

Essential products for university catering

**... Cook and serve fresh food as and
when your students need it!**





Overcoming the challenges facing university catering

These are some of the unique challenges facing university caterers:

- How to use theatre cooking to produce a dining experience with a wow factor,
- How to transport and serve food across campus whilst keeping it tasting as good as when it was cooked and at the correct temperature,
- How to cook quality food in bulk, efficiently and cost-effectively, with as little labour as possible

Catering for a university can be challenging. The variety of menus, from street food to fine dining, and the size and spread of campuses can be demanding. Students and staff are looking for good value, healthy and tasty, home-cooked food, ranging from street food to fine dining.

At BGL Rieber, we understand these challenges and work with universities to produce solutions.

Here are some of the key products used by universities throughout the UK and Europe. These will help you cook, transport, and serve the best possible food for your staff and students.



Scan or click to view our many products perfect for university catering

CLICK on the solution for you

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, cooked and served, safely at different times and in different locations, Rieber has the right solution for you. Our products are developed to maintain the quality and temperature 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.

- Theatre Cooking
- Service
- Mobile Cooking
- Food Transport
- Secure Refrigeration
- Bulk Cooking
- General Purpose Trolleys
- HACCP

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

- **AMAZE YOUR DINERS**
Cooking out front draws attention to the food offer and communicates themed menus, special promotions and cooking fresh.
- **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.

Your chefs can talk to guests, explain and upsell the menu, enhancing the customer's dining experience

Customers get the WOW factor and come back for more.



Click or scan here to see how mobile it really is



Scan or click to watch the ACS Varithek and K-POT in action together.



Scan or click to view our many products perfect for university catering.

Cooking modules change in seconds, to suit most menus

Rieber's ACS Varithek is a winning combination of clever ventilation extraction with interchangeable cooking hobs.

Whatever you would like to cook, the combination of cooking modules can be changed to meet your needs.



Theatre Cooking

Service

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General Purpose Trolleys

HACCP



Griddles



Full Surface Induction



Ceran Hob



Induction Wok



Pasta cooker or Fryer



Transform the service of your food ...



Click or scan
to watch
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 approx. 30% compared to round containers.
- Transport-safe, retractable rotary switch.
- Dual colour LED indicator light for program status.
- Non-slip due to the silicone feet on the bottom of the housing.
- No individual parts, so less cleaning is required.
- Ceran glass is easy to clean.





Reduce costs and improve sustainability

K-POT saves energy and improves sustainability for the caterer – and it saves the cost of using gel heaters! No carbon monoxide is generated using K-Pot and there is no risk of fire, as with smelly gel heaters. Risk assessment is also much easier. One university caterer likes Rieber's K-Pot so much, he bought 20! The university stated they could save over £5,000 a year on gels alone.

K-Pot Connect

A new app control means K-Pot can be switched on remotely, to warm croissants for breakfast, or perhaps regenerate the lunchtime meal. Ideal for heads of faculty meetings, post sporting event sustenance or functions in the student union, this remote capability helps to ensure the caterer can provide consistent quality foodservice but with minimal labour.

Simply plug
in and serve
great food...
anywhere!

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Table-top multifunctional oven

Navioven is a table-top oven for baking, simmering, core-temperature simmering, braising and regenerating food in a GN system.

Made of stainless steel with illuminated interior and insulating glass door – temperature range from +20 °C to +240 °C.



Small, compact and transportable

- Rated at 230 V, it uses a standard electric socket and offers pre-programmed and menu control.
- Digitally controllable circulating air heating enables a wide variety of cooking methods, from gentle to powerful.
- Seven pairs of rails support a maximum of 5 x 1/1 GN 65 mm deep – the rails are removable.
- Comes with carrying handles as standard.

No spills during transportation

When safety is paramount ...GN Operating System

Rieber is the world's largest manufacturer of GN pans.

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

Have the right container for the right food, with the very best food security

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.

Non spilling...

Lids for all sizes of GN pan. The silicone seal is ultra hard wearing and ensures NO SPILLS during transport.



