



# Focus on...

## being prepared - eat safe, stay safe

Issue 38



We all had little or no notice, or time, to prepare for the 1st wave of the pandemic. But with grit and determination, the NHS managed to cope brilliantly and pull through.

With the potential of a second wave looming, now is the time to learn our lessons, to prepare and be ready.

At BGL Rieber we were able to use our experience to help provide the right equipment needed to feed staff and patients safely in hospitals around the country, including the Nightingale hospitals... providing much needed hot, tasty and healthy meals, either in isolation or remotely, away from the kitchen.

We found the following products to be the best immediate fix solutions.

For help in preparing for your future action plan, call the BGL Rieber team for advice.



Individual feeding solutions  
see page 2-3

Serve Anywhere...  
Food... Equipment  
see page 4-7





# Everything for a single meal, in a box

## Thermoport® 10

The Thermoport 10 insulated meal boxes keep food hot, cold or ambient for several hours and are designed to allow a complete meal to be served.

- Reusable, robust and dishwasher safe.
- Non porous plastic - **perfect for infection control.**

Meals are loaded into the box from a central kitchen or even from a remote kitchen and transported to where needed.

Thermoport 10 models store their heat in an integrated meal dish to ensure food stays hot.

The dishes can be pre-heated in a special Rieber heated dispenser or in conventional ovens.

As an alternative to the integrated meal dish, some clients choose to insert pre-heated sealed foil containers, with a complete meal.



# Transporting and serving an individual meal could not be easier

## Thermoport® 21

This stackable top loading unit is used for safe transport, keeping individually portioned meals hot or cold, perfect for maintaining the best food quality and absolute hygiene.

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.

- **Individual assembly options**, either with a plain plate, or with the option of a divided plate for multi-component menus and with lids to fit.





## Simple but highly effective

### Ultra SJ255 heat store base and insulated covers

Designed to present fresh cooked plated meals from the kitchen, Rieber's Ultra SJ255 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.

- Gives the kitchen more control, especially in terms of presentation, food arrives as chef plated it.

The SJ255 and the plates are pre-warmed in heated plate dispensers or kitchen ovens, if there is spare capacity. The meal is then plated, and insulated covers can be added top and bottom.

**Temperature control is precise**; with confirmation checks both in the kitchen and spot-checked at the point of service.



## Perfect for stacking

### Thermotray

Thermotray is made from dishwasher safe, foam-insulated hygienic plastic, so a meal consisting of hot and cold food can be served in one tray setting.

This system is **ideal for serving meals within hospitals**. When fitted with their foam-insulated lids, trays can be stacked and transported on standard utility trolleys.

- Meals will hold hot at + 65° C for up to 30 minutes.





## Simply cook, pack, move, serve

### Thermoport®

For many years, and now more than ever, the Rieber Thermoport series of food transport boxes have been the workhorses for moving and serving meals in hospitals.

Designed to transport food from the kitchen to the ward and keep food hot or cold, so it is delivered and served to staff or patients as tasty as when it was originally cooked, and at the right temperature.

Thermoports are designed to be flexible and cater for your exact needs; available in numerous sizes, heated or unheated, plastic or stainless steel.

**All are built to be tough, lightweight and able to transport food across the roughest of ground, indoors and outside.**

The plastic boxes are pore-free, double walled and welded for optimal strength and hygiene... and they are dishwasher safe up to 90°C.

The stainless steel models not only guarantee excellent insulation, but also ensure the highest possible durability and compliance with the most stringent hygiene requirements.





# No spills during transportation

## GN Operating System

Rieber is the world's largest manufacturer of GN pans.

The company invented the GN Operating System which maximises efficiency, ease of use and makes the best use of space during cooking, transporting and storage.

Made from food grade stainless steel and available in many sizes, perfect for both transporting and serving food.

