



SCHOOL CATERING

Core products for cooking, transporting and serving school food

School Meal Distribution

BGL Rieber
META Cooking



Better meals, better
logistics. better care



Have a tour of
our showroom

Modern schools demand more from their catering systems - nutritional balance, operational efficiency, sustainability, and dependable meal logistics. BGL Rieber delivers integrated solutions that support the entire school meal journey.

We combine specialised food service solutions with advanced meal transport systems that maintain safety, quality, and temperature control. Our solutions are designed to optimise workflows, reduce food waste, and ensure every student receives the right meal at the right time and temperature.

By connecting nutrition-focused catering with smart transport technology, we help schools raise the standard of both food quality and service delivery.



Thermoport®

Heated insulated food transportation

BGL Rieber
META Cooking



Safe, efficient, temperature controlled.

The ideal solution for school meal distribution — whether serving from a central kitchen, dining hall, satellite serving area, or mobile catering unit.

For decades, the Rieber Thermoport series has been a trusted solution for transporting and serving meals in demanding food service environments. Designed specifically for professional catering operations, Thermoports ensure that meals are delivered at the correct temperature - hot meals stay hot, cold meals stay cold - preserving taste, quality, and nutritional value from kitchen to classroom.

Thermoports support efficient internal logistics, whether food is transported between school buildings, across campus, or directly to serving and dining areas.

The range is highly flexible and adaptable to different school catering workflows. Available in multiple sizes, heated or unheated versions, and in durable plastic or stainless steel.

All models are designed to be robust yet lightweight, making them easy for catering staff to handle while standing up to intensive daily use - indoors and outdoors.

With Thermoport solutions from BGL Rieber, schools can ensure safe, efficient, and reliable meal distribution — every day.



See the Thermoport plastic in action



Watch how the stainless steel version works



K-POT and K-POT Connect

Your new flexible buffet solution

BGL Rieber
META Cooking



Transform the way school meals are served ...



Watch a video here
to see what makes
K-POT so special

K-POT and K-POT Connect replace traditional serving counters and chafing dishes with a modern, flexible, and sustainable solution — giving schools the freedom to serve food wherever and whenever it's needed.

From dining halls and grab-and-go stations to outdoor events and multi-site catering, K-POT systems help schools deliver fresh, high-quality meals with greater efficiency and flexibility.

Delicious meals at the push of a button — with the classic K-POT or the new app-controlled K-POT CONNECT.

Whether in the morning, at lunchtime, or during after-school service, K-POT offers schools a mobile and highly functional buffet solution, ensuring food is never overcooked or served lukewarm.

This provides a modern alternative to traditional chafing dishes used in school catering:

- No fuel gel or open flames
- No risk of fire
- No waste heat
- No water bath
- No risk of slipping

K-POT is lightweight and fully mobile, enabling a professional food display anywhere with a standard 13-amp socket. The cold K-POT can be chilled using chiller plates for chilled menu items.

The new K-POT CONNECT app allows staff to remotely control warming, cooking, and regeneration programmes, offering more flexible hot-holding and service options for school meal provision.

K-POT can also be sent directly with delivered meals, regenerating and maintaining temperature while students are being served or dining.



NORM Trolley

Bulk food transport



Flexible, durable trolleys for school meal service

The stainless steel Norm bulk food transport trolley is widely used in school catering to deliver hot and chilled meals safely and efficiently across campuses. Designed for demanding education environments, it supports reliable bulk meal distribution while maintaining strict temperature control and high hygiene standards.

Available with a plain top or with sliding or hinged covers, the trolley houses two or three bain marie units for GN containers. Beneath, two or three electrically heated cupboards provide additional capacity to maintain safe holding temperatures during transport and service across dining halls, satellite kitchens, and multi-site school facilities.

The Norm trolley allows catering teams to serve and adjust portions at point of service, supporting student choice, improved nutritional provision, and reduced food waste within school meal programmes.

Built for durability, easy cleaning, and intensive daily use, it delivers dependable performance in busy school catering operations.

With Norm transport solutions from BGL Rieber, schools can ensure safe, efficient, and student-focused meal delivery every day.



Navioven

Table-top multifunctional oven



Compact school Catering oven for flexible food preparation and regeneration...

Navioven is a compact, table-top oven designed for school catering environments, ideal for baking, simmering, core-temperature cooking, braising, and regenerating food within a GN system.

Built from durable stainless steel with an illuminated interior and insulated glass door, it is designed for everyday use in busy school kitchens and satellite catering areas. With a temperature range from +20 °C to +240 °C, Navioven offers the flexibility needed to prepare and regenerate a wide variety of school menu items efficiently and consistently.

