



Thermoports® of the 2-star category

Food transporters made of pore-free physiologically safe plastic, seamless welded double-walled internal and external container made of PU foam, sturdy clamping clips and folding handles made of impact-resistant plastic, meal cards, 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 50 K/KB and 100 K/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.



**50K****POZ. 18.7.c**

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

External dimensions	630 x 370 x 245 mm
Internal dimensions	510 x 305 x 130 mm
Height without lid	187 mm
Application temp. range	-20 °C to +100 °C
Total weight	6 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.

Order no. 85 02 02 01 orange

Accessories

Insulated drawer

for cold and warm zones
(see Page 25)

Transport trolley

for safe transport of several Thermoports® (see Pages 41/42)

Gastronorm containers and accessories

(see Gastronorm container brochure)

**50KB 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 Thermoport® 50 K with additional removable and self-regulating PTC heating unit, only wet heating (water level 20 mm/ corresponds to 2 litres), ON/OFF switch via socket, suitable for dishwasher cleaning without heating element.

Heating	max. temperature +95 °C
Heating output	500 W
Rated voltage	1N AC 230V 50Hz
Total weight	6.5 kg

Order no. 85 02 02 06 orange

Accessories as for 50 K, but without insulated drawer

Plug

can be ordered separately

Order no. 37 13 08 41

**100K****POZ. 18.7.b**

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

External dimensions	630 x 370 x 308 mm
Internal dimensions	510 x 305 x 200 mm
Height without lid	256 mm
Application temp. range	-20 °C to +100 °C
Total weight	7 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.

Order no. 85 02 03 01 orange

Accessories

Insulated drawer

for cold and warm zones
(see Page 25)

Transport trolley

for safe transport of several Thermoports® (see Pages 41/42)

Gastronorm containers and accessories

(see Gastronorm container brochure)



100KB 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, only wet heating (water level 20 mm/corresponds to 2 litres), ON/OFF switch via socket, suitable for dishwasher cleaning without heating element.

Heating	max. temperature: +95 °C
Heating output	500 W
Rated voltage	1N AC 230 V 50 Hz
Total weight	7.5 kg
Order no.	85 02 03 13 orange

Accessories as for 100 K, but without insulated drawer

Plug

can be ordered separately

Order no.	37 13 08 41
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600K

Front loader for GN container combinations up to max. 1x1/1, 200 mm deep and + 1x1/1, 65 mm deep and max. 33 litres storage capacity

External dimensions	620 x 420 x 390 mm
Internal dimensions	520 x 330 x 295 mm
Support rails	7 pairs
Clear width between support rails	300 mm
Application temp. range	-20 °C to +100 °C
Total weight	9.3 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.
Order no.	85 02 05 05 orange

Accessories

Insulated divider

for cold and warm zones
(see Page 24)

Insert frame

(see Page 25)

Transport trolley

(for the safe transport of several Thermoports®
(see Pages 41/42)

Gastronorm containers and accessories

(see Gastronorm container brochure)



600KB heated

Front loader for GN container combinations up to max. 1x1/1, 200 mm deep and + 1x1/1, 65 mm deep and max. 33 litres storage capacity

The same as Thermoport® 600 K, additional heating by means of a removable self-regulating air circulation heating unit. ON/OFF switch via socket, suitable for dishwasher cleaning without heating element.

Heating	max. temperature: +95 °C
Heating output	240 W
Rated voltage	1N AC 230 V 50 Hz
Total weight	12 kg
Order no.	85 02 05 07 orange

Accessories as for 600K, but without the insulated divider.

**1000 K****POZ. 18.7.a**

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

External dimensions	620 x 420 x 560 mm
Internal dimensions	535 x 330 x 460 mm
Support rails	12 pairs
Clear width between support rails	300 mm
Application temp. range	-20 °C to +100 °C
Total weight	11.5 kg
Storage capacity with GN containers	max. 52 litres
Loading examples	see Page 26
Order no.	85 02 04 01 orange

Accessories**Insulated divider**

for cold and warm zones
(see Page 24)

Insert frame

(see Page 25)

Transport trolley

(for the safe transport of several Thermoports®
(see Pages 41/42)

Gastronorm containers and accessories

(see Gastronorm container brochure)

**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, additional heating by means of a removable self-regulating air circulation 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. temperature: +95 °C
Heating output	300 W
Rated voltage	1N AC 230 V 50 Hz
Total weight	13.5 kg
Order no.	85 02 04 02 orange

Accessories as for 1000 K, but without the insulated divider.

**Rustproof casters for 1000 K/KB**

(4 swivel casters, 2 with double brake)

Order no. **88 14 01 02**



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
Clear width between support rails	650 mm
Application temp. range	-20 °C to +100 °C
Total weight	20.5 kg
Storage capacity with GN containers	max. 104 litres
Loading examples	1 x 2/1 or 2 x 1/1 GN in all depths

Order no. 85 02 08 01 orange

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.

Accessories for 6000 K

Rustproof casters

(4 swivel casters, 2 with double brake)

Order no. 88 14 01 04

Tray frame 6000

Order no. 85 02 20 44

Cooling plate K GN 1/1

(see Page 25)

Insulated divider

for cold and warm zones (2 dividers)
(see right)

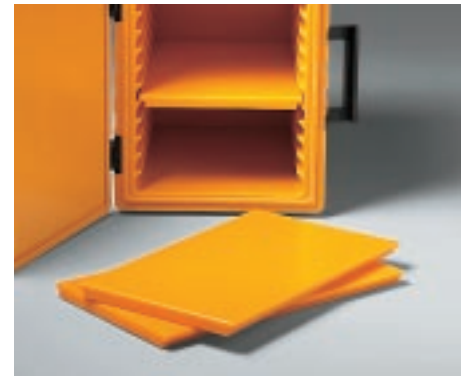
Rolli 6000

for safe transport of 2 Thermoports®

Order no. 88 14 02 01

Gastronorm containers and accessories

(see Gastronorm container brochure)



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



Rolli 6000



Insert frame

for Thermoports® 500 to 3000

Edged frame made of stainless steel for carrying 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 530 x 325 mm

Insert frame with 1 welded-in long frame

Order no. 85 01 20 03

Edged frame made of stainless steel for carrying 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 530 x 325 mm

Insert frame with 2 welded-in cross frames (without picture)

Order no. 85 02 20 45



Cooling plate

Pre-cooled element for insertion into the Thermoports® 600 K, 1000 K and 6000 K

Size 1/1 GN

Order no. 85 02 20 38



Insulated drawer

for Thermoport® 50 K

Order no. 85 02 20 10

for Thermoport® 100 K

Order no. 85 02 20 42

**Loading examples in the 2-star category
using a Thermoport® 1000 K**



Example 1

No.	Size	Depth (mm)	Capacity
2	GN 1/1	65	14.0 litres
1	GN 1/1	100	11.7 litres
1	GN 1/1	150	18.4 litres
GN useful capacity			44.1 litres



Example 5

No.	Size	Depth (mm)	Capacity
2	GN 1/1	100	23.4 litres
1	GN 1/1	200	26.0 litres
GN useful capacity			49.4 litres



Example 6

No.	Size	Depth (mm)	Capacity
3	GN 1/1	65	21.0 litres
1	GN 1/1	200	26.0 litres
GN useful capacity			47.0 litres



Example 7

No.	Size	Depth (mm)	Capacity
4	GN 1/1	100	46.8 litres
GN useful capacity			46.8 litres



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 pallet		
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	Tray frames

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 pallet		
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 reheating.



Transport/serving trolley

One alternative to fitting casters to existing equipment and a great supplement 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.