Banquet Trolleys

For serving hot and chilled food simultaneously



See more about
our banquet
trolleys here



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

Whether it's a small or large event, with the Banquet Trolley from Rieber, your banqueting requirements can be met economically and appetisingly.

Heated 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 stadia, conference venues, 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°C to +100°C (+80 degC is achieved in only 30 minutes)
- Cold -12°C to +8°C



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.

- Heated 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.



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 around hospitals.

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!

Available in plastic and stainless steel, Thermoports are 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.





Thermoport® MIDI K/KB

The MIDI K/KB doubles the capacity of a single Thermoport 1000, with secure and safe connecting brackets / or handles and optional heavy-duty base and tow bar. Allows for 2 x chilled boxes, 2 x heated boxes or a combination.

Thermoport® MAXI K/KB

Where greater volume is required, the MAXI K/KB has a huge capacity of 104 L per box, an incredible 208 L when two are stacked with secure and safe connecting brackets / or handles. Also available are an optional heavy-duty base and tow bar. Allows for 2 x chilled boxes, 2 x heated boxes or a combination.



Thermoport® 2000 U

Food transport trolley, precise digital control - convection heating (maximum temperature +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.

Pictured left: Thermoport 2000 U shown as the heavy-duty version with Thermoport 1000 K on top.



See how
multipolar works



Communal refrigeration, with individual, lockable compartments

Multipolar® Lockable Refrigeration for Universities

Keeping refrigerated food and medicines separate, safe and secure for students and staff

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

Ideal for students or staff, all campus communal living areas and anywhere in a university where there is a requirement for personal shared refrigerated storage...

Lock types available, including: key pad, RFID digital card, key and app.



Multipolar®

The safest and most efficient communal refrigerator

- For individual storage of food in communal areas.
- Each compartment has its own high quality single lock (2 keys per compartment) and is kept at a perfect constant temperature.
- Each Multipolar has a master key for added security.



The Multipolar® range is based on a varied range of cabinet sizes to suit all requirements.

- Undercounter units house 4 or 6 compartments, and fit underneath worktops.
- Full size, free standing models featuring 8 to 16 compartments, in a range of cabinet sizes.

Flexible refrigeration

- A choice of units with 4 to 16 lockable compartments, set within an impact and shock resistant outer cabinet.
- Main door hinged right or left.
- Multipolar® can be freestanding or fits under a worktop - to accommodate whatever space you have available.



Undercounter - 600mm x 600mm x 850mm
4 or 6 compartments



Free standing - 600mm x 610mm x 1,640mm
8, 10, 12 or 14 compartments



Free standing - 750mm x 730mm x 1,640mm
8, 10 or 12 compartments



Free standing - 750mm x 750mm x 1,864mm
16 compartments

Material	Outside steel/white
Weight	From 45kg-110kg
Cooling Area	+2°C to +10°C, operating parameter up to 32°C ambient
Colour	White

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General Purpose Trolleys

HACCP

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 45 litres of fresh Thai chicken curry

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





Read more
about the
MixPan here

Viking MixPan...

Sear, brown, braise and mix in the same pan...

The Metos Viking MixPan is a brattpan with integrated mixing function. It's reliable automation takes care of routine food production without constant care and monitoring.

The pan can be controlled by the user to mix and cook at the same time.

Tilting height from the pouring spout to the floor is 600mm.



Read more
about the Bratt
Pan here



It is ideally suited to the modern university kitchen because it is easily operated by just one person, and can run automatically, producing consistent results because it ensures braised, fried or sauteed food, sauces and dairy custard cannot not stick or burn.

With a choice of capacities including 150L and 200L, the MixPan has a working temperature up to 250°C and features proven safeguards while in use.

Metos Futura HD Tilting Bratt Pans

Promising the most powerful tools for BIG kitchens, Metos Futura HD bratt pans offer multi-mode cooking, a 250°C frying surface and up to 41.4 kW power!

Designed for maximum economy as well as ease of use, the Futura HD models feature a double walled, insulated, counter balanced lid with built in water tap, and motorized tilting to 90°.

Pans have capacities of 100, 150 and 200L and operate in cooking mode and roasting mode – models feature two frying zones, which can achieve up to 250°C.

