



Thermoport insulated food transport boxes for Watford General Hospital

Pictured are BGL Rieber Regional Sales Manager, Nick Rowlands, with (on the right) Stephen Duce, Medirest's Patient Feeding Manager at Watford General Hospital.

Patient meals at Watford General are provided using Medirest's Steamplicity system.

Watford General is a 521-bed acute District General Hospital. Patients are offered a wide variety of meals, drawn from menus that can be tailored to individual dietary needs and schedules.

The Steamplicity system originated with Compass Group's healthcare division, Medirest. It cooks plated meals at ward level using steam, which helps retain nutrients and ensures fresh meals are delivered hot to the bedside.

With our expertise in providing solutions for hospital meal delivery systems, BGL Rieber was able to assist Medirest at Watford by supplying Thermoport insulated food transport boxes, which are used to transport the plated meals from cold storage to the ward-level cooking facility.

"BGL Rieber supplied a combination of Thermoport Maxi KK and Midi KK units in black, with a Thermoport 600 box mounted on top of the trolleys," says Nick Rowlands, BGL Rieber Regional Sales Manager. **"Temperature throughout the chain from chilled storage to ward level is maintained within the correct parameters. Food is delivered at the ward level at the right temperature for consistent and accurate cooking results."**

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"If there is a delay on the ward, the boxes will hold a steady temperature until the food is cooked and served. All meals are clearly labelled, so the person taking the meal to the patient knows exactly which meal is for which bed.

"The insulated Thermoport boxes are kept ready for use in the walk-in chiller, which enhances the cold temperatures for the pick and pack stage. The doors are removed during the cooling period – they slide on or off – and then placed back on for use, which optimises temperatures for delivery to the wards."



Thermoport® MIDI K/KB

The MIDI K/KB doubles the capacity of a single Thermoport 1000, with secure and safe connecting brackets / or handles and optional heavy-duty base and tow bar. Allows for 2 x chilled boxes, 2 x heated boxes or a combination.

Thermoport® MAXI K/KB

Where greater volume is required, the MAXI K/KB has a huge capacity of 104 L per box, an incredible 208 L when two are stacked with secure and safe connecting brackets / or handles. Also available are an optional heavy-duty base and tow bar. Allows for 2 x chilled boxes, 2 x heated boxes or a combination.



Thermoport® 2000 U

Food transport trolley, precise digital control - convection heating (maximum temperature +100°C)

Stainless steel is used both inside and out, which not only guarantees excellent insulation, but also ensures highest possible durability and compliance with the most stringent hygiene requirements.

Pictured left: Thermoport 2000 U shown as the heavy-duty version with Thermoport 1000 K on top.

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

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