

Major success for Gloucester Thermoport users



The outstanding architecture of Gloucester cathedral.

■ Since Edwards and Ward took over the school meals contract in Gloucestershire, there has been a 26% increase in uptake of school meals, with 34.1% of primary school pupils now choosing a healthy school lunch.

That's an increase from just over 7000 meals a day to almost 10,000!

Edwards and Ward were also awarded the Soil Association's Food for Life Gold award in 2011 for all of the 168 primary schools it manages in the county. The caterer was the first in the UK to be recognised as providing freshly prepared, locally sourced, organic, free range and Marine Stewardship Council (MSC) meals to an entire county group.

In a 2011 survey, three council

auditors awarded the delivered meals service 100% for its food quality.

Contractor Edwards and Ward won Gloucestershire schools in 2009 and, in 2011, some 56 primaries received meals delivered in Rieber Thermoport food transport containers.

Key to the contract is performance monitoring, kitchens and meals are continually audited.

"Gloucestershire has three dedicated County Council Monitoring Officers and a further three are employed by us," said *continued over*



Front-cooking buffet solutions; self-ventilation optional.

All you can heat buffet

■ London's newest eco-friendly luxury hotel – the Grange Tower Bridge – features a gorgeous buffet system including Rieber's Varithek front of house cooking system.

Sister hotel, the Langham Grange, features the ACS (self-ventilating) version of the Varithek.

Both units were selected and installed by General Catering Solutions Amjad Alikhan, who explained that the Varithek front facing cooking units promote good communication between the chefs and customers.

"The ACS self-ventilating version of the Varithek was installed at the Langham Grange in an area with a low ceiling," he says. "Caterers expect to see a canopy over cooking equipment, but that would have taken away from the aesthetics. When I explained that ACS Varithek is self-ventilating and does not need a canopy, they said, 'Wow, that's better!'"

"The Rieber Varithek is good, durable equipment and the service from the company is great."

No wobbles for Wolverhampton

■ The new £3million (CPU) at the Royal Wolverhampton Hospitals NHS Trust's New Cross Hospital features a 'wobble' free Rieber Thermoport food transport delivery system.

Rieber scored highest on a competitive tender and one of the Thermoports' winning features, according to Catering Project

Manager Martin Cantor, was that the castors do not wobble at walking speed, so progress at ward level is smooth and quiet.

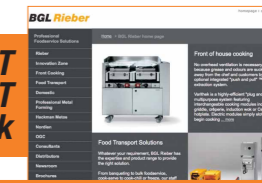
A purpose-built 'dolly' takes the Thermoports from the CPU to the lifts serving 30 wards.

The CPU enables food to be cooked and chilled on-site and re-heated at ward level.

Martin Cantor, Catering Project Manager, with cooked and portioned mashed potato.

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Major success for Gloucester Thermoport users (cont)

Edwards and Ward Contracts Manager Jane Woolf.

"To achieve these high quality standards, we have taken total control of the delivered meals process. We use our own staff to pack, deliver and serve the food and that 'ownership' ensures we get the very best service.

"Staff are trained how to pack the Thermoport boxes. BGL Rieber gave us the initial training which showed, for example, that it is imperative to use the correct size containers for food.

"Meals leave the kitchen as late as possible, so they are not hanging around unnecessarily. We also manage the recipes for the boxes, undercooking vegetables slightly, for example, as they will continue cooking in their own heat."

GLoucester uses 'SLICK' THERMOPORT

Gloucestershire is using black Thermoports – "smart and slick" – according to Jane Woolf.

The Council originally bought 400 orange Thermoports 20 years ago and has now replaced these with the black model, produced on special order in Germany. Fourteen of these have built-in heating, to maintain food temperature: "These are ideal for use at the smaller primaries and in big drafty halls – they have been quite a success," says the Council's Stephen Haywood.

"Schools are joining the contract because of the improvements in quality. The original boxes were date stamped 20 years ago; they do take a battering and lids do get left on oven tops. We have absolutely no complaints."

Gloucestershire has also bought new GN pans from Rieber, incidentally the World's largest manufacturer of GN pans.

UK EDUCATION CATERER OF THE YEAR AGREES

Hampshire County Council Catering Services (HC3S) scooped the 2011 title at the annual Cost Sector Catering Awards.

HC3S provides school meals at 448 primary and special schools and 31 secondary schools throughout the county.

"The Rieber Thermoports plug the gap for schools which have no facilities on site," said Arthur Cosgrove, Catering Support Manager, HC3S.

"We use the correct inserts and are fairly clever with our packing. Each box is filled up with a complete meal – protein, sauce/gravy/custard and dessert. About 20 meals can be served from one box and this saves opening all the boxes at the same time and ensures the last in the line does not get a cold meal.

