

CASE STUDY

WHY CLIENTS CHOOSE MEIKO GLASS AND DISH WASHERS

Stowe School, Buckingham

'Stoics' are the pupils of Stowe School and they enjoy a sublime environment.

Stowe School occupies Stowe House and about 200 acres of the Stowe estate, surroundings of historical and architectural significance located in 880 acres of world-famous landscape gardens.

Stowe School is an independent co-educational boarding School with approximately 800 pupils aged 13-18. There are around 500 full and part-time staff.

The National Trust manages the landscape gardens and opens the grounds to over 200,000 visitors a year. Stowe House is open to the public during the School holidays and, for guided tours, during term time.

Stowe House is Grade 1 listed. A line of State Rooms stretches for 150 metres and at the end of the east wing is the school catering operation including dining rooms, food servery, kitchens and ancillary support areas such as the dishwasher.

Meals service is an operation that involves around 45 staff producing and serving on average 12,250 meals a week, or around 1,750 meals a day across three services; breakfast, lunch and supper, seven days a week.

The catering department also caters for match teas and parents'

teas, as well as offering hospitality for various activities including School society dinners, weddings and outside events during out of term periods. www.stowe.co.uk

See over why Stowe chose Meiko...





...straightforward, honest service

In 2019 the aged Meiko flight dishwasher which managed the entire wash load was replaced with a like for like Meiko flight machine and a new Meiko hood dishwasher, with reverse osmosis water treatment. The new flight machine featured a reduced unloading section compared to the old machine, allowing space for the hood type, which would be dedicated to glassware and cutlery.

Head of Catering at Stowe School is Debbie Kelly-Greaves.

"I have worked with Meiko and other warewashing suppliers. Meiko provides a straightforward, honest service. They do what they say they will do, and their service is good; I have not found that quality with some other suppliers.

"Meiko specified the new machine and essentially it is like for like, washing the crockery, serving dishes and pots and pans for up to 900 covers in a lunchtime and up to 2000 meals daily.



Sparkle and shine with 15 years support

"The hood machine was added to the kitchen to give a sparkle to glassware and cutlery. It does a great job.

"In terms of maintenance and service, we have had 15 years support from Meiko. Their engineers are great. Always courteous, they know exactly what to do.

"They are also quick to come out, within 24 hours is normal and usually within the same day!"

Key Meiko equipment installed:

M-iQ B-M74-V6-P6 – this machine features a 750 mm wide conveyor belt, giving it almost 4000 plates per hour throughput @ 2 minutes contact time @ DIN SPEC 10534. Side doors which provide access for cleaning can either open upwards, or out, to suit the premises

Premium hood machine with AC – features AirConcept heat recovery which removes heat and steam from in and around the machine and recycling that to pre-heat incoming cold water, saving energy. GiO Reverse Osmosis water treatment eliminates the need for water softeners and provides a sparkling, spot-free finish to glassware and cutlery.

Find out more...

From hotels to restaurants, hospitals to universities, whatever your warewashing needs Meiko has a solution for you, backed up with the expertise and support of one of the largest warewashing manufacturers in the world.

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



The clean solution



www.meiko-uk.co.uk