



HOSPITAL CATERING

Core products for cooking, transporting and serving hospital food

Hospital

Meal Distribution

BGL Rieber
META Cooking



Better meals, better
logistics. better care



Have a tour of
our showroom

Modern hospitals demand more from their food service systems - precision nutrition, operational efficiency, sustainability, and dependable logistics. BGL Rieber delivers integrated solutions that cover the entire meal journey.

We combine specialised hospital food production 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 patient receives the right meal at the right time.

By connecting nutrition expertise with smart transport technology, we help hospitals 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 hospital meal distribution — whether serving from a satellite kitchen, ward pantry, or central production unit.

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

Thermoports support efficient internal logistics, whether food is transported between buildings, across hospital corridors, or directly to ward service areas.

The range is highly flexible and adaptable to different hospital 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 staff to handle while standing up to intensive daily use — indoors and outdoors.

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



See the Thermoport
plastic in action



Watch how the
stainless steel version
works



Plated meal distribution

Your new flexible meal solution

BGL Rieber
META Cooking



Integrated conveyor solutions for modern healthcare



Rieber food distribution and clearing conveyors are designed for efficient meal assembly and tray return in hospital catering environments. Available as flat belt or quad belt versions, they reliably distribute patient meals and clear trays, plates, and crockery from service areas.

Systems operate up to 12 metres with one motor, or longer with a second motor, and feature stepless speed control from 2.5–10.5 m/min to match the pace of hospital meal service.

Layouts can include bends and curves to maximise space within meal assembly or dish return areas.

Ancillary equipment includes:

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

Everything required for a complete hospital meal assembly and tray clearing system.

Note: Ask us about Trace Conveyors, combining digital scanners, coded GN pans, and weighing technology for improved meal traceability.



NORM Trolley

Bulk food transport

BGL Rieber
META Cooking



Flexible, durable trolleys for ward meal service

The stainless steel Norm bulk food transport trolley is widely used across UK hospitals to deliver hot and chilled meals safely and efficiently to wards. Designed for demanding healthcare environments, it supports reliable bulk meal distribution while maintaining strict temperature control and hygiene standards.

Available with a plain top or with sliding or hinged covers, the trolley houses two or three bain maries for GN containers. Beneath, two or three electrically heated cupboards provide additional capacity to maintain safe holding temperatures during transport and service.

The Norm trolley allows catering teams to serve and adjust portions at ward level, supporting patient choice, improved nutritional care, and reduced food waste.

Built for durability, easy cleaning, and intensive daily use, it delivers dependable performance in busy hospital settings.

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



Rational Production

Foodservice meal delivery systems

BGL Rieber
META Cooking



dspro
system

The DSPRO trayed meal distribution system is designed to simplify tray-based meal delivery in healthcare environments. The system consists of a DSPRO Docking Regeneration Station and a PROSERV Shuttle trolley, which is solid, lightweight, and easy to operate.

This design not only reduces equipment costs, but also makes the trolley lighter and easier to manoeuvre, which is particularly beneficial in large hospitals where catering staff may travel long distances throughout the day to deliver meals to patients.

A key advantage of this system is cost efficiency. The delivery trolleys do not contain built-in regeneration or cooling equipment; instead, they rely on high-quality insulation to maintain food temperatures during transport from the kitchen to hospital wards.

evomulti



The EVOMULTI range represents the next generation of multi-portion or bulk meal service trolleys, designed to support efficient food service in healthcare environments such as hospitals and care facilities.

Developed by the manufacturer of the successful DS-PRO and Unitray systems, EVOMULTI is the lightest and most compact trolley in the range, making it easy to manoeuvre through hospital corridors, lifts, and ward spaces.

EVOMULTI can regenerate GN containers, maintain food at hot or chilled holding temperatures, and can also function as a simple oven, allowing staff to finish dishes or cook items such as baked potatoes at temperatures of up to 170 °C. This flexibility supports a wide range of hospital catering methods while maintaining food quality and efficiency in meal service.