Perfect for schools where space is limited, Navioven supports decentralised food preparation, allowing meals to be finished or regenerated closer to point of service — such as dining halls, breakfast clubs, or remote serving areas.

Its GN compatibility ensures seamless integration with standard school catering workflows, helping staff maintain portion control, food quality, and consistent service throughout the school day.



Small, compact and transportable

- Rated at 230 V, it uses a standard electric socket and offers pre-programmed and menu control.
- Digitally controllable circulating air heating enables a wide variety of cooking methods, from gentle to powerful.
- Seven pairs of rails support a maximum of 5 x 1/1 GN 65 mm deep – the rails are removable.
- Comes with carrying handles as standard.

METOS

Combi-Kettles



Combi-kettles do all the hard work for you!



See how easy it is to make mash potato in bulk

They are one of the most energy-efficient appliances for large-scale school meal production, helping kitchens save time, reduce labour, and maintain consistent food quality across service times.

- **Automated Production:** Reliable automation allows routine school recipes to run without constant monitoring, reducing the need for continuous manual stirring by catering staff.
- **Consistent Results:** School menus can be programmed in advance and cooked to the same standard every time, ensuring portion consistency and reliable nutritional delivery for students.
- **Safe and Easy:** Automatic temperature control and continuous stirring help prevent burning or sticking, supporting high standards of food safety and hygiene in busy school kitchens.

All kettles are supplied with a full training package to ensure your team can get the most out of the equipment.

Ask us for a demonstration and see how combi-kettles can streamline meal production in your school kitchen.



Produce lots of portions at minimal cost in labour and energy!



Safe, secure refrigerated storage for school environments



WATCH HERE

Multipolar® compartment refrigerators and freezers provide a secure and hygienic solution for shared refrigerated storage in schools. Designed to keep items separate while maintaining a consistent temperature, they help ensure food and temperature-sensitive items are stored safely and securely.

Available as undercounter or freestanding units, each refrigerator features individual lockable compartments, allowing schools to allocate dedicated storage for different year groups, departments, or catering areas.

Ideal for:

- Student meal storage in dining or service areas
- Staff rooms and shared kitchen spaces
- Secure storage of temperature-sensitive items in catering or support areas

Also available: Multipolar® CONNECT

A digital, compartmentalised refrigerator designed for shared school environments, providing secure access without the need for physical keys.



GN Operating System

Gastronorm containers and lids



The perfect solution for cooking, transporting and storing school meals

GN containers from Rieber provide a hygienic and practical solution for preparing, transporting, and storing meals in school kitchens.

Made from food-grade stainless steel and available in a wide range of sizes, they support efficient meal production and service across dining halls and serving areas.

- Robust, hygienic design suitable for busy school catering environments
- Optional anti-spill lids for safe transport around campus
- Choice of lids including flat stacking, handled, hinged, and cut-out designs

Designed to work seamlessly with the full range of Rieber cooking and food transport systems.

GNONE stacking system

Embossed stacking lugs allow containers to stack easily without sticking, improving handling and efficiency in busy school kitchens.



Thermoport® canteen

Take the canteen to the classroom

BGL Rieber



With a capacity of 15-50 meals, the **Rieber Thermoport Canteen** turns a spare space into a temporary service point.

Available as a convection-heated front loader, the Canteen can serve hot meals prepared as usual in the main school kitchen or it can regenerate prepared ready meals.

Trolleys can be customised to individual schools with attractive adhesive panels and there is a foldable sneeze guard available on request. The serving height of 963 mm means children get a good view of the goodies on offer, but also ensures the trolley has enough capacity to feed up to 50 meals from one fill.

