

Focus on..

Docking Stations

Issue 20



Good food served safely



The UK market leader in ‘docking’ meal delivery systems

Designed to simplify meal distribution on trays, the DSPRO system allows food to be transported in a compact, lightweight, ergonomic and economical shuttle.

Docking stations are very space effective, quickly regenerating and/or chilling meals loaded inside the shuttle trolleys, which can then be wheeled to

the ward for service.

The advantages of the Shuttle system are cost saving and handling benefits. Because there are no mechanicals in the shuttle to go wrong, such as heating or cooling components, **it is cheaper to buy than a conventional heated/refrigerated trolley**, because the shuttle trolley only contains the plated meals and nothing

else. It only has the frame, doors and insulation, so it's lighter and more manoeuvrable than many conventional trolleys.

Air flows for hot and cold cycles are activated upon connection between the shuttle and the station. Special gaskets guarantee the air sealing between the two compartments and the shuttle.

Key to the success of our Docking Stations:

- PROSERV shuttle is stable, easy to push, ergonomic, manoeuvrable, economical and is also relatively lightweight (compared to other makers models)
- Weighing from 107-160kg unloaded, capacity is from 14 to 36 trays per shuttle
- Height varies across the range from 1071mm/42 inches, to 1393mm/54 inches and 1629mm/64 inches
- The width is a slender 798mm, or just over 31 inches



I can see you!

The **PROSERV Shuttle** is arguably the smallest in terms of height on the market, allowing staff to see over the top, even with the milk loaded! ...that means no crashing into doors, people, patients...



Good food served safely, while nice and hot and at the correct time, is key to a successful meals service.

OPTIONAL EXTRAS INCLUDE

FOLDAWAY SHELF: To rest trays during distribution or clearing

BAG HOLDER: For waste

TOWING HOOK: Up to 4 PROSERV trolleys can be towed

TRAYS: Options include hot/cold trays, half size, Parkinson support, container support for breakfast distribution - trays for bulk food delivery are also available

PLATES, DISHES AND COVERS: Round or rectangular, we offer a range of porcelain plates and dishes, with insulating covers and lids

As used by Dumfries and Galloway Royal Infirmary

The patient meal delivery system chosen for Dumfries uses eight DSPRO Docking Stations and 25 PROSERV Shuttles supplied by BGL Rieber.

The DSPRO system is the ideal solution for Cook&Serve, Cook&Chill and Cook&Freeze meals service.

Catering Manager Richard Buckley was involved in the tendering process.

"BGL Rieber scored highest on the tender, the specification for which was designed to ensure that we could cover every eventuality.

"Rieber scored most highly across many areas including ease of loading/unloading, pushing the trolley itself and the temperature of the food at the point of delivery.

"We decided on 16-tray capacity trolleys as the optimal size for our needs and we average two per ward, with one spare trolley held in reserve."

The precaution of having a spare trolley paid dividends during a flu epidemic shortly after Dumfries opened. The spare trolley proved its worth by taking meals to patients awaiting treatment in A&E.



PROSERV is loaded with trays (one side hot, one cool) from meal assembly.

- When loaded, doors are closed and the unit is wheeled to the docking station for heating and/or cooling.
- The correct temperature for service is maintained during transport and handling thanks to highly efficient insulation.



For full technical details and to download a brochure visit www.bglrieber.co.uk/product/dspro-proserve/

We have all the ancillary items for hospital meal distribution

Conveyor belts, heated dispensers, hot food trolleys... for all your requirements, look no further than BGL Rieber.

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