

Focus on...

serving fresh meals, anywhere

Issue 36

With the advent of Social Distancing, how we serve food to customers is changing.

We need to be able to serve food anywhere, freshly made and enjoyable.

This has thrown up a huge number of

challenges for caterers, especially in terms of catering equipment.

But a solution has been with BGL Rieber for years...

Serve Anywhere... Food...Equipment



The challenges and solutions

Feeding with social distancing means having fewer people in a single area, including less queues, meaning no canteens, food halls etc. To accommodate this requirement for larger numbers, catering needs to be spaced out around a location, and served from smaller feeding stations.

However, to then serve freshly cooked healthy food at a variety of venues, creates its own challenges.

A 'Street Food' style of service solves this issue; it's a solution that's been used for many years.

At BGL Rieber we have a number of products which allow you to do this, hygienically, easily and flexibly.

- K-POT
- Varithek
- Navioven
- Hybrid Kitchen

... all designed specifically for mobile cooking and perfect for the way we need to provide fresh cooked food in the future.



See over for details on each product, and how you can successfully...

SAFE'n Go - Serve Anywhere... Fresh... Enjoy!

Create a Kitchen **Anywhere**

Rieber's **ACS Varithek** combines integral ventilation with interchangeable cooking hobs – wok, two sizes of griddle, flat hob for boiling and frying pans, fryer and pasta cooker.

Varithek is a two or three module front cooking station. **Integrated sneeze screens and the nature of the layout ensure sufficient distancing between customers.**

Food can be cooked fresh, or pre-cooked and finished to order. More usually for large volume stir fries, for example, the proteins and rice or noodles are pre-cooked, customers make their choice of these and prepared vegetables and salads are stir-fried to complete the dish.



Hybrid Kitchen

Oven/s + Hot and cold food storage

Hybrid Kitchen creates a kitchen anywhere there is power!

Mobile ovens on wheels and/or counter-top ovens – both need only standard 13-amp sockets. Use with Thermoport hot and cold food boxes for ingredients and cooked food storage.

How many meals? **One oven serves 50!**

Hybrid 200 mobile oven has an 8 x 1/1 GN capacity – that's 8 trays of deliciously fresh cooked food; with cold salad or other hot side dishes such as rice or veg held in Thermoports.

Cooking compartment separates into two zones.

Navioven

Rieber's Navioven also runs off a 13-amp socket, needs no ventilation and has 5 shelves. It sits on a counter or table and is used for baking bread, muffins, cakes etc, or for roasting and steaming in small kitchens with limited ventilation. Temperature range is from +20 °C to +240 °C.



K-POT

This electric chafing dish uses 13amp power to regenerate frozen or chilled prepared meals, hold food hot for counter display, assisted service or buffets.

REMOTE USE: A new app control means that **K-Pot** can be switched on remotely, to start regeneration of the lunchtime service – Shepherd's Pie/soups/stews/curry/pasta sauce – without the cook needing to be there!

Add several units together to create impressive counter displays using only tables and power sockets.

A cooking version of K-Pot can be used for stir fries, bacon and eggs, omelettes, crepes etc.

Refrigerated versions also available.



For more information or advice on mobile cooking...

BGL-Rieber Ltd

Unit 1, Lincoln Ind Est, Avro Business Centre
Avro Way, Bowerhill, Melksham, Wilts, SN12 6TP
T: +44 (0) 1225 704470 F: +44 (0) 1225 705927
E: sales@bglrieber.co.uk W: www.bglrieber.co.uk