Rational Production

Foodservice meal delivery systems

BGL Rieber
META Cooking

unitray



The Unitray thermo-refrigerated plated meal trolley distributes both hot and cold food on a single tray, ensuring meals reach patients at the correct temperature. Designed for healthcare environments, it supports efficient and hygienic meal delivery from the kitchen to hospital wards.

Unitray is smaller, lighter, and more compact than previous models, making it easier to manoeuvre through corridors, lifts, and ward areas while maintaining reliable capacity for plated meal service.

A central insulated partition separates the hot and cold compartments, allowing each environment to be independently controlled so chilled items remain refrigerated while hot meals are maintained at serving temperature.

Suitable for cook/chill and cook/serve systems, the hot regeneration temperature can be precisely controlled in 1°C increments up to 140°C, helping hospitals maintain food safety, quality, and consistency during patient meal service.



wakeup

BREAKFAST TRAY CAPACITY

The trolley is fitted with two neutral compartments capable of holding up to 40 GN 1/2 trays, making it ideal for the organised preparation and distribution of patient breakfast trays within hospital catering services.

BEVERAGE DISPENSER OPTION

The worktop can be configured to accommodate beverage dispensers with an integrated drip tray, allowing the safe and convenient service of hot drinks such as tea, coffee, or hot water for wards and patient dining areas.

HEAVY-DUTY CONSTRUCTION

Built with a robust structure, the trolley is designed to withstand the demands of busy hospital environments. Its durable construction ensures reliable performance during daily service, internal transport, and movement between central production kitchens and ward areas.

Rieber CONNECT

24/7 Self-Catering

BGL Rieber
META Cooking



Connected food service around the clock

The Rieber CONNECT system enables hospitals to provide flexible, round-the-clock access to freshly prepared meals. Food can be safely cooled and stored in the multipolar® CONNECT, a shared refrigerator with a secure digital access system, making it ideal for staff areas, patient kitchens, or on-call meal provision.

Meals can then be regenerated quickly and precisely using a microwave, ensuring food is heated safely while maintaining quality.

All components are easy to operate and can be monitored through the Rieber CONNECT app, helping hospital teams manage food availability, hygiene, and access efficiently throughout the day and night.

Microgreens

urbanfarmup

Fresh microgreens grown directly in the hospital kitchen

The urbanfarm grow rack from Rieber enables hospitals to grow fresh microgreens and herbs directly in the kitchen. This self-sufficient indoor growing system supports fresher ingredients for patient meals while reducing reliance on external supply chains.

Designed for professional healthcare catering, the compact stainless-steel unit holds up to 20 GN growing trays across four levels, producing fresh microgreens throughout the week. This allows hospital kitchens to add nutritious, freshly harvested garnishes and ingredients to patient meals.

A fully integrated irrigation, filtration, temperature control, and LED lighting system creates optimal growing conditions in a closed, hygienic environment. The system operates independently of external water or air connections and can be monitored with digital HACCP checks for reliable hygiene control.

Durable stainless-steel construction and removable GN trays make the unit easy to clean and maintain, providing hospitals with a practical and sustainable way to enhance meal quality and freshness.



Banquet Trolleys

Serving hot and chilled food simultaneously

BGL Rieber
META Cooking



Consistent quality
every time



Find out more about
our banquet
trolleys here

In hospital catering, every meal must be delivered at the correct temperature and with consistent quality to support patient care and satisfaction.

The Rieber Banquet Trolley helps healthcare kitchens manage meal service efficiently and reliably by holding food, hot or cold, until needed on the food distribution conveyor.

Meals with special dietary requirements can also be portioned in advance and held safely in the pre-heated or refrigerated trolleys until service time.

Heated and refrigerated banquet trolleys are available, each featuring a high-quality stainless steel construction, double-wall insulation, and seamless deep-drawn shelf rails that are easy to clean, supporting the high hygiene standards required in healthcare environments.

Rieber Banquet Trolleys are used worldwide in healthcare facilities where maintaining food temperature, hygiene, and service reliability is essential.



METOS

Combi-Kettles

BGL Rieber
META Cooking



Combi-kettles do all
the hard work for you!



See how easy it is to
make mash potato
in bulk

Combi-kettles are one of the most energy-efficient appliances for hospital catering, helping kitchens save time, reduce labour, and maintain consistent meal quality.

