

# Focus on..

## The K-POT range

**BGL Rieber**

Ask the experts

Issue 19



Perfect for both warming and cooking...

“The quality of food remains superb and therefore also the flavour - even after a longer period of time, thanks to the uniform controlled supply of heat.”

Warming

“Whether it's potato soup with bacon or tapenade crusted monkfish, rice pudding with chocolate sauce or fresh crêpes Suzette – the K-POT will make it.”

Cooking

## Hot hold or cook? ... with K-POT, the choice is yours

With the multifunctional K-Pot, you have it all!

Rieber's K-Pot combines clever use of power, optimised efficiency and food holding and cooking modes.

Whatever your requirements, there is a model to suit your needs...

### Hot holding

For those who only need hot food holding, K-Pot is available in both 1/1GN and 2/3 GN sizes.

No carbon monoxide is generated using K-Pot and there is no risk of fire, as with smelly gel heaters, and of course no cost of the gel heaters themselves!

### Cooking, hot holding and regeneration

The K-Pot's cooking versions are designed to cook, as well as hot hold and offer the caterer more, compared to conventional hot holding units.

Models include 2/3 GN, 1/1GN and 1/1GN with 2 independent cook zones.



Use it to hold food hot, but also for stir fries, breakfast eggs, griddling fish and meat.

With K-Pot's tough energy-saving Ceran hobs, heat is spread evenly and can be controlled to within +/- 1°C, making it a versatile must-have for your kitchen.

### Keeping it cool with K-Pot

And, to complete the line-up, passive and chilled versions are also available, featuring cooling pellets that will keep food chilled.

**NO water - NO overcooking - NO loss of flavour - NO stress**



## K-Pot, offering the caterer a whole lot more

### So what can K-Pot do for you?

- ✓ Regenerate chilled food
- ✓ Finish off prepared meals before serving
- ✓ Hold hot or keep food chilled

And more, you can cook from scratch, boil, griddle, stir fry...

Use it, for example, in the director's box at a football ground. Place your chilled or frozen GN half-size containers of curry and rice on K-Pot 1/1 with 2 independent cook zones and set the power to regenerate. Then you can hold hot, to serve at your specified service time.

If the guests arrive early, they could be served fresh fried bacon rolls, using the K-Pot as the cooker, before the unit is switched to regen duties.

...try doing that with heat lamps or conventional hot plates!

### K-Pot, it's the anti-chafing dish!

- Simple to handle and operate
- Food retains flavour and quality
- Available in both warming and cooking formats
- Spreads heat evenly and can be controlled within +/- 1°C
- Energy saving Ceran hob
- GN sized models - 2/3 GN, 1/1GN and 1/1GN with 2 cook zones
- Nine power levels
- Easy cleaning
- Available in black or stainless steel
- Buffet lids option

## Keep up to date with hot holding equipment options...

Check out the BGL website, [www.bglrieber.co.uk](http://www.bglrieber.co.uk) for information on the K-Pot and all our products, including:

- >> Brochures
- >> Videos



## Don't forget, Rieber has a product for every food transport, storage and serving eventuality

BGL Rieber has solutions for hotels, restaurants, event caterers, contract caterers, schools, universities, armed forces, prisons, hospitals, care homes...

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

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