



UNIVERSITY CATERING

Flexible solutions for cooking, transporting and serving food across your campus.



Exceptional catering, wherever campus life takes you



Have a tour of
our showroom

In a modern university, exceptional catering isn't confined to a central kitchen or dining hall. From restaurants and cafés to student hubs, lecture areas, conference facilities and outdoor events, food often needs to be prepared, transported and served in different locations across campus.

The challenge is simple: how do you ensure food arrives at the right temperature, freshness and quality, wherever it is served? With students, staff and visitors expecting high-quality food and a positive dining experience, maintaining consistent catering standards throughout the university is essential.

BGL Rieber provides innovative food transport, holding and serving solutions designed to protect food quality from kitchen to customer. Whether you're catering for student dining, conferences, hospitality, graduation events or large-scale campus occasions, our products help ensure every meal is served exactly as intended.

For even greater flexibility, the Varithek range enables live cooking almost anywhere on campus. From student dining areas and cafés to hospitality and event spaces, chefs can prepare food in front of customers, creating an engaging, theatre-style experience that adds a genuine **"wow"** factor while delivering exceptional food quality.



ACS Varithek

Modular Front Cooking

BGL Rieber
META Cooking



Create unforgettable dining experiences with live cooking



Scan here to see how mobile front cooking really is, or visit the BGL Rieber YouTube channel

Bring the excitement of live cooking to your campus with the Rieber ACS Varithek. Chefs can prepare food directly in front of customers, turning everyday catering into an engaging experience that adds theatre, showcases fresh preparation and brings new energy to your food offer.

Amaze Your Diners

Front cooking captures attention, showcases fresh preparation and brings themed menus, chef specials and promotions to life.

Energise Your Team

Create interaction between chefs and customers while adding energy and personality to your catering experience.

Maximise Opportunities

Expand your menu options, introduce fresh, made-to-order food and create new catering opportunities across the university.

With integral ventilation, optional Amerex fire suppression, interchangeable cooking modules, including wok, two sizes of griddle, flat hobs for boiling and pan work, fryer and pasta cooker, and robust castors for easy mobility, the ACS Varithek offers complete flexibility.

Self-ventilating and fire-suppressed stations can operate almost anywhere with a suitable electrical connection, making it ideal for student dining, cafés, conferences, open days, graduation events and other campus activities.



Thermoport®

Insulated food transportation

BGL Rieber
META Cooking



Safe, efficient,
temperature
controlled.

In a university environment, catering often needs to reach locations far beyond the main kitchen, from dining halls and cafés to student hubs, conference facilities and events across the estate. The challenge is ensuring food arrives safely, at the correct temperature and with the same quality and presentation as when it was prepared.

For decades, the Rieber Thermoport range of plastic and stainless steel food transport systems has provided a reliable solution for moving and serving meals in demanding catering environments.

Designed for professional food service, Thermoport systems keep hot food hot and cold food cold, helping teams maintain quality from preparation through to service. **Lightweight, robust and highly mobile**, they make it easy to transport food across large campuses and between different buildings and service locations.

From central kitchens to remote service points, Thermoport gives university catering teams the flexibility to move food safely and efficiently, maintaining the right temperature, quality and presentation from preparation to service.



See the Thermoport
plastic in action



Watch how the
stainless steel
version works



K-POT and K-POT Connect

Your new flexible buffet solution

BGL Rieber
META Cooking



Transform the way
university food is served ...



Watch a video here
to see what makes
K-POT so special

Modern university catering needs to adapt to changing demands, from busy student dining periods and cafés to events, conferences and flexible service locations.

K-POT and K-POT CONNECT replace traditional serving counters and chafing dishes with a modern, flexible and sustainable solution, giving universities the freedom to serve high-quality food wherever and whenever it is needed.

From dining halls and food courts to student hubs, pop-up service points and outdoor areas, K-POT enables catering teams to deliver fresh, consistent meals with greater efficiency and flexibility... without being restricted by fixed serving infrastructure.

