Rieber
M E T A cooking



Data sheet

thermomat® 1/1 - 3 drawers lengthways

Cook gently and keep warm.

More Info

The thermomat® can be used for keeping food hot, simmering, low-temperature cooking or finishing off food to perfection - also with a core temperature sensor. The intelligent convection heating system ensures a uniform interior temperature, even without circulating air.

Space-efficient configuration with GN containers and GN thermoplates® in combination with the transport-safe, watertight press-in lid or in a vacuum with the vaculid® lid for low-temperature cooking. Also suitable for the insertion of stainless steel grilles. Rieber thermomat® can be placed on the transport trolley - for slip-resistant and safe transport.

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TECHNICAL SPECIFICATIONS
thermomat® 1/1 - 3 drawers lengthways







QUALITY 100 YEARS MADE IN GERMANY SINCE 1925

TECHNICAL SPECIFICATIONS

Material	stainless steel 1.4301
Dimensions	454 x 672,5 x 749 mm
Weight	50 kg
Connected load	1,51 kW
Rated voltage	1N AC 230 V 50/60 Hz
Plug type	Safety switch (type F)
Cable length	2000 mm
Heating Area	+30°C to +140°C
Capacity with GN	55 L
Number of drawers	3
Order number	**85 01 10 06**

BENEFITS

Rustproof, high-quality, hygienic stainless steel (interior and exterior).

Double-walled insulation, low loss of heat.

Precise interior temperature control.

Rotary slider for moisture regulation.

Drawers with a recessed handle made of plastic, running on sturdy stainless steel telescopic drawer rails.

Frame drawers with a snap lock for the insertion of GN containers or a stainless steel grille.

Drawer panel and frame can be removed completely for cleaning.

Drawer seals on the body suitable for use with foodstuffs, can be removed for easy cleaning.

85 01 10 06 / 08.10.2025. Subject to technical changes, omissions and errors. Items may differ from illustrations.

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