Focus on.. Meal Conveyors

BGL Rieber Ask the experts

Issue 18





QUAD CORD CONVEYOR

...improves service for Dorset County Hospital

Comments from Derrick Stevens, Catering Services Deputy Facilities Manager, Dorset County Hospital NHS Foundation Trust.

Situated in Dorchester, Dorset County Hospital has approximately 400 beds - that's a lot of patients to feed! BGL Rieber recently replaced their existing patient meal make-up system with a package of new equipment to suit their catering requirements.

Installed at Dorset County Hospital...

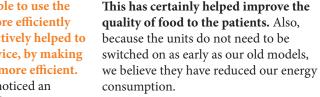
- Rieber quad cord conveyor
- Zub Food Carts
- Tray Dispensers
- Heated plate dispensers

Reports Derrick Stevens, "This new system has improved our service to patients.

"We are now able to use the conveyor belt more efficiently and this has effectively helped to speed up the service, by making it smoother and more efficient.

"We have also noticed an improvement in the temperatures of the crockery which is heated by Rieber's new plate dispensers.





"The installation of the new system was quick and well-organized, so thank you to the team from BGL Rieber."



Rieber ZUB 3 food cart

Brilliant Flat Belt for Harrogate

■ Operating a traditional cook-serve meals service, Harrogate District Hospital has installed a new Rieber flat belt conveyor to assemble patient meals.

"It's brilliant," reports Harrogate's Catering Services Manager, Steven Thirkell. "We looked at several different makes before choosing Rieber. It is seven metres long, solidly built, easy to operate and keep clean and does everything we need."

In 2016 Harrogate also selected BGL Rieber for a new Unitray plated meal delivery system, because it offered the right combination of temperature control, ease of handling, ergonomics and health & safety.



Above: Harrogate's seven metre flat belt in action Below: The Unitrays ready for delivery to the wards





■ Rieber food meal make up equipment is used throughout the world, in healthcare, B&I, social care, prisons, education and armed forces.

Food distribution conveyors and clearing conveyors come in two different versions: as belt or circular belt conveyors - both are excellent at distributing food and clearing crockery. The **flat belt** conveyors also clear individual items like plates and cups and feature a dirt stripper as standard. **Circular belt** conveyors have an optional discharge trough for simple cleaning.

Both conveyors have automatic tray stacking with a sprung end switch on the tray dispenser and an integrated light barrier for automatic conveyor switch off.

Operating up to 12 metres with one motor and over 12 metres utilising a second motor, conveyors have stepless speed control from 2.5 m/min – 10.5 m/min.

Layout can be designed to accommodate bends and curves to maximise the use of space within the meal make up area.

Additional options for all conveyors include:

- Open platform dispensers, used to hold trays ready for service
- Swivel castors and parking brakes
- Auxiliary sockets for dispensers and bains maries
- Sliding tables, a low-cost alternative for small food distribution solutions

THE NEW QUAD CORD

Featuring **not two, but four belts**, the new Quad Cord conveyor provides extra contact and improved guidance for trays, Gastronorm containers and can be used with individual plates.

Featuring reduced noise levels and simplified cleaning, the conveyor is made from chromenickel steel and is easy to clean. What's more, the Quad Cord has built-in redundancy, which means if you snap a cord you still have three left.



- prevent crockery or trays falling off the end of the conveyor
- Variable speed control and autoreverse
- Bumper protection and side protection strips to protect from damage
- Fixed or mobile units
- Going around the bend!

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