

Essential products for successful hospitality

Food transport, front cooking and service





For many establishments, catering can often be required away from the kitchen and traditional dining room. So how do you transport and serve your food and maintain the same temperature and quality as when it was cooked?

When your business sets a high standard for quality, maintaining this with your catering is so important.

BGL Rieber specialises in products specifically for the purpose of transporting and serving food, whilst maintaining the very highest level of quality. This is ideal for situations like conferences, business events, weddings or parties, in fact any event where catering has to be served away from the kitchen.

Our Varithek series even allows you to cook virtually anywhere, bringing a new catering experience to your business, by allowing chef to cook in front of your customers and creating that WOW factor.



Watch how
easy food
transportation
is with it is with
Rieber

When practicality, quality and sustainability meet as one

With our headquarters in Reutlingen, Germany, Rieber is a leading provider of kitchen solutions for professional caterers.

Since 1925, this family run business has put humans and food at the focus of our products and solutions, as well as the responsible use of limited resources such as energy, water and time. In this way, we achieve both high efficiency when it comes to cooking and serving, as well as low overheads and high environmental compatibility.

Our eatTAINABLE reusable food container system has recently won the international Green Product Award.



Innovations for the future

Wherever food and beverages have to be transported safely at different times and to different locations, Rieber has the right solution for you. No matter if it's for the private or for the commercial sector: we maintain the quality of the food until consumption.

Quality with continuity and the overall conservation of resources in our own products and their production, as well as in their application, are the central drivers and benchmarks at Rieber, to constantly develop innovations for the future in order to offer the best solutions to our customers.

Banquet Trolleys

For serving hot and chilled food simultaneously



All banquets are unique, but the food quality and temperature must be consistently perfect.

Whether it's for small or large conferences, seminars, dinners, or family celebrations, with the Banquet Trolley from Rieber, your banqueting requirements can be met economically and appetisingly.

Hot and refrigerated trolleys are available, each featuring a high-quality stainless steel carcass, double wall insulation and seamless easy-clean deep-drawn shelf rails for maximum hygiene and ease of use.

Meals are portioned in advance and held in the pre-heated or refrigerated banquet trolleys until it is time to eat.

Even changed schedules or delayed guests are no threat to the success of your banquet, because Rieber Banquet Trolleys feature adjustable humidity, essential for keeping meals moist and succulent.

Rieber Banquet Trolleys have proved so reliable, they are used by hospitals, hotels, schools and event caterers around the globe, looking to keep food at the right temperature, hot or cold.



For a successful banquet: Hot or chilled food ready to serve

The robust Rieber Banquet Trolley safely transports food, ensuring it is kept up to temperature and ready to serve in GN containers or as plated meals.

- Hot from +30 degC to +100 degC (+80 degC is achieved in only 30 minutes)
- Cold -12 degC to +8 degC



All units feature digital thermostatic control with memory storage, tilt shelf protection, and door opening to 270 and 180 degrees.

Fully GN compatible, Rieber Banquet Trolleys also feature all-around bumper protection and recessed handles for comfort and safety and to maximise the use of space.

Rieber Banquet Trolleys come in a variety of sizes and formats to meet all your needs.

The standard models have digital control in a heated version (with additional precise and powerful circulating air heating with extra humidity) and a chilled version (with precise and powerful compressor cooling and a circulating air fan).

All variants are available with a single or double cupboard compartment in which the GN 2/1 grilles, GN containers, and also GN-thermoplates® can be directly inserted.

Adjustable humidity option which is essential for keeping meals moist and succulent.

- Hot and refrigerated trolleys, double wall insulation, and seamless, easy-clean deep-drawn shelf rails are available for maximum hygiene and ease of use.
- Single and double-door models are available, with the two-door model featuring up to 180 plate capacity.
- Rustproof, high-quality, hygienic stainless steel.
- Mobile with robust, rustproof, fixable castors.
- Deep-drawn recessed handle and an integrated push handle.
- Self-closing door with a silicone seal.
- Corner bumpers for impact protection and a shockproof switching element.
- Can be heated wet as well as dry; dry heating provides significant energy savings.



ACS Varithek Bring the wow factor to your dining experience



Scan here to see how mobile it really is, or visit the BGL Rieber YouTube channel

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

With integral ventilation, optional Amerex fire suppression, interchangeable cooking modules and robust castors, the ACS Varithek gives you a flexibility like no other cooking equipment.

Breakfasts, buffets or fine dining, with induction hobs, wok, griddle, pasta cooker or fryer, your menu options are enormous.



- AMAZE YOUR DINERS**
 Cooking out front draws attention to the food and communicates themed menus, special promotions and cooking fresh.
- ENERGISE THE STAFF**
 Front cooking brings energy and vitality to your 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.

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 you to cook and serve away from the main kitchen.

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



Griddles



Ceran Hob

Induction Wok



Full Surface Induction

Pasta Cooker or Fryer





K|POT® & K|POT® CONNECT

Your new **flexible** buffet solution

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.

Culinary delights at the push of a button - with our classic K|POT® or the new app-controlled K|POT® CONNECT.

Whether in the morning, at noon or in the evening, the K|POT® offers you a mobile and highly functional buffet solution, without your food overcooking or being served lukewarm.

This gives you the solution to the problems of classic chafing dishes:

- no annoying smell of fuel gel
- no risk of fire
- no waste heat
- no water bath
- no risk of slipping

K-Pot is lightweight and fully mobile, creating a professional food display anywhere with a 13-amp socket. The cold K-Pot is cooled using freezer blocks.

New K-Pot Connect app means you can remote-control the warming, cooking and regeneration programmes, providing more hot display options.

Send K-Pot along with delivered food. K-Pot regenerates and keeps food hot while the guests are dining



Watch a video here to see what makes K-Pot so special

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.
- Simply plug in where you need it.
- 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.

K-Pot Connect

A new app control means K-Pot Connect can be switched on remotely, to warm croissants for breakfast, or perhaps regenerate the lunchtime meal.

For quality dining, event catering or functions in hotels, this remote capability helps to ensure the caterer can provide consistent quality foodservice, but with minimal labour.



Downloaded the Connect Products brochure here.





Watch how the stainless steel version works

Need to move food to a location away from the kitchen?

Thermoport®

Heated / insulated food transportation

There are many situations where food needs to be transported away from the kitchen and to a location where it has to be served. This raises two main issues: how to do it safely and how to keep the food at the temperature and quality it was intended to be.

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, delivered and served as tasty as when it was first cooked and at the right temperature.



See the Thermoport plastic in action



Plastic or stainless steel

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

Thermoports 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 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.

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



Thermoport Plastic

- 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 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).
- Removable door seal/heater, quick and easy cleaning.
- Content with GN: maximum 52 litres.

Thermoport Stainless Steel

- Rust-free, high-quality, hygienic stainless steel (inside and 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).



When you need to cater for conferences and events...*join the party, call the experts*

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