

# Focus on..

# Better choices for school meals

Issue 12



**“The K-POT portable units really served the purpose. If you are limited for space, then the K-Pots are fine for both hot and cold food.”**

Beverley Bailey, Head of Kitchen, Corringham Primary

■ Rieber’s K-Pot holds food hot for service and can even be used for cooking. The units are fully mobile, easy to carry and just need plugging in to begin serving.

It uses Ceran heating and features one or two holding or cooking zones, sized to suit GN containers.

K-POT can also regenerate and cook like a griddle. Cold

holding variants are also available that use frozen ‘pellets’ to ensure a stable cool temperature.



**“Would I recommend BGL Rieber? Yes definitely!”**

Helen Fleming, Catering Manager, St. Mary's Catholic Junior School

“I knew that BGL Rieber supplied equipment for transporting and serving food; we used Rieber Thermoport boxes previously and knew they were good, held temperature and worked well.

“This year we chose a

Rieber Norm foodservice trolley because we wanted to transport food from the Junior School across the playground to the Infants School.

Now we use it every day and are very happy with it. “



Rieber Thermoport 50 boxes



Rieber Norm foodservice trolley

**“We chose a Rieber Midi-K twin-compartment Thermoport Insulated Trolley after looking for inspiration when browsing the schools’ stories on the **BGL Rieber website.**”**

Ceri Ward, Catering Manager, RSA Academy

■ During food transportation the Midi-K keeps food at the correct temperature, be it hot or cold. It can also feature integral heating to hold food up to +85°C in each of the stackable boxes, and a heavy-duty castors option allows it to negotiate even the most uneven of paths.



Hybrid 200

**“Lunch service has been transformed... with the new Rieber Micro Kitchen Concept, we are serving 230 meals daily – cooking food from fresh has made all the difference.”**

Bridget Wray, Unit Supervisor, Endsleigh Holy Child Voluntary Catholic Academy

■ Rieber’s micro kitchens offer all you’d expect from a traditional kitchen, but smaller! The **Rieber table-top Navioven** bakes, simmers, braises and regenerates food, giving a temperature range of +20°C to +240°C.

There’s also **Hybrid 200**, use it for regenerating, simmering, baking, core temperature cooking, steaming and simultaneous cooking at different chamber temperatures. And it is all fully mobile!



Navioven

**Rieber’s MultipolarBear says...**

**“Be safe and secure, with a Rieber compartmental lockable fridge”**



- ✓ Special Diets
- ✓ Medicines
- ✓ Safe and Secure
- ...The Multipolar

■ Nut allergies? Dairy free? Gluten free? More frequently staff are required to cater for different allergies and intolerances. But, how can you ensure food is kept separate and safe... and chilled?

The Multipolar is a refrigerator with a choice of 4 to 16 lockable compartments, ideal for keeping ‘special’ meals or medicines separate... or staff meals for that matter!

It can be fitted under a worktop or freestanding - to accommodate whatever space you have available.



■ BGL Rieber is a proud supporter of LACA and all school caterers, and the great work they do in feeding the future brains of this country.

**BGL Rieber - the leading supplier of creative solutions to schools throughout the UK.**

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