

Sustainable hospital initiative

■ The Cornwall Food Production Unit will transform hospital meal provision across the county by maximising the use of local produce and increasing nutritional value and freshness.

Shared by all five NHS Trusts in the region, the CFPU is situated in a 2,400 sqm facility at Barncoose and will considerably reduce food miles as much of the ingredients for around 3,000 meals daily will be locally sourced.

HRH Prince Charles endorsed the scheme, saying: "This shows what

can be achieved within the very real constraints of NHS budgets."

Hackman-Metos and Cornwall

Mike Pearson, Head of Hotel Services at Cornwall Healthcare and Support Services is Project Director. He explained the initiative provides a good, nutritional meal for all hospitals in the region and forges stronger links with local farmers.

"The CFPU has installed five Hackman-Metos cooking kettles including 200 and 300 litre models," says Pearson. "This is, I believe, the



More than 50% of the menu via Hackman-Metos Kettles!

largest single order in one go for Hackman-Metos in the UK!

"We had used Hackman-Metos kettles for 12 years in our old kitchen. They were very, very good and stood up to the rigours of a busy NHS kitchen. We chose them for that reason and because of their advanced technology. Hackman-Metos is, quite clearly the brand leader.

"The kettles could be producing over 50% of the menu. We chose kettles with jackets that can automatically chill food once cooked using mains water. The CFPU is state of the art and we have five of the best kettles you could purchase.

"The new kettles are so much more efficient; I am sure they are using far less energy than the older models, which were smaller."

Nottingham Trent

■ "We had been looking for some time to find a piece of equipment that would work in a limited space and would be mobile; we wanted to move it around to provide the facility for noodle and crepe bars, for example," says Nottingham Trent University Head Chef Ivan Hopkins.

"We also do a lot of demonstration work – healthy eating – and needed something that could move around campus.

"I think the Varithek Servocuccina is fantastic. Sometimes you order something that looks good but when it's

delivered it does not perform as well as you expected...and then it hardly gets used. With this product, we use it a lot, it performs well and cosmetically, it looks very good. I am looking to get more! Our students can now get different types of food served in various styles that they wouldn't normally get.

"The extraction definitely works – cooking in the open causes no problems. It's easy to clean; the filters just pop out and go in the dishwasher. Like all these things, you treat it well and it will look after you."



Ivan Hopkins



BGL Rieber
the right solution

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Tayside NHS

■ Tayside NHS has been carrying out a major upgrade of kitchen and food distribution facilities and BGL Rieber worked with Mark Scholes, Head of Support Services and Head of Catering, on the supply and installation of a number of Rieber products including the latest in Thermoport bulk food distribution trolleys.

Equipped with bumpers as standard, a heavy-duty version of the new Thermoport trolley is also available with top and bottom

mounted bumpers and larger casters.

But Tayside required 'ultra' heavy duty protection and Rieber manufactured a bespoke model, strengthening the entire unit, adding stainless steel welded handles, reinforced bases and larger bumpers.

Here is what Mark Scholes had to say: - "Rieber has been known to the NHS for a number of years, chiefly for their meal distribution and transportation systems. They are



noted as a company which provides quality manufacturing of product and fabrication. They are also an OGC supplier which offers the advantage of pre-negotiated prices.

OGC contracts for Rieber bulk food distribution equipment

continued over

Tayside NHS (cont)

"We have used Rieber equipment extensively in NHS Tayside including the Thermoport food distribution equipment, with which we have remodelled our service arrangements.

"Hackman-Metos (direct steam) kettles have also been installed in two major kitchen projects – replacing boiling pans – and we have also installed a Hackman-Metos high pressure steamer. The kettles especially are a very advanced product and they were all chosen because of the quality of the actual build and for their innovation.

"The service from BGL Rieber is second to none. There is no question as to their delivery, especially in relation to Steve Scragg (Government Accounts Manager).

"When you deal direct with Rieber, the response is fast and I have had answers to my questions within minutes of putting the phone down.

"Rieber is also excellent at making sure the installation of their equipment is right and that the staff are trained correctly. They also come back to see us regularly and don't just disappear once they have taken an order. Rieber work with you!"

Rieber Thermoport® 2000U 'Mobile Kitchen'

BGL Rieber's new Thermoport 2000U meal service trolley is a 'mobile kitchen' especially suitable for hospital and care home caterers as full environmental data is available, as is an 'ultra heavy duty' model.

Rieber equipment is used throughout the European healthcare sector and Rieber provides a full analysis of running costs (including maintenance) over time upon request for caterers to compare.

Equipped with bumpers as standard, a heavy-duty version is also available with top and bottom mounted bumpers and larger casters. But some UK hospitals require 'ultra' heavy duty protection and Rieber also offers a bespoke service strengthening the entire unit including stainless steel welded handles,

reinforced bases, larger bumpers etc.

HACCP is assured, with a temperature range programmable up to 95°C. The heating fan and motor housing are easily removable (twist and out) so the whole unit can be cleaned using sprays or warewashers.

