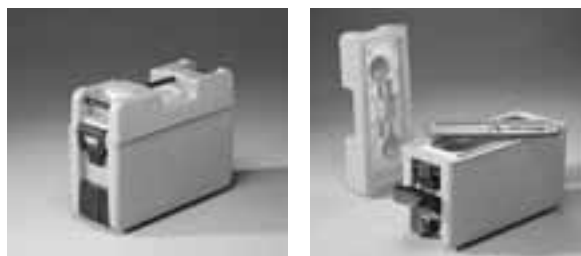
*** Delivery period on request**

Sets

For 5 persons: 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). Massive handle, 2 snap catches (replaceable). Stainless steel drainage tap, protective cap.

Temperature range -20 °C to +100 °C.
Suitable for dishwasher cleaning up to +90 °C.



thermoport® “Thermi” drink dispenser made of stainless steel
see page 166

Type	THG-5 persons drink dispenser	THG-K12
Colour	RAL 6031, green	orange
Capacity litres	12	12
External dimensions L x W x H mm	240 x 620 x 430	240 x 620 x 430
Empty weight kg	6.2	6.2
Order no.	85 02 06 06*	85 04 02 03*

* Delivery period on request

Sets

thermoport® round: Very large volume, thick insulation, suitable for vacuuming

Cylindrical, double-wall transport container (foamed) for food and drinks. Made of stainless steel, material 1.4301, with coating in RAL 6031, green. Capacity 50 litres.

Comprising: Exterior container with lid, three interior containers, each with lid.
Exterior container with lid:

Container with two insulated handles, fixed on side.

Lid with silicone seal on inside, with foldable insulated handle and four spring-loaded snap catches made of stainless steel.

Interior containers with lids (stackable). Three stainless steel containers, material 1.4301, Ø 375 mm. 2x GN 1/4 round, 100 mm high und 1 x GN 1/2 round, 200 mm high. Each container with lid. Each lid provided with all-round water-proof press-in lid seal, a vacuum breaker (valve), four clip locks as well as a foldable handle.



Type	Roundport
Dimensions of exterior container in mm	
Outside mm	450
Inside mm	380
Height with lid mm	500
Order no.	99 89 16 01* * Delivery period on request

Sets

thermoport® 75 light in 3-part set

Can be used in range from -40 to +100 °C made of EPP

Transportable food container made from 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.

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

Toploader



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
Loading examples per thermoport	1 x GN 1/1, 150 mm etc.
Set order no. (includes 3 x thermoport® 75 light)	85 02 11 01 (incl. pellet carriers 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 -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

For transporting hot and cold food in GN containers.



Toploader



Toploader

Type	50	100 KS
Capacity with GN containers	11.7 litres	26 litres
External dimensions in mm	600 x 370 x 172	630 x 370 x 308
Suitable for dishwasher cleaning up to +90 °C	x	x
Overall weight	4 kg	6 kg
Loading examples	1 x GN 1/1, 100 mm, etc.	1 x GN 1/1, 200 mm, etc.
Order no.	85 02 02 03 orange	85 02 03 40 orange 85 02 03 41 black

Accessories

Insulated divider	-	-
Cooling plate GN 1/1, plastic	-	-
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	-	-
Insert frame with 2 cross-supports for GN 9 x 1/9 or 6 x 1/6	-	-

Other colours on request

For transporting pizzas and more, e.g. 6 pizza cartons up to 320 x 320 mm or GN containers with the format 1/2 with depths of 20 – 200 mm. The standard Mini K is equipped with two intermediate grilles. Hot Accu bags (temperature resistant textile bags to absorb moisture) are accessories.



With two intermediate grilles



Frontloader (containers as accessories)
For transporting hot and cold food in 2/3 GN containers.

Type	Mini K	230 K
Capacity with GN containers	max. 10.9 litres	max. 15.3 litres
External dimensions in mm	397 x 394 x 340	397 x 394 x 340
Weight	3.8 kg	-
Suitable for dishwasher cleaning up to +90 °C	x	x
Loading examples	1 x GN 1/2, 200 mm, etc.	1 x GN 2/3, 200 mm, etc.
Order no.	85 02 05 09 orange	85 02 05 11 black

Accessories

HotAccu 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

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

thermoport® “Maxi K” for banquet solutions, plastic

2 x thermoport® with pore-free plastic surface, non-detachable, with casters (dia. 125 mm) mounted to 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 380 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, light 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

Temperature range -20 °C to +100 °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® 1,000 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 no.	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 no.	85 02 04 21 black heated version 85 02 04 20 orange heated version		

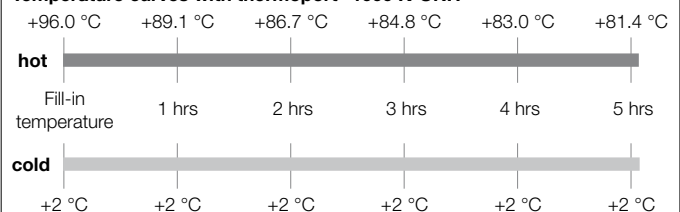
Accessories			
Insulated divider Order no.	85 02 20 12 orange 85 02 20 69 black	-	85 02 20 12 orange 85 02 20 69 black
Cooling plate GN 1/1, plastic Order no.	85 02 20 38 orange 85 02 20 67 black	-	85 02 20 38 orange 85 02 20 67 black
Heat pellet, stainless steel, asymmetrical Order no.	GN 1/1, 89 08 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
Monitec-Set 1 Comprising reading appliance and software for Monitec Logger, 1 Monitec Logger, holder and Tenax push button, incl. connection cable Order no.	85 10 01 01	-	-
Climate pellet GN 2/8 (can be used at max. +60°C)	x	-	-
KS mobile frame (Sub-frame) 490 x 640 x 210 mm Order no.	88 14 01 06	Stainless steel frame with plastic corner bumpers, 2 swivel casters, 2 fixed casters dia. 125 mm, weight 5.5. kg	
Rustproof casters Order no.	88 14 01 05		

Illustration of heated version thermoport® 1000 KB-UNIT



Your advantage:
This design also allows passive cooling using the fan (without heating function). Simply insert a cooling plate. This will give equal air distribution.

Temperature curves with thermoport® 1000 K-UNIT



Temperature range -20 °C to +100 °C, thermoport® made of 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
if heating system removed,
protection class IP X3.
Rated voltage
1N AC 230 V 50/60 Hz.



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 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
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 GN 1/1, 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	-	-

Temperature range -20 °C to +100 °C mobile thermoport® kitchens made of stainless steel

Dishwasher safe (with heating system removed)

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).	Frontloader, mobile	As for 1400, but heatable	Frontloader, mobile	As for 1600, but heatable	As for 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 load	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	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	85 01 20 10
Antistatic tyres per set Order no.	Dia. 75 mm upon request	Dia. 75 mm upon request	Dia. 125 mm upon request	Dia. 125 mm upon request	Dia. 125 mm upon request

Temperature range -20 °C to +100 °C mobile thermoport® kitchens made of 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 Hz / 60 Hz (for heated models).</p>	Frontloader, mobile	As for 2000, but heatable	Frontloader, mobile	As for 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 load	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.	Dia. 125 mm upon request	Dia. 125 mm upon request	Dia. 125 mm upon request	Dia. 125 mm upon request

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

Hygienic design H3. Protection class IP X3.
 Refrigeration + 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® 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 Hz/60 Hz.



Frontloader, mobile, refrigerated



Frontloader, mobile, refrigerated



Frontloader, mobile, refrigerated



Frontloader, mobile, refrigerated

Type	1000 C, refrigerated	1600 K, refrigerated	2,000 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 1,130	492 x 769 x 1,278	592 x 769 x 1,648
Overall weight	37 kg	50 kg	80 kg	100 kg
Maximum load	–	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 upon request	Diameter: 125 mm upon request	Diameter: 125 mm upon request	Diameter: 125 mm upon request

Transport trolley / serving trolley made of plastic and stainless steel

For transporting **thermoport®** types 50, 100, 600 and 1000, and 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	1,141 x 705 x 840	1,621 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	Dia. 125 mm upon request	Dia. 125 mm upon request	Dia. 125 mm upon request
---------------------------------	--------------------------	--------------------------	--------------------------



for all portable versions of 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	1,065 x 665 x 956	1,265 x 665 x 956
Platform size L x W in mm	-	667 x 532	1,000 x 600	1,200 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	Dia. 125 mm upon request	Dia. 125 mm upon request	Dia. 160 mm upon request
Incl. extra pushing handle Order no.	-	-	88 07 03 05 88 07 03 06

Solution finder for GN containers (on the table)

Basic equipment

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

Arrangement for plastic thermoport®

Customer to determine whether unheated or heated, depending on requirements (only size information given in table)
thermoport® 50 / 50 K / 50 KB
thermoport® 100 K / 100 KB
thermoport® 1000 K / 1000 KB
K = unheated
KB = heated

No. of diners	Food	Hot, 3 parts			Hot, 4 parts			
		Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.5 l	Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.3 l	Soup 0.2 l
12	GN containers	1 x 1/4, 150 mm deep	1 x 1/4, 65 mm deep	1 x 1/2, 150 mm deep	1 x 1/4, 150 mm deep	1 x 1/4, 65 mm deep	1 x 1/4, 150 mm deep	1 x 1/4, 150 mm deep
	thermoport®	1 x thermoport® 100, 1 x cross-support			1 x thermoport® 100, 1 x cross-support			
25	GN containers	1 x 1/1, 65 mm deep	1 x 1/3, 100 mm deep	1 x 2/3, 200 mm deep	1 x 1/2, 150 mm deep	1 x 1/4, 150 mm deep	1 x 1/1, 100 mm deep	1 x 1/4, 200 mm deep
	thermoport®	1 x thermoport® 100, 1 x thermoport® 50, 1 x cross-support			1 x thermoport® 100, 1 x thermoport® 50, 1 x cross-support			
50	GN containers	1 x 2/3, 100 mm deep	1 x 1/3, 100 mm deep	1 x 1/1, 200 mm deep	1 x 1/2, 200 mm deep	1 x 1/3, 200 mm deep	1 x 2/3, 100 mm deep	1 x 1/2, 200 mm deep
	thermoport®	1 x thermoport® 1000			2 x thermoport® 100			
75	GN containers	3 x 1/1, 65 mm deep	1 x 1/2, 150 mm deep	1 x 1/1, 200 mm deep	3 x 1/1, 65 mm deep	1 x 1/3, 200 mm deep	1 x 1/1, 200 mm deep	1 x 2/3, 200 mm deep
	GN containers			1 x 1/2, 200 mm deep				
	thermoport®	1 x thermoport® 1000, 1 x thermoport® 100			1 x thermoport® 1000, 1 x thermoport® 100			
100	GN containers	4 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	2 x 1/1, 200 mm deep	4 x 1/1, 65 mm deep	2 x 1/3, 200 mm deep	2 x 2/3, 200 mm deep	1 x 1/1, 150 mm deep
	GN containers							
	thermoport®	2 x thermoport® 1000			2 x thermoport® 1000			
150	GN containers	6 x 1/1, 65 mm deep	1 x 1/1, 150 mm deep	3 x 1/1, 200 mm deep	6 x 1/1, 65 mm deep	2 x 1/2, 150 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 150 mm deep
	GN containers						2 x 1/2, 200 mm deep	1 x 1/1, 100 mm deep
	thermoport®	3 x thermoport® 1000			3 x thermoport® 1000			
200	GN containers	6 x 1/1, 65 mm deep	2 x 1/2, 200 mm deep	4 x 1/1, 200 mm deep	6 x 1/1, 65 mm deep	2 x 1/2, 200 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep
	GN containers	2 x 1/1, 100 mm deep			2 x 1/1, 100 mm deep		2 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep
	thermoport®	4 x thermoport® 1000, 1 x insulated divider			4 x thermoport® 1000, 1 x insulated divider			
250	GN containers	6 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	5 x 1/1, 200 mm deep	6 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	3 x 1/1, 200 mm deep	2 x 1/1, 200 mm deep
	GN containers	4 x 1/1, 100 mm deep			4 x 1/1, 100 mm deep			
	thermoport®	5 x thermoport® 1000			5 x thermoport® 1000			
300	GN containers	12 x 1/1, 65 mm deep	1 x 1/1, 150 mm deep	6 x 1/1, 200 mm deep	12 x 1/1, 65 mm deep	1 x 1/1, 150 mm deep	3 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep
	GN containers		1 x 1/1, 100 mm deep			1 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep	2 x 1/1, 150 mm deep
	thermoport®	5 x thermoport® 1000, 1 x thermoport® 100, 1 x insulated divider			5 x thermoport® 1000, 1 x thermoport® 100			
400	GN containers	16 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	7 x 1/1, 200 mm deep	16 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	4 x 1/1, 200 mm deep	3 x 1/1, 200 mm deep
	GN containers		1 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep		1 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep	
	thermoport®	7 x thermoport® 1000, 1 x thermoport® 100			7 x thermoport® 1000, 1 x thermoport® 100			
500	GN containers	20 x 1/1, 65 mm deep	2 x 1/1, 200 mm deep	9 x 1/1, 200 mm deep	20 x 1/1, 65 mm deep	2 x 1/1, 200 mm deep	6 x 1/1, 200 mm deep	4 x 1/1, 200 mm deep
	GN containers			1 x 1/1, 150 mm deep				
	GN containers							
	GN containers							
	thermoport®	9 x thermoport® 1000, 1 x thermoport® 100, 1 x insulated divider			9 x thermoport® 1000, 1 x thermoport® 100, 1 x insulated divider			

The example of thermoport® 50, thermoport® 100 and thermoport® 1000)

Hot, 5 parts

Cold

Quantity guideline for salad

Up to 200 diners:
0.2 l leafy salad

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

Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.3 l	Vegetable 0.3 l	Soup 0.2 l
1 x 1/2, 65 mm deep	1 x 1/4, 65 mm deep	1 x 1/2, 100 mm deep	1 x 1/2, 100 mm deep	1 x 1/4, 100 mm deep
2 x thermoport® 50, 1 x cross-support				
1 x 1/2, 150 mm deep	1 x 1/4, 150 mm deep	1 x 1/2, 150 mm deep	1 x 1/2, 150 mm deep	1 x 1/4, 200 mm deep
2 x thermoport® 100, 1 x cross-support				
1 x 1/2, 200 mm deep	1 x 1/3, 200 mm deep	1 x 2/3, 200 mm deep	1 x 1/1, 150 mm deep	1 x 1/2, 200 mm deep
3 x thermoport® 100				
3 x 1/1, 65 mm deep	1 x 1/3, 200 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep	1 x 2/3, 200 mm deep
2 x thermoport® 1000				
4 x 1/1, 65 mm deep	2 x 1/3, 200 mm deep	2 x 2/3, 200 mm deep	1 x 1/1, 150 mm deep 1 x 1/1, 100 mm deep	1 x 1/1, 200 mm deep
3 x thermoport® 1000, 1 x insulated divider				
6 x 1/1, 65 mm deep	2 x 1/2, 150 mm deep	1 x 1/1, 200 mm deep 2 x 1/2, 200 mm deep	1 x 1/1, 200 mm deep 1 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep 1 x 1/1, 100 mm deep
4 x thermoport® 1000, 1 x insulated divider				
6 x 1/1, 65 mm deep	2 x 1/2, 200 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep
2 x 1/1, 100 mm deep		2 x 1/1, 150 mm deep	2 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep
5 x thermoport® 1000, 1 x thermoport® 100, 1 x insulated divider				
6 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	3 x 1/1, 200 mm deep	3 x 1/1, 200 mm deep	2 x 1/1, 200 mm deep
4 x 1/1, 100 mm deep				
6 x thermoport® 1000, 1 x thermoport® 100				
12 x 1/1, 65 mm deep	1 x 1/1, 150 mm deep 1 x 1/1, 100 mm deep	3 x 1/1, 200 mm deep 1 x 1/1, 100 mm deep	3 x 1/1, 200 mm deep 1 x 1/1, 100 mm deep	1 x 1/1, 200 mm deep 2 x 1/1, 150 mm deep
7 x thermoport® 1000, 1 x thermoport® 100, 1 x insulated divider				
16 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep 1 x 1/1, 150 mm	4 x 1/1, 200 mm deep 1 x 1/1, 150 mm deep	4 x 1/1, 200 mm deep 1 x 1/1, 150 mm deep	3 x 1/1, 200 mm deep
10 x thermoport® 1000, 1 x insulated divider				
20 x 1/1, 65 mm deep	2 x 1/1, 200 mm deep	6 x 1/1, 200 mm deep	6 x 1/1, 200 mm deep	4 x 1/1, 200 mm deep
12 x thermoport® 1000, 1 x thermoport® 100, 1 x insulated divider				

Dessert 0.1 l	Salad 0.2 l / 0.1 l	Dressing 0.04 L
1 x 2/8, 65 mm deep	1 x 2/8, 100 mm deep	1 x 2/8, 65 mm deep
1 x thermoport® 50, 1 x lid with cooling plate or customer cold pack		
1 x 2/8, 100 mm deep	1 x 1/2, 100 mm deep	1 x 2/8, 65 mm deep
1 x thermoport® 50, 1 x lid with cooling plate or customer cold pack		
1 x 1/4, 200 mm deep	1 x 1/2, 200 mm deep	1 x 1/4, 100 mm deep
1 x thermoport® 100, 1 x lid with cooling plate or customer cold pack		
1 x 2/3, 150 mm deep	1 x 1/1, 150 mm deep	1 x 1/3, 100 mm deep
1 x thermoport® 1000, 1 x cooling plate, 1 x insulated divider		
1 x 2/3, 150 mm deep	2 x 1/2, 200 mm deep	1 x 1/3, 150 mm deep
1 x thermoport® 1000, 1 x cooling plate, 1 x insulated divider		
1 x 1/1, 150 mm deep	3 x 1/2, 200 mm deep	1 x 1/2, 150 mm deep
1 x thermoport® 1000, 1 x thermoport® 100, 1 x lid with cooling plate or customer cold pack		
2 x 1/2, 200 mm deep	1 x 1/1, 100 mm deep 3 x 1/2, 100 mm deep	2 x 2/8, 200 mm deep
1 x thermoport® 1000, 1 x thermoport® 100, 1 x lid with cooling plate or customer cold pack		
1 x 1/1, 200 mm deep	1 x 1/1, 100 mm deep 1 x 1/2, 150 mm deep	2 x 2/8, 200 mm deep
2 x thermoport® 1000, 2 x cooling plates		
1 x 1/1, 100 mm deep	1 x 1/1, 150 mm deep	2 x 1/3, 150 mm deep
1 x 1/1, 150 mm deep	3 x 2/3, 100 mm deep	1 x 1/3, 100 mm deep
2 x thermoport® 1000		
1 x 1/1, 200 mm deep	1 x 1/1, 150 mm deep	2 x 1/2, 150 mm deep
1 x 1/1, 150 mm deep	3 x 1/1, 100 mm deep	
2 x thermoport® 1000, 1 x thermoport® 100, 1 x cooling plate		
2 x 1/1, 200 mm deep	1 x 1/1, 150 mm deep 1 x 1/2, 150 mm deep	1 x 1/2, 150 mm deep 2 x 1/3, 200 mm deep
1 x thermoport® 1000, 1 x thermoport® 100, 1 x cooling plate		
3 x thermoport® 1000, 1 x lid with cooling plate or customer cold pack		

Solution finder for GN containers (on t

Basic equipment (with large-capacity thermoport®)

Number calculation for the 1-part set of GN containers, (large-capacity) thermoport®, without GN lid. If appropriate, also arrange for a GN lid separately. Only one menu, no splitting into different meals/menus

Arrangement for plastic thermoport®

Customer to determine whether unheated or heated, depending on requirements (only size information given in table)
 thermoport® 100 K / 100 KB
 thermoport® 1000 K / 1000 KB
 thermoport® 6,000 K / 6,000 KB
 K = unheated
 KB = heated

No. of diners	Food	Hot, 3 parts			Hot, 4 parts			
		Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.5 l	Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.3 l	Soup 0.2 l
100	GN containers	4 x 1/1, 65 mm deep	2 x 1/1, 100 mm deep	2 x 1/1, 200 mm deep	4 x 1/1, 65 mm deep	2 x 2/4, 100 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 150 mm deep
	GN containers						1 x 1/1, 65 mm deep	
	thermoport®	1 x thermoport® 6000			1 x thermoport® 6000			
150	GN containers	6 x 1/1, 65 mm deep	1 x 1/1, 150 mm deep	3 x 1/1, 200 mm deep	6 x 1/1, 65 mm deep	2 x 2/4, 150 mm deep	2 x 1/1, 200 mm deep	1 x 1/1, 150 mm deep
	GN containers							1 x 1/1, 100 mm deep
	thermoport®	1 x thermoport® 6000, 1 x thermoport® 1000			1 x thermoport® 6000, 1 x thermoport® 1000			
200	GN containers	6 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	4 x 1/1, 200 mm deep	6 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep
	GN containers	2 x 1/1, 100 mm			2 x 1/1, 100 mm deep		2 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep
	thermoport®	2 x thermoport® 6000, 1 x insulated divider			2 x thermoport® 6000, 1 x insulated divider			
250	GN containers	6 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	5 x 1/1, 200 mm deep	6 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	3 x 1/1, 200 mm deep	2 x 1/1, 200 mm deep
	GN containers	4 x 1/1, 100 mm			4 x 1/1, 100 mm deep			
	thermoport®	2 x thermoport® 6000, 1 x thermoport® 1000			2 x thermoport® 6000, 1 x thermoport® 1000			
300	GN containers	12 x 1/1, 65 mm deep	1 x 1/1, 150 mm deep	6 x 1/1, 200 mm deep	12 x 1/1, 65 mm deep	1 x 1/1, 150 mm deep	3 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep
	GN containers		1 x 1/1, 100 mm deep			1 x 1/1, 100 mm deep	1 x 1/1, 100 mm deep	2 x 1/1, 150 mm deep
	thermoport®	3 x thermoport® 6000, 1 x insulated divider			3 x thermoport® 6000			
400	GN containers	16 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	7 x 1/1, 200 mm deep	16 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	4 x 1/1, 200 mm deep	3 x 1/1, 200 mm deep
	GN containers		1 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep		1 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep	
	thermoport®	4 x thermoport® 6000, 1 x insulated divider			4 x thermoport® 6000, 1 x insulated divider			
500	GN containers	20 x 1/1, 65 mm deep	2 x 1/1, 200 mm deep	9 x 1/1, 200 mm deep	20 x 1/1, 65 mm deep	2 x 1/1, 200 mm deep	6 x 1/1, 200 mm deep	4 x 1/1, 200 mm deep
	GN containers			1 x 1/1, 150 mm deep				
	GN containers							
	GN containers							
	thermoport®	5 x thermoport® 6000, 1 x insulated divider			5 x thermoport® 6000, 1 x insulated divider			

the example of thermoport® 100, thermoport® 1000 and thermoport® 6000)

