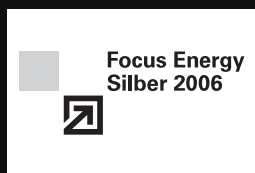




# waterstation<sup>®</sup> cubic

The convenience sink for the highest demands.  
Comfortable cooking in tight spaces.



**Rieber**



## waterstation<sup>®</sup>cubic

With the **waterstation<sup>®</sup>cubic**, Rieber has adopted a successful formula from the professional sector for the private kitchen: working on dual levels with the practical Rieber system containers. This saves space, leaves the kitchen tidy and makes cooking fun.

## The convenience sink for the highest demands



While washing fruit and salad, preparing vegetables and fish or draining pasta – you will quickly learn to appreciate the new convenience. That is why the waterstation®cubic has received several awards – the red dot design award 2006, the Focus Energy in silver 2006 for the Cubic 980 as well as the nomination for the 2007 Design Award of the Federal Republic of Germany. Experience the new way of cooking. With the system of the pros for the home.



A perfect system





## On 2 levels

The professional sector has been using the Rieber system containers made of hygienic stainless steel for a long time: **organised, space-saving and fresh storage of foods in the refrigerator • efficient preparation at the water supply • healthy preparation in the steamer • hygienic food transportation and distribution** are the diverse application fields in which the Rieber system containers simplify the work processes for the pros. For less effort and more convenience for your daily tasks.

Hygienic washing of salad



Optimal vegetable preparation



# Cooking with the system of the professionals



## Perfectly suited to the combi-steamers.

Now you can also enjoy the advantages in your own private kitchen: together with the waterstation® cubic, the Rieber system crockery makes ergonomically correct, **comfortable and space-saving work on 2 levels** possible. The containers can be put into either the top or bottom level of your cubic by simply turning them 90°. Thus you can effortlessly prepare fish, vegetables, salad or pasta in even small spaces. Once the food is arranged, it's off to the combi-steamer for healthy cooking. With short distances, without transferring.

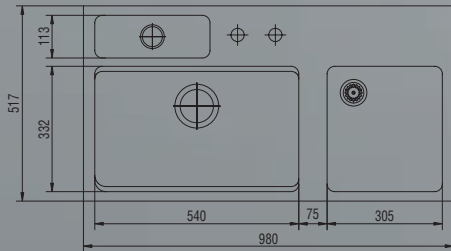
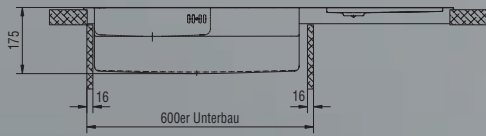
So the waterstation® cubic is not only attractive, it is exceedingly practical.

Safe straining of pasta



Simple scaling and seasoning of fish





## waterstation<sup>®</sup> cubic 980

Standard mount: 980 x 517 mm exterior dimensions  
Flush mount: 980 x 517 mm exterior dimensions,  
corner radius R 10  
Undermount: 990 x 533 mm exterior dimensions

Fits every floor cupboard 60 cm and up.

## Particularly convenient



### Includes:

Sink, 3 1/2" pop-up basket strainer waste 2/8 waste pan (fits waste basin), perforated 2/3 waste pan and large 2/3 cutting board in beechwood

Cubic bowl left, standard mount, order number 72016610  
Cubic bowl right, standard mount, order number 72016620  
Cubic bowl left, flush mount, order number 72016616  
Cubic bowl right, flush mount, order number 72016626  
Cubic bowl left, undermount, order number 72016612  
Cubic bowl right, undermount, order number 72016622



red dot design award  
winner 2006



## waterstation<sup>®</sup>cubic 600

Standard mount: 517 x 600 mm exterior dimensions

Flush mount: 517 x 600 mm exterior dimensions

Undermount: 610 x 533 mm exterior dimensions

Fits every floor cupboard 60 cm and up.





cubic Basic A



## waterstation® cubic Basic

### waterstation® cubic Basic A:

large functional bowl of the waterstation® cubic 600.  
Incl. 3 1/2" pop-up basket strainer waste, chromium-plated.

Flush mount: 564 x 356 mm exterior dimensions  
Undermount: 558 x 353 mm exterior dimensions

## Particularly flexible



### **waterstation® cubic Basic B:**

small functional bowl of the waterstation® cubic 600.  
Includes 1 1/2" pop-up basket strainer waste, non-closable.

Flush mount: 329 x 137 mm exterior dimensions  
Undermount: 329 x 137 mm exterior dimensions

cubic Basic A flush mount order number 72016652  
cubic Basic A undermount order number 72016654

cubic Basic B flush mount order number 72016662  
cubic Basic B undermount order number 72016664

**thermoplate – The cookware of the pros**

Matching cookware with very high thermal conductivity:  
for cooking + serving (lid available March 07).



**Rieber system containers in transparent polycarbonate**

for preparing meals and storing foods (-20° C to +90° C).  
Polycarbonate is sturdy and stackable, odourless and tasteless.



