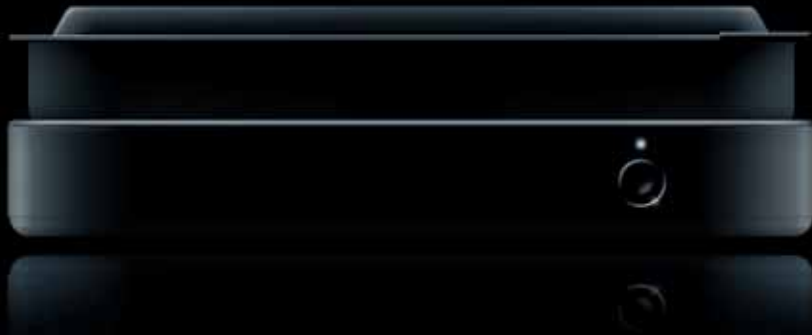


**K | POT**

**THE ANTI-CHAFING DISH!**

**Rieber**  
engineered



# WHY WE HAVE A PROBLEM WITH THE CHAFING DISH.

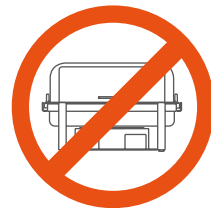
To be honest – it's not only one but a bunch of problems we have with the Chafing Dish – with the quality, the handling, the security, the odour, the rejected heat, the cleaning, the costs. And most importantly: with the flavour. Mushy vegetables and sizzling sauces should have been eliminated from the menu long ago. What caterer likes watching how his cook's hard work evaporates in the hot steam of the Chafing Dish? What we really want is flavour.

That is why Rieber invented an Anti-Chafing Dish – the K-POT, that will boil away bad taste for good. It beats the bulky, old-fashioned, uncontrollable water bath with an energy-saving ceramic stove top, a very easy to handle, modern, functional design. Due to an intelligent control mode and an accurately controllable heat supply it allows you to cook dishes to perfection and keep the temperature they really need.

The result: Broccoli à la minute and a Sauce Béarnaise that tastes like it should taste – and even the 1000th guest at your buffet can still enjoy it.

When using the K-POT, your cook's efforts are worth it – it prevents the dishes from losing their good quality and the exhausting handling with the alcohol burner and the water bath is gone forever, as well as the acrid odour, an overheated dining area the imminent danger of a burning table cloth, the aftertaste of the old-fashioned style. And last but not least you even save money. No water. No bad atmosphere. No stress. Only a K-POT.

**The K-POT is anti – anti bad taste.**





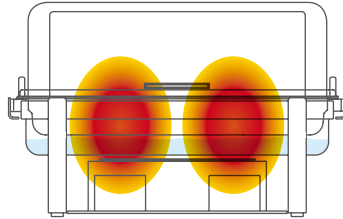
# WHY THE K-POT IS GOOD TO YOUR FOOD.

That is quite easy to explain. Cooking is – in a technical way – nothing more than a chemical process, that brings proteins, carbohydrates, vitamins and fats up to a certain temperature. The good thing is that the chemical process can turn into great pleasure. But the chances of this happening decrease if the elements are too hot, too cold, too humid, too dry or if you can't provide a consistent temperature.

A water bath is not suitable for guaranteeing the constant temperature your food needs. Additionally the permanent water steam does not help keeping a perfectly cooked mangetout fresh, crisp, and delicately green. Its fine taste gets wasted, the pleasure fades. The K-POT prevents these failures. Due to the exactly controlled, immediate heat transfer, your dishes will maintain their good quality – and your mangetouts will provide full enjoyment.

**The K-POT is anti – anti loss of pleasure.**





Due to the constantly changing temperature the food is permanently losing its good quality and flavour, becomes totally tasteless and unsavoury.



Due to the consistent heat supply the food's high quality is sustained, even for a longer period of time. And thus the pleasure as well.

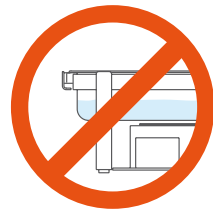
# WHY THE K-POT IS WORKING SO WELL.

