



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Rieber 1 x 6000 K, 1 X 6000 KB Frontloader Mobile Thermoport Delivery System

Model / SKU: 1 x 6000 K, 1 X 6000 KB

KW COMMERCIAL KITCHEN

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*The Thermoports of the 2-star category
and 3-star category*



[*Universal
food transportation systems*]



Rieber

***We follow the principle:
hard shell outside, well-protected inside ...***

The 2-star category:
The Thermoports made of plastic.





The 3-star category:
The Thermoports made of stainless steel.

Following nature's example. The original Rieber Thermoports in plastic and stainless steel satisfy the highest food transportation requirements:

absolute hygiene, good temperature insulation, appeal and reliability.

For the last 20 years, Rieber has developed and manufactured innovative and future-oriented technology for food transportation in a variety of models – one of which is certain to be the solution you are looking for.

Take a look at the next pages and find out more about Rieber's newest innovations.

***The star menu for reliable food transportation:
The Thermoports of the 1, 2 and 3-star categories.***

The 1-star category

Inexpensive solutions for the transportation of smaller quantities of food made of light sturdy plastic, some of which are suitable for dishwasher cleaning, Gastronorm compatible, in 2 sizes with storage capacities ranging each 26 litres.

*The Thermoports
of the 1-star category
see separate brochure*



1-star Thermoport®
100 KR

The 2-star category

Light sturdy transportation containers made of high quality pore-free plastic for small to medium sized quantities of food, very good insulation properties, with heating unit, suitable for dishwasher cleaning, Gastronorm compatible, in 7 sizes with storage capacities ranging from 11.7 to 208 litres.

*The Thermoports
of this category can be
found on pages 20 to 29*



2-star Thermoports
50 KB heated (above)
100 K (below)

2-star Thermoport®
1000 KB heated

The 3-star category

The master class:
Gastronorm compatible
transportation containers
made of rustproof stainless
steel for small to medium
sized quantities of food,
excellent insulation properties,
with heating unit, suitable for
dishwasher cleaning, in 8
sizes with storage capacities
ranging from 26 to 130 litres.

*The Thermoports
of the 3-star category
can be found on
pages 30 to 43*



3-star Thermoport®
3000 U

3-star Thermoport®
3000 K



Fresh is better ...

Just imagine your fresh and crispy spring noodles with scampi leave the kitchen and arrive at the buffet lukewarm and soggy. A nightmare both for the guest and the chef.

When transporting hot or cold food, it is the storage concept which is decisive in ensuring that the HACCP requirements and the tolerated temperature changes are satisfied. Rieber Thermoports do not only

comply with these regulations, they exceed them by far: e.g. with a tolerated heat loss of less than 1.5 °C / hour. We see our responsibility in providing you with the best possible basis for transpor-

ting your food in a secure and reliable manner.

So that fresh food stays fresh for hours.

Tips for successful food transportation can be found on Pages 54 – 57.



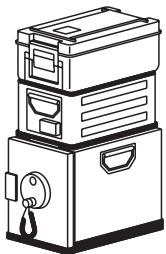
***Carefully selected ingredients
are decisive for the design ...***



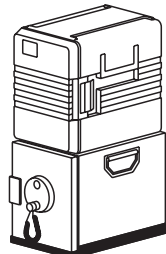
Rieber Thermoports are well-known for their numerous well-designed detail solutions which make food transportation light and safe. For example, the Rieber stacking system: Moulded grooves on the top and bottom of the Thermoports ensure secure positioning when the devices are stacked on top of each other.

All Rieber Thermoports of the 1, 2 and 3-star categories can be combined and stacked with each other or loaded onto the transport-serving trolley. This allows you to organise your food packages to meet your requirements, to make full use of the individual benefits of the plastic and stainless steel Thermoports and to transport these safely without slipping.

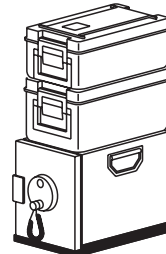
Here are some typical food packages:



Example A:
50 K for cold food,
105 L for soups, sauces
and for serving from the
Thermoport®, 1000 DU
for meat and side dishes
and for serving from the
Thermoport®



Example B:
1000 K with hot food which
can immediately be placed
into bain-maries,
1000 DU with hot food as
an intermediate station



Example C:
50 K for cold food,
100 K for soups, sauces,
1000 DU with heating
option for meat and side
dishes



Further intelligent details:

Transport-serving trolley with
stacking grooves



Ergonomic and recessed
handles



Doors which can easily be
unhinged and absolutely
smooth surfaces without
hidden angles (pre-requisite
for dishwasher cleaning)



For excellent insulation: double-walled sandwich construction and seamless foam.

Insulated divider for several temperature zones:

One speciality of the 2-star Thermoports 600 K, 1000 K and 6000 K is the insulated divider. Apart from being exclusively used for the transportation of hot or cold food, these devices can also be very easily converted into multi-zone appliances. By inserting the insulated dividers, different temperature zones for hot, cold and frosted food can be created. This means that complete meals can be stored in two or three temperature zones.



Example 2-zone package:

Above: Hot food
2x1/1 GN,
100 mm deep
Below: Cold food
2x1/1 GN,
65 mm deep



Example 3-zone package:

Above: Hot food
1x1/1 GN,
150 mm deep
Middle: Cold food
1x1/1 GN,
100 mm deep
Below: Frozen food
1x1/1 GN,
65 mm deep

So that hot things remain hot and cold things cold ...

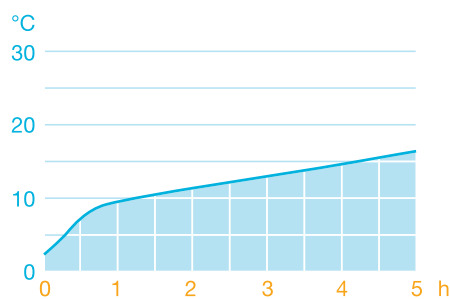
Innovative insulation technology is the basis for good food transportation containers which allow hot things to stay hot and cold things cold. Our years of experience and development work has shown that our Thermoports of the 2-star and 3-star categories show the best results when the bodies are made of a double-walled sandwich construction with seamless insulation foam.

Naturally, we only use CFC-free PU-foam. The plastics used for the Thermoports of the 2-star category and all sealing materials used in the stainless steel Thermoports are all physiologically safe.

Separate cooling element

There are two possibilities for transporting cold food:

1. Cooling the opened Thermoport® in a refrigerated room or
2. A separate cooling element which is first frozen and then inserted into the Thermoport®. This drastically reduces the temperature loss (diagram).



Temperature loss when transporting cold food with a cooling element which has been frozen at -20 °C. The Thermoport® has room temperature.



Surrounding air draws off heat from the food, e.g. if the Thermoport® is not quite full. In this case, the insulated divider can help: simply slide under the full containers and place the empty containers below. Ready.





Still hot hours later:
Food from Thermoports
with a heating unit

(here a 1600U)



3 hours old and still fresh ...

The heated Thermoports of the 2 and 3-star category allow you to operate more flexibly, giving you more time than the standard Thermoports despite their excellent insulating properties.

Just think about party services which need to keep food fresh for a long time, about the preparation needed before serving the food (stand heating) and in the intermediate zone where the Gastronorm containers are repeatedly taken out and replaced and heat loss must be avoided, or about external influences such as the climate, traffic or the geographical situation.



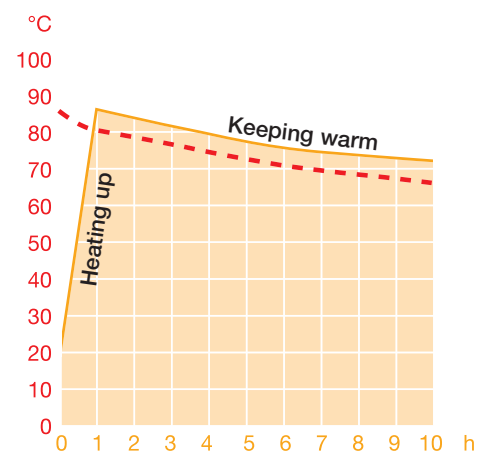
Excellent heat retention

The heated Thermoports comply with the heat chain in accordance with HACCP even hours later. Heat is supplied with a state-of-the-art technology which provides a high heat output, is easy to handle



and which has removable heating elements that make cleaning easier.

... because cleanliness and freshness simply taste better



The diagram shows the temperature curve for the loaded food in pre-heated Thermoports. HACCP is satisfied easily.

Perfectly tuned to each other:

Rieber Gastronorm food containers and lids ...

The multitude of combination possibilities provided by the Rieber GN program allow you to load your Thermoport® to meet your changing food requirements.



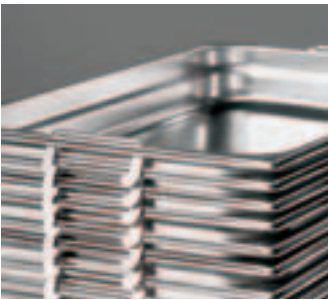
① Flat lid

② Watertight
push-in lid

③ Stackable
push-in lid

The right lid for the job

- ① Flat lid for solid food with cut-out for safety handle. Available in all GN sizes.
- ② Patented watertight push-in lid for soups and sauces. A silicon seal, which has been vulcanised onto the edge of the lid, seals the food container securely and hygienically which is important when transporting the food by vehicle. The silicon seal is physiologically safe and suitable for use in convector equipment. Further details: welded handle, very flat shape and raised overpressure opening. Available in all GN sizes.
- ③ Stackable push-in lid without seal for potatoes, vegetables or rice with cut-out for safety handle. Available in all GN sizes.



Safety handles for GN containers

Handles are needed so that filled or hot Gastronorm containers can be transported safely. Our recessed safety handles allow you to easily carry the container without needing to turn it over when inserting or removing.

Stackable GN containers

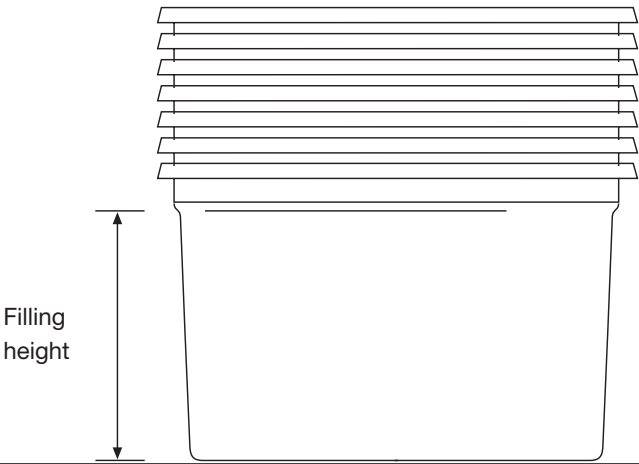
The shape of the containers and the recessed safety handles allow space-saving stacking.

