

Focus on..

BGL Rieber

Ask the experts

EVOLVING THE PRISON MEAL SERVICE

Issue 35



EVERYTHING YOU NEED TO KNOW...

It has now become clear that mealtimes within prisons have been forced to change and for the long term.

In this new world order, feeding in large groups can no longer be a viable option.

So what is now the new normal?

To maintain the mental and physical wellbeing of staff and inmates, you still need to provide a regular, warm and healthy meal, but now in either small socially distanced groups, or in complete isolation.

Don't worry help is at hand...

At Rieber, our expertise lies in purpose-designed equipment for feeding people on the move, in isolation, or away from the main kitchen. We make simple, cost

effective, practical food transport and serving solutions that are proven to work safely – exactly what's needed now.

We want to share with you some key products which serve individual meals in a time of crisis



**ANY TIME
ANY PLACE
ANYWHERE**



KEY PRODUCTS FOR FEEDING THOSE IN ISOLATION

As already extensively used by prisons during Ramadan

1. Thermoport individual meal boxes

During a time of crisis, there are unfortunately many circumstances where meals need to be served in isolation. The Thermoport 10 insulated meal boxes keep food hot, cold or ambient and are designed to allow a complete meal to be served. Reusable, robust and dishwasher safe. Non porous plastic - perfect for hygiene control.



2. Rieber secure meal system

Rieber's JVA individual secure meal system offers the ideal, robust, fast, efficient and high-quality meal delivery system for hot, cold and ambient meals. With the capacity to transport up to 40 or 60 individual meal trays.

The trolley is designed to work in narrow spaces and is made of food grade stainless steel.

Options include cushioned castors to suit rough ground. Near silent running of Rieber trolleys is achievable with PUR sound-reduced castors.



Ideal for use at any mealtime, the JVA Secure Meal Tray is made from 1mm stainless steel, with lid. It features a safety edge and is very hygienic, proven tough enough for use anywhere.

Featuring a 1.25l filling volume and with three compartments, the meal tray is GN compatible (half size GN) so keeps food piping hot for as long as required.

The meal tray can be used with all Thermoport systems.

3. Thermoport food transport boxes



The perfect solution for moving meals cooked in one place and serving them somewhere else - for staff meals, for inmates and to those in isolation.

Meals can be transported in bulk or ready plated, with hot or cold pellets, to maintain temperature.

Incredibly tough but lightweight, easy to use and with the highest standard in hygiene.

4. Double and triple deckers

With the Mega-K quad double and Maxi-K triple decker Thermoport boxes, you are able to transport large volumes of hot or cold food through narrow spaces, such as doorways and across the roughest of ground.

... perfect for transporting meals from kitchen to a wing.



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