It is indisputable that contact heat allows the most immediate and most efficient way of heat transfer.

With this first cooking pot in GN-standard: the thermoplate<sup>®</sup>, made of SWISS-PLY<sup>®</sup>, you can benefit from the advantages of a patented multi-layer material. It is made of an aluminium core, which allows a 10 times faster energy transfer than conventional stainless steel, coated by two further layers of stainless steel, which guarantee best hygiene conditions. Thus the food is broiled carefully, evenly and controlled. Do you normally cook with a traditional cook pot or a water bath?

**The K-POT is anti – anti out of control.**

Awards that the multy-layer material has recieved so far:



# THE KEY TO THE REVOLUTION IS THE HEAT TRANSFER.

FROM AN EASY **STORAGE** AND **TRANSPORT** CONTAINER...



...TO A HIGHLY INNOVATIVE **COOKING POT**.



# WHY IT IS SO EASY TO USE THE K-POT.

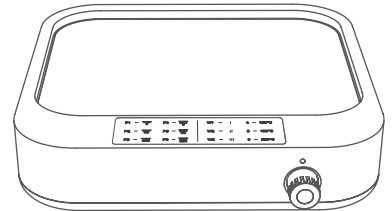
Your best chef has a cold and the new service personnel is not trained yet? The guests are late, the balsamic lentils are getting softer and softer and the meat loses its juiciness? The result: stress, bad food, discontent – for you and your guests. Just use the K-POT and you can forget about all these problems. The K-POT prevents that even the temporary worker you hastily engaged turns your crisp lentils into a mashy puree.

The predefined programmes P1 to P6 provide sensitive temperature steps that conform to the texture of your food and the filling level. By using the levels W1 to W3 you can use it like a chafing dish apart from the fundamental difference that even heat-sensitive dishes do not get cooked to rags – and they will taste highly delicious even after a long period of time.

Your best chef got well again and he wants to demonstrate his skills in front of your guests instead of chafing precooked stuff? – Let him do it! The variable levels 4 to 6 make it possible.

Your dishes can be cooked to perfection - at the touch of the button.

**The K-POT is anti – anti stress.**







**REGENERATING  
AND COOKING.**



**KEEPING WARM.**



**STEAMING.**



**GRILLING.**

P1 -

P4 -

P2 -

P5 -

P3 -

P6 -

W1 - | 4 - 120°C

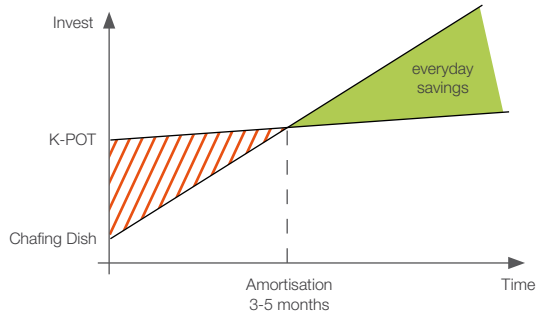
W2 - || 5 - 180°C

W3 - ||| 6 - 220°C

# WHY THE K-POT IS GOOD FOR YOUR WALLET.

Certainly a Chafing Dish is cheaper to purchase. But to be honest - is it a matter of acquisition cost or a matter of operating costs? If you compare the costs of the fuel paste and the power consumption, **you save almost 90 % per hour** - not to mention the cleaning effort, heating the water, the logistics, the storage of the fuel paste... Make sure you invest the right way once, instead of always paying more than necessary.

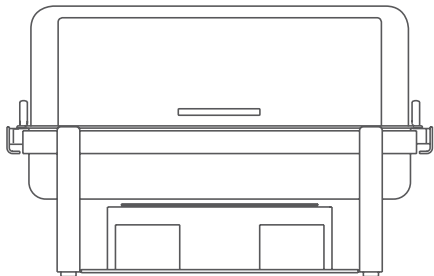
**The K-POT is anti – anti waste of money.**



### Regular **Chafing Dish**

You always need 2 fuel cells, which only last 2,5 hours.

