

A new type of chafing dish replaced traditional serveries and played a starring role at the 2010 World Cup

GLORY FOR K-POT

The most sustainable chafing dish in the catering business played a starring role at the 2010 World Cup and 2009 FIFA Confederations Cup, replacing traditional food servery units and old fashioned chafing dishes.



World Cup catering

Nearly 80% of the VIP catering for the World Cup was organised by Match Hospitality AG "Green Hospitality Pty. Ltd", a joint venture of Green Catering (South Africa) and Kofler & Kompanie AG.

They were selected to serve the VIP catering for the Commercial Hospitality Program in the affiliate's areas and also in the V.VIP areas.

Rieber's electrically powered K-Pot chafing dish played an upfront role in stadiums including Bloemfontein (Free State Stadium), Capetown (Green Point Stadium), Durban (Moses Mabidha Stadium), Port Elisabeth (Nelson Mandela Bay), Johannesburg (Soccer City - VIP & Sponsors), Nelspruit, Polokwane and Rustenberg.

For the 52 games involved in the World Cup, K&K/Green Catering developed a K-POT buffet-concept, consisting of 7 different menus to provide different local delicacies with an international touch. The K-Pot 'kitchen' seen here fits on a single europallet and can entertain up to 60 people. Depending on the size of the event and the interior decoration, an unlimited number of units can be aligned side-by-side. K-Pot can be set up next to a wall or in the middle of a room and live cooking can be included.



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Rieber's K-Pot chafing dish provides multiple heating and serving options. It also saves energy and improves sustainability and health & safety for the caterer, compared with conventional chafing equipment.

K-Pot effectively replaces hot food serveries while offering much more flexibility and mobility. It is eminently suitable for 'family service' which is becoming increasingly popular for school catering as well as events.

The new K-Pot uses Ceran heating to offer a chafing dish that will regenerate as well as cook, hot hold and griddle. Cold holding variants are also available, which use frozen 'pellets' to ensure a stable cool temperature.

Unlike conventional chafers which use smelly gel heaters (which only heat the food in two spots) K-Pot ensures food will not burn or boil dry by evenly heating the whole of the pan. In cooking mode, food can also be finished (stir-fried or griddled, for example) at the point of service, offering the prospect of fresher food, served to order.



K-Pot offers significant health and safety advantages – there is no risk of fire, as with gels – and risk assessment is much easier. One university user stated they could save over £5000 a year on gels alone (using 20 K-Pot units). Another factor in his consideration, is that the carbon footprint will be improved because no carbon monoxide is generated using K-Pot, which also saves significant amounts of oil, used to generate ethanol, methanol or diethylene glycol gels. There is also a saving in road miles as transporting the heavy gels (mostly from China) is eliminated.