

Provide quality, fresh and healthy
food in your care home

Great for your residents, great for your business!





“What’s the food like?”

With Rieber products you can ensure your residents, their friends and families are talking about how great your food is

One of the first things friends and family ask their loved ones in a care home is, “what’s the food like...” what do your residents say?

You don’t have to have a Michelin Star, but hot, home-cooked, fresh food is good for residents’ health and morale... it’s what they look forward to each day. So getting it right must be a great selling point for your home.

BGL Rieber has extensive experience in care home catering and products, from food transport to front cooking, so that meal plans are created flexibly and according to needs, with the highest standards in terms of safety, hygiene and food quality.

It doesn’t have to be complicated, or out of reach with regards to budget. We have economic, mobile, flexible and safe products that will make a difference to your care home.



Watch how simple it is.

Transporting and serving meals as good as when they were cooked

Temperature Control - **NORM Trolley**

When a great meal has been cooked, there's nothing worse than transporting it to the dining room and serving it cold!

Rieber's range of bulk food service trolleys is renowned for temperature control and being light and easy to manoeuvre.

The NORM food transport trolley is used within care homes to deliver and serve hot and chilled meals to residents.

The NORM comes in either a plain top version, or with sliding or hinged cover, and opens to reveal 2 or 3 bain maries for GN containers and underneath 2 or 3 electrically heated cupboards.

The stainless steel trolley safely delivers hot food in GN containers and allows for portions to be adjusted to suit the residents.



- Choice of 2 or 3 bain marie wells.
- Choice of sizes for plain top versions.
- Choice of serving tops and lights.
- Refrigerated compartments available.
- High-quality, hygienic stainless steel (inside & out).
- Stable round non-slip protection rail.
- Interior tightly welded with seamless, deep-drawn support rails.
- Double-walled insulation, low heat / cold loss.
- Self-closing doors - transport lock that can be operated with one hand.
- Mobile, with rustproof, lockable castors and push handle.
- Bumper protection, as well as impact-protected switches.
- Quick and easy cleaning, with removable door seals.





See the
Thermoport
plastic in action

Cook, pack, transport and serve

Thermoport® Heated insulated food transportation

For many years, the Rieber **Thermoport** series of food transport boxes have been the workhorses for moving and serving meals.

Designed to transport food and keep it hot or cold, so it is delivered and served as tasty as when it was first cooked and at the right temperature.

Thermoports are designed to be flexible and cater to your needs; they are available in numerous sizes, heated or unheated, plastic or stainless steel.

All are built to be tough, lightweight and able to transport food across the roughest of ground, indoors and outside.

The plastic boxes are pore-free, double walled and welded for optimal strength and hygiene... and they are dishwasher safe up to 90°C.

The stainless steel models not only guarantee excellent insulation, but also ensure the highest possible durability and compliance with the most stringent hygiene requirements.



Watch how the
stainless steel
version works

Cook, fill,
safely transport,
serve... simple

Thermoport® insulated meal boxes



The **Thermoport** insulated meal boxes keep food hot, cold or ambient for several hours. Ideal for providing meals to residents who can't, or don't want to, eat in the main dining area.

- Light, robust, double-walled and tightly welded.
- Non-porous plastic - **perfect for infection control.**
- Dishwasher safe up to 90 °C.

Meals are loaded into the box from a central kitchen, or from a remote kitchen and transported to where needed.

For the best food quality and absolute transport security, stackable top loader boxes are best used with the Rieber GN system, which can have non-spill lids to keep everything safe and secure during transportation.

Rieber Thermoports® can be combined with one another and stacked and placed on a trolley - for non-slip and safe transport.

We have numerous models of different sizes and shapes; speak to BGL Rieber to discuss your specific needs.



Thermoport® 10



Thermoport® 21

Keeps food hot
or cold for
up to 4 hours



Transform the service of your food ...



Watch a video here

K-POT replaces traditional serveries and chafing dishes and introduces a new, sustainable approach to creating food serveries and counters.

K-POT comes in a number of formats to cater for your exact needs:

- **For hot holding;** used to keep food warm at a precise temperature and to serve ready-to-eat food with GN-thermoplates®.
- **For cooking;** to regenerate chilled or frozen meals, as well as griddle, boil or fry.
- Cold holding variants are also available.
- Stainless steel housing with a rustproof, hygienic, high-quality brushed matt finish.
- Reliable recessed Ceran glass-ceramic hob.
- Anti-chafing dish: no burning smell, no risk of fire, no heat loss, no water bath, no slip hazard and no hazardous materials.
- Immediate heat transfer and uniform heat distribution.
- Compatible with GN sizes, a space gain of approximately 30% compared to round containers.
- Transport-safe, retractable rotary switch.
- Program status dual colour LED indicator light.
- Silicone feet on the bottom of the housing make it non-slip.
- No individual parts, so less cleaning is required.
- Easy clean Ceran glass.



With Rieber's **ACS Varithek**,
your chefs get to be out front
- with your residents...

Rieber's **ACS Varithek** combines integral ventilation with interchangeable cooking hobs – wok, two sizes of griddle, flat hob for boiling and frying pans, fryer and pasta cooker.

Varithek is a two or three-module front cooking station, which allows homes to cook and serve away from the main kitchen.

Cook food fresh or regenerate pre-cooked meals, maintaining the original flavours and goodness.



- **AMAZE YOUR DINERS**
Cooking out front draws attention to the food offer and communicates themed menus, and cooking fresh.
- **ENERGISE THE STAFF**
Front cooking brings energy and vitality to the catering offer, creating interaction with residents and adding visual theatre.
- **COMPLETELY MOBILE**
Front cooking takes your food to new places. Rieber ACS Varithek self-ventilating and fire suppressed stations operate anywhere with a suitable electric socket - inside or out.

Your chefs can talk to residents, explain the menu, and enhance their dining experience, creating the WOW factor!

Multipolar®

The safest and most efficient
communal refrigerator.

Keeping refrigerated food and
medicines separate, safe and secure

An ingenious series of undercounter and freestanding refrigerators, with 4 to 16 lockable compartments.

Each compartment has its own high quality single lock (digital or 2 keys per compartment) and is kept at a perfect constant temperature.

Ideal for staff and residents, all communal living areas and anywhere there is a requirement for personal shared refrigerated storage.



When you have the need
to cook and serve fresh, quality food, in different
locations, inside or out... call the experts

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