- **Automated Production:** Reliable automation allows routine recipes to run without constant monitoring, eliminating the need for chefs or catering staff to stir manually.
- **Consistent Results:** Hospital recipes can be programmed in advance and cooked to perfection every time, ensuring portion consistency and nutritional accuracy.
- **Safe and Easy:** Automatic temperature control and continuous stirring prevent burning or sticking, supporting food safety and hygiene standards.

All kettles are supplied with a full training package to ensure your team maximises their potential.

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



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



Designed for high-volume hospital catering

Metos Futura HD Bratt Pan is built for intensive use in large healthcare kitchens, supporting the preparation of high volumes of patient meals, ideal for cooking soups, sauces, stews, and bulk meal components used in hospital catering.

Volumes of the pans are 100, 150 and 200 liters. They have a stainless steel frying surface with an aluminium core around the heating elements for extremely fast heating and fast heat recovery. The maximum frying surface temperature is 250°C.

Metos Futura HD pans have a raised control panel, protected from collisions and spills. Futura HD 200 pans have strong tilting device. Distance to pouring nose from floor is minimum 550mm.

They are 273 mm deep and the pan can fit 2, 3 or 4 GN containers. Futura HD 100 has one frying zone and 150 and 200 have two separately controlled zones.

Constructed from durable stainless steel with smooth surfaces and rounded corners, the unit supports the high hygiene standards required in hospital kitchens and is easy to clean. An insulated, balanced lid and integrated water filling tap further improve safety and usability during daily food production.



Futura HD tilting bratt pan



Safe, secure refrigerated storage for healthcare environments



WATCH HERE

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

Available as undercounter or freestanding units, each refrigerator features individual lockable compartments, allowing hospitals to allocate dedicated storage for patients, staff, or ward areas.

Ideal for:

- Patient food storage in wards or family kitchens
- Staff break rooms and shared kitchen areas
- Secure storage of temperature-sensitive items in clinical or support areas.

Also available: Multipolar® CONNECT

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



GN Operating System

Gastronorm containers and lids

BGL Rieber
META Cooking



The perfect solution for cooking, transporting and storing hospital meals

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

Made from food-grade stainless steel and available in a wide range of sizes, they support efficient patient meal production and ward distribution.

- Robust, hygienic design suitable for healthcare environments
- Optional anti-spill lids for safe transport to wards
- 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

