

## CASE STUDY

# Kauai partners Mechline to Build a Safe and Sustainable Space for the Future

When Kauai launched its first UK site the world was tackling a pandemic. The pressure was on to choose the right products, to make the restaurant as safe as possible for staff and customers, and the operations as sustainable as possible for the environment.

Kauai is a healthy fast food casual restaurant chain with an aim to make healthy eating convenient, accessible, and tasty for all. Kauai recognises the importance of creating good food, for the benefit of people's health, and selecting the right products, for the benefit of the planet.

Having started as a juice bar in South Africa in 1996, Kauai now has over 150 stores across Africa, Europe and Thailand, and in 2020 it launched its first UK site in the midst of the coronavirus pandemic. The timing undoubtedly created challenges, but also allowed Kauai to take stock and consider what could be done to make its new site in Edinburgh a safe and sustainable space for the future.



As James Wilson, Managing Director at Kauai UK, explains:

*"We got the keys to our new Edinburgh site on the 1st of April 2020, so the pandemic really threw us into the direction of needing as much contactless equipment as possible. Worldwide, Kauai is already touchless, for example we have the Kauai App where you order and pay online in advance of collection, but the fit-out during the pandemic definitely swayed us even more in this direction."*

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## HyGenikx

**HyGenikx** is a revolutionary wall-mounted air and surface sanitisation system that is proven to eradicate bacteria and viruses throughout the food service & hospitality environment — providing 24/7 hygiene and safety protection. It improves infection control for staff and customers, and neutralises all odours.

**HyGenikx** is also proven to reduce spoilage by extending the shelf-life of perishable food on average by 58%, and up to 150% for certain produce.

The Kauai team installed 8 **HyGenikx** units throughout the Edinburgh store, where James believes its absentee record and food shelf-life bears witness to the effectiveness of **HyGenikx**, as he explains:

*“We have four **HyGenikx** units front of house, two in the kitchen and one in each toilet, to help protect all areas, staff and customers, and so far, our staff have reported no viral illnesses. Our air is permanently cleansed, and, without question, **HyGenikx** has helped us maintain a healthy work environment. We have also noticed that ingredients are lasting longer. Front of*



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*house we have a display kitchen where fresh food is made from scratch and people can watch it being made. Our ingredients are certainly keeping for longer than you would expect, and I believe it is down to the fact we have the **HyGenikx** machine.”*

**HyGenikx** can significantly extend the life and quality of fresh food, principally fruit and vegetables. This in turn can significantly reduce food waste, and cost, and prevents food waste from going to landfill. Reducing food waste also removes the need for ‘over-supply’ of product, which in turn greatly benefits the food chain and reduces pressure on production, benefitting a more sustainable environment.

### Mechline, Kauai, and Sustainability

Sustainability and ethical sourcing are high on Kauai’s agenda. Its packaging is 100% recyclable, its food waste is low, and all its stores are energy efficient. So, when James first came across Mechline he was pleased to see that it wasn’t just **HyGenikx** that was designed with similar principles in mind:

*“When I came across **HyGenikx**, and then saw Mechline’s full portfolio of products, it was great to see. We prefer to work with partner companies, and I found a whole range of quality, user-friendly products, that deliver both hygiene and environmental benefits.”*

Mechline offer a range of products to help with the ever-increasing environmental concerns of the foodservice industry. Its responsible and effective solutions include the eco-friendly FOG management system, **BioCeptor**; the energy efficient fly killer, CaterZap; and an array of water-saving taps, pre-rinses and hand wash basins – all of which were installed in Kauai’s Edinburgh site.

### BioCeptor

Mechline’s **BioCeptor** is a grease management solution that prevents Fats, Oils and Grease (FOG) from entering the drainage system, whilst leaving less FOG waste for staff to deal with. **BioCeptor** consists of Mechline’s unique **GreasePak** bio-dosing system and a FOG, Intercept and Treatment (F.I.T)



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unit, which retains and then degrades FOG naturally onsite. This means the F.I.T unit needs to be opened far less frequently for cleaning than a standard grease trap, so there is less FOG waste to deal with and fewer licensed waste collections required. This has been demonstrated well at Kauai, which has remained operational, offering takeaway and delivery, during lockdowns since opening.

*"We have two **BioCeptor's** in Kauai", explains James, "one in the prep and delivery kitchen and one in the display*

*kitchen—and we have just emptied the waste for the first time, after four months! We are always looking to improve our sustainability and lower our carbon footprint and **BioCeptor** definitely helps us to do this by minimising our waste collections. It also helps protect our staff from possible hygiene risks, especially now, as it keeps the kitchen free from unnecessary visitors. The product itself is compact, easy-to-clean, and has an alarm that tells you when you need to change the fluid [**GreasePak**], which is very useful"*

#### **BaSIX, AquaTechnix and Water Savings**

In keeping with Kauai's safe and environmentally friendly store, James and his team have also introduced products from Mechline's robust, water-saving ranges, **AquaTechnix** and **BaSIX**.

The **AquaTechnix** pre-rinse sprays installed are specifically designed for professional Hospitality and Foodservice environments; Heavy-duty and manufactured to the highest quality. They have Mechline's patented Posistop built-in to protect the valves, are ergonomic, hygienic and supplied with low water using face plates for extra water-efficient use.

**"We received great support from Mechline, as the manufacturer of the products. They gave good advice around key areas and supplied us with lots of information as we requested it... Mechline products are certainly going into the next Kauai store!"**

James Wilson, Managing Director at Kauai UK

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James simply describes them as *"Brilliant –10 out of 10."*

Another firm favourite among the Kauai team is the **BaSIX** hands-free basins, which James reports *"the chefs absolutely love!"* The basins have intelligent soft-touch, hands-free "Push-Front" panels that allow staff to operate them without effort and, importantly, without using their hands – which reduces the risk of cross-contamination. The basins also reduce water consumption as they automatically shut off the water flow, reducing it to the necessary minimum (wetting, rinsing), which reduces the risk of waste through negligence.



Sustainability and hygiene are priorities for Kauai and by investing in products that simultaneously encourage both, they have built a restaurant that is relevant now, and for the future. Mechline are proud to have contributed to Kauai's vision of a state of the art, eco-friendly, and completely contactless operation.

On Mechline, James had the following to say:

*"We received great support from Mechline, as the manufacturer of the products. They gave good advice around key areas and supplied us with lots of information as we requested it. They were transparent and very honest. The human touch Mechline provide is notable in an environment that is increasingly moving online, and was well-received by the team."*

*"Mechline products are certainly going into the next Kauai store!"*

To find more about Mechline's range of products please visit **[www.mechline.com](http://www.mechline.com)**

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

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