Manufactured in high grade stainless steel, the Thermoport 2000U includes 20 sets of deep

drawn (seamless) runners and can hold anything from 1/1 GN containers to halves/thirds. Grid shelves are also available to hold foil trays.

Thermoport hot and cold boxes can also be carried on the top, held in place with straps in a steel well.

MOBILE FOOD TRANSPORT AND SERVING EQUIPMENT

Rieber's mobile equipment offers everything from 'Rolli' trolleys for the storage of Thermoport boxes.

Rack trolleys suited to GN or Euronorm sizes with the options of insulated covers and stainless steel or coloured plastic paneling in a choice of colours.

A range of strongly built (and quiet) general purpose trolleys.

Rieber is in partnership with OGC Buying Solutions for the supply of Meal Make Up and Distribution Equipment including Ambient, Heated and Regeneration Tray and Bulk Trolleys, Twin Cord and Flat Belt Conveyors, Tubular and Platform Heated dispensers, Tray Lowerators, Heated Bain Maries and Rack Trolleys.

Two into one at Aberdeen

A major refurbishment of kitchen facilities at Aberdeen Royal Infirmary has converted two kitchens into one, based on a Rieber bulk food handling system.

With a formal opening later this year, things are well on their way to completion with the last of 50 Rieber hot meal delivery trolleys and associated equipment including the meal plating conveyor belt, plate lowerators, bains maries etc.

A tender process found Rieber's bid to be the best and at the core of the specification was the issue of temperature retention, a major issue for a 1000 bed hospital.

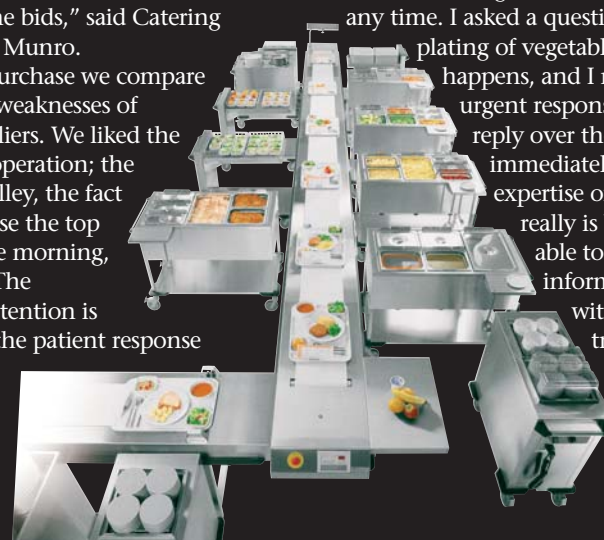
"But there was little difference between the prices of the bids," said Catering Manager Mike Munro.

"For every purchase we compare strengths and weaknesses of potential suppliers. We liked the whole Rieber operation; the style of the trolley, the fact that you can use the top (for milk in the morning, for example). The temperature retention is excellent and the patient response positive.

"In terms of equipment Rieber scores 99% but they are brilliant in support – day and night!

"This was a new system and we are amalgamating two kitchens, so we have needed a lot of support information. The plating belt could be operational for up to two and a half hours, so we have had to carefully consider how we batch cook and hold food.

"I felt I could get the answers I needed at any time. I asked a question about the plating of vegetables, at night as it happens, and I needed an urgent response. I received a reply over the phone immediately because of the expertise of Rieber staff. It really is brilliant to be able to find the information you need without having to try it out yourself first."



Join the kitchen energy revolution

Rieber's new system for handling food saves time and effort, while also being green and energy efficient!

The energy efficiency of a kitchen revolves around the 'energy gaps' between prep, cooking and service, says Rieber, which manufactures the largest range of Gastronorm containers in the world.

Its 'Varithek Foodflow Solution' minimises the gaps using a new process

and new tools, specifically, Rieber's new Thermoplates.

Now food can be prepared, cooked, chilled, stored and served using a single GN pan, saving on space, the energy and labour required throughout the process and on dishwashing energy.

When cooking, for example, Thermoplates heat up over eight times faster than stainless steel, because they are manufactured using a thick sheet of the highly conductive aluminium between protective layers of thin stainless steel. Thermoplates also conduct cold temperatures more efficiently.

Associated equipment includes specialised food transport, holding, regen and serving solutions such as the Varithek ServoCuccina 'mobile kitchen' system.



Banquet Trolleys European market leader launches in UK

The Rieber range of banquet trolleys is European market leader in terms of sales value, claims Rieber.

Available nationally via the Rieber network of distributor partners, Rieber Banquet Trolleys offer exceptional build quality combined with a host of added-value features: -

Unlike many competitive models, Rieber Hot Banquet Trolleys feature an adjustable humidity option which is essential for keeping meals moist and succulent.

Hot and refrigerated trolleys are available, each featuring a high quality stainless steel carcass, double wall insulation and seamless easy-clean deep-drawn shelf rails for maximum hygiene and ease of use.

Single and double door models are available, with the two door model featuring up to 180 plate capacity.

