

RESTAURANT



m
MEIKO GREEN
WASTE SOLUTIONS

‘FOR ME PERSONALLY, IT IS THE CLEANEST WAY TO DISPOSE OF MY ORGANIC WASTE. EVERYONE IN THE FOOD SERVICE BUSINESS SHOULD GET A BIOMASTER® IF ONLY FOR THE HYGIENE BENEFITS.’



RESTAURANT BURGERLICH

20354 Hamburg, Germany

Interview with Sven Freystatzky (co-founder)

Photo: Sven Freystatzky, co-founder

What are the challenges at Burgerlich?

At Burgerlich, we make everything ourselves using fresh, local ingredients. We make very popular food that way, so we can easily serve 200 meals in 150 minutes across a lunchtime. That is one meal every 45 seconds. Workflows in the kitchen have to be perfect – from placing the order to interacting with the warewashing technology to disposing of food waste.

Why did you decide to use the BioMaster®?

Usually restaurants use waste bins stored in chilled and aired rooms. These bins are sometimes overfilled and then they can tip over. That's a real nightmare. So for me it was a hygiene issue, but it was also an issue of maths – and based on my calculations, about 4 years after starting to use the system, I will actually start to earn money on it. The investment will have paid for itself with the space we save and with clean waste disposal.

What in particular do you like about it?

For me personally, it is the cleanest way to dispose of my organic waste. Everyone in the food service business should get one of these machines, if only for the hygiene benefits. Just put all your kitchen waste and leftovers into the BioMaster® and press the button – that's it. The waste is transformed into biomass and then, using a closed system, it is piped into a tank, which can be located away from the restaurant itself. Ours is in the cellar of the next-door building. Storing it there saves space and it is odour-free, pest free and does not need to be chilled. Not to mention, the grease trap is already integrated. Once the tank is full, it is pumped out and the content sent to a biogas plant to generate sustainable energy. And that is why I need this solution.

DATA SHEET

Employees:	55
Diners:	Approx. 400
Seats:	179
Meals:	Approx. 250 lunches/day total of approx. 400 meals/day
Closing days:	Open 363 days
Product:	BioMaster® Slim
In use since:	Nov 2018
Main advantage of using the BioMaster®:	significantly improved hygiene no more energy costs for cooling storage space, more space for the really important things.

Burgerlich quick service restaurant
Gänsemarkt 43, 20354 Hamburg, Germany
Tel. +49 40 33 44 18 53, info@burgerlich.com
www.burgerlich.com

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