Hot, 5 parts

Cold

Quantity guideline for salad

Up to 200 diners:
0.2 l leafy salad

Over 200 diners:
25% leafy salad 0.2 l
75% mixed salad 0.1 l

Piece of meat or 0.15 l	Sauce 0.1 l	Side 0.3 l	Vegetable 0.3 l	Soup 0.2 l
-------------------------	-------------	------------	-----------------	------------

Dessert 0.1 l	Salad 0.2 l / 0.1 l	Dressing 0.04 L
---------------	---------------------	-----------------

4 x 1/1, 65 mm deep	2 x 2/4, 100 mm deep	1 x 1/1, 200 mm deep 1 x 1/1, 65 mm deep	1 x 1/1, 150 mm deep 1 x 1/1, 100 mm deep	1 x 1/1, 200 mm deep
1 x thermoport® 6000, 1 x thermoport® 1000, 1 x insulated divider				

1 x 2/3, 150 mm deep	2 x 1/2, 200 mm deep	1 x 1/3, 150 mm deep
1 x thermoport® 1000, 1 x cooling plate		

6 x 1/1, 65 mm deep	2 x 2/4, 150 mm deep	2 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep 1 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep 1 x 1/1, 100 mm deep
2 x thermoport® 6000, 1 x insulated divider				

1 x 1/1, 150 mm deep	3 x 1/2, 200 mm deep	1 x 1/2, 150 mm deep
1 x thermoport® 1000, 1 x thermoport® 100, 1 x lid with cooling plate or customer cold pack		

6 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep	1 x 1/1, 200 mm deep
2 x 1/1, 100 mm deep		2 x 1/1, 150 mm deep	2 x 1/1, 150 mm deep	1 x 1/1, 150 mm deep
3 x thermoport® 6000, 1 x insulated divider				

2 x 1/2, 200 mm deep	1 x 1/1, 100 mm deep	2 x 2/8, 200 mm deep
	3 x 1/2, 100 mm deep	
1 x thermoport® 1000, 1 x lid with cooling plate or customer cold pack		

6 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep	3 x 1/1, 200 mm deep	3 x 1/1, 200 mm deep	2 x 1/1, 200 mm deep
4 x 1/1, 100 mm deep				
3 x thermoport® 6000, 1 x thermoport® 100				

1 x 1/1, 200 mm deep	1 x 1/1, 100 mm deep	2 x 2/4, 100 mm deep
	4 x 2/4, 150 mm deep	
1 x thermoport® 6000, 2 x cooling plates		

12 x 1/1, 65 mm deep	1 x 1/1, 150 mm deep 1 x 1/1, 100 mm deep	3 x 1/1, 200 mm deep 1 x 1/1, 100 mm deep	3 x 1/1, 200 mm deep 1 x 1/1, 100 mm deep	1 x 1/1, 200 mm deep 2 x 1/1, 150 mm deep
4 x thermoport® 6000, 1 x insulated divider				

1 x 1/1, 100 mm deep	1 x 1/1, 150 mm deep	3 x 2/4, 100 mm deep
1 x 1/1, 150 mm deep	3 x 2/4, 150 mm deep	
1 x thermoport® 6000		

16 x 1/1, 65 mm deep	1 x 1/1, 200 mm deep 1 x 1/1, 150 mm deep	4 x 1/1, 200 mm deep 1 x 1/1, 150 mm deep	4 x 1/1, 200 mm deep 1 x 1/1, 150 mm deep	3 x 1/1, 200 mm deep
5 x thermoport® 6000, 1 x insulated divider				

1 x 1/1, 200 mm deep	1 x 1/1, 150 mm deep	2 x 2/4, 150 mm deep
1 x 1/1, 150 mm deep	3 x 1/1, 100 mm deep	
2 x thermoport® 6000, 1 x thermoport® 100, 1 x cooling plate		

20 x 1/1, 65 mm deep	2 x 1/1, 200 mm deep	6 x 1/1, 200 mm deep	6 x 1/1, 200 mm deep	4 x 1/1, 200 mm deep
6 x thermoport® 6000, 1 x thermoport® 100, 1 x insulated divider				

2 x 1/1, 200 mm deep	1 x 1/1, 150 mm deep	1 x 2/4, 100 mm deep
	1 x 2/4, 100 mm deep	3 x 2/4, 150 mm deep
	3 x 2/4, 150 mm deep	
1 x thermoport® 6000, 1 x thermoport® 1000, 1 x cooling plate		

Solution finder for thermoplates® (on t

Basic equipment

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

Arrangement for plastic thermoport®

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

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

The example of thermoport® 50 and thermoport® 1000

Quantity guideline per diner

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

Hot, 5 parts

Cold

Quantity guideline for salad and dessert

Up to 150 diners:
0.2 l leafy salad

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

Dessert 0.1 l

Dressing 0.04 l

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

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

Solution finder for thermoplates® (on the table)

Basic equipment (with large-capacity thermoport®)

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

Arrangement for plastic thermoport®

Customer to determine whether unheated or heated, depending on requirements (only size information given in table)
 thermoport® 6000 K / 6000 KB
 thermoport® 50 / 50 K / 50 KB
 thermoport® 1000 K / 1000 KB
 K and without additional item = unheated
 KB = heated

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

Example of thermoport® 50 and thermoport® 1000 and thermoport® 6000

Quantity guideline per diner

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

Hot, 5 parts

Quantity guideline for salad and dessert

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

Dessert 0.1 l
 Dressing 0.04 l

Cold


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

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




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 · meal tray, 3 divisions, 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. 1.4 l</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</p>	<p>85 02 20 03</p>	<p>85 02 20 04</p>	<p>85 02 20 01</p>
<p>For transporting a 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 · meal tray, 3 divisions, with lid · 2 x side dish trays 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>2 side dish trays 1/6, 32mm with press-in lid</p>
<p>Type</p>		<p>thermoport® 10D (without loading)</p>	<p>meal tray 3 sections, max. 1.125 l</p>	<p>meal tray without divisions, max. 1.4l</p>	<p>2 side dish trays, per tray max. 0.6 l</p>
<p>Order no.</p>	<p>85 02 27 06</p>	<p>85 02 01 02</p>	<p>85 02 20 03</p>	<p>85 02 20 04</p>	<p>2 x 85 02 20 01</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>Containers and lids made of polypropylene, orange</p>			<p>2 multi-portion trays 1/6, 91mm with press-in lid</p>
<p>Type</p>		<p>thermoport® 10D (without loading)</p>			<p>2 multi-portion trays, per tray max. 1.375 l</p>
<p>Order no.</p>	<p>85 02 27 07</p>	<p>85 02 01 02</p>			<p>2 x 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-part without latent heating agent with lid made of polypropylene</p>	<p>lid made of polypropylene for 3 part meal trays</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 · meal tray 3-part with lid · 2 x side dish tray GN 1/6, 32 mm 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. 1.4 l</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 · side dish tray GN 1/6, 32 mm with press-in lid · cooling pellet · 2 x side dishes 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>side dish trays with press-in lids 2 x 1/9, 32mm</p>	<p>side dish tray with domed lid 1/6, 22 mm</p>	<p>side dish trays with domed lids 2 x 1/9, 22 mm</p>
<p>Order no.</p>	<p>85 02 27 03</p>	<p>85 02 20 01</p>	<p>2 x 85 02 20 24</p>	<p>85 02 20 29</p>	<p>2 x 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 · side dish GN 1/6, 32 mm with press-in lid · 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>side dish trays with press-in lids 2 x 1/9, 32mm</p>	<p>side dish tray with domed lid 1/6, 32 mm</p>	<p>side dish trays with domed lids 2 x 1/9, 32 mm</p>
<p>Order no.</p>	<p>85 02 27 04</p>	<p>85 02 20 01</p>	<p>2 x 85 02 20 24</p>	<p>85 02 20 14</p>	<p>2 x 85 02 20 13</p>
<p>Accessories</p>					
<p>thermoport® 10</p>					
<p>Type</p>		<p>Rolli 10 for transporting up to 24 thermoports® 10</p>	<p>Menu platter dispenser to heat 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 heating 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 Meal plate 2 part, 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>Meal plate 2 parts Ø 230 mm</p>
<p>Type fresh food with heating pellet under the food plate Loading</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 regeneration of fresh food in 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 collapsible
Consisting of 4 stainless steel square tubes with four suspended stainless steel grid trays (height adjustable). With bumper consisting of 4 deflector casters. Rustproof casters in accordance with DIN 18867, part 8.

Storage capacity:
36 thermoport® 20 or thermoport® 21, lid and base (horizontal transport)
or 60 lids or 120 bases



Type	RW-ST-TT-2021
External dimensions L x W x H	1,285 x 640 x 1,965 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 upon 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 116 x 118 x 40 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 116 x 118 x 40 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	Meal tray, 3 part, 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 116 x 118 x 40 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 230mm, one part	
	88 22 09 04	1	Lid for menu plate (material polysulphone plastic)	
	89 08 04 56	1	Chinaware soup tray diameter 105mm	
	89 08 02 83	1	Polypropylene lid for soup tray	
	89 08 04 18	1	Chinaware cold food tray, square 116 x 118 x 40 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 230mm, 2 part	
	88 22 09 04	1	Lid for menu plate (material polysulphone plastic)	
	89 08 04 56	1	Chinaware soup tray diameter 105mm	
	89 08 02 83	1	Polypropylene lid for soup tray	
	89 08 04 18	1	Chinaware cold food tray, square 116 x 118 x 40 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 230mm, 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 116 x 118 x 40 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 230mm, 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 116 x 118 x 40 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 module – keeping 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 in-built 36 W lighting, ON/OFF switch and removable glass shelf; substructure: open, stainless steel tubular frame. 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. Ready for connection, power cable on right, 3 m long, with CEE plug, 400 V. 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 in-built system modules for holding GN 1/1, max. 100 mm deep, in conjunction with varithek® Ceran hobs, 5 earthed sockets 230 V, 4 dividing walls insertable.					
Holding module with lighting/heating top, mobile	1,180	780	900	1,225	92 50 04 13
Holding module with lighting/heating top	1,180	780	900	1,225	92 50 04 11
Holding module with lighting top, mobile	1,180	780	900	1,225	92 50 04 03
Holding module with lighting top	1,180	780	900	1,225	92 50 04 01
With 3 in-built system modules for holding GN 1/1, max. 200 mm deep, in conjunction with varithek® Ceran hobs, 5 earthed sockets 230 V, no dividing walls and/or doors insertable.					
Holding module with lighting/heating top with EST, 200 mm deep, mobile	1,180	780	900	1,225	92 50 04 20
Holding module with lighting/heating top with EST, 200 mm deep	1,180	780	900	1,225	92 50 04 19
Holding module with lighting top, EST, 200 mm deep, mobile	1,180	780	900	1,225	92 50 04 10
Holding module with lighting top, EST, 200 mm deep	1,180	780	900	1,225	92 50 04 09
With 3 x in-built 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	1,180	780	900	1,225	92 50 04 16
Holding module bain-marie, wet/dry, with lighting/heating top	1,180	780	900	1,225	92 50 04 15
Holding module bain-marie, wet/dry, mobile, with lighting top	1,180	780	900	1,225	92 50 04 06
Holding module bain-marie, wet/dry, with lighting top	1,180	780	900	1,225	92 50 04 05
With 3 built-in system modules for holding GN 1/1, max. 100 mm deep, in conjunction with varithek® Ceran hobs. In substructure on right: fixed, built-in thermomat® with 2 drawers GN 1/1, 150 mm deep, 2 dividing walls insertable.					
Holding module with thermomat®, mobile, with lighting/heating top	1,180	780	900	1,225	92 50 04 14
Holding module with thermomat®, lighting/heating top	1,180	780	900	1,225	92 50 04 12
Holding module with thermomat®, mobile, with lighting top	1,180	780	900	1,225	92 50 04 04
Holding module with thermomat®, with lighting top	1,180	780	900	1,225	92 50 04 02
Accessories					
varithek® Ceran 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 08
Scraper for Ceran hob					91 02 03 01
Low flap, for enclosing in-built system modules (not for all models)					92 50 10 41
High flap, stainless steel, for enclosing in-built system modules (not for all models)					92 50 10 93
Various varithek® insert elements for holding system modules					
Dividing wall made of stainless steel, low, can be hooked in (max. 4 walls), with rails on both sides, for holding Gastronorm containers and/or thermoplate® L x W x H: 42.5 x 560 x 435.5 mm, rail clearance 115 mm, 4 rails					92 50 10 16
Resopal panelling on longitudinal/face side as well as tray slides etc. see accessories p. 85					
Hinged doors made of stainless steel (not retrofittable!), double-walled, with plastic, recessed handle on operator's 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

Cooking module with integrated airclean3d® circulating air extraction – 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 1,055 x 580 x 160 mm** e.g. for max. 3 x GN-port 1/1 (Model 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 1,220 x 630 x 200 mm, e.g. for max. 3 x 400 mm wide varithek® table-top appliances (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 worktop, 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. Electrical connected load: max. 10.5 kW. Rated voltage 3 N AC 400 V 50 Hz.

Version for varithek®
Table top appliances



Version for GN ports



Type	Version	Dimensions in mm				Order no.
		Length	Width	Working height	Height with top	
RBS-NM-AIR	with integrated airclean3d® circulating air extraction system (activated carbon filter) and recessed storage space. Storage depth 160 mm.	1,180	780	900	1,225	92 50 01 07
RBS-NM-AIR-F mobile	with integrated airclean3d® circulating air extraction system (activated carbon filter) and recessed storage space. Storage depth 160 mm.	1,180	780	900	1,225	92 50 01 08
RBS-NM-AIR-Z	with integrated airclean3d® circulating air extraction system (zeolite filter) and recessed storage space. Storage depth 160 mm.	1,180	780	900	1,225	92 50 01 09
RBS-NM-AIR-F-Z mobile	with integrated airclean3d® circulating air extraction system (zeolite filter) and recessed storage space. Storage depth 160 mm.	1,180	780	900	1,225	92 50 01 10
RBS-NM-AIR 400	with integrated airclean3d® circulating air extraction system (activated carbon filter) and recessed storage space. Storage depth 200 mm.	1,342	830	900	1,225	92 50 01 13
RBS-NM-AIR-F 400 mobile	with integrated airclean3d® circulating air extraction system (activated carbon filter) and recessed storage space. Storage depth 200 mm.	1,342	830	900	1,225	92 50 01 14
RBS-NM-AIR-Z 400	with integrated airclean3d® circulating air extraction system (zeolite filter) and recessed storage space. Storage depth 200 mm.	1,342	830	900	1,225	92 50 01 15
RBS-NM-AIR-F-Z 400 mobile	with integrated airclean3d® circulating air extraction system (zeolite filter) and recessed storage space. Storage depth 200 mm.	1,342	830	900	1,225	92 50 01 16

Accessories

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 holding varithek® insert elements, SWISS PLY® thermoplates® 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. 85 Tray slides etc. see accessories p. 85	
varithek® insert elements and/or table top appliances According to requirements varithek® insert elements can be driven in and/or inserted into the recessed storage space (in connection with GN ports).	

varithekbuffet cooling modules

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, stainless steel panel in refrigerated well area. Installed on stainless steel feet, with chromed base, adjustable, floor clearance 160 mm/alternatively supplied in mobile design with 4 double swivel casters, diameter 125 mm, in 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. Electrical 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. Attachment: centre, 2 stainless steel side walls, stainless steel shelf with in-built lighting located in-between. Above, glass shelf, removable, serving height 400 mm. Electrical 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 in-built 36 W lighting and removable glass shelf. ON/OFF switch. Fully glazed on guest side. Connected load: approx. 0.656 kW, 230 V.

Type RBS-KMV 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 in-built 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. Electrical 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	1,180	780	900	1,225	92 50 02 01	
	RBS-KM-F mobile	with top and quiet refrigeration	1,180	780	900	1,225	92 50 02 04	
	RBS-KMU	with circulating air refrigerated well and top	1,180	780	900	1,225	92 50 02 02	
	RBS-KMU-F mobile	with circulating air refrigerated well and top	1,180	780	900	1,225	92 50 02 05	
	RBS-KMS	Salad bar, self-service/quiet refrigeration	1,180	780	900	1,300	92 50 02 07	
	RBS-KMS-F mobile	Salad bar, self-service/quiet refrigeration	1,180	780	900	1,300	92 50 02 08	
	RBS-KMV	with show case and circulating air refrigerated well	1,180	780	900	1,560	92 50 02 03	
	RBS-KMV-F mobile	with show case and circulating air refrigerated well	1,180	780	900	1,560	92 50 02 06	

Accessories

thermoplates® 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. 85 Tray slides etc. see accessories p. 85		

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. 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.



	Type	Version	Dimensions in mm				Order no.
			Length	Width	Working height	Height with top	
	RBS-NM	without top	1,180	780	900	-	92 50 01 01
	RBS-NM-F mobile	without top	1,180	780	900	-	92 50 01 04
	RBS-NMA	with top	1,180	780	900	1,225	92 50 01 02
	RBS-NMA-F mobile	with top	1,180	780	900	1,225	92 50 01 05

Accessories

	Dividing wall made of stainless steel , high, can be hooked in (max. 4 walls), with rails on both sides, for holding Gastronorm containers and/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's side	
	Left door, (W x H) 385 x 582.5 mm	92 50 10 05
	Middle door, (W x H) 385 x 582.5 mm	92 50 10 07
	Right door, (W x H) 385 x 582.5 mm	92 50 10 06
	Resopal panelling, on longitudinal/face side see accessories p. 85 Tray slides etc. see accessories p. 85	

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. 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	1,180	780	900	1,225	92 50 01 03
	RBS-NMA-K-F mobile	with refrigerator and top	1,180	780	900	1,225	92 50 01 06

Accessories

	Dividing wall made of stainless steel , high, can be hooked in (max. 2 walls), with rails on both sides, for holding Gastronorm containers and/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. 85 Tray slides etc. see accessories p. 85	

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

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. 3.5kW, 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,

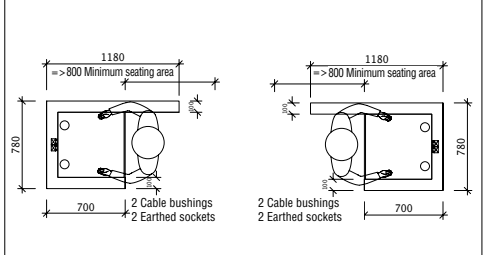
2 earthed sockets, 230 V.

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	1,180	780	900	92 50 06 01	
	RBS-KAML-F mobile	left	1,180	780	900	92 50 06 02	
	RBS-KAMR	right	1,180	780	900	92 50 06 03	
	RBS-KAMR-F mobile	right	1,180	780	900	92 50 06 04	

Accessories

	Resopal panelling, on longitudinal/face side see accessories p. 85 Tray slides etc. see accessories p. 85		
--	--	--	--

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 module						
	RBS-VKL-L-S	Resopal, solid 6 mm	black	1,172 x 718 x 6	92 50 10 03	
	RBS-VKL-L-CO	Resopal, solid 6 mm	concept oak	1,172 x 718 x 6	92 50 10 45	
	RBS-VKL-L-LB	Resopal, solid 6 mm	living beech	1,172 x 718 x 6	92 50 10 46	
	RBS-VKL-L-NS	Resopal, solid 6 mm	north sea	1,172 x 718 x 6	92 50 10 47	
Panelling, longitudinal side, (max. 1 plate) 1342 module						
	RBS-VKL-S-S	Resopal, solid 6 mm	black	1,342 x 718 x 6	92 50 15 01	
	RBS-VKL-S-CO	Resopal, solid 6 mm	concept oak	1,342 x 718 x 6	92 50 15 02	
	RBS-VKL-S-LB	Resopal, solid 6 mm	living beech	1,342 x 718 x 6	92 50 15 03	
	RBS-VKL-S-NS	Resopal, solid 6 mm	north sea	1,342 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	1,165		92 50 10 94		
	Longitudinal side, for 2 appliances	2,345		92 50 10 95		
	Longitudinal side, for 3 appliances	3,525		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

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). Rustproof 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 bridge 1,155 mm



servocoolstation 2/1 (or 3/1) standard
(External dimensions GN 3/1: L x W x H 1,238 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 1,238 x 700 x 950 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 +180 °C, 230 V.



servoholdstation 2/1 standard
Waterless hot holding with varithek® elements
With deep-drawn grooved walls 200 mm, for holding max. 2 varithek® elements, with 4 x 230 V sockets. Special model 2 x 400 V sockets.



servothermstation 1 standard
Cooking / Hot holding
Built into upper shelf on serving side: On left, Ceran hob GN 1/1 with 2,800 W radiant heating element. ON/OFF switch, control dial with safety thermostat, up to +250 °C. On right 200W hob with on/off switch



servothermstation 2 standard
Cooking / Storage
Built into upper shelf on serving side: On left, Ceran hob GN 1/1 with 2,800 W radiant heating element. ON/OFF switch, control dial with safety thermostat, up to +250 °C. On right worktop with embossing for optional cutting board, GN 1/1.

