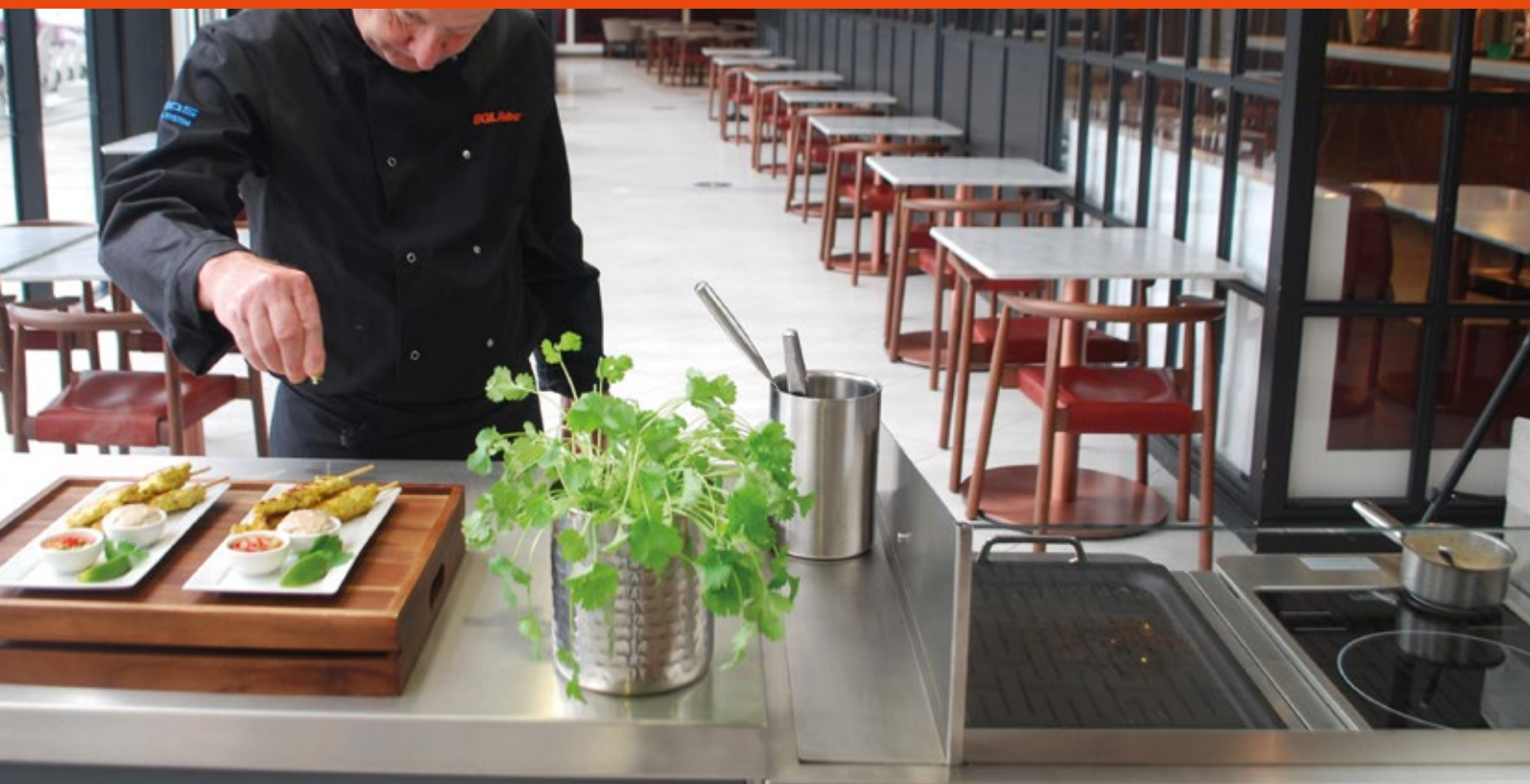


# Tools to make your catering blossom...

**Flexible, versatile, hygienic, sustainable  
and professional equipment solutions for  
your garden centre or farm shop.**





People love to eat breakfast, lunch and afternoon tea at garden centres and farm shops. But how do you provide an experience to ensure they come back again and again?

