

Focus on... Better Hospitality

BGL Rieber

Ask the experts

Issue 13

BGL Rieber and Silverstone - a winning formula



■ BGL Rieber has become an 'Official Partner' of Silverstone who will use its ACS Varithek front cooking station and K-Pot 'anti-chafing' dish across a range of hospitality events

"Silverstone is all about delivering world-class catering," says Dean Hoddle, Silverstone Head Chef (pictured right).

"The Rieber ACS Varithek and K-Pot are cutting edge and highly professional. This is about ensuring we build on our

reputation for providing world-class catering."

The ACS Varithek front cooking station is fully mobile and can be used in any of Silverstone's hospitality locations. During the F1 weekend it was installed in a marquee catering to the Silverstone Racing Club, situated between Luffield and Woodcote grandstands. The offer for motoring enthusiasts began with breakfast and fresh fried eggs courtesy of the ACS Varithek, while lunch included stir-fried dishes to order.

"We trialled the ACS Varithek at a Mercedes event just before Christmas and they loved it," adds Silverstone Catering Manager Ian Schofield.

"Immediately after the 2017 F1 Grand Prix, there were two days of tyre testing and the ACS Varithek live cooking station and K-Pots were called into action to feed the Pirelli and Williams teams in one of the pit garages.

"This allowed our chef to shine and interact with the customers and both teams gave the service rave reviews.

"The food and beverage offer provided by Silverstone is key to our future. We take



great pride in exceeding the expectations of our customers and the ACS Varithek and K-Pots have helped lift our catering to another level."

Based at the world-famous midlands Grand Prix Circuit, Silverstone caters for many events outside of F1, including race and track days, conference and banqueting, pop concerts, the British Superbike and Touring Car Championships, Bentley Drivers Club and the Silverstone Classic historic motor racing weekend, which can feature 10,000 vehicles.



During the Grand Prix, Silverstone used 20 K-Pot 'anti chafing' dishes for use in the Brooklands Suites, which give a fantastic view of racing. The food offer at breakfast includes a full English hot buffet. Lunch includes hot dishes such as beer can roast chicken, horseradish crusted roast sirloin of beef and pulled pork shoulder with plum sauce. All day 'Enhancements' include foot long pork crackling.

Continues Dean Hoddle: "The K-Pots especially provide major improvements over traditional chafers, which never really get hot enough. The K-Pots look great and provide heat fast. I am sure we will also make substantial savings by cutting out the use of gel heaters."



K-POT outperforms the servery

■ **K-POT will present hot or cold food in virtually any location.**

K-POT looks stunning and provides tempting displays for functions.

Cold variants do not need power, while hot models use 13-amp sockets to provide everything that a hot food servery does and more.

K-POTs are great for 'self-service'

buffets but will also cook bacon & eggs and stir fries, perfect for all types of sport and leisure venues.

Rieber K-POT offers significant advantages over traditional chafers:

- There is no smell from burning gel
- The cost of using gel is replaced by minimal (approx. 90 per cent less) cost of electricity

- Rieber K-Pot heats across the whole of its surface; a gel heater can only heat in one place. Electric heating ensures no hot or cold spots. K-Pot is recommended for use with Rieber Thermoplate GN multi layer pans which spread heat throughout the food more evenly and efficiently than stainless steel alone.



Front cooking anywhere, anytime

■ **Hospitality venues need equipment that can operate anywhere.**

Rieber's ACS Varithek front cooking station is ideally suited to sports and leisure venues including:

- **football stadia**
- **arenas and event catering**
- **theme parks**
- **race courses**
- **golf clubs...**

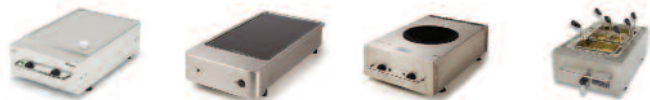
As long as there is a power supply, ACS Varithek is fully mobile and can be wheeled to where it is needed.

Thanks to its highly efficient self-ventilation – including ozone air filtration that eliminates odours – ACS Varithek will cook anything in any public space, with no smoke or fumes, even if working in an atrium fitted with smoke alarms!

“My main worry was smoke and grease. The smoke alarm is infra-red and very sensitive. I really was sceptical, but the self-ventilation system really does work.”

Comment from a Facilities Manager

Slot in cooking modules include griddle, 1/1 induction hob, induction wok and pasta boiler/deep fryer.



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