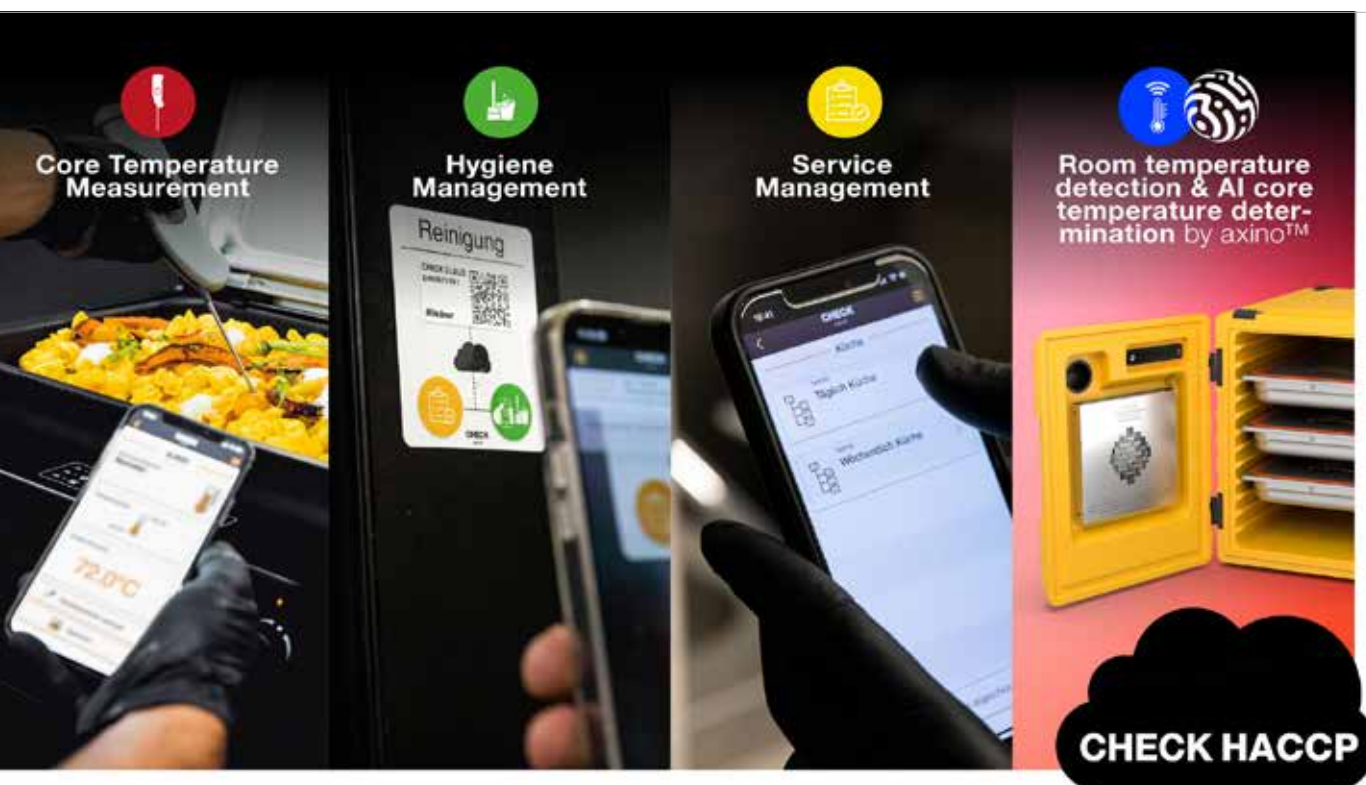
Embossed stacking lugs allow containers to stack easily without sticking, improving handling and efficiency in busy hospital kitchens.



CHECK®

All-in-one HACCP system

BGL Rieber
META Cooking



Your transparent, traceable and digital all-in-one HACCP system

Easily retrofittable and simple to use – for maximum safety and hygiene

There are HACCP food safety systems and there is software that allows you to make lists, but CHECK provides you with a single solution that will transform all your procedures.

Yes you can check that food is kept at the perfect temperature and record it for HACCP, but with CHECK you can also ensure:

- The kitchen is cleaned to a high standard,
- Equipment is maintained correctly,
- The location of all pieces of equipment is known,
- Supplies have been delivered and stored correctly,
- The toilets have been cleaned and any issues dealt with,

...and it doesn't stop there, the checking is endless and can cover all areas of your hospital.

All data is then recorded and available for you to analyse.

Accessible to all your team members, wherever they are.

