

**Front Cooking
The Varithek®**



[*Universal cooking and heating units*]





Hot about variety?

One day like this, the next like this: Varithek® is Front Cooking at its best. No other cooking system offers as many well thought-through and variable possibilities for the preparation of fresh food in front of the guest. It doesn't matter whether it is a stationary counter or a mobile buffet solution, the Varithek® system can be quickly and simply adjusted to meet the respective requirements. One particular special feature is the ACS module with an integrated suction system for odour-free cooking.

1. Varithek®

Table-top/niche version AST

Built-in version EST

from Page 4

2. Varithek® ACS system

with integrated vapour suction system

from Page 16



Cooking . . . heating . . . using the wok . . . grilling . . . making crêpes . . .



Practical example: Rieber realised a built-in solution with 16 Varithek® niches arranged in a curve for the Porsche canteen.



Varithek®

***The single-unit solution,
with the table-top system module AST***



Table-top/niche version AST for solo operation



AST 155

AST 255

The Varithek® system module AST is available in two heights and can be equipped with all function modules in the GN format 1/1 (see Page 8 to 14). The system module AST is installed at serving height either as a table-top or niche model, solo or in a row with several others. Table-top system modules offer an optimum of flexibility.

Description

Double-walled casing made of stainless steel 18/10, closed on 3 sides, with a base, horizontally installed and secured against sliding with adjustable suction pads. The front panel has a double hinge and can be operated completely open (when using cooking units) or closed (for keeping food warm). AST 255 and AST 155 are also available without the front panel. ASTs combined with cooking units in the GN format 1/1 can also be used within the ACS Air Cleaning System. In this case, ASTs without front panels are recommended.

V-AST 155 with front panel

Length/width/height	400 x 716 x 160 mm
Weight	5 kg
Max. GN size	1/1, 100 mm deep
Order No.	91 05 01 01

V-AST 155 without front panel-OF

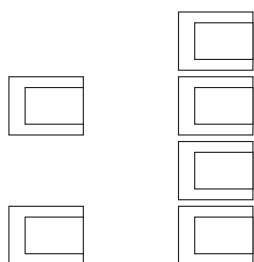
Length/width/height	400 x 680 x 160 mm
Weight	3 kg
Max. GN size	1/1, 100 mm deep
Order No.	91 05 01 03

V-AST 255 with front panel

Length/width/height	400 x 716 x 260 mm
Weight	7 kg
Max. GN size	1/1, 200 mm deep
Order No.	91 05 01 02

V-AST 255 without front panel-OF

Length/width/height	400 x 680 x 260 mm
Weight	4.3 kg
Max. GN size	1/1, 200 mm deep
Order No.	91 05 01 04



solo

in a row



Varithek®

***The built-in solution
with the built-in system module EST***

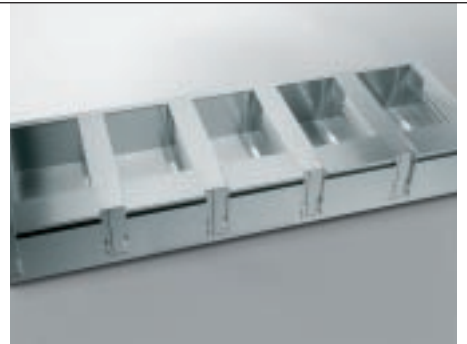
Built-in version EST for stationary counters and mobile buffets



With 3 niches



With 4 niches



With 5 niches



The Varithek® system module EST is available as a customer-oriented solution for Front Cooking or for keeping food warm. It is fitted into completely equipped counter units, such as a tailor-made serving system from Rieber, or the Rolling Buffets. The system module EST is available in 5 lengths for max. 5 function modules in the format 1/1. Thanks to the closing cover and the continuous base, the ESTs are easy to clean. Units with a cable length of 0.8 m are recommended for use in the EST (K 08).

Description

Completely made of stainless steel 18/10, closed on 3 sides, with a base. The front panel has a double hinge and can, depending on the function, be operated completely open (when using cooking units) or closed (for keeping food warm). The electrical power

cable is integrated; every insertion niche has a 230 V socket. System modules EST with a 400 V unit connection do not have deep-drawn shelf rails, instead they have removable shelf racks. Their dimensions differ from the standard ESTs and are available on request.

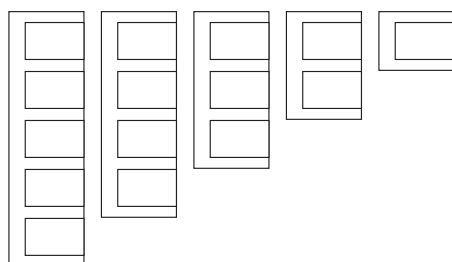
V-EST 1/2/3/4/5

Max. GN size 1/1, 200 mm deep

Note: Please send us your installation suggestion. We will then send you a detailed service description.

Insertion frame made of stainless steel for GN containers GN 1/4, 1/6, 2/4

Order No. 91 0206 01



EST is available with up to 5 function modules



Varithek® means variety

Function modules in the GN format 1/1,

6 functions for 2 module systems ...



Function module Ceran hot plate:

For keeping food warm before and during serving.

Page 9



Function module Ceran hob:

For roasting and cooking.

