Focus on...

BGL Rieber

Ask the experts

Varithek - flexible front cooking

Issue 27



Food, cooking and how we serve it is changing

With the advent of celebrity chefs and especially now with the emergence of street food, cooking isn't confined to the back of the restaurant, but has come centre stage. With Rieber's ACS Varithek, your chefs get to be "out front and personal."

Rieber's ACS Varithek is a winning combination of clever ventilation extraction with interchangeable cooking hobs – wok, two sizes of griddle, flat Ceran hob, induction hobs, fryer and pasta cooker.



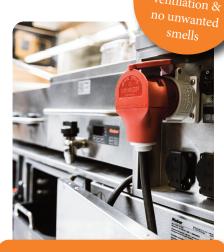
AMAZE THE CROWDS:

Cooking out front draws attention to the food offer and communicates themed menus, special promotions and cooking fresh.



ENERGISE THE STAFF:

Front cooking brings energy and vitality to the catering offer, creating interaction with customers and adding visual theatre.



MAXIMISE SALES:

Front cooking takes your food to new places. Rieber ACS selfventilating Varithek stations operate anywhere with a suitable electric socket.



ADAPTS TO YOUR MENU

Beautifully made, easy to clean, fully mobile, with plenty of cooking options for everything from stir fries, burgers, bacon & eggs and grilled veg, to pasta, noodles, curries and virtually any food themed event... there is a world of food that can be cooked on your Varithek.

And when you want to change your menu, just slot in a different cooking module, there are dozens to choose from...





have the option of O3 ozone air clean technology. The Air-clean-system O3 works











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