



# STADIA CATERING

Solutions for cooking, transporting and serving food throughout your venue.



## Exceptional catering, anywhere in your stadium



Have a tour of  
our showroom

**In a modern sports stadium, exceptional catering isn't confined to restaurants, kitchens or hospitality suites. From executive boxes and concourses to fan zones and premium event spaces, food often needs to be transported and served away from where it's prepared.**

**The challenge is simple: how do you deliver food that arrives at the same temperature, freshness and quality as when it left the kitchen?** When your venue is known for delivering an outstanding guest experience, maintaining consistently high catering standards is essential.

**BGL Rieber** provides innovative food transport, holding and serving solutions designed to preserve food quality from kitchen to customer. Whether you're catering for match days, concerts, conferences, corporate hospitality or large-scale events, our products help ensure every meal is served exactly as intended.

For even greater flexibility, the **Varithek** range enables live cooking almost anywhere within your venue. From premium hospitality lounges to VIP areas and event spaces, chefs can prepare dishes in front of guests, creating an engaging, theatre-style dining experience that adds a genuine "wow" factor while delivering exceptional food quality.



# ACS Varithek

## Modular Front Cooking

**BGL Rieber**  
META Cooking



## Create unforgettable hospitality moments with live cooking



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

Bring the excitement of live cooking into your stadium with the **Rieber ACS Varithek**. Chefs can prepare food directly in front of guests in VIP lounges, premium hospitality suites and corporate event spaces... creating an engaging experience that adds theatre and elevates your catering offer.

### Amaze Your Guests

Front cooking captures attention, showcases fresh preparation and brings themed menus, chef specials and promotions to life.

### Energise Your Team

Create interaction between chefs and guests while adding energy and personality to your catering experience.

### Maximise Opportunities

Expand your menu options, enhance premium hospitality packages and create new revenue opportunities across your venue.

**With integral ventilation, optional Amerex fire suppression, interchangeable cooking modules** (including wok, two sizes of griddle, flat hobs for boiling and pan work, fryer and pasta cooker) and robust castors for easy mobility, the ACS Varithek offers complete flexibility. Self-ventilating and fire-suppressed stations can operate almost anywhere with a suitable electrical connection.





## Safe, efficient, temperature controlled.

In a stadium environment, catering often needs to be delivered far beyond the main kitchen, to service points throughout the stadium. The challenge is ensuring food arrives safely, at the correct temperature and with the same quality and presentation as when it was prepared.

For decades, the **Rieber Thermoport** range of plastic and stainless steel food transport systems has provided a reliable solution for moving and serving meals in demanding environments.

Designed specifically for professional catering operations, Thermoport systems keep hot food hot and cold food cold, helping teams maintain quality from preparation through to service. Lightweight, robust and highly mobile, they are easy to transport throughout large venues, across different levels and through busy event spaces.

Whether moving meals for match-day hospitality, corporate events, concerts or conferences, Thermoport gives catering teams the flexibility to serve exceptional food wherever it is needed... without compromising on temperature, safety or presentation.



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 stadia  
food is served ...



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

Modern stadia need catering solutions that can adapt to changing demands, from match-day hospitality and fan zones to conferences, concerts and events.

**K-POT and K-POT CONNECT** replace traditional serving counters and chafing dishes with a modern, flexible and sustainable solution, giving venues the freedom to serve high-quality food wherever and whenever it is needed.

From executive lounges and premium hospitality areas to concourses, temporary event spaces and outdoor activations, K-POT enables stadiums to deliver fresh, consistent meals with greater efficiency and flexibility.

Whether serving breakfast events, match-day hospitality, corporate functions or concerts, K-POT provides a mobile buffet solution that maintains food quality without overcooking or serving lukewarm meals.

K-POT removes the need for traditional chafing dishes, fuel gel and water baths, providing a cleaner and safer solution for busy stadium environments:

- No fuel gel or open flames
- No fire risk
- No wasted heat
- No water baths
- Reduced slip hazards

## Connected Catering with K-POT CONNECT

The K-POT CONNECT app allows catering teams to remotely control warming, cooking and regeneration programmes, providing greater flexibility and control across multiple service locations.

**Lightweight and fully mobile**, K-POT can be positioned wherever food service is required with only a standard 13-amp socket. It can even travel with delivered meals, regenerating and maintaining temperature until service, helping stadiums provide exceptional food experiences in every corner of the venue.



# Banquet Trolleys

Serving hot and chilled food simultaneously

**BGL Rieber**  
META Cooking



## Consistent quality for every event



Find out more  
about our banquet  
trolleys here

Every event presents its own catering challenges, but your guests expect the same outstanding food quality and perfect serving temperatures every time. Whether it's match days, concerts, conferences or corporate hospitality, delivering a consistent dining experience is essential.

With **Rieber Banquet Trolleys**, stadium catering teams can meet every banquetting requirement efficiently and professionally. Available in heated and refrigerated versions, these mobile units ensure meals are held in ideal conditions until the moment they are served.

Featuring a high-quality stainless steel construction, double-wall insulation and seamless, easy-clean deep-drawn shelf rails, Rieber Banquet Trolleys are designed for maximum hygiene, durability and ease of use in demanding hospitality environments.

Meals can be portioned and prepared in advance, then safely held until service is required. Even changing schedules, delayed guests or extended hospitality periods are no challenge, thanks to adjustable humidity control that helps keep food moist, fresh and full of flavour.

Trusted by leading hospitality operators around the world, Rieber Banquet Trolleys give stadiums the confidence to deliver exceptional dining experiences, keeping food at the perfect temperature, whether hot or cold.



# 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](#)

Managing catering across a stadium can be complex, with equipment, deliveries and service points spread throughout the venue. **Rieber CHECK TRACE** gives teams complete visibility and control by digitally tracking and organising the Rieber GN system using QR codes.

Reusable containers and lids are manufactured from durable, food-safe stainless steel in Gastronorm standard sizes, providing a robust and sustainable solution for professional catering operations.

**Inventory Overview** - Monitor containers, lids and equipment in real time, helping teams manage stock levels and ensure the right resources are available when needed.

**Traceability & Control** - Track equipment location, usage and movement across kitchens, hospitality areas, concessions and event spaces, supporting efficient and controlled operations.

**Connected Catering Management** - QR codes and GS1 DIGITAL LINK technology provide access to valuable data, including inventory control, reusable system tracking, HACCP temperature monitoring and operational insights.

From match days to concerts and major events, CHECK TRACE helps stadiums improve efficiency, reduce losses and maintain control across every catering touchpoint.



# Why choose BGL Rieber for stadia?

From match days and concerts to corporate events and premium hospitality, BGL Rieber provides flexible catering solutions designed for the demands of modern stadiums.

Our innovative systems help reduce pressure on central kitchens, maintain consistent food quality across large venues and enable mobile catering wherever it is needed.

With reliable solutions for transport, preparation, service and control, BGL Rieber helps stadiums deliver exceptional food experiences for every guest, every event.



**From kitchen to guest. Quality without compromise.** Partner with BGL Rieber for proven catering solutions that protect food quality, improve operational flexibility and help stadiums deliver exceptional experiences at every event.



**Call:** 01225 704470  
**Email:** [sales@bglrieber.co.uk](mailto:sales@bglrieber.co.uk)



**BGL Rieber Ltd.**  
Unit 1 Lincoln Ind Estate  
Avro Business Centre  
Avro Way, Bowerhill  
Melksham, SN12 6TP

[www.bglrieber.co.uk](http://www.bglrieber.co.uk)