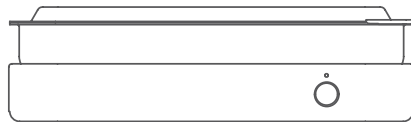
↘ **costs = 100 %**



### **K-POT**

The K-POT only needs 0,4 kWh (level 2)

↘ **costs = 90 % less**

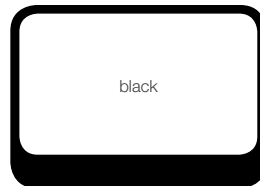
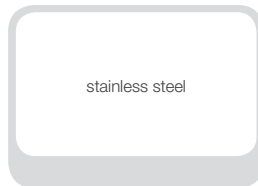


*You save  
almost **90%**  
per hour!*

# WHY THE K-POT IS SUITABLE FOR EVERY EVENT .

Whether it's a potato soup or a fillet of monkfish with tapenade, apple crumble with vanilla sauce or fancy Crepes Suzettes – the K-POT can do it. You plan a picnic in the country, a catering service in a tent or a five-course dinner for a wedding and 350 guests? Wherever you want to serve the perfect meal, everything is possible. Without electricity and with no great effort: for keeping your precooked dishes hot or cold, for finishing prepared things off or just replacing your chafing dish with an optimised and well designed version – the K-POT has everything that can move your everyday work to a new dimension.

**The K-POT is anti – anti boredom.**

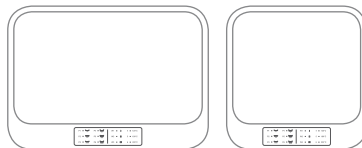




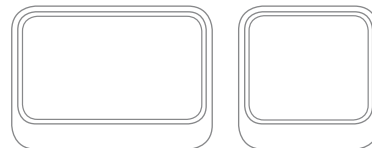
ceran hob



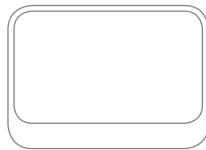
ceran cooking hob



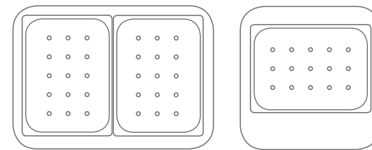
passive version with pellet (hot or cold)



ceran cooking hob (2 zones)



charcoal grill (out in 2010)



# WHY THE K-POT SATISFIES YOU EVERY DAY.

**Get all the advantages at a glance:**

**NO WATER BATH:** You don't have to boil, transport or refill water any more.

**NO BAD ODOUR:** The best haute cuisine isn't worth the effort if your dining area is penetrated by the odour of fuel paste.

**NO WASTE HEAT:** Many guests in a small restaurant and numerous bubbling chafing dishes – in contrast to the room temperature your guests' mood is sinking.

**NO FIRE HAZARD:** Don't waste too much time thinking about fire protection and storage requirements. Also you don't expose your customers to the risk of injury.

**BETTER QUALITY:** Due to the uniform heat distribution your fine meals won't get spoiled.

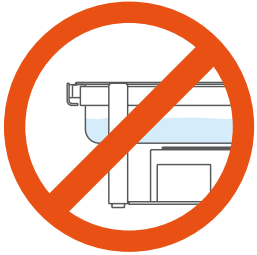
**HIGHER SAFETY:** Safety for your Food, safety for your guests, after all safety for yourself.

**SIMPLE LOGISTICS:** Where you stored 5 Chafing Dishes so far, there is room for 15 K-Pots. And no doubts about the storage of hazardous goods!

**EASY CLEANING:** Forget the numerous parts of the chafing dish. There are only two parts now – the lid and the pot – that can be cleaned by the dish washer. The intelligent surface with its non-stick coating helps you.

**HIGH LEVEL OF COST SAVINGS:** Starting to use the K-POT means starting to save money. Apart from that you are saving money in cleaning, storing and logistics. And at the same time your guests are totally happy from now on. Simple handling – more pleasure.