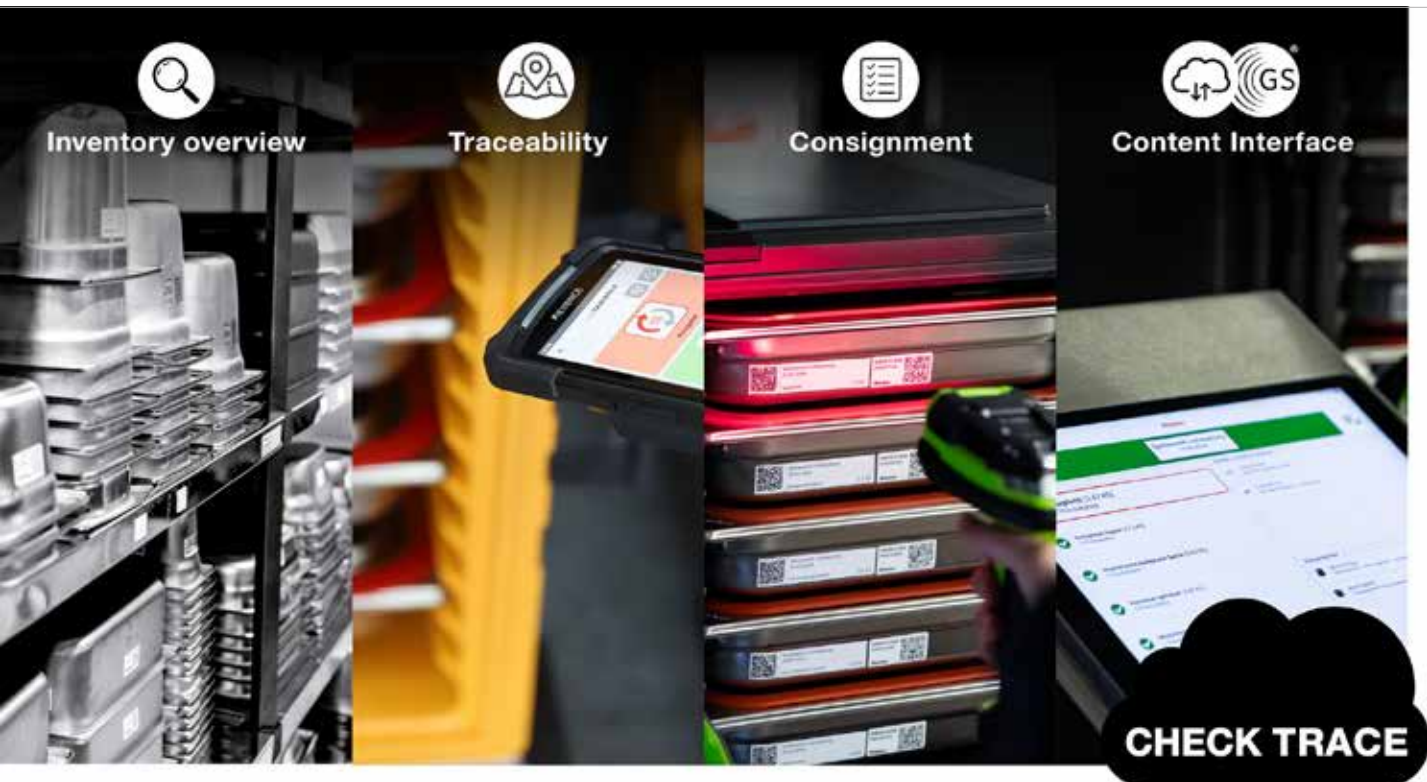


Managing the workload is easier for managers with the CHECK CLOUD hygiene and HACCP system – used on smartphones and tablets, via an app or a browser. The system can be used by anyone with permitted access and the data is available wherever you need it.

Check Trace

The sustainable solution for food containers

BGL Rieber
META Cooking



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.

The reusable containers and lids are made of food-safe and durable stainless steel in Gastronorm standard sizes, the established industry standard in various sizes and variants.

Inventory Overview – Transparent inventory overview of containers, lids, and equipment in real-time. Easy control of equipment safety stocks.

Traceability – Know at any time which equipment is with which ward, how long the ward has had the equipment. Easy user and rights management, as well as configuration.

Consignment – Checklist display for all items of the overall delivery, ensuring the accuracy and completeness of food delivery. Integration with inventory management through content interfaces.

Content Interface – Digital content interfaces – via QR code with the GS1 DIGITAL LINK to fleet management, inventory management, POS system, QR code, recipes, food information, reusable system location, temperature (HACCP), sensors..



Available through **NHS Supply Chain**

We are listed on the NHS Supply chain...what does this mean to you?

- Simplified procurement
- Trusted quality
- Consistent, transparent pricing
- Sustainability in practice
- Social value
- Reliable supply

Together, this means you can procure with confidence - knowing you are choosing reliable, compliant solutions that support efficient hospital catering and better patient services.

Proudly supporting the **HCA** for over 40 years

For over 40 years, BGL Rieber has proudly supported the Hospital Caterers Association, reflecting a long-standing commitment to the healthcare catering community.

Throughout this time, BGL Rieber has worked closely with hospital catering professionals to help improve meal quality, safety and efficiency within healthcare environments.

Supporting the HCA allows BGL Rieber to stay connected with the challenges and innovations shaping hospital foodservice, while continuing to champion high standards, collaboration, and better patient dining experiences across the NHS and wider healthcare sector.

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



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