

Individual feeding solutions

Essential products for feeding those in your care





A managed way to serve individual meals, in a safe, secure and hygienic manner

For many it is not practical, or safe, to eat together in groups, however we do need to maintain the mental and physical wellbeing which comes from a regular, warm and healthy meal.

The following products have been tried and tested for many years in hospitals, care homes, prisons, secure units and many other environments where meals need to be served individually or in isolation.

Thermoport® 10

Everything for a single meal, in a box

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.

The 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.

- Keeps a meal hot for more than four hours.
- Stackable.
- Light, robust, non-porous plastic, double-walled and tightly welded.
- Excellent insulation, low heat / cold loss.
- Ergonomic, retractable handle and high quality clip locks.
- The Thermoport 10 set consists of 1 x unheated plastic single-portion insulated box with recess in the lid, 1 x stainless steel 3-part food dish + lid, 1 x GN side dish 1/6 32mm + anti-spill lid.
- The Thermoport 10D set consists of 1 x unheated plastic single-portion insulated box with double recess in the lid, 1 x stainless steel 3-part food dish + lid, 2 x GN side dish 1/6 32mm + anti-spill lid.
- Dishwasher safe up to +90 ° C.

Material	Polypropylene
Weight	3.433 kg
Dimensions	380 x 220 x 153 mm
Ambient temperature	-20 to +100 ° C
Colour	Orange or black

Compatible with:

A dedicated heated dispenser can be used to heat the 3-part food dishes before filling, so that the heat can be stored even more efficiently. The Rolli 10 trolley is tailored to efficiently store and transport up to 27 Thermoport 10 models. The integrated stacking system featured in all Thermoport models prevents unwanted slippage.

All Thermoport® food transport boxes are available from BGL Rieber



Rolli 10

Thermoport® 21

Transporting and serving
an individual meal could
not be easier

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.

- Light, robust, non-porous plastic in grey, double-walled and tightly welded.
- Temperatures are maintained by separate insulated zones.
- Space for 1 x main meal, 1 x soup and 2 x side dishes.
- Boxes can be stacked 3 high for ease of transport.
- Excellent insulation, low heat / cold loss.
- Ergonomic, retractable handles and high quality clip closures.
- Dishwasher safe up to +90 ° C

Material	Polypropylene
Weight	2.1 kg
Dimensions	460 x 370 x 115 mm
Ambient temperature	-20 to +100 ° C
Colour	Grey

Compatible with:

Most plates, bowls and lids
Heated and cold pellets also available

All Thermoport® food transport boxes are available from BGL Rieber



Ultra SJ255 heat store base and insulated covers

Simple but highly effective

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. The meal is then plated, and insulated covers can be added top and bottom.

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

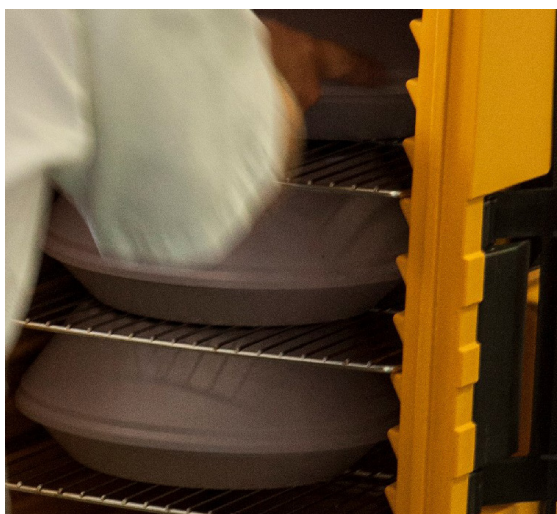
- Takes standard plate sizes
- Uses heated pellet system

Compatible with:

- Cooling pellet
- Various cloches
- Various size bowls
- Ultra Dispenser for preheating
- Ultra Base accessories

All Thermoports can be used for transporting Ultra base with use of Grid shelves, 2 bases per shelf

All Thermoport® food transport boxes are available from BGL Rieber



Thermotray

Perfect for stacking



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 many situations including care homes, hospitals and prisons. Trays can be stacked, transported on standard trolleys and meals will be kept hot for up to an hour.

Weight	2.24 kg
Dimensions	530 x 370 x 108 mm
Colour	Lilac or light grey

Compatible with:

Suitable for transportation in Rieber open rack trolley or in closed tray trolleys

All available from BGL Rieber



Complimentary products

For the complete service

BGL Rieber offer an extensive range of products which are specifically designed to complement those listed in this brochure, including:



Open rack trolleys
of all sizes



Plate dispenser



Closed tray trolleys



Ultra dispenser



Thermoport food
transport boxes



Specialist transport
trolley (Rolli 10)

To find out which products are best suited to your specific feeding requirements, call 01225 704470 or email: sales@bglrieber.co.uk

If you have a need for
individual feeding, or
feeding in isolation...

Call: +44 (0) 1225 704470

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