"Thermoports are timed to arrive 15 minutes before use and they are well within the legal temperatures and hot."

MOBILE FOOD TRANSPORT AND SERVING EQUIPMENT

Rieber's range of mobile equipment includes: -

- A huge range of Thermoport food transport options for delivering cook/chill and cook/serve meals in tip-top condition. Available in the famous Rieber orange, but also in black, white or stainless steel.
- 'Rolli' trolleys for the storage of Thermoport boxes.
- Rack trolleys suited to GN or Euronorm sizes with the options of insulated covers and stainless steel or coloured plastic panelling in a choice of colours.
- A range of strongly built (and quiet) general purpose trolleys.
- And a hugely versatile range of plate and bowl dispensers including hot and refrigerated options.

In addition to the K-Pot and Varithek units featured elsewhere in this issue, BGL Rieber also offers the lightweight and flexible Servocuccina system for serving or cooking food. Also available are breakfast and clearing trolleys, cook and hold ovens, mobile bain marie, mobile buffet systems, GN 1/1 heated or refrigerated delivery carts with optional extras such as sneeze screens, food conveyors and banqueting trolleys.

Warwick potty for K-Pot

Warwick university liked Rieber's K-Pot so much, they bought 20!

Besides the food issue, health and safety and sustainability are much improved. No carbon monoxide is generated using K-Pot and there is no risk of fire, as with smelly gels. Risk assessment is also much easier.

Warwick university stated they could save over £5000 a year on gels alone.

K-Pot chafing dish provides many heating and serving options. It can regenerate chilled or frozen meals, as well as griddle, boil or fry. Cold holding variants are also available.



WORLD CUP WONDER

K-Pot played a starring role at the 2010 World Cup and 2009 FIFA Confederations Cup, serving VIP catering.

A K-Pot 'kitchen' can entertain up to 60 people and the K-Pots and service countering fit on a single europallet – how smart is that!



Plated meal trolleys being loaded at North Manchester Hospital.

New cook-serve system

Aberdeen Royal Infirmary is running a new cook-serve system featuring 58 Rieber Unitray plated meal delivery trolleys.

Each can distribute hot and cold food on a single tray. A central partition allows the two different environments to be separately controlled. Forced ventilation for both environments optimizes their temperature uniformity.

A motorized version makes it possible to run for five hours and tackle slopes of up to 15%.

For kitchens with limited space, Unitray also features the DS-ONE wall-mounted regen station.

Multipolar communal fridge

Ideal for student or staff accommodation – and most recently prisons – Rieber's 'Multipolar' undercounter and cabinet compartmentalized refrigerators offers from four to 16 lockable compartments within an impact and shock resistant outer cabinet.

Northallerton Young Offenders Institute recently took delivery of several cabinets to hold food for day release inmates.

New school meals recipe book

Free to download from the BGL Rieber website, www.bglriber.co.uk is the new series of Hackman recipe books covering recipes for School Meals, Indian cooking, pastry, cakes and bread mixes, soups, stews and sauces in a range of portion sizes from 100 to 20,000.



No wobbles for Wolverhampton (cont)

BGL Rieber also supplied four Proveno Combi Pro kettles, two x 200 L and two x 150 L.

Proveno's automatically cook, stir and mix, ensuring nothing sticks or burns. They also have an optional cooling facility.

The CPU was designed initially by foodservice consultant Kate Gould, FCSI. Martin Cantor then project managed the design/build process: "The kitchen had to last 10 years. For producing– mince, mashed potato, rice pudding – standard items off the menu in volume, the Hackman Metos kettles are absolutely brilliant."

INVERCLYDE ROYAL INFIRMARY

BGL Rieber has also supplied eight x 300 L Hackman Metos Proveno Cool Pro kettles; four each for new cook-freeze facilities at Inverclyde Royal Infirmary and The nearby Royal Alexandra Hospital, Paisley.

Similar to the Combi Pro, these models feature automatic stirring and whipping (using a bottom



Cleaning down after cooking mashed potato.



mounted attachment) to suit different recipes, but automatic cooling is also part of the system.

Purpose-made 'dolly' used to transport meals.

Chilling news for Rhondda

The newly refurbished Central Production Unit (CPU) at Treorchy in the Rhondda Valley enables a cook freeze catering service to be provided across the whole of Cwm Taf Health board.

Alison Howells, General Manager, CPU, Cwm Taf Trus explained that the development provides a net reduction in overhead costs. The CPU serves a number of hospitals and regeneration takes place in large central distribution kitchens and also at ward level.

"I have dealt with BGL Rieber for 24 years," she says, "and I know the staff – especially John Walker and Gareth Newton – very well. The service from Rieber is good; definitely.