Filling level of the GN containers

Our filling levels are based on our experience in food transportation:
Not filled right to the upper edge so that the lid lies in the sauce or on the food, but up to the shoulder stacking rim.

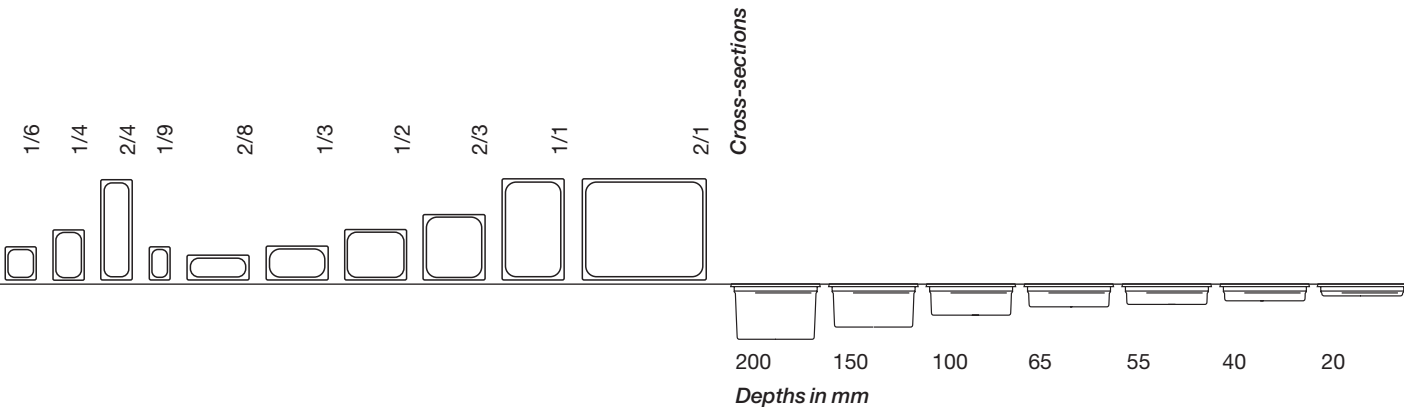
Note: Litre specifications by other manufacturers are always based on filling right up to the top rim.

See also: Gastronorm container brochure



Summary of GN container sizes

Rieber Gastronorm containers are available in 10 different cross-sections and 7 different depths ranging from 20-200 mm.





The total benefits of the Rieber Thermoport® system ...

The Rieber Thermoport® System for food storage, transport and serving provides many benefits which, when put together, form a perfect whole.

*Thermoports made of plastic and stainless steel can be used either separately or jointly to utilise their individual properties.
Here is an overview of these properties:*

Thermoports of the 2-star category:

- light and sturdy plastic containers,
easy to carry
- suitable for small to medium quantities of food
- very good insulation values
- suitable for dishwasher cleaning
for a high level of hygiene
- Gastronorm compatible and inspected
in accordance with VDE
- can be heated
- Rieber stacking system





Thermoports of the 3-star category:

- the master class made of rustproof, very hardwearing stainless steel
- suitable for small to medium quantities of food
- excellent insulation values
- suitable for dishwasher cleaning for a high level of hygiene
- Gastronorm compatible and inspected in accordance with VDE
- can be heated
- Rieber stacking system



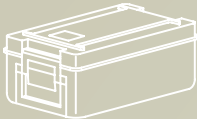
GN containers 1/1 20
(see Gastronorm container brochure)



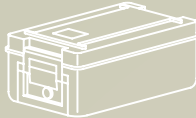
GN containers 1/1 100
(see Gastronorm container brochure)



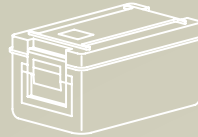
GN containers 1/1 200
(see Gastronorm container brochure)



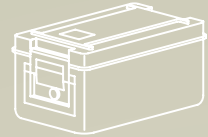
2-star Thermoport® 50 K
Order no. 85 02 02 01 orange
Order no. 85 02 02 16 black
Page 21



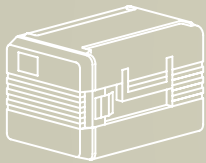
2-star Thermoport® 50 KB
Order no. 85 02 02 06 orange
Order no. 85 02 02 17 black
Page 21



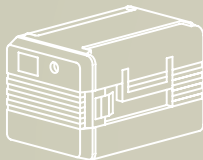
2-star Thermoport® 100 K
Order no. 85 02 03 01 orange
Order no. 85 02 03 28 black
Page 21



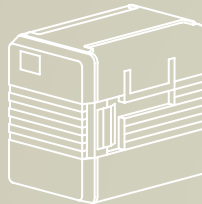
2-star Thermoport® 100 KB
Order no. 85 02 03 13 orange
Order no. 85 02 03 29 black
Page 22



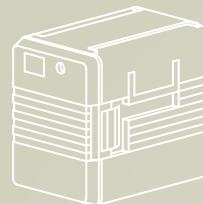
2-star Thermoport® 600 K
Order no. 85 02 05 05 orange
Page 22



2-star Thermoport® 600 KB
Order no. 85 02 05 07 orange
Page 22



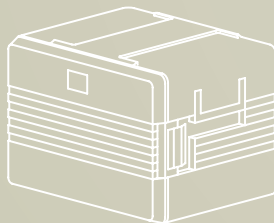
2-star Thermoport® 1000 K
Order no. 85 02 04 01 orange
Order no. 85 02 04 12 black
Page 24



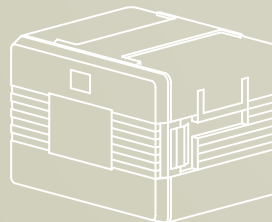
2-star Thermoport® 1000 KB
Order no. 85 02 04 02 orange
Order no. 85 02 04 13 black
Page 24



2-star Thermoport® 1000 K/KB with casters
Order no. for casters 88 14 01 05 (K/KB)
Page 24



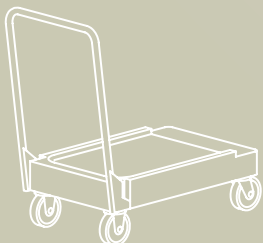
2-star Thermoport® 6000 K
Order no. 85 02 08 01 orange
Order no. 85 02 08 05 black
Page 26



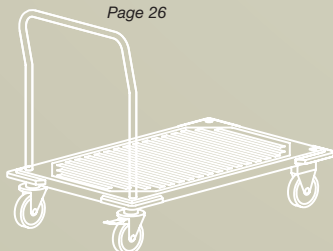
2-star Thermoport® 6000 KB
Order no. 85 02 08 03 orange
Order no. 85 02 08 06 black
Page 26



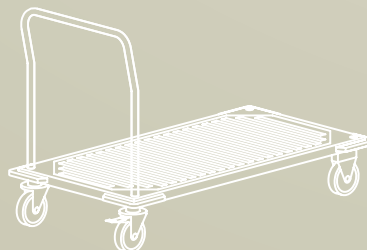
2-star Thermoport® 2 x 6000 K
Order no. 85 02 08 02 orange
Order no. 85 02 08 12 black
1 x 6000 K/1 x 6000 KB
Order no. 85 02 08 04 orange
Order no. 85 02 08 07 black
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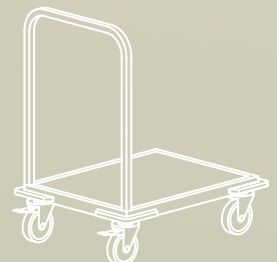
Rolliport PW-TH-RP
Order no. 88 07 06 01
Page 52



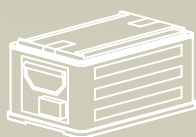
Heavy duty trolley PW-S1000
Order no. 88 07 03 01
(with 1 pushing handle)
Order no. 88 07 03 05
(with 2 pushing handles)
Page 52



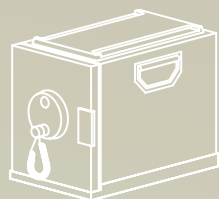
Heavy duty trolley PW-S1200
Order no. 88 07 03 02
(with 1 pushing handle)
Order no. 88 07 03 06
(with 2 pushing handles)
Page 52



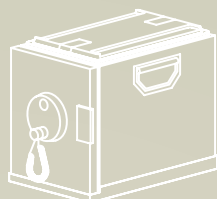
Universal trolley PW-U670
Order no. 88 07 04 03
Page 52



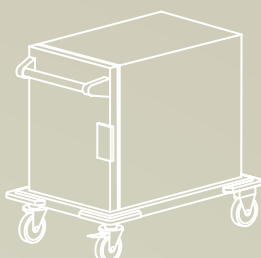
3-star Thermoport® 105 L
Order no. 85 01 03 02 CNS
Page 31



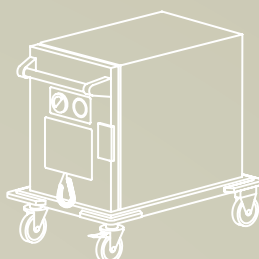
3-star Thermoport® 1000 U
Order no. 85 01 04 03 CNS
Page 31



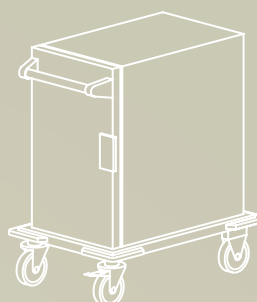
3-star Thermoport® 1000 DU
Order no. 85 01 05 03 CNS
Page 31



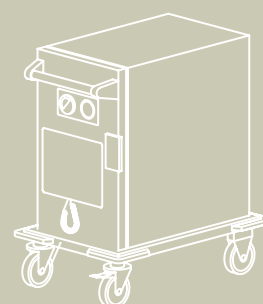
3-star Thermoport® 1400
Order no. 85 01 11 01 CNS
Page 37



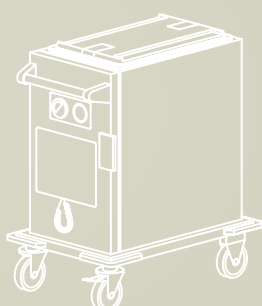
3-star Thermoport® 1400 U
Order no. 85 01 11 02 CNS
Page 37



