

Hospital meal distribution

Core products for transporting and serving hospital food, from food transport boxes to regeneration trolleys, plated meal distribution to tray meal systems.



Food transport boxes

Thermoport series

When it comes to moving food safely around a hospital the Thermoport series of food transport boxes provide a tried and tested solution.

Available heated or unheated, Thermoports keep food at the temperature and quality it was intended to be.

Whether plastic or stainless steel, hygiene is no longer an issue.

Large or small, on wheels or stacked, whatever your food transportation needs there will be a Thermoport ideal for you.

Thermoport® 1000 K unheated Thermoport® 1000 KB heated

Thermoports are built to be tough, lightweight and able to transport food across the roughest of ground, indoors and outside. Our customers frequently tell us some of their boxes are well over 20 years old!

The insulation means that Thermoport will keep food hot or cold to your requirements, provided the boxes have been packed properly in the first place. Training and ongoing support is available to all BGL Rieber customers.

- Light, robust, pore-free plastic, double-walled and tightly welded.
- Excellent insulation, low heat/cold loss.
- Ergonomic, foldable handles and high quality clip locks.
- Interchangeable floor protection rails.
- With a detachable door for quick and easy cleaning.
- With 12 guide rails.
- Trolley combinations: Castors and wheels, heavy-duty, indoor and external use.
- Without heating, dishwasher-safe up to +90°C and jet-proof (IPX5).
- Content with GN: maximum 52 litres.





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

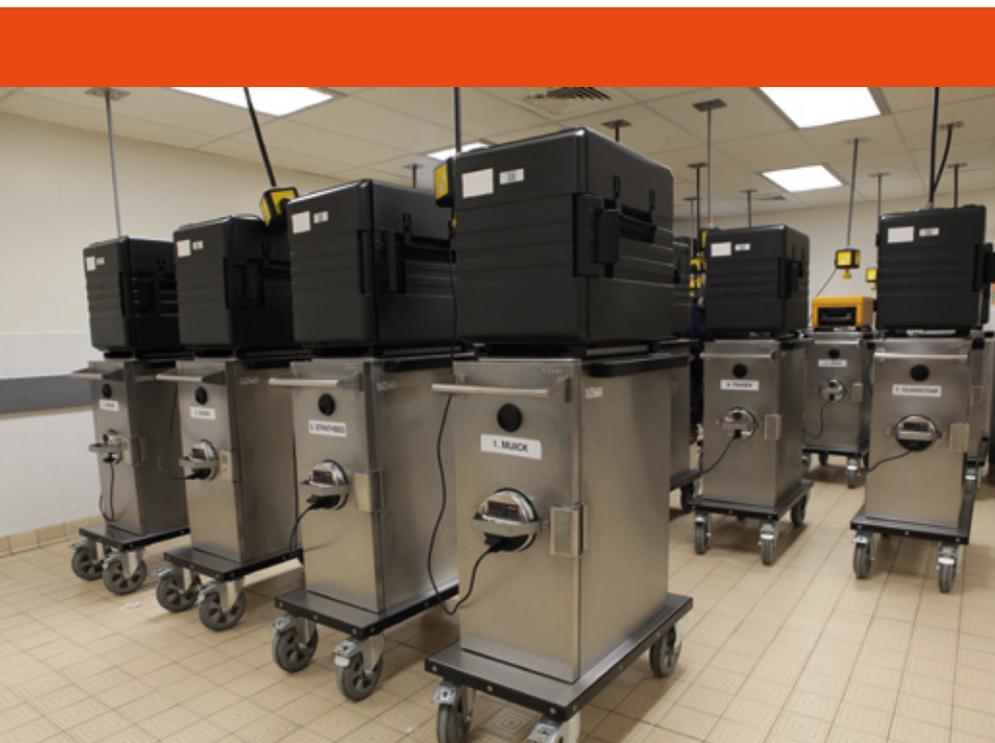
Where greater volume is required, the MAXI K/KB has a huge capacity of 104 L per box, an incredible 208 L when two are stacked with secure and safe connecting brackets / or handles. Also available are an optional heavy-duty base and tow bar. Allows for 2 x chilled boxes, 2 x heated boxes or a combination.

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.



Bulk food transport

NORM Trolley

The robust, stainless steel Norm bulk food transport trolley is used throughout the UK hospital estate to deliver hot and chilled meals to wards.

A plain top version, or with sliding or hinged cover, opening to reveal 2 or 3 bain maries for GN containers and underneath are 2 or 3 electrically heated cupboards.

The Norm trolley safely delivers hot food in GN containers and allows for portions to be adjusted to suit the patient.



- Choice of 2 or 3 bain marie wells.
- Choice of 2 or 3 plain top versions.
- Refrigerated compartments available.
- Choice of serving tops and lights.
- High-quality, hygienic stainless steel (inside & out).
- Stable round non-slip protection rail.
- Interior tightly welded with seamless, deep-drawn support rails.
- Double-walled insulation, low heat / cold loss.
- Self-closing doors, transport lock that can be operated with one hand.
- Mobile with rustproof, lockable castors and push handle.
- Bumper protection as well as impact-protected switches.
- Quick and easy cleaning, with removable door seals.