Page 10



Function module induction hob:

For cooking with a wok or just plain cooking.

Page 11



Function module grill plate:

For grilling and roasting.

Page 12



Function module Crêperie:

For making crêpes.

Page 13



Function module deep fat fryer:

For preparation of fresh food in front of the guest.

Page 14

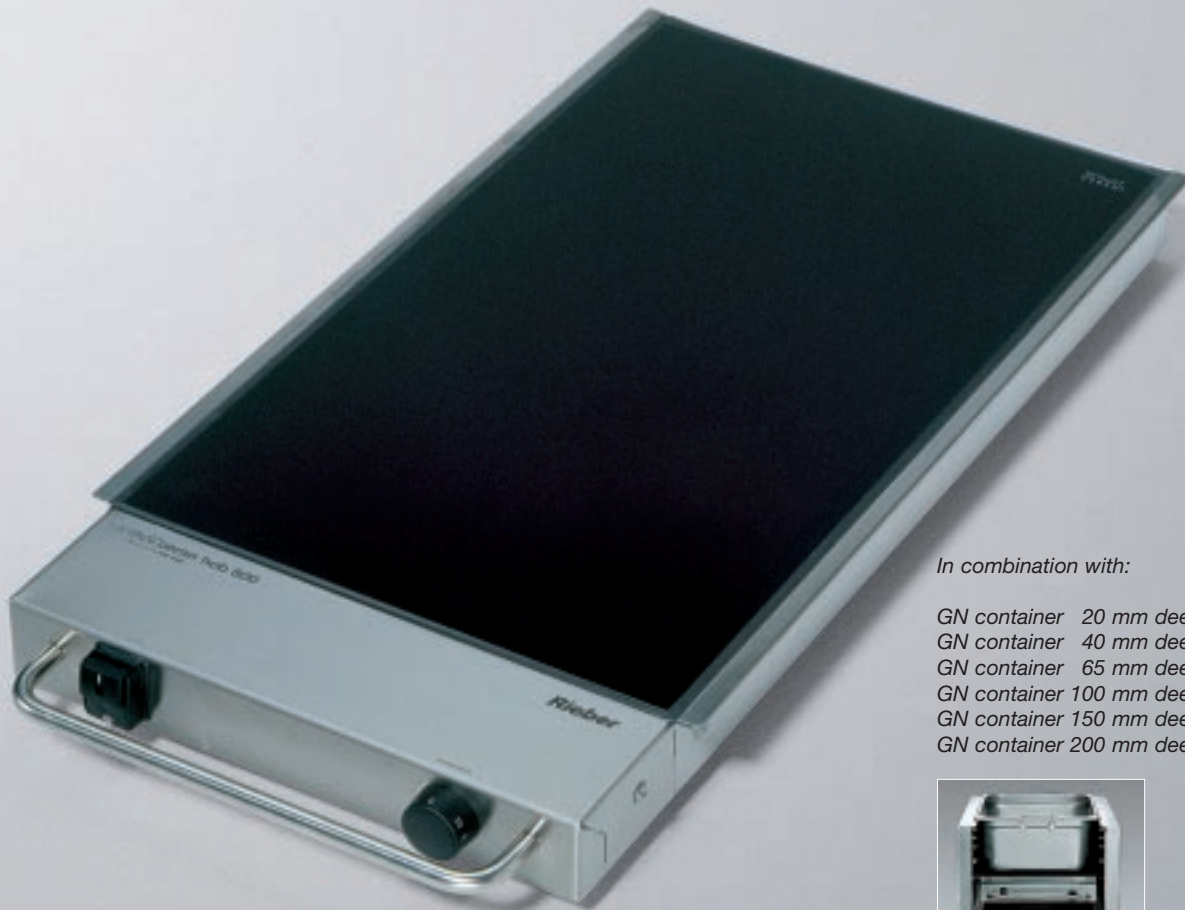


Table-top system module AST
Single-unit solution



Built-in system module EST
Built-in solution

The Varithek® system comprises the system modules AST and EST and 6 different function modules which, depending on your requirements, can be variably and simply inserted into the system module. This means you are always prepared and free to combine your Varithek® or extend it as you want in the future.



In combination with:

- GN container 20 mm deep: 1st shelf*
- GN container 40 mm deep: 2nd shelf*
- GN container 65 mm deep: 3rd shelf*
- GN container 100 mm deep: 4th shelf*
- GN container 150 mm deep: 5th shelf*
- GN container 200 mm deep: bottom shelf*



Varithek® Ceran hot plate

- VDE-EMC tested
- VDE-GS tested
- CE conform
- Splashwater protected (IP X4)

For keeping food warm in a regulated manner before and during serving in combination with GN containers made of stainless steel.

The Ceran hot plate can also be used without a system module as a hot plate for pans and casserole dishes (party service, banquet).

