



**Pizzaport –
the Thermoport® of the 2-★★ category
for pizza and more!**

[*Universal
food transportation systems*]





And how does it look when the customer sees it?

***Hot and crispy . . .
the pizzas from the Pizzaport with a HotAccu***



If your standards and those of your customers are very high, we recommend using the optional HotAccu. This high-tech extra not only keeps the pizzas hot but also ensures that they stay as crispy and fresh as when they came out of the oven. This is thanks to an ingenious function of the very light HotAccus: steam is absorbed and the resulting heat is given off.



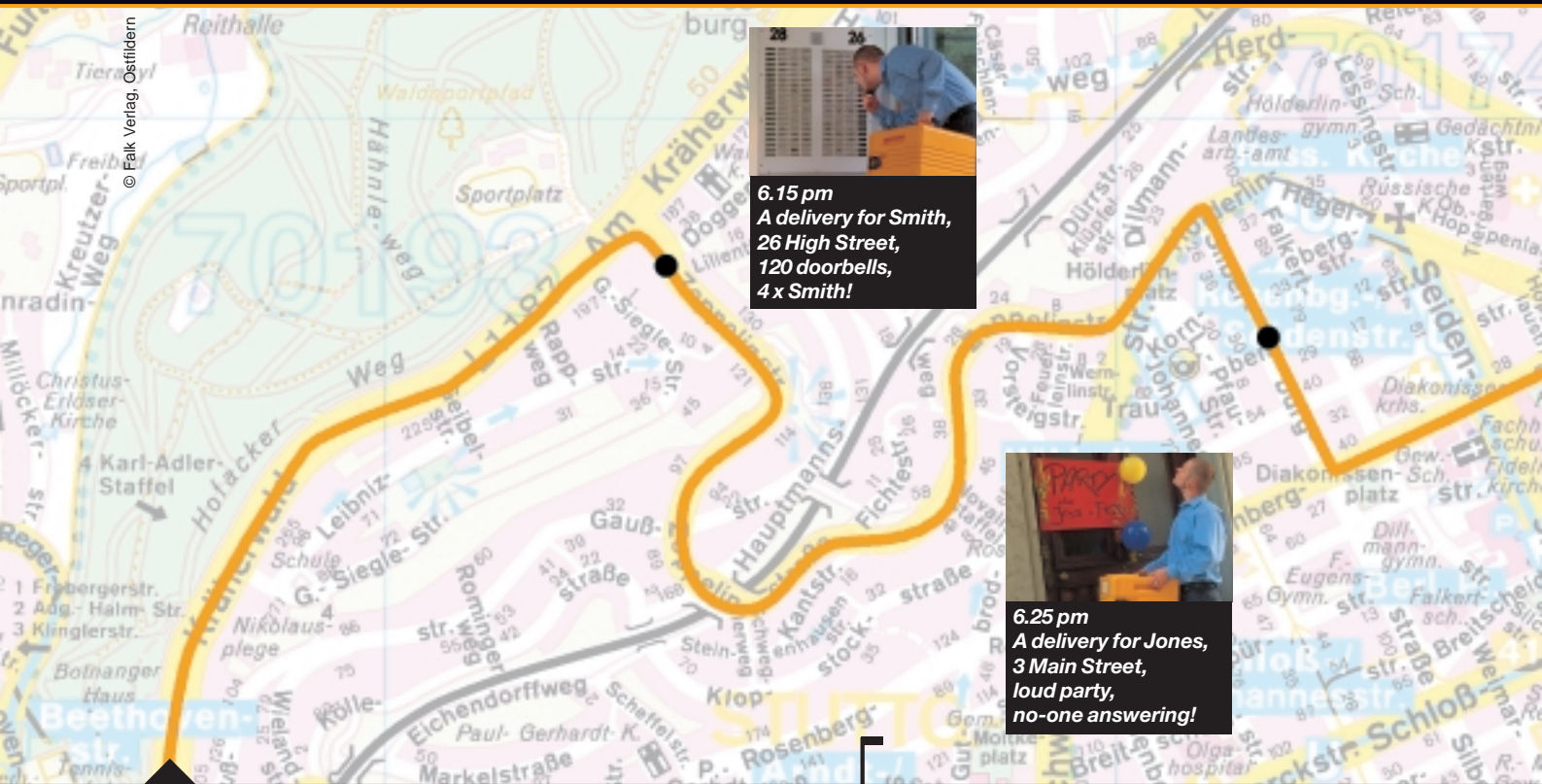
Fresh out of the oven!

