

OUR RESPONSE TO COVID-19

Issue 29



SECURE FEEDING... HELPING YOU TO FEED THOSE IN ISOLATION

The unprecedented changes COVID-19 is making to our lives means we must take an immediate look at how we serve meals to those in isolation.

It is no longer practical, or safe, to eat in groups or association, but we do need to maintain the mental and physical wellbeing of staff and inmates which come from a regular, warm and healthy meal.

The solution is a managed way to serve individual meals, in a safe and secure manner for both inmates *and* staff, whilst keeping food as good as when it was cooked, even after a substantial period of time.

As a prison lockdown may hit you at any moment, we wanted to share with you our experience in what has helped prisons, remand centres and secure units to service individual meals when the worst case scenario becomes a reality.

Thermoport 10

individual insulated food containers



For many years, the **Thermoport 10** has been the perfect solution for prisons needing to serve individual meals during Ramadan, and so it is now the tried and trusted answer to combat this virus for staff and inmates.

- Keeps a meal hot for more than four hours
- Tough, lightweight and reusable
- Dishwasher safe, ensuring total hygiene
- Choose between 3-compartment or undivided meal tray, one or two additional side dish trays.



Boxes are filled and sealed during the usual lunchtime or evening meal service and then can be delivered. No extra labour other than delivery is required and a hot meal is served to the usual standard.

Talk to us now, call 01225 704470 or email sales@bglrieber.co.uk. We are here and ready to help you. It's better to be over cautious than under prepared.

Find our more at:

www.bglrieber.co.uk/product/thermoports-for-individual-meals/

See over for more products to help you at this time.

Thermoport boxes, containers and lids can be delivered from the UK within days, while stocks last

During this time of new challenges, Rieber has a Thermoport box ready for every food transport eventuality



Transporting meals from kitchen to a wing?



Mega-K slimline



Maxi-K Quad

The special order **Mega-K** slimline triple-decker Thermoport, transports large volumes of hot or cold food through narrow spaces, such as doorways and across the roughest of ground.

The **Maxi-K** quad double-decker has a heavy-duty base, which provides extra stability and rigidity. Featuring extra-large castors, they soak up the vibration from rough surfaces and pathways.



If you need to go completely mobile...

The **Thermoport Midi-K** range of insulated boxes, each with a 52-litre capacity, features integral heating to hold food up to +85degC.

- Boxes stack on top of each other, or can have a smaller 50 litre box mounted, for cold or ambient food.
- With heavy duty castors it is ideal for transporting meals all over rough ground. Or working off a standard 13 amp supply, it can be adapted for use in vehicles.

TOWABLE THERMOPORT
A 'Midi-K' mounted on heavy-duty bases and designed for towing by electric vehicle from a kitchen to a remote service point.



BGL Rieber

BGL-Rieber Ltd
Unit 1, Lincoln Ind Est, Avro Business Centre
Avro Way, Bowerhill, Melksham, Wilts, SN12 6TP
T: +44 (0) 1225 704470
F: +44 (0) 1225 705927
E: sales@bglriever.co.uk
W: www.bglriever.co.uk