

Focus on..

Hospital Food

BGL Rieber

Ask the experts

Issue 22



Black Thermoport 1000 unheated boxes on top of Thermoport 2000HD heated food transportation trolleys



Staff welfare first for Royal Cornhill Hospital, Aberdeen

■ Royal Cornhill Aberdeen Catering Manager Lynne Christie, put staff welfare high on the agenda when choosing new meal delivery trolleys.

Two local hospitals receive a delivered meals service by van from Royal Cornhill.

Aberdeen's weather can be some of the most severe in the UK. Trolleys need to be wheeled outside in all weathers to load onto delivery vehicles. The staff in the kitchen are a mix of ages and Lynne was determined to provide her staff with the safest solution.

The tender specification for the new trolleys emphasised ease of handling and especially that the trolley be stable on slippery surfaces outside, when the weather turns icy.

"The bulk delivery trolleys had to be easy for staff to handle and manoeuvre," she explains. "The health and safety

aspects of equipment is so important. We had to ensure the welfare of our staff, especially when it comes to handling heavy loads, both inside and out.

"The castors on these new trolleys are larger than the previous model and have made a difference to the handling, soaking up the bumps better and making the trolleys easier to steer.

"Trolleys are heavy when loaded and handlebars on both ends assist with handling, especially when it can be icy outside when loading the delivery vehicles.

"It was the safety features on the Rieber equipment that was enticing in terms of helping us with health and safety."

...story continued on page 2



Larger castors for better handling

No spills at Royal Cornhill Hospital

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The black **Thermoport 1000 unheated boxes** mounted on top hold items such as sandwiches, fresh fruit, salads and cold desserts. The boxes are fixed in position and do not need straps to hold them secure. To maintain a cool temperature, ice platters or cool pellets are used.

“This type of box was chosen because they also help with health and safety; loose

items are held in GN containers, held securely by the rails inside the box.”

To deliver fresh cooked patient food to outlying hospitals across Aberdeen, The Royal Cornhill Hospital chose **Thermoport 2000HD heated food transportation trolleys**.

The hospital cooks fresh, so its hot fare including soups, stews, curries, casseroles, roasts, stir fries, stovies, haggis, vegetables and a range of puddings, are all safely



transported by hand and by vehicle using **Rieber's GN containers**. There are no spillages because Rieber's press-in Non-Spill lids are also used.



Hospitals like cooking with combi kettles



■ **Combi-kettles ensure optimal energy usage because the energy consumed is directed ONLY into the food product being cooked inside the kettle.**

Kettles are more efficient than traditional ranges for producing food and they save energy, reduce utility costs and contribute to a more sustainable environment because, once up to temperature, the insulation built into the kettles ensures energy consumption drops to the minimum required to maintain temperature and keep the contents moving.

Kettles save space, cutting the need for ventilation and reducing the size of the kitchen footprint.

Kettles also reduce the need for other equipment because they are so versatile and are good at multi-tasking. New kitchens can be built on a smaller basis, with less equipment, a smaller initial carbon footprint, but with more productivity.

Labour is also saved because stirring, chopping, blending and whipping can all be done for you automatically.

Read how versatile they are on page 3

Why hospitals are using Metos combi kettles:

“ We want to deliver clean, fresh, seasonal food and we want all our patients and staff to taste proper traditional cooking which has that homemade feel to it.”

“ Key improvements are digital controls and automatic mixing. We are saving on manpower and the new kettles are easier to clean and are more ergonomic because they save on lifting.”

“ Metos kettles are a very advanced product and they were chosen because of the quality of the actual build and for their innovation.”

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FIND OUT MORE AT
www.bglrieber.co.uk

Combi kettles, for cooking on a large scale

■ The latest generation **Metos Proveno 3G Combi Kettle 40-400L** range features new 'smart functions' and extra heavyduty capability to make the cooking of soups, sauces, mash potato, stews, curries and desserts...even more efficient.

Kettles are also great at porridge, cake mixes, egg whites... they are versatile, quick, energy efficient and hygienic!

Ask us for the recipes and about the range of options including automatic cooling.



Metos Marvel Pressure Steamer

The new Metos Marvel range of pressure steamers are available in single E1 and double chamber E2 versions. Cooking in both chambers at once is a noticeable upgrade on the E2 8GN model. Each chamber can also operate separately.



• BGL Rieber also supplies Metos combi ovens

NEW METOS Futura HD HEAVY DUTY BRATT PANS

■ Designed for maximum economy as well as ease of use, the new 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 150 and 200l and operate in cooking mode and roasting mode – both models feature two frying zones, which can achieve up to 250°C.



Hospitals already benefiting from Metos

- Central Production Unit of Treorchy, Rhondda Valley
- Cornwall Food Production Unit
- County Hospital Stafford
- Dorset County Hospital
- Dr Grays Hospital, Elgin
- Exeter Hospital
- Inverclyde Royal Infirmary
- Morriston Hospital, Swansea
- New Cross Hospital, Wolverhampton
- Nottingham University Hospitals NHS Trust
- Pilgrim Hospital, Boston, Lincs
- Royal Berkshire NHS Foundation Trust
- Singleton Hospital
- Southmead Hospital
- Tayside NHS



Trolleys and warewashing baskets

■ BGL Rieber supplies Nordien Dishwash Baskets, which feature rounded corners and soft edges, making it more comfortable for staff to carry

Mobile Plate Trollies will also pay for themselves several times over by preventing damage to crockery and making storage easier.

For more information on our wide range of baskets and trolleys call 01225 704470 or email sales@bglrieber.co.uk



More popular products for hospitals from BGL Rieber

‘Docking’ plated meal delivery

■ BGL Rieber is the UK market leader in ‘docking’ meal delivery systems, with more than 2,000 patient meals delivered daily. Dumfries and Galloway Royal

Infirmery uses DSPRO Docking Stations and PROSERV Shuttles, which are maneuverable, economical and low enough for staff to see who or what is coming.



Noise reduced trolley

■ The Noise Reduced Rieber GP Trolley is guaranteed not to rattle, or squeak AND we have now

made the wheels quieter with optional foamed PUR castors, cushioned wheels that absorb shock.

Servery counter for children

■ Just launched by Rieber is the ‘Mini’ hot and cold food counter designed for assisted or self-service for children.



Multipolar in Great Ormond Street

■ Great Ormond Street is the latest hospital to select Rieber Multipolar secure refrigeration, ordering 3 x 12 compartment models and 1 x 16. Multipolar has 4-16 lockable compartments and is popular for communal areas, secure facilities, nursery and creche areas.

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BGL Rieber provides detailed life cycle proposals for our equipment solutions that match your requirements, including full maintenance packages over the lifetime of the equipment. This allows caterers to fix costs and carry out a comparison or tender of competing products.

