

# Catering for university conferences and banquets

**Cook and serve what you like, where you like,  
when you like... to make the right impression!**





For many universities, 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?



Watch how easy food transportation is with Rieber

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

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

Our mobile solutions including front cooking stations, ovens, hot and cold holding boxes, and portable electric chafing dishes for display, mean you can cook virtually anywhere, bringing a new catering experience to your university, by allowing chefs to cook in front of your customers and creating that WOW factor.

Rieber's mobile solutions are ideal for creating any shape counter, such as a straight line, square, circle...or a more interactive and informal grazing set up.





# Bring the wow factor to your dining experience



Scan here to see how mobile front cooking 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 hobs for boiling and pan work, 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 and events, 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 a new level, providing more options for your customers and more sales opportunities for the marketing team! Rieber ACS Varithek self-ventilating and fire suppressed stations operate anywhere with a suitable electric socket.

# 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 universities, stadia, conference venues, hotels, schools and event caterers around the globe, looking to keep food at the right temperature, hot or cold.



Find out more  
about our  
banquet  
trolleys here.

# 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 enables 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.



Full details  
about our rack  
trolleys can be  
found here.

# 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 chiller plates.

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?



See the  
Thermoport  
plastic in action

## 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.



When you need quality and flexibility for your  
conference and banquet catering... *call Rieber*

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