



LOCAL AUTHORITY-RUN NURSING AND RESIDENTIAL HOME SIMPLIFIES MEAL DISTRIBUTION

A 66-bedroom nursing and residential home chose two x DS Pro Docking Stations and three x Pro Serv Shuttles to transport hot and chilled food trays from a central kitchen.

This solution was chosen for its excellent temperature control, ease of use, and hygiene. It also simplified meal distribution by controlling hot and cold separately but on the same tray.

The quality of food delivered is superb owing to rapid and even temperature control achieved by the clever design of the unique 3 Fan Air system distribution providing rapid cooling and even heat retention.

Lightweight Aluminum Construction helps give outstanding performance. The construction is lightweight but very strong and is very maneuverable and aesthetically eye-catching.

All parts can be easily replaced owing to the simple design. Service work is carried out by BGL Rieber's own experienced fully trained service technician's giving guaranteed satisfaction and peace of mind.

Fully loaded – and with additional food or drinks carried on the top – PROSERV shuttles from BGL Rieber are easy to push and manoeuvre, even for short staff, thanks to quality wheels and a push handle, which means the staff are able to push at the optimum height for them.

“User feedback compliments the height of the PROSERV and its ease of use, as well as the temperature control,” says BGL Rieber Joint MD Jon



Walker. “The staff can still easily see over the unit, even with the usual mix of milk, juices and cups loaded on top, which helps with safety.

“Innovation has helped improve temperature control by providing a flexible range of holding, regen and cooking programs. Temperature records are downloaded in real-time, allowing users to create alerts in case temperatures go out of range.”

Read more overleaf

A perfectly integrated
regeneration station and a solid,
simple and light shuttle trolley



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brochure here

A key advantage of this system is cost saving; delivery trolleys do not feature regeneration or cooling equipment, instead relying on excellent insulation to maintain temperatures.

DSPRO SYSTEM

The DSPRO Docking Station and the PROSERV Shuttle simplify meal distribution on trays.

The DSPRO Docking Station is installed in a fixed position to run heating and cooling cycles.

The PROSERV Shuttle (available in 4 sizes) allows food to be transported in a compact, lightweight, ergonomic and economical shuttle. It offers lightweight, manoeuvrable delivery without the need for on-board technology.

Connecting the two elements creates the DSPRO SYSTEM, the ideal solution for Cook&Serve, Cook&Chill and Cook&Freeze.

- PROSERV shuttle is stable, easy to push, ergonomic, manoeuvrable, economical and is also relatively lightweight
- Weighing from 107-160kg unloaded, capacity is from 14 to 36 trays per shuttle
- Height varies across the range from 1071mm/42 inches, to 1393mm/54 inches and 1629mm/64 inches
- The width is a slender 798mm, or just over 31 inches



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

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