Connected load kW	0.5 (0.5 / 230 V)	0.95 (1.44 / 230 V)	0.5/400 V	3.0	2.8
Weight	57 kg (70 kg)	38 kg (55 kg)	50 kg	42 kg	42 kg
Total carrying capacity	115 kg	115 kg	115 kg	115 kg	115 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 50 89 *	88 02 50 91 *
Order no. (3 shelves) Black panelling Black coated sheeting	88 02 52 09 * (GN 2/1) 88 02 54 04 * (GN 3/1)	88 02 52 10 * (GN 2/1) 88 02 54 02 * (GN 3/1)	88 02 52 11 *	88 02 52 12 *	88 02 52 13 *

*Top available as accessory.

Accessories for all trolleys

Glass shelf inserts, dimensions (L x W x H) 532 x 328 x 8 mm

Colour	white	dark blue	pink	light green	black	light blue	dark green	orange	dark grey	dark red
Order no.	72 10 05 81	72 10 05 85	72 10 05 78	72 10 05 84	72 10 05 80	72 10 05 86	72 10 05 79	72 10 05 87	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 / Beech chopping board, dimensions (L x W x H): Plastic 557 x 352 x 20 mm Solid beech (lamellar) 557 x 352 x 20 mm

Colour	white	beech
Order no.	72 10 05 70	72 10 05 71

Tray slide for servocuccina® 2/1, can be lowered or interchanged, made of stainless steel*





Tray slide for servocuccina® 3/1, can be lowered or interchanged, 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	1,238 x 250 x 24	Order no. 88 02 30 74
	1,025 x 250 x 24 (only for servoacs 2/1)	Order no. 88 02 30 65		1,388 x 250 x 24 (only for servoacs 3/1)	Order no. 88 02 30 75

* smooth slide with 3 support rails

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

External dimensions (L x W x H): 915 x 700 x 950 mm, working height 850 mm, shelf size 845 x 630 mm, height with bridge 1,155 mm

					
	servogrillstation 1 standard <i>Grilling / Hot holding</i> Built into upper shelf on serving side: On left, grill (flush-mounted thermoplates® GN 1/1, 20 mm deep, coated in multi-ply material, with 2,800 W radiant heating element). ON/OFF switch, control dial with safety thermostat, up to +250 °C. On right 200W hob with on/off switch	servogrillstation 2 standard <i>Grilling / Storage</i> Built into upper shelf on serving side: On left, grill (flush-mounted thermoplates® GN 1/1, 20 mm deep, coated in multi-ply material, with 2,800 W radiant heating element). ON/OFF switch, control dial with safety thermostat, up to +250 °C. On right worktop with embossing for optional cutting board, GN 1/1.	servoacs 2/1 <i>External dimensions GN 2/1:</i> 1,070 x 785 x 1,155 mm (L x W x H) <i>Grilling / Cooking / Air extraction</i> 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 trolleys. Above, stainless steel shelf with lighting. Top/front, glass, ON/OFF switch, step control for extraction system. With deep drawn side walls 200mm, with built in varithek® system modules to insert from max. 2 (3) varithek® elements (version EST) or fitted with storage areas throughout to set up max. 2 and/or 3 GN ports (version GN port)	servoacs 3/1 <i>External dimensions GN 3/1:</i> 1,363 x 785 x 1,155 mm. (L x W x H)	
			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		
Connected load kW	3.0	2.8	10.5/400 V	10.5/400 V	0.86
Weight	42 kg	42 kg	98 kg	145 kg	36 kg
Total carrying capacity	115 kg	115 kg	115 kg	145 kg	80 kg
Order no. (3 shelves) stainless steel panelling	88 02 50 92 *	88 02 50 90 *	88 02 52 32 (EST) 88 02 52 30 (GN-Port)	88 02 52 36 (EST) 88 02 52 34 (GN-Port)	88 02 50 97
Order no. (3 shelves) Black panelling Black coated sheeting	88 02 52 14 *	88 02 52 15 *	88 02 52 33 (EST) 88 02 52 31 (GN-Port)	88 02 52 37 (EST) 88 02 52 35 (GN-Port)	88 02 52 17

*Top available as accessory.

Accessories for all GN 2/1 and GN 3/1 standard trolleys

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 (no heated top option for servogrillstation 1 and 2 or servothermstation 1).

	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
Connection set: comprising 2 stainless steel connectors and one panel, black				
Order no.	88 02 53 21	88 02 53 22	88 02 53 23	88 02 53 24

Accessories for servoacs 2/1 and 3/1

Ceran hot holding module  Order no. 91 01 01 08	Ceran cooking module  Order no. 91 01 01 10	thermoplates® GN 1/1 coated with handle 20 mm deep  Order no. 84 01 09 32	Induction cooking module full-surface  Order no. 91 01 02 30	Grill plate  Order no. 91 03 01 37	Wok  Order no. 91 04 02 04	varithek® Ceran hob,  Order no. 91 01 01 16
---	---	---	--	--	--	---

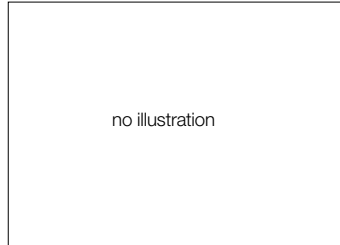
servobar®

servobar® made of stainless steel with panelling on 3 sides, acrylic glass sheet on the front side, stainless steel panelling on right and left. 2 x tubular pushing handles, sound proofed, screwed/welded construction. 4 silver corner bumpers on each shelf, fitted with connection and panel supports. Rustproof casters in accordance with DIN 18867, part 1. Wheel diameter 125 mm. 2 swivel casters, 2 swivel casters with brakes and deflector casters. Only available in assembled state. All trolleys can be interlinked.

External dimensions GN 2/1 (L x W x H): 1,000 x 800 x 1,200 mm, working height 850 mm, shelf size 845 x 630 mm



servobar® fridge
Above lined with bar shelf, wood. Front side panelled with acrylic glass pane throughout. In the cover 2 recesses to insert glass hobs or cutting boards. In the substructure a refrigerator size GN 1/1. With illumination. With swing door.



servobar® cool
Above lined with bar shelf, wood. Front side panelled with acrylic glass pane throughout. Trolley with cooled GN 2/1 refrigerated well 200 mm deep for equipping with drinks or food. In the cover recesses to insert glass hobs or cutting boards. With lighting.



servobar® tap
Above lined with bar shelf, wood. Front side panelled with acrylic glass pane throughout. Trolley with dispensing head. Above pump with drip tray incl. drain. Space for glasses next to pump. Holder for CO₂ bottles in substructure, space for approx. 30 l KEG barrels. Flow cooler. With lighting.

Connected load kW	0.3	0.3	0.01
Weight kg	67	62	70
Total carrying capacity in kg	80	80	80
Order no.	88 02 50 64 (2 shelves)	88 02 50 65 (3 shelves)	88 02 50 66 (2 shelves)

Accessories for all trolleys

Glass shelf inserts, dimensions (L x W x H) 532 x 328 x 8 mm

Colour	white	dark blue	pink	light green	black	light blue	dark green	orange	dark grey	dark red
Order no.	72 10 05 81	72 10 05 85	72 10 05 78	72 10 05 84	72 10 05 80	72 10 05 86	72 10 05 79	72 10 05 87	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/beech chopping board

Dimensions plastic (L x W): 557 x 352 mm, 20 mm thick
Dimensions solid beech (lamellar) (L x W): 557 x 352 mm, 50 mm thick

Colour	white	beech
Order no.	72 10 05 70	72 10 05 71

Connectors for varithek® servobar® – 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	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

External dimensions (L x W x H): 1,000 x 800 x 1,200 mm, working height 850 mm, shelf size 845 x 630 mm



servobar® wash
Above lined with bar shelf, wood. Front side panelled with acrylic glass pane throughout. Trolley with cubic wash basin (W x L: 300 x 505 mm) built into longitudinal side on the right. In the cover recesses to insert glass hobs or cutting boards. 4 silver corner bumpers on each shelf. With lighting.



servobar® neutral 1
Above lined with bar shelf, wood. Front side panelled with acrylic glass pane throughout. Trolley with 3 embossed shelves. 4 silver corner bumpers on each shelf. In the cover recesses to insert glass hobs or cutting boards. With lighting.



servobar® neutral 2
Above lined with bar shelf, wood. Front side panelled with acrylic glass pane throughout. Trolley with 3 embossed shelves, uppermost shelf with 2 cut-outs for each GN 1/1. 4 silver corner bumpers on each shelf. In the cover recesses to insert glass hobs or cutting boards. With lighting.

Connected load kW	0.01	0.01	0.01
Weight kg	40	35	35
Total carrying capacity in kg	80	120	120
Order no.	88 02 50 56 (3 shelves)	88 02 50 67 (3 shelves)	88 02 50 68 (3 shelves)



Buffetto Universal

Buffetto Universal made of 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. Rustproof 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 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	1,202	71 20 02 01	
BU04-GNB-4	Neutral worktop	1,523	71 20 03 01	
BU04-GNB-5	Neutral worktop	1,851	71 20 04 01	

Buffetto Bay

Buffetto Bay made of stainless steel, with 1 plate slide on guest side. Equipped with 4 swivel casters with brake. Fitted bay, closed on 3 sides. Frame 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. Rustproof casters in accordance with DIN 18867, part 8. Wheel diameter 125 mm. ON/OFF switch, 2 earthed socket outlets built in, spiral cable 2.5 m, rated voltage 1N AC 230 V 50 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-GB-2	Bay L x W 566 x 553 mm	877	71 21 01 01	
BU04-GB-3	Bay L x W 891 x 553 mm	1,202	71 21 02 01	
BU04-GB-4	Bay L x W 1,212 x 553 mm	1,523	71 21 03 01	
BU04-GB-5	Bay L x W 1,540 x 553 mm	1,851	71 21 04 01	

Buffetto Warm Top

Buffetto Warm Top made of stainless steel, with 1 plate slide on guest side. Equipped with 4 swivel casters with brake. Flush-mounted hot plate(s) in float glass, black. With energy controller and control lamp. Frame 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. Rustproof 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 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	Connected load W	Order no.	
BU04-GWHB-2	Hot plate L x W 650 x 530 mm	877	400	71 22 01 01	
BU04-GWHB-3	Hot plate L x W 975 x 530 mm	1,202	600	71 22 02 01	
BU04-GWHB-4	Hot plate L x W 1,300 x 530 mm	1,523	800	71 22 03 01	
BU04-GWHB-5	Hot plate L x W 1,625 x 530 mm	1,851	1,000	71 22 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 made of 25 mm chipboard. Surface covered with Resopal (beech), no. 4306-60 (Global Beech). With solid wood edge, beech. Rustproof 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 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	Connected load (watt)	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	1,202	832	71 24 02 01	
BU04-GWB-411-4	Bain-Marie 4 x GN 1/1	1,523	1,248	71 24 03 01	
BU04-GWB-511-5	Bain-Marie 5 x GN 1/1	1,851	1,664	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 solid wood edge, beech. Rustproof casters in accordance with DIN 18867, part 8. Caster diameter 125mm. ON/OFF switch, thermostat-controlled, spiral cable 2.5 m. Rated voltage 1N AC 230 V 50 Hz. 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	Connected load (watt)	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	1,202	1,248	71 25 02 01	
BU04-GWB-4	Bain-Marie 4 x GN 1/1	1,523	1,664	71 25 03 01	
BU04-GWB-5	Bain-Marie 5 x GN 1/1	1,851	2,080	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. Seamless 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 solid wood edge, beech. Rustproof casters in accordance with DIN 18867, part 8. Caster diameter 125mm. Digital thermostat. Spiral cable 2.5 m. Rated voltage 1N AC 230 V 50 Hz, 16 A. Width 680 + 250mm, height 930/965mm. Top available and panelling as accessory. Height with top 1,450 mm.



Type	Version	Length in mm	Connected load (watt)	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	1,202	290	71 23 02 01	
BU04-GKB-4	Refrigeration well 4 x GN 1/1	1,523	290	71 23 03 01	
BU04-GKB-5	Refrigeration well 5 x GN 1/1	1,851	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. Rustproof 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 (watt)	Order no.
BU04-GWKB-3	Heated/refrigerated well 3 x GN 1/1	1,202	290 cooling 832 heating	71 26 02 01
BU04-GWKB-4	Heated/refrigerated well 4 x GN 1/1	1,523	290 cooling 1,248 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 01
BU04-ZT-3	1,202	71 40 02 01
BU04-ZT-4	1,523	71 40 03 01
BU04-ZT-5	1,851	71 40 04 01

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	1,202	71 40 02 03
BU04-ZABG-4	1,523	71 40 03 03
BU04-ZABG-5	1,851	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

Type	For length mm	Order no.
BU04-ZDB4-2	877	71 40 01 02
BU04-ZDB4-3	1,202	71 40 02 02
BU04-ZDB4-4	1,523	71 40 03 02
BU04-ZDB4-5	1,851	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	Order no.
BU04-ZAB-O	71 41 01 02

Canopy with tubular parts made of 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	1,202	approx. 2,204 mm	71 40 02 04
BU04-ZBK-4	1,523	approx. 2,204 mm	71 40 03 04
BU04-ZBK-5	1,851	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	1,202	71 40 02 05	
	BU04-ZDTB-4	1,523	71 40 03 05	
	BU04-ZDTB-5	1,851	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	1,202	71 40 02 06	
	BU04-ZDT-4	1,523	71 40 03 06	
	BU04-ZDT-5	1,851	71 40 04 06	
Accessories for GN containers in wells (bain-maries, refrigeration wells) Longitudinal 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				
	Type	For length mm	Order no.	
	BU04-ZVW-C-2	877	71 40 01 07	
	BU04-ZVW-C-3	1,202	71 40 02 07	
	BU04-ZVW-C-4	1,523	71 40 03 07	
	BU04-ZVW-C-5	1,851	71 40 04 07	

Full panelling, on 4 sides with decor in Resopal Global Beech no. 4306-60 or Passion Cherry no. 4328-20, for all models				
	Type	For length mm	Order no.	
	BU04-ZVK-2	877	71 40 01 08	
	BU04-ZVK-3	1,202	71 40 02 08	
	BU04-ZVK-4	1,523	71 40 03 08	
	BU04-ZVK-5	1,851	71 40 04 08	

Top with light				
	Type	For length mm	Connected load (watt)	Order no.
	BU04-ABL-2	877	40	71 35 01 01
	BU04-ABL-3	1,202	60	71 35 02 01
	BU04-ABL-4	1,523	60	71 35 03 01
	BU04-ABL-5	1,851	60	71 35 04 01

Top with light/heating				
	Type	For length mm	Connected load (watt)	Order no.
	BU04-ABLW-2	877	405	71 36 01 01
	BU04-ABLW-3	1,202	805	71 36 02 01
	BU04-ABLW-4	1,523	790	71 36 03 01
	BU04-ABLW-5	1,851	1,190	71 36 04 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. Rustproof 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	1,291 x 600 (685) x 900	77 01 02 50	
RO-UN-4	1,608 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. Rustproof 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	1,291 x 600 (685) x 900	255	77 02 02 50	
RO-KA-4	1,608 x 600 (685) x 900	255	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 125mm. 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 showcase KV-T-6K on model RO-UN-4. RO-UN-4 must be ordered separately.

Type	Dimensions L x W x H mm	Connected load kW	Refrigeration output	Refrigeration range	Order no.	
KV-T-6K	1,431 x 597 x 752	0.370	440 W at VT -10 °C	+6 °C to +12 °C	83 03 99 01	

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: 2,400 W), 2,400 watts). 4 swivel casters with brakes. Rustproof 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 W	Order no.	
RO-BM-2	Bain-marie 2 x GN 1/1, 632 x 510 mm	955 x 600 (685) x 900	1,600	77 03 01 50	
RO-BM-3	Bain-marie 3 x GN 1/1, 957 x 510 mm	1,291 x 600 (685) x 900	1,600	77 03 02 50	
RO-BM-4	Bain-marie 4 x GN 1/1, 1,282 x 510 mm	1,608 x 600 (685) x 900	2,400	77 03 03 50	

Rollito® warm top

Rollito® warm top, with hot plates, tray slide, width 312 mm, on guest side. Made of stainless steel. Side walls in MDF, painted in RAL design system 20 00 black. Hot plate function module in-between in black float glass, flush-mounted. Plate shelf made of stainless steel mounted underneath, front panel painted in RAL design system 030 50 60 red on guest side. Under the function module, a stainless steel box with switch elements, 2 x 230 V earthed sockets. Spiral cable 2.5 m with CEE plug, left CEE socket 400 V/16 A. Connected load: Type RO-WT 2,400 watts, type RO WT 3,600 watts, type RO-WT-4 800 Watt. 4 swivel casters with brakes. Rustproof 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 container as accessory. Decorative box as accessory.

Type	Version	Dimensions L x W x H mm	Connected load W	Order no.	
RO-WT-2	Hot plates 2 x GN 1/1	955 x 600 (685) x 900	400	77 04 01 50	
RO-WT-3	Hot plates 2 x GN 1/1, 1 x GN 1/1	1,291 x 600 (685) x 900	600	77 04 02 50	
RO-WT-4	Hot plates 2 x GN 1/1, 2 x GN 1/1	1,608 x 600 (685) x 900	800	77 04 03 50	

Rollito® varithek®

Rollito® varithek®, for 2 (3) table-top system modules for equipping with varithek® elements, with tray slide, width 312 mm, 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 10,500 W. 4 swivel casters with brakes. Rustproof 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 W	Order no.	
RO-VA-2	2 AST-255/155	4	1,291 x 780 (865) x 900	10,500	77 05 02 50	
RO-VA-3	3 AST-255/155	5	1,608 x 780 (865) x 900	10,500	77 05 03 50	

Accessories varithek® elements see page 36 et seqq.

Rollito® Front Cooking

Rollito® Front Cooking, for 2 (3) table-top system modules for equipping with varithek® elements, with tray slide, width 312 mm, 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 2 x 230 V sockets. Spiral cable 2.5 m with CEE plug, left CEE socket 400 V/16 A, connected load 10,500 Watt. 4 swivel casters with brakes. Rustproof 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 W	Order no.
RO-FC-2	2 AST-255/155	2	1,291 x 780 (865) x 900	10,500	77 06 02 50
RO-FC-3	3 AST-255/155	3	1,608 x 780 (865) x 900	10,500	77 06 03 50

Accessories varithek® elements see page 36 et seqq.

Rollito® beverages

Rollito® beverages, designed for holding drink dispensers and/or a premix counter cooling unit, with tray slide, width 312 mm, guest side. Made of stainless steel. Side walls in MDF, painted in RAL design system 20 00 black. In between function module
Worktop with stainless steel aprons on 4 sides, guest side painted in RAL design system 230 60 40 light blue. Container trolley as accessory. 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. Rustproof casters in accordance with DIN 18867, part 8. Wheel diameter 125 mm. Rated voltage 3N AC 400 V 50 Hz.



Drink dispenser thermoport® (thermi) must be ordered separately. Decorative panel as accessory.

Type	Version	Dimensions L x W x H mm	Order no.
RO-GE-3	Worktop 1,125 x 600 mm	1,291 x 600 (685) x 900	77 07 02 50

Accessories
Container trolley for 4 x KEG and 1 x CO₂

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. Rustproof 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.

Type	Version	Dimensions L x W x H mm	Order no.
RO-KL-4	Cash till left	1,608 x 600 (685) x 900	77 08 03 50
RO-KR-4	Cash till right	1,608 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 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, 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. Rustproof 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 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. Rustproof 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. Units in the niches such as e.g. acs® 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 1,025 mm	1,291 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
Accessories varithek® elements see page 36 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 made of 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

Rollito® top 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, with 4 settings. Serving height 150 mm – 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		1,117 x 580 x 400	77 15 02 50		
RO-AB-4		1,434 x 580 x 400	77 15 03 50		
Type		Dimensions L x W x H mm	Connected load (watt)	Order no.	
RO-ABL-2		781 x 580 x 400	15	77 16 01 50	
RO-ABL-3		1,117 x 580 x 400	18	77 16 02 50	
RO-ABL-4		1,434 x 580 x 400	30	77 16 03 50	
Type		Dimensions L x W x H mm	Connected load (watt)	Order no.	
RO-ABLW-2		781 x 580 x 400	765	77 17 01 50	
RO-ABLW-3		1,117 x 580 x 400	1,130	77 17 02 50	
RO-ABLW-4		1,434 x 580 x 400	1,530	77 17 03 50	

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

Rollito® top shelf "Solo"

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, with 4 settings. Serving height 150 mm – 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		1,117 x 580 x 400	77 18 02 50		
RO-AB-4S		1,434 x 580 x 400	77 18 03 50		
Type		Dimensions L x W x H mm	Connected load (watt)	Order no.	
RO-ABL-2S		781 x 580 x 400	15	77 19 01 50	
RO-ABL-3S		1,117 x 580 x 400	18	77 19 02 50	
RO-ABL-4S		1,434 x 580 x 400	30	77 19 03 50	
Type		Dimensions L x W x H mm	Connected load (watt)	Order no.	
RO-ABLW-2S		781 x 580 x 400	365	77 20 01 50	
RO-ABLW-3S		1,117 x 580 x 400	730	77 20 02 50	
RO-ABLW-4S		1,434 x 580 x 400	1,095	77 20 03 50	

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

Rollito® top "Front Cooking"

Rollito® top "Front Cooking" 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. Serving height 150 mm – 330 mm.

Type		Dimensions L x W x H mm	Connected load (watt)	Order no.	
RO-ABFC-3		1,117 x 580 x 400	15	77 21 02 50	
RO-ABFC-4		1,434 x 580 x 400	30	77 21 03 50	
RO-ABL-3-ACS		1,117 x 580 x 400	15	77 23 02 50	
Closed on 3 sides, with glass shelf on top, without plate surfaces	 Front cooking Front cooking ACS				

Accessories

Canopy blue/white for Rollito® with decorative board. Frame made of 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 1,486 x 1,604	77 22 01 50
RO-BA-3	1,291 x 1,486 x 1,604	77 22 02 50
RO-BA-4	1,608 x 1,486 x 1,604	77 22 03 50

Height when placed on Rollito® – Total: 1,604 mm open, 1,838 mm closed. Total height with Rollito®: 2,334 mm.