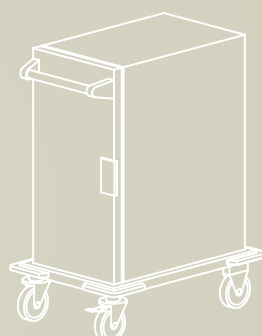
3-star Thermoport® 1600
Order no. 85 01 06 08 (1600) CNS
Order no. 85 01 06 10 (1600 K) CNS
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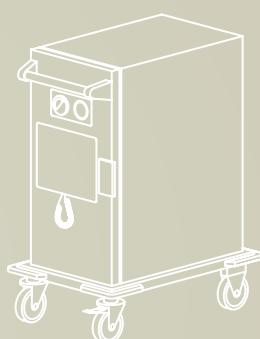
3-star Thermoport® 1600 U
Order no. 85 01 06 09 CNS
Page 38



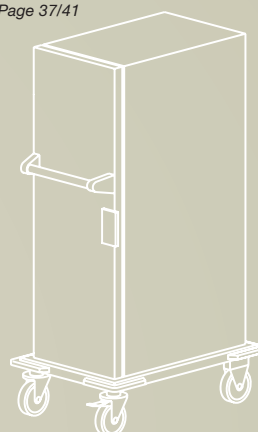
3-star Thermoport® 1600 DU
Order no. 85 01 09 03 CNS
Page 38



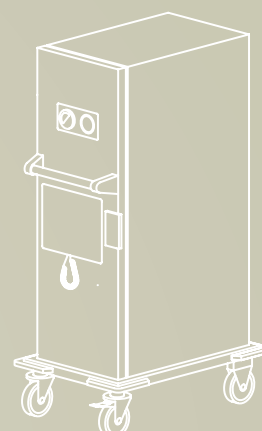
3-star Thermoport® 2000
Order no. 85 01 07 07 (2000) CNS
Order no. 85 01 07 10 (2000 K) CNS
Page 38/41



3-star Thermoport® 2000 U
Order no. 85 01 07 08 CNS
Page 39

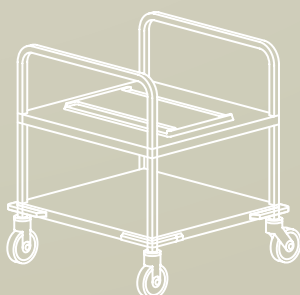


3-star Thermoport® 3000
Order no. 85 01 08 07 (3000) CNS
Order no. 85 01 08 10 (3000 K) CNS
Page 39/41

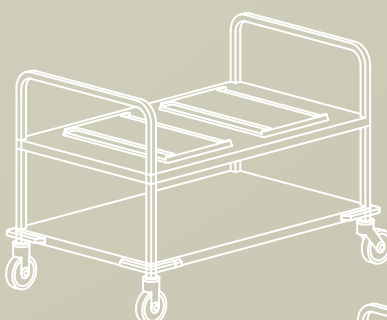


3-star Thermoport® 3000 U
Order no. 85 01 08 08 CNS
Page 39

**Nothing left to be desired:
Food transportation ingredients from Rieber ...**

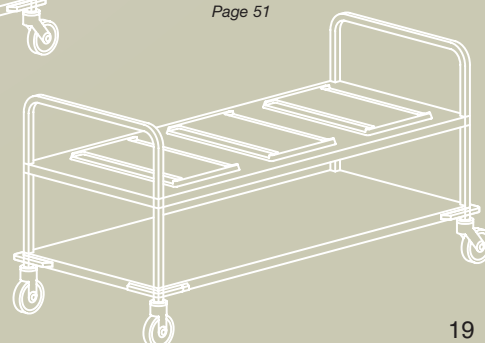


Transport/serving trolley TH-TA-1
Order no. 88 15 01 01
Page 51



Transport/serving trolley TH-TA-2
Order no. 88 15 02 01
Page 51

Transport/serving trolley TH-TA-3
Order no. 88 15 03 01
Page 51





Thermoporte of the 2-star category

Food transporters made of pore-free physiologically safe plastic, seamless welded double-walled internal and external container with CFC-free PU insulation foam, sturdy clamping clips and folding handles made of impact-resistant plastic, meal card, floor rails, Rieber stacking system, suitable for dishwasher cleaning up to +90 °C.

Exchangeable floor rails

The base of the Thermoport® takes the most punishment. Sturdy and exchangeable floor rails protect the external casing during its daily use.

The light 50K/KB and 100K/KB

Designed either to complement the larger Thermoports or as a solution for complete smaller meals. Food at temperatures ranging from -20 °C and +100 °C can be transported securely and hygienically without losing its taste.

Knowing what is on the inside:

The Thermoports of the 2-star category are equipped with exchangeable meal cards.



**50 K**

*Top loader for GN container combinations
up to max. 1/1, 100 mm deep and max.
11.7 litres storage capacity*

External dimensions	370 x 645 x 240 mm
Internal dimensions	305 x 510 x 130 mm
Height without lid	176 mm
Application range	-20 °C up to +100 °C
Total weight	6.9 kg
Storage capacity with GN containers	11.7 litres
Loading examples	3 x GN 1/3 100 mm, 2 x GN 1/2 100 mm, etc.

Complete (with lid without thermometer)

Order no. 85 02 02 01 orange

Order no. 85 02 02 16 black

Complete (with lid with thermometer)

Order no. 85 02 02 10 orange

Order no. 85 02 02 11 black

Complete (with lid with cooling plate)

Order no. 85 02 02 14 orange

Order no. 85 02 02 15 black

Accessories**Lid with thermometer**

Order no. 85 02 25 58 orange

Order no. 85 02 25 59 black

Lid without cooling plate

Order no. 85 02 25 56 orange

Order no. 85 02 25 57 black

Transport trolley

for safe transportation of several
Thermoports (see Page 51/52)

Gastronorm containers and accessories

(see Gastronorm container brochure)

**50 KB heated**

*Top loader for GN container combinations
up to max. 1/1, 100 mm deep and max.
11.7 litres storage capacity*

The same as 50 K, with additional removable
and self-regulating PTC heating unit, ON/OFF
switch via socket, suitable for dishwasher
cleaning without heating element.

Heating	max. achievable temperature: +95 °C
Heating output	500 W
Rated voltage	1N AC 230 V 50 Hz
Total weight	7.3 kg

Complete (with lid without thermometer)

Order no. 85 02 02 06 orange

Order no. 85 02 02 17 black

Complete (with lid with thermometer)

Order no. 85 02 02 12 orange

Order no. 85 02 02 13 black

Accessories**Lid with thermometer**

Order no. 85 02 25 58 orange

Order no. 85 02 25 59 black

Plug

can be ordered separately

Order no. 37 13 08 41

Tight plug

Order no. 85 02 20 59

Electrical power cable

for connecting to a 24 V socket

Order no. 33 10 29 07

Transport trolley (see Page 51/52)**Gastronorm containers and accessories**

(see Gastronorm container brochure)

**100 K**

*Top loader for GN container combinations
up to max. 1/1, 200 mm deep and max.
26 litres storage capacity*

External dimensions	370 x 645 x 308 mm
Internal dimensions	305 x 510 x 200 mm
Height without lid	244 mm
Application range	-20 °C up to +100 °C
Total weight	7.2 kg
Storage capacity with GN containers	26 litres
Loading examples	3 x GN 1/3 200 mm, 2 x GN 1/2 200 mm, etc.

Complete (with lid without thermometer)

Order no. 85 02 03 01 orange

Order no. 85 02 03 28 black

Complete (with lid with thermometer)

Order no. 85 02 03 42 orange

Order no. 85 02 03 43 black

Complete (with lid with cooling plate)

Order no. 85 02 03 46 orange

Order no. 85 02 03 47 black

Accessories**Lid with thermometer**

Order no. 85 02 25 58 orange

Order no. 85 02 25 59 black

Lid without cooling plate

Order no. 85 02 25 56 orange

Order no. 85 02 25 57 black

Insulated drawer, vertical subdivision

for cold and warm zone

Order no. 85 02 20 42 orange

Transport trolley (see Page 51/52)**Gastronorm containers and accessories**

(see Gastronorm container brochure)



100 KB heated

Top loader for GN container combinations up to max. 1/1, 200 mm deep and max. 26 litres storage capacity

The same as Thermoport® 100 K with additional removable and self-regulating PTC heating unit, ON/OFF switch via socket, suitable for dishwasher cleaning without heating element.

Heating	max. achievable temperature: + 95 °C
Heating output	500 W
Rated voltage	1N AC 230 V 50 Hz
Total weight	8.3 kg
Complete (with lid without thermometer)	
Order no.	85 02 03 13 orange
Order no.	85 02 03 29 black
Complete (with lid with thermometer)	
Order no.	85 02 03 44 orange
Order no.	85 02 03 45 black

Accessories

Lid with thermometer

Order no.	85 02 25 58 orange
Order no.	85 02 25 59 black

Plug can be ordered separately

Order no.	37 13 08 41
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Tight plug

Order no.	85 02 20 59
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Electrical power cable

for connecting to a 24 V socket	
Order no.	33 10 29 07

Transport trolley (see Page 51/52)

Gastronorm containers and accessories
(see Gastronorm container brochure)



600 K

Front loader for GN container combinations up to max. 1 x 1/1, 200 mm deep + 1 x 1/1, 65 mm deep and max. 33 litres storage capacity

External dimensions	420 x 610 x 386 mm
Internal dimensions	330 x 535 x 295 mm
Support rails	7 pairs
Clearance width between the support rails	300 mm
Application range	- 20 °C up to + 100 °C
Total weight	9.2 kg
Storage capacity with GN containers	33 litres
Loading examples	1 x GN 1/1 200 mm, 1 x GN 1/1 65 mm, etc.

Complete (with door without thermometer)	
Order no.	85 02 05 05 orange
Complete (with door with thermometer)	
Order no.	85 02 05 15 orange
Order no.	85 02 05 16 black

Accessories

Insulated divider

for cold and warm zone (see Page 25)

Insert frame (see Page 25)

Transport trolley

for safe transportation of several Thermoports (see Page 51/52)

Gastronorm containers and accessories
(see Gastronorm container brochure)

Cliplock, lockable

(see Page 25)

Cooling plate

Pre-cooled element (see Page 25)



600 KB heated

Front loader for GN container combinations up to max. 1 x 1/1, 200 mm deep + 1 x 1/1, 65 mm deep and max. 33 litres storage capacity

The same as Thermoport® 600 K, with additional removable and self-regulating PTC air-circulating heating unit, ON/OFF switch via socket, suitable for dishwasher cleaning without heating element

Heating	max. achievable temperature: + 95 °C
Heating output	240 W
Rated voltage	1N AC 230 V 50 Hz
Total weight	11 kg
Complete (with door without thermometer)	
Order no.	85 02 05 07 orange
Complete (with door with thermometer)	
Order no.	85 02 05 13 orange
Order no.	85 02 05 14 black

Accessories

Insert frame (see Page 25)

Transport trolley

for safe transportation of several Thermoports (see Page 51/52)

Gastronorm containers and accessories
(see Gastronorm container brochure)

Cliplock, lockable

(see Page 25)

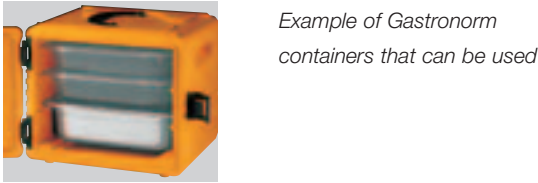
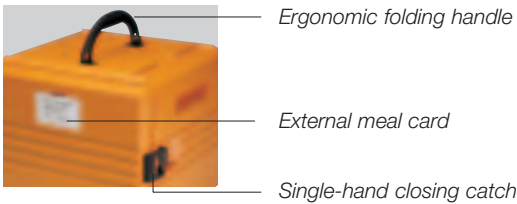
**Mini K –
the Thermoport®
for pizzas and more!**



Benefits you'll like the taste of!