Whether serving busy lunch periods, grab-and-go options or food for events, K-POT provides a mobile buffet solution that maintains food quality without overcooking or serving lukewarm meals.

K-POT removes the need for traditional chafing dishes, fuel gel and water baths, providing a cleaner and safer solution for busy university catering environments:

- No fuel gel or open flames
- No fire risk
- No wasted heat
- No water baths
- Reduced slip hazards

Connected Catering with K-POT CONNECT

The K-POT CONNECT app allows catering teams to remotely control warming, cooking and regeneration programmes, providing greater flexibility and control across multiple service locations.

Lightweight and fully mobile, K-POT can be positioned wherever food service is required with just a standard 13-amp socket. It can even travel with delivered meals, regenerating and maintaining temperature until service, giving university catering teams greater flexibility to serve quality food wherever it is needed.



Banquet Trolleys

Serving hot and chilled food simultaneously

BGL Rieber
META Cooking



Consistent quality for every event



Find out more
about our banquet
trolleys here

University catering comes with its own challenges, from busy service periods and large-scale functions to conferences, hospitality and events. **Whatever the occasion, students, staff and visitors expect food to be served at the right temperature, with the same quality and presentation every time.**

With **Rieber Banquet Trolleys**, university catering teams can meet a wide range of service requirements efficiently and professionally. Available in heated and refrigerated versions, these mobile units ensure meals are held in ideal conditions until they are ready to be served.

Featuring high-quality stainless steel construction, double-wall insulation and seamless, easy-clean deep-drawn shelf rails, Rieber Banquet Trolleys are designed for hygiene, durability and ease of use in demanding catering environments.

Meals can be portioned and prepared in advance, then safely held until service. Adjustable humidity control helps maintain moisture and freshness, even when service times change or meals need to be held for longer.

Reliable, mobile and versatile, Rieber Banquet Trolleys help universities maintain consistent food quality from preparation to service...whether holding meals hot or cold.



Check Trace

The sustainable solution for food containers

BGL Rieber
META Cooking



Be in complete control of your meal distribution



Watch a video of Check Trace in action - [here](#)

Managing catering across a university campus can be complex, with equipment, deliveries and service points spread across multiple buildings and locations. **Rieber CHECK TRACE** gives catering teams greater visibility and control by digitally tracking and organising the **Rieber GN system using QR codes**.

Reusable containers and lids are manufactured from durable, food-safe stainless steel in Gastronorm standard sizes, providing a robust and sustainable solution for professional catering operations.

Inventory Overview - Monitor containers, lids and equipment in real time, helping teams manage stock levels and ensure the right resources are available when needed.

Traceability & Control - Track equipment location, usage and movement across kitchens, dining areas, cafés, stores and remote service points, supporting efficient and controlled operations.

Connected Catering Management - QR codes and GS1 DIGITAL LINK technology provide access to valuable data, including inventory control, reusable system tracking, HACCP temperature monitoring and operational insights.

From day-to-day campus catering to large-scale events, CHECK TRACE helps universities **improve efficiency, reduce losses and maintain control across their catering operation**.



Why choose BGL Rieber for university catering?

From everyday campus dining and cafés to conferences, events and hospitality, BGL Rieber provides flexible catering solutions designed to meet the changing demands of modern universities.

Our innovative systems help reduce pressure on central kitchens, maintain consistent food quality across campus and enable catering teams to serve wherever it is needed. With reliable solutions for transport, preparation, holding, service and control, BGL Rieber helps universities deliver exceptional food experiences for students, staff and visitors... every day, wherever catering takes place.



From kitchen to customer. Quality without compromise.

Partner with BGL Rieber for proven catering solutions that protect food quality, improve operational flexibility and help universities deliver exceptional dining experiences to students, staff and visitors... wherever and whenever food is served.



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