Rollito® 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	1,291 x 400 x 110	47 12 04 02
RO-DK-4	1,608 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
1,291	47 12 03 12
1,608	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
1,291	47 10 01 03
1,608	47 10 01 04

Suitable for: varithek®, Front Cooking

Buffet length mm	Order no.
955	
1,291	
1,608	

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

Buffet length mm	Order no.
955	47 11 01 01
1,291	47 11 01 02
1,608	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.

CEE Adapter cable earthed 230 V – coupling 400 V (if Rollito is set up alone, connected load must remain below 3,500 watts!)

Order no.
33 10 22 01

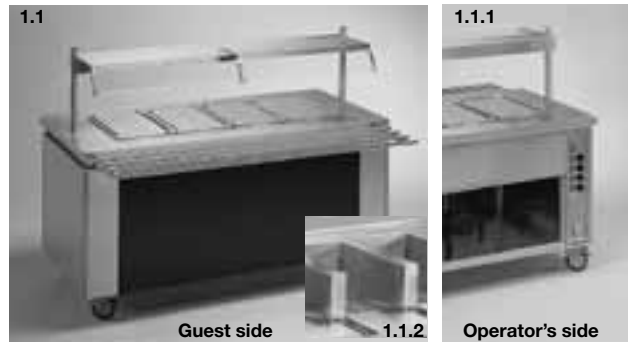
Instead of Rollito® with casters: fitted with stainless steel feet

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 112

Type	Version	Length 1,270 mm Order no.:	Length 1,770 mm Order no.:	Length 2,270 mm Order no.:	pos- sible wall buffets	pos- sible 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 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.

2.1



Guest side

2.1.1



Operator's side

Hot buffets – variants, equipment, lengths, order numbers

– select top from table on page 112

Type	Version	Length 1,270 mm Order no.:	Length 1,770 mm Order no.:	Length 2,270 mm Order no.:	pos- sible wall buffets	pos- sible 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 page 36 – 44.

Buffet lengths 1,270 mm, 1,770 mm, 2,270 mm.



2.2.1



Operator's side

Hot buffets – variants, equipment, lengths, order numbers

– select top from table on page 112

Type	Version	Length 1,270 mm Order no.:	Length 1,770 mm Order no.:	Length 2,270 mm Order no.:	pos- sible wall buffets	pos- sible 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 / open cabinet	73 52 01 27			–	–	3.0
Variant WA28	3 varithek® elements / open cabinet		73 52 02 28		–	–	4.5
Variant WA29	4 varithek® elements / open cabinet			73 52 03 29	–	–	6.0
Variant WA30	2 varithek® elements / wing door cabinet	73 52 01 30			–	–	3.0
Variant WA31	3 varithek® elements / wing door cabinet		73 52 02 31		–	–	4.5
Variant WA32	4 varithek® elements / 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 meals in Gastronorm containers, Gastronorm trays or desert trays cold and fresh (refrigerated well size 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 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 103, also select tops on page 112



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

Cold buffet

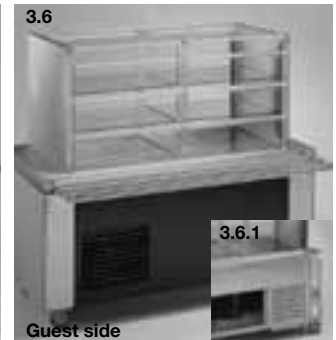
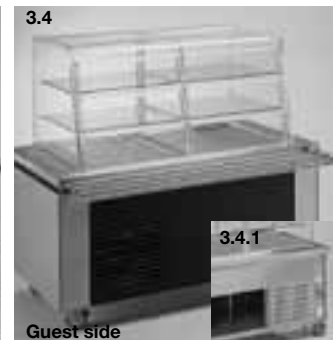
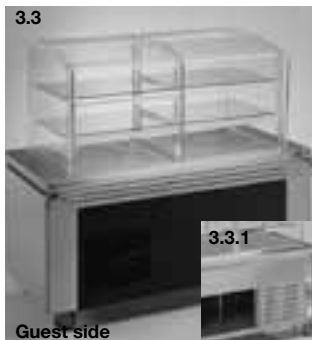
with refrigerated acrylic glass showcase, Fig. 3.3, 3.3.1
Design: vertical on guest's side
Half-sloped top (10°)

with refrigerated acrylic glass showcase A-26800-10, 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, Fig. 3.6, 3.6.1
Design: vertical on guest's side

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 112										
Type	Version	Length 1,270 mm Order no.:		Length 1,770 mm Order no.:		Length 2,270 mm Order no.:		pos- sible wall buffets	pos- sible solo buffets	conn. load kW*
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	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	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 1,270 mm Order no.:		Type	Length 1,770 mm Order no.:				Conn. load kW*
Glass showcase	G-12800-10 (1 x 2/1)	83 03 01 16		G-14800-10 (2 x 2/1)	83 03 01 18			1-level	see variant KA17 – KA21, refrigerating machine included in buffet
Glass showcase	G-23800-10 (1 x 2/1)	83 03 01 22		G-26800-10 (2 x 2/1)	83 03 01 24			2-level	
Glass/stainless steel showcase	GE-12800-0 (1 x 2/1)	83 03 01 28		GE-14800-0 (2 x 2/1)	83 03 01 30			1-level	
Glass/stainless steel showcase	GE-23800-0 (1 x 2/1)	83 03 01 34		GE-26800-0 (2 x 2/1)	83 03 01 36			2-level	
Acrylic showcase, straight form	A-12800-0 (1 x 2/1)	83 03 01 40		A-14800-0 (2 x 2/1)	83 03 01 42			1-level	
Acrylic showcase, straight form	A-23800-0 (1 x 2/1)	83 03 01 46		A-26800-0 (2 x 2/1)	83 03 01 48			2-level	
Acrylic showcase 10° slope	A-12800-10 (1 x 2/1)	83 03 01 52		A-14800-10 (2 x 2/1)	83 03 01 54			1-level	
Acrylic showcase 10° slope	A-23800-10 (1 x 2/1)	83 03 01 58		A-26800-10 (2 x 2/1)	83 03 01 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”

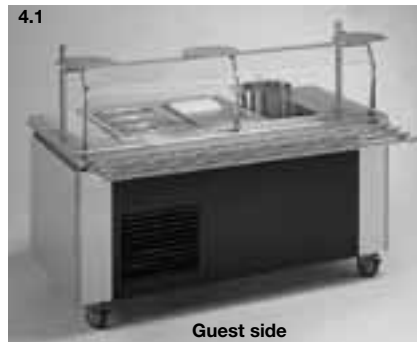
Cook in front of the guests with 2, 3 or 4 varithek® elements in EST built-in system module. Hot holding, woking, induction cooking, grilling, frying, crêping or cold holding, fig. 4.1 – this is all possible with the unique varithek®-system. Equip your system module as required (2, 3 or 4 elements) – 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 112
- select varithek® elements on page 36 ff

Type	Version	Length 1,270 mm Order no.:	Length 1,770 mm Order no.:	Length 2,270 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 / open cabinet	73 56 01 04			
Variant FC05	3 varithek® elements / open cabinet		73 56 02 05		
Variant FC06	4 varithek® elements / open cabinet			73 56 03 06	
Variant FC07	2 varithek® elements / wing door cabinet	73 56 01 07			
Variant FC08	3 varithek® elements / wing door cabinet		73 56 02 08		
Variant FC09	4 varithek® elements / 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.
 With or without built-in dispenser EPO-Q 1/1, **as requested**.
 Please contact us if your requirements exceed the standard features.



Operator's side

Drink buffet – variants, equipment, lengths, order numbers

Type	Version	Length 1,270 mm Order no.:	Length 1,770 mm Order no.:	Length 2,270 mm Order no.:	pos- sible wall buffets	pos- sible 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	–	
	Container rolli	(space for 1 rolli)	(space for 1 rolli)	(space for 2 rollis)			
	Surcharge for cabinet space for installation of undercounter refrigerator						
	Surcharge for panelling the container rolli in case of wall installation, incl. 2 handles and fixing consoles						

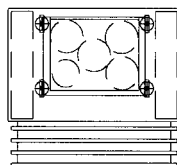
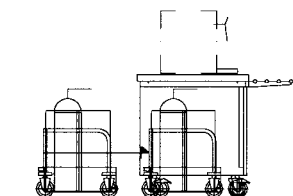
* Total electr. load kW (without power consumption through sockets)

Detached version

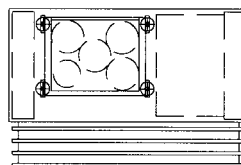
1270

1770

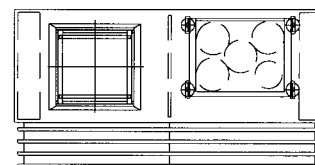
2270



Premix
Countertop refrigerator

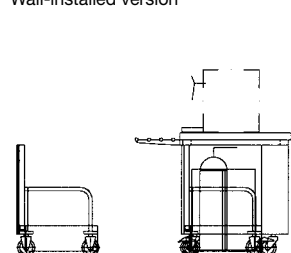


Premix
Countertop or undercounter
refrigerator



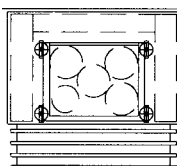
Premix
Countertop refrigerator

Wall-installed version

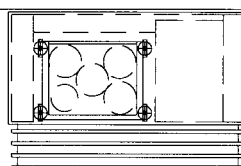


If buffet is installed at wall
Rolli with wooden panelling

wall-installed

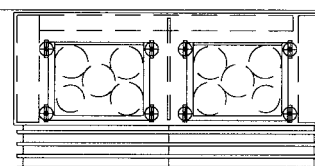


wall-installed



If wall-installed: Container rolli with panel

wall-installed



Rolling Buffet neutral buffet

Neutral buffet as universal-use unit without specific function, smooth worktop, can be equipped with any type of top, either with plate shelf 6.1.1, open cabinet or wing door cabinet. Fig. 6.1 length 1,770.

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



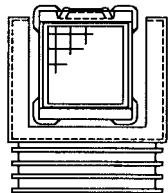
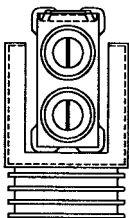
Neutral buffets – variants, equipment, lengths, order numbers
– select top from table on page 112

Type	Version	Length 1,270 mm Order no.:	Length 1,770 mm Order no.:	Length 2,270 mm Order no.:	pos- sible wall buffets	pos- sible 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 1,230 V outlet. Fig. 6.2.1 with pipe dispenser.



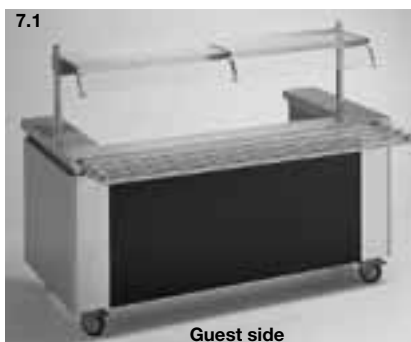
Niche buffet – variants, equipment, lengths, order numbers

Type	Version	Length 820 mm Order no.:	Length 1,050 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 2 230 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 light/heat in stainless steel shelf.



Guest side



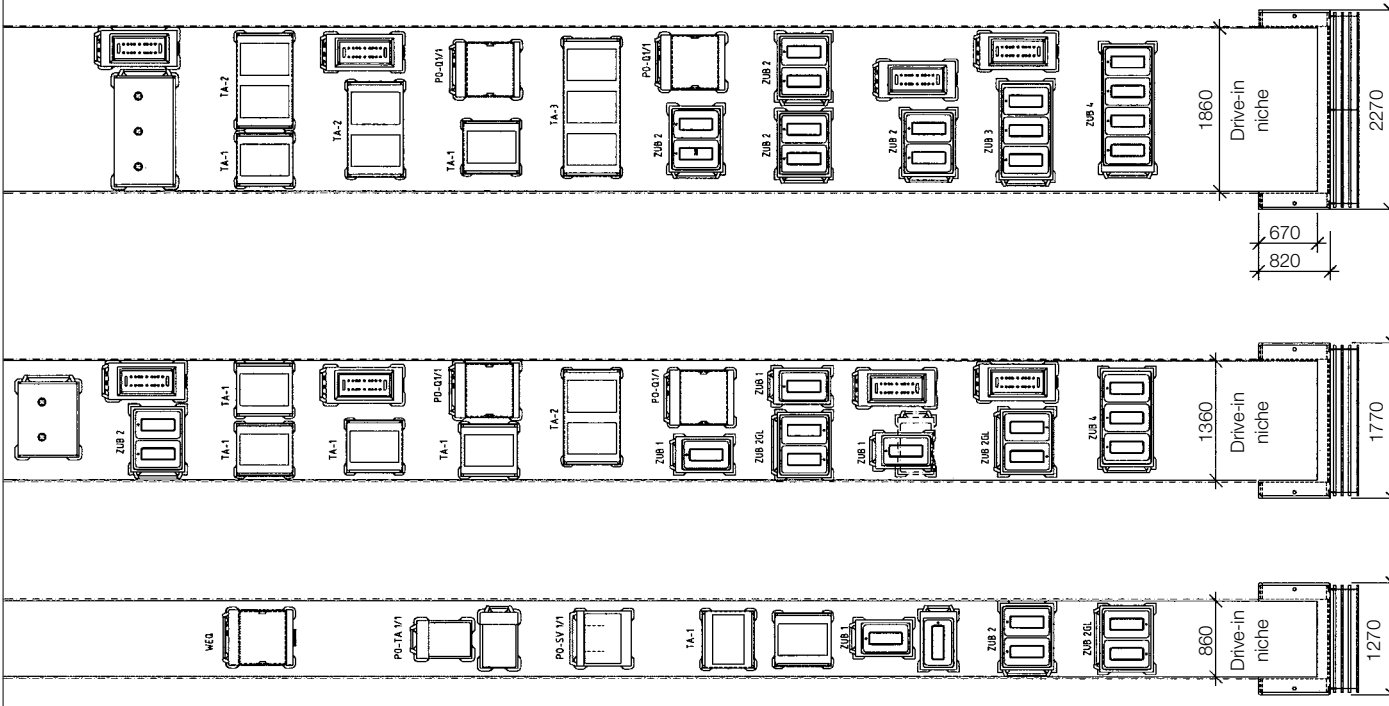
Operator's side

Drive-in buffet – variants, equipment, lengths, order numbers
– select top from table on page 112

Type	Version	Length 1,270 mm Order no.:	Length 1,770 mm Order no.:	Length 2,270 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

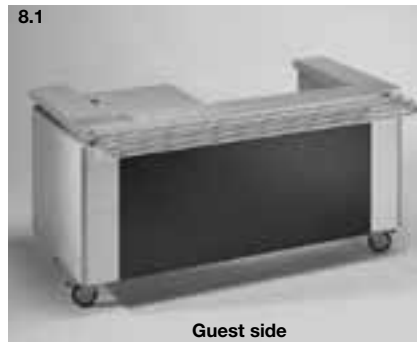


Rolling Buffet cash till buffet

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 tops

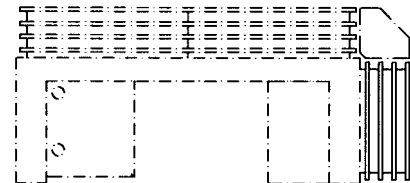
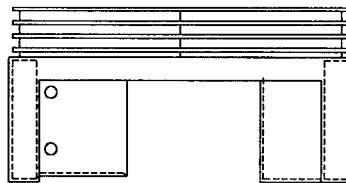
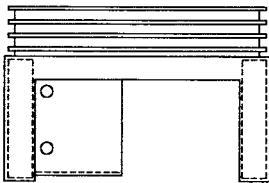
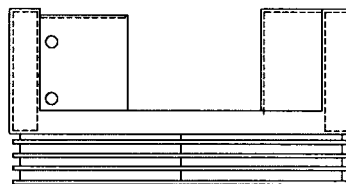
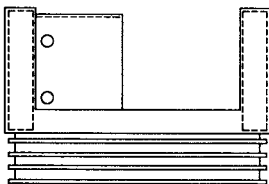
Type	Version	Length 1,270 mm Order no.:	Length 1,770 mm Order no.:	Length 2,270 mm Order no.:	Connected load kW*
Variant KS01	Left		73 55 02 01		Depending on power consumption through outlets
Variant KS02	Right		73 55 02 02		
Variant KS03	Left			73 55 03 03	
Variant KS04	Right			73 55 03 04	

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

Z. 8.1

1770

2270



Example: Front side tray slide

Rolling Buffet corner buffet

Corner buffet to complement or design of 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 holds 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.

9.1

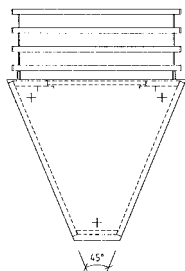


Guest side

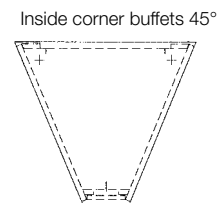
Corner buffets – variants, equipment, lengths, order numbers
– without tops

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	

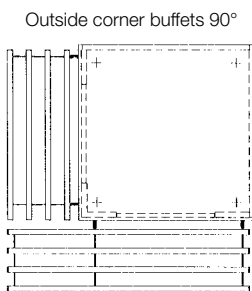
Z. 9.1



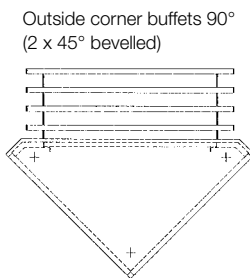
Outside corner buffets 45°



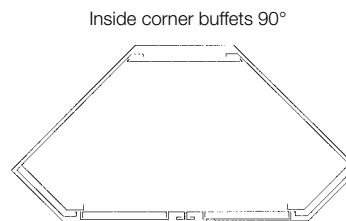
Inside corner buffets 45°



Outside corner buffets 90°



Outside corner buffets 90°
(2 x 45° bevelled)



Inside corner buffets 90°

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.



Guest side

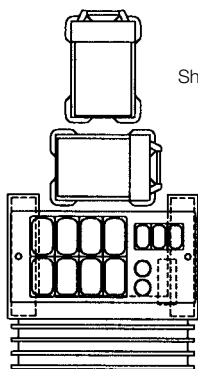


Guest side

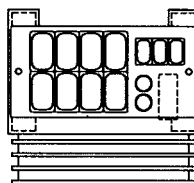
Tray/cutlery buffet with top – lengths, order numbers

Type	Version	Length 1,270 mm Order no.	Connected load kW
Variant TB01		73 59 01 01	without electrical connection

Z. 10.1



Shown with dispenser

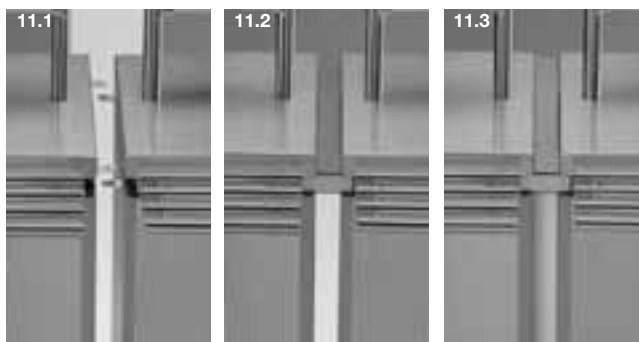
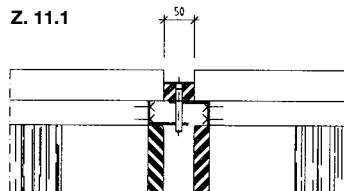


Shown without dispenser

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 buffet to buffet.

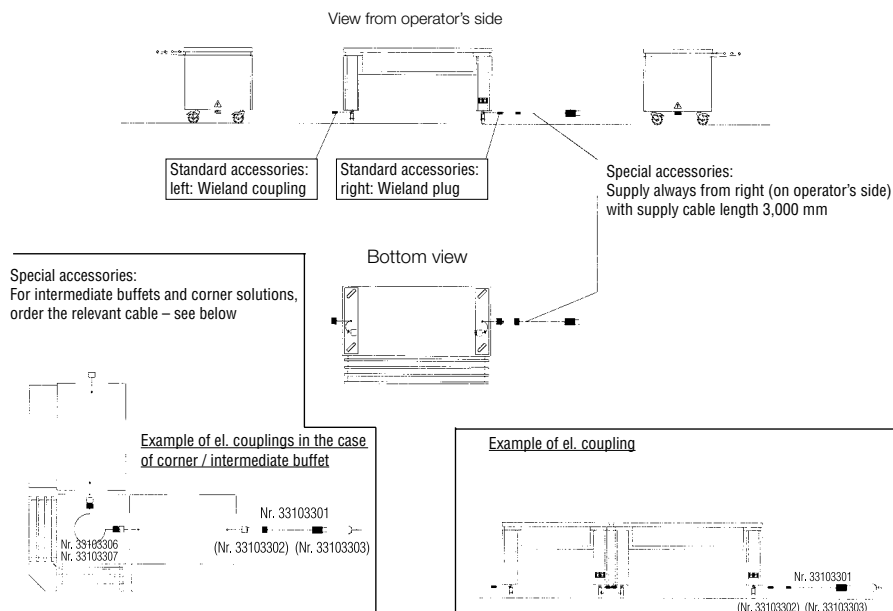
Note! Max. 10.5 kW (3.5 kW per phase) can be coupled in this way. This value includes not only the buffet load but also all connected appliances. If this value is exceeded, a different type of supply cable and the required CEE outlet must be installed (upon request).

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 10.5 kW.		
Variant EA02	Supply cable 3,000 mm, earthed plug/16A 230 V	33 10 33 02 up to 3.5 kW		
Variant EA03	Supply cable 3,000 mm, Swiss plug/10A 400 V	33 10 33 03 up to 6.5 kW		
Variant EA04	Coupling cable 1,000 mm	33 10 33 06		
Variant EA05	Coupling cable 2,000 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?

