

Essential products for successful stadia hospitality

**Premier food transport, front cooking and
service**





For many stadia, catering can often be required away from the kitchen and traditional dining areas. So how do you transport and serve your food and maintain the same temperature and quality as when it was cooked?

When your business sets a high standard for quality, maintaining this with your catering is so important.

BGL Rieber specialises in products specifically for the purpose of transporting and serving food, whilst maintaining the very highest level of quality. This is ideal for situations like match days, concerts, conferences, business events, in fact any event where catering has to be served away from the kitchen.

Our Varithek series even allows you to cook virtually anywhere, bringing a new catering experience to your business, by allowing chef to cook in front of your customers and creating that WOW factor.



Watch how easy food transportation is with it is with Rieber

When practicality, quality and sustainability meet as one

With our headquarters in Reutlingen, Germany, Rieber is a leading provider of kitchen solutions for professional caterers.

Since 1925, this family run business has put humans and food at the focus of our products and solutions, as well as the responsible use of limited resources such as energy, water and time. In this way, we achieve both high efficiency when it comes to cooking and serving, as well as low overheads and high environmental compatibility.

- Our eatTAINABLE reusable food container system recently won the international Green Product Award.

Rieber...
Green Product Award winner 2023!



Innovations for the future

Wherever food and beverages have to be transported safely at different times and to different locations, Rieber has the right solution for you. No matter if it's for the private or commercial sector: we maintain the quality of the food until consumption.

Quality with continuity and the overall conservation of resources in our own products and their production, as well as in their application, are the central drivers and benchmarks at Rieber, to constantly develop innovations for the future in order to offer the best solutions to our customers.

Banquet Trolleys

For serving hot and chilled food simultaneously



All events are unique, but the food quality and temperature must be consistently perfect.

Whether it's a small or large event, with the Banquet Trolley from Rieber, your banqueting requirements can be met economically and appetisingly.

Heated and refrigerated trolleys are available, each featuring a high-quality stainless steel carcass, double wall insulation and seamless easy-clean deep-drawn shelf rails for maximum hygiene and ease of use.

Meals are portioned in advance and held in the pre-heated or refrigerated banquet trolleys until it is time to eat.

Even changed schedules or delayed guests are no threat to the success of your banquet, because Rieber Banquet Trolleys feature adjustable humidity, essential for keeping meals moist and succulent.

Rieber Banquet Trolleys have proved so reliable, they are used by stadia, conference venues, hotels, schools and event caterers around the globe, looking to keep food at the right temperature, hot or cold.



For a successful banquet: Hot or chilled food ready to serve

The robust Rieber Banquet Trolley safely transports food, ensuring it is kept up to temperature and ready to serve in GN containers or as plated meals.

- Hot from +30°C to +100°C (+80 degC is achieved in only 30 minutes)
- Cold -12°C to +8°C



All units feature digital thermostatic control with memory storage, tilt shelf protection, and door opening to 270 and 180 degrees.

Fully GN compatible, Rieber Banquet Trolleys also feature all-around bumper protection and recessed handles for comfort and safety and to maximise the use of space.

Rieber Banquet Trolleys come in a variety of sizes and formats to meet all your needs.

The standard models have digital control in a heated version (with additional precise and powerful circulating air heating with extra humidity) and a chilled version (with precise and powerful compressor cooling and a circulating air fan).

All variants are available with a single or double cupboard compartment in which the GN 2/1 grilles, GN containers, and also GN-thermoplates® can be directly inserted.

- Heated and refrigerated trolleys, double wall insulation, and seamless, easy-clean deep-drawn shelf rails are available for maximum hygiene and ease of use.
- Single and double-door models are available, with the two-door model featuring up to 180 plate capacity.
- Rustproof, high-quality, hygienic stainless steel.
- Mobile with robust, rustproof, fixable castors.
- Deep-drawn recessed handle and an integrated push handle.
- Self-closing door with a silicone seal.
- Corner bumpers for impact protection and a shockproof switching element.
- Can be heated wet as well as dry; dry heating provides significant energy savings.