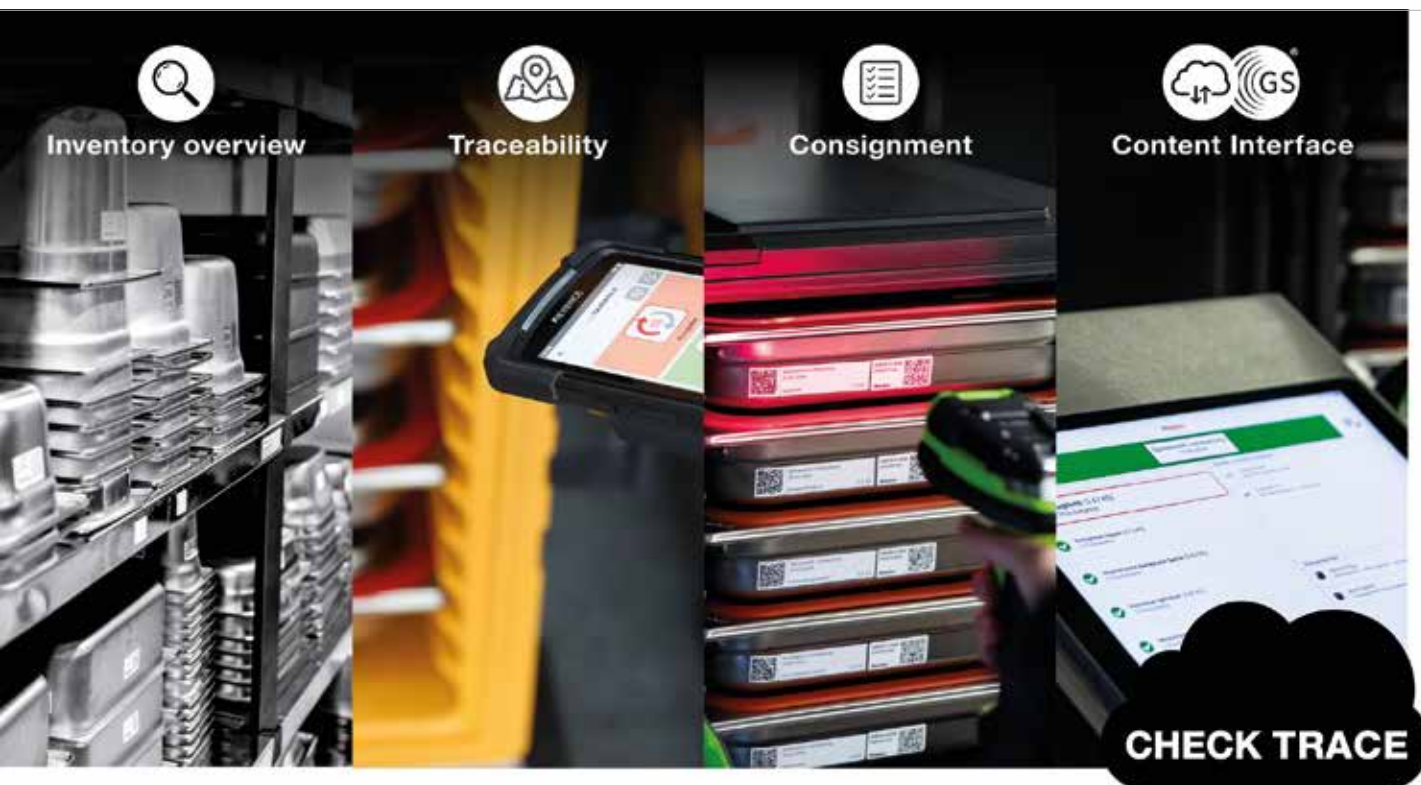
Your advantages at a glance:

- Made of rustproof high-quality, hygienic stainless steel (interior & exterior). Double-walled body, excellent insulation properties.
- Interior tightly welded with seamless support rails.
- Three executions: neutral, heated and hybrid.
- Foldable frames add more space for GN pans for optimal meal presentation and serving. Side holder for easy stowage of the lid during meal serving.
- Quick and easy cleaning thanks to the removable door seal/heating element.
- Many functions in just one device: transportation, cooking, regeneration, keeping hot, meal presentation and serving.
- Foldable sneeze guard at front (on request).



Check Trace

The sustainable solution for food containers



Be in complete control of your meal distribution



Watch a video of
Check Trace in action
- here

With our CHECK TRACE, you can digitally trace and organise your Rieber GN system via QR codes.

Reusable containers and lids are made from food-safe, durable stainless steel in Gastronorm standard sizes – the established industry standard available in a wide range of formats for school catering operations.

Inventory Overview – Provides a clear, real-time overview of containers, lids, and equipment. Helps schools easily manage stock levels and ensure essential catering equipment is always available.

Traceability – See at any time which equipment is in use, where it is within the school site or across multiple sites, and how long it has been there. Simple user and access management supports safe and controlled operations.

Consignment – Checklist view of all items in each delivery, ensuring accuracy and completeness of meal distribution across dining halls and service points. Integration with inventory systems via digital interfaces.

Content Interface – Digital connectivity via QR code and GS1 DIGITAL LINK enables access to fleet management, inventory control, menu information, food data, reusable system tracking, temperature monitoring (HACCP), and sensor-based insights.



Proudly supporting the School Caterer

BGL Rieber proudly supports Local Authority school catering services, reflecting a long-standing commitment to the education catering community.

BGL Rieber works closely with school catering professionals to help improve meal quality, safety, efficiency, and nutritional standards within education environments.

Supporting Local Authority school catering allows BGL Rieber to stay connected with the challenges and innovations shaping school foodservice, while continuing to champion high standards, collaboration, and better dining experiences for students across schools and education settings.



Protect food quality from school kitchen to point of service with confidence. Partner with BGL Rieber for proven, reliable solutions you can trust.



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