

Focus on..

Hospital Bulk Cooking

Issue 10



Cook-freeze and gold standard for Stafford... with Metos Proveno

■ **County Hospital Stafford has completed the installation of a new cook-freeze system based on Metos Proveno cooking kettles.**

The catering team at Stafford are only the third hospital in the country to achieve the Soil Association's Food for Life Gold Standard award.

John Hughes, Facilities Project Manager, oversaw the new kitchen installation for University Hospitals of North Midlands.

"We want to deliver clean, fresh,

seasonal food to all patients and staff and we want all our patients and staff to taste proper traditional cooking which has that homemade feel to it.

"I have always chosen Metos kettles because of the build quality. The new Metos Proveno kettles have proved a hit with the chefs who have absolutely nailed the new system."

Trust Catering Manager Robert Willatt added, "Key improvements are the new digital controls and automatic mixing. We are also saving on

manpower and the new kettles are easier to clean and are more ergonomic because they save on lifting"

John Hughes was formerly the Head of Catering at Nottingham University Hospital, which also features a cook-freeze system and a bank of Metos cooking kettles. Nottingham saved £6 million per annum by going back to freshly preparing and cooking food on-site

(source: www.foodforlife.org.uk).

Rieber's technical support applauded by Royal Berks

■ **Royal Berkshire NHS Foundation Trust Head Chef Wayne Robinson has just started using new Metos Marvel pressure steamers in a cook/serve kitchen.**

"I chose the Metos steamers from BGL Rieber because I wanted to continue the

excellent relationship that I have with their technical support team.

"There will always be faults with equipment over time and if I do report a problem, BGL Rieber's technical team will reply and get as much information on the
..continued overleaf



Good service for Exeter with Metos Viking



■ **The Patient Meals Service at the Royal Devon and Exeter Hospital has recently been upgraded with two Metos Viking Combi cooking kettles.**

BGL Rieber worked with Exeter based catering equipment, refrigeration and air conditioning specialist KF Bartlett on the installation.

Chris Law, KF Bartlett Area Sales Manager explained, "The kettles were the most cost-efficient solution for the hospital. BGL Rieber's own specialists very efficiently installed the kettles and overall, BGL provided a very good service."

The Viking Combi features a powerful integrated mixing device and

many dishes can be cooked from start to the finish in one unit, without any need to move food around the kitchen. Mixing assists heat transfer and food is cooked faster and more evenly, for example, minced meat can be mixed and cooked evenly and potatoes mashed into purées.

New Metos Culino cooking kettles bring: "So much control over cooking"



■ **Chocolate sponge with vanilla sauce is just one of many home-made dishes that help to boost patient morale at Dorset County Hospital.**

Richard Stokes, Food Production Manager, had four new Metos Culino Combi Kettles and a Metos bratt pan which replaced Metos kettles that were 13 years old.

They produce soups, porridge, stews, creamed potatoes, carrots, cabbage, custard, rice pudding, cheese sauce, white sauces and stock, as well as the cherished chocolate vanilla dessert.

"We really do like working with the kettles," says Stokes. "The kettles have been really impressive because they offer so much control over the cooking. They are key items of equipment in the kitchen, a joy to work with and they are used a lot.

"I would also like to say that BGL Rieber's engineers are really first class. They quietly get on with their jobs and work in a most unobtrusive manner. All kettles are covered by a service contract provided by BGL Rieber, to ensure the equipment is kept in tiptop condition."

Rieber's technical support applauded by Royal Berks *..continued from page 1*

issue that they can.

"Using that knowledge gained before they visit and their expertise means they usually arrive with the correct parts and get the equipment running again.

"BGL Rieber's service engineers

really are very good, very helpful and knowledgeable." Wayne leads a catering team that produces around 44,000 patient meals a month.

They also have a bank of Metos Culino Combi kettles.

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