

Feeding those in isolation

Essential products for transporting food from your kitchen
and feeding those in your care





Your managed way to feed those in isolation

Food transportation - pages 3 - 7

Individual feeding - pages 8 - 11

The need to feed in isolation is becoming more and more common and establishments need to be prepared for the inevitable.

Feeding in isolation does not have to be difficult and stop people receiving the mental and physical wellbeing which comes from a regular, hot and healthy meal.

The products here have been tried and tested for a number of years in schools, universities, hospitals, care homes, prisons, secure units and many other environments and are ideal where meals need to be served in isolation.

If you have any questions, or need more information about any of these products, or advice on how you can feed in isolation, please email sales@bglrieber.co.uk or call 01225 704470.

Bulk feeding

Every option to move food to people in isolation. Hot or cold, heated or unheated. Plastic or stainless steel, large or small. On wheels or stackable.

The Rieber series of Thermoports can be combined with one another, stacked and placed on the transport or serving trolley — for non-slip and safe transport.



Stackable food transport box



Thermoport 100 KB

Heated top loader transport box

PAGE 4



Thermoport 1000 K

Unheated front loader transport box



Thermoport 1000 KB

A transport box that is heated

PAGE 5



Thermoport stainless steel series



The highest standards in hygiene

PAGE 6 & 7

Thermoport® 100 K unheated Thermoport® 100 KB heated

Cook, pack, stack, move

This stackable top loader is used to safely transport and keep food hot and/or cold using the GN system of food containers. A perfect combination for maintaining the best food quality and absolute transport safety and security.

- Light, robust, pore-free plastic, double-walled and tightly welded.
- Excellent insulation, low heat/cold loss.
- Ergonomic, foldable handles and high quality clip locks.
- Interchangeable floor protection rails.
- Dishwasher safe up to +90°C.
- Content with GN: maximum 26 litres

The interior space can be divided into separate hot and cold sections using a dividing plate.



Available as two options:

Thermoport 100 K unheated

An unheated top loader transport box, with integrated GN 1/1 cooling pellet in the lid.

Thermoport 100 KB heated

A heated top loading transport box with self-regulating PTC heating (fixed at +86°C, maximum +95°C).

- Reliably heated both wet and dry - with dry heating significant energy savings and less cleaning effort.
- Removable heating element, quick and easy cleaning.

Material	Polypropylene
Weight	K 7.5 kg, KB 8.3 kg
Dimensions	K 645 x 370 x 308 mm, KB 645 x 370 x 308 mm
Ambient temperature ..	-20 to +100°C
Colour	Orange or black
Capacity with GN	26 L



Thermoport® 1000 K unheated Thermoport® 1000 KB heated

The workhorse, for food transportation

Thermoport 1000s are built to be tough, lightweight and able to transport food across the roughest of ground, indoors and outside. Our customers frequently tell us some of their boxes are well over 20 years old!

The insulation means that Thermoport boxes will keep food hot or cold to your requirements, provided the boxes have been packed properly in the first place. Training and ongoing support is available to all BGL Rieber customers.

- Light, robust, pore-free plastic, double-walled and tightly welded.
- Excellent insulation, low heat/cold loss.
- Ergonomic, foldable handles and high quality clip locks.
- Interchangeable floor protection rails.
- With a detachable door for quick and easy cleaning.
- With 12 guide rails.
- Trolley combinations: Castors and wheels, heavy duty, indoor and external use.
- Without heating, dishwasher-safe up to +90°C and jet-proof (IPX5).
- Content with GN: maximum 52 litres.



Available as two options:

Thermoport 1000 K unheated

Thermoport 1000 KB heated

Precise and powerful convection heating (digitally controllable).

- Reliably heated with dry heating - significant energy savings and less cleaning effort.
- Suitable for outdoor use, splash-proof (IPX4).
- Steam slide for humidity regulation.
- Even heat distribution even when fully equipped.
- Removable heating element, quick and easy cleaning.

