

Focus on..

BGL Rieber

Ask the experts

FEEDING THOSE IN YOUR CARE

Issue 33

EVERYTHING YOU
NEED FOR
FEEDING IN
ISOLATION
IS HERE, NOW!



The unprecedented changes COVID-19 is making to our lives means we must take an immediate look at how we serve meals to those in isolation.

Rieber is committed to helping you through this difficult time.

It is no longer practical, or safe, to eat together in groups, but we do need to maintain the mental and physical wellbeing of staff and residents which comes from a regular, warm and healthy meal.

The solution is a managed way to serve individual meals, in a safe and secure manner, whilst keeping food

as good as when it was cooked, even after a substantial period of time.

We want to share with you our experiences in what has helped care homes to service individual meals.



... if you can't get the person to the meal, take the meal to the person.

1. Ultra heat store base and insulated covers

Designed to present fresh cooked plated meals from the kitchen, Rieber's Ultra Heat Store Base system with insulated cloche, keeps a meal hot without scorching, for transporting short distances by tray, or for longer distances in Thermoport insulated boxes.

- Takes standard plate sizes
- Uses heated pellet system



See over for details.

KEY PRODUCTS FOR FEEDING THOSE IN ISOLATION



2. Thermoport individual meal boxes

During the current situation, there are unfortunately many circumstances where meals need to be served in isolation. The Thermoport 10 insulated meal boxes keep food hot, cold or ambient and are designed to allow a complete meal to be served. Reusable, robust and dishwasher safe. Non porous plastic - perfect for infection control.

3. Thermoport 21

Made of non-porous plastic, so ideal from an infection control point of view, the Thermoport 21 holds standard plate sizes. It will keep a main meal and soup or dessert hot for an hour, or with a heat holding pellet much longer. There are also two non-heated side dish bowls, room for cutlery and a menu card on each box, for identification purposes. Boxes can be stacked 3 high for ease of transport.



4. Rieber individual meal trays

Rieber's individual meal tray offers the ideal, robust, fast, efficient and high-quality meal delivery system for hot, cold and ambient meals. The tray is made from 1mm stainless steel, with lid, providing the highest level of hygiene and strength.

1.25l filling volume and with three compartments, the meal tray is compatible with all Thermoport food transport systems.

5. Thermoport food transport boxes



The perfect solution for moving meals cooked in one place and serving them somewhere else - for staff meals, for residents and to those in isolation.

Meals can be transported ready plated, with protective plate covers and hot or cold pellets to maintain temperature. Incredibly tough but lightweight, easy to use and with the highest standard in hygiene.

6. Thermotray

Thermotray is made using foam-insulated hygienic plastic, so cold and hot can be served in one tray. Trays can be stacked, transported on standard trolleys and meals kept hot @ 65° C up to 30 min.



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