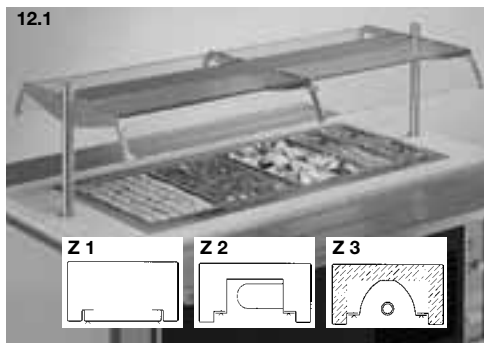
The stainless steel shelf (Z 1) in the top is flush with the horizontal glass shelf. It can be equipped with a linear fluorescent luminaire (Z 2) or with light and heat (Z3).

Tops with germ guards are always positioned in the middle, either on one side or, as 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

12.1



Variants – equipment, lengths, order numbers

Type	Version	Length 1,270 mm Order no.	Length 1,770 mm Order no.	Length 2,270 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 rolls dispenser

Rolls dispensers are available, as an important accessory, in 3 versions, made of acrylic glass, transparent 10/8 mm thick, pluggable. Lid perforated and provided with stable hinge. Easy to clean.
 Fig. 13.1 = 37 15 02 07
 Fig. 13.2 = 37 15 02 08
 Fig. 13.3 = 37 15 02 04
 The shape of the rolls dispensers was adjusted to the showcases on page 102.



Variants, order numbers

Type	Version	Dimensions L x W x H mm	Version	Order no.
Variant ZB01	Rolls dispenser	375 x 710 x 705	sloped on guest's side 10°	79 17 03 12
Variant ZB02	Rolls dispenser	375 x 710 x 705	half-sloped top (10°)	79 17 03 11
Variant ZB03	Rolls dispenser	375 x 710 x 705	vertical on guest's side	79 17 03 10
Variant ZB04	Rolls dispenser	375 x 710 x 503	sloped on guest's side 10°	79 17 03 06
Variant ZB05	Rolls dispenser	375 x 710 x 503	half-sloped top (10°)	79 17 03 05
Variant ZB06	Rolls dispenser	375 x 710 x 503	vertical on guest's side	79 17 03 04

Rolling Buffet shelves

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

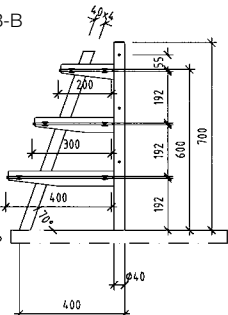
Variants, order numbers

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

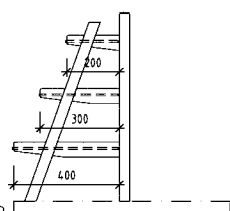
Z.13.1

Glasses shelf Variant RG01

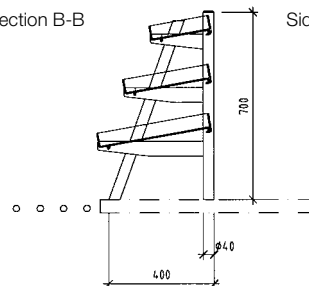
Section B-B



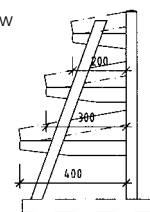
Side view



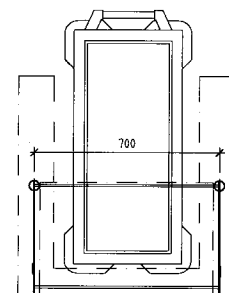
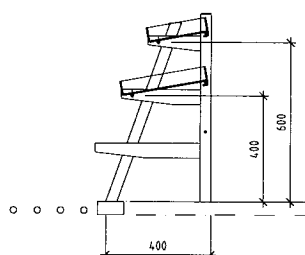
Section B-B



Side view



Cruet shelf Variant RG03



Panelling, tabletops, tray slides, caster equipment. . .

Panelling

Guest side:

*Panelling made of laminated material or veneer wood as requested, neutral or varnished/painted, other materials on request.
Standard: Veneer wood, painted RAL 9011 graphite black.*

Face side:

MDF panelled, as requested according to RAL or other colour systems, suitable for painting. Standard: RAL 7036, platinum grey

Tabletops

upon request

Caster equipment, feet, base

Standard equipment with casters dia. 125 mm

Design with feet or bases or foot/base combination is also possible.

Tray slides

The 4-tube stainless steel variant is the standard version. As an option, a smooth stainless steel version with 3 rails or the wooden version with inserted stainless steel bars or possibly an alternative material are available. Fold-down design.

Overview of dimensions of Rolling Buffet

Length of buffet	1,270 mm
Length of buffet	1,770 mm
Length of buffet	2,270 mm
Cover width	820 mm
– with 1 tray slide:	1,150 mm
– folded down	890 mm
– with 2 tray slides	1480 mm
Cover height (without top)	900 mm
Tops	
– height 1-level	400 mm
– serving hatch height	150 mm
– or height	275 mm
– height 2-level	700 mm

Deviations from standard version

Design	Length	
<input type="radio"/> mobile with casters		
<input type="radio"/> standing on feet		
<input type="radio"/> standing on feet with stainless steel footing cover	820 mm	
	1,050 mm	
	1,270 mm	
	1,770 mm	
	2,270 mm	
Cover	Length	
<input type="radio"/> Stainless steel		
<input type="radio"/> Stone – Nero Assoluto	820 mm	
	1,050 mm	
	1,270 mm	
	1,770 mm	
	2,270 mm	
Tray slide	Length	
<input type="radio"/> Stainless steel round tube Ø 25 mm, guest side		
<input type="radio"/> Surcharge for 2nd guest side ("Solo")	820 mm	
	1,050 mm	
	1,270 mm	
	1,770 mm	
	2,270 mm	
<input type="radio"/> Stainless steel round tube Ø 25 mm, face side		
<input type="radio"/> Stainless steel sheet on guest side (note: for guest side and 2nd guest side, the price must be doubled)	820 mm	
	1,050 mm	
	1,270 mm	
	1,770 mm	
	2,270 mm	
<input type="radio"/> Stainless steel, face end		
<input type="radio"/> Veneer wood (beech) on guest side (note: for guest side and 2nd guest side, the price must be doubled)	820 mm	
	1,050 mm	
	1,270 mm	
	1,770 mm	
	2,270 mm	
<input type="radio"/> Veneer wood (beech) face side		
Panelling guest side	Length	
<input type="radio"/> Veneer wood ash RAL 9011 graphite black, guest side		
<input type="radio"/> Surcharge for 2nd guest side ("Solo")	1,270 mm	
	1,770 mm	
	2,270 mm	
Additional surcharge if panelling is required across the whole length of the buffet, i.e. including the left and right stainless steel panelling of the buffet, per side		
<input type="radio"/> Stainless steel or laminated material (e.g. Resopal)	820 mm	
	1,050 mm	
	1,270 mm	
	1,770 mm	
	2,270 mm	
Panelling of face sides		
<input type="radio"/> MDF RAL 7036 platinum grey		
<input type="radio"/> Stainless steel		
<input type="radio"/> Veneer wood ash		

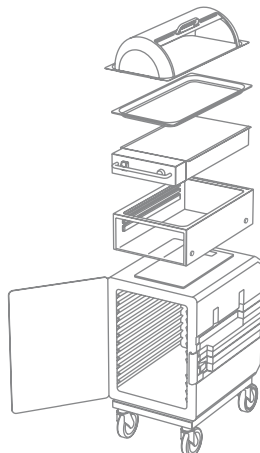
Plastic catering kitchen*

The tried and tested food-distribution components **thermoport®**, **varithek®** and **thermoplates®** together create a compact, mobile catering unit for transporting, finishing and serving hot and cold dishes safely and to a high standard. The ck-port frame can be fixed on top of the plastic **thermoport®**.

This can provide the holding solution for the entire **varithek®** appliance range, **thermoplates®** and Gastronorm containers. Just one unit of the catering kitchen* will provide full versatility and can be extended however and whenever you like – simply join on more functional units using the ck-connect basic frames – without reaching for the screwdriver!



Also, the extraction module **aircleanbox 3d** (as illustrated on left) based on the tried and tested down-draught principle, can be fitted into the ck-connect frame.



- Lid for best possible protection of dishes in the serving area
- **thermoplates®**, the versatile cookware: store, prepare, cook, grill, simmer, transport and serve from one receptacle
- The **varithek®** appliance range for any application: Ceran hob, Ceran induction hob, Ceran hot plate
- The ck-port basic frame for use with all **varithek®** appliances, **thermoplates®**, Gastronorm containers and pellets. For placement on **thermoport®** or on the table
- Plastic **thermoport®** for high-quality transportation of hot and/or cold dishes.
- Separate mobile frame for plastic **thermoport®**

Overall dimensions (W x H x D):
approx. 490 x 950 x 640 mm

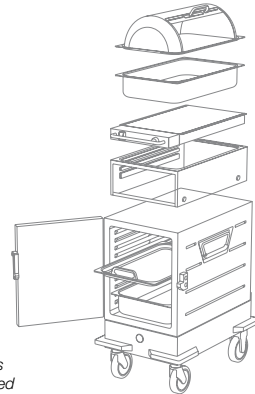
Product	Order no.	W x D x L in mm	Description
thermoport® 1000 K	85 02 04 01 orange 85 02 04 12 black	435 x 610 x 561	Plastic thermoport® without heating, temperature range -20 °C to +100 °C, dishwasher safe up to +90 °C, weight 12 kg.
thermoport® 1000 KB, heated	85 02 04 02 orange 85 02 04 13 black	435 x 634 x 561	Plastic thermoport® with heating, temperature range -20 °C to +100 °C without heating dishwasher safe up to +90 °C, weight 17.2 kg, rated voltage 1 N AC 230 V 50 Hz, electrical connected load 0.30 kW, circulating air heating max + 95 °C
thermoport® 1,000 K-UNIT	85 02 04 18 orange 85 02 04 19 black	435 x 610 x 561	Plastic thermoport® without heating, temperature range -20 °C to +100 °C, dishwasher safe up to +90 °C, weight 13 kg.
thermoport® 1000 KB UNIT, heated	85 02 04 20 orange 85 02 04 21 black	435 x 690 x 561	Plastic thermoport® with heating, temperature range -20 °C to +100 °C without heating dishwasher safe up to +90 °C, weight 18.5 kg, rated voltage 1 N AC 230 V 50 Hz, electrical connected load 0.8 kW, circulating air heating max +85 °C
ck-port	84 01 11 30	370 x 575 x 170	Frame with support rails. For inserting varithek® hobs and GN containers. Bolts on side and front.
ck-connect	84 01 11 28	370 x 575 x 182	Connector with support rails. For inserting varithek® hobs and GN containers. Bolts on front.
ck-connect 2/3	84 01 11 32	370 x 370 x 170	Connector without rails. Connector for lengthwise linkage – germ guard cannot be hooked in (use Rolltops).
ck-connect air	84 01 11 29	370 x 575 x 182	Connector with support rails. For insertion of varithek® hobs, GN containers and varithek® aircleanbox 3d. Bolts on front.
varithek® aircleanbox3d	91 14 01 25	325 x 530 x approx. 250 (without air-intake fitting) Height approx. 420 (with air-intake fitting)	For insertion in ck-connect air. Connected power: 230 V, 50 Hz/60 Hz, 16 A 100 W, electrical connection: 2 m cable / connector. Incl. odour filter (order no. 91 14 02 68 activated carbon filter) and grease filter (order no. 91 14 02 69 stainless steel mesh) and connection cable (order no. 91 14 02 70) Weight (with air-intake fitting) 10 kg
ck splash guard	84 01 11 31		All-round stainless steel splash guard, closed on three sides, fits ck-port, ck-connect, and ck-connect air.
ck-airflow	84 01 11 34		Stainless steel air baffle for insertion in ck splash guard and the aircleanbox 3d air-intake fitting
solution set airbox	84 01 12 39		Comprising: order no. 84 01 11 29 ck-connect air order no. 91 14 01 25 varithek® aircleanbox3d order no. 84 01 11 31 ck splash guard order no. 84 01 11 34 ck-airflow
Germ guard 250	84 01 11 33	Mounting plate 370 x 11,5 x 163 Polycarbonate sheet 325 x 8 x 350	For suspension on front of ck-port and connect/connect-air
KS mobile frame	88 14 01 06	490 x 640 x 210	Stainless steel frame with plastic corner bumpers. 2 plastic swivel casters with brake, diameter: 125 mm, 2 plastic fixed casters, diameter 125 mm; weight 5.5 kg
Chopping board 2/3 with juice groove	72 10 05 40	325 x 352 x 20	Plastic, white
Chopping board 1/1 with juice groove	84 19 16 03	325 x 530 x 20	Plastic, white
Rieber transport belt	36 06 01 02	50 x 3,500	Black with woven Rieber logo (orange) with plastic clasp. For securing mobile frame, thermoport® and ck-port/connect during transportation, as well as securing varithek® modules (inserted in ck-port/ck-connect) during transportation.
varithek® Ceran hob ck 2800q b 0,8	91 01 01 16	635 x 325 x 75 mm	for insertion in ck-connect or ck-connect air
varithek® Ceran hob ck 2800q b 2.5	91 01 01 15	635 x 325 x 75 mm	for insertion in ck-connect or ck-connect air
varithek® induction hob ik 3600 b 0,8	91 01 02 18	635 x 325 x 75 mm	for insertion in ck-connect or ck-connect air
varithek® induction hob ik 3600 b 2.5	91 01 02 19	635 x 325 x 75 mm	for insertion in ck-connect or ck-connect air
Cooling pellet GN 1/1, plastic	85 02 20 38 orange 85 02 20 67 black		
Heat pellet GN 1/1, stainless steel, asymmetrical	89 08 01 72		
Monitec-Set 1 (only for thermoport® 1000 K-UNIT / KB-UNIT)	85 10 01 01		Comprising reading appliance and software for Monitec Logger, 1 Monitec Logger, holder and Tenax push button, incl. connection cable.

* patent pending

Stainless steel catering kitchen*

The tried and tested food-distribution components **thermoport®**, **varithek®** and **thermoplates®** together create a compact, mobile catering unit for transporting, finishing and serving hot and cold dishes safely and to a high standard. The stainless steel, heated **thermoport®** has been developed further and is now up to 10 kg lighter. It is available in 3 versions: neutral (N), heated (H), or chilled (C).

The ck-port frame can also be fixed on top of the stainless steel **thermoport®**. This can provide the holding solution for the entire **varithek®** appliance range, **thermoplates®** and Gastronorm containers. Just one unit of the **catering kitchen®** will provide full versatility and can be extended however and whenever you like – simply join on more functional units using the ck-connect basic frames – without reaching for the screwdriver!



- Lid for best possible protection of dishes in the serving area
- thermoplates®, the versatile cookware: store, prepare, cook, grill, simmer, transport and serve from one receptacle
- The varithek® appliance range, in combination with the thermoplates®, provides the perfect opportunity to finish and serve components from the thermoport® right in front of the guest, à la minute.
- The ck-port frame provides the holding solution for the entire varithek® appliance range, thermoplates® and Gastronorm containers.
- The thermoport® guarantees high-quality transportation of hot or cold dishes.
- **Overall dimensions (W x H x D): approx. 490 x 950 x 640 mm**



Also, the extraction module **aircleanbox3d** (as illustrated on left) based on the tried and tested down-draught principle, can be fitted into the ck-connect frame.



Product	Order no.	W x D x L in mm	Description
thermoport® 1000 N (neutral)	85 01 04 04	410 x 655 x 470	Stainless steel thermoport® without heating, temperature range -20 to +100°C, weight 17 kg.
thermoport® 1000 H (heated)	85 01 04 05	410 x 655 x 470	Stainless steel thermoport® without heating, temperature range -20 to +100°C, weight 21 kg. Rated voltage: 1 N AC 230 V 50 Hz, electrical connected load: 0.38 kW
thermoport® 1000 C (chilled)	85 01 04 06	410 x 655 x 760	Incl. stainless steel mobile frame with plastic corner bumpers, with two plastic swivel casters with brake, diameter 125 mm, 2 plastic fixed casters, diameter 125 mm. Evaporator on one side (right). Refrigeration range +5 °C to +8 °C (when door closed), weight 37 kg, refrigeration output 119 W at VT -10°C, refrigerant 134A, rated voltage 1N AC 230 V 50 Hz, electrical connected load 0.08 kW
ck-port	84 01 11 30	370 x 575 x 170	Frame with support rails. For inserting varithek® hobs and GN containers. Bolts on side and front.
ck-connect	84 01 11 28	370 x 575 x 182	Connector with support rails. For inserting varithek® hobs and GN containers. Bolts on front.
ck-connect 2/3	84 01 11 32	370 x 370 x 170	Connector without rails. Connector for lengthwise linkage – germ guard cannot be hooked in (use Rolltops).
ck-connect air	84 01 11 29	370 x 575 x 182	Connector with support rails. For inserting varithek® hobs, GN containers and varithek® aircleanbox 3d. Bolts on front.
varithek® aircleanbox3d	91 14 01 25	325 x 530 x approx. 250 (without air-intake fitting) Height approx. 420 (with air-intake fitting)	For insertion in ck-connect air. Connected power: 230 V, 50 Hz/60 Hz, 16 A, 100 W. Electrical connection: 2 m cable / connector Incl. odour filter (order no. 91 14 02 68 activated carbon filter) and grease filter (order no. 91 14 02 69 stainless steel mesh) and connection cable (order no. 91 14 02 70) Weight (with air-intake fitting) 10 kg
ck splash guard	84 01 11 31		All-round stainless steel splash guard, closed on three sides, fits ck-port, ck-connect and ck-connect air.
ck-airflow	84 01 11 34		Stainless steel air baffle for insertion in ck splash guard and the aircleanbox 3d air-intake fitting
solution set airbox	84 01 12 39		Comprising: order no. 84 01 11 29 ck-connect air order no. 91 14 01 25 varithek® aircleanbox3d order no. 84 01 11 31 ck splash guard order no. 84 01 11 34 ck-airflow
Germ guard 250	84 01 11 33	Mounting plate 370 x 11.5 x 163 Polycarbonate sheet 325 x 8 x 350	For suspension on front of ck-port and ck-connect/connect-air
Mobile frame, stainless steel	88 14 01 07	460 x 670 x 305	Stainless steel with plastic corner bumpers. 2 plastic fixed casters, diameter 125 mm, weight 7 kg
Chopping board 2/3 with juice groove	72 10 05 40	325 x 352 x 20	Plastic, white
Chopping board 1/1 with juice groove	84 19 16 03	325 x 530 x 20	Plastic, white
Rieber transport belt	36 06 01 02	50 x 3,500	Black with woven Rieber logo (orange) with plastic clasp. For securing mobile frame, thermoport® and ck-port/connect during transportation, as well as securing varithek® modules (inserted in ck-port/ck-connect) during transportation.
varithek® Ceran hob ck 2800q b 0.8	91 01 01 16	635 x 325 x 75 mm	for insertion in ck-connect or ck-connect air
varithek® Ceran hob ck 2800q b 2.5	91 01 01 15	635 x 325 x 75 mm	for insertion in ck-connect or ck-connect air
varithek® induction hob ik 3600 b 0.8	91 01 02 18	635 x 325 x 75 mm	for insertion in ck-connect or ck-connect air
varithek® induction hob ik 3600 b 2.5	91 01 02 19	635 x 325 x 75 mm	for insertion in ck-connect or ck-connect air
Cooling pellet GN 1/1, stainless steel	85 01 20 15		
Heat pellet GN 1/1, stainless steel	89 08 01 72		
Monitec-Set 3 (for stainless steel thermoport®, hybrid)	85 10 01 03		Comprising reading appliance and software for Monitec Logger, 1 Monitec Logger, holder and Tenax push button, incl. connection cable.

* patent pending



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

<p>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-proof 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.</p> <p>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 Hz/60 Hz.</p>		
	Norm-II-0 (heated cupboard)	Norm-III-0 (heated cupboard)
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)	1,314 x 680 x 900 (947)
Approx. weight kg	75	110
No. of compartments	2	3
No. of heated compartments	2	3
Connected load (watt)	940	1,410
Order no.	88 13 03 21 Wheel arrangement HL*	88 13 10 21 Wheel arrangement HL*

Special accessories, see Page 119

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

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


<p>Stainless steel transport trolleys. 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. Rustproof casters in accordance with DIN 18867, part 8. Wheel diameter 125 mm. 2 fixed casters, 2 swivel casters with brakes, wheel arrangement HL or VHL, if desired.</p> <p>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: 1N AC 230 V 50/60 Hz.</p>		
	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	1,314 x 680 x 900
Approx. weight kg	75	120
No. of heated compartments	2	3
Connected load (watt)	1,880	2,820
Order no.	88 13 06 21 Wheel arrangement HL * 88 13 06 22 Wheel arrangement VHL**	88 13 14 21 Wheel arrangement HL * 88 13 14 22 Wheel arrangement VHL**

Special accessories, see Page 119

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

**Wheel arrangement VHL: 1 swivel caster each on face side, centre, with double brake, 2 fixed casters in middle of trolley, connected via a live axle.






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

	<p>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. Rustproof 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.</p> <p>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.</p> <p>Refrigerated cupboard 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 1,970 W, rated voltage 1N AC 230 V 50 Hz/60 Hz.</p>
Type	NORM-III-1-1K (with additional heated wells above)
Dimensions in mm	1,395 x 730 x 974
Weight kg	100
No. of low compartments	2
Order no.	88 13 18 21 HL*

Special accessories, see Page 119

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

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
	Order no.	Order no.
Rustproof casters in accordance with DIN 18867, part 8, dia 160 mm		
Rustproof casters in accordance with DIN 18867, part 8, dia 200 mm		
Antistatic tyres dia. 125 mm	upon request	upon 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	upon request	upon request

Accessories						
					no illustration	
Type	Fold-down work surface on face side	Sliding cover, insulated, can be pulled out over face sides. Locked position, 100 mm grid position when pre-heating	Hinged lid 1/3 – 2/3, divided into: 1/3 serving side, 2/3 at rear	Top with light/heating bridge (not in combination with sliding cover or hinged lid)	Top with light bridge (not in combination with sliding cover or hinged lid)	Insert frame for cupboard compartment, can be pulled out, for GN containers up to 1/1, high compartment = 4 shelves, low compartment = 2 shelves.
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 51	only for Norm-III-1-1K 88 13 20 54	only for Norm-III-1-1K 88 13 20 56	-	-	-

Food transport trolleys, 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. Rustproof 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 2,639 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	1,078 x 700 x 935	
Approx. weight kg	101	
No. of compartments	2 + 1/2	
Order no.	88 13 15 03	
Accessories	Order no.	
Rustproof casters in accordance with DIN 18867, part 8, dia 125 mm	upon request	
Rustproof casters in accordance with DIN 18867, part 8, dia 200 mm		
Antistatic tyres dia. 160 mm	upon 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	upon request	

Tray trolley (for cook & serve)

For the transportation of food on Euronorm trays or Euro compact trays. Made of stainless steel.

