

CASE STUDY

WHY CLIENTS CHOOSE MEIKO GLASS AND DISH WASHERS



Shepherd Neame Botany Bay Hotel

Situated on the magnificent clifftop at Kingsgate, The Botany Bay Hotel in Broadstairs is the perfect destination for a Kentish seaside escape.

The stylish coastal retreat, owned by independent family brewer and pub company Shepherd Neame, can get very busy, as it features a large restaurant and bars, 30 bedrooms, function suites for 100 and 25 seated and substantial outside seating areas.

Executive Development Chef Simon Howlett approached Meiko as he wanted to improve the dishwash facilities for the kitchen team.

Simon said: "The problem was that the main dishwasher area is very compact and had struggled to cope with demand, triggering the search for an improved solution.

"Meiko's advice was that we could double the throughput of the old hood-type machine by switching to their new M-iClean HXL double basket dishwasher.

"This ticked all the right boxes from our point of view. The new dishwasher is the compact size that we needed. It fitted into the area beautifully and provided the increased throughput we needed.

"The dishwash workflow is now far better and has dramatically improved, which is just what we needed. We are always keen to invest in equipment that will help our teams work more efficiently. The automatic hood improves working conditions for staff and the energy savings are another big bonus.

See over for more about the M-iClean HXL...





“Following on from the dishwasher upgrade, we had a busy August – almost as busy as last year – and not many pub operators can say that! The Government’s Eat Out to Help Out initiative really helped us by driving trade and we saw record sales in August.”



Installation

Meiko Partner Distributor Kent Catering Service carried out the installation and refurbishment of the dishwasher area.

“The upgrade started prior to the Covid shutdown and then was restarted to get pub open,” said Paul Simpson, Sales Manager, Kent Catering Service.

“The new dishwasher has a maximum 120 racks/hour or around 2000 plates throughput and is equally suited to bulky pots, pans and trays, glassware, cutlery and crockery. The dishwasher area was redesigned to allow for this higher wash volume and consequently, higher movement of staff in and out. It also features a new handling and sorting station, extra shelving storage and a pre-wash sink installed alongside the M-iClean HXL.”

www.BOTANYBAYHOTEL.co.uk

www.kentcateringservice.co.uk

For information about how MEIKO can help your business call 01753 215120, email MeikoUK@meiko-uk.co.uk or visit our website www.meiko-uk.co.uk

M-iClean HXL key features

- Automatic rack detection. Meiko notes that the auto hood provides time saving of between 30 and 60 minutes per shift is achieved because the operator does not spend additional time raising/lowering the hood and, inevitably, pausing upon opening to let steam out and up, not into the operators face.
- Touch colour display; hygienic safety glass with program progress indicator and Bluetooth interface; mounted on the left or right of hood or elsewhere in the wash area to suit operators
- Stainless steel piping instead of plastic hoses; ensures longevity
- Blue operating concept; components that need removing for cleaning and checking after the self-clean cycle, such as filters, are blue in colour so staff know exactly what needs taking out
- M-iClean filter-active system for removal of food debris from wash tank

