

Bright NEWS

from **MECHLINE**

Members of:  

Light Equipment Supplier of the Year 2006, 2007, 2008, 2009 & 2010 • CEDABOND Bob McNab Charitable Effort & Work Award 2010

Mechline Developments Limited • Unit 15 Carters Lane • Kiln Farm • Milton Keynes MK11 3ER
Telephone: 01908 261511 • Facsimile: 01908 261522 • e-mail: info@mechline.com • www.mechline.com

Welcome to our Summer Newsletter – and hopefully you've been receiving our regular electronic "news bites" over the last few months. If you haven't, and you are interested in "Bright News from Mechline" – please let Tony know of your interest on info@mechline.com. We just need your e-mail address, and it's done!

And if you want to reduce the number of recipients to get either electronic or printed messages from us, please let us know that, as well.

IMPORTANT Legal Update on GreasePaK Drain Maintenance System



UK's leading Drain Maintenance System, **GreasePaK**, is now BBA certified. BBA is one of the most important certifications Mechline has received and **GreasePaK** is the first bioremediation drain maintenance

system to be awarded BBA certification. Be sure to inform your customers and clients that they can buy with confidence that **GreasePaK** provides an effective means of drain maintenance and meets with UK building regulations and legislation.

To earn the certifications, the following represents the level of investigations pursued by the BBA:

- Data was examined in relation to the toxicity, effectiveness and properties of the dosing solution
- A user survey was carried out to gauge effectiveness of the system in use
- Visits were made to existing sites where the system had been in use for a period of time
- The manufacturing process was examined, including the method adopted for quality control, and details obtained of the quality and composition of the materials used

Agrément Certification includes:

- The review of factors relating to compliance with Building Regulations and additional non-regulatory information, where applicable
- Independently verified technical specifications
- Assessment criteria and technical investigations
- Design considerations
- Installation guidance
- Regular surveillance of production
- Formal review, every three years

Since 1966, Agrément Certificates have been providing invaluable information on the performance of construction products and materials.

GreasePaK Features & Benefits

- Meets legislative building requirements for effective means of grease removal on site (The Building Regulations 2000 – H1 Foul Water Drainage)
- Maintains clear drains, a source of unpleasant and unhygienic conditions, reduces the need for costly drain cleaning and tackles most of the unwelcome tasks associated with clearing FOGs by removing odour/hygiene problems, cleaning hazards, high maintenance costs, lost staff time

Dosing modules available in two colours: white or silver and available as battery-operated or mains-operated units



White Module, model ref: GP-DMi/STD (battery) or GP-DMi/Mains



Fluid sold separately, model ref: GP-MSGD5



Silver Module, model ref: GP-DMi/STD-SS (battery) or GP-DMi/Mains-SS

- Is easy to install, locate and service with easy-to-read, low-level visual indicator that tells the operator when to replace the fluid box. Very simple and safe to refill
- Few working parts - trouble free & affordable. Alternative systems require additional running of services (electrics or water), storage of materials and greater expense

For more information on BBA, please contact your Area Sales Executive or Mechline's office.

Further product details are on the website or contact the office directly.

www.mechline.com



Independently Certified BBA

AquaJet
WRAS-approved pre-rinse sprays, taps, spares & hose reels

BASiX
Wash hand stations, fixtures, fittings & accessories

Cater COMME X water
Water hoses for commercial catering applications

Cater COMME X gas
Gas hoses & accessories featuring Dormont®

Cater Guard
Gas interlock systems (GIS) & gas safety accessories

cater tap
WRAS-approved basin, sink & mixer taps and plumbing accessories

Cater ZAP
Flying insect killers, including:

Cater ZAP Energy Pro
EnergyPro series with energy-saving lamps

DELABIE
Hands-free systems, time-flow controls, specialist pre-rinse sprays, taps and components

GastroTechniX
A high-quality specialist range of pre-rinse sprays and taps

GREASE PAK
Powerful biological drain maintenance system to keep drains clear and odour free

MOEI
Electric-gnd, fan-assisted and adhesive-style insect killers

QUICKLINK
Mobility systems for easy access to sinks & dishtabling

waste₂o
Environmentally safe organic food waste digester

The Mandarin's High-End Spec Means Intelligent Design Strikes, Again!

Recently the Mandarin Oriental Hotel, in Knightsbridge – renowned for its excellent level of service and incredibly high standards - extensively refurbished its restaurants and kitchens.



The conversion and renovation of the building, to meet the Mandarin's demanding brief, took an expert design and contracting team to 'shoehorn' the desired restaurant and foodservice areas and operations into extremely restrictive and limited areas. The client's demands (*down to the smallest of details*) were exacting and Lead Foodservice Design Consultants, Gareth Sefton and Paul Arnold, at Sefton Horn Winch, were asked to ensure the operational and design brief was met. To ensure that the contract was professionally delivered, managed and installed, Vision Commercial Kitchens were appointed as the specialist foodservice equipment contractor, led by Jack Sharkey.