Ceran hot plate

for insertion into Varithek® system module

Length/width/height	325 x 635 x 57 mm
Weight	4 kg
Max. GN size	1/1
Power levels	1 – 10 (keeping warm)
Power draw	0.8 kW
Rated voltage	1 N AC 230 V 50 Hz
Model No.	V-1/1 CH 800-K25
Order No.	91010107 cable 2.5 m
Model No.	V-1/1 CH 800-K08
Order No.	91010108 cable 0.8 m

Stainless steel insertion frame

For GN containers GN 1/4, 1/6, 2/4

Order No. 91020601

Ceran glass scraper

Order No. 91020301

Unit with 0.8 m long power cable for insertion into built-in system module type V-EST



Application with GN containers



Insertion frames for GN containers 2/4



Cooking pots –
bottom shelf



Varithek® Ceran hob

- VDE-EMC tested
- VDE-GS tested
- CE conform
- Splashwater protected (IP X4)

For cooking and roasting in cooking pots and pans.

2 hot plates:

dia. 140 mm, output 1.2 kW,
dia. 140/230 mm, output max. 2.4 kW,
with rest heat display, 2 level switch

Ceran hob

for insertion into Varithek® system module
or free-standing without system module

Length/width/height 325 x 635 x 140 mm

Weight 5 kg

Power draw 3.4 kW

Rated voltage 1 N AC 230 V 50 Hz or

3 N AC 400 V 50 Hz

Model No. V-1/1 CK 3400-K25

Order No. 91 01 01 09 cable 2.5 m

Model No. V-1/1 CK 3400-K25-400V

Order No. 91 01 01 11 cable 2.5 m

Model No. V-1/1 CK 3400-K08*

Order No. 91 01 01 10 cable 0.8 m

Model No. V-1/1 CK 3400-K08-400V*

Order No. 91 01 01 12

Pasta cooking pot PT 1 with lid, dia. 300 mm

Capacity 15 litres, holds 1 noodle basket

Order No. 91 07 01 01

Not suitable for use in the Varithek® Air

Cleaning System V-ACS

Noodle basket (2 units), dia. 265 mm

Order No. 91 08 01 01

Ceran glass scraper

Order No. 91 02 03 01



Application with cooking pots

* Units with a cable length of 0.8 m are recommended for use in the EST or ACS Air Cleaning System.



2nd shelf with inserted wok stand



Varithek® induction hob

- VDE-EMC tested
- VDE-GS tested
- CE conform
- Splashwater protected (IP X4)

Output plate with 11 settings!
With 3.5 or 5.0 kW power output.
With wok stand for using woks, without the wok stand for cooking using inductive pots and pans with 300 mm diameter.

Induction hob

for insertion into Varithek® system module or free-standing without system module

Length/width/height 325 x 635 x 140 mm

Weight 12 kg

Power levels 1 - 11

Power draw 3.5 kW / 5 kW

Rated voltage 1 N AC 230 V 50 Hz or

3N AC 400 V 50 Hz

Model No. V-1/1 IK 3500-K25

Order No. 91 01 02 09 cable 2.5 m

Model No. V-1/1 IK 5000-K25-400 V

Order No. 91 01 02 11 cable 2.5 m

Model No. V-1/1 IK 3500-K08*

Order No. 91 01 02 10 cable 0.8 m

Model No. V-1/1 IK 5000-K08-400 V*

Order No. 91 01 02 12 cable 0.8 m

Pasta cooking pot PT 1 with lid, dia. 300 mm

Capacity 15 litres, holds 1 noodle basket

Order No. 91 07 01 01

Not suitable for use in the Varithek® Air Cleaning System V-ACS

Wok stand V-1/1-WA 4

Order No. 91 04 01 04

Wok WP3 stainless steel, dia. 360 mm

Capacity 6 litres

Order No. 91 04 02 03

Ceran glass scraper

Order No. 91 02 03 01



Application with wok stand



Application with cooking pot



Well protected electrical connections



Always place the grill plate on top



Varithek® grill plate

- VDE-EMC tested
- VDE-GS tested
- CE conform
- Splashwater protected (IP X4)

For grilling and roasting with optional splash guard. Fat drain can be closed with a plug. A dripping tray is inserted below the fat drain. Stepless temperature regulation up to max. 250 °C.

Grill plate

for insertion into Varithek® system module or free-standing without system module

Length/width/height 325 x 635 x 140 mm

Grill surface 290 x 508 mm

Weight 24 kg

Power draw 3.3 kW

Rated voltage 1 N AC 230 V 50 Hz or

3 N AC 400 V 50 Hz

Model No. V-1/1-GP-3500-K25

Order No. 91 03 01 19 cable 2.5 m

Model No. V-1/1-GP-3500-K08*

Order No. 91 03 01 20 cable 0.8 m

Model No. V-1/1-GP-3500-K25-400V

Order No. 91 03 01 21 cable 2.5 m

Model No. V-1/1-GP-3500-K08-400V*

Order No. 91 03 01 22 cable 0.8 m

Splash guard V-SS-1/1-GP

Order No. 91 03 03 01

(not necessary for operation in the ACS)

Dripping tray

For insertion under the fat drain of the grill plate, made of stainless steel

Size 2/4 GN 20 mm deep

Order No. 84 01 01 54

Steel plate cleaning scraper

Order No. 91 02 04 01

(not suitable for hard-chrome plated grill plates)

Note: Ribbed roasting surface on request.