Tray trolley for Gastronorm trays without surcharge.

Euronorm = 530 x 370 mm – standard version
 Gastronorm = 530 x 325 mm – on request, without surcharge
 Veskanorm = 530 x 375 mm – on request, surcharge applies



Passively chilled

Version with hinged doors, double-walled

Type	Tray arrangement	L x W x H mm	Standard	Order no.	
TWF-C 2 x 8	■ ■	1,047 x 760 x 1,357	EN	88 44 02 01	
TWF-C 2 x 10	■ ■	1,047 x 760 x 1,587	EN	88 44 03 01	
TWF-C 2 x 12	■ ■	1,047 x 760 x 1,817	EN	88 44 04 01	
TWF-C 3 x 8	■ ■ ■	1,466 x 760 x 1,357	EN	88 44 05 01	
TWF-C 3 x 10	■ ■ ■	1,466 x 760 x 1,587	EN	88 44 06 01	
TWF-C 3 x 12	■ ■ ■	1,466 x 760 x 1,817	EN	88 44 07 01	
TWF-C 1 x 16	■ ■ ■ ■	818 x 940 x 1,357	EN / GN	88 44 08 01	
TWF-C 1 x 20	■ ■ ■ ■	818 x 940 x 1,587	EN / GN	88 44 09 01	
TWF-C 1 x 24	■ ■ ■ ■	818 x 940 x 1,817	EN / GN	88 44 10 01	
TWF-C 2 x 16	■ ■ ■ ■ ■ ■	1,397 x 940 x 1,357	EN / GN	88 44 11 01	
TWF-C 2 x 20	■ ■ ■ ■ ■ ■	1,397 x 940 x 1,587	EN / GN	88 44 12 01	
TWF-C 2 x 24	■ ■ ■ ■ ■ ■	1,397 x 940 x 1,817	EN / GN	88 44 13 01	

Version with hinged doors, double-walled, sealed model

Type	Tray arrangement	L x W x H mm	Standard	Order no.	
TWF-C-D 2 x 8	■ ■	1,047 x 760 x 1,357	EN	88 44 02 02	
TWF-C-D 2 x 10	■ ■	1,047 x 760 x 1,587	EN	88 44 03 02	
TWF-C-D 2 x 12	■ ■	1,047 x 760 x 1,817	EN	88 44 04 02	
TWF-C-D 3 x 8	■ ■ ■	1,466 x 760 x 1,357	EN	88 44 05 02	
TWF-C-D 3 x 10	■ ■ ■	1,466 x 760 x 1,587	EN	88 44 06 02	
TWF-C-D 3 x 12	■ ■ ■	1,466 x 760 x 1,817	EN	88 44 07 02	
TWF-C-D 1 x 16	■ ■ ■ ■	818 x 940 x 1,357	EN / GN	88 44 08 02	
TWF-C-D 1 x 20	■ ■ ■ ■	818 x 940 x 1,587	EN / GN	88 44 09 02	
TWF-C-D 1 x 24	■ ■ ■ ■	818 x 940 x 1,817	EN / GN	88 44 10 02	
TWF-C-D 2 x 16	■ ■ ■ ■ ■ ■	1,397 x 940 x 1,357	EN / GN	88 44 11 02	
TWF-C-D 2 x 20	■ ■ ■ ■ ■ ■	1,397 x 940 x 1,587	EN / GN	88 44 12 02	
TWF-C-D 2 x 24	■ ■ ■ ■ ■ ■	1,397 x 940 x 1,817	EN / GN	88 44 13 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	■ ■	1,177 x 810 x 1,469	EN / GN	88 45 02 03 / 88 45 02 04	
TWF 2 x 10 AK	■ ■	1,177 x 810 x 1,696	EN / GN	88 45 03 03 / 88 45 03 04	
TWF 3 x 8 AK	■ ■ ■	1,569 x 810 x 1,469	EN / GN	88 45 05 03 / 88 45 05 04	
TWF 3 x 10 AK	■ ■ ■	1,569 x 810 x 1,696	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	■ ■	1,032 x 780 x 1,389	EN	88 18 06 01	
TWF-H 2 x 10	■ ■	1,032 x 780 x 1,619	EN	88 18 02 01	
TWF-H 3 x 8	■ ■ ■	1,430 x 780 x 1,389	EN	88 18 04 01	
TWF-H 3 x 10	■ ■ ■	1,430 x 780 x 1,619	EN	88 18 03 01	
TWF-H 2 x 20	■ ■ ■ ■	1,352 x 970 x 1,619	EN / GN	88 18 01 01	

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

version with hinged doors, double-walled, heated

Type	Tray arrangement	L x W x H mm	Standard	Order no.	
TWF-C 1 x 20 heated	■ ■ ■ ■	818 x 940 x 1,587	EN / GN	88 39 01 05	
TWF-C 2 x 20 heated	■ ■ ■ ■ ■ ■	1,397 x 940 x 1,587	EN / GN	88 39 02 05	

Accessories

Coupling/drawbar system for TWF-C and TWF C-D		Order no.	
Types 2 x 8, 2 x 10, 2 x 12 Types 3 x 8, 3 x 10, 3 x 12 Types 1 x 16, 1 x 20, 1 x 24 Types 2 x 16, 2 x 20, 2 x 24 Coupling/drawbar system for TWF-H		88 22 06 08 88 22 06 09 88 22 06 10 88 22 06 11	
Electrical drive: possible for 2- and 3-door trolleys, type TWF-C			upon request
Swivel casters with driving brake			upon request
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 surface.		88 22 01 17	
Euro surface, crosswise, made of stainless steel for 3 Thermi 7 l, tray inserted crosswise, drip tray with perforated surface.		88 22 01 20	
Central brake version		Order no.	
Works on 2 wheels		upon 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		upon request	
Type		Order no.	
Bumper in colour according to application purpose, available options: yellow, green, red, brown, blue		upon request	
Type		Order no.	
Lockable doors, 1-door, 2-door, 3-door		upon request	
Type		Order no.	
All of interior space with sound-proofing insulation (required for trolley washing system)		upon request	
Type		Order no.	
All-round gallery	all 1- and 2-part models	-	
All-round gallery	all 3-part models	-	
All-round impact bumper	all 1- and 2-part models	-	
All-round impact bumper	all 3-part models	-	
GN design	all 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.

“Induction” tray trolleys (for cook & chill / cook & serve)

For transporting and regenerating cold or chilled food on trays. Made of stainless steel. Double-walled, insulated. Coils for inductive heating set into supports. With active circulating air refrigeration. Generator integrated on face side or externally. Operated via membrane keypad. Digital display. Various functions. For more information see Technical Specifications. Available on request.


Version with generator, with active circulating air refrigeration, refrigeration machine below – doors with seals, coil support clearance 95 mm

Type	Connected load	L x W x H mm	Order no.
TWF I D 1 x 10 AK	230 V, 2.2 kW	865 x 765 x 1,621	88 43 01 08
TWF I D 2 x 8 AK	230 V, 3.2 kW	1,163 x 765 x 1,415	88 43 02 08
TWF I D 2 x 10 AK	230 V, 3.5 kW	1,163 x 765 x 1,621	88 43 03 08
TWF I D 3 x 8 AK	400 V, 4.6 kW	1,612 x 765 x 1,415	88 43 06 08
TWF I D 3 x 10 AK	400 V, 5.6 kW	1,612 x 765 x 1,621	88 43 07 08

Version with generator, with active circulating air refrigeration, refrigeration machine integrated – doors with seals, coil support clearance 95 mm

Type	Connected load	L x W x H mm	Order no.
TWF I 1 x 10 AK	230 V		upon request
TWF I 2 x 8 AK	230 V, 3.2 kW	1,346 x 783 x 1,618	upon request
TWF I 2 x 10 AK	230 V, 3.6 kW	1,386 x 783 x 1,428	upon request

Further models and design variants upon request

Accessories for induction tray trolley	Order no.
Data logger	33 84 02 06
Handheld for data transmission	33 84 11 13

Card box	
Type for hanging onto the all-round gallery or top of trolley	
For A6 cards (for TWF-I)	88 22 02 03
For computer cards (for TWF-C, TWF-AK, TWF-H)	88 22 02 04

Further accessories on request

AWT = Automated trolley transport upon request

Docking station induction for tray trolley

The system comprises a docking station and a special tray trolley. The docking station has a niche for the tray trolley and coil support plates with integrated induction coils. The coil supports are lifted by means of an electrical motor to ensure an optimum contact with the trays in the docked tray trolley. Only with special EN trays.

Model and price on request



Passively chilled
Tray trolley with inserted cooling elements on left/right.



Docking phase 1
Loaded trolley is inserted.



Docking phase 2
Exact positioning of trolley thanks to guide rails.



Docking phase 3
Automatic locking and regeneration



Induction system crockery

System crockery for induction tray trolley (must be coordinated with the chinaware)

Type	Version	Order no.	
Serving tray	Induction with 2 centrings, colour: granite	89 08 02 56	
Clip-on card holder	Plastic	89 06 18 01	
Upright card holder	Stainless steel	89 06 06 02	

Heat-retention upper part for plates dia. 260 mm and deep soup bowls dia. 194 mm

Type	Version	Order no.	
Induc-cloche	Polypropylene with metallic internal coating, colour: lilac, for coil support clearance 95 mm	89 08 02 99	
Induc-cloche	Polypropylene with metallic internal coating, colour: light grey, for coil support clearance 95 mm	89 08 02 95	

Lid

Type	Version	Order no.	
Lid for soup bowl, diameter 125 mm	Plastic, colour: grey	89 08 02 50	
Lid for soup bowl, diameter 125.5 mm	PP, spill-proof	89 08 02 61	
Lid for deep soup bowl, diameter 184 mm	Plastic, colour: grey	89 08 02 51	
Lid for deep soup bowl, diameter 184 mm	PP, spill-proof	89 08 02 63	

Chinaware for induction tray trolley

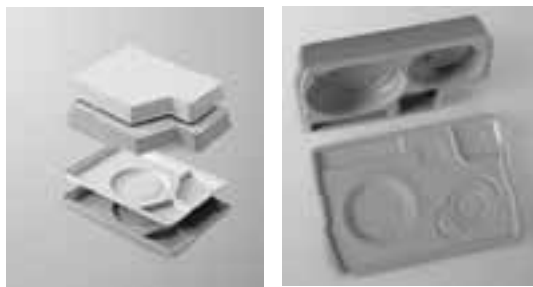
Type	Version	Order no.	
Plate, flat	plain white	89 08 04 01	
Plate, 3-part	plain white	89 08 04 02	
Soup bowl	plain white	89 08 04 03	
Deep soup bowl	plain white	89 08 04 04	

Decorative chinaware available on request

Thermotray 1 and Thermotray 2



Differences between Thermotray 1 and Thermotray 2: The particular mould of the lower part of Thermotray 2 allows it not only to 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, foamed, base, lid	double-walled, CFC-free, foamed, 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

Thermotray 1 system crockery





Set 1 Thermotray 1

Double-walled, CFC-free, foamed.
Base, lower part with lid



	Type	Order no.	
Meal plate 255, chinaware	3-part	89 08 04 27	
	flat	89 08 04 25	
or	Deep soup bowl 1 l, chinaware	89 08 04 39	
	Salad/dessert bowl, chinaware	89 09 90 29	
	Up to 3 pcs on the tray: per piece	89 09 90 30	
Lid	lilac	89 08 02 19	
	light grey	89 08 02 39	
	PP, spill-proof	89 08 02 62	
Cup with handle	chinaware 0.25 l	89 08 04 70	

Thermotray – Loading examples

								
	Thermotray 2		Thermotray 2		Thermotray 2		Thermotray 1	
	Order no.		Order no.		Order no.		Order no.	
Meal plate 255, chinaware	V 219 3-part	89 08 04 66	-	-	V 219 3-part	89 08 04 66	3-part, flat	89 08 04 27
	V 260 3-part	89 08 04 65			V 260 3-part	89 08 04 65		89 08 04 25
	V 295 2-part	89 08 04 67			V 295 2-part	89 08 04 67		
	V 276 flat	89 08 04 33			V 276 flat	89 08 04 33		
matching plastic lid	V 470 polysulphone	89 08 02 91			V 470 polysulphone	89 08 02 91		
Soup cup 0.45 l, chinaware	V 202	89 08 04 31	-	-	-	-		89 09 90 30
matching lid	PP, spill-proof	89 08 02 61					lilac	89 08 02 19
							light grey	89 08 02 39
							PP, spill-proof	89 08 02 62
Cold food bowl 115 x 115 mm, chinaware	V 705	89 08 04 18	V 705	89 08 04 18	V 705	89 08 04 18	-	-
matching lid	PP	89 08 02 60	PP	89 08 02 60	PP	89 08 02 60		
Cup with handle 0.25l, chinaware		89 08 04 70		89 08 04 70		89 08 04 70		89 08 04 70
Deep soup bowl 1 l, chinaware	-	-	V 212	89 08 04 39	-	-	-	-
matching lid			PP, spill-proof	89 08 02 63				
Starter plate, Dia. 190 mm	-	-		89 08 04 68		89 08 04 68	-	-
matching plastic lid			Polysulphone 190 mm	89 08 02 89	Polysulphone 190 mm	89 08 02 89		
Salad/dessert bowl, chinaware	-	-	-	-	-	-	Up to 3 pcs on the tray:	89 09 90 29

Top Dining insulation crockery



Square stainless steel heat bowl, double-walled and insulated, with latent heating agent.
For square plates, 255 x 255 mm

Order no. 89 08 01 69

Cloche made from polypropylene, double-walled and insulated, CFC-free, foamed. Colour, light grey.
For square plates, 255 x 255 mm

Order no. 89 08 02 97

Seltmann plates, square, 255 x 255 mm

Order no. 89 08 04 74



Round stainless steel heat bowl, double-walled and insulated, with latent heating agent.
For round plates with Ø 255 mm

Order no. 89 08 01 68

Cloche made from polypropylene, double-walled and insulated, CFC-free, foamed. Colour, light grey.
For round plates with Ø 255 mm

Order no. 89 08 02 96

For Seltmann plates, round, with Ø 255 mm

Order no. 89 08 04 73



Further chinaware upon request.



Seltmann plates, triangular Ø 255 mm

Order no.: 89 08 04 72



Accessories for all trays



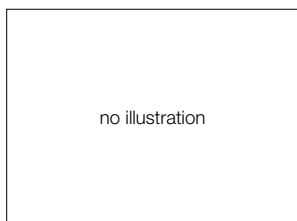
Card holder

L x W x H mm	60 x 32 x 32
Weight in g	40
Order no.	89 06 06 02 Stainless steel
L x W x H mm	60 x 52 x 48
Weight in g	20
Order no.	89 06 17 01 Acrylic glass



Clip-on card holder

<i>white, plastic</i>	
L x W x H mm	50 x 20 x 36
Weight in g	3
Order no.	89 06 18 01



Plastic cases for patient cards,
100 units

Order no.	89 06 15 01
------------------	--------------------



Lid pincer

Order no.	89 06 05 01
------------------	--------------------



Cotton gloves, five fingers

Order no.	89 06 12 01 normal
Order no.	31 35 22 01 ultra



Patient cards,
100 units

Order no.	89 06 14 02 yellow A1
Order no.	89 06 14 03 yellow B1
Order no.	89 06 14 01 white diet

Plastic cases for patient cards,
100 units

Order no.	89 06 15 01
------------------	--------------------



Colour symbol sticker
sheets, 100 units

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

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



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



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



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



Cloche, stainless steel for SJ-255

Single-walled, with finger hole with/without groove for deep soup bowl

Diameter mm	265
Height mm	49
Weight g	410
Order no.	89 08 01 31 matt 89 08 01 32 matt



Cloche PP/C

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

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



Stainless steel insert, 3 divisions for heat bowl SC-2, deep

Diameter mm	267
Height mm	23
Weight g	500
Order no.	89 08 01 23
Order no.	89 08 01 16
Order no.	89 08 01 13



Cooling pellet PP, light grey

Diameter mm	185
Height mm	10
Weight g	206
Order no.	89 08 02 69
Order no.	89 08 02 66 lilac
Order no.	89 08 02 82 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 dia. 130 mm double-walled, CFC-free, foamed

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 dia. 130 mm double-walled, CFC-free, foamed

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 spill-proof soup bowl double-walled, CFC-free, foamed

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, foamed

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, foamed

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, for deep soup bowls made of chinaware

Single-walled

Diameter mm	199
Height mm	10
Weight g	165
Order no.	89 08 02 51 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



Salad bowl, stainless steel

Single-walled, without handle

Diameter mm	133
Height mm	27
Weight g	170
Order no.	89 08 01 05



Dessert bowl, stainless steel

Single-walled, with handle

Diameter mm	132/153
Height mm	27
Weight g	185
Order no.	89 08 01 06



Portion 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 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 overview with control system in shelf

			
	R-ST Type 1 hot holding + plate heating + tidying + drawer + regeneration		R-ST Type 8 hot holding + plate heating + tidying + drawer + chilling / regeneration
	R-ST Type 2 hot holding + storage space + drawer + regeneration		R-ST Type 9 hot holding + storage space + drawer + chilling / regeneration
	R-ST Type 3 hot holding + chilling + drawer + regeneration		R-ST Type 5 hot holding + chilling + drawer + chilling / regeneration

Regiostation overview with control system in installation compartment

			
	R-ST Type 7 hot holding + 2 x regeneration		R-ST Type 6 hot holding + 2 x chilling / regeneration
	R-ST Type 11 hot holding + regeneration		R-ST Type 12 hot holding + chilling / regeneration
	R-ST Type 13 chilling / regeneration + chilling		

Accessories	Order no.
Lockable hinged doors	upon request
Fold-down shelf on the side, on left or right	upon request
Panelling on face side (right and left), in Resopal, adhered	upon request
Panelling on guest side, in Resopal, adhered	upon request
Gallery on guest side	upon request
Gallery on guest side and staff side	upon 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

Regiostation

R-ST Type 1
Heating bridge at top, with control panel. Neutral compartment for plates etc. at bottom left, above this a heated compartment for plates. Drawer e.g. for cutlery top centre, large regeneration compartment on right.

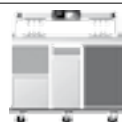


R-ST Type 8
As for R-ST Type 1 but with large refrigeration/regeneration compartment on right.

R-ST Type 2
Heating bridge at top, with control panel. Storage space for thermoport® 1000 K on left. Drawer e.g. for cutlery top centre, large regeneration compartment on right.



R-ST Type 9
As for R-ST Type 2, but with large refrigeration/regeneration compartment on right.



	R-ST Type 1	R-ST Type 8	R-ST Type 2	R-ST Type 9
Length in mm	1,412	1,412	1,412	1,412
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	1,386	1,386	1,386	1,386

Plate warming compartment	Height 285 mm for 3 x GN 1/1, 55 mm deep, max. temperature 70 °C (suspended side guide elements with 4 pairs of U-shaped support rails)	Height 285 mm for 3 x GN 1/1, 55 mm deep, max. temperature 70 °C (suspended side guide elements with 4 pairs of U-shaped support rails)	-	-
Neutral compartment	Height 285 mm for 3 x GN 1/1, 55 mm deep, (suspended side guide elements with 4 pairs of U-shaped support rails)	Height 285 mm for 3 x GN 1/1, 55 mm deep, (suspended side guide elements with 4 pairs of U-shaped support rails)	-	-
Regeneration compartment	For max. 8 x GN 1/1, 55 mm deep regeneration up to +170 °C	-	For 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 from +2 °C to +14 °C, factory setting: +4 °C, regeneration up to +170 °C	-	For max. 8 x GN 1/1, 55 mm deep, Refrigeration range from +2 to +14 °C, factory setting: +4 °C, regeneration area up to +170 °C

230 V version

Connected load	3.2 kW, 1N AC 230 V, 50 Hz	3.4 kW, 1N AC 230 V, 50 Hz	3.2 kW, 1N AC 230 V, 50 Hz	3.2 kW, 1N AC 230 V, 50 Hz
Regeneration compartment heating output	3.04 kW	3.04 kW	3.04 kW	3.04 kW
Name	R-ST Type 1 – 230 V	R-ST Type 8 – 230 V	R-ST Type 2 – 230 V	R-ST Type 9 – 230 V
Order no.	88 27 01 01	88 27 01 02	88 27 02 01	88 27 02 02

400 V version

Connected load	6.6 kW, 3N AC 400 V, 50 Hz	7.3 kW, 3N AC 400 V, 50 Hz	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 1 – 400 V	R-ST Type 8 – 400 V	R-ST Type 2 – 400 V	R-ST Type 9 – 400 V
Order no.	88 27 01 03	88 27 01 04	88 27 02 03	88 27 02 04

Regiostation
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 for 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 for 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	1,412	1,412	1,412	1,412
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	1,386	1,386	1,386	1,386
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

	R-ST Type 11 Heating bridge at top. Control panels on left, large regeneration compartment on right.	R-ST Type 12 As for R-ST Type 11 but large refrigeration/regeneration compartment.	R-ST Type 13 Control panel on left. On right: refrigeration/regeneration compartment at top and refrigeration compartment at bottom. Wheel diameter 125 mm.
			