ACS Varithek

Bring the wow factor to your dining experience



Scan here to see how mobile it really is, or visit the BGL Rieber YouTube channel

With Rieber's ACS Varithek, your chefs get to be out front - with your customers...

With integral ventilation, optional Amerex fire suppression, interchangeable cooking modules (wok, two sizes of griddle, flat hob for boiling and frying pans, fryer and pasta cooker) and robust castors, the ACS Varithek gives you a flexibility like no other cooking equipment.

Your menu options are enormous whether it's for breakfasts, buffets or fine dining.



- **AMAZE YOUR DINERS**
Cooking out front draws attention to the food and communicates themed menus, special promotions and cooking from fresh.
- **ENERGISE THE STAFF**
Front cooking brings energy and vitality to your catering offer, creating interaction with customers and adding visual theatre.
- **MAXIMISE SALES**
Front cooking takes your food to new places. Rieber ACS Varithek self-ventilating and fire suppressed stations operate anywhere with a suitable electric socket.

Transform the service of your food ...



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

K-POT and K-POT Connect replaces traditional serveries and chafing dishes, and introduces a new, sustainable approach, allowing you the flexibility to serve food wherever and whenever you wish.

Culinary delights at the push of a button - with our classic K-POT or the new app-controlled K-POT CONNECT.

Whether in the morning, at noon or in the evening, the K-POT offers you a mobile and highly functional buffet solution, without your food overcooking or being served lukewarm.

This gives you the solution to the problems of classic chafing dishes:

- no annoying smell of fuel gel
- no risk of fire
- no waste heat
- no water bath
- no risk of slipping

K-POT is lightweight and fully mobile, creating a professional food display anywhere with a 13-amp socket. The cold K-POT is cooled using freezer blocks.

New K-POT CONNECT app means you can remote-control the warming, cooking and regeneration programmes, providing more hot display options.

Send K-POT along with delivered food. K-POT regenerates and keeps food hot while the guests are dining.





Watch how the stainless steel Thermoport works

Need to move food to a location away from the kitchen?

Thermoport Heated / Insulated food transportation

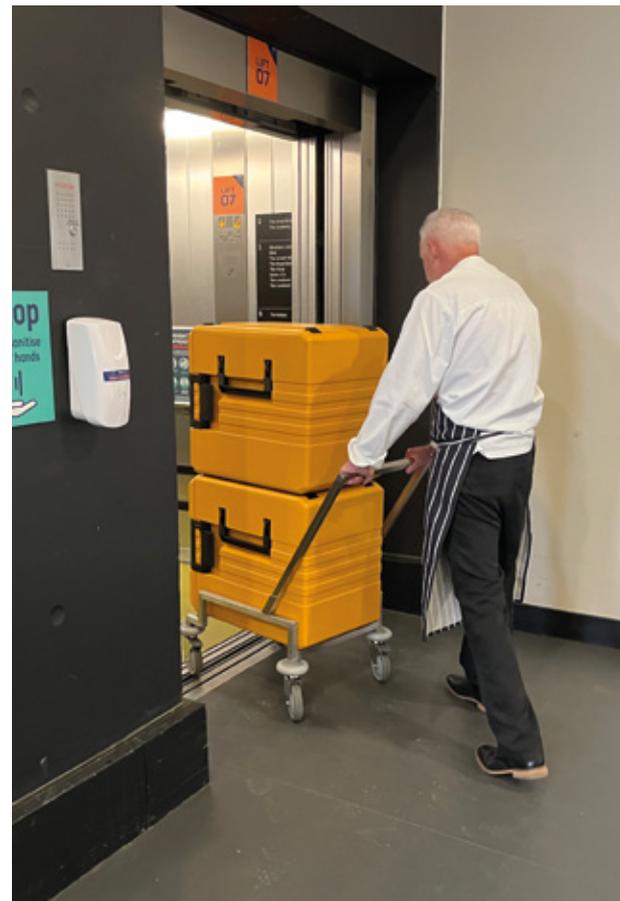
There are many situations where food needs to be transported away from the kitchen and to a location where it has to be served. This raises two main issues: how to do it safely and how to keep the food at the temperature and quality it was intended to be.