Grill plate GP 3

Grill plate with roasting surface, hard-chrome plated

Model No. V-1/1-GP-3500-HV-K25

Order No. 91 03 01 23 cable 2.5 m

Model No. V-1/1-GP-3500-HV-K08*

Order No. 91 03 01 24 cable 0.8 m

Model No. V-1/1-GP-3500-HV-K25-400V

Order No. 91 03 01 25 cable 2.5 m

Model No. V-1/1-GP-3500-HV-K08-400V*

Order No. 91 03 01 26 cable 0.8 m



* Units with a cable length of 0.8 m are recommended for use in the EST or ACS Air Cleaning System.



Always place
Crêperie on top



Varithek® Crêperie

- VDE-EMC tested
- VDE-GS tested
- CE conform
- Splashwater protected (IP X4)

For crêpes, with a lamella grey cast iron plate and a stepless rotary switch to control the temperature.

Crêperie CR 3,5

for insertion into Varithek® system module
or free-standing without system module

Length/width/height	325 x 650 x 175 mm
Surface	dia. 400 mm
Weight	24 kg
Power draw	3.5 kW
Rated voltage	1 N AC 230 V 50 Hz

Model No.	V-1/1-CR-3500-K25
Order No.	91 13 01 03 cable 2.5 m
Model No.	V-1/1-CR-3500-K08*
Order No.	91 13 01 04 cable 0.8 m

Steel plate cleaning scraper
Order No. 91 02 04 01



Crêperie CR 3,5

* Units with a cable length of 0.8 m are recommended for use in the EST or ACS Air Cleaning System.



Always place the grill plate on top



Varithek® deep fat fryer

- VDE-EMC tested
- VDE-GS tested
- CE conform
- Splashwater protected (IP X4)

For deep fat frying and baking. Loosely suspended, deep-drawn deep fat frying pan with deeper, cooler fat zone. For max. 12 kg frozen chips per hour.

Temperature regulation with level switch. Fat drain at the front. Including baking basket and grille above the cool fat zone.

Deep fat fryer

for insertion into Varithek® system module

Length/width/height 270 x 470 x 277 mm

Frying pan 300 x 240 mm,
200 mm deep

Weight 11 kg

Power draw 4.6 kW

Rated voltage 3 N AC 400 V 50 Hz

Model No. V-FT6

Order No. 91 100101 cable 1.5 m

Insertion mask for Varithek®

Table-top system module V-AST-255

Model No. EM-AST-FT6

Order No. 91 11 0101

Insertion mask for Varithek®

Built-in system module V-EST

Model No. EM-EST-FT6

Order No. 91 11 0102



Deep fat fryer, AST 255 with insertion mask

Insertion mask

Varithek® Chopping/work surface SA 1

The chopping/work surface is made of white plastic and is locked into place on the supplied GN container in 1/1 format, 65 mm deep. The GN container serves as a dripping tray. The chopping/work surface has an all-round milled groove and 2 drainage openings.

Chopping/work surface V-1/1-SA 1

For insertion in the Varithek® system module

Length/width/height 325 x 530 x 85 mm

Weight 1.5 kg

Order No. 91 020202



Chopping/work surface SA 1

Varithek® transport trolley TW 2/TW 3

Open square tubular frame made of stainless steel. Welded in below, stainless steel shelf 860 x 725 mm

2 or 3 part, triple socket unit 230 V, rustproof casters in accordance with DIN 18867 Part 8, wheel diameter 125 mm, 2 swivel casters, 2 with brake, 4 impact corners.

For insertion into a buffet system – serving height with system module AST 255 is 900 mm.



Transport trolley V-TW 2 equipped with 2 V-AST 255

Varithek® transport trolley V-TW 2

Length /width/height 928 x 793 x 666 mm

Weight 29 kg

Power draw max. 10.5 kW

Rated voltage 3 N AC 400 V 50 Hz, 16 A

Model No. V-TW2

Order No. 91 150101

Varithek® transport trolley V-TW 3

Length /width/height 1328 x 793 x 666 mm

Weight 43 kg

Power draw max. 10.5 kW

Rated voltage 3 N AC 400 V 50 Hz, 16 A

Model No. V-TW3

Order No. 91 150201



Varithek® ACS Air Cleaning System

Simple extraction of cooking vapours and odours

Thanks to the integrated extraction system (push and pull principle), ACS provides you with the flexibility you need every day in the kitchen, especially when Front Cooking, regardless of the stationary technology you use. In perfect combination with the Varithek® system cooking units, Front Cooking takes on a whole new quality of cleanliness. Cooking vapours, grease and odours are directly and discreetly suctioned off in front of the guest and the operator. With the ACS Air Cleaning System and the respective Varithek® cooking modules, you can place your kitchen directly at the point-of-sale.

Modular design for easy cleaning and service





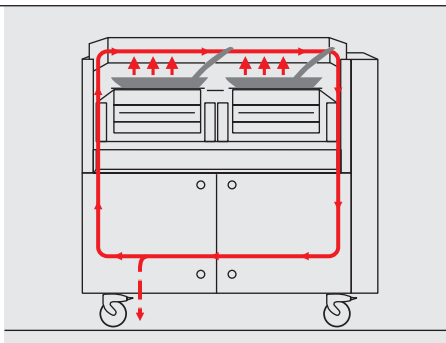
Innovative working principle

The Varithek® ACS system is based on the "push and pull" technology: A blast air stream positioned on the left transports rising vapours to the right where they are then extracted and cleaned of grease and odours by the filter components. In the filter area, a flameproof high-performance eddy current filter system and a zeolite odour filter ensure clean filtered air. The fil-

tered grease is collected in a collection bowl for disposal. The air fog prevents the polluted ambient air from coming into contact with the food on the hob or grill. Naturally, cleaning is also simple: The stainless steel eddy current filter can be cleaned in the dishwasher and the zeolite odour filter can be desorbed in a hot-air steamer or in the oven.