The design is focussed on practical factors. This is reflected in the ergonomic handles and the two handle grooves on the side, in the single-hand closing catch or the meal cards that identify the food inside. Gastronorm containers in the format 1/2 from depths of 20-200 mm can also be used.

For example 1 GN 1/2 200 mm deep with 10.9 litres soup. The standard Mini K also includes two spare grilles.



A Mini K with HotAccu
filled to the optimum



Easy cleaning

The Mini K is made of physiologically safe polypropylene with an absolutely pore-free surface. The complete unit is seamlessly welded with no hidden corners so that hygiene regulations can be met simply and safely. The Mini K is suitable for dishwasher cleaning up to +90 °C; the door can be unclipped for cleaning. The HotAccus are not suitable for dishwasher cleaning. Please wipe off any dirt with a damp cloth.

HotAccu, the hot high-tech extra for transporting pizzas:

Extra light and extra effective: the HotAccu is a heat storage unit in a cloth bag which can be regenerated and which contains physiologically safe mineral stones. Moisture is absorbed and warmth is given off. In order to ensure the HotAccus function properly, they should preferably be heated in an oven at 250°C for approx. 1 1/2 hours.

It is recommended that one is placed below in the groove and one on the top package. After they have been heated (dried), the HotAccus may only be placed in the Mini K once they have cooled down.

Mini K

External dimensions	397 x 394 x 340 mm
Internal dimensions	327 x 327 x 250 mm
Weight	3.8 kg
Clearance between the support rails horizontal	327 mm
Clearance between the support rails vertical between floor and first rail	82.5 mm
77.5 mm	
Loading max.	3 x 2 pizza boxes 320 x 320 mm or 6 pastas or 1 x GN 1/2 200 mm or 1 x GN 1/2 150 mm or 1 x GN 1/2 100 mm or 2 x GN 1/2 65 mm (stacked on top of each other)
No. of support rail pairs	2
Application range	- 20 °C up to +100 °C
Order no.	85 02 05 09 orange

Accessories

HotAccu	
Order no.	85 02 20 39
Spare grille	
Order no.	32 76 02 22



1000 K

Front loader for GN container combinations up to max. 2 x 1/1, 200 mm deep and max. 52 litres storage capacity

External dimensions	435 x 610 x 561 mm
	(1000 K)
	435 x 634 x 561 mm
	(1000 KB)
Internal dimensions	330 x 535 x 460 mm
Support rails	12 pairs
Clearance width between the support rails	300 mm
Application range	- 20 °C up to +100 °C
Total weight	12 kg
Storage capacity with GN containers	max. 52 litres
Loading examples	see page 28
Complete (with door without thermometer)	
Order no.	85 02 04 01 orange
Order no.	85 02 04 12 black
Complete (with door with thermometer)	
Order no.	85 02 04 16 orange
Order no.	85 02 04 17 black



1000 KB heated

Front loader for GN container combinations up to max. 2 x 1/1, 200 mm deep and max. 52 litres storage capacity

The same as Thermoport® 1000 K, with additional removable and self-regulating PTC air-circulating heating unit, air channel on reverse side for even heat distribution. ON/OFF switch via socket, suitable for dishwasher cleaning without heating element.

Heating	max. achievable temperature: +95 °C
Heating output	300 W
Rated voltage	1N AC 230 V 50 Hz
Total weight	17.2 kg

Complete (with door without thermometer)	
Order no.	85 02 04 02 orange
Order no.	85 02 04 13 black
Complete (with door with thermometer)	
Order no.	85 02 04 14 orange
Order no.	85 02 04 15 black

Accessories as for 1000 K, however without insulated divider and cooling plate

Accessories

Insulated divider
for cold and warm zone
(see Page 25)

Cooling plate
Pre-cooled element
(see Page 25)

Insert frame
(see Page 25)

Transport trolley
for safe transportation of several Thermoports (see Page 51/52)

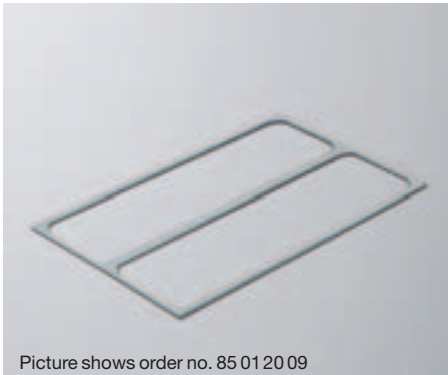
Gastronorm containers and accessories
(see Gastronorm container brochure)

Cliplock, lockable
(see Page 25)

Stacking fixture
(see Page 25)

Rustproof casters for 1000K / KB
(4 swivel casters, 2 with double brake)
Order no. 88 14 01 05





Insert frame

for Thermoports 500 to 3000

Frame made of stainless steel 18/10 for holding GN containers 4 x 1/4, 6 x 1/6 or 2 x 2/4. Please check the height of the goods which need to be transported. This is important for the number of support frames in the Thermoport®.

Size 530x325 mm

Insert frame with 1 long frame

Order no. 85 01 20 09

Frame made of stainless steel 18/10 for holding GN containers 9 x 1/9 or 6 x 1/6. Please check the height of the goods which need to be transported. This is important for the number of support frames in the Thermoport®.

Size 530x325 mm

Insert frame with 2 cross frames (no picture)

Order no. 85 01 20 10



Insulated divider

for dividing the Thermoports 600 K, 1000 K and 6000 K into cold and warm zones

When cold and warm food needs to be transported together. For 600 K / 1000 K: One insulated divider is required for a two-zone appliance (hot and cold) and two insulated dividers are required for a three zone appliance (hot + cold + frozen). The quantity ratios are variable. The number of insulated dividers must be doubled for the Thermoport® 6000 K.

Order no. 85 02 20 12 orange

Order no. 85 02 20 69 black



Cooling plate made of plastic

Pre-cooled element for inserting in Thermoports 600 K, 1000 K and 6000 K

Size 1/1 GN

Order no. 85 02 20 38 orange

Order no. 85 02 20 67 black



Cliplock, lockable

for Thermoports 600 K, 600 KB, 1000 K, 1000 KB and 6000 K

Can be retrofitted, with cylinder lever lock, self-closing, with 2 keys

for models 600 K, 600 KB

Order no. 85 02 20 63

for models 1000 K, 1000 KB, 6000 K and 6000 KB

Order no. 85 02 20 64



Stacking fixture

for Thermoports 1000 K and/or 1000 KB

Comprising stacking corners and stacking runners. For affixing a further plastic Thermoport 1000 K and/or 1000 KB.

Order no. 85 02 20 61



6000 K

Front loader for GN container combinations up to max. 2/1, 200 mm deep and max. 104 litres storage capacity

External dimensions	645 x 790 x 560 mm
Internal dimensions	530 x 650 x 455 mm
Support rails	12 pairs
Clearance width between the support rails	510 mm
Application range	-20 °C up to +100 °C
Total weight	20.7 kg
Storage capacity with GN containers	max. 104 litres
Loading examples	1 x 2/1 and/or 2 x 1/1 GN in all depths
Order no.	85 02 08 01 orange
Order no.	85 02 08 05 black

Suitable for bakeries when combined with an extra tray frame made of stainless steel for baking trays and inserts in the format 600 x 400 mm (8 supporting rails). Cooling pellets can be inserted at the side for cold transport.



6000 KB

Front loader for GN container combinations up to max. 2/1, 200 mm deep and max. 104 litres storage capacity

The same as 6000 K, can also be heated with additional removable, self-regulating air-circulation heating unit with safety thermostat. Spiral cable with plug holder on the heating element, suitable for dishwasher cleaning without doors.

Heating	max. achievable temperature: +90 °C
Heating output	380 W
Rated voltage	1N AC 230 V 50 Hz
Total weight	23.7 kg
Order no.	85 02 08 03 orange
Order no.	85 02 08 06 black

Accessories as for 6000 K, however without insulated divider and cooling plate



2x 6000 K, mobile

Front loader with double volume (2 x Thermoport® 6000 K) for GN container combinations up to max. 2/1, 200 mm deep and max. 208 litres storage capacity

Separate compartments for simultaneous storage of cold/warm food. Universal use as a large transporter, as a tray trolley or for party service. Rustproof casters in accordance with DIN 18867, Part 8, 4 swivel casters, 2 with brake, wheel diameter 125 mm, double pushing handle on both sides made of stainless steel with insulated handle.

External dimensions	766 x 779 x 1280 mm
Internal dimensions	each 530 x 650 x 455 mm
Support rails	2 x 12 pairs
Clearance width between the support rails	510 mm
Application range	-20 °C up to +100 °C
Total weight	56.5 kg
Storage capacity with GN containers	max. 2 x 104 litres
Loading examples	2 x 2/1 and/or 4 x 1/1 GN in all depths
Order no.	85 02 08 02 orange
Order no.	85 02 08 12 black

Accessories for 6000 K and 6000 KB

For 6000 K

Rustproof casters

(4 swivel casters, 2 with double brake)

Order no. 88 14 01 04

Rolli 6000

for safe transportation of 2 Thermoports

Order no. 88 14 02 01



Rolli 6000

For 6000 K and 2 x 6000 K

Tray frame 6000

Order no. 85 02 20 44

Cooling plate K GN 1/1

(see Page 25)

Insulated divider

for cold and warm zone (2 pieces)

(see Page 25)

Insert frame

(see Page 25)

Cliplock, lockable

(see Page 25)

Gastronorm containers and accessories

(see Gastronorm container brochure)



6000 K + 6000 KB, mobile

Front loader with double volume (1 x Thermoport® 6000 K and 1 x Thermoport® 6000 KB) for GN container combinations up to max. 2/1, 200 mm deep and max. 208 litres storage capacity.