The much-heralded 'Dinner by Heston Blumenthal' and 'Bar Boulud' Restaurants are both impressive in their design and comfort levels to rightly reflect the dining experience offered to guests. The kitchens provide an open, unobstructed design to offer diners the opportunity to share in the full theatrical experience of the skilled 'brigade of chefs' at work with a variety of different styles of preparation, cooking and equipment on display. The Mandarin has received spectacular press coverage worldwide already and the restaurants have been widely promoted as groundbreaking, providing a stunning gastronomic and high-quality service experience.

Though overall very complex, a number of design and practical issues were relatively easy to address and solve:

Long lasting robust, aesthetically suitable Taps!



"A simple choice," says Paul. "The **GastroTechniX** range of taps from **Mechline** was perfect for the application—good design, strong construction

and materials, hardwearing finish and easy to use. They look distinctive and in keeping with the general design requirements of the Kitchen areas."

Jack shares that on site where they are fitted, they are known as 'Tank Taps'. "They are very robust, suit the demands of the kitchen & ops team and are fit for purpose. They look good and work well in a busy environment... and the inclusion of **GastroTechniX** Top Clean pre-rinses reflects the engineering standards required of the project."

High levels of hygiene & safety



Given the open nature of the kitchens and the working areas, with all operations on display, the highest standards of hygiene and safety needed to be in practice. Critically hand hygiene and ease-of-use of any hand-washing systems were a big client requirement. "Electronic taps always were a concern in busy commercial kitchens," states Paul, "but our experience with **Mechline's Delabie** Tempomatic electronic taps changed our perceptions many years ago. They are very simple to use, hard wearing and the chefs really like them. An added bonus is the amount of water saved versus standard taps – it's quite staggering. They can pay for themselves in months, let alone years."

Jack adds, "They are very easy to install, self-contained with no separate electronic boxes or external solenoids, and most importantly, fantastically reliable. They are really appreciated by the kitchen teams and used constantly - they are a real operational asset."

Effective means of grease and drain management



An ever-present problem to deal with, even in exclusive 5-star hotel kitchens, is Fats, Oils and Grease (FOGs) being discharged into the drainage system. The client was aware of many problems associated with traditional grease traps and did not want them in the kitchen areas. Given the open nature of the kitchens, there was a design demand to not allow any hint of 'smelly' drains or 'trap stench' waft towards the dining area.

Gareth's and Paul's knowledge & experience were key to providing a modern solution. "Biological drain dosing, using the science of bioremediation to allow bacteria to irreversibly break down the FOGs by natural means, is frankly the best way to deal with a very old kitchen problem. **GreasePaK** is a neat, discreet and easy-to-use solution. No more smelly drains!"

Jack's similar site and contracting experience of **GreasePaK** is equally good. "Installing the system is very easy, as they are powered by their own self-contained battery. The staff find them really easy to use; safe and simple. Importantly, it works, and the BBA accreditation recently achieved by **Mechline** addresses any technical & suitability queries that can be raised."

The Mandarin Oriental was a very challenging project, and the finished article certainly lives up to the impressive reviews. The design, equipment and finished kitchen areas that were so finely detailed also add to the grand 'Spectacle'.



T: 01908 261511



SUSTAINABILITY IN THE KITCHEN

Many operations are interested in fitting kitchen equipment that **SAVES energy** and **water**

Below are various products from Mechline that can do just that



Pre-Rinses

(in Section 1 of our catalogue)

Easy-to-use, deck-mounted or "through-the-panel" back-mounted pre-rinses, including the innovative **AquaJet 50** which is uniquely designed to promote outstanding durability – practically "mis-use" resistant!

WRAS-Approved models available, Pre-Tested, Pre-Assembled, Ready to Install.

Full product range with models to suit every design and operational application



Model: **AJPR10**
Through-the-panel version available: **AJPR15**



Model: **AJPR20**



Model: **AJPR30**
Through-the-panel version available: **AJPR40**



Model: **AJPR50**
A "mis-use" resistant style for busy kitchens



Model: **AJPR10H**
Hangman versions are available for most models

- Ideal choice in commercial kitchens for: **Simplicity, Multi-Functionality, Water Savings, Durability and Good Value**
- Pre-assembled and factory tested to save engineers time on site & ensure product quality – can save up to 30 minutes on installation time
- Bowl-filling faucets, restraining wires, water-saving guns, cross heads and other options available

Water-Saving Facts

When **AquaJet** pre-rinses are fitted with a water-saving gun options (models: **EcO** [as pictured], **W** or **F**) enjoy significant water savings – up to 62% in some cases!



Ref: **EcO**

If you need Heavy Duty Taps and Faucets like those included at the Mandarin...



Taps & Pre-Rinses

(in Section 1 & 2 of our catalogue)

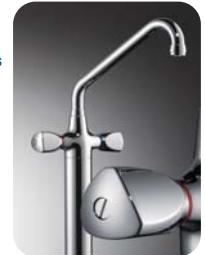
'Perfect in Form & Function' is Mechline's range of high specification taps & pre-rinses.

GastroTechniX an exceptional collection of durable, high-quality taps and faucets designed for the professional catering environment.

Easy cleaning and robust construction ensure good looks and dependability throughout their working life – ideal for front-of-house situations.