***Hot . . .
the pizzas from the Pizzaport***



For the best insulation: double-walled sandwich design and seamless foam

If you deliver your orders with a Rieber Pizzaport, your food stays hot. This is guaranteed thanks to the excellent insulation properties provided by a double-walled sandwich design and seamless CFC-free foam. The sturdy plastic carcass has many hygienic advantages, it is easy to handle and makes a professional impression on your clients.



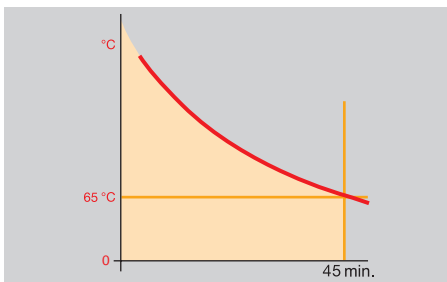
6.15 pm
A delivery for Smith,
26 High Street,
120 doorbells,
4 x Smith!

6.25 pm
A delivery for Jones,
3 Main Street,
loud party,
no-one answering!

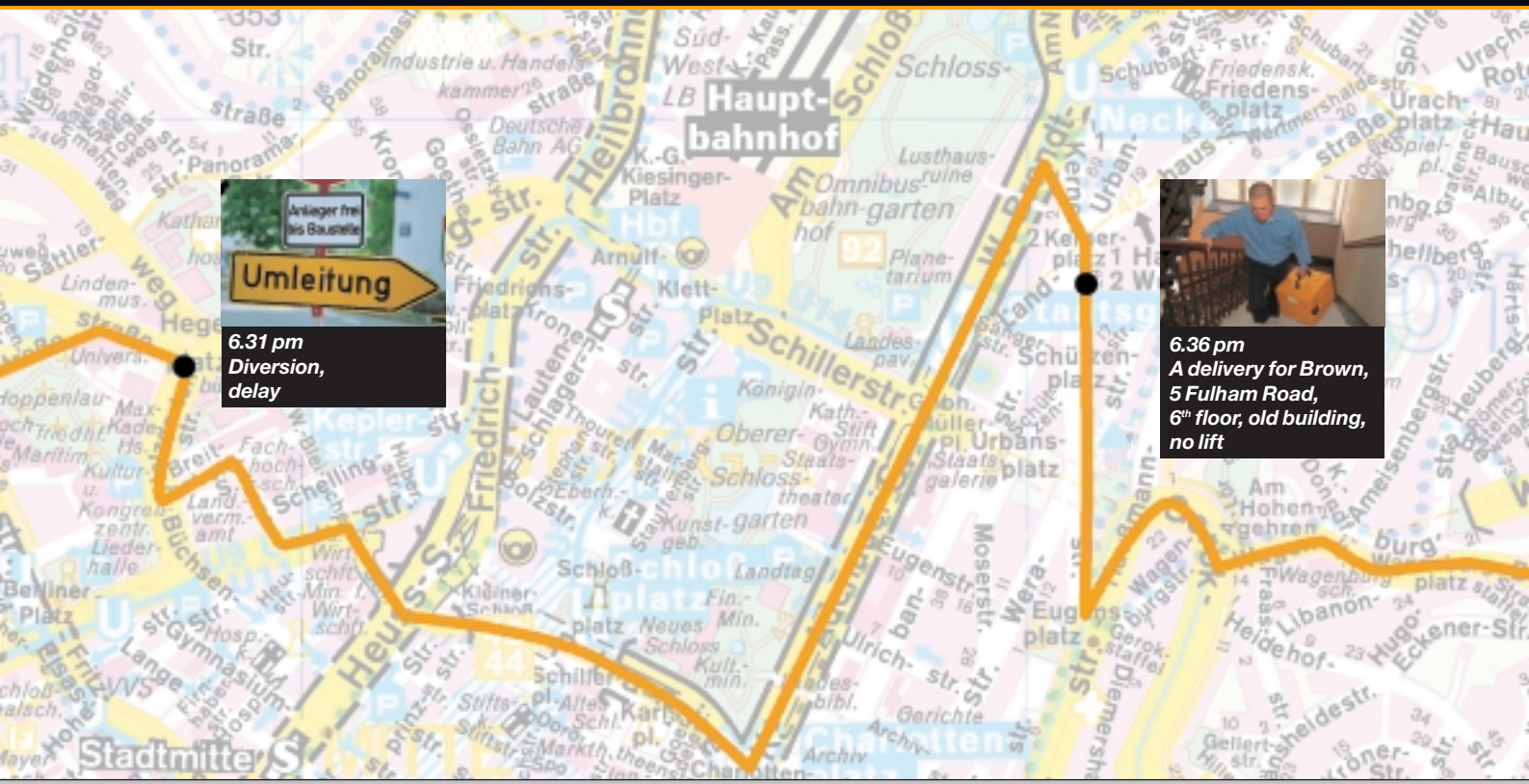
A 50 km trip with a lot of hits

Transporting hot food

The Pizzaport is suitable for transporting all types of hot food. The interior is designed so that pizza boxes fit perfectly, but it is also flexible enough to allow other food to be placed safely on the grille shelves. To keep the temperature at an optimum, the Pizzaport should be well filled at the start of the trip and only opened briefly to remove the food.



The chart shows the temperature curve when used to transport hot food



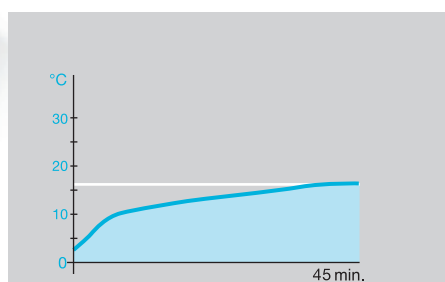
atches: but the food remains as tasty as ever

Safe storage with
the integrated Rieber
stacking system



Transporting cold food