Separate compartments for simultaneous storage of cold/warm food. Universal use as a large transporter, as a tray trolley or for party service.

Version above like Thermoport® 6000 KB: Heated with removable, self-regulating air-circulation heating with safety thermostat. Spiral cable with plug holder on heating unit, suitable for dishwasher cleaning without doors.

Version below like 6000 K, not heated. Rustproof casters in accordance with DIN 18867, Part 8, 4 swivel casters, 2 with brake, wheel diameter 125 mm, double pushing handle on both sides made of stainless steel with insulated handle.

External dimensions	766 x 790 x 1280 mm
Internal dimensions	2 x 530 x 650 x 455 mm
Support rails	2 x 12 pairs
Clearance width between the support rails	510 mm
Application range	- 20 °C up to + 100 °C
Total weight	59.7 kg
Storage capacity	
with GN containers	max. 2 x 104 litres
Loading examples	2 x 2/1 and/or 4 x 1/1 GN in all depths
Heating	max. achievable temperature: + 90 °C
Heating output	380 W
Rated voltage	1N AC 230 V 50 Hz
Order no.	85 02 08 04 orange
Order no.	85 02 08 07 black

Accessories as for 2 x 6000 K, mobile, however without insulated divider and cooling plate for 6000 KB.

1888



GN useful capacity* 44.1 litres



GN useful capacity* 49.4 litres



GN useful capacity* 47.0 litres



GN useful capacity* 46.8 litres

* GN useful capacity measured up to stacking edge

**Example 2**

No.	Size	Depth (mm)	Capacity
4	GN 1/1	65	28.0 litres
1	GN 1/1	150	18.4 litres
GN useful capacity*			46.4 litres

**Example 3**

No.	Size	Depth (mm)	Capacity
1	GN 1/1	65	7.0 litres
2	GN 1/1	100	23.4 litres
1	GN 1/1	150	18.4 litres
GN useful capacity*			48.8 litres

**Example 4**

No.	Size	Depth (mm)	Capacity
2	GN 1/1	200	52.0 litres
GN useful capacity*			52.0 litres

**Example 8a**

No.	Size	Depth (mm)	Capacity
6	GN 1/1	40	20.4 litres
1	cooling plate		
GN useful capacity*			20.4 litres

Example 8b

No.	Size	Depth (mm)	Capacity
6	GN 1/1	65	42.0 litres
GN useful capacity*			42.0 litres

**Example 9**

No.	Product
3	insert trays
3	grilles

A combination of trays and frames is the ideal solution for grilled food and food which should not lie in the juices.

**Example 10**

No.	Size	Depth (mm)	Capacity
6	GN 1/1	55	32.4 litres
1	cooling plate		
GN useful capacity*			32.4 litres

The Gastronorm container 1/1, 55 mm deep has the ideal batch depth for cold food transportation for subsequent regeneration.

* GN useful capacity measured up to stacking edge



Thermoports of the 3-star category, heated

Very sturdy food transporters made of rustproof stainless steel, double-walled container and lid, completely tightly welded (Thermoport® 105 L) and insulated with CFC-free PU foam, physiologically safe seals on doors and lids, ergonomic folding handles, massive impact-resistant frame, Rieber stacking system, splash-water protected, suitable for dishwasher cleaning (Thermoport® 105 L). Seamless deep-drawn support rails (Thermoports 1000 U, 1000 DU).

Physiologically safe seals on doors and lids

All seals are made of top quality physiologically safe foodstuffs plastic. The door seals on the front loading models can be removed for cleaning.

Watertight cover on 105 L plug connection making it suitable for dishwasher cleaning.

Food serving option for 1600 DU

Ideal for transporting and serving food: the meal serving option in the 1600 DU model comprises a lid with clamping clips and physiologically safe seal.





105 L heated

Top loader for GN container combinations up to max. 1/1, 200 mm deep and max. 26 litres storage capacity.

Heated with self-regulating silicon foil heating unit under the interior base, can be exchanged in the factory in case of repair, only wet heating (water level 20 mm/corresponds to 2 litres), ON/OFF switch via socket with watertight lid, loose power supply cable, suitable for dishwasher cleaning, VDE-GS-inspected

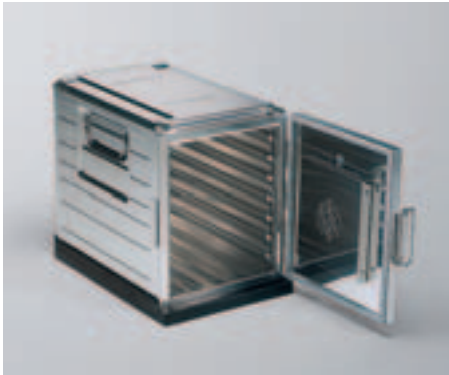
External dimensions	400 x 600 x 306 mm
Application range	- 20 °C up to +100 °C
Heating	max. achievable temperature: + 95 °C
Heating output	500 W
Rated voltage	1N AC 230 V 50 Hz
Total weight	13.5 kg
Storage capacity with GN containers	max. 26 litres
Lid	external, all-round physiologically safe seal
Loading examples	2 x GN 1/2 200 mm 3 x GN 1/3 200 mm
Order no.	85 0103 02

Accessories

Transport trolley

for safe transportation of several Thermoports (see Page 51/52)

Gastronorm containers and accessories
(see Gastronorm container brochure)



1000 U heated

Front loader for GN container combinations up to max. 1 x 1/1, 200 mm deep and 150 mm deep and max. 44.4 litres storage capacity

Removable, splash-water protected self-regulating air circulation heating. Spiral cable with socket on heating unit, suitable for dishwasher cleaning without heating unit.
Protection class: IP X3

External dimensions	410 x 645 x 514 mm (1000 U) 410 x 645 x 530 mm (1000 DU)
Application range	- 20 °C up to +100 °C
Heating	max. achievable temperature: + 90 °C
Heating output	380 W
Rated voltage	1N AC 230 V 50 Hz
Total weight	30 kg
Support rails	7 pairs (seamlessly deep-drawn)
Storage capacity with GN containers	max. 44.4 litres
Loading examples	see from Page 44
Order no.	85 0104 03

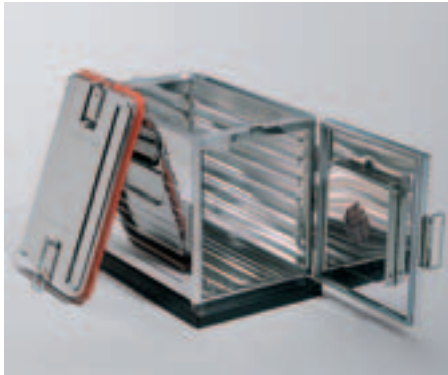
Accessories

Transport trolley

for safe transportation of several Thermoports (see Page 51/52)

Gastronorm containers and accessories
(see Gastronorm container brochure)

Insert frame
(see Page 42)



1000 DU heated

Front loader with serving option for GN container combinations up to max. 52 litres storage capacity

The same as 3-star Thermoport® 1000 U, also with serving option, lid with all-round physiologically safe seal and sunk clamping clips.
Protection class: IP X3

Heating	max. achievable temperature: + 90 °C
Heating output	380 W
Rated voltage	1N AC 230 V 50 Hz
Total weight	32 kg
Storage capacity with GN containers	max. 52 litres
Order no.	85 0105 03

Accessories as for 1000 U

***Hard on the outside, well-protected on the inside. Now
with up to 50 % more volume despite the same external
dimensions***





Our new mobile stainless steel Thermoports of the 3-star category are now available in new sizes: The clearance between the support rails has been reduced to 37 mm meaning that *the useful space has been increased by up to 50 %*, despite the fact that the external dimensions are almost unchanged.

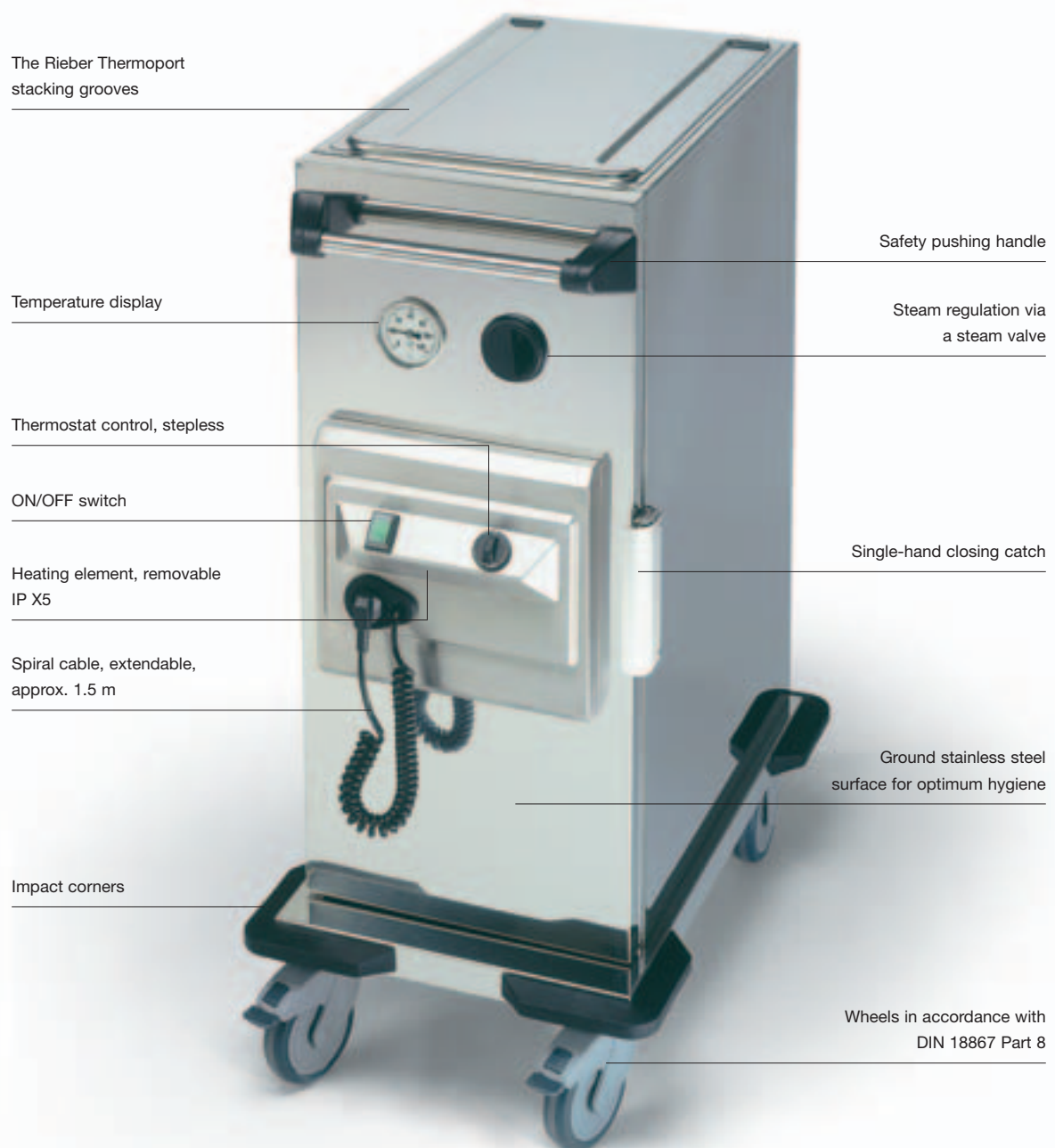
Now, 15 Gastronorm containers of a depth of 65 mm can be placed in the Thermoport® 3000 instead of the previous 10. The result is an increase of the storage capacity from 70 to 105 litres !