Progress thanks to technology:

- Thanks to the "push and pull" principle, the amount of vapour collected is maximised.
- The cooks no longer breathe in greasy, odorous vapours.
- The filter systems do not need to be replaced and guarantee a high filtering level.





ACS 1000 built-in version

Insertion niche for function modules approx. 800 x 700 x 300 mm

Technical description

Sturdy welded design made of stainless steel 18/10, panelled on three sides with splash guard. In the upper part there are insertion niches for Varithek® table-top/niche system modules; the left side wall can be folded down for cleaning. In the lower part there are two closing and tightly sealed leaf doors; the equipment and filter components are behind these doors. The seals are heat-resistant and can be exchanged. All components can be removed without tools for cleaning and maintenance. Operating panel with ON/OFF switch and four protected plugs (2 x 230 V, 2 x 400V) for connecting the function modules. All components comply with the guidelines of DIN, VDE + GS as well as the regulations governing health and safety in the kitchen.

ACS 1000 EC Easy Clean, built-in version

4 height-adjustable stainless steel feet, approx. 100 mm high, a perforated stainless steel panel can be screwed to the operating side.

Length/width/height	1000 x 722 x 1000 mm
	Top edge of splash guard
Weight	approx. 140 kg
Power draw	max. 11 kW
Rated voltage	3N AC 400 V 16 A 50 Hz
Model No.	V-ACS-1000E-EC
Order No.	91 14 01 08



Application with 2 woks



Application with 1 wok



ACS 1000 mobile version

For insertion into niche on the furniture side or free-standing
 Insertion niche for function module approx. 800 x 700 x 300 mm

Technical description:

see ACS 1000 built-in version

If this unit needs to be used as a mobile cooking station, the optional germ guard is recommended.

ACS EC Easy Clean, mobile

4 height-adjustable swivel casters with total brakes in accordance with DIN 18867, Part 8.	
Power cable 2 m with 400 V-CEE plug.	
Length/width/height	1000 x 722 x 1000 mm
	Top edge of splash guard
Weight	approx. 140 kg
Power draw	max. 11 kW
Rated voltage	3 N AC 400 V 16 A 50 Hz
Model No.	V-ACS-1000-EC
Order No.	91 140107

Germ guard top with lighting ①

Rated voltage 1 N AC 230 V 50 Hz

Model No. V-ABL-ACS-1000-EC

Order No. 91 140204

For attachment to the respective prepared ACS unit. Retrofitting is not simple. Without lighting on request.

Fold-down shelf on the side ②

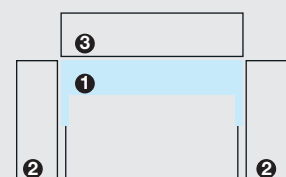
Order No. 91 140205 (per shelf)

Fold-down shelf on the guest side ③

Order No. 91 140208



Wok + grill plate





ACS 800 built-in version

Insertion niche for function modules approx. 600 x 700 x 300 mm

Technical description

Sturdy welded design made of stainless steel 18/10, panelled on three sides with splash guard. In the upper part there is an insertion niche for Varithek® table-top/niche system modules; the left side wall can be folded down for cleaning. In the lower part there is a closing and tightly sealed leaf door; the equipment and filter components are behind this door.

The seals are heat-resistant and can be exchanged. All components can be removed without tools for cleaning and maintenance.

Operating panel with ON/OFF switch and two protected plugs (1 x 230 V, 1 x 400V) for connecting the function modules. All components comply with the guidelines of DIN, VDE + GS as well as the regulations governing health and safety in the kitchen.

ACS 800 EC Easy Clean, built-in version

4 height-adjustable stainless steel feet, approx. 100 mm high, a perforated stainless steel panel can be screwed to the operating side.

Length/width/height 800 x 722 x 1000 mm

Top edge of splash guard

Weight approx. 120 kg

Power draw max. 11 kW

Rated voltage 3 N AC 400 V 16 A 50 Hz

Model No. V-ACS-800E-EC

Order No. 91 1401 10



Grill plate 600 in ACS 800



ACS 800 mobile version

For insertion into niche on the furniture side or free-standing
 Insertion niche for function module approx. 600 x 700 x 300 mm

Technical description:

see ACS 800 built-in version

If this unit needs to be used as a mobile cooking station, the optional germ guard is recommended.

