

Focus on..

Better food for Independent Schools

Issue 10



Fresh 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'.

Counters can be refurbished with Varithek cooking modules, or Rieber's multi-use EST hobs that keep food warm for service, but can also cook stir-fries and breakfast bacon and eggs!

Options include induction wok, flat hobs and griddles.

Bryanston School, pictured above...

serves around 180 stir-fry dishes in 40 minutes. Varithek systems are also installed at Millfield, Dauntsey's School, Prior's Field School and Haberdashers' Aske's, among others.

SERVICE ANYWHERE

■ Using counter-tops, hot cupboards or just a table, **Rieber's K-Pot** portable electric chafing dish provides an instant food server 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.



Organised for Better Food

BGL Rieber's team of staff have many years' experience and expertise in food transport, cooking and service. We help choose the right solution, provide reference sites and train caterers to get the best out of their equipment.

We provide reliable and practical cooking, serving and food transport solutions for the private sector. Our equipment is used by schools throughout the UK. Here is just a sample of our products popular with independent schools. >>>

Thermoports - the food transport solution

■ If you cook meals off-site, getting them to your students intact is one challenge, another is getting them there hot! The Thermoport allows you to do both.

Transport is easy, the thermoport comes with a heavy-duty castors option, allowing it 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.

“Would I recommend Rieber’s thermoports? – definitely, we use them every day and they work brilliantly,” says Catering Manager Evelyn Wood.

“I would also recommend Rieber’s regional sales staff, they help us with continued training and support.”



Bulk Cooking... Soups, stews, mashed potato, curries, sauces, cake and bread mixes



■ Metos ‘combi’ cooking kettles cook, mix and can 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.

- Pre-programmed recipes ensure consistency.

- Auto-cooling is also an option.
- Chefs focus on cooking, rather than moving pots, pans and opening oven doors.
- ‘BurnPrevent Control’ on Proveno models ensures food does not overcook, providing better quality and easier cleaning.
- Even proving dough for bread is safe and easy.

Bolton School, King’s School Grantham, Haberdashers Askes and Dauntsey’s - users of Metos kettles.

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 childrens medicines needing refrigeration, such as antibiotics, together with any special dietary requirements.

It can be fitted under a worktop or freestanding - to accommodate whatever space you have available.



- ✓ Special diets
 - ✓ Medicines
 - ✓ Safe and Secure
- ... The Multipolar

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