



servocuccina®

The Lifestyle-kitchen to take along.



Focus Energy
Silber 2006



Rieber



The take-along kitchen. Rieber breaks the confines of the conventional kitchen with servocuccina. "Cook and eat where you want to be" is the motto that addresses primarily the young and young-at-heart to whom individuality, independence and, above all, the experience of cooking together with family and friends are important. To this end, Rieber has packed the most modern kitchen technology of the pros into attractive, mobile, stainless steel stations, which, depending on the mood, can be used indoors or outdoors and which offer a completely new communication and cooking experience.

Where do you want to cook today?



Keep croissants warm in the morning, cook pasta for lunch and have a barbecue and cool drinks together in the evening – wherever you want. Experience a lot more time with friends and family, without constantly running from the kitchen to the table. To keep the view interesting, the servocuccina is now available in 6 fresh colours in addition to stainless steel. With this in mind: where do you want to cook today?





04.05

Fashion meets kitchen.

Life means constant change. The kitchen as a living space must also be able to keep up with these changes. Thanks to its well thought-out colour concept, the Rieber servocuccina really sets the mood for change: by simply exchanging the

Dress your kitchen.



coloured glass shelves, you can change the look of your servocuccina and alter it to your momentary attitude overnight – whether classic in white or black, retro in orange or picturesque-romantic in pale blue. And what are you in the mood for now? Express yourself!





06.07

Function and design.

servocuccina flat pack - the kitchen to take away. How do 1 trolley, 1 grill and 1 cooking station fit within a single square metre? Very simple – with the servocuccina flat pack: all trolleys in the servocuccina product range are delivered dismantled in flat boxes. They are easily assembled in a few minutes.

The kitchen technology of the pros for the home.



Once assembled, the trolleys are 10x sturdier than the German DIN standards for trolleys stipulate, thanks to an intelligent, patented screw construction and, of course, also due to the high-quality stainless steel. That keeps the trolleys together, guaranteed. After all, you do want to be sure that your servocuccina delights you for a long time.





08.09

servostar[®]

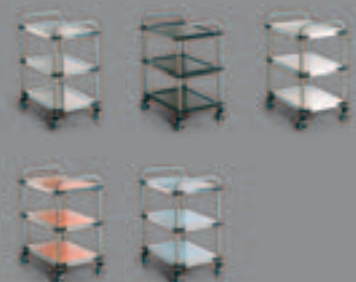


The servostar is originally from the kitchens of the pros. This is where its outstanding stability and manoeuvrability have already established its reputation. On its own, the servostar safely and elegantly brings meals and beverages to your guests. Together with the solid beechwood cutting board, the servostar becomes the ideal additional preparation station whenever the space in the kitchen is not enough. And as a mobile mini-bar in combination with the rieberware coolbox, the servostar cuts a fine figure at parties exactly where it is needed.

Très chic. But above all: very handy.



The servostar has a lot to offer even beyond its culinary applications, and reveals itself as a true multifunctional trolley for the home: for example as a mobile office, for files and PCs or as a TV/video trolley. It can even serve as a shoe rack. The servostar considers nothing beneath it, as long as it's about making your life easier and nicer. That is why you can also select your servostar to match your furnishings in stainless steel and in 6 other colours: white, black, sky blue, summer green, orange or claret. Très chic. And, which colour do you like best?





servogrill®



Powerful acceleration. You will have even more fun grilling with your new servogrill once you have experienced just how quickly a grill can heat up. From 0 to 100° C in 90 seconds – that makes the servogrill the grill for the fast lane. **Safety first.** But there is more to be happy about: due to its Asian teppanyaki grill design, you can also do some particularly healthy grilling with the servogrill – with little oil and fat and, of course, guaranteed free of the harmful substances released by charcoal grills. Your friends' and family's health should be worth that to you.

Sheer Grilling Pleasure.



Perfect finish. Whoever lets their grilling enjoyment be dampened by the long and troublesome clean-up afterwards will be particularly happy: thanks to its special coating, the servogrill is easy to clean in just a few minutes. So that you can enjoy your servogrill for a long time and finally get to spend more time using your grill than cleaning it up. **Mobility guarantee.** Thanks to its intelligent design, the servogrill is over 10x sturdier than the German DIN standards for trolleys stipulate. So that you can enjoy your trolley particularly long. **Quality made in Germany.** Make an appointment with your dealer today for a test barbecue.





If you want your next encounter with friends or your next party to be spared the constant running back and forth between the refrigerator and your guests, you should get yourself Rieber's servocool asap. As a mobile mini-bar, the servocool can be wheeled anywhere in the house as well as outside and professionally serves cool drinks, desserts and of course, ice-cold sweets. The matching rieberware box is simply filled with crushed ice and... let the good times roll.

Keep cool.



And if you find refilling the crushed ice too tedious or if you want to keep things cool especially long, we suggest you use the servocool together with the riebergerware coolbox.





14.15

servotherm®



You would like to grill, cook, serve and keep foods warm? And not only in the kitchen, but directly in front of your guests at the table or outside on the balcony or patio? Great, all you need now is Rieber's new servotherm. The servotherm clears the way to perfect enjoyment. You finally have enough room on the table and your food really stays warm, even if you have a few extra guests or some of them arrive a bit late.

How much kitchen does a person need?



And another advantage: you can also cook with the servotherm. And together with the riebergerware cooktainer, the servotherm becomes a mobile teppanyaki grill for healthy grilling and easy cleaning that you can also effortlessly take out onto the balcony or patio.

Only one question remains: when was the last time you were pampered in bed with warm croissants?





Kitchen technology of the pros for the home.

For health and enjoyment. As one of Germany's leading providers of kitchen technology in the professional catering sector, we have been furnishing top cuisiniers, restaurants, hotels and clinics worldwide with professional kitchen technology for over 80 years. "Cooking with Rieber" stands for health and enjoyment as well as ecologically and economically sensible kitchen solutions that treat the limited resources of energy, water and time carefully. That is why the key deciding factor in our development of new products and solutions is, aside from an appealing design, a high functional value in the daily line of duty. We implement our ideas for the professional sector with the uncompromising quality demand "made in Germany". Now we also bring the whole world of Rieber to your home. Discover and enjoy the new type of cooking. With the system of the pros from Rieber for the home.

www.rieber.de/home