Of course, cold food can also be transported. Just use normal cooling pellets which have been frozen. The more cold food in the container, the better the cooling effect. It is not possible to place hot and cold food together in the Pizzaport. The food which needs to be transported must be at refrigerator temperature when placed in the Pizzaport and the cooling pellets must be distributed evenly.



The temperature curve when used to transport cold food with cooling pellets at -18°C. The Pizzaport is at room temperature.



6.45 pm
A delivery for Marks,
17 Green Street,
nasty dog
in the way

6.52 pm
A call from the boss,
the next orders are
waiting

6.50 pm
A delivery for Vines,
114 Exmoor Street,
there's
no 114 here

Tasty benefits for you

We paid a lot of attention to the practical aspects when designing the Pizzaport. This is reflected in the ergonomic folding handle and the two moulded handles on the sides, the quick door catch which can be operated with one hand and the label cards which identify the food being carried. Gastronorm containers in the format 1/2 from 20 – 200 mm depth can be used. The standard Pizzaport version is equipped with 2 shelves.



Ergonomic folding handle

Label card outside

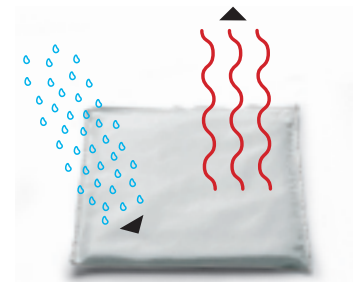
One-hand door catch



Example of use with
Gastronorm containers

HotAccu, the hot high-tech extra

Very light and very 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 heat given off. To ensure the HotAccus work properly, they should be placed in an oven at 250°C for approx. 1.5 hours every time before they are used. We recommend that the HotAccus are placed both in the groove in the base and on the top of the upper packaging.



