

Food waste issues solved and costs cut with Meiko GTS



Every caterer has problems with food waste.

The cost of collection is ever increasing. Getting rid of it is labour intensive and messy. Storage causes hygiene issues, especially smells and problems with flying insects and rodents.



Meiko UK is now launching a new product that provides caterers with a hygienic, tailor-made solution to food waste issues, solving a major headache within the industry.

The **GTS Enclosed Bin System** is a simple to install answer to an age old issue, offering a sustainable, environment-friendly solution that improves the efficiency of the catering operation. GTS solves the hygiene issues associated with the storage of food waste, minimises labour involvement and reduces costs by cutting the number of food waste collections required.

Kitchen planners, developers and installers need to consider the growing demand for practical, sustainable waste management when they design commercial kitchens.

Waste bins and containers located close to food preparation areas can create hygiene problems.

Short term storage of food waste in the kitchen takes up valuable space and manual handling of bins through the kitchen at peak working hours can result in health and safety issues.





Externally stored food waste is unsightly, produces unpleasant odours, potentially creates pest control issues and results in an inefficient use of labour resources.

The **GTS Enclosed Bin System** consists of the GTS food waste processor, 75mm food waste transfer pipe and a fibreglass bin enclosure housing three mobile 240L bins. An integrated platform weigh scale with a 120kg setting, measures the weight of the food deposited in the bin and this allows for ergonomic handling of the full bin by the waste collection contractor. Ionisation technology is used to disinfect the air within the bin enclosure by neutralising odours and removing pathogenic germs, bacteria and viruses to create cleaner fresher air. Flies and other flying insects are dealt with using a fly killing unit with low energy, high output UV lamps.

Installation really is straightforward – the bin enclosure can be sited in a waste room or outside in a loading bay; the GTS inlet fits in the kitchen or dishwash area. The two items are connected using 75mm diameter plastic pipe; nothing could be easier.

CUTS THE VOLUME OF FOOD WASTE, SAVE COST

The GTS system minimises food waste volume. Waste handling is separated from other activities and the risk of cross contamination is greatly reduced.

Collection of food waste is more easily organised and the number of collections can be minimised, reducing cost and “food waste miles”.

Caterers can capitalise on the **green credentials** of the system, as the food waste can now be converted into fertilizer to enhance crops, or to create biogas, to heat homes.

“This lovely summer weather is no doubt causing increased concerns over food waste for many caterers,” explains Meiko UK MD Bill Downie. “Hot weather brings flying insects and magnifies the odours created by rotting food waste, both problems solved with the installation of the GTS system.

“This product offers clear and simple advantages, including cost and labour savings, with the added bonus of earning Carbon Trading Credits where applicable. ‘Duty of care’ paperwork should also be provided by the waste collector.”

GTS
enclosed bin system



The complete food waste
handling solution!



Waste food is one of the most
important renewable energy
resources in the world.

GTS offers a sustainable,
environment-friendly solution
that improves the efficiency of
your catering operation!

The system requires only a 16amp, 3phase power supply for the GTS inlet and a 20amp, 1phase supply for the bin enclosure. There is no requirement for hot water; however, a cold water feed to the food waste inlet with a maximum consumption of 75l/hour is required, although this can be reduced depending on the mix and type of food waste being processed. But the main benefit from an installation point of view is that there is no waste water connection required, which will no doubt please the local water company responsible for the main sewers.

Tailored to caterers that have issues with food waste handling and who lack the back of house space for storage of decomposing food waste, the system can be designed into dishwashing handling schemes, or it can be sited within the pot washing room, or in food preparation areas. Multiple inlets can be connected into the single pipe run. Waste can be fed continuously, rather than being stored locally, which is ideally suited to kitchen ergonomics. With a reduction in the number food waste collections needed, carbon footprint is also greatly reduced.

The GTS bin enclosure System will be good news especially for Scottish caterers, who need to meet the Zero Waste (Scotland) Regulations by January 2014, which requires all businesses to separate food waste for collection.

"Sales literature for the GTS bin enclosure system and for the higher volume GTS enclosed tank system is now available from Meiko UK. In addition, Meiko UK's Regional Sales Managers are on hand to answer any questions, assist with a site survey of caterers premises and carry out an Environmental Assessment if required.

If you would like to receive more information, then contact Meiko at:

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