

Focus on..

Hospital Meal Systems

Issue 11



New bulk delivery system for **Burnley**

■ **Burnley General Hospital has upgraded its delivery service for bulk ward meals with the introduction of 16 Rieber Regiostation trolleys.**

Tim Radcliff, Catering Manager for the East Lancashire Hospitals NHS Trust, reports that the hospital has been using the older type of Regiostation for the last 10 years.

“This was simply an upgrade of those trolleys. They had proved reliable in use and we were satisfied with the service from BGL Rieber.

“The newer models have advanced in design and – over six weeks of trials

in different areas of the hospital – they proved robust, the wheels are easier to manoeuvre and the software and heating system have also been upgraded.

“BGL Rieber’s proposal included whole life costing, which proved very useful and exactly what we needed.

“The proposal spelled out in detail the costs for maintenance over the expected life of the units and showed us how we could manage the service for years to come.”

Burnley chose the Regiostation RST-1 model of trolley, featuring individual

Rieber Regiostation, ovens incorporated into a mobile serving station



compartments for plate warming and regeneration with one ‘neutral’ compartment used for cutlery, bread rolls etc.



Trusty tray trolley for **Kettering**

■ **Rieber is very proud of the craftsmanship and technology that goes into making its products... and also the ergonomics.**

It was for entirely practical reasons that Kettering General opted for the TWF Tray Trolley.

Sue Landon, Head of Facilities, Kettering General Hospital said that, “This is not a heated service and what we required was a stainless steel trolley to

transport meals to ward level.

“However, we use dumb waiters to move the food up to the wards and the Rieber trolley fitted the lift perfectly.

“They are also very manoeuvrable and provided everything we needed.”

Rieber’s TWF Tray Trolley is available in several sizes and capacity combinations with overall height from as little as 1,357mm high.

Harrogate chooses ergonomic Unitray for plated delivery

■ The trials for a new plated delivery system at **Harrogate District Hospital** proved conclusive.

Rieber's Unitray provides the best combination of temperature control, ease of handling and is also the best in terms of ergonomics and health & safety.



Rieber Unitray at Harrogate District Hospital

"One of the main factors for choosing Rieber was the height," said Hotel Services Manager Stan Ash.

"We trialled several units from different manufacturers, but some were too tall for our staff, causing operational difficulties when it came to dispensing food. Rieber's Unitray was the most acceptable in terms of risk assessments.

"Unitray met our requirements for improved temperature control and a smoother service to the patient at ward level. The one tray system gives more accuracy during the loading process and is easier to operate. The presentation of the trolley, the bowls and the lids, makes for a more pleasant display of the food, which will encourage the patients to eat.

"Unitray is good quality, well-built, available from NHS Supply chain and is well priced."



Unitray can distribute hot and cold food on a single tray

13-amp supply

Unitray features forced air circulation to ensure even heat distribution. Designed for C/S (cook & serve), C/C (cook & chill) and C/F (cook & freeze) applications, the new Unitray is also 25kg lighter than previous models and is also smaller and easier to handle.

Although most often used on a 3-phase supply, Harrogate's Unitrays are so well insulated and efficient, they are operating off a 13-amp supply.

Unitray is warmed up prior to loading, then plugged in again to achieve optimal cabinet temperature before being taken to ward level.

Thermoport 21 individual meal transport for Nottingham

■ Nottingham University Hospital is taking delivery of some 40 Thermoport 21 food transport boxes.

Ideal for special meals and diets, the boxes feature a reusable individual portioning system and are designed to hold fresh hot meals, or for regeneration

at ward level.

Ideal for transporting meals with soup and two side dishes.

A heat pellet is available to ensure reliable temperature maintenance during transport.



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