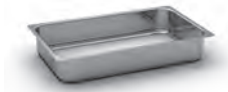




The cooking pot in GN format
Rieber thermoplates ° range with square corners (from -20°C to + 220°C)

thermoplates ° with a material thickness of 2.6 mm for preparing food with liquids: cooking (e.g. preparing soups), simmering, steaming (e.g. vegetables), wokking (max. +220°C at the base, approx. +140°C at the sides) as well as cold holding and serving.

Material thickness 2.6 mm,
nano surface-treated



	GN size	Depth	Capacity l	Without handles	With handles
	GN 1/1	100	10	8401 08 01	8401 09 01
		65	6	8401 08 02	8401 09 02
		40	2.5	8401 08 03	8401 09 03
	GN 2/3	100	7	8401 08 05	8401 09 05
		65	4	8401 08 06	8401 09 06
		40	2	8401 08 07	8401 09 07
	GN 1/2	100	5	8401 08 09	8401 09 09
		65	3	8401 08 10	8401 09 10
		40	1.5	8401 08 11	8401 09 11
	GN 1/3	100	3	8401 08 31	8401 09 46
		65	2	8401 08 41	8401 09 41
		40	1	8401 08 40	8401 09 40
		20	-	8401 08 39	8401 09 39

Material thickness 2.6 mm,
coated



	GN size	Depth	Capacity l	Without handles	With handles
	GN 1/1	100	10	8401 08 20	8401 09 20
		65	6	8401 08 21	8401 09 21
		40	2.5	8401 08 22	8401 09 22
	GN 2/3	100	7	8401 08 24	8401 09 24
		65	4	8401 08 25	8401 09 25
		40	2	8401 08 26	8401 09 26
	GN 1/2	100	5	8401 08 28	8401 09 28
		65	3	8401 08 29	8401 09 29
		40	1.5	8401 08 30	8401 09 30
	GN 1/3	100	3	8401 08 45	8401 09 45
		65	2	8401 08 44	8401 09 44
		40	1	8401 08 43	8401 09 43
		20	-	8401 08 42	8401 09 42

thermoplates ° with a material thickness of 4 mm for grilling, frying, braising, preparing sauces, fast frying as well as cold holding and serving.

Material thickness 4 mm,
nano surface-treated



	GN size	Depth	Capacity l	Without handles	With handles
	GN 1/1	20	-	8401 08 36	8401 09 35
	GN 2/3	20	-	8401 08 37	8401 09 36
	GN 1/2	20	-	8401 08 38	8401 09 37

Material thickness 4 mm,
coated



	GN size	Depth	Capacity l	Without handles	With handles
	GN 1/1	20	-	8401 08 32	8401 09 32
	GN 2/3	20	-	8401 08 33	8401 09 33
	GN 1/2	20	-	8401 08 34	8401 09 34