



The new Rieber Rolling Buffet counter at Quinney's, Alexandra Hospital, Redditch features refrigerated, hot holding and ambient sections, as well as two sections each holding three Varithek modules, giving the option of hot holding, ambient or front cooking.

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NEW COUNTER FOR HOSPITAL CATERING

BGL Rieber were contacted by Alexandra Hospital, Redditch, to replace their existing Rieber counter that had been providing meals from 7.30am to 6.30pm daily for more than 20 years.

This was to be the main feature in a refurbishment of the whole restaurant area also including a grab & go and vending area, before leading to the redesigned dining room, all in an air-conditioned environment.

The new hospital foodservice counter – part of Rieber's 'Rolling Buffet' range – was delivered in sections, unpacked and positioned by our engineers before fitting together and connecting to one power supply provided by the on-site facilities team.

Rolling Buffets are designed without needing overhead ventilation for their front cooking sections (as this is built into the Rieber front cooking modules). All dimensions are in GN 1/1, including all system variants such as bain-maries, refrigerated tubs, refrigerated compartments, and even under-counter refrigerators.

There is a range of modules available with functions including front cooking/hot holding sections (Varithek slide in modules), hot holding with bain-marie, front cooking, and cold display with refrigerated tubs. (still or

circulating air), refrigerated display cases, roll-in buffets, cash register, beverage, corner and tray/cutlery buffets.

More information at: www.bglieber.co.uk/product/rolling-buffet-system/

See over for more details





More details
here

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“The advantage of Rieber’s Rolling Buffet system for hospitals or indeed, any caterer that requires a new counter, is that it can be flexibly configured modularly to accommodate any number of diners,” says Tim Howard, BGL Rieber, Regional Sales Manager.

“In addition to hot, refrigerated and ambient sections, we also supplied two sections each holding three Varithek slide in modules. These give the option to display dishes, or to slide in Rieber Gastronorm containers for items such as chips and vegetables. This flexibility is key as the menu can vary from day to day and there is also then the option to change the units to other modules in the range to accommodate future trends.

“Our amazing NHS workers and hospital visitors can walk down the counter, collect warm plates and choose whatever takes the fancy for breakfast, lunch and dinner.

“Lastly, there is a plain countertop for the coffee machine with services all housed and connected below out of the way before the cut out till section where the operator is set up for cash or card payments.

“The resulting look is a very clean and hygienic stainless-steel counter with plinths, tray slides and gantries with lights.”



- ① Select the desired function.
- ② Select the desired length from the bodies.
- ③ Select the appropriate attachment.

- Neutral buffet
- Hot buffet bain-marie
- Warm buffet built-in system carrier
- Hot buffet with ceramic hot plates
- Front cooking Rieber ACS
- Front cooking
- Cold buffet with cooling tub
- Cold buffet with circulating air-cooling tray
- Cold buffet refrigerated display cases
- Drinks buffet



For information about how BGL Rieber can help your hospital...

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