Temperature regulation is via a simple digital control system, providing a range of temperatures: - Hot from +30°C to +100°C

(+80°C achieved in only 30 minutes) Cold -12°C to +8°C.

All units feature thermostatic control with memory storage option, tilt shelf protection, door opening to 270 and 180°. Fully GN compatible, Rieber Banquet Trolleys also feature all-round bumper protection and recessed pushing handles, for comfort, safety and to maximise use of space.

Accessories include stainless steel plate carriers and covers. A two-speed electrically driven motor is also optionally available, featuring additional twist handles mounted on both sides for steering.



Gentle, accurate cooking and warming with Thermomat

Thermomat is a specially developed "cook and hold" oven available with doors or drawers.

Whole legs of lamb or joints of beef, soups, stews, vegetables or ready-prepared meals can be kept warm, reheated or cooked at a low temperature with pre-set temperatures kept to an amazing +/- 1°C.

Thermomat features precise electronic thermostat control and very finely distributed heating filaments. Any fluctuations through frequent opening of the door are quickly compensated.

Fitted with doors and three or seven shelves, Thermomat can also transport food. The drawer version suits 1/1 GN containers and can



have two or three frame drawers which are ideally suited to quick food service with the minimum of heat loss.

Mobile fusion cooking 'a roaring success'

■ Graham Crump, Executive Chef of the University of Warwick, wanted to introduce a new Bar Fusion cooking concept.

But the area selected had no gas and limited extraction.

"We needed to filter the cooking fumes and warm air without too much expense," explains Graham Crump. "We would be cooking noodle dishes, Thai curries and a lot of stir fry. We needed kit that could handle those restrictions.

"Rieber's Varithek ACS was introduced here before Xmas and has been a roaring success; it's very attractive and earns its money."

The menu includes items such as: crisp dumplings with dipping sauces; five spice pork with soba noodles; Japanese teriyaki chicken with stir fried udon noodles; tom yam noodles and Thai green curry with coconut jasmine rice.

"The products we bought were a 16 amp single-phase model with two induction hobs and one wok



hob. We also have a larger 5kW Rieber induction wok.

"BGL Rieber gave us a trial model and it proved to work extremely well; so well we bought it. Yes, it initially sounds expensive and you expect the quality to be there. It is.

"After delivery, the unit just plugs straight in and you can start cooking. It's simple and does its job. We can be operating virtually 24 hours a day with no hassle – it really fits the bill. We have now ordered a second unit!"

Warwick also uses a Hackman-Metos Proveno cooking kettle



Graham Crump (right): "Expect the quality to be there..."

supplied by BGL Rieber, bought two years ago to replace an older unit.

Hackman-Metos was not the least expensive but: "Paying the extra was worth going for. It can be a mistake to buy too cheaply and the Hackman-Metos was more up to the job. We have been using it to make 200 litres of soup daily and then it spends the rest of the day on other products for campus.

"We chose Hackman-Metos due to the build quality. We did compare various makes, but were completely taken by its simplicity and very, very sturdy build."

Golden Jubilee, Glasgow

■ The Golden Jubilee Hospital catering department provides a total meal service to approximately 800 patients on both a trayed and bulk system.

Patients are accommodated in single rooms, creating unique problems for delivery. "The last room on the ward used to be the furthest away from the kitchen and patients could receive a meal that was at less than satisfactory temperature," Catering Manager Elizabeth White explained.

She added that Jubilee is also expanding, increasing pressure to make best use of space. Meals used to be served to patients from a galley kitchen at ward level, serving an average of 36 beds.

"The installation of a Rieber plated meal system has yielded the space those kitchens occupied. We never operated a trolley based system and Rieber's new system allows us to wheel the trolley right outside each single room and deliver the meals direct.

Temperature wise, there has certainly been an improvement.

"Rieber came top in our assessment against their competitors for the meal delivery system. The support from Rieber's area sales manager is exceptional and included first rate product training.

"Rieber were also extremely helpful with regard to the layout of the system and to the type of plating belt we required and the ancillary products. The service from Rieber is good if not excellent."

North Manchester

"Our Estates department evaluated the 'life-cycle' costs from each supplier and Rieber stood out as they provided the substantially better package. What emerged from the trials was that all three systems were very similar in terms of performance. Where the winner scored was on delivering 'best value'," says Trust Catering Manager Pam Stansfield.



ILLUSTRATED is the plating belt at North Manchester Hospital, which undertook a rigorous process of supplier and product assessment to choose its new plated meal regeneration system.

Keeps food hot without burning

- The Rieber Thermoplate Chafing Dish:
- Keeps food hot without constant stirring
- Up to 10 times more efficient
- Optional electric heating system
- In stainless steel non-stick finish.



BGL Rieber
[the right solution]

BGL-Rieber Ltd
Unit 6 Lancaster Park Industrial Estate,
Bowerhill, Melksham, Wiltshire SN12 6TT
Te: +44 (0) 1225 704470
Fax: +44 (0) 1225 705927
E-mail: sales@bglrieber.co.uk
www.bglrieber.co.uk