For many years, the Rieber Thermoport series of plastic and stainless steel food transport boxes have been the workhorses for moving and serving meals.

Designed to transport food, whatever the terrain, and keep it hot or cold, delivered and served as tasty as when it was first cooked and at the right temperature.



See the Thermoport plastic in action



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,
- A function / event has been set up perfectly,
- 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 business.

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.

Designed to be easy and simple to use, CHECK is suitable for managers and all levels of staff, for food safety, cleaning and hygiene tasks. The system is flexible and can be adapted to accommodate all your needs.

No spills during transportation

When safety is paramount ...GN Operating System

Rieber is the world's largest manufacturer of GN pans.

The company invented the **GN Operating System** which maximises efficiency, ease of use and makes the best use of space during cooking, transporting and storage.

Have the right container for the right food, with the very best food security

Made from food grade stainless steel and available in many sizes, perfect for both transporting and serving food.

- **Simple, robust and hygienic.**
- Also available with anti-spill lids, ensuring nothing spills out during travel.
- And... vacuum seal lids; flat stacking lids; lids with handles; hinged lids; lids with cutouts; dispenser lids and polycarbonate lids.

Non spilling...

Lids for all sizes of GN pan. The silicone seal is ultra hard wearing and ensures NO SPILLS during transport.



Rack Trolleys

The universal GN trolley system

Rieber trolleys are the right choice when you need to safely transport large volumes of food over long distances, up and down lifts, over rough paths, concrete or carpeted floors.

Rieber rack trolleys are rugged and designed to last. Our single and double-rack trolleys both have a maximum 210kg carrying capacity. They can also weigh up to 28.5 kg which shows how much quality steel is used in the construction.

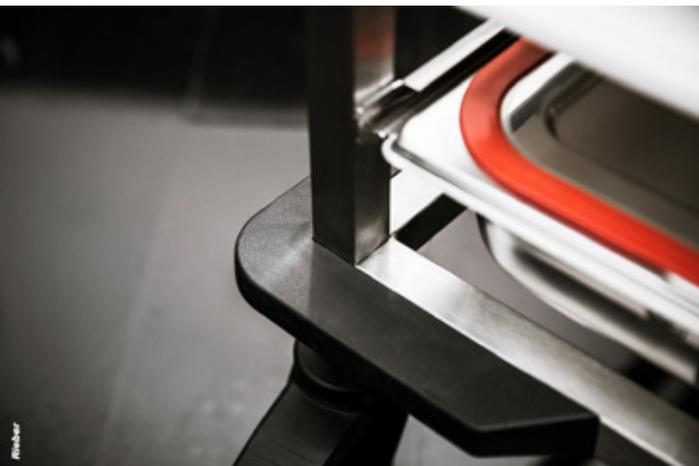
What you get from Rieber is extra value and high quality. Our stainless steel is the highest catering quality, 1.4301 (CNS), grade 304.

Support rails are extra-wide, providing improved handling and better grip when loading the trolley.

An optional push-through lock on both sides for safe and easy loading from either side.

Rieber GN compatible rack trolleys - over 30 models available

... including single and double-rack trolleys, slimline models, tray trolleys and short models.



Choice of castors...

Rieber provides a choice of castors, including:

- deflector castors
- antistatic castors, to avoid static electricity
- cushioned castors, to quieten things down
- large castors, to handle rough paths

THERMAL PROTECTION AND DUST HOODS

- ideal if trolleys are standing idle for long periods and to provide protection during transport.

Rieber rack trolleys are available with a matching insulation hood for additional thermal protection in cold / hot food distribution, or with a dust cover for optimal hygiene.

Trolleys can also be customised with coloured Formica or classic stainless-steel panelling on three sides.

When you need to cater for events in your stadia...
contact the winning team... Rieber

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