- Heavy-duty chrome plated
- Flow diverter
- Metal tap heads
- 1/2-in & 3/4-in high flow taps
- 10-year warranty



The 'TopClean' pre-rinses, with their unique auto-shut-off feature, help save water, too.



Hands-Free taps or components & Basins fitted with Hands-Free options

(in Section 3 & 4 of our catalogue)

Delabie Tempomatic 3 "hands-free" infrared battery-operated taps – **save up to 80% water**. Easy to install, easy to retrofit.

The Tempomatic 4, available late summer, can **save up to 90% water**.

Alternatively, use mechanical hands-free components with time-flow devices. **Save up to 50% water!**

Optional soap dispensers & splashbacks available, for most models. Call us for details or visit www.mechline.com



WS3-KVS
'push-front' with spout



WS6-KVS
'push-front' with spout



Save water & improve hygiene



WS6-NT
with Delabie Tempomatic 3



tap with built-in stopping action...

Longer lasting, robust, 3-inch lever taps



Designed and engineered by Mechline, **PosiStop™** helps prevent the tap from being turned too far and breaking the valve. The inherent design aids in prolonging the service life of 3-inch lever taps.

With the advances made in the design of the taps, we are sure you will be impressed with the innovative way **PosiStop** has improved **CaterTap's** endurance. They're ideal for light & medium-use kitchens.

Really busy kitchens should consider **Delabie** or **GastroTechniX** taps for intense usage and long service life.



Mechline recognised for...



Light Equipment Supplier of the Year & Most Innovative Product Award

We offer our sincerest thanks to the CEDA membership for its recognition of **Mechline** by awarding the **CEDA Light Equipment Supplier of the Year** and the **CEDA Innovative Product of the Year** awards for the **Waste20™ Rapid Food Waste Digester** at this year's CEDA Conference. We truly appreciate CEDA's vote of confidence and understandably are very proud of it. It means a lot to us. This is a great reflection of the members' overall experience of **Mechline** - not just for sales and equipment, but the service

and internal contact experience of everyone here at **Mechline** and the attitude that exists. It is our continued desire to work with you and to focus our efforts on delivering innovative products and excellent value across our range. We recognise that you are very important in making **Mechline** the success that these Awards reflect. Your continued support is hugely appreciated. Thank you from all the Directors, Management and Staff.

Left: Peter Galliford (Mechline)
Right: Iain Munro (CEDA, Chairman)



Quiz – Just for fun!



No Quiz prize - instead we will donate the equal value of our normal gifts to support the **Teenage Cancer Trust**, in addition to the Office fundraising. *"We hope that 'You' agree that this is a fair and good deed."* (Answers are shown at the bottom of the page)

- From which country did French horns originate?
- What mineral is an Alaskan diamond?
- The Portuguese Man o' War alludes to a warship design devised in which country?
- From what type of creature is Bombay Duck made?
- What colour is orange blossom?
- What is the traditional main fruit ingredient of the traditional Jaffa Cake biscuit?
- What colour is the black box on a plane?
- What is lava bread?
- What is the traditional main ingredient of mock-turtle soup?
- Catgut (for old musical instrument strings and tennis rackets, etc) was usually made from the intestines of which animal?
- Where were the first modern Olympic Games held?
- What creatures are the Canary Islands named after?
- In what country was the game Chinese Chequers invented?
- How long was the 100 Years War?
- What country invented the kilt?
- Arabic numerals originated in which country?
- What sort of fruit is a Chinese gooseberry?

Mechline goes PINK to raise money for charity

Mechline had a **FUN**draising lunch and raised a generous **£200.00** in aid of **Cancer Research** and the **Teenage Cancer Trust**.

According to our intrepid organiser, Jane Moxom, "I have never seen so much pink in one room before and feel that Barbie (or Jordan) can learn a lot from us!!"

CANCER RESEARCH UK



Mechline Rollicks

Pants & Panties

Mike was going to be married to Karen, so his Father sat him down for a little chat. He said, 'Mike, let me tell you something. On my wedding night in our honeymoon suite, I took off my pants, handed them to your Mother, and said, 'Here, try these on.' She did and said, 'These are too big, I can't wear them.' I replied, 'Exactly... I wear the pants in this family and I always will.' Ever since that night, we have never had any problems.

'Hmmm,' said Mike. He thought that might be a good thing to try. On his honeymoon, Mike took off his pants and said to Karen, 'Here, try these on..!' She tried them on and said, 'These are too large. They don't fit me.' Mike said, 'Exactly... I wear the pants in this family and I always will. I don't want you to ever forget that.' Then Karen took off her panties and handed them to Mike. She said, 'Here, you try on mine!' Mike did and said, 'I can't get into your panties.' Karen said, 'Exactly... and if you don't change your smart-ass attitude, you never will.'

"I'm currently dating a couple of anorexics. Two birds, one stone."

"Dave drowned. So at the funeral we got him a wreath in the shape of a lifebelt. Well, it's what he would have wanted."

What do you call a Judge with no Thumbs? Justice Fingers.



www.mechline.com