"The CPU has been open now for four months. We chose 1 x 300 L Hackman Metos Proveno Cool Pro combi kettle, 2 x 200 Culino Combi and 3 x 100 Viking kettles; we went for Cool Pro because it features automatic cooling.

"Our existing 2 x 200L and 3 x 100L kettles were able to be re-used. Our other equipment from Rieber includes three bratt pans, five Kreft ovens (plus 2 Rational) and some boilers.

"You name it, we cook it in the kettles – custards, gravies, potatoes, rice puddings, stews, sauces..."

CULINO COOKING KETTLES

Culino combi kettles feature integrated bottom-mounted mixers and electric tilting, which lighten routine work, save labour and ensure consistent results. The optional cooling attachment, operated by tap water or ice water, ensures food is cooked, mixed and then cooled automatically.



Automatic stirring and whipping, for effortless mash, stews, curries, cake mixes... ask us for the full recipe list.

“Staggered not to see more Rieber equipment”

■ “We had been stuck in a time warp with either wet wells or flat hobs with gastronomes on top.

“There was no versatility with that system. You can’t cook with it; all you can do is serve food,” says Catering Manager Mike Thorne, Bryanston School, Blandford, Dorset.

Introducing ‘theatre’ into mealtimes excites the taste buds and raises the interest of pupils.

Bryanston has installed a food court servery with built-in front cooking options including stir-fry, noodle bar, crepe bar, wrap bar and omelette bar.

Key equipment is Rieber’s EST Ceran module, which can hold or cook anything from fried eggs to noodles and can simmer dishes such as curry sauces, holding them ready for service.

Opposite are salad bars and Rieber self-ventilating Varithek mobile induction front cooking section, which can serve 180 stir fry meals in 40 minutes. Up to 900 meals can be served at one sitting, 800 within 40 minutes.

Mike Thorne toured other schools and high volume food sites (including Wembley and major retail sites/shopping malls) to see how food service had evolved and what



Varithek Front Cooking Systems used for stir fries, omelette bar, crepe bar and many other uses.

Staff numbers are the same with the new system, but this is more flexible and staff can be concentrated onto theatre cooking or service as appropriate.

lessons could be learned. The school catering contract is managed by Chartwells.

“I was staggered not to have seen more Rieber equipment in use in the wider market. I would be more than happy to recommend Rieber equipment to anyone thinking about changing their service,” says Mike Thorne. “We care about the food we serve and that is why the school has supported the new system.”



Manchester City FC

■ Rieber’s Varithek system was chosen by Caterware for its refurbishment of Manchester City’s ‘Legends Lounge’ hospitality area because it solved a crucial ventilation issue in a public building.

Legends Lounge hosts a sumptuous running buffet for three hours before kick-off. The Club wanted a front of house cooking station for stir-fry’s and to cater for its vibrant conference business including breakfast meetings and functions on non match days.

However, explains Caterware Managing Director Mark Drazen, “A conventional extract system was a non-starter due to site layout restrictions and potential interference with the existing air conditioning systems. The self-ventilation system on Rieber’s Varithek solved the problem.”

Find out more about Caterware’s work for Manchester City at: www.caterware.co.uk

Meals for Ramadan

■ Muslim prisoners fast from dawn to sundown for 30 days each year during Ramadan.

The logistical problem for the caterers, prior to using Thermoports, was solved by serving up sandwich based meals or hot soups or stews in vacuum flasks. Both methods required extra labour and supervision.

Rieber’s Thermoport 10 insulated food containers keep a meal hot for more than four hours. The boxes are filled during the usual meal service for collection by prisoners. No extra labour is required and prisoners get a hot meal when they are ready.

Catering Manager HMP Garth: “They are brilliant. We were recommended other boxes by the prison service but Rieber’s are better. We carried out a test starting at 86degC. Four hours later they were

at 78degC. The catering staff are happy and the Imam and prisoners have given rapturous applause.”

MEALS ON WHEELS, FOREST OF DEAN AGE CONCERN

Since 1993 Age Concern, Forest of Dean, has delivered hot meals into the homes of older people living in the area, helping reduce the isolation and loneliness associated with old age.

Delivering more than 30,000 meals per year, the service is run by Kim Worgan.

“Rieber supplied individual and bulk Thermoport boxes. Some are as old as the service, 17 years and they have lasted well considering they are used every day! We bought more boxes two years ago and as long as the food is hot when it goes into the boxes, it will keep hot for the two hours needed.”



Above: Kim Worgan, enjoying life at the Age Concern kitchen.



Thermoport RT10 keeps a meal hot for 4 hours.

BGL Rieber

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