

The hospital food distribution experts

Solutions for transporting meals around the hospital, safely, whilst maintaining the best food quality. Coupled with unmatched reliability and ease of maintenance.





The backbone to delivering meals around hospitals

BGL Rieber are the UK's distributor for Rational Production, one of Europe's market leaders in meal distribution systems.

Rational have developed an incredible range of products by being attentive to the needs of hospitals and especially, in maintaining food quality while providing reduced overheads, operator safety and ease of use.

Rational Production states: "For us, producing meal handling and distribution systems means paying constant attention to customer needs, putting ourselves on the line each day to create custom solutions to meet any need. Know how, experience and the ability to innovate through continuous research and listening skills is what has led to a continuous evolution of our products over the years.

"Our products over time have turned from simple trolleys into key elements for integrated food distribution systems."



UNITRAY

...meal trolley distributing hot and cold food on a single tray



COMPACT

The most compact trolley of its capacity on the market. The new generation Unitray occupies 12% less space than the previous model, and is 6% lighter, reducing the space and effort required to manoeuvre the trolley.

SAFE & ERGONOMIC

The push handle has been designed to protect the user's hands from potential damage. The special door closure system guarantees that the trolley can be opened from within, in compliance with safety legislation.



ECO-FRIENDLY

The new manufacturing technology, and the materials used, enable all parts of the product to be replaced, making the trolley easier to maintain, guaranteeing a longer life cycle and increasing the eco-sustainability of the product.

PERFORMANCE

A central partition allows the two different environments to be separately controlled. Suitable for cook/chill and cook/serve applications, hot regen temperature is controllable in 1°C increments up to 140°C.



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A perfectly integrated regeneration station and a solid, simple and light shuttle trolley

DSPRO SYSTEM



The DSPRO Docking Station and the PROSERV Shuttle simplify meal distribution on trays.

The DSPRO Docking Station is installed in a fixed position to run heating and cooling cycles.

The PROSERV Shuttle (available in 4 sizes) allows food to be transported in a compact, lightweight, ergonomic and economical shuttle. It offers lightweight, manoeuvrable delivery without the need for on-board technology.

Connecting the two elements creates the DSPRO SYSTEM, the ideal solution for Cook&Serve, Cook&Chill and Cook&Freeze.

- PROSERV shuttle is stable, easy to push, ergonomic, manoeuvrable, economical and is also relatively lightweight
- Weighing from 107-160kg unloaded, capacity is from 14 to 36 trays per shuttle
- Height varies across the range from 1071mm/42 inches, to 1393mm/54 inches and 1629mm/64 inches
- The width is a slender 798mm, or just over 31 inches



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A key advantage of this system is cost saving; delivery trolleys do not feature regeneration or cooling equipment, instead relying on excellent insulation to maintain temperatures.



EVOMULTI

The lightest, most compact, convection heated multiportion trolley on the market

EVOMULTI is ideal for reheating and/or maintaining the temperature of meals pending distribution. It is designed for Cook/Serve, Cook/Chill and Cook/Freeze and EvoMulti is also able to cook simple food.

It can be configured in different sizes with heated, refrigerated, plate warmer and neutral compartments, and is enhanced by a wide range of optionals to meet even the most demanding requirements.



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EVOMULTI will regenerate GN containers, hold food hot or cold and it can even be used as a simple oven - finishing dishes or cooking food such as baked potatoes at up to 170 °C.

The height of the base unit is 956mm and to the top of the gantry, 1391mm (or 4.5 feet tall), making the EVOMULTI easy to handle and serve from for all staff.



The simplified multi-portion
meal trolley

EVOLITE



Use as a lightweight mobile unit, or as a fixed serving station.

QUALITY: Using extensive research on internal air flows, EVOLITE provides gentle and even temperatures without damage to the food quality.

THERMAL MAINTENANCE: High quality insulation, clever design of internal compartments, superior heating and cooling, combine to maximise food quality and safety.

DISPLAY: Indicates the actual and set compartment temperatures.

SWITCHES: Turn any hot plate and plate warming compartment on/off.

AVAILABLE SIZES:

Small Single Compartment (8x GN1/1)

Two Compartment hot/cold (4 GN1/1 + 3GN1/1)

Large (8 + 8 GN1/1 or 8 + 4 + 3 GN1/1)

ACCESSORIES:

SIDE SUPPORT TABLE: Provide added work space.

TRAY FITTINGS AND DISPLAY FIXTURES: Secure containers on the EVOLITE worktable.

OPTIONAL HOTPLATES: Small and Large.



PROACT

Customisable hot/cold trolley for meal distribution in open or bridge versions



PROACT is the heating-refrigerated trolley for meal distribution that stands out for its compactness and versatility.

Features extreme lightness thanks to ALUFRAME technology (as used by aircraft industry) which makes the trolley easy to handle.

CUSTOMISED TRAY: This version of PROACT comes with two chambers with an insulated dividing wall in between. Allows for the use of different sized hot/cold trays.

MULTI-PORTION VERSION: Comes with two chambers with an insulated dividing wall in between, which allows the use of different size GN containers.

UPPER SUPPORT SURFACE: PROACT trolley in the BRIDGE version can be fitted with a side and upper shelves to widen the serving options.

WAKEUP

High-capacity 40-tray breakfast trolley with large work surface



LARGE WORK SURFACE: Extendable by using optional supports

HIGH CAPACITY: 40 trays GN 1/2 with 79 mm pitch

TRAY HOLDERS: In stainless steel suitable to hold both trays and GN containers

DOORS: With lock and 270° opening angle with magnetic stopper

LINEAR DESIGN: For easy cleaning; suitable for dishwashing tunnels

OVERSIZED WHEELS: ø 125 mm, 2 of which are pivoting, for easy handling

OPTIONAL VARIATIONS: Including open base and covered

If you have a need for
distributing meals around a hospital...
call the experts

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