Material	Polypropylene
Weight	K 12 kg, KB 17.6 KG
Dimensions	K 610 x 435 x 561 mm, KB 688 x 435 x 561 mm
Ambient temperature ..	-20 to +100°C
Colour	Orange or black
Capacity with GN	52 L

Thermoport® stainless steel, heated front loaders

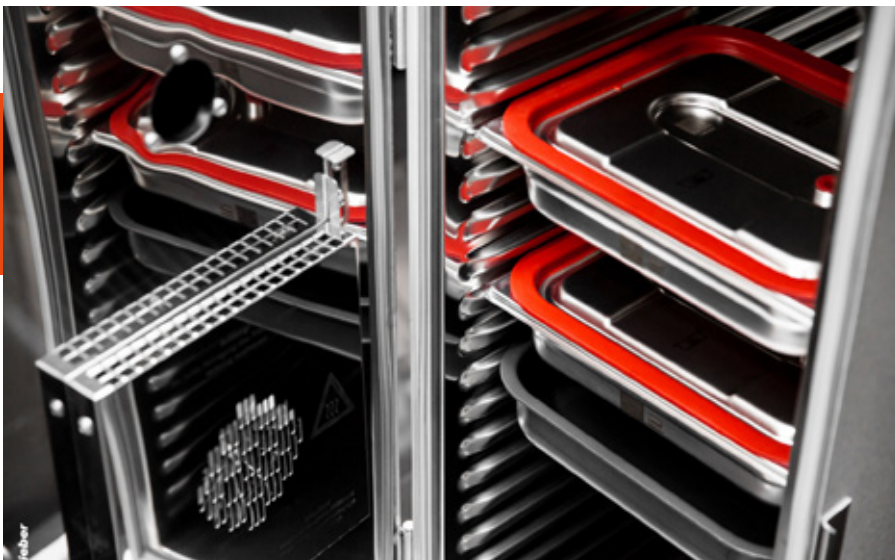
For the highest standards in hygiene

The mobile front loader with heatable, precise and powerful convection heating (digitally controllable, maximum +100°C).

Stainless steel is used both inside and out, which not only guarantees excellent insulation, but also ensures highest possible durability and compliance with the most stringent hygiene requirements.

Additional cooling option with insertion of GN 1/1 cooling pellets possible, the cold air is evenly distributed in the interior thanks to natural air circulation.

- Rust-free, high-quality, hygienic stainless steel (inside & outside).
- Interior tightly welded with seamless, deep-drawn support rails
- Double-walled insulation, low heat/cold loss.
- Even heat distribution even when fully equipped.
- Seamless deep-drawn support rails.
- Steam slide for humidity regulation.
- Mobile with robust, lockable castors and a push handle.
- Corner bumpers for protection.
- Suitable for outdoor use, splash-proof (IPX4).
- Removable door seal/heater, quick and easy cleaning.
- Without heating, high-pressure cleaner in the interior, jet-proof (IPX5).





MaterialStainless steel 1.4301 (CNS)
Weight36.4 kg
Dimensions492 x 769 x 793 mm
Ambient temperature ..-20 to +100°C
Capacity with GN.....63.7 L
Hygienic designH3

Thermoport® 1400 U (suitable for undercounter)



MaterialStainless steel 1.4301 (CNS)
Weight44 kg
Dimensions492 x 769 x 1078 mm
Ambient temperature ..-20 to +100°C
Capacity with GN.....89.7 L
Hygienic designH3

Thermoport® 2000 U



MaterialStainless steel 1.4301 (CNS)
Weight63 kg
Dimensions592 x 769 x 1448 mm
Ambient temperature ..-20 to +100°C
Capacity with GN.....130 L
Hygienic designH3

Thermoport® 3000 U

Individual feeding

Once you have transported the food to its destination the following are perfect solutions for serving individual meals to those in isolation.

All products work hand in hand with the Thermoport food transportation range and are dishwasher safe for complete hygiene control.



