

## WASTE<sub>2</sub>O

# Cabot Circus Shopping Centre sets the trend by tackling food waste in-house



Since opening in 2008 **Cabot Circus Shopping Centre** situated in Bristol has been a beacon of sustainability in the retail sector, winning five major industry awards. Food waste was becoming a significant issue with over 250 litres produced every 24 hours.

Using a compactor collected twice weekly presented a number of issues, food waste is difficult to compact due to the moisture content and coupled to the smell, this presented a significant hygiene and vermin issue. Transporting of waste food incurred costs and the 50 mile round trip increased the carbon footprint.

The team at Cabot Circus had a clear goal, **Craig Carter, Technical and Services Manager** explains: “Cabot Circus are keen to lead the way in innovation, exploring what the market has to offer to ensure Cabot is future proofed against the constant increases in the cost of waste and significantly reduce our carbon emissions. Having investigated the market for a viable solution we invested in our first **Waste<sub>2</sub>O™** Food Waste Digester machine.”

**Waste<sub>2</sub>O** uses a bio-enzymatic formula that is completely safe for drains and sewage systems; this formula breaks down the food waste into grey water, which is safely disposed of through the drainage system.

Craig Carter sums things up: “Cabot Circus has seen a significant reduction in the amount of food waste



BRISTOL STYLE

[www.cabotcircus.com](http://www.cabotcircus.com)

“Tackling the issue of food waste on-site using a **Waste<sub>2</sub>O** Food Waste Digester not only presents significant cost savings it helps reduce the waste transportation from our operation, eliminates the storage requirement and reduces our carbon impacts.”

Craig Carter, Technical and Services Manager

transported off-site. During the trial period our food waste collection was reduced by 50% and now that the second digester is in place we are anticipating getting ever closer to eliminating food waste collection completely.”

For more information on products from Mechline Developments Ltd, contact us on:

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