

Better University Catering

Issue 11



A 'first'... University College London!

A story of moving excellence, starring Rieber ACS Varithek front cooking

■ As the kitchen and counters for UCL's new Wilkins Lower Refectory nears completion, the front cooking stars of a temporary servery set up in the Jeremy Bentham Room (JBR) are getting set for a move.

The JBR has no catering ventilation, so three Rieber ACS* Varithek self-ventilating stations were chosen to provide a versatile front cooking offer.

The largest of the three supplied, the ACS Varithek 1500d3, a three griddle-module unit, cooks marinated chicken, a range of burgers and, occasionally, griddled halloumi or fish.

Of two double ACS Varithek 1100d3 units, one is a dedicated Noodle Bar, while the second has more flexibility, cooking dishes such as falafel and spicy tofu.

It is pictured far right utilising induction wok modules and is testing a Ramen Noodle Bar concept for the new refectory, by Sodexo Executive Chef Mike Shipman.

The Ramen concept involves pre-cooked proteins (chicken/pork/tofu), with choice of udon or black rice noodles and fresh crispy veg, topped off with a choice of two hot stocks.

All three ACS Varitheks will shortly move to form part of the permanent foodservice offer in the new refectory; the ACS self-ventilation ensures there is no need for overhead canopies. (*Air Clean System)

Comments from Sodexo Executive Chef Mike Shipman:

"There are no ventilation canopies here in the JBR, so the ACS Varithek units have proved essential to the food offer.

"The self-ventilation means that cooking smells escaping into the main building is not an issue.

"The triple ACS Varithek is the busiest station, serving around 350 covers at lunchtime; the marinated chicken cooked on the griddle is extremely popular.

"The other two ACS Varitheks usually cater for 150 covers each in a lunch session, but we also cater for hospitality here; I have just used one of the double Varitheks to prepare a stirfry for 60 covers, for example.

"I had not used Varithek cooking modules before, but I have been so impressed with the power and controllability of the Varithek induction unit, I've just bought domestic induction for my new kitchen at home."



K-POT, the new alternative for portable chafing dishes: performs like a servery

■ “Universities have developed a liking for portable servery facilities,” says Gareth Newton, MD, BGL Rieber.

“K-Pots will present hot or cold food in virtually any location. They provide tempting displays for functions; cold variants do not need power, while hot models use 13-amp sockets to provide everything a hot food servery does and more. The K-Pot range is great for ‘self-service’ and will also cook bacon & eggs and stir fries and hold hot mulled wine or soup.”



Don't think outside, think 'inside' the box

How do you hold or transport food?

■ The Thermoport Midi-K Range, with a 104-litre capacity, features integral heating that helps to hold food up to +85degC in each of the stackable boxes.

Use them for meal delivery or as a more controllable alternative to hot cupboards, with the advantage of mobility. No matter how cold the weather outside, the boxes will maintain temperature.

The Thermoport 2000U stainless steel food transporter holds up to 130 litres in GN sized containers and is an ideal solution for satellite kitchens or serveries.

Featuring integral heating up to +100 °C, it can be delivered to the point of use where the integral heating will hold food hot until served.

Rieber thermoport, the best range for insulated, heated and refrigerated food transport.



SWISS-PLY® Thermoplates

Who is Europe's premier producer of GN pans?

■ Rieber, of course and with their multi-layer 'SWISS-PLY® Thermoplate®' adding a new dimension to GN pans. Thermoplates are the perfect solution for sealing food quickly, for cooking meat, vegetables, fish and shellfish with the minimum of oil, all the better for a healthy meal.



When you need your refrigeration to be secure

■ Multipolar Refrigeration is ideal for communal student areas or where sensitive products need refrigerating securely.

Rieber's 'Multipolar' undercounter and cabinet compartmentalised refrigerators offer from four to 16 lockable compartments within an impact and shock resistant outer cabinet, freezer versions are also available.



■ BGL Rieber is a proud supporter of TUCO and all university caterers, and the great work they do in feeding the future brains of the world.

We already supply creative solutions to many universities throughout the UK, with products which are available via the TUCO Framework Agreement. Please contact us for further information.

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