Thermoport 10

Everything for a single meal, in a box

PAGE 9



Thermoport 21

Simple transportation and serving

PAGE 9



Ultra SJ255

Insulated covers

PAGE 10



Thermotray

Perfect for stacking

PAGE 10

solutions

Thermoport® 10

Everything for a single meal, in a box

The Thermoport 10 insulated meal box keeps food hot, cold or ambient for several hours and is designed to allow a complete meal to be served.

- Reusable, robust and dishwasher safe.
- Non porous plastic - **perfect for infection control.**

Meals are loaded into the box and transported to where needed.

Thermoport 10 models store their heat in an integrated meal dish to ensure food stays hot.

The dishes can be pre-heated in a special Rieber heated dispenser or in conventional ovens.

As an alternative to the integrated meal dish, some clients choose to insert pre-heated sealed foil containers, with a complete meal.



Thermoport® 21

Transporting and serving an individual meal could not be easier

This stackable top loading unit is used for safe transport, keeping individually portioned meals hot or cold, perfect for maintaining the best food quality and absolute hygiene.

Made of non-porous plastic (so ideal from an infection control point of view) the Thermoport 21 holds standard plate sizes. It will keep a main meal and soup

or dessert hot for an hour, or with a heat holding pellet much longer. There are also two non-heated side dish bowls, room for cutlery and a menu card on each box, for identification purposes.

- **Individual assembly options**, either with a plain plate, or with the option of a divided plate for multi-component menus and with lids to fit.





Ultra SJ255 heat store base and insulated covers

Simple but highly effective

Designed to present fresh cooked plated meals from the kitchen, Rieber's Ultra SJ255 Heat Store Base system with insulated cloche, **keeps a meal hot without scorching**. For transporting short distances by tray, or for longer distances in Thermoport insulated boxes.

- Gives the kitchen more control, especially in terms of presentation, food arrives as chef plated it.

The SJ255 and the plates are pre-warmed in heated plate dispensers or kitchen ovens, if there is spare capacity. The meal is then plated, and insulated covers can be added top and bottom.

Temperature control is precise; with confirmation checks both in the kitchen and spot-checked at the point of service.



Thermotray

Perfect for stacking

Thermotray is made from dishwasher safe, foam-insulated hygienic plastic, so a meal consisting of hot and cold food can be served in one tray setting.

When fitted with their foam-insulated lids, trays can be stacked and transported on standard utility trolleys.

- Meals will hold hot at + 65° C for up to 30 minutes.



Complimentary products for the complete service

BGL Rieber offers an extensive range of products which are specifically designed to complement those listed in this brochure, including:

Rolliport

The universal transport trolley for all portable Thermoport models that do not have their own castors.

With the light and robust Rolliport, all portable Thermoport models can be transported safely and easily. For uncomplicated handling with a foldable and robust push handle made of hygienic stainless steel.

Also with antistatic rollers on request to prevent electrostatic charging.



GN Operating System

The GN Operating System maximises efficiency, ease of use and makes the best use of space during cooking, transporting and storage.

Made from food grade stainless steel and available in many sizes, perfect for both transporting and serving food.

- Simple, robust and hygienic.
- Also available with anti-spill lids, ensuring nothing spills out during travel.
- And... vacuum seal lids; flat stacking lids; lids with handles; hinged lids; lids with cutouts; dispenser lids and polycarbonate lids.



Specialist transport trolley (Rolli 10)



Ultra dispenser



Plate dispenser



Banquet trolleys

To find out which products are best suited to your specific feeding requirements, call 01225 704470 or email: sales@bglrieber.co.uk

BGL Rieber

The mobile kitchen company

If you have a need for
feeding in isolation...

Call: +44 (0) 1225 704470

Email: sales@bglrieber.co.uk

BGL Rieber Ltd.

Unit 1 Lincoln Ind Estate
Avro Business Centre
Avro Way, Bowerhill
Melksham, SN12 6TP

www.bglrieber.co.uk