The mobile Thermoports of the 3-star category

The very sturdy Thermoports are completely made of rustproof stainless steel and are highly suitable for transporting food or for use as rolling storage stations in the kitchen and serving area. Top insulation values are achieved thanks to the double-walled design which is filled with CFC-free PU foam.

The interior is absolutely tightly welded and corresponds to the hygiene version H3 with rounded corners (water-jet resistant). The seals on the doors and lids are physiologically safe. Effective and even air circulation heating, IPX5 protection.

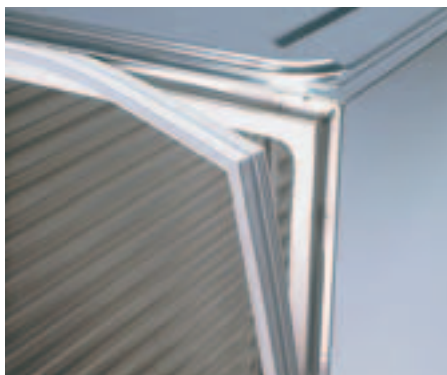




It's all down to the ingredients: The technical innovations



Easy to use: Small casters on new Type 1400/U for easy sub-counter storage. Adjacent, Type 1600 with normal casters.



Easy to clean: The seals can be completely removed and replaced without tools.



Easy to see: Inside of door with heating unit, open steam valve and temperature sensor.



Easy to dismantle: Heating unit, IP X5 protection.



Easy to handle: Practical single-hand closing catch in the "Transport" position ...



... or in the "Standby" position for rapid opening and closing.



Easy to keep hygienic: Tightly welded interior with deep-drawn support rails and rounded corners (corresponds to hygiene version H3).



Easy to heat: Air circulation heating with even heat distribution thanks to chimney effect (the ends of the inserted Gastronorm containers stop before the back wall and create a chimney).



1400

Front loader for GN container combinations up to max. 2 x 1/1, 200 mm deep + 1 x 1/1, 100 mm deep.

With rustproof casters in accordance with DIN 18867, Part 8, wheel diameter 75 mm, 4 swivel casters, 2 with brake.

External dimensions	492 x 769 x 793 mm (1400, 1400 U)
Application range	- 20 °C up to +100 °C
Total weight	38.5 kg
Support rails	14 pairs (seamlessly deep-drawn)
Storage capacity with GN containers	max. 63.7 litres
Loading examples	see Page 48/49
Order no.	85 01 11 01

Accessories

Gastronorm containers and accessories
(see Gastronorm container brochure)

Antistatic tyres ø 75 mm
on request

Cooling plate made of stainless steel
Order no. 85 01 20 02

Insert frame
(see Page 42)



1400 U heated

Front loader for GN container combinations up to max. 2 x 1/1, 200 mm deep + 1 x 1/1, 100 mm deep.

The same as 3-star Thermoport® 1400, with additional dial to regulate the humidity and a temperature display, as well as with removable jet-water protected (Protection class IP X5), self-regulating air circulation heating. Spiral cable with socket on heating unit.

Heating	max. achievable temperature: +95 °C
Heating output	432 W
Rated voltage	1N AC 230V 50 Hz
Total weight	42.5 kg
Order no.	85 01 11 02

Accessories as for 1400, without cooling plate



1600

Front loader for GN container combinations up to max. 2 x 1/1, 200 mm deep + 1 x 1/1, 150 mm deep.

With rustproof casters in accordance with DIN 18867, Part 8, wheel diameter 125 mm, 2 fixed casters and 2 swivel casters with brake.

External dimensions	492 x 769 x 930 mm (1600, 1600 U) 492 x 769 x 930 mm (1600 DU)
Application range	- 20 °C up to +100 °C
Total weight	41 kg
Support rails	16 pairs (seamlessly deep-drawn)
Storage capacity with GN containers	max. 70.4 litres
Loading examples	see Page 48/49
Order no.	85 01 06 08

Accessories

Gastronorm containers and accessories
(see Gastronorm container brochure)

Antistatic tyres ø 125 mm
on request

Cooling plate made of stainless steel
Order no. 85 01 20 02

Insert frame
(see Page 42)



1600 U heated

Front loader for GN container combinations up to max. 2 x 1/1, 200 mm deep + 1 x 1/1, 150 mm deep.

The same as 3-star Thermoport® 1600, with additional dial to regulate the humidity and a temperature display, as well as with removable jet-water protected (Protection class IP X5), self-regulating air circulation heating, Spiral cable with socket on heating element.

Heating	max. achievable temperature: + 95 °C
Heating output	432 W
Rated voltage	1N AC 230V 50 Hz
Total weight	45 kg
Order no.	85 01 06 09

Accessories as for 1600, without cooling plate



1600 DU heated

Front loader with serving option for GN container combinations up to max. 3 x 1/1, 200 mm deep.

The same as 3-star Thermoport® 1600 U, with additional larger storage capacity and with extra serving option, lid with all-round, physiologically safe seal. Spiral cable with socket on heating element. Hygiene version H2.

Heating	max. achievable temperature: + 95 °C
Heating output	432 W
Rated voltage	1N AC 230V 50 Hz
Total weight	47 kg
Storage capacity	
with GN containers	max. 78 litres
Order no.	85 01 09 03

Accessories as for 1600, without cooling plate



2000

Front loader for GN container combinations up to max. 3 x 1/1, 200 mm deep + 1 x 1/1, 100 mm deep.

With rustproof casters in accordance with DIN 18867, Part 8, wheel diameter 125 mm, 2 fixed casters and 2 swivel casters with brake, VDE inspected.

External dimensions	492 x 769 x 1078 mm
Application range	- 20 °C up to +100 °C
Total weight	46 kg
Support rails	20 pairs (seamlessly deep-drawn)
Storage capacity	
with GN containers	max. 89.7 litres
Loading examples	see Page 48/49
Order no.	85 01 07 07

Accessories

Gastronorm containers and accessories
(see Gastronorm container brochure)

Antistatic tyres ø 125 mm
on request

Cooling plate made of stainless steel
Order no. 85 01 20 02

Insert frame
(see Page 42)



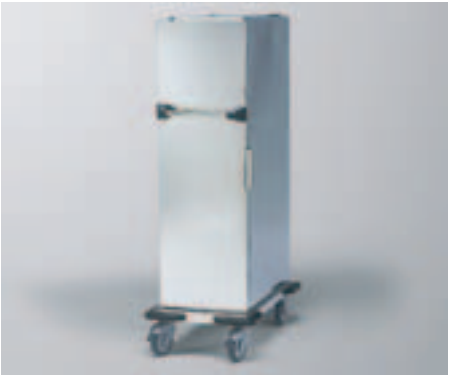
2000 U heated

Front loader for GN container combinations up to max. 3 x 1/1, 200 mm deep + 1 x 1/1, 100 mm deep.

The same as 3-star Thermoport® 2000, with additional dial to regulate the humidity and a temperature display, as well as with removable splash-water protected (Protection class: IP X5), self-regulating air circulation heating. Spiral cable with socket on heating element.

Heating	max. achievable temperature: +95 °C
Heating output	432 W
Rated voltage	1N AC 230V 50 Hz
Total weight	50 kg
Order no.	85 01 07 08

Accessories as for 2000, without cooling plate



3000

Front loader for GN container combinations up to max. 5 x 1/1, 200 mm deep.

With rustproof casters in accordance with DIN 18867, Part 8, wheel diameter 125 mm, 2 fixed and 2 swivel casters with brake.

External dimensions	592 x 769 x 1448 mm
Application range	- 20 °C up to +100 °C
Total weight	59 kg
Support rails	30 pairs (seamlessly deep-drawn)
Storage capacity	
with GN containers	max. 130 litres
Loading examples	see Page 48/49
Order no.	85 01 08 07

Accessories

Gastronorm containers and accessories
(see Gastronorm container brochure)

Antistatic tyres ø 125 mm
on request

Cooling plate made of stainless steel
Order no. 85 01 20 02

Insert frame
(see Page 42)



3000 U heated

Front loader for GN container combinations up to max. 5 x 1/1, 200 mm deep.

The same as 3-star Thermoport® 3000, with additional dial to regulate the humidity and a temperature display, as well as with removable splash-water protected (Protection class: IP X5), self-regulating air circulation heating. Spiral cable with socket on heating element.

Heating	max. achievable temperature: +95 °C
Heating output	432 W
Rated voltage	1N AC 230V 50 Hz
Total weight	63 kg
Order no.	85 01 08 08

Accessories as for 3000, without cooling plate



Thermoports of the 3-star category, cooled

Cooled Thermoports of the 3-star category for food and drinks in the refrigerated field. The cooled space is double-walled, reeded and insulated with CFC-free PU foam. For even distribution of cold in the Thermoport®. The interior is tightly welded and corresponds to the hygiene version H3. The support rails are deep-drawn at a clearance of 37 mm for the best use of interior space.

Under control

ON/OFF switch and thermostat with digital display, on operating side.

Well-protected

Plug connection on reverse with covering cap.

Perfect hygiene

The interior is tightly welded and corresponds to the hygiene version H3.





1600 K cooled

Front loader for GN container combinations up to max. 1/1, e.g. 8 x 1/1, 65 mm

The same as 3-star Thermoports. Refrigeration machine below the cupboard in a compartment that is closed on 4 sides with a ventilation and aeration grille on reverse. Thermostat on the front with digital display and ON/OFF switch, electrical connection on reverse. Loose power supply cable. Plug connection with attached covering cap. Rustproof casters in accordance with DIN 18867, 2 fixed casters and 2 swivel casters with brake, wheel diameter 125 mm.