ACS EC Easy Clean, mobile

4 height-adjustable swivel casters with total brakes in accordance with DIN 18867, Part 8.	
Power cable 2 m with 400 V-CEE plug.	
Length/width/height	800 x 722 x 1000 mm
	Top edge of splash guard
Weight	approx. 120 kg
Power draw	max. 11 kW
Rated voltage	3N AC 400 V 16 A 50 Hz
Model No.	V-ACS-800-EC
Order No.	91 14 01 09

Germ guard top with lighting ①

Rated voltage	1 N AC 230 V 50 Hz
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Model No.	V-ABL-ACS-800-EC
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Order No.	91 14 02 02
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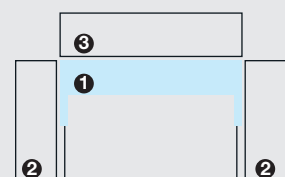
For attachment to the respective prepared ACS unit. Retrofitting is not simple.
 Without lighting on request.

Fold-down shelf on the side ②

Order No.	91 14 02 05 (per shelf)
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Fold-down shelf on the guest side ③

Order No.	91 14 02 06
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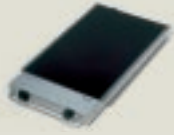


ACS 800 open

Here is your variable function menu for ACS

either:

Function modules in the GN 1/1 format with system module AST



Cerán hot plate:
Page 9



Cerán hob:
Page 10



Induction hob:
Page 11



Grill plate:
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Crêperie:
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Deep fat fryer:
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System module AST 155 and AST 255
Page 5

or:

Function modules without system modules



Induction hob:
Page 23



Induction wok:
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Grill plate:
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Wide grill plate 600:
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Wide grill plate 800:
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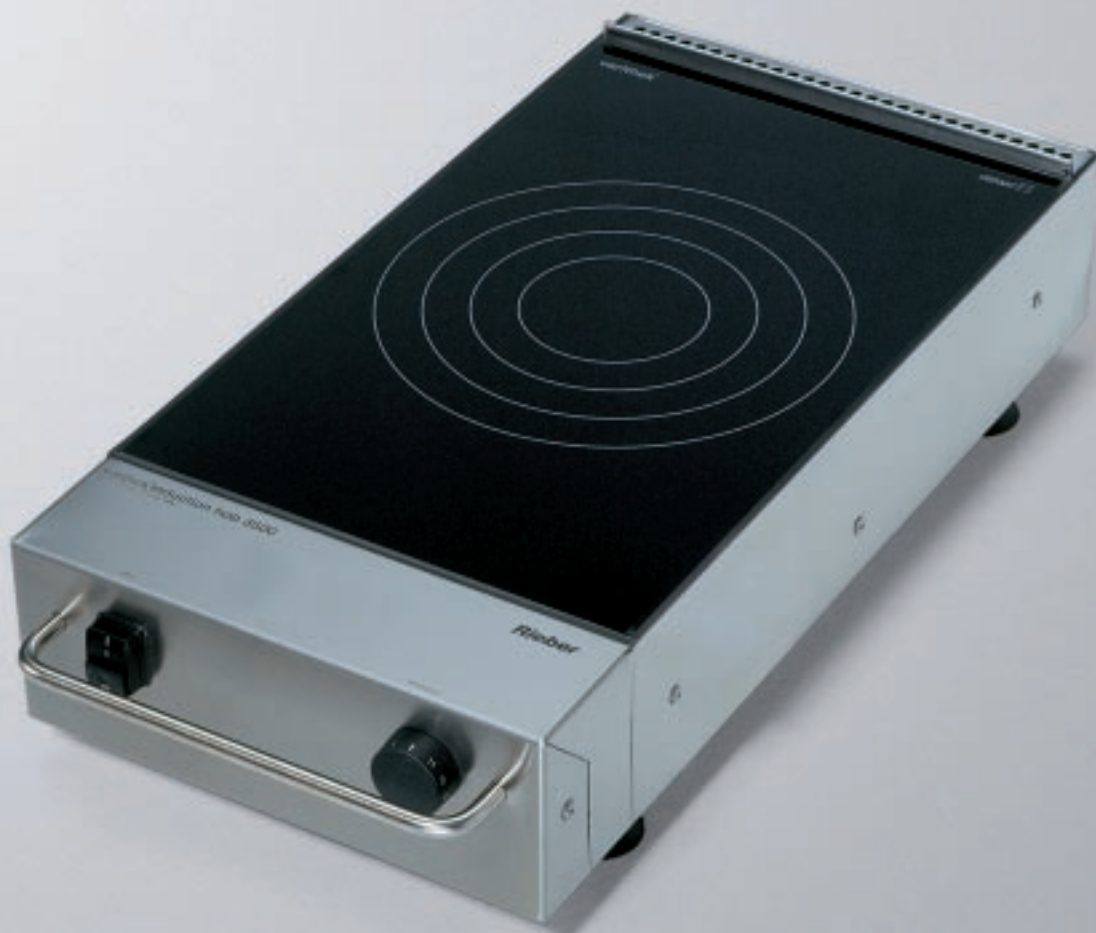


ACS, mobile version

ACS, built-in version



Our Varithek® ACS system comprises the Air Cleaning Systems 800 and 1000 and five different function modules. These can either be used within the ACS system or separately. Generally it is always possible to either equip the ACS with Varithek® system modules and the appropriate function modules in the GN 1/1 format or to select the wider function modules which do not require system modules. Combinations are also possible.



