

Cook and serve fresh food,
here, there and everywhere

... as and when your students need it!





Truly mobile and flexible - creates kitchens wherever you choose

With the emergence of street food, cooking isn't confined to the back of the restaurant, but can now be anywhere, perfect for the flexibility needed for Freshers Week and throughout the University year. With Rieber's **ACS Varithek** and **K-Pot** servery, your chefs cook and serve wherever they need to be.

With integral ventilation, optional Amerex fire suppression, interchangeable cooking modules and robust castors, the ACS Varithek gives you a flexibility like no other cooking equipment.

Breakfasts, buffets or fine dining, with induction hobs, wok, griddle, pasta cooker or fryer, your menu options are enormous.

K-Pot replaces traditional serveries and chafing dishes and introduces a new, sustainable approach to creating food serveries and counters.



Watch the ACS
Varithek and
K-POT in action
together.

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

- **AMAZE YOUR DINERS**

Cooking out front draws attention to the food offer and communicates themed menus, special promotions and cooking fresh.

- **ENERGISE THE STAFF**

Front cooking brings energy and vitality to the 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.

Your chefs can talk to guests, explain and upsell the menu, enhancing the customer's dining experience

Customers get the WOW factor and come back for more.



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

“You won't find us in the kitchen at parties!”



Cooking modules change in seconds, to suit most menus

Rieber's ACS Varithek is a winning combination of clever ventilation extraction with interchangeable cooking hobs.

Whatever you would like to cook, the combination of cooking modules can be changed to meet your needs.



Griddles



Full Surface Induction



Ceran Hob



Induction Wok



Pasta cooker or Fryer



Transform the service of your food ...



Watch video here

K-POT replaces traditional serveries and chafing dishes and introduces a new, sustainable approach to creating food serveries and counters.

K-POT comes in a number of formats to cater for your exact needs:

- For hot holding; used to keep food warm at a precise temperature and to serve ready-to-eat food with GN-thermoplates®.
- For cooking; to regenerate chilled or frozen meals, as well as griddle, boil or fry.
- Cold holding variants are also available.
- Stainless steel housing with a rustproof, hygienic, high-quality brushed matt finish.
- Reliable recessed Ceran glass-ceramic hob.
- Anti-chafing dish: no burning smell, no risk of fire, no heat loss, no water bath, no slip hazard and no hazardous materials.
- Immediate heat transfer and uniform heat distribution.
- Compatible with GN sizes, a space gain of approx. 30% compared to round containers.
- Transport-safe, retractable rotary switch.
- Dual colour LED indicator light for program status.
- Non-slip due to the silicone feet on the bottom of the housing.
- No individual parts, so less cleaning is required.
- Ceran glass is easy to clean.





Reduce costs and improve sustainability

K-POT saves energy and improves sustainability for the caterer – and it saves the cost of using gel heaters! No carbon monoxide is generated using K-Pot and there is no risk of fire, as with smelly gel heaters. Risk assessment is also much easier. One university caterer likes Rieber's K-Pot so much, he bought 20! The university stated they could save over £5,000 a year on gels alone.

K-Pot Connect

A new app control means K-Pot can be switched on remotely, to warm croissants for breakfast, or perhaps regenerate the lunchtime meal. Ideal for heads of faculty meetings, post sporting event sustenance or functions in the student union, this remote capability helps to ensure the caterer can provide consistent quality foodservice but with minimal labour.

Simply plug
in and serve
great food...
anywhere!



Fun and flexible, the **NEW Catering Circle**

Complete spatial flexibility – as a circle, in a line, or a square...

Rieber has launched the Catering Circle “all-rounder” – a cooking system that adapts individually to layout and floorspace.

Catering Circle combines a multipurpose steel container with hot cooking, display and refrigerated systems.

Cook with either a GN 1/1 full surface induction or Ceran hob. AirClean self-ventilation, providing downdraft extraction with an active carbon odour filter is available, with sneeze screen, so caterers can cook in public spaces while capturing smoke and fumes.

Options include a round refrigerated well, hot lights for display, a sink and slots for 1/1 or 3 x 1/3 GN containers. Bridge connections provide prep or display surfaces.

Hot and cold storage is available via Rieber’s Thermoport insulated food transport boxes.

Connect multiple catering circle units quickly with the special connecting elements.

You and your students will have never seen catering like this before.



When you have the need
to cook fresh, in different locations,
inside or out... call the experts

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