

Focus on...

Better food for Independent Schools

Issue 43



BGL Rieber is one of UK's leading suppliers of products for food transport, cooking and service.

With years of experience and expertise our team help choose the right solution, provide reference sites and train caterers to get the best out of their equipment.

We provide reliable and practical solutions used by schools throughout the UK.

Here is just a sample of our products popular with independent schools.

1 Quality service anywhere

Using counter-tops, hot cupboards or just a table, Rieber's **K-Pot portable electric chafing dish** provides a sustainable, instant food servery for hot or cold food.

For hot, K-Pot plugs into a standard 13-amp socket and warms up almost instantly. Cold K-Pots use frozen inserts to keep cool. Some models can cook as well as keep food hot. No need for gel heaters!

... K-Pot - stylish and highly presentable.

2 Fresh food and cooked to order

Rieber **Varithek 'front cooking' station** highlights the important fact that food is being 'cooked to order'.



It communicates key messages, such as healthy eating



Use of prepared ingredients, including pre-cooked proteins, ensures rapid throughput



There is no need for overhead ventilation because Varithek features efficient 'self-ventilation'.

With integral ventilation, optional Amerex fire suppression, interchangeable cooking modules and robust castors, the mobile ACS Varithek gives you a flexibility like no other cooking equipment.

Breakfasts, lunches, buffets or fine dining, with induction hobs, wok, griddle, pasta cooker or fryer, your menu options are enormous.

3 Thermoport – the food transport solution



Watch here

If you cook meals off-site, getting them to your students intact is one challenge, another is getting them there hot! Thermoport insulated food boxes allow you to do both.

Transport is easy, Thermoport comes with a heavy-duty castors option, allowing them to negotiate even the most uneven of paths. And when it comes to keeping food at the correct temperature, Thermoport will do just that, be it hot or cold.

Our Midi range also has built-in heating to hold food up to 85°C in each of the stackable boxes, if hot meals are what you want.



Click or scan here to see the Proveno making easy work of making bolognaise sauce, mashed potatoes and pastry cream.



4 Bulk Cooking...

Soups, stews, mashed potato, curries, sauces, cake and bread mixes

Metos 'combi' cooking kettles

cook, mix and cool almost any kind of food, providing a huge range of menu options.

They ensure optimal energy usage because the energy consumed is directed ONLY into the food being cooked inside the kettle.

The 'combi' refers to the labour-saving automatic mixing function which cuts stirring and saves hours of chef's time every day!

Kettle capacity: 40L, 60L, 80L, 100L, 150L, 200L, 300L, 400L.

- Pre-programmed recipes ensure consistency.
- Auto-cooling is also an option.
- Chefs focus on cooking, rather than stirring, increasing productivity.
- 'BurnPrevent Control' on Proveno models ensures food does not overcook or burn, providing better quality and easier cleaning.
- Even proving dough for bread is safe and easy.
- Hands-free blending. Special lid holds blender firmly in place.

5 Safe and secure with a compartmental lockable fridge

Nut allergies? Dairy free? Gluten free? More frequently staff are required to cater for different allergies and intolerances. But, how can you ensure food is kept separate and safe... and chilled?

The **Multipolar** is a refrigerator with a choice of 4 to 16 lockable compartments, ideal for keeping 'special' meals separate... or staff meals for that matter! It can also be used for holding student's medicines needing refrigeration, such as antibiotics, together with any special dietary requirements.

Multipolar is an excellent choice for boarding facilities or staff accommodation, ensuring the confidentiality of individuals' refrigerated items. Whether placed under a worktop or used as a freestanding unit, it adapts to the available space seamlessly.



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