External dimensions	492 x 769 x 1130 mm
Support rails	16 pairs (deep-drawn)
Cooling range	+ 5 °C up to + 8 °C
Total weight	50 kg
Storage capacity with GN containers	max. 70.4 litres
Loading examples	see Page 48/49
Refrigeration output	180 Watt at evap. temp. -10 °C
Coolant	R 134 a
Rated voltage	1N AC 230 V 50 Hz
El. conn. value	0.170 kW
Order no.	85 01 06 10

Accessories

Gastronorm containers and accessories
(see Gastronorm container brochure)

Antistatic tyres ø 125 mm
(on request)

Insert frame
(see Page 42)



2000 K cooled

Front loader for GN container combinations up to max. 1/1, e.g. 10 x 1/1, 65 mm

The same as 1600 K.

External dimensions	492 x 769 x 1278 mm
Support rails	20 pairs (deep-drawn)
Cooling range	+ 5 °C up to + 8 °C
Total weight	80 kg
Storage capacity with GN containers	max. 89.7 litres
Loading examples	see Page 48/49
Refrigeration output	180 Watt at evap. temp. -10 °C
Coolant	R 134 a
Rated voltage	1N AC 230 V 50 Hz
El. conn. value	0.170 kW
Order no.	85 01 07 10

Accessories

Gastronorm containers and accessories
(see Gastronorm container brochure)

Antistatic tyres ø 125 mm
(on request)

Insert frame
(see Page 42)



3000 K cooled

Front loader for GN container combinations up to max. 1/1, e.g. 15 x 1/1, 65 mm

The same as 1600 K.

External dimensions	492 x 769 x 1648 mm
Support rails	30 pairs (deep-drawn)
Cooling range	+ 5 °C up to + 8 °C
Total weight	100 kg
Storage capacity with GN containers	max. 130 litres
Loading examples	see Page 48/49
Refrigeration output	180 Watt at evap. temp. -10 °C
Coolant	R 134 a
Rated voltage	1N AC 230 V 50 Hz
El. conn. value	0.170 kW
Order no.	85 01 08 10

Accessories

Gastronorm containers and accessories
(see Gastronorm container brochure)

Antistatic tyres ø 125 mm
(on request)

Insert frame
(see Page 42)

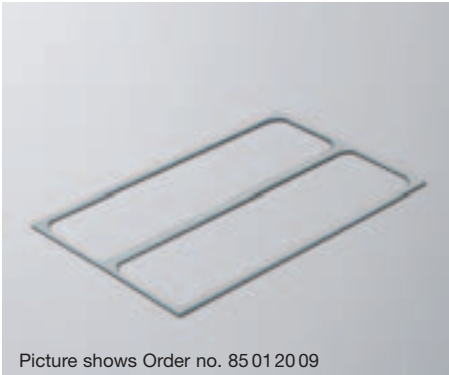


Cooling plate

for 3-star Thermoports 1000 to 3000

Pre-cooled element made of stainless steel 18/10 for inserting

Size	527x324 x 30 mm (1/1 GN)
Weight	4 kg
Order no.	85 01 20 02



Picture shows Order no. 85 01 20 09

Insert frame

for Thermoports 500 to 3000

Frame made of stainless steel 18/10 for holding GN containers 4 x 1/4, 6 x 1/6 or 2 x 2/4. Please check the height of the goods which need to be transported. This is important for the number of support frames in the Thermoport®.

Size	530x325 mm
Insert frame with 1 long frame	
Order no.	85 01 20 09

Frame made of stainless steel 18/10 for holding GN containers 9 x 1/9 or 6 x 1/6. Please check the height of the goods which need to be transported. This is important for the number of support frames in the Thermoport®.

Size	530x325 mm
Insert frame with 2 cross frames (without picture)	
Order no.	85 01 20 10

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* GN useful capacity measured up to stacking edge



Example 2

No.	Size	Depth (mm)	Capacity
2	GN 1/1	65	14 litres
1	GN 1/1	150	18.4 litres
GN useful capacity*			32.4 litres



Example 3

No.	Size	Depth (mm)	Capacity
1	GN 1/1	100	11.7 litres
3	GN 1/1	65	21 litres
GN useful capacity*			32.7 litres



Example 4 with cooling plate

No.	Size	Depth (mm)	Capacity
3	GN 1/1	65	21 litres
GN useful capacity*			21 litres



Example 8 with cooling plate

No.	Size	Depth (mm)	Capacity
3	GN 1/1	100	35.1 litres
GN useful capacity*			35.1 litres



Example 9 with cooling plate

No.	Size	Depth (mm)	Capacity
2	GN 1/1	150	36.8 litres
GN useful capacity*			36.8 litres



Example 10

No.	Size	Depth (mm)	Capacity
1	GN 1/1	150	18.4 litres
1	GN 1/1	200	26 litres
GN useful capacity*			44.4 litres

* GN useful capacity measured up to stacking edge

[



Example 2

No.	Size	Depth (mm)	Capacity
1	GN 1/1	200	26 litres
1	GN 1/1	100	11.7 litres
1	GN 1/1	65	7 litres
GN useful capacity*			44.7 litres



Example 8

<i>No.</i>	<i>Size</i>	<i>Depth (mm)</i>	<i>Capacity</i>
1	GN 1/1	100	11.7 litres
3	GN 1/1	65	21 litres
<i>GN useful capacity*</i>			<i>32.7 litres</i>

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Example 3

No.	Size	Depth (mm)	Capacity
1	GN 1/1	100	11.7 litres
2	GN 1/1	150	36.8 litres
GN useful capacity*			48.5 litres



Example 4

No.	Size	Depth (mm)	Capacity
3	GN 1/1	100	35.1 litres
1	GN 1/1	65	7 litres
GN useful capacity*			42.1 litres



Example 5

No.	Size	Depth (mm)	Capacity
1	GN 1/1	200	26 litres
2	GN 1/1	65	14 litres
GN useful capacity*			40 litres

* GN useful capacity measured up to stacking edge

Thermoport®

1400 and 1600



Example 1 (Thermoport® 1400)

No.	Size	Depth (mm)	Capacity
1	GN 1/1	100	11.7 litres
2	GN 1/1	200	52 litres
GN useful capacity*			63.7 litres



Example 2 (Thermoport® 1400)

No.	Size	Depth (mm)	Capacity
7	GN 1/1	65	49 litres
GN useful capacity*			49 litres

Thermoport®

2000



Example 6 (Thermoport® 2000)

No.	Size	Depth (mm)	Capacity
1	GN 1/1	100	11.7 litres
3	GN 1/1	200	78 litres
GN useful capacity*			89.7 litres



Example 7 (Thermoport® 2000)

No.	Size	Depth (mm)	Capacity
10	GN 1/1	65	70 litres
GN useful capacity*			70 litres

* GN useful capacity measured up to stacking edge



Example 3 (Thermoport® 1600)

No.	Size	Depth (mm)	Capacity
8	GN 1/1	65	56 litres
GN useful capacity*			56 litres



Example 4 (Thermoport® 1600)

No.	Size	Depth (mm)	Capacity
2	GN 1/1	200	52 litres
1	GN 1/1	150	18.4 litres
GN useful capacity*			70.4 litres



Example 5 (Thermoport® 1600 DU)

No.	Size	Depth (mm)	Capacity
3	GN 1/1	200	78 litres
GN useful capacity*			78 litres

Thermoport® 3000



Example 8 (Thermoport® 3000)

No.	Size	Depth (mm)	Capacity
5	GN 1/1	200	130 litres
GN useful capacity*			130 litres



Example 9 (Thermoport® 3000)

No.	Size	Depth (mm)	Capacity
15	GN 1/1	65	105 litres
GN useful capacity*			105 litres

* GN useful capacity measured up to stacking edge



Transport/serving trolley for Thermoport types 50, 100, 600, 1000

One alternative to fitting casters to existing equipment and a sensible extra for the portable Thermoports from Rieber are the transport / serving trolleys. These allow easy transportation of several Thermoports for prompt serving of food. There is a choice of size and model.

Rieber stacking system

All portable Thermoports and Rieber transport/serving trolleys are designed to accommodate the uniform stacking system. Moulded grooves on the bottom

and upper sides of the Thermoports ensure that the containers are secure when stacked onto the transport trolley.





Transport/serving trolley TH-TA-1

for 1 Thermoport® type 50, 100, 600, 1000

Model with two stainless steel square frames and platforms. Upper platform with exact grooves for secure positioning of Thermoports. The top platform can be steplessly adjusted from 350 mm – 700 mm height from the floor, lower platform with massive impact corner bumpers, rustproof casters in accordance with DIN 18867, part 8 with 2 fixed casters and 2 swivel casters (1 swivel caster with double brake). Wheel diameter 125 mm.

Size L x W x H	661 x 705 x 840 mm
Weight	14 kg
Load	80 kg
Order no.	88 15 01 01

Accessories

Antistatic tyres ø 125 mm

(on request)



Transport/serving trolley TH-TA-2

for 2 Thermoports type 50, 100, 600, 1000

Same description as TH-TA-1

Size L x W x H	1141 x 705 x 840 mm
Weight	21 kg
Load	130 kg
Order no.	88 15 02 01

Accessories

Antistatic tyres ø 125 mm

(on request)



Transport/serving trolley TH-TA-3

for 3 Thermoports type 50, 100, 600, 1000

Same description as TH-TA-1

Size L x W x H	1621 x 705 x 840 mm
Weight	27 kg
Load	210 kg
Order no.	88 15 03 01

Accessories

Antistatic tyres ø 125 mm

(on request)



Rolloport PW-TH-RP

for all portable Thermoports

One folding pushing handle, platform made of impact-resistant grey plastic with moulds for the Rieber stacking system, rustproof casters in accordance with DIN 18867, Part 8, with 2 fixed casters and 2 swivel casters, 1 with brake, wheel diameter 125 mm.

Size L x W x H	850 x 470 x 890 mm
Weight	9 kg
Load	100 kg
Order no.	88070601

Accessories

Antistatic tyres ø 125 mm

(on request)



Universal trolley PW-U670

Type 670 made of stainless steel

1 welded pushing handle made of square tubing, platform is turned up 10 mm all round, solid impact protection on the corners, rust-proof casters in accordance with DIN 18867, Part 8, 2 fixed casters and 2 swivel casters with brakes, wheel diameter 125 mm.

Size L x W x H	786 x 651 x 900 mm
Platform size	667 x 532 mm
Weight	17 kg
Load	150 kg
Order no.	88070403

Accessories

Antistatic tyres ø 125 mm

(on request)



Heavy duty trolley

Type PW-S1000, PW-S1200 made of stainless steel

1 welded pushing handle made of round tubing, platform is turned up 10 mm all round, solid impact protection on the corners, rust-proof casters in accordance with DIN 18867, Part 8, 2 fixed casters and 2 swivel casters with brakes, wheel diameter 160 mm.

