

Focus on..

BGL Rieber

Ask the experts

Better solutions for food *delivery and service*

Issue 24



BGL Rieber, the experts in innovative front cooking, food transportation and serving solutions

Whatever your food transport and serving needs, contact **BGL Rieber** on 01225 704470, email sales@bglrieber.co.uk or find out more and download product information at www.bglrieber.co.uk

Below are a sample of the innovative solutions available from **BGL Rieber** visit www.bglrieber.co.uk for our full range



Rieber ACS Varithek front cooking:

The leading self-ventilating air clean systems, for fresh and healthy food choices. No need for overhead extraction; ideal for servery or can be mobile for functions.

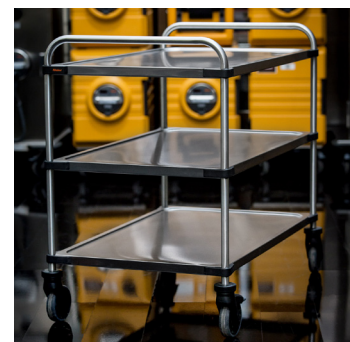
Rieber Thermoport: With a proven track record, these stainless steel or plastic boxes are ideal for all heated and unheated food transport and storage requirements - perfect for internal and external use.



Rieber GN Containers: Rieber is a leading manufacturer of space-saving design GN stainless pans, in virtually any shape or size you could want.



Rieber K-POT: The most innovative electric chafing dish - replaces conventional dishes, ideal for functions, servery counters and buffets.



Noise Reduced Rieber GP Trolley: with optional foamed PUR castors, cushioned wheels that absorb shock.



Multipolar Refrigeration: A series of refrigerators with four to 16 lockable compartments.



Rieber Banquet Trolleys: A range of market leading banquet trolleys, offering exceptional build quality combined with a host of added-value features.



Metos combi kettles: The leading combi kettle for all major large kitchens - can cook, mix and cool almost any kind of food.

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