	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	1,047 Heated worktop available only as an option on request
Height in mm Top edge of heating bridge	1,386	1,386	Light/heating bridge available only as an option on request
Height in mm Top edge of pushing handles	-	-	1,114
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 area 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 area 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 area 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

 <p>L x D x H in mm 435 x 610 x 561</p>		
Thermoport® 1000 K	Gastronorm containers GN 1/1, 55 mm deep	Fold-down shelf on the side, on left or right
Order no. 85 02 04 01 orange Order no. 85 02 04 12 black	Order no. without handle 84 01 01 59 Order no. with handle 84 01 02 59	Order no. upon request
Labelling on guest side	Labelling on face side	Lockable hinged doors
Order no. upon request	Order no. upon request	Order no. upon 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	
Order no. upon request	Order no. upon request	

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. Rustproof 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	1,203 x 850/625 x 1,100/900 mm	
Empty weight kg	15	
Order no.	88 04 24 01	
Accessories		
Antistatic tyres per set	Ø 125 mm upon request	
Galvanised casters per set	Ø 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/fuse box, main switch. Rotary current motor, stepless adjustment from 2.5 m/min – 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 OFF switch. Rated voltage 3N AC 400 V, 50 Hz.



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

Type	Length in mm	Order no.	
GSV-3	3,000	75 01 01 02	
GSV-4	4,000	75 01 02 02	
GSV-5	5,000	75 01 03 02	
GSV-6	6,000	75 01 04 02	
GSV-7	7,000	75 01 05 02	
GSV-8	8,000	75 01 06 02	
GSV-9	9,000	75 01 07 02	
GSV-10	10,000	75 01 08 02	
GSV-11	11,000	75 01 09 02	
GSV-12	12,000	75 01 10 02	
Additional belt for flat belt conveyor ZGSV-2 Dimensions: 2,300 x 500 x 900 mm		75 02 01 01	
Additional belt for flat belt conveyor ZGSV-3 Dimensions: 3,300 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	3,000	75 04 02 02 left 75 04 02 03 right	
GA-4	4,000	75 04 03 02 left 75 04 03 03 right	
GA-5	5,000	75 04 04 02 left 75 04 04 03 right	
GA-6	6,000	75 04 05 02 left 75 04 05 03 right	
GA-7	7,000	75 04 06 02 left 75 04 06 03 right	
GA-8	8,000	75 04 07 02 left 75 04 07 03 right	
GA-9	9,000	75 04 08 02 left 75 04 08 03 right	
GA-10	10,000	75 04 09 02 left 75 04 09 03 right	
GA-11	11,000	75 04 10 02 left 75 04 10 03 right	
GA-12	12,000	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/fuse box, main switch. Rotary current motor, stepless adjustment from 2.5 m/min – 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 OFF switch. Rated voltage 3N AC 400 V, 50 Hz. For 9 m and above, an overdrive is installed to ensure smooth running of the round belts. For 12 m and above, a second drive is required.

Type	Length in mm	Order no.	
RSV-3	3,000	75 01 01 03	
RSV-4	4,000	75 01 02 03	
RSV-5	5,000	75 01 03 03	
RSV-6	6,000	75 01 04 03	
RSV-7	7,000	75 01 05 03	
RSV-8	8,000	75 01 06 03	
RSV-9	9,000	75 01 07 03	
RSV-10	10,000	75 01 08 03	
RSV-11	11,000	75 01 09 03	
RSV-12	12,000	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	3,000	75 04 02 04 left 75 04 02 05 right	
RA-4	4,000	75 04 03 04 left 75 04 03 05 right	
RA-5	5,000	75 04 04 04 left 75 04 04 05 right	
RA-6	6,000	75 04 05 04 left 75 04 05 05 right	
RA-7	7,000	75 04 06 04 left 75 04 06 05 right	
RA-8	8,000	75 04 07 04 left 75 04 07 05 right	
RA-9	9,000	75 04 08 04 left 75 04 08 05 right	
RA-10	10,000	75 04 09 04 left 75 04 09 05 right	
RA-11	11,000	75 04 10 04 left 75 04 10 05 right	
RA-12	12,000	75 04 11 04 left 75 04 11 05 right	
		left = against travel right = against belt travel	

Accessories

Accessories		
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	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 up to 18 sockets without RCCB	45 01 01 11	
RCCB safety switch 25 A 30 mA		
up to 6 sockets 230 V	45 01 01 12	
up to 12 sockets 230 V	45 01 01 13	
up to 18 sockets 230 V	45 01 01 14	
RCCB safety switch 25 A for 1 x 400 V socket	45 01 01 15	
Main switch 40 A	45 01 01 16	
Main switch 63 A	45 01 01 17	
Main switch 100 A	45 01 01 18	
Additional ON/OFF switch	45 01 01 19	
Additional emergency STOP	45 01 01 20	
Main switch pluggable (for mobile version and sliding table)	45 01 01 21	
Light 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	
Accessories mainly for round belts		
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 (surcharge) or with	45 01 01 37	
– 2. drive station (surcharge)	45 01 01 38	
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, 2,500 x 500 x 900 mm	75 03 01 02	
ST-3, 3,500 x 500 x 900 mm	75 03 02 02	

thermosteam* – Temperature range -25 °C to +130 °C



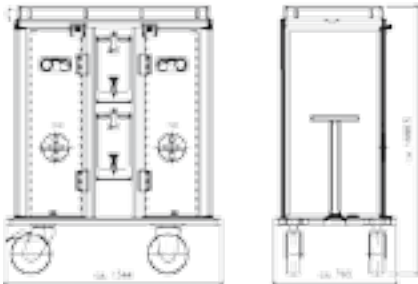
Reusable system crockery, comprising 2 parts:
Black plastic lower part, shaped for various plate sizes.
Plus a matching transparent lid (in polysulphone).
High material resistance over temperature ranges from
-25 °C to +130 °C.



Type	thermosteam*	
Diameter in mm	296	
Height in mm	75	
Colour	Transparent upper part Black lower part	
Material	Polysulphone	
Order no.	89 08 05 02	

*patent pending

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 x 265 x 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
			upon request

NEW: 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. Rustproof 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. Dispenser 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 +90 °C.

Rated voltage 1N AC 230 V, 50 Hz.

H = static heating

U = circulating air-fan heating

L design = with vents

For pre-cooling plates etc. in cold or freezer rooms

(Capacity of approx. 60 plates per pipe).



In the image from left:
RRV-H2 or RRV-U2
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 +90 °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 circulat- ing air heating	RRV-U2 190-320 circulat- ing 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	35	44	7	8.2	16	17
Lid hood made of polycarbonate, 130 mm high (included in scope of supply)	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 upon request	per set upon request	per set upon request	per set upon request	per set upon request	per set upon request	per set upon 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
Stainless steel lid holder 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 corner RE for corner 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 bomber corners. Rustproof 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 + 90 °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

Internal panelling Plastic coated	x	x	x
All-round impact bumper	x	x	x
Galvanised casters dia. 125 mm	per set upon request	per set upon request	per set upon request
Stainless steel roles 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 corner 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 change rods as standard. Safety pushing handle. 4 corner bumpers. Rustproof 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 +30 °C to +90 °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.



In the image from left:
WE, WE-H



In the image
from left:
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 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
EI. 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	x 89 06 01 10	x 89 06 01 10	x 89 06 01 10	-	-
All-round impact bumper	x	x	x	x	x	x
Galvanised casters dia. 125 mm	per set upon request	per set upon request	per set upon request	per set upon request	per set upon request	per set upon request

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.
 Rustproof 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	x 89 06 09 03	x 89 06 09 03	x 89 06 09 03	-
All-round impact bumper	x	x	x	x	x
Galvanised casters dia. 125 mm	per set upon request	per set upon request	per set upon request	per set upon request	per set upon request

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 set according to the crockery weight. Safety pushing handle, 4 corner bumpers. Rustproof 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. Electr. connected load 0.410 kW, refrigeration output 460 W at VT -10 °C.



Type	PG-GN2/1	PG-SV2/1	PG-Q1/1	PK-Q1/1	PG-4S	PG-6S
Length mm	880	1.040	730	1.164	790	1.090
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 upon request	per set upon request	per set upon request	per set upon request	per set upon request	per set upon request

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. Elect. connected load 2.240 kW. Platform guided in a tilt and twist safe way. Spring power can be adjusted according to 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 for the PU-M 2/1 model). 4 corner bumpers. Rustproof 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 +90 °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 of 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	1.142	840	1.148
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

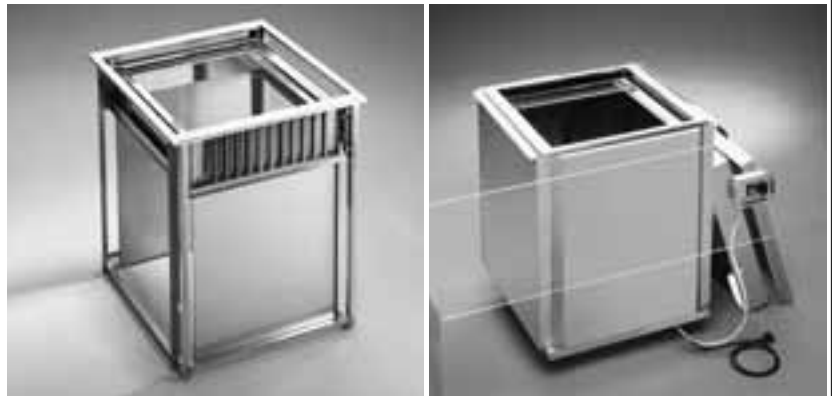
Metal sheet insert with slit perforation Order no.	89 07 10 02	89 07 10 04	89 07 10 01	-
All-round impact bumper	x	x	x	-
Galvanised casters dia. 125 mm	per set upon request	per set upon request	per set upon request	-

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, circulating air-heated

Built-in platform dispenser, in stainless steel, with one rectangular shelf frame for baskets. Safeguarded against tilting. Dispensing height adjustable via springs.
 Version EPO = open
 Version EPG = interior completely clad with stainless steel
 Version EPU = interior completely clad with stainless steel, heat insulation.
 Completely electrically wired. ON/OFF switch, blind socket, thermostat regulator +30°C to +90°C. Switch panel for installation.
 Lid in stainless steel with handles. Rated voltage 1N AC 230V 50Hz.
 Splash-water protected.
 Heated dispenser is not suitable for use with 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 installation frame	666 x 478	666 x 478	666 x 628	666 x 628	666 x 628	666 x 628	666 x 628	666 x 628
Dimensions of exterior casing	-	-	-	-	-	-	705 x 664	705 x 664
Platform dimensions mm	535 x 385	535 x 385	535 x 535	535 x 535	535 x 535	535 x 535	535 x 535	535 x 535
Basket/tray dimensions mm	max. 530 x 370	max. 530 x 370	max. 530 x 530	max. 530 x 530	max. 530 x 530	max. 530 x 530	max. 530 x 530	max. 530 x 530
Stacking height approx. mm	455	590	430	590	430	590	480	640
Cut-out for cover mm	656 x 465	656 x 465	656 x 615	656 x 615	656 x 615	656 x 615	656 x 615	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
El. connected load kW	-	-	-	-	-	-	1.560	1.560
Weight approx. kg	13	16	20	22	20	24	55	65
Stainless steel lid, 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, 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	-	-
Storage capacity (no.) baskets Stainless steel/ rilsan 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
Storage capacity (no.) baskets Plastic (optional)								
- 500 x 500 mm, 70 mm high	-	-	6	8	6	8	-	-
- 500 x 500 mm, 70 mm high with basket top, 41 mm high (total height 106 mm)	-	-	4	5	4	5	-	-

Baskets

Baskets made of steel wire, rilsan coated.
Heat-resistant plastic coating,
grey, with corner reinforcement.
Dispensing scope dia. 6 mm.
Wire mesh dia. 2.5 mm.
Mesh aperture 40 x 25 mm.



Type	Dimension L x W x H	Weight kg	Order no.	
K-SV 1/1-R8	530 x 400 x 85	1.8	89 06 02 01	
K-SV 1/1-R12	530 x 400 x 120	2.0	89 06 02 02	
K-SV 2/1-R8	530 x 800 x 85	2.9	89 06 02 03	
K-SV 2/1-R12	530 x 800 x 120	3.3	89 06 02 04	
K-GN 2/1-R7	530 x 650 x 75	2.4	89 06 02 05	
K-GN 2/1-R11	530 x 650 x 115	2.7	89 06 02 06	
K-Q 1/1-R7	500 x 500 x 75	2.0	89 06 02 07	
K-Q 1/1-R11	500 x 500 x 115	2.3	89 06 02 08	

Baskets made from wire, stainless steel,
with corner reinforcement
Dispensing scope dia. 6 mm.
Wire mesh dia. 2.5 mm.
Mesh aperture 40 x 25 mm.



Type	Dimension L x W x H	Weight kg	Order no.	
K-SV 1/1-C8	530 x 400 x 85	1.7	89 06 03 01	
K-SV 1/1-C12	530 x 400 x 120	1.9	89 06 03 02	
K-SV 2/1-C8	530 x 800 x 85	2.8	89 06 03 03	
K-SV 2/1-C12	530 x 800 x 120	3.2	89 06 03 04	
K-GN 2/1-C7	530 x 650 x 75	2.3	89 06 03 05	
K-GN 2/1-C11	530 x 650 x 115	2.6	89 06 03 06	
K-Q 1/1-C7	500 x 500 x 75	1.9	89 06 03 07	
K-Q 1/1-C11	500 x 500 x 115	2.2	89 06 03 08	
K-GN 1/1-C11	530 x 325 x 115	1.7	89 06 03 11	

Baskets made from plastic, standard
dishwasher quality.
Close meshed. Baskets made of plastic are
not suitable for heated crockery dispensers!

Type	Dimension L x W x H	Weight kg	Order no.	
K-Q 1/1-K7-E	500 x 500 x 75	1.7	89 06 04 01	
K-Q 1/1-K7-W	500 x 500 x 75	1.4	89 06 04 04	

Accessories

Crockery basket top made of plastic. Ring shaped,
without a base, to place on plastic baskets and to
raise the usage height.
Not suitable for heated crockery dispensers.

K-Q 1/1-K4	500 x 500 x 41	0.36	89 06 04 05	
------------	----------------	------	-------------	--

Ultra dispenser, square

Ultra dispenser made of stainless steel. Loading for each pipe max. 75 kg. Platform guided in a tilt 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. Rustproof 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 dim. L x W x H	Number of pipes	Ultra-bowls dia. 255 mm	Meal tray 3-part	Storage capacity	Empty weight kg	Order no.
REU-P2-260	1,043 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	upon request
Heating duration: Warm bowls in hours	2 – 3	from +20 °C to +130 °C

Heat bowl (ultra bowl)

Warm 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 foamed, for dia. 255 mm plates, colour lilac, dia. 262 mm. Height 70 mm	89 08 02 12	
Plastic cloche, polypropylene PP/C, CFC-free foamed, for dia. 255 mm plates, colour light grey, dia. 262 mm. Height 70 mm	89 08 02 32	


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. Stepless thermostat controller, +30 °C to +110 °C. Safety pushing handle. Welded stainless steel shelf. 4 corner bumpers. Rustproof 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	1,227 x 675 x 900	1,185 x 717 x 900	1,562 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 Dia. 125 mm	x on request	x on request	x on request	x on request	x on request	x on request
Galvanised casters Dia. 125 mm	x on request	x on request	x on request	x on request	x on request	x on request

Delivery trolley, refrigerated

<p>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.</p> <p>Handle position: face side. Switch elements protected against impacts. Spiral cable 2.5 m. Blind socket. Cooling range +2 °C to + 10 °C. Safety pushing handle. Welded-in stainless steel shelf. Refrigeration unit in a case installed under the well. Connected load 0.255 kW. 4 corner bumpers. Rustproof 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.</p>			
			
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	1,195 x 663 x 900	
Empty weight kg	55	65	
Order no.	88 16 08 01	88 16 08 02	
Accessories			
Antistatic tyres Dia. 125 mm	x on request	x on request	
Galvanised casters Dia. 125 mm	x on request	x on request	

Delivery trolley and bain-marie top shelf

<p>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</p> <p>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)</p>				
Type	for ZUB 2	for ZUB 3	for ZUB 4	
Dimensions L x W x H mm	740 x 580 x 400	1,117 x 580 x 400	1,434 x 580 x 400	
Connected load (watt)	15	18	30	
Order no.	88 13 20 45	88 13 20 47	88 16 10 01	
<p>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)</p>				
Type	for ZUB 2	for ZUB 3	for ZUB 4	
Dimensions L x W x H mm	740 x 580 x 400	1,117 x 580 x 400	1,434 x 580 x 400	
Connected load (watt)	365	1,130	1,530	
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. Surrounding roof gallery. Face side 1 or 2 pushing handle(s). 4 corner bumpers. Rustproof 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 version 2 x 2/1 GN.
 Cooled circulating air cooling design, thermostat controller from – 12 °C to + 8 °C.
 Refrigeration output: 580 watt 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.



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 1,712		1,490 x 837 x 1,712		802 x 884 x 1,755		1,487 x 843 x 1,755	
Empty weight kg	120	120	200	200	150	-	215	-
Number of pushing handle(s)	1	1	2	2	1	-	2	-
Distance 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 dispensed Ø 260 mm	44	72	110	180	40	-	88	-
Ø 260 mm	22	36	88	144	20	-	44	-
Ø 310 mm								
Total connected load in W	2,000	2,000	2,700	2,700	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 hole, with groove for deep soup bowl, Ø 265 mm, height 49 mm, weight 410 g Order no.	89 08 01 31
Door(s) lockable – for type BKW 1 x 2/1 GN heated/cooled – for type BKW 2 x 2/1 GN heated/cooled	upon request upon request
Swivel casters with driving brake	upon request

Breakfast trolley – mobile body

For in-house breakfast transport, distribution/sales, trolley made of stainless steel. Smooth cover, right with pushing handle, U-shaped support rails with tilt-protection and one-sided push-through lock, distance between support rails approx. 110 mm, for GN- containers 1/1, 1/2.

Option available with frame drawer with GN-container 1/1 100mm. Lockable drawer, fully pulled out. 4 corner bumpers, 2 swivel casters, 2 swivel casters with brakes. Rustproof casters in accordance with DIN 18867, part 8. Wheel diameter 125 mm. Rail pairs directly below drawers can only be used for empty trays! Lower rail pair designed for inserting GN containers with a max. depth of 40 mm. Distance of lower rail to floor approx. 48 mm. Upper rail pairs designed for inserting GN containers with a max. depth of 100 mm and for empty trays only. Distance from upper rail to cover approx. 77 mm.



In the image:
Thermi, trays and
GN containers
as accessories.


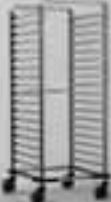


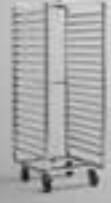
Type	FSW-2-OSL 2 parts	FSW-2-1SL, 2-part, 1 drawer	FSW-2-2SL, 2-part, 2 drawers	FSW-3-OSL 3 parts	FSW-3-1SL, 3-part, 1 drawer	FSW-3-2SL, 3-part, 2 drawers	FSW-3-3SL, 3-part, 3 drawers
External dimensions mm	866 x 627 x 1,080	866 x 627 x 1,080	866 x 627 x 1,080	1,228 x 627 x 1,080	1,228 x 627 x 1,080	1,228 x 627 x 1,080	1,228 x 627 x 1,080
Empty weight kg	28	30	32	38	40	42	44
Cover dimension mm	774 x 611	774 x 611	774 x 611	1136 x 611	1136 x 611	1136 x 611	1136 x 611
Total number of support rail pairs	2 x 7	1 x 7, 1 x 5	2 x 5	3 x 7	1 x 7, 1 x 7, 1 x 5	1 x 7, 1 x 5, 1 x 5	3 x 5
Number of support rail pairs for equipped trays	2 x 6	1 x 6, 1 x 5	2 x 5	3 x 6	1 x 6, 1 x 6, 1 x 5	1 x 6, 1 x 5, 1 x 5	3 x 5
Number of drawers	without	1	2	without	1	2	3
Storage capacity GN trays 1/1	12 equipped trays and 2 empty trays	11 equipped trays and 2 empty trays	10 equipped trays and 2 empty trays	18 equipped trays and 3 empty trays	17 equipped trays and 3 empty trays	16 equipped trays and 3 empty trays	15 equipped trays and 3 empty trays
Storage capacity GN containers 1/1	14 GN containers 40 mm. OR: 2 GN containers 40 mm and 12 GN containers 100 mm	13 GN containers 40 mm. OR: 2 GN containers 40 mm and 11 GN containers 100 mm	12 GN containers 40 mm. OR: 2 GN containers 40 mm and 10 GN containers 100 mm	21 GN containers 40 mm. OR: 3 GN containers 40 mm and 18 GN containers 100 mm	20 GN containers 40 mm. OR: 3 GN containers 40 mm and 17 GN containers 100 mm	19 GN containers 40 mm. OR: 3 GN containers 40 mm and 16 GN containers 100 mm	18 GN containers 40 mm. OR: 3 GN containers 40 mm and 15 GN containers 100 mm
Load capacity	120	120	120	120	120	120	120
Order no.	88 04 21 01	88 04 21 02	88 04 21 03	88 04 21 04	88 04 21 05	88 04 21 06	88 04 21 07

Accessories






3-sided gallery made of rounded stainless steel material (cannot be retrofitted) Order no.	88 04 15 06	88 04 15 06	88 04 15 06	88 04 15 07	88 04 15 07	88 04 15 07	88 04 15 07
3-sided Resopal panelling, choice of colours (cannot be retrofitted) Order no.	18 15 99 01	18 15 99 01	18 15 99 01	18 15 99 01	18 15 99 01	18 15 99 01	18 15 99 01
Fold-down shelf, 300 x 560 mm on the left face side, mounted 900 mm high of stainless steel (cannot be retrofitted) Order no.	58 04 04 01	58 04 04 01	58 04 04 01	58 04 04 01	58 04 04 01	58 04 04 01	58 04 04 01
Clearing container, suspended, 21 litres, 345 x 245 x 270 mm Order no.	88 04 15 08	88 04 15 08	88 04 15 08	88 04 15 08	88 04 15 08	88 04 15 08	88 04 15 08
Antistatic tyres Ø 125 mm Order no.	x	x	x	x	x	x	x
Galvanised casters Ø 125 mm Order no.	x	x	x	x	x	x	x

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, rust-proof casters according to 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	1,641	18	25	Deflector casters	88 04 05 01		
	RW-180-1S	1,641	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)						upon request	
	Stainless steel panelling on 3 sides						upon request	
	Insulations 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	1,641	12	26	Deflector casters	88 04 12 02		
	RW-180-1BA-S	1,641	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)						upon request	
Stainless steel panelling on 3 sides						upon 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	1,641	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	1,641	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	1,641	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	1,641	18	15	Deflector casters	88 04 09 01		
	RW-180-1/1-S	1,641	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)						upon 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	1,641	2 x 18	29	Deflector casters	88 04 07 01		
	RW-180-2S	1,641	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)						upon request	
Stainless steel panelling on 3 sides						upon 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	1,641	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	1,641	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						upon request	
	3-sided Resopal panelling (choice of colours) for RW-SV1/1-2x12-S						upon request	
	Stainless steel panelling on 3 sides						upon 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	1,696	24	approx. 41	Deflector casters	88 04 19 02		
Accessories for all rack trolleys								
	Antistatic tyres Ø 125 mm						on request	
	Galvanised casters Ø 125 mm						on request	

Special trolleys, Rollis

	Type	External dim. 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 trolley 2 deep-drawn welded-in wells. 12 spice containers with self-locking, transparent plastic lids. 8 lower divisions 120 x 120 mm. 4 corner bumpers. Rustproof 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. Rustproof casters in accordance with DIN 18867, part 8. Suitable for 2 x GN containers 1/1 194 K. Basin: 750 x 560 x 230 mm					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						upon request	
	Stainless steel perforated metal sheet for dirt isolation (not for GWW-12)						58 05 13 02	
Spoon trolley 14 cut-outs for 8 spoons 80 mm, 6 spoons 40 mm, 2 holders for ladles. 4 corner bumpers. Rustproof casters in accordance with DIN 18867, part 8.								
	LFW-14	975 x 575 x 1,100	20	-	-	Ø 125 mm	88 20 01 01	
Accessories								
	Antistatic tyres Ø 125 mm, per set						upon 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. Panneling 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. Rustproof 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	595 x 420 x 605	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, 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. Rustproof 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 pushing handle made of stainless steel. 4 corner bumpers, platform with raised edge and drain hole. Rustproof 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. Rustproof casters in accordance with DIN 18867, part 8.								
PW-S1000	1,065 x 665 x 956	23	1,000 x 600	350	-	Ø 160 mm*	88 07 03 01	
PW-S1200	1,265 x 665 x 956	30	1,200 x 600	350	-	Ø 160 mm*	88 07 03 02	
Flat trolley made of stainless steel. Smooth platform. Tubular frame. 4 deflector casters. Rustproof 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 upon request								

Type	Multi-purpose Rolli			Waste Rollis with odour-seal lid.		
	MZE-50	MZE-50R	MZE-50F	AFE-40 stand model	AFE-40R mobile	AFE-40B Buggy
Deep-drawn container made of stainless steel for collection, transportation, storage. 2 handles with lid.						
						
