

# WINTER CRISIS...

Provide a hot meal this winter,  
to those in your care...

Issue 42

...because  
no child  
deserves to  
go hungry



## Whether it is a breakfast, lunch, or supper club, do you have the logistics in place to cope?

With energy prices and the general cost of living going up astronomically, is your school ready to help with ensuring children in need have a hot meal inside them this winter?

It is a given that children need a daily hot meal, not just to thrive, but to survive.

It is also becoming clearer that during this hard time, many children are in danger of going without, but with the amazing help of many, like you, this is being avoided.

**Our job is to help you. We can help with the logistics of how to get the meal to the child, still fresh, hot and tasty.**

It does not have to be difficult or out of reach with regards to budget, but it could make a massive difference to the children who are in danger of going without...

BGL Rieber has extensive experience of education catering and a range of products, from food transport to front cooking, to make it work.

### Here are a few of our simple solutions which will allow you to:



Keep food that was cooked at lunchtime, at the correct temperature to serve after school.



Regenerate pre-prepared meals.



Safely transport meals to be served at a different location.



Cook and serve food in locations not currently used for that purpose.

# Cook, fill, safely transport, serve... simple

## Thermoport® insulated meal boxes



The **Thermoport** insulated meal boxes keep food hot, cold or ambient for several hours.

- Light, robust, double-walled and tightly welded.
- Non porous plastic - **perfect for infection control.**
- Dishwasher safe up to +90 °C.

Meals are loaded into the box from a central kitchen, or from a remote kitchen and transported to where needed.

For the best food quality and absolute transport security, stackable top loader boxes are best used with the Rieber GN system. See the page opposite, especially for how the non-spill lids keep everything safe and secure during transportation.

The interior space can be divided into a hot and cold area using the insulating divider.

Rieber Thermoports® can be combined with one another and stacked and placed on a trolley - for non-slip and safe transport.



Keeps food hot  
or cold for  
up to 4 hours

CLICK OR SCAN HERE...

for a quick ready reckoner to the quantity of Thermoports and accessories you may need (depending on the number of meals you need to serve)



# No spills during transportation

## When safety is paramount ...GN Operating System

Rieber is the world's largest manufacturer of GN pans.

The company invented the **GN Operating System** which maximises efficiency, ease of use and makes the best use of space during cooking, transporting and storage.

### Have the right container for the right food, with the very best food security

Made from food grade stainless steel and available in many sizes, perfect for both transporting and serving food.

- Simple, robust and hygienic.
- Also available with anti-spill lids, ensuring nothing spills out during travel.
- And... vacuum seal lids; flat stacking lids; lids with handles; hinged lids; lids with cutouts; dispenser lids and polycarbonate lids.

## Non spilling...

**Lids for all sizes of GN pan.** The silicone seal is ultra hard wearing and ensures NO SPILLS during transport.



# Create a kitchen **anywhere**

## Navioven

– small, compact and transportable

Rieber's **Navioven** runs off a 13-amp socket, needs no ventilation and has five shelves. It sits on a counter or table and is used for regenerating meals like shepherd's pie or pasta bakes in places where you would not normally be able to cook. Temperature range is from +20°C to +240°C.



## Hybrid Kitchen

Prime cooking, regeneration, hot holding, baking - all using just one 13-amp socket

**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 eight trays of delicious freshly cooked food; with cold salad or other hot side dishes, such as rice or vegetables, held in Thermoports.

The cooking compartment separates into two zones with an insulated divider, meaning food can be kept or cooked at two different temperatures.

## ACS Varithek

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, which allows schools to cook and serve away from the main kitchen.

Food can be cooked fresh, or pre-cooked meals can be regenerated, maintaining the original flavours and goodness.

... Ideal for providing a hot breakfast or a meal to fill them up before going home.





At Rieber, our expertise lies in purpose-designed equipment for feeding people away from the main kitchen. We make simple, cost effective, practical food transport and serving solutions that are proven to work safely – exactly what’s needed now.

With a capacity of 15-50 meals, the **Rieber Thermoport Canteen** turns a spare space into a temporary service point.

Available as a convection-heated front loader, the Canteen can serve hot meals prepared as usual in the main school kitchen or it can regenerate prepared ready meals.

Trolleys can be customised to individual schools with attractive adhesive panels and there is a foldable sneeze guard available on request. The serving height of 963 mm means children get a good view of the goodies on offer, but also ensures the trolley has enough capacity to feed up to 50 meals from one fill.

**Your advantages at a glance:**

- Made of rustproof high-quality, hygienic stainless steel (interior & exterior). Double-walled body, excellent insulation properties.
- Interior tightly welded with seamless support rails.
- Three executions: neutral, heated and hybrid.
- Foldable frames add more space for GN pans for optimal meal presentation and serving. Side holder for easy stowage of the lid during meal serving.
- Quick and easy cleaning thanks to the removable door seal/heating element.
- Many functions in just one device: transportation, cooking, regeneration, keeping hot, meal presentation and serving.
- Foldable sneeze guard at front (on request).

New thermoport<sup>®</sup>  
canteen

Take the  
canteen to  
the classroom



## Simply cook, pack, move, serve

### Thermoport® Heated insulated food transportation

For many years, and now more than ever, the Rieber **Thermoport** series of food transport boxes have been the workhorses for moving and serving meals.

Designed to transport food from the kitchen and keep it hot or cold, so it is delivered and served, as tasty as when it was originally cooked, and at the right temperature, regardless of how cold it is this winter.

Thermoports are designed to be flexible and cater for your exact needs; available in numerous sizes, heated or unheated, plastic or stainless steel.

**All are built to be tough, lightweight and able to transport food across the roughest of ground, indoors and outside.**

The plastic boxes are pore-free, double walled and welded for optimal strength and hygiene... and they are dishwasher safe up to 90°C.

The stainless steel models not only guarantee excellent insulation, but also ensure the highest possible durability and compliance with the most stringent hygiene requirements.



## Tabletop foodservice counters ...



Watch video here

**K-POT** is a portable electric chafing dish that keeps food hot. Some models can even cook.

K-Pot replaces traditional serveries and chafing dishes and introduces a modern, low energy and chemical-free approach to creating food counters.

Available with buffet lids and in two sizes – GN 2/3 and 1/1, the flexibility of K-Pot makes it ideal, however many children you are catering for. If demand increases, just add additional units as required.

Also available with Rieber 'CONNECT' which uses an app to link K-Pot to the manager's mobile phone. CONNECT will switch K-Pot on remotely, to regenerate multiportion GN meal containers and hold hot.

- Stainless steel housing with a rustproof, hygienic, high-quality brushed matt finish.
- Reliable recessed Ceran glass-ceramic hob.
- Anti-chafing dish: no burning smell, no risk of fire, no heat loss, no water bath, no slip hazard and no hazardous materials.
- Immediate heat transfer and uniform heat distribution.
- Compatible with GN sizes, a space gain of approximately 30% compared to round containers.
- Transport-safe, retractable rotary switch.
- Dual colour LED indicator light for program status.
- Non-slip due to the silicone feet on the bottom of the housing.
- No individual parts, so less cleaning is required.
- Ceran glass is easy to clean.



Speak to us or your preferred supplier about our huge range of compatible products allowing schools to have a kitchen or servery anywhere they want, away from the main kitchen.

**Call:** 01225 704470  
**Email:** sales@bglrieber.co.uk

**BGL Rieber Ltd.**  
Unit 1 Lincoln Ind Estate  
Avro Business Centre  
Avro Way, Bowerhill  
Melksham, SN12 6TP

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