Varithek® Induction hob

Table-top unit (without system module)

- VDE-EMC tested
- VDE-GS tested
- CE conform
- Splashwater protected (IP X4)

Output plate with 11 settings.
With 3.5 or 5.0 kW power output.
With wok stand for using woks,
without the wok stand for cooking
using inductive pots and pans.

Induction hob

Length/width/height	400 x 720 x 140 mm
Weight	12 kg
Power levels	1-11
Power draw	3.5 kW / 5 kW
Rated voltage	1 N AC 230 V 50 Hz or 3 N AC 400 V 50 Hz

Model No.	V-400-IK-3500-K25
Order No.	91 01 02 05 cable 2.5 m
Model No.	V-400-IK-5000-K25-400 V
Order No.	91 01 02 07 cable 2.5 m
Model No.	V-400-IK-3500-K08*
Order No.	91 01 02 06 cable 0.8 m
Model No.	V-400-IK-5000-K08-400V*
Order No.	91 01 02 08 cable 0.8 m

Pasta cooking pot PT 1 with lid, dia. 300 mm

Capacity 15 litres, holds 1 noodle basket

Order No. **91 07 01 01**

(Not suitable for ACS!)

Wok stand V-400-WA 4

Order No. **91 04 01 05**

Wok WP 3 made of stainless steel, dia. 360 mm

Capacity 6 litres

Order No. **91 04 02 03**

Ceran glass scraper

Order No. **91 02 03 01**



Wok stand

* Units with a cable length of 0.8 m are recommended for use in the ACS Air Cleaning System.



Varithek® induction wok with cuvette

Table-top unit (without system module)

- VDE-EMC tested
- VDE-GS tested
- CE conform
- Splashwater protected (IP X4)

Output plate with 11 settings.
 Induction wok with 3.5 or 5.0 kW power output in 2 different connection outputs.
 With cuvette dia. 300 mm for optimum level of efficiency.

Induction wok

Length/width/height	400 x 720 x 200 mm
Weight	12 kg
Power levels	1 - 11
Power draw	3.5 kW / 5 kW
Rated voltage	1 N AC 230 V 50 Hz or 3 N AC 400 V 50 Hz

Model No.	V-400-IW-3500-K25
Order No.	91 04 03 01 cable 2.5 m
Model No.	V-400-IW-5000-K25-400 V
Order No.	91 04 03 03 cable 2.5 m
Model No.	V-400-IW-3500-K08*
Order No.	91 04 03 02 cable 0.8 m
Model No.	V-400-IW-5000-K08-400V*
Order No.	91 04 03 04 cable 0.8 m

Wok WP 3 stainless steel, dia. 350 mm

Capacity 6 litres

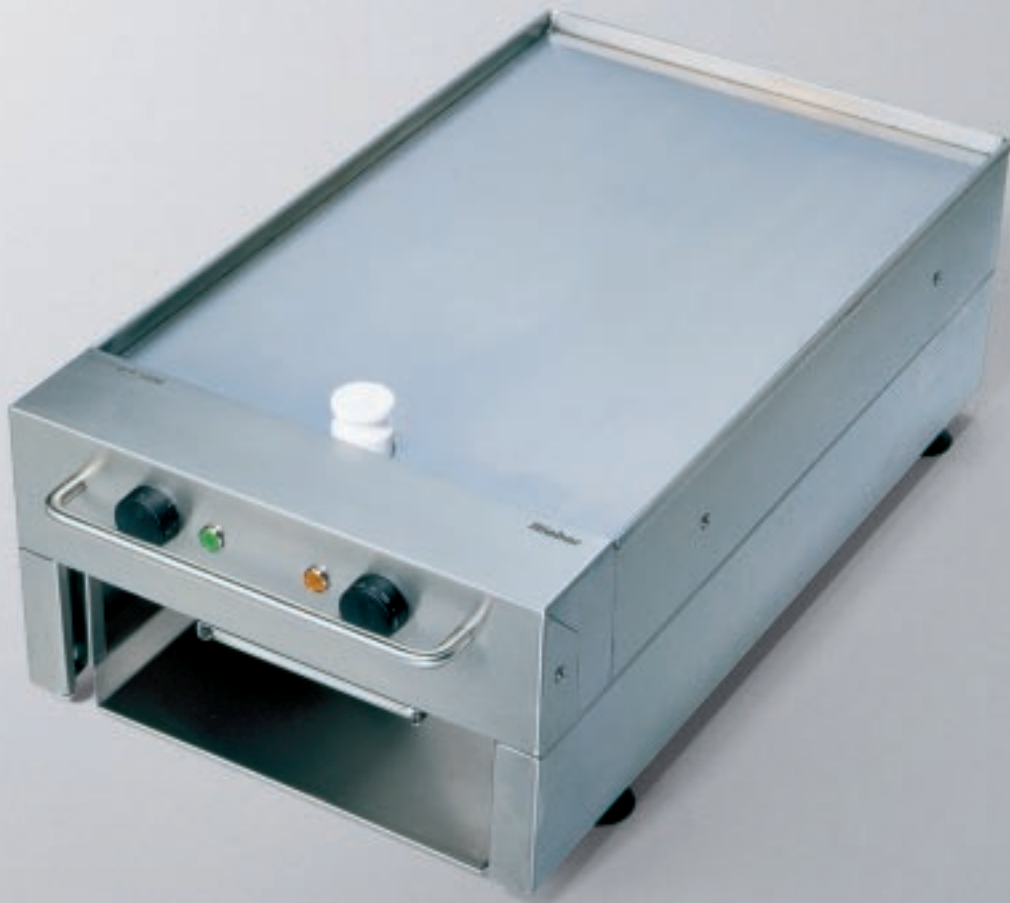
Order No. 91 04 02 03



Induction wok with grill plate



* Units with a cable length of 0.8 m are recommended for use in the ACS Air Cleaning System