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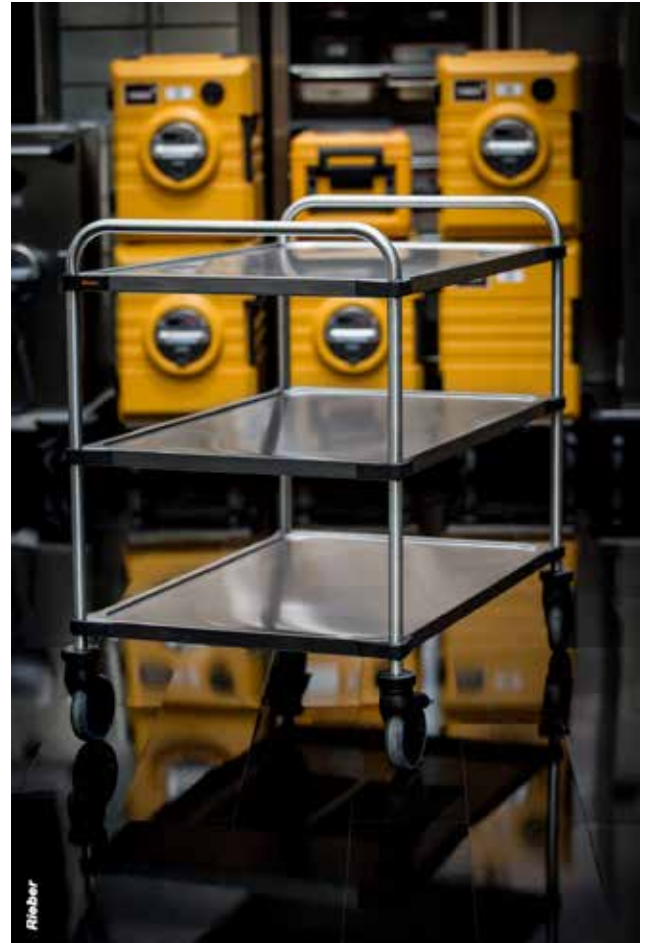
General Purpose Trolleys

Non rattle, robust, the best GP trolleys made in Germany.

The Rieber GP Trolley is guaranteed not to rattle or squeak. It is metal to metal contact that causes rattles. Rieber uses sound dampened brackets to stop this.

Rieber GP Trolleys also have the option of NOISE REDUCING foamed PUR castors, cushioned wheels that further reduce noise and absorb shocks. (Also optionally available on virtually of all Rieber's food delivery trolleys.)

Rieber GP Trolleys are available in two and three-tier format and in standard and 'Jumbo' versions. Jumbo GP Trolleys have a load limit up to 220 kg. Two Shelf GP Trolleys have a load limit of 120 kg; three shelf versions 150 kg. Serving trolley is made of stainless steel, tubular pushing handle, deep-drawn shelves with raised edge, sound-deadened, screwed construction, max. surface load per shelf 80 kg.



Rieber GP trolleys and PUR castors...

All serving trolleys have corner bumpers on each shelf, deflector castors and 2 swivel castors, 2 swivel castors with brakes.

The sound difference with the new PUR cushioned wheels is amazing. Imagine walking across a hard floor wearing just your socks, instead of a pair of strong shoes. People will no longer hear the trolleys approaching.



Your transparent, traceable and digital all-in-one HACCP system

Easily retrofittable and simple to use – for maximum safety and hygiene

There are HACCP food safety systems and there is software that allows you to make lists, but CHECK provides you with a single solution that will transform all your procedures.