Deep-drawn container made of stainless steel for waste. Lid made of stainless steel with vulcanised seal. All-round stand and impact ring (only with AFE-40).						
						
External dim. L x W x H mm	397 x 490	397 x 590	397 x 590	393 x 537	393 x 556	393 x 800
Empty weight kg	6,1	8,0	8,2	5,5	6,3	8,4
Storage capacity in litres	50	50	50	40	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 03	88 09 05 02	88 09 05 01
with rust-proof casters Stainless steel	-	88 09 02 04	88 09 01 02	-	-	-
Accessories						
Waste bag holder	-	-	-	88 09 03 02	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. Rustproof 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	1,260	160	22	assembled	88 02 50 10	
	SW-850 RL-4	4	1,260	160	22	flat pack	88 02 50 09	
Shelves 1,000 x 500 mm, serving trolley external dimensions L x W 1,070 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	1,260	160	25	assembled	88 02 50 16	
	SW-1050 RL-4	4	1,260	160	25	flat pack	88 02 50 15	
Shelves 1,000 x 600 mm, serving trolley external dimensions L x W 1,070 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	1,260	160	28	assembled	88 02 50 22	
	SW-1060 RL-4	4	1,260	160	28	flat pack	88 02 50 21	

servo* (heavy 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. Rustproof 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	1,043	160	17	assembled	88 02 50 24	
	SW-1050 RS-3M	3	1,043	200	20	assembled	88 02 50 26	
	SW-1050 RS-4M	4	1,353	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	1,043	160	20	assembled	88 02 50 30	
	SW-1060 RS-3M	3	1,043	200	25	assembled	88 02 50 32	
	SW-1060 RS-4M	4	1,353	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):	Contents	Order no.	
	345 x 245 x 270 mm	21 l	88 02 30 01	
		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):	Contents	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):	Contents	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	
	1,000 x 500 mm		88 02 30 09			88 02 30 03	
	1,000 x 600 mm		88 02 30 10			88 02 30 03	

Serving trolleys "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. Rustproof casters in accordance with DIN 18867, part 1. Wheel diameter 125 mm.



Type	External dim. 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	1,266 x 676 x 900	220	42	88 02 29 01

Clearing trolleys "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. Rustproof 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	1,328.5 x 728.5 x 1,010	600	450	190	36	88 03 01 01

Accessories

Antistatic tyres Ø 125 mm	upon request
Galvanised casters Ø 125 mm	
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 compartment for inserting 4 crockery baskets 500 x 500 mm; on the right to position containers etc. – not included in delivery. 4 corner bumpers. Rustproof casters in accordance with DIN 18867, part 8. Wheel diameter 200 mm.




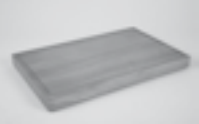

Type	External dimensions L x W x H mm	Total carrying capacity in kg	Empty weight kg	Order no.
Clearing trolley closed, 2 swivel casters, 2 swivel casters with brakes.				
ARW-GS	1,320 x 720 x 1,325	200	73	88 03 01 02
Accessories				
Plastic container, grey, 500 x 500 mm	89 06 04 01			
Plastic container, grey, 300 x 400 x 340 mm	88 22 07 01			
Antistatic tyres Ø 200 mm	upon request			

servostar® and servorack (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. Rustproof 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	
servostar 1/1 standard, same as above, available with 3-side panelling only, either in stainless steel or black.								
	servostar® 1/1 standard	3	950	150	20.4	assembled	88 02 50 80 Stainless steel	
	servostar® 1/1 standard	3	950	150	20.4	assembled	88 02 52 01 black	
servorack 1/1, same as above, with 8 support rails, distance 75 mm. Stainless steel cladding on 2 sides, alongside. For storing GN containers up to max. GN 1/1 or varithek® elements (except for varithek® Crêperie 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	light green	black	light blue	dark green	orange	dark grey	dark red	
Order no.	72 10 05 81	72 10 05 85	72 10 05 78	72 10 05 84	72 10 05 80	72 10 05 86	72 10 05 79	72 10 05 87	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						
											
Acrylic glass hood in 2 parts, can be stored in various positions, can be folded up from the front with the handle. Guide rails on left and right for removing and fitting the hood without tools. Dimensions in mm (L x W x H): 575 x 423 x 230 mm, material thickness: 5 mm											
	Plastic										
Order no.	37 01 02 33										





varithek® servocuccina® passive multifunctional trolleys servoport without cut-out for GN containers

Serving trolleys made of stainless steel
 2 x tubular pushing handles, moulded shelves (servoport 1/1 light with smooth shelves), sound-deadened, screwed construction.
 4 corner bumpers on each shelf in black. Rustproof casters according to 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, with 2/1: 915 x 700 x 950 mm, shelf size with 1/1: 630 x 400 mm, with 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		Order no. 3 shelves	
servobase 1/1 light serving Smooth sound-deadened shelves, only 1 pushing handle									
	11 kg / 13.5 kg	120 kg / 150 kg	dismantled/ assembled upon request	88 02 50 50		88 02 50 51		-	
servobase 2/1 light serving with 2 or 3 shelves. (special accessories, see Page 163).									
	21.5 kg / 24 kg	120 kg / 150 kg	dismantled/ assembled upon request	88 02 50 52		88 02 50 53		-	
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 assembled state and with panelling, either in stainless steel or black.									
	31 kg	150 kg	assembled	-		88 02 50 88 Stainless steel panelling		88 02 52 02 Black panelling. Black coated sheeting	


varithek® servocuccina® passive multifunctional trolleys servobase with cut-out for GN containers

<p>Serving trolley made of stainless steel, 2 x tubular pushing handles, moulded shelves, sound-deadened, screwed construction. 4 corner bumpers on each shelf in black. Rustproof casters in accordance with DIN 18867, part 1, wheel diameter 125 mm. 2 swivel casters, 2 swivel casters with brakes and deflector casters.</p> <p>External dimensions (L x W x H) with 1/1: 700 x 470 x 950 mm, with 2/1: 915 x 700 x 950 mm, shelf size with 1/1: 630 x 400 mm, with 2/1: 845 x 630 mm; working height 850 mm.</p>									
	Weight kg	Total carrying capacity in kg	Supplied condition	Order no. 2 shelves		Order no. 3 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 upon request	88 02 50 73		88 02 50 74		-	
servobase 1/1 standard , Top shelf with cut-out for GN container up to max. GN 1/1 (optional). With 4 silver corner bumpers on each shelf (accessories, see page 163). Only available in assembled state and with panelling, either in stainless steel or black.									
	18 kg	150 kg	assembled	-		88 02 50 84 Stainless steel panelling		88 02 52 03 Black panelling, black coated sheeting	
servobase 2/1 , Top shelf with 2 x cut-outs, for GN container up to max. GN 1/1 (optional).									
	26 kg / 30 kg	120 kg / 150 kg	dismantled assembled upon request	88 02 50 75		88 02 50 76		-	
servobase 2/1 standard , Top shelf with 2 x cut-outs for GN container each up to max. GN 1/1 (optional). With 4 silver corner bumpers on each shelf, equipped with connection supports (accessories tray slide and other accessories, see page 163). Only available in assembled state and with panelling, either in stainless steel or black.									
	37 kg	115 kg	assembled	-		88 02 50 87 Stainless steel panelling		88 02 52 04 Black panelling, black coated sheeting	

varithek® servocuccina® active multifunction trolleys 1/1 light

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




External dimensions (L x W x H): 470 x 700 x 950 mm, working height 850 mm, shelf size 630 x 400 mm. Only available without panelling.

	Connected load kW	Weight kg	Total carrying capacity in kg	Supplied condition	Order no. 2 shelves		Order no. 3 shelves	
servogrill teppanyaki 2.8 light grills Top shelf with flush-mounted thermoplates® GN 1/1, 20 mm deep (multi-layer material, coated) with 2,800 W hob. 4 corner bumpers on each shelf in black. ON/OFF switch, control dial with safety thermostat up to +250 °C.								
	2.8	19 kg / 21.5 kg	75 kg / 115 kg	dismantled/ assembled upon request	88 02 50 54		88 02 50 55	

varithek® servocuccina® active multifunction trolleys 1/1 light and standard

Serving trolley made of stainless steel, 2 x tubular pushing handles, moulded shelves, sound-deadened, screwed construction. Rustproof 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): 700 x 470 x 950 mm; working height 850 mm, shelf size 630 x 400 mm

	Connected load kW	Weight kg	Total carrying capacity in kg	Supplied condition	Order no. 3 shelves Stainless steel panelling		Order no. 3 shelves Black panelling	
servogrill 2.8 standard grills Top shelf with flush-mounted thermoplates® GN 1/1, 20 mm deep (multi-layer material) with 2,800 W hob. ON/OFF switch, control dial with safety thermostat up to +250 °C. 4 corner bumpers on each shelf in silver, equipped with connection supports. Only available in assembled state and with panelling, either in stainless steel or black.								
	2.8	27.5 kg	115 kg	assembled	88 02 50 83		88 02 52 07	
servocoolstation 1/1 (active) cold holding with built-in basins GN 1/1 for max. GN 1/1, 200 mm. With refrigeration. 230 V, VT -10 °C. Refrigeration range + 6 °C to 12 °C. 4 corner bumpers on each shelf in silver, equipped with connection supports. Only available in assembled state and with panelling, either in stainless steel or black.								
	0.2	26 kg	75 kg	assembled	88 02 50 85		88 02 52 08	
servoplate dispenser plates/crockery 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. 4 corner bumpers on each shelf in silver, equipped with connection supports. Only available in assembled state and with panelling, either in stainless steel or black.								
	0.86	36 kg	80 kg	assembled	88 02 50 97		88 02 52 17	

Accessories for all servocuccina® trolleys

Glass shelf inserts, dimensions (L x W) 532 x 328, 8 mm thick										
Colour	white	dark blue	pink	light green	black	light blue	dark green	orange	dark grey	dark red
Order no.	72 10 05 81	72 10 05 85	72 10 05 78	72 10 05 84	72 10 05 80	72 10 05 86	72 10 05 79	72 10 05 87	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 , can be removed or folded down, made of stainless steel*			Tray slide for servocuccina® 3/1 , can be lowered or removed, 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	1,238 x 250 x 24	Order no. 88 02 30 74
	1,025 x 250 x 24 (only for servoacs 2/1)	Order no. 88 02 30 65		1,388 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
			1/1 smooth, wide closed surface
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 model, with all-round crimping with BM 115 2/1 B and BM 115 3/1 B models. Can be electrically heated. ON/OFF switch, for each basin adjustable thermostat from +30 °C to +110 °C. For GN containers 1/1 200 mm max. per basin 1 drainage cock. 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	1,122 x 614 x 290
External dimensions with switch panel and connection cable in mm	360 x 640 x 290	753 x 690 x 290	1,122 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 watt	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 149	77 17 01 50 (BM 115 1/1 B) 77 17 02 50 (BM 115 2/1 B) 77 17 03 50 (BM 115 3/1 B)

Built-in bain-marie and welded-in bain-marie

Stainless steel bain-marie for welding/building-in. Deep-drawn well, all-round edge; edge 30 mm with attachment elements for installation in wooden worktops. Electrically heated, only for wet operation. For GN containers 1/1 200 mm. Heating unit attached below. Switch panel with ON/OFF switch and thermostat, regulation from +30 °C to +110 °C. Drainage cock 1/2". Rated voltage 1N AC 230 V 50 Hz.

for
building
in



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 dimensions mm (to lower edge of 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	-	-	-
Switch box 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 watt	765	765	765	1530	2295
Heated well, insulated all-round	x	x	-	-	-
With insulation cladding/with drainage cock Order no.	410 x 609 x 242 mm (Dimensions with cladding) 87 01 02 01	-	-	-	-
Without insulation 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 dimensions: 669 x 549 x 211 mm 87 02 03 01	-
Drawn part, no fittings Order no.	-	-	drain embossing 57 01 10 01	57 01 10 11	57 01 10 22

Accessories

Basket strainer in stainless steel for placement over drain Order no.	57 01 03 01	57 01 03 01	57 01 03 01	57 01 03 01	57 01 03 01
--	--------------------	--------------------	--------------------	--------------------	--------------------

Cutlery & tray trolley- patented screwed 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. Rustproof 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	upon request

Cutlery boxes

Cutlery box, anthracite colour plastic container with 4 cutlery compartments GN 1/4, with transparent, rotatable 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 made 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 Gastronom 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			
Dishwasher-safe	x	-			
Splash-proof protection	-	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 in-built 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	85 04 03 04	85 04 03 04	85 04 03 04	85 04 03 04

thermoport® "Thermi" drink dispenser made of plastic

Drink dispenser made from plastic (physiologically safe) double-walled, insulated with CFC-free foam. 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				

INDEX

- A**
acs 1000ec p. 50
acs 1100d3/acs 1500d3 p. 51
acs 800ec p. 50
acs p. 50 – 51
aircleanbox3d p. 51
airclean 3d 900vb p. 50
air-cleaning-system p. 50
- B**
Bain-marie, built-in and welded-in versions p. 164
Banquet trolley p. 150
Baskets p. 146
Breakfast trolleys p. 151
Buffet lid p. 17
Buffetto p. 90
Built-in system modules (EST) p. 43
- C**
catering kitchen p. 116
Ceran fields p. 36
Cold food serving trolleys p. 134
Combitray p. 128
Conveyor belts p. 134
Cooking appliances p. 36
Cooking lids p. 16
Cooking pots p. 14
Cooling cupboards p. 18
Cooling pellets GN 1/1 p. 46, 59
Cooling pellets GN 1/2 p. 17, 45
Cutlery boxes p. 165
Cutlery compartment p. 12
Cutlery immersion trolley p. 154
Cutlery and tray trolley p. 165
- D**
Delivery trolleys p. 148
Dispenser p. 139 – 147
Docking station p. 123
Drink dispenser p. 166
- E**
EG Gastronorm containers p. 11
Element cafeterias p. 78
Enamelled GN containers p. 5
Exchange dispenser p. 141
Extraction p. 50
- F**
Fixing frames p. 15
Flat belt p. 135
Flat lids p. 8
Flat trolleys p. 155
Food distribution p. 78
Food serving systems p. 78
Food transport trolleys p. 118, 119
Food transportation containers p. 52
Frames p. 11
- G**
Gastronorm containers p. 4
gastropolar p. 19
Glass containers p. 5
GN containers p. 4
GN lid range p. 8
GN-port p. 43
GreenVac containers p. 4
GreenVac lids p. 9
Grill plates p. 41
Grilles p. 10
- H**
Hand wash basin p. 24
Heat pellet GN 1/1 p. 59, 116
Heat pellet GN 1/2 p. 17, 45
Hinged flat lids p. 8
hybrid kitchen 140 p. 46
hybrid kitchen 200 p. 46
- I**
Induction hobs p. 38
Induction trolleys p. 122
Insert trays p. 11
- K**
K-POT p. 45
- L**
Large kitchen basin p. 28 – 33
Lid hinges p. 17
Lid range p. 8, 15, 16
Lux GN containers p. 5
- M**
Materials trolleys p. 154
Mobile devices p. 139
Mobile suitcase kitchens p. 54, 55
monitec p. 47
Multifunctional boilers p. 49
multipolar p. 18
Multi-purpose Rolli p. 155
- N**
navioven p. 49
Navitherm p. 46
Niro-X p. 20
- O**
Ovens p. 46
- P**
Pellet p. 17
Perforated GN containers p. 6
Pipe dispensers p. 139
Plastic catering kitchen p. 116
Platform dispenser p. 142
polar p. 19
Polycarbonate lid p. 9
Potato washing trolleys p. 154
Presentation lid p. 15
Press-in lid p. 8
- R**
Rack systems p. 20
Rack trolleys p. 152
rangecooker p. 51
Regiostation p. 130
Rolling buffet p. 100
Rollito p. 94
Rolltop lids p. 15
Round belt conveyor p. 136
- S**
Serving trolley p. 156
servoacs p. 87
servobar p. 88
servocuccina p. 86, 160
servorack p. 159
servostar p. 159
Shelf inserts p. 10
Sinks accessories p. 34
Sinks for professional kitchens p. 24
Sinks p. 22
Spice containers p. 12
Spice shakers p. 12
Spice trolleys p. 154
Stacking shelf p. 10
Stainless steel catering kitchen p. 117
Steam cooker uses p. 15
Steam cooker p. 46
SWISS-PLY p. 14
System crockery p. 124
- T**
Table-top bain-marie p. 164
Table-top system modules p. 43
thermi p. 55, 166
thermomat p. 48
thermoplates p. 14
thermoport plastic p. 52
thermoport round p. 55
thermoport single portioning p. 72
thermoport stainless steel p. 59
thermosteam p. 138
Thermotray p. 124
Top Dining p. 126
Transport trolleys p. 63, 155
Tray solution for locked wards p. 138
Tray system p. 120
Tray trolleys p. 120
- U**
Ultra dispenser p. 147
- V**
vacutec lids p. 15
Vacuum container p. 4
Various trolleys p. 154
varithek accessories p. 44
varithek buffet p. 78
varithek cooking appliances p. 36
varithek system modules p. 43
varithek p. 36
Vegetable washing trolleys p. 154
- W**
Ward crockery p. 138
Warm bowls p. 147
Waste Rolli p. 155
waterstation cubic p. 22
waterstation round p. 23
waterstation p. 22
Watertight press-in lid p. 8
Wells for welding-in, building-in p. 31

NOTES

NOTES

NOTES

Germany

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

Austria

Rieber + Grohmann GesmbH.
Seybelgasse 13
1230 Vienna
Tel. +43 (0) 1/865 15 10-0
Fax +43 (0) 1/865 15 10-10
Email: office@rieber.at
www.rieber.at

Switzerland

Rieber ag
Rorschacher Strasse
Postfach 118
9402 Mörschwil
Tel. +41 (0) 71/868 93 93
Fax +41 (0) 71/866 27 37
Email: mail@rieber.ch
www.rieber.ch

France

Rieber S.à.r.l.
8, rue du Périgord
B.P. 37
68272 Wittenheim Cedex
Tel. +33 (0) 389/62 50 60
Fax +33 (0) 389/57 17 94
Email: info@fr.rieber.de
www.rieber.de

Great Britain

BGL-Rieber Ltd.
Unit 6 Lancaster Park
Industrial Estate, Bowerhill,
Melksham
GB-Wiltshire SN12 6TT
Tel. +44 (0) 1225/70 44 70
Fax +44 (0) 1225/70 59 27
Email: sales@bglrieber.co.uk
www.bglrieber.co.uk

Holland

Rieber Benelux B.V.
Kamerlingh Onnesweg 2
NL-2952 BK Alblasterdam
Tel. +31 (0) 78/691 83 05
Fax +31 (0) 78/693 14 39
Email:
Fred.van-der-Pennen@nl.rieber.de
www.rieber.de

Poland

Gastromedia Sp. z o.o.
ul. Sobocka 19
PL-01-684 Warszawa
Tel. +48 (0) 22/833 87 07
Fax +48 (0) 22/833 87 22
Email: gastro@gastromedia.pl
www.gastromedia.pl

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

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

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

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