Varithek® grill plate 400

Table-top unit (without system module)

- VDE-EMC tested
- VDE-GS tested
- CE conform
- Splashwater protected (IP X4)

For grilling and roasting with optional splash guard. Fat drain can be closed with a plug. A dripping tray is inserted below the fat drain. Stepless temperature regulation up to max. 250 °C. Roasting surface made of hard-chrome plated steel: welded-in 20 mm under surface. Complete with function substructure.

Grill plate

Length/width/height	400 x 720 x 250 mm
Grill surface	390 x 580 mm
Weight	30 kg
Power draw	4.6 kW
Rated voltage	3N AC 400 V 50 Hz
Model No.	V-400-GP-5500F-HV-K25
Order No.	91 03 01 33 cable 2.5 m
Model No.	V-400-GP-5500F-HV-K08*
Order No.	91 03 01 34 cable 0.8 m

Splash guard V-SS-400

Order No. **91 03 03 07**
(not necessary for operation in the ACS)

Dripping tray

For insertion under the fat drain of the grill plate, made of stainless steel

Size 2/4 GN 40 mm deep

Order No. **84 01 01 55**

Grill plate without function substructure on request (height incl. feet 140 mm, weight 24 kg), however with a 20 mm deeper dripping tray.



Grill plate inserted in the ACS 1000

* Units with a cable length of 0.8 m are recommended for use in the ACS Air Cleaning System.



Varithek® wide grill plate 600

Table-top unit (without system module) for ACS 800

- VDE-EMC tested
- VDE-GS tested
- CE conform
- Splashwater protected (IP X4)

For grilling and roasting with optional splash guard. Fat drain can be closed with a plug. A dripping tray is inserted below the fat drain. Stepless temperature regulation up to max. 250 °C. Roasting surface made of hard-chrome plated steel: welded-in 20 mm under surface, can be heated half/half.

Complete with function substructure for insertion of a GN container 1/1, 100 mm deep.

Grill plate 600

Length/width/height 600 x 726 x 250 mm

Grill surface 590 x 580 mm

Weight 45 kg

Power draw 6.6 kW

Rated voltage 3N AC 400 V 50 Hz

Model No. V-600-GP-9000F-HV-K25

Order No. 91 03 01 30 cable 2.5 m

Model No. V-600-GP-9000F-HV-K08*

Order No. 91 03 01 31 cable 0.8 m

Splash guard V-SS-600

Order No. 91 03 03 03

(not necessary for operation in the ACS)

Dripping tray

For insertion under the fat drain of the grill plate, made of stainless steel

Size 2/4 GN 40 mm deep

Order No. 84 01 01 55

Grill plate without function substructure on request (height incl. feet 140 mm, weight 45 kg), however with a 20 mm deeper dripping tray.



Grill plate 600 inserted in the ACS 800

* Units with a cable length of 0.8 m are recommended for use in the ACS Air Cleaning System.



Varithek® wide grill plate 800

Table-top unit (without system module) for ACS 1000

- VDE-EMC tested
- VDE-GS tested
- CE conform
- Splashwater protected (IP X4)

For grilling and roasting with optional splash guard. Fat drain can be closed with a plug. A dripping tray is inserted below the fat drain. Stepless temperature regulation up to max. 250 °C. Roasting surface made of hard-chrome plated steel: welded-in 20 mm under surface, can be heated half/half.

Complete with function substructure for insertion of two GN containers 1/1, 100 mm deep.

Grill plate 800

Length/width/height 800 x 726 x 250 mm

Grill surface 790 x 580 mm

Weight 70 kg

Power draw 8.1 kW

Rated voltage 3N AC 400 V 50 Hz

Model No. V-800-GP-11000F-HV-K25

Order No. 91 03 01 32 cable 2.5 m

Model No. V-800-GP-11000F-HV-K08*

Order No. 91 03 01 27 cable 0.8 m

Splash guard V-SS-800

Order No. 91 03 03 04

(not necessary for operation in the ACS)

Dripping tray

For insertion under the fat drain of the grill plate, made of stainless steel

Size 2/4 GN 40 mm deep

Order No. 84 01 01 55

Grill plate without function substructure on request (height incl. feet 140 mm, weight 60 kg), however with a 20 mm deeper dripping tray.



Grill plate 800 inserted in the ACS 1000

* Units with a cable length of 0.8 m are recommended for use in the ACS Air Cleaning System.

***Hungry for more?
We will be happy to advise you.***

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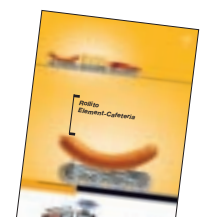
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