Yes you can check that food is kept at the perfect temperature and record it for HACCP, but with CHECK you can also ensure:

- The kitchen is cleaned to a high standard,
- Equipment is maintained correctly,
- The location of all pieces of equipment is known,
- Supplies have been delivered and stored correctly,
- A function / event has been set up perfectly,
- The toilets have been cleaned and any issues dealt with,

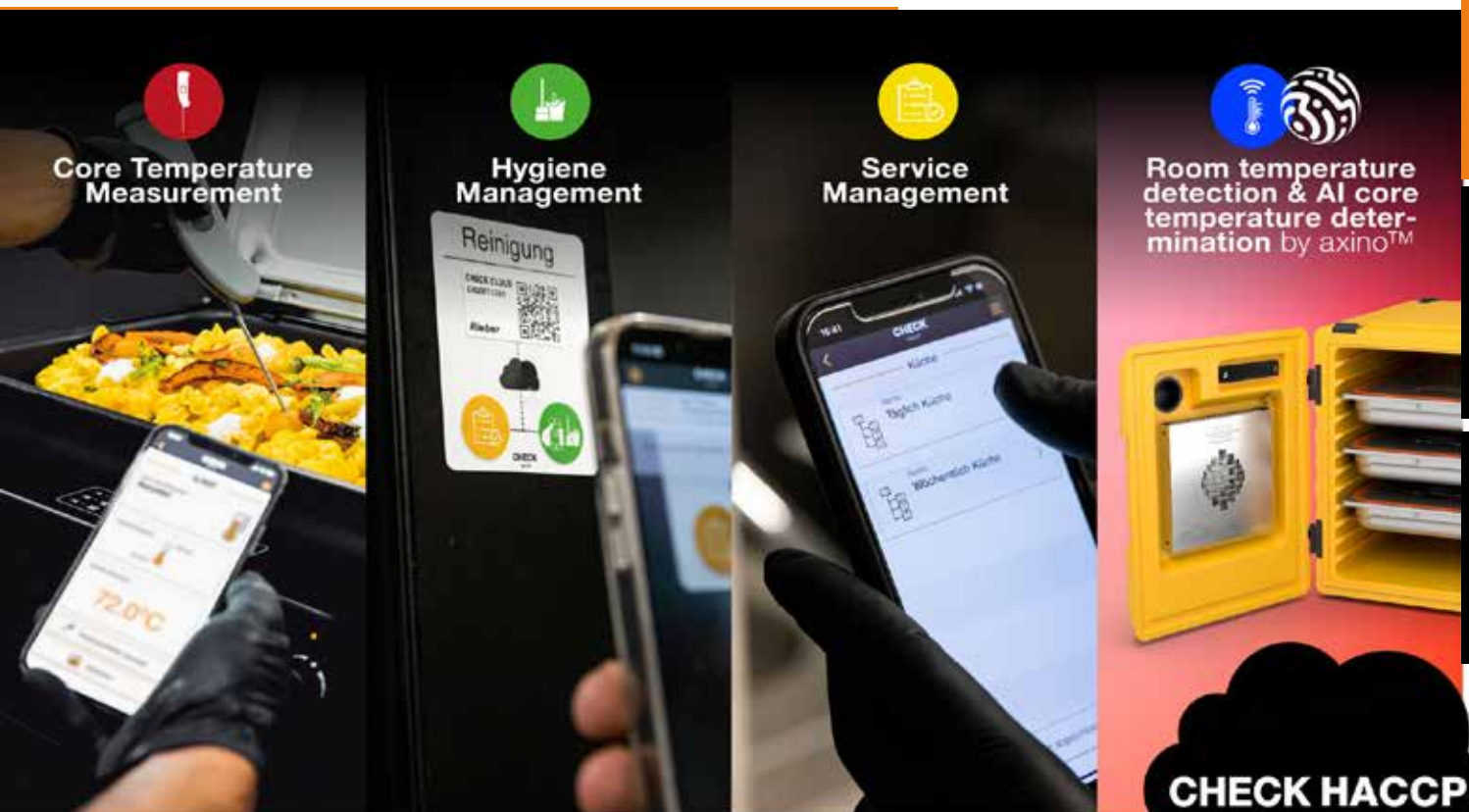
...and it doesn't stop there, the checking is endless and can cover all areas of your business.

All data is then recorded and available for you to analyse.

Accessible to all your team members, wherever they are.



Managing the workload is easier for managers with the CHECK CLOUD hygiene and HACCP system – used on smartphones and tablets, via an app or a browser. The system can be used by anyone with permitted access and the data is available wherever you need it.



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

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