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Sp



tlight

on Warewashing for Garden Centres



Why your dishwasher is a vital part of your garden centre team

It is a known fact that a cafe or restaurant has become a vital part of a successful garden centre.

Customers are seeing a coffee, snack or meal as an integral part and maybe the highlight of their trip.

But setting up to cater for this market can be a daunting task. Especially with the increased hygiene requirements which are now a must and will be seen by customers as a reason to or to not visit your centre.

An easy mistake

With so much cost going into the cafe or restaurant, one of the key errors is not investing in the right dishwasher. You need to know your dishwasher will eliminate the Covid and other viruses... plus there is nothing worse than serving the best food only to be let down by running out of plates, or presenting a customer with a fantastic latte with lipstick round the glass... people won't come back.

But how do you choose the right dishwasher...

Choosing a dishwasher that is right for you and your business is key. But no one is born with this knowledge and you need to get the best advice either from your local catering equipment dealer, or straight from the manufacturer... even better why not see what other garden centres are using and learn what has and hasn't worked for them!..

Like these...

Belton Garden Centre made the switch

Belton Garden Centre near Grantham switched dishwashing supplier, replacing three hood machines which were installed in the refurbishment of its Coffee Shop and Restaurant.

Seating 250 and with additional seating outside, the Coffee Shop and Restaurant serve more than 5,000 covers per week.

Director at Belton, Karen Elkington, explained the reasons for switching dishwash supplier. "Our previous supplier was simply

unreliable; there was problem after problem.

"Dishwashing is the most important part of the kitchen for a busy operation like ours. If the dishwash fails to function, we have no other option but to stop service when we run out of crockery."

Belton has now installed a **Meiko UPster K-M250 rack transport dishwasher** which can process 125-190 racks per hour. Featuring heat recovery as standard,

See over for more...



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Belton Garden Centre story continued from page 1.

UPster rack transport dishwashers use waste heat to pre-heat incoming cold water and do not need overhead ventilation*, **making the kitchen less steamy and a better place to work.**

Also installed is a Meiko DV80.2 GiO AC hood type dishwasher, featuring heat recovery and with GiO reverse osmosis water treatment. GiO produces **spot free, sparkling results**, so this machine

is used for washing glassware and cutlery.

"We chose the Meiko package because we already knew the Meiko machines were reliable and the service support good," says Karen Elkington.

"We discussed the machine options with Meiko's Regional Sales Director who gave us good advice about capacity and throughput.

"We have also taken out a five-year Meiko extended warranty, which

means we have no more worries on the dishwasher front.

"The machines have proved reliable and we have had no major issues. What minor niggles there were with the machine at our Ruskington site were fixed first time."

*Ventilation extraction is recommended at the entry and discharge sections of the machine but not a direct connection to the machine itself, provided that suitable air changes are available within the area. This creates major M&E savings and cuts running costs.

Speedy service for Old Barn

Old Barn Nurseries & Garden Centre, Horsham has joined the **Tates of Sussex Garden Centre Group** which immediately invested in a kitchen upgrade by Worthing based **Utensils Southern**.

"The better the catering, the busier you will be and the **Tates** offer is so popular that it requires a dishwasher to handle the equivalent of around 2000 plates per hour.

"Meiko's UPster K-M 280 rack transport dishwasher is not only fast, up to 210 racks per hour – it also has a passing height of 508 mm – so it can take trays, display dishes, as well as crockery and cutlery. That speed of operation from the dishwasher helps the catering staff keep

up comfortably with peaks in demand and clear down at the end of the day, saving labour for the operator.

"Meiko machines are installed elsewhere in the Group, so we knew Meiko provides good reliability and efficient technical support," says John Baxter, Managing Director, Utensils Southern.

He adds that the 'clinch' on choosing Meiko, "is the backing that comes with the machines, in terms of the helpful and informative support from Meiko's Regional Sales Manager and the Technical Services and fixed-price maintenance support which provides excellent value for the customer."



Old Barn installed the Meiko UPster K-M280 rack transport and M-iClean undercounter dishwashers. The undercounter machine provides spotless results on glassware and cutlery, while the large machine deals with crockery, pots, pans and trays.



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