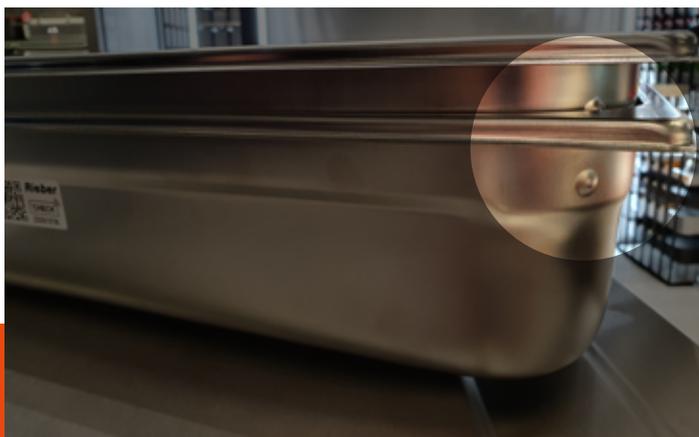
- **Simple, robust and hygienic.**
- Also available with anti-spill lids, ensuring nothing spills out during travel.
- And... vacuum seal lids; flat stacking lids; lids with handles; hinged lids; lids with cutouts; dispenser lids and polycarbonate lids.

## Non spilling...

**Lids for all sizes of GN pan.** The silicone seal is ultra hard wearing and ensures NO SPILLS during transport.

## ... and now with no sticking

You can now stack your GN pans without the risk of sticking, with the introduction of the **GN-ONE stacking lug**, an embossed lug fitted to each corner, which means the pans will now easily stack without the risk of getting stuck.





# Create a Kitchen Anywhere

## ACS Varithek

Rieber's **ACS Varithek** combines integral ventilation with interchangeable cooking hobs – wok, two sizes of griddle, flat hob for boiling and frying pans, fryer and pasta cooker.

Varithek is a two or three module front cooking station.

- **Integrated sneeze screens and the nature of the layout ensure sufficient distancing between customers.**

Food can be cooked fresh, or pre-cooked and finished to order. More usually for large volume stir fries: the proteins and rice or noodles are pre-cooked, customers make their choice of these and prepared salads and vegetables are stir-fried to complete the dish.





## Mobile Ovens

### Hybrid Kitchen

Hybrid Kitchen creates a kitchen anywhere there is power!

- Mobile ovens on wheels and/or counter-top ovens – both need only standard 13-amp sockets.
- Use with Thermoport hot and cold food boxes for ingredients and cooked food storage.

How many meals? **One oven serves 50!**

Hybrid 200 mobile oven has an 8 x 1/1 GN capacity – that's 8 trays of deliciously fresh cooked food; with cold salad or other hot side dishes such as rice or veg held in Thermoports.

- The cooking compartment separates into two zones.



## A table-top oven

### Navioven

**Navioven is a small, compact and transportable table-top oven.**

Rieber's Navioven also runs off a 13-amp socket, needs no ventilation and has 5 shelves. It sits on a counter or table and is used for baking bread, muffins, cakes etc, or for roasting and steaming in small kitchens with limited space and



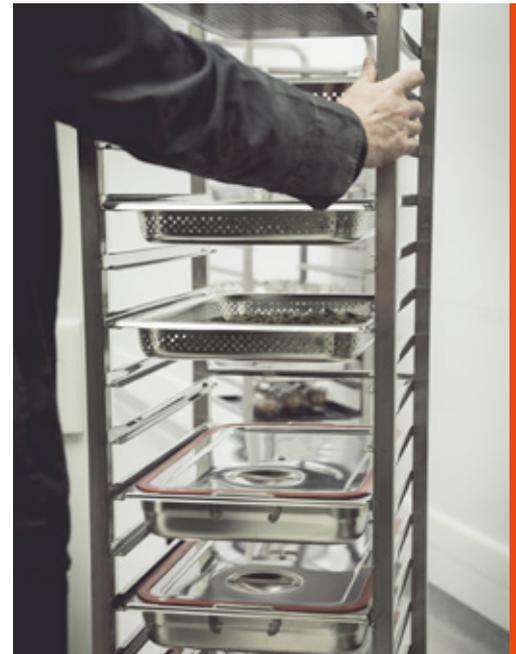
ventilation. Temperature range is from +20°C to +240°C.

## For the complete service

### Complimentary products

BGL Rieber offers an extensive range of products which are specifically designed to complement those listed in this newsletter.

To find out which products are best suited to your hospital and specific feeding requirements, call 01225 704470 or email: [sales@bglrieber.co.uk](mailto:sales@bglrieber.co.uk)



Open rack trolleys of all sizes



Specialist transport trolley (Rolli 10)



Plate dispenser



Closed tray trolleys



Ultra dispenser, for energy efficient heating and storage of bowls.



Do you know someone who could be a **BGL NHS catering hero**?

Send us an email and tell us who you think is a hero and deserves a NHS Hero Chef Riebear.



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