

Gentle simmering and heating
The Thermomat®



[*Universal cooking
and heating units*]



Rieber
[*the right solution*]



Hot about inner values?



Just-in-time simmering and heating for more succulent and juicy meat

With the new Thermomat® from Rieber, you can now keep food warm, let it simmer, or cook it to perfection in the low temperature range. For example roast joints or legs of lamb which you fry until crisp in a very hot frying pan and then finish cooking in the Thermomat® at low temperatures of e.g. 65 °C. This keeps the meat succulent and tender without it becoming dry. Or side dishes which you can also slow cook at +68 °C and keep warm until it is time to serve the food.

The temperature remains at exactly $\pm 1^{\circ}\text{C}$ of the temperature you require, guaranteeing the desired quality. Even when the door is frequently opened, this will not affect the temperature as very fine heating wires distributed within the unit, and above all the "forward-thinking" control system, correct the temperature fluctuations very quickly.



Very small drops in temperature of only 3 – 4 °C thanks to evenly distributed fine heating wires.

The electronic control system uses a meat thermometer to ensure that the core temperature is maintained.

Thermostat regulation for 3 programs: ① Heating/low-temperature simmering
② Time-controlled heating/low-

temperature simmering
③ Core temperature sensor-controlled heating/low-temperature simmering





Controlling quality intelligently

The electronic thermostat control system works in a “forward-thinking” manner, i.e. the set temperature is not reached with full power, but in a deliberately gentle manner. This allows the temperature to be reached exactly (+/- 1°C) and there is no danger that the required temperature is exceeded.

The ideal core temperatures are:

Beef	fillet, haunch	medium	60 °C – 65 °C
	roast beef	medium	60 °C – 65 °C
	beef joint	well-done	80 °C – 85 °C
	tongue		80 °C – 90 °C
Veal	fillet, haunch	pink	65 °C – 70 °C
	shoulder	well-done	75 °C – 80 °C
Pork	fillet	pink	65 °C – 70 °C
	tenderloin	well-done	75 °C
	shoulder	well-done	75 °C
	leg joint	well-done	80 °C – 85 °C
	ribs	well-done	65 °C
	tongue		85 °C – 90 °C
Mutton	lamb	pink	60 °C – 65 °C
	back	pink	60 °C – 65 °C
		well-done	70 °C – 75 °C
Poultry	chicken	well-done	90 °C
	turkey, duck	well-done	80 °C – 85 °C

Letting off steam, simply

The problem of too much steam can be solved even without costly electrical air circulating control systems. The air is automatically distributed in the Thermomat® by means of a grille-covered air supply opening on the reverse of the unit and a steam valve outlet on the inside of the door which can be regulated. Food covered in breadcrumbs remains crisp, baked goods do not become soft.



Alternative solution:

Instead of meat, it is also suitable for simmering or keeping other food warm: Vegetables, side-dishes, baked goods etc. Up to 3 (model TM-3-65) or 7 (model TM-7-65) GN containers with a depth of 65 mm can be inserted inside. For depths of 100 mm, 2 or 4 GN containers.

Grille-covered air supply opening on the reverse of the unit.

Steam outlet on the inside of the door.

Regulation via the steam valve on the outside of the door.



A unit you can build upon

The Thermomat® is not a special transportation unit like the Thermoport®, however the units can be transported and stacked thanks to flush-mounted fold-down handles on the sides, exchangeable floor slide rails and the Rieber stacking system. This comprises grooves on the upper surface of the unit and ensures a secure fit when the units are stacked on top of each other. Can also be combined with the Rieber Thermoports®. Optionally, a chassis with rustproof wheels in accordance with DIN 18867, Part 8 is also available. Ideal for outside transportation for party services.





Thermomat® TM-3-65



Thermomat® TM-7-65

Type	Thermomat® TM-3-65	Thermomat® TM-7-65
Dimensions L x W x H mm	445 x 689 x 465	445 x 689 x 761
Empty weight kg	30	45
Storage capacity	3 x GN 1/1 65 mm or 2 x GN 1/1 100 mm	7 x GN 1/1 65 mm or 4 x GN 1/1 100 mm
Max. temperature	+140 °C	+140 °C
Total connected load	0.78 kW	1.05 kW
Rated voltage	1 N AC 230 V 50 Hz	1N AC 230 V 50 Hz
Order no.	85 01 10 01	85 01 10 02

Accessories

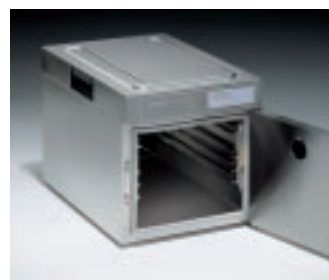
Chassis with rustproof wheels in accordance with DIN 18867, Part 8

Wheel diameter 125 mm, 2 swivel and 2 fixed casters

Gastronorm containers (see Gastronorm containers brochure)

Unit design:

Like the stainless steel Thermoport®, the Thermomat® is manufactured with double walls which are filled with an insulation layer. The interior is polished to a high shine. The carcass is made completely of stainless steel. The shelf rail structure for the GN containers can be removed. The door is self-closing and has a permanently elastic metal catch. The all-round, foodstuff-resistant seal can be easily removed for cleaning. Electrical connection via a loose power cable on the reverse of the unit. The plug is protected against splash-water by an attached closing flap.



Hungry for more?
We will be glad to advise you

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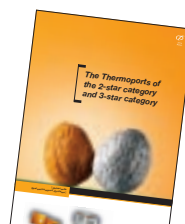
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 Thermoports® of the 2-★- or
 3-★★-category ...

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