



SCOTTISH HOSPITAL CHOOSES RIEBER MEAL MAKE-UP CONVEYOR, PLUS COMBI COOKING KETTLES FROM METOS

A new Rieber poly cord conveyor for meal make-up is helping a large Scottish hospital better organise and deliver patient meals.

The conveyor works in tandem with the ward meal delivery system, which features lightweight shuttle delivery trolleys tailored with Docking Stations for regen and chilling.

A Metos Proveno 4G 150-litre self-stirring cooking kettle was also installed, joining an existing line of kettles. The new kettle works from the wet area and prepares and cooks soups, sauces, curries, and stews.

For information on any of these products, please use the links below, and please do not hesitate to contact us for further information or to see demonstrations of these products in action.

- Conveyors – Rieber manufactures a range of conveyors for hospital meal make-up: www.bglrieber.co.uk/product/meal-make-up-conveyors/
- BGL Rieber supplies, installs and maintains Metos combi kettles for hospitals, hotels, restaurants, schools, universities, CPUs, prisons and food producers throughout the UK: www.bglrieber.co.uk/solution/combi-kettles/
- Meal delivery with docking stations and lightweight delivery shuttles: www.bglrieber.co.uk/product/dspro-proserv/

For information about how BGL Rieber can help your business... Call: 01225 704470
or email: sales@bglrieber.co.uk

www.bglrieber.co.uk

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