



# Mechline's 5 Star **FOGS** Solution at The Landmark London



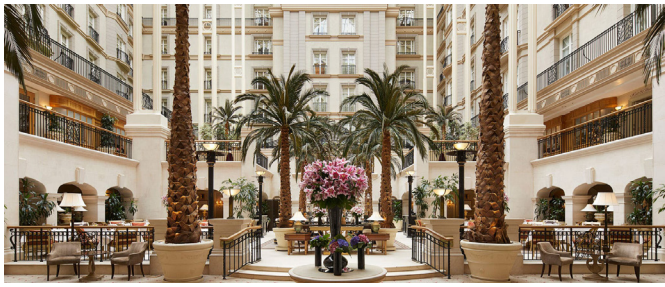
Following a six-month refurbishment programme, The Landmark London recently reopened its kitchen after a complete transformation of the layout, operations, facilities, and equipment. This includes Mechline's FOGS (Fats, Oils, Grease, Starches) management system: **BioCeptor**, **GreasePak** and **Food Waste Strainer!**

The five-star Landmark Hotel opened its doors in 1899 and for the last 123 years has provided an oasis of luxury in central London - welcoming guests into their iconic Winter Garden, an eight-story courtyard covered by a glass roof. The Winter Garden Restaurant is just one of many dining areas in the Landmark which includes The Mirror Bar, Great Central Bar, Garden Terrace, plus private dining in the Empire Room, Grand Ballroom and Tower Suite – all of which are served by the main kitchen and its 62 strong brigade. Following a six-month refurbishment programme, the Landmark recently reopened its kitchen after a complete transformation of the layout, operations, facilities and equipment.

The refurbishment was led by Executive Chef, Gary Klaner who worked closely with project managers Berkeley Projects. Gary's objective was simple – a new kitchen with quality equipment to optimise efficiency, so his brigade could continue to achieve the exemplary culinary standards The Landmark is renowned for. A key consideration for Gary was the installation of a complete system to manage the Fats, Oils, Grease and Starches (FOGS) - a natural by-product of the foodservice industry which is strictly regulated. Gary shared what his priorities were when reviewing various FOGS

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Gary Klaner, Executive Chef at The Landmark



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Mechline’s **BioCeptor** system combines the power of **GreasePak**’s BBA approved, biological treatment solution and its naturally occurring, non-pathogenic bacteria, with the FOG Intercept and Treatment unit (F.I.T). The result is that drains are kept clear and free-flowing as FOGS are permanently degraded into smaller compounds so they cannot reform or solidify – providing the level of FOGS management performance Gary required.

In addition, Mechline’s easy-to-use **Food Waste Strainer**, with its innovative basket design, helps to prevent food waste sediment getting into drains in the first place - and when used with the **BioCeptor** system can prolong intervals between servicing in comparison to a standalone grease trap.

Oliver Tuff, Project Director at Berkeley Projects, commented: *“After the complexity of stripping out the existing facilities and the installation of a completely new kitchen Mechline’s products were very easy to fit and the products themselves are very flexible. For example, the **BioCeptors** have universal fittings, which makes plumbing incredibly simple. There are no electrics to consider, which makes connection and placement much easier. After the products were installed the Mechline’s service team were a great help with the commissioning and helping with staff training programmes. In terms of costs, the systems represented great value to the client.”*

Six months on, Gary Klaner has been delighted with the decision to use Mechline’s products in their new kitchen as he explains: *“The greatest compliment is that we don’t really have to be involved in any day-to-day process. The Mechline FOGS systems are in, working, and being well maintained. Our involvement is absolutely minimal. They’re discreet and just work efficiently in the background. I can’t praise Mechline’s service team enough; they were very*



*attentive and had great engagement with the on-site team. It’s great to just have an odour free kitchen and clear drains!”*

Oliver concluded, *“We’ve had great feedback from the team around Mechline’s whole end-to-end service. We already recommend Mechline FOGS solutions with every confidence and will continue to do so with future clients.”*

**To find out more about Mechline’s FOGS management products/service please visit: [www.fogsmanagement.com](http://www.fogsmanagement.com)**

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

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