



NEW BASIX

They've got Bottle! Soft drink manufacturer switches to New BaSix hand wash station, without regret

The Coca-Cola plant in Milton Keynes is committed to reducing its environmental impact and upholding standards in Quality, Food Safety, Environment and Safety. In line with this agenda, the site recently switched its hand wash basin to New **BaSix**, which, with its hands-free design, both saves water & promotes hygiene.

Upon arriving at the barrier to Coca-Cola's manufacturing plant in Milton Keynes you are met with the unmissable, proud declaration that 'this site sends zero waste to landfill'. As a company Coca-Cola are committed to reducing their environmental impact and this particular site is no exception. It was the first site to achieve The Coca-Cola Company's certified standard for Quality, Food Safety, Environment and Safety (themes very reminiscent of what Mechline Developments stand for!) and was named last year as the most efficient factory in terms of 'cost per case' in Europe.

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Eddie Edwards, Catering Manager at Coca-Cola Milton Keynes



Unsurprisingly, this environmental conscience also extends to their on-site food service operations and service partners, Sodexo, who provide the contract catering for the 220 people employed on the Milton Keynes site. Sodexo are renowned for their efforts in reducing environmental impacts for their clients and in doing so have installed several Mechline products designed for this agenda. Eddie Edwards, Catering Manager at Sodexo explains why Mechline products are often the preferred choice: "As a company Mechline just get it. Whenever I've approach them with an operational issue, they understand and have equipment that will solve it – or if not, you can bet they'll go and develop it!"

One waste product that can significantly impact the environment is water. Unnecessary water wastage is not only costly to businesses, but also the environment (water treatment requires chemicals and energy, which contributes to greenhouse gases and leads to climate change) and environmentally conscious businesses like Coca-Cola must find a way to balance saving water, without compromising on food hygiene and safety. Mechline offer a variety of hand wash basins, pre-rinse sprays and taps and faucets with water saving features – all of which are installed at Coca-Cola. This includes

AquaJet pre-rinse sprays, AquaTechnix sink taps and most recently, a new **BaSix** hands-free wash station.

Coca-Cola previously had a stainless-steel wash basin installed at their site, placed for convenience directly behind the service counter, but this was not ideal for several reasons. Eddie explains: “It was big, bulky and all scuffed on the front. Although we cleaned it, dirt would gather in its corners and it always looked dirty – not good for a station actively encouraging hygienic hand-washing, especially as it was essentially front of house and visible to everyone!” On this basis, in October 2018 they decided to install Mechline’s New **BaSix**, the BSX-400 model.

The 300/400 Wash Basin range is the next generation of hand wash stations designed to promote optimal hygiene practice with minimal fuss – easy to install, use and clean! Manufactured using a unique combination of high grade polished 304 Austenitic stainless steel for the bowl and deck, and a high grade, high strength injection moulded ABS Polycarbonate for the skirt, they are extremely robust and simple to clean. The bowl and deck is permanently bonded to the skirt, so there are no fascia mounting screws, or exposed bolts and rivets to attract dirt and an integral flush grated waste reduces the risk of bacterial development.



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Eddie Edwards, Catering Manager at Coca-Cola
Milton Keynes

The new **BaSix** range is not only functional, but stylish too – perfect for positions in view of customers. Its curved, sleek design brings both quality and safety to the kitchen: there are no sharp corners, no exposed bolts and no protruding hazards for staff to bump into. The hands-free push front panel also reduces water consumption and the risk of cross contamination – all invaluable factors for Eddie and his team.

Eddie comments, “the basin sits directly behind the serving area – so it’s slim, neat design is perfect for us. The push front panel is easy to use and the whole unit looks really smart. Cleaning is no issue either, it still looks as good as the day we got it! It definitely helps encourage our staff to wash their hands.” The 300/400 **BaSix** range also comes supplied with pre-fitted hardware and mounting bracket with innovative integral spirit level, to help save installer effort and kitchen downtime.

Mechline always look to provide solutions to problems found in the commercial kitchen, spanning all areas of hygiene, safety, efficiency, and the environment. Mechline’s innovations can address a variety of common operational issues, for the smallest of businesses, to the giants, like Coca-Cola, who have the most stringent sustainability quotas to meet. To find out more on the products that Mechline offer, please visit www.mechline.com.



The hands-free push-front panels feature soft-touch technology.