A Pizzaport with HotAccu
filled to the optimum.



6.55 pm
A delivery for Biggs,
28 Wood Street,
a car is in the way

7.10 pm
Back again,
quickly clean the
Pizzaport
and then the next
tour ...

Easy-to-clean

The Pizzaport is made of physiologically safe polypropylene with an absolutely pore-free surface. The complete appliance is seamlessly welded and has no hidden corners ensuring that hygiene regulations are safely and easily met. The Pizzaport can be dishwasher cleaned up to + 90 °C and the door can be unclipped for cleaning purposes. The HotAccus cannot be dishwasher cleaned. Please remove any dirt with a damp cloth.



Pizzaport

External dimensions	397 x 394 x 340 mm
Interior dimensions	327 x 327 x 250 mm
Weight	3.8 kg
Horizontal clearance between support rails	327 mm
Vertical clearance between support rails	82.5 mm
between base and bottom shelf	77.5 mm
Max. load	3 x 2 pizza boxes 320 x 320 mm or 6 pastas
No. of pairs of support rails	2 pieces
Application range	- 20 °C to + 100 °C

Order no. 85 02 05 09

Accessories

HotAccu

Order no. 85 02 20 39

Grille shelf

Order no. 32 76 02 22





Used across the world: the leading Thermoport® program

Germany

Rieber GmbH & Co. KG
Hoffmannstraße 44
D-72770 Reutlingen
Fon [0 71 21] 5 18-0
Fax [0 71 21] 5 18-3 02
E-Mail: info@rieber.de
www.rieber.de

Austria

Rieber + Grohmann GesmbH.
Seybelgasse 13
A-1230 Wien
Fon [01] 865 15 10
Fax [01] 865 15 10-10
E-Mail: office@at.rieber.de
www.rieber.de

Switzerland

Rieber ag
Handelszentrum Schöntal
Rorschacher Strasse
Postfach 118
CH-9402 Mörschwil
Fon [0 71] 868 93 93
Fax [0 71] 866 27 37
E-Mail: mail@rieber.ch
www.rieber.ch

Great Britain

BGL-Rieber Ltd.
Unit 6 Lancaster Park
Industrial Estate, Bowerhill,
Melksham
GB-Wiltshire SN12 6TT
Fon [0 12 25] 70 44 70
Fax [0 12 25] 70 59 27
E-Mail: bgl.melksham@ic24.net
www.rieber.de

France

Rieber SARL
8, rue du Périgord
B.P. 37
F-68272 Wittenheim Cedex
Fon [03] 89 62 50 60
Fax [03] 89 57 17 94
E-Mail: robert.schlecht@fr.rieber.de
www.rieber.de

The Netherlands

Rieber Benelux B.V.
»Kantorenhuis«
Schipholweg 76
NL-2316 XD Leiden
Fon [0 71] 5 23 01 70
Fax [0 71] 5 23 45 80
E-Mail: jerry.hol@nl.rieber.de
www.rieber.de

Poland

Gastromedia Sp.z o.o.
ul. Sobocka 19
PL-01-684 Warszawa
Fon [0 22] 8 33 87 07
Fax [0 22] 8 33 87 22
E-Mail: gastro@gastromedia.pl
www.gastromedia.pl

Tanake S.A.
ul. Puławska 426
PL-02-884 Warszawa
Fon [0 22] 3 36 90 00
Fax [0 22] 3 36 90 09
E-Mail: tanake@tanake.com.pl
www.tanake.com.pl

The Czech Republic

Rieber spol s.r.o.
Velkokuchyňská zařízení
Hradecká 3/2526
CZ-131 00 Praha 3 - Vinohrady
Fon [02] 72 73 14 43
Fax [02] 72 73 14 44
E-Mail: rieber@rieber.cz
www.rieber.cz



Order our brochure about
Thermoports® of the 2-★
and 3-★★★ category ...



... or about our
Gastronorm containers.

Rieber

[the right solution]