Regeneration Trolleys

Rieber's series of regeneration trolleys ensure food is transported safely, delivered at the correct temperature, whether hot or cold, and as tasty as when it was originally cooked.

Our range of trolleys give you all the options you need for your hospital, providing solutions for cook/chill, cook/serve and cook/freeze.

Trolleys come with single or twin compartments, heated or refrigerated, with a heated top, heated gantry, digital control, and are HACCP compliant.

All our trolleys are of a robust construction and have excellent manoeuvrability, built for the demands of everyday hospital use.

Hybrid Kitchen 200

Hybrid 200 is ideal for bulk regeneration, conventional cooking or holding.

With a single compartment and digital control, it is compact, mobile and easy to move around, ideal for the regeneration and serving of meals where there is limited space or access.

With a capacity for 8 x 1/1 GN 65mm deep, this powerful, front loading trolley, runs off a 13-amp socket and heats up to 200°C.

- High-quality, hygienic stainless steel (inside & out).
- Interior tightly welded with seamless, deep-drawn guide rails.
- Double-walled insulation, low heat / cold loss.
- Integrated, refillable water tank for humidification.
- Optional twin zone.
- Safe, two-stage door lock.
- Mobile with robust, lockable castors and pushing handle.
- Corner bumpers for bumper protection.
- Suitable for outdoor use, splash-proof (IPX4).
- Detachable door and removable door seal, quick and easy cleaning.
- Without the door, the interior can be high-pressure cleaned, jet-proof (IPX5).



Regiostation series

The Rieber Regiostation meal regeneration trolley features 7-day menu programming and an 8/16 GN capacity.

All Regiostation models regen up to a maximum of 170°C and, dependent on model, has separate warming or refrigerated compartments.

The worktop has two heat zones to 20-80°C (left, right) and a maximum 4 x 1/1GN capacity.

- Heat lamps over.
- Sneeze guard.
- Available as a single or twin compartment.
- Heated, refrigerated or both.
- Optional 'neutral' compartment used for cutlery, napkins and bread rolls.



Plated meal distribution



Rieber food distribution conveyors and clearing conveyors come in two different versions: as flat belt or quad belt conveyors - both are excellent at distributing food and clearing crockery.

Operating up to 12 metres with one motor and over 12 metres utilising a second motor, conveyors have stepless speed control from 2.5 m/min – 10.5 m/min.

Layout can be designed to accommodate bends and curves to maximise the use of space within the meal make up or clearing area.

Ancillary products include:

- Heated and refrigerated bain maries.
- Plate, tray and bowl dispensers.

... everything you need for a complete meal makeup system.

NOTE: Ask us about Trace Conveyors, combining digital scanners, coded GN pans and weighing machines.





FLAT BELT

The flat belt conveyor also clears individual items like plates and cups and features a dirt stripper as standard. The Circular belt conveyor has an optional discharge trough for simple cleaning.

Additional options for all conveyors include:

- Open platform dispensers, used to hold trays ready for service
- Swivel castors and parking brakes
- Auxiliary sockets for dispensers and bains maries
- Sliding tables, a low-cost alternative for small food distribution solutions
- Sensors that prevent crockery or trays falling off the end of the conveyor
- Variable speed control and auto-reverse
- Bumper protection and side protection strips to protect from damage
- Fixed or mobile units

QUAD CORD

Featuring four belts, the Quad Cord conveyor provides extra contact and improved guidance for trays, gastronorm containers and can be used with individual plates.

Featuring reduced noise levels and simplified cleaning, the conveyor is made from chrome-nickel steel and is easy to clean. What's more, the Quad Cord has built-in redundancy, which means if you snap a cord you still have three left.



Tray meal systems

PROSERV shuttle trolley and DSPRO docking station

Designed to simplify meal distribution on trays, the DSPRO trayed meal distribution system features a DSPRO Docking Regeneration Station and a solid, simple and light PROSERV Shuttle trolley.

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.

This saves on cost but also makes the delivery trolley lighter and more manoeuvrable. This is especially important in modern, large hospitals where delivery staff can walk many miles daily to and from wards.



The PROSERV Shuttle is arguably the smallest in terms of height on the market, allowing staff to see over the top, even with the milk loaded! ...that means no crashing into doors, people, patients...

- 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

Optional extras

- Foldaway shelf
- Bag holder
- Towing hook: Up to 4 PROSERV trolleys can be towed
- Trays: Options include hot/cold trays, half size, Parkinson support, container support for breakfast distribution - trays for bulk food delivery are also available



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

When loaded, doors are closed and the shuttle is wheeled to the docking station for heating and/or cooling.

The correct temperature for service is maintained during transport and handling thanks to highly efficient insulation.

The PROSERV Shuttle allows food to be transported in a compact, lightweight, ergonomic and economical shuttle. It offers lightweight, manoeuvrable delivery without the need for on-board heating or cooling technology.

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

UNITRAY

UNITRAY thermo refrigerated plated meal trolley distributes hot and cold food on a single tray.

UNITRAY is smaller and lighter than previous models – and the most compact on the market!

A central partition allows the two different environments to be separately controlled. Suitable for cook/chill and cook/serve applications, hot regen temperature is controllable in one degC increments up to 140°C.



If you have a need for
serving hospital meals...

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