**Home-cooked fresh food and high-quality presentation are key to attracting customers and enticing them to return for more.**

BGL Rieber is a UK supplier with flexible, hygienic, sustainable and professional equipment solutions that will make a difference to your catering.

**FRONT COOKING:** Also known as theatre cooking; provides an impressive wow factor...but it can also take pressure away from an overworked main kitchen or serving area!

**HOT AND COLD FOOD DISPLAY** equipment has improved and whether you are looking to spice up your serveries, introduce 'Street Food' or 'Pop-Up' kitchens, or create additional service points outside or inside, we have flexible solutions proven to work.

**FOOD TRANSPORT:** Need to move food from the central kitchen or want to create pop-up or satellite service points? BGL Rieber is the expert in Thermoport, Europe's leading range of heated, refrigerated and ambient food transport solutions.

**BULK COOKING MADE EASY, NO STIRRING REQUIRED!** Want to make your own chutneys, jams, bread dough, cake mix, soups, stews, curries, pasta, mashed potatoes... Our range of Metos self-stirring combi-kettles cook automatically once loaded and produce large quantities of food with no additional labour!



Watch how simple it is.

# Transform the look of your food ...



Watch a video here

**K-POT** replaces traditional serveries and chafing dishes, and introduces a new, sustainable approach, allowing you the flexibility to serve food wherever and whenever you wish.

K-POT comes in a number of formats to cater for your exact needs, simply plug in and away you go:

- **For hot holding;** used to keep food warm at a precise temperature.
- **For cooking;** to regenerate chilled or frozen meals, griddle, boil or fry to order, in front of the customer.
- Cold holding variants do not need electric power.
- Easy clean, hygienic, high-quality with brushed stainless steel or matt black finish.
- Reliable recessed Ceran glass-ceramic hob.
- Anti-chafing dish: no gel heaters so 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.
- No individual parts, so less cleaning is required.
- Easy clean Ceran glass.



With **Front Cooking**, your chefs get to be out front - with your customers...

- **AMAZE YOUR DINERS**

Cooking out front draws attention to the food offer and communicates themed menus, special promotions and cooking fresh. Cook bacon & eggs, stir-fries, omelettes, noodles, curries, pasta; or just keep food warm.

- **ENERGISE THE STAFF**

Front cooking brings energy and vitality to the catering offer, creating interaction with customers and adding visual theatre.

- **MAXIMISE SALES**

Front cooking takes your food to new places. Rieber ACS Varithek self-ventilating and fire suppressed stations operate anywhere with a suitable electric socket.

- **USE FRONT COOKING ANYWHERE**

Rieber 'front cooking' units do not need overhead ventilation because they are self-ventilating. Wheel them anywhere you want them!



Customers get the **WOW factor** and come back for more.



Watch here to see how easy it is to cook in front of your customers.

“enhance your alfresco dining experience”



# Cooking modules change in seconds, to suit your menus

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 garden centres to cook and serve away from the main kitchen.

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



Griddles



Full Surface Induction



Ceran Hob



Induction Wok



Pasta Cooker or Fryer





See the  
Thermoport  
plastic in action

# No onsite kitchen? No problem

## Thermoport® Heated insulated food transportation

The perfect solution, whether you have a “pop up” kitchen, or your kitchen is away from where you want to serve the food.

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

# Combi-kettles do all the hard work for you!

Produce lots of portions at minimal cost in labour and energy!

Combi-kettles are the most energy efficient commercial kitchen appliance.

Free up kitchen labour by using a smart mixing combi-kettle.

- Reliable automation ensures routine food production without constant monitoring and with no need for chefs to manually stir.
- Regular recipes can be programmed in and allowed to run, freeing up valuable time, whilst knowing the kettle will produce a consistently perfect result.

... and nothing will burn or stick thanks to automatic temperature control and stirring.

## Supplied with full training package

Kettles come with a full training package to ensure you maximise their full potential.

ASK US FOR A DEMONSTRATION



See how easy it is to make hundreds of pots of jam

The Metos Proveno 4G takes the effort and time out of cooking mashed potatoes and fillings for pies and pasties..



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

**Call:** 01225 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](http://www.bglrieber.co.uk)

