# Focus on...

### **BGLRieber**Ask the experts

# **Better solutions for food delivery and service**

Issue 16













# **BGL** Rieber, the experts in innovative front cooking, food transportation and serving solutions

Whatever your food transport and serving needs, contact **BGL Rieber** on 01225 704470, email sales@bglrieber.co.uk or find out more and download product information at www.bglrieber.co.uk



Rieber Thermoport: With a proven track record, these stainless steel or plastic boxes are ideal for all your heated and unheated food transport and storage requirements perfect for internal and external use.

#### Rieber ACS Varithek front cooking:

The leading self-ventilating air clean systems, for fresh and healthy food choices. No need for overhead extraction; ideal for servery or can be mobile for functions.



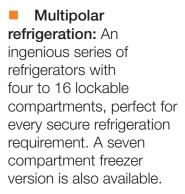




■ Rieber Thermomat: A specially developed oven to cook and hold food at low temperatures, available with doors or drawers.



■ Rieber K-POT: The most innovative electric chafing dish - replaces conventional dishes, ideal for functions, servery counters and buffets.





Metos combi kettles: The leading combi kettle for all major large kitchens - can cook, mix and cool almost any kind of food.



Above are a sample of the innovative solutions available from **BGL Rieber** visit www.bglrieber.co.uk for our full range



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