**The K-POT is primarily pro – pro pleasure.**



**NO  
WATER BATH**



**NO  
BAD ODOUR**



**NO  
WASTE HEAT**



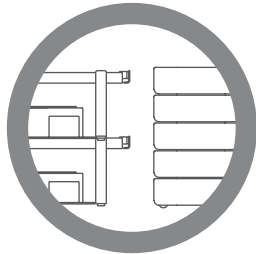
**NO  
FIRE HAZARD**



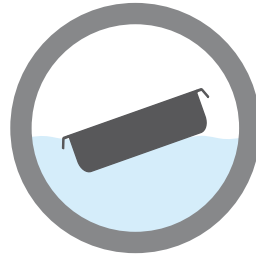
**BETTER  
QUALITY**



**HIGHER  
SAFETY**



**SIMPLE  
LOGISTICS**



**EASY  
CLEANING**



**HIGH LEVEL OF  
COST SAVINGS**

# WHY THE K-POT AND ITS CATERING FAMILY ARE THE PERFECT PARTNERS FOR EVERY EVENT.

Our world has changed – people have become mobile. Innovations such as the laptop and the mobile phone made it possible for us to be totally independent - from time and places. However we have to eat – preferably anywhere and at any time. Additionally the food we eat should be healthy, fresh and delicious – and served with style. That is why Rieber has been developing mobile equipment that allows people to prepare high quality food at any time at any place. For 1 to 1.000 guests.

## HYBRID KITCHEN\* - THE MOBILE KITCHEN.

For serving hot or cold dishes or even for cooking in the catering sector – the hybrid kitchen\* is the most space-saving mobile kitchen in the modern world of catering. It offers you all functions needed for the ideal kitchen workflow – being as flexible as possible. With only one hybrid kitchen\* you get various functions (see on the right). The hybrid function is realised by a special door with separate heating and ventilation. The electronic regulation allows you to choose between different operating modes. By additionally using a rolltop, the hybrid kitchen\* becomes a mobile serving system.



hybrid kitchen\*  
\*patent pending



# THERMOPORT® - FOR SAFE TRANSPORTATION.

Freshness is the most important quality feature of a delicious meal. What could be more appetizing than a crisp green salad, perfectly cooked carrots or hot and steaming pasta - still al dente? This is not that easy to fulfill, if the food has to take a long trip before it is served to the guests. If you use the thermoport® transport container, dishes and drinks will arrive spotless and fresh – even after a few hours. Hygienic, properly tempered, appetizing. That is guaranteed by professional components such as the ultra modern, self-regulating heating technology or the high quality, antimicrobially plastic shell. Robust, stackable and dishwasher-safe.

## hybrid kitchen\* - the functions



simmering and regenerating



simmering with core temperature probe



simmering with steam via integrated tank



two temperature zones (with insulated divider)



maintaining hot and cold at the same time



passive cold holding with pellet and ventilation



thermoport®

all informations at:  
<http://planer.rieber.de>

# WHAT OTHER PEOPLE SAY ABOUT US.

We can tell you lots of facts about us and our work. But isn't it much more important what convinces others?  
Thus we let them talk.



80 % of the catering food is precooked and loses its quality when transported to the consumers.  
That's the starting point for the „K-POT - the oven on the table“.

The jury praises the idea to finish cooking on the table or at the buffet and thus they stay fresh and full of vitamins. Cooking on the table is a nice community experience.“

AIT - Innovation Award for Architecture and Healthcare



„It's an appealing, unpretentious solution for a device that stood out negatively at caterings.  
A charming permutation. It is amazingly simple to use. A great solution. Beautiful surfaces.“

Jury Focus Open - International Design Award Baden Württemberg 2009



„In co-ordination with the German Design Council we proposed the K-POT for the exhibition in the „Depot“ (a showroom in the German pavillon at the EXPO 2010 in Shanghai) as we consider that it fulfils all important criteria and it represents the quality and innovation of German product design.“

milla & partner - EXPO 2010 Shanghai China



reddot design award

„...Its round corners and its smooth lines the K-POT is consequently carried throughout the whole design of the three elements: Both the electric base and the lid are made of different materials and characterize the functional look....“

red dot GmbH & Co. KG



## **Rieber**

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