Data for type PW-S1000	
Size L x W x H	1065 x 665 x 956 mm
Platform size	1000 x 600 mm
Weight	23 kg
Load	350 kg
Order no.	88070301 (with 1 pushing handle)
Order no.	88070305 (with 2 pushing handles)

Data for type PW-S1200	
Size L x W x H	1265 x 665 x 956 mm
Platform size	1200 x 600 mm
Weight	27 kg
Load	350 kg
Order no.	88070302 (with 1 pushing handle)
Order no.	88070306 (with 2 pushing handles)

Accessories

Antistatic tyres ø 160 mm

(on request)



Tips on how to keep things running smoothly ...

Food transportation is largely dependent on absolute hygiene, even temperatures, the appearance of the food and reliability. Rieber Thermoports of the 2-star and 3-star category are the result of 75 years of experience. The following pages offer practical tips on how to make sure that things in the kitchen run smoothly.

Preparation

If you park your Thermoports in a specially equipped Thermoport® storeroom, we recommend that you store them open. In the kitchen, you can safely store the Thermoports on side tables or on the Rieber transport trolley.

Pre-heating and pre-cooling

Before filling with food, we recommend that the Thermoports are pre-heated or pre-cooled so that the correct temperature is reached from the outset. Heat the closed heated Thermoports for one hour before transporting hot food. The integrated heating unit regulates the maximum temperature of +90 °C and/or +95 °C with a thermostat. Prepare Thermoports without heating units by placing at room temperature with the door open. There are two possibilities for transporting cold food: first, cool the open Thermoport® in a refrigerated room or secondly, cool with a frozen cooling element.

Filling

Fill hot food at a temperature of +85 °C and cold food, as cold as possible. Close the GN containers, which are used to transport liquid food, with watertight push-in lids with red silicon seals. Place normal push-in lids on the other food. A fitted seal secures the lid reliably. Fill the Thermoports quickly. Thermoports which are well-filled maintain their temperature much better than containers which are half-full. Select the Thermoport® size which best suits your needs or use an insulated divider. Close the Thermoport® immediately. Note: The temperature of hot food should never fall below +65 °C and the temperature of cold food should never exceed +7 °C.

Transportation

If possible, transport the Thermoports in closed and clean vehicles. Keep the transportation and warm/cold schedules as tight as possible. This storage time should never exceed 2 or max. 3 hours. If this time is exceeded, the food will lose some of its nutritional value and the taste may be impaired. Close the electrical socket or place the power supply cable carefully into its holder.

Serving

If hot food is to be served directly from the Thermoport®, it is advisable to select containers with heating units. These help to minimise the temperature loss during the waiting period or resulting from continuous opening and closing of the container door. If there is a stationary serving unit available, we recommend placing the food containers directly into the bain-maries. All meal serving systems can accommodate Rieber Thermoports, e.g. stationary cafeterias, mobile cafeterias, drive-in niches, serving hatches, table service etc.

Cleaning

Always avoid using steam jet high-pressure cleaning appliances. Normally, simply wiping the Thermoport® with a damp cloth is sufficient. Only use normal household washing agents, do not use scouring agents. All Thermoports of the 2 and 3-star categories are suitable for dishwasher cleaning. If removable heating units are used, these must always be removed before cleaning (whether for cleaning by hand or in the dishwasher). Please read the instructions for use before using the appliance.

Selection help: Thermoports and the number of portions in the GN containers ...

This table aims to help you plan food quantities. Select the Thermoport® you require and, based on two menus with three or four components, we will show you the maximum number of portions in the GN containers.



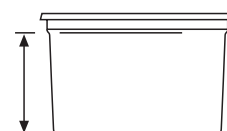
No. of portions in GN containers for 3 components

No. of Thermoports	Type / 3-star Thermoport®	Soup 0.2 l	Meat & sauce 0.15 l	Side dishes 0.33 l
1	Thermoport® 100 GN containers: No., Size, Depth, Capacity	25 1x1/4 GN, 200 mm, 5 litres	33 1x1/4 GN, 200 mm, 5 litres	33 1x1/2 GN, 200mm, 10.9 litres
2	Thermoport® 100 GN containers: No., Size, Depth, Capacity	54 1x1/2 GN, 200 mm, 10.9 litres	73 1x1/2 GN, 200 mm, 10.9 litres	79 1x1/1 GN, 200 mm, 26 litres
3	Thermoport® 100 GN containers: No., Size, Depth, Capacity	76 1x2/3 GN, 200 mm, 15.3 litres	102 1x2/3 GN, 200 mm, 15.3 litres	99 1x1/1 GN, 200 mm, 26 litres 2x1/3 GN, 200 mm, 6.6 litres
4	Thermoport® 100 GN containers: No., Size, Depth, Capacity	130 1x1/1 GN, 200 mm, 26 litres	173 1x1/1 GN, 200 mm, 26 litres	157 2x1/1 GN, 200 mm, 52 litres
1	Thermoport® 1000 / 1000 U GN containers: No., Size, Depth, Capacity	35 1x1/1 GN, 65 mm, 7 litres	47 1x1/1 GN, 65 mm, 7 litres	56 1x1/1 GN, 150 mm, 18.4 litres
1	Thermoport® 1000 DU GN containers: No., Size, Depth, Capacity	58 1x1/1 GN, 100 mm, 11.7 litres	78 1x1/1 GN, 100 mm, 11.7 litres	79 1x1/1 GN, 200 mm, 26 litres
1	Thermoport® 1600 / 1600 U / 1600 DU GN containers: No., Size, Depth, Capacity	92 1x1/1 GN, 150 mm, 18.4 litres	102 1x2/3 GN, 200 mm, 15.3 litres	99 1x1/1 GN, 200 mm, 26 litres 1x1/3 GN, 200 mm, 6.6 litres
1	Thermoport® 2000 / 2000 U GN containers: No., Size, Depth, Capacity	130 1x1/1 GN, 200 mm, 26 litres	123 1x1/1 GN, 150 mm, 18.4 litres	114 1x1/1 GN, 200 mm, 26 litres 1x1/1 GN, 100 mm, 11.7 litres
1	Thermoport® 3000 / 3000 U GN containers: No., Size, Depth, Capacity	163 1x1/1 GN, 200 mm, 26 litres 1x1/3 GN, 200 mm, 6.6 litres	167 1x1/1 GN, 150 mm, 18.4 litres 1x1/3 GN, 200 mm, 6.6 litres	165 1x1/1 GN, 200 mm, 26 litres 1x2/3 GN, 200 mm, 15.3 litres 2x1/3 GN, 200 mm, 13.2 litres



No. of portions in GN containers for 4 components

Soup 0.2 l	Meat & sauce 0.15 l	Side dishes 0.33 l	Vegetables 0.33 l
14 1x1/6 GN, 200 mm, 2,8 litres	19 1x1/6 GN, 200 mm, 2,8 litres	20 1x1/3 GN, 200 mm, 6,6 Liter	20 1x1/3 GN, 200 mm, 6,6 Liter
33 1x1/3 GN, 200 mm, 6,6 litres	44 1x1/3 GN, 200 mm, 6,6 litres	46 1x2/3 GN, 200 mm, 15,3 Liter	46 1x2/3 GN, 200 mm, 15,3 Liter
54 1x1/2 GN, 200 mm, 10,9 litres	73 1x1/2 GN, 200 mm, 10,9 litres	79 1x1/1 GN, 200 mm, 26 litres	79 1x1/1 GN, 200 mm, 26 litres
76 1x2/3 GN, 200 mm, 15,3 litres	102 1x2/3 GN, 200 mm, 15,3 litres	99 1x1/1 GN, 200 mm, 26 litres 1x1/3 GN, 200 mm, 6,6 litres	99 1x1/1 GN, 200 mm, 26 litres 1x1/3 GN, 200 mm, 6,6 litres
35 1x1/1 GN, 65 mm, 7 litres	47 1x1/1 GN, 65 mm, 7 litres	35 1x1/1 GN, 100 mm, 11.7 litres	21 1x1/1 GN, 65 mm, 7 litres
35 1x1/1 GN, 65 mm, 7 litres	29 1x2/3 GN, 65 mm, 4,3 litres	35 1x1/1 GN, 100 mm, 11.7 litres	27 1x1/1 GN, 65 mm, 7 litres 1x1/3 GN, 65 mm, 2 litres
35 1x1/1 GN, 65 mm, 7 litres	47 1x1/1 GN, 65 mm, 7 litres	35 1x1/1 GN, 100 mm, 11.7 litres	35 1x1/1 GN, 100 mm, 11.7 litres
26 1x1/2 GN, 100 mm, 5.3 litres	35 1x1/2 GN, 100 mm, 5.3 litres	56 1x1/1 GN, 150 mm, 18.4 litres	56 1x1/1 GN, 150 mm, 18.4 litres
58 1x1/1 GN, 100 mm, 11.7 litres	56 1x1/2 GN, 150 mm, 8.4 litres	67 1x2/8 GN, 150 mm, 3.9 litres 1x1/1 GN, 150 mm, 18.4 litres	67 1x2/8 GN, 150 mm, 3.9 litres 1x1/1 GN, 150 mm, 18.4 litres
58 1x1/1 GN, 100 mm, 11.7 litres	78 1x1/1 GN, 100 mm, 11.7 litres	79 1x1/1 GN, 200 mm, 26 litres	56 1x1/1 GN, 150 mm, 18.4 litres
76 1x2/3 GN, 200 mm, 15,3 litres	91 1x1/3 GN, 200 mm, 6.6 litres 1x1/1 GN, 65 mm, 7 litres	79 1x1/1 GN, 200 mm, 26 litres	79 1x1/1 GN, 200 mm, 26 litres
109 1x2/3 GN, 200 mm, 15,3 litres 1x1/3 GN, 200 mm, 6,6 litres	102 1x2/3 GN, 200 mm, 15,3 litres	125 1x1/1 GN, 200 mm, 26 litres 1x2/3 GN, 200 mm, 15,3 litres	119 1x1/1 GN, 200 mm, 26 litres 2x1/3 GN, 200 mm, 13,2 litres



Filling level

At Rieber, the filling level is always based on the level which is usual in practice, i.e. not filled to the upper edge so that the lid lies on the food or in the sauce, but up to the stacking shoulder rim.

Note:

litre specifications by other manufacturers are always based on filling right up to the top rim.



We wish you every success ...

Hungry for more?

Talk to us, we like to help ...

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