

## SCOTTISH HOSPITAL IS USING NINE VIKINGS FOR MEAL PREP AND COOKING



A team of nine Metos Viking 4G Cooking Kettles has joined a large Scottish hospital to cook the meals for patients, staff and visitors.

BGL Rieber supplied the kettles, which produce much of the menu, including the soups for which this hospital kitchen is renowned.

"Metos Viking 4G Cooking Kettles produce high volumes of food more economically and safely than other cooking methods," says BGL Rieber MD Jon Walker. "For example, the kettle jacket is insulated to retain heat, and rapid cooling can use ordinary tap water, ensuring maximum economy.

"Kettles are relatively rare, and many chefs have never worked with them and therefore have no appreciation of how much they can help in the kitchen. That is why we run frequent cooking demonstrations to show how they benefit chefs and operators."







## METOS VIKING 4G

Thanks to the large steam jacket, which extends to the kettle's upper rim, soups, sauces, and many other products cook fast. Smooth motorized tilting makes decanting easy and safe. A fully insulated kettle body saves your kitchen energy while improving workplace safety. When the kettle is fully tilted, the distance to the floor is over 600 mm. These high-tilting kettles are fast and easy to empty, and most trolleys fit under the kettle's pouring lip.

Kitchen designers like the fact that multiple Viking Kettles can be installed 'inline' without the support pillar in the middle, saving kitchen space.

Ask us about the training and product support provided by BGL Rieber and our recipes for kettle-made stews, casseroles, sauces, desserts, soups, curries, mashed potato and vegetable dishes, rice puddings, custards...

## For information about how BGL Rieber can help your business...



More details here

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