**Beech cutting boards**

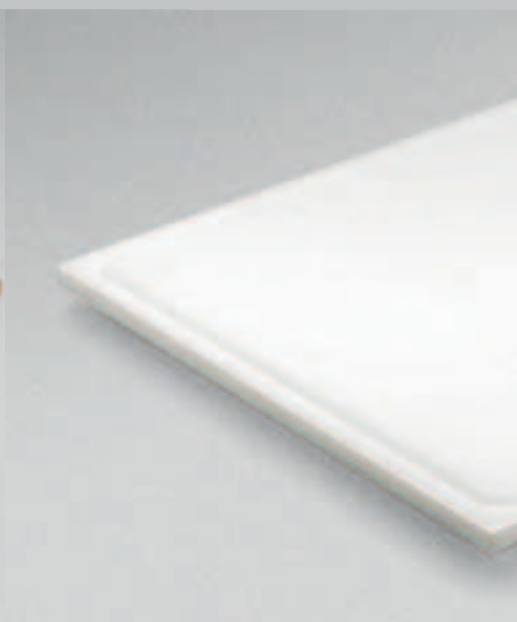
72100561 2/8 (325 x 131 x 25 cm)  
72100560 2/3 (325 x 352 x 25 cm)  
72100562 (233 x 325 x 25 cm)

**Synthetic cutting boards**

72100541 2/8 (325 x 131 x 20 cm)  
72100540 2/3 (325 x 352 x 20 cm)  
72100542 (233 x 325 x 20 cm)

**Single-lever mixer tap Apollo**

Apollo with swivel spout und variable flow.  
Apollo GB with extendible hand-held spray.  
Stainless steel: Apollo 72 07 08 01, Apollo GB 72 07 09 01  
Stainless-steel look: Apollo 72 07 08 02, Apollo GB 72 07 09 02  
Chrome: Apollo 72 07 08 03, Apollo GB 72 07 09 03



System containers		w/o handles	with handles	CNS* flat lid without recess for handles	CNS* flat lid with recess for handles	flat lid transparent made of poly- carbonate	shelf inserts made of poly-car- bonate
2/3	<b>thermoplastes® cookware (coated inside and outside)</b> 60 mm depth, for boiling, cooking, steaming and much more. Is used like a pot.	84 01 08 25	84 01 09 25	84 03 01 02	84 03 03 02		
	<b>Stainless steel container</b> , 100 mm depth, unperforated. Has plenty of room for washing larger amounts of fruit or vegetables.	84 01 01 15	84 01 02 07	84 03 01 02	84 03 03 02		
	<b>Stainless steel container</b> , 65 mm depth, unperforated. Can serve to collect e.g. cut-up fruit by hanging into the lower level.	84 01 01 16	84 01 02 08	84 03 01 02	84 03 03 02		
	<b>Stainless steel container</b> , 65 mm depth, perforated. Can allow for the safe straining of pasta, potatoes, etc. by hanging into the basin level. Ideal for washing fruit and vegetables.	84 02 01 12		84 03 01 02			
	<b>Stainless steel container</b> , 40 mm depth, perforated. Ideal for washing fruit and vegetables. The work processes washing, collecting, storing can be efficiently linked in combination with 1/3 containers.	84 02 01 13		84 03 01 02			
	<b>Enamelled container</b> , unperforated. The scratch-resistant surface is ideal for baking and roasting. The foods can be portioned with fork and knife and served directly from the container.	Depth 40 cm 84 01 04 14 Depth 20 cm 84 01 04 15					
1/2	<b>Stainless steel container</b> , 65 mm depth, unperforated. Besides washing and collecting fruit and vegetables, this container is excellent for preparing casseroles.	84 01 01 22	84 01 02 12	84 03 01 03	84 03 03 03	84 20 01 06	
	<b>Stainless steel container</b> , 90 mm depth, perforated. With a depth of 90 mm, a large amount of pasta, potatoes and such can safely and easily be strained. Also ideal for washing fruit and vegetables.	84 02 01 21				84 20 01 06	
	<b>Polycarbonbete container</b> , 65 mm depth, unperforated. Hygienic storage of pre-prepared fruit, vegetables and fish. The additional shelf insert separates the foods from the water at the bottom.	84 21 01 12		84 03 01 03	84 03 03 03	84 20 01 06	84 22 01 02 Perforated shelf insert
1/3	<b>Stainless steel container</b> , 65 mm depth, unperforated. This container can be used in combination with a 2/3 container, e.g. as a collecting pan for washed fruit and vegetables. Also for use as a cutlery container.	84 01 01 28	84 01 02 16	84 03 01 04	84 03 03 04	84 20 01 07	
	<b>Polycarbonbete container</b> , 65 mm depth, unperforated. Hygienic storage of foods due to the perforated insert. These containers permit the optimal freezing or (cool) storage of fruit and vegetables.	84 21 01 08		84 03 01 04	84 03 03 04	84 20 01 07	84 22 01 03 Perforated shelf insert
2/8	<b>Stainless steel container</b> , 65 mm depth, unperforated. Can be used as a waste container in the waterstation cubic to collect food scraps.	84 01 01 38	84 01 02 23	84 03 01 23	84 03 03 04	84 20 01 12	



# Professional kitchen technology at 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 around the globe with professional kitchen technology for over 80 years. "Cooking with Rieber" stands for health and enjoyment as well as kitchen solutions that make ecological and economical sense and carefully deal with the limited resources of energy, water and time.

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 way of cooking. With Rieber's system of the pros for the home. [www.rieber.de/home](http://www.rieber.de/home)

Presented by:

