

# PKL launches Garbage Guzzler waste digester to help businesses save money by reducing organic waste

Submitted by: PKL Ltd

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PKL (<http://www.pkl.co.uk>), the UK's leading modular kitchen infrastructure provider, is taking on the distribution of the Garbage Guzzler (<http://www.garbageguzzler.com>), a revolutionary aerobic waste digester that allows any business that produces organic waste to reduce its costs and waste disposal needs.

The Garbage Guzzler (<http://www.garbageguzzler.com>), which is manufactured in the UK, uses bacteria to reduce organic waste, including food, cardboard, paper packaging, coffee cups, horticultural waste, fats and oils, by 95 percent.

The process can take as little as 24 hours, and leaves an output that can be used as soil improver, biomass fuel or can be put back through the machine to be reduced to virtually nothing.

The Garbage Guzzler (<http://www.garbageguzzler.com>) is available in two models, one capable of digesting up to 200 Kg of waste per day, and one which is capable of digesting up to 400 Kg of waste each day, although there is the capability to supply larger, more bespoke units if required.

PKL (<http://www.pkl.co.uk>) has taken on distribution of the Garbage Guzzler (<http://www.garbageguzzler.com>) as a logical next step in the company's catering equipment portfolio, and in response to the demands of many of its current customers, who have an increasing focus on waste disposal, cost savings and a greater desire to reduce their carbon footprint.

The company's MD, Lee Vines, said he became convinced by the viability of the machine because of the huge range of advantages its unique system gives businesses of any size.

"We have seen across the UK that waste disposal is becoming a bigger cost to business," he said.

"Green concerns are also becoming more of a driver behind the decisions companies make. Garbage Guzzler (<http://www.garbageguzzler.com>) reduces waste and what it produces can be used as a fuel, soil improver or can be put back in the machine to disappear. However you choose to use it, the machine will help to reduce costs and greenhouse gas emissions, as less waste will lead to fewer waste collections, and vehicle movements associated with this."

Customers will be able to buy the Garbage Guzzler (<http://www.garbageguzzler.com>) direct from PKL (<http://www.pkl.co.uk>), while it will also be available under a contract rental agreement.

PKL (<http://www.pkl.co.uk>) will be launching Garbage Guzzlers as a separate division of the company, and have employed a dedicated sales executive, Nicola Whitson, to oversee the distribution of the product.

More information can be found at [www.garbageguzzler.com](http://www.garbageguzzler.com)

Ends

407 words

## PKL Garbage Guzzler Waste Report

Overview of waste in the hospitality and foodservice sector WRAP Report

<http://www.wrap.org.uk/content/overview-waste-hospitality-and-food-service-sector>

- The cost of food being wasted in the UK from the UK hospitality and foodservice (HaFS) sector is estimated at £2.5 billion per year
- The amount of food that is wasted each year in the UK is equivalent to 1.3 billion meals, or one in six of the 8 billion meals served each year.
- On average 21% of food waste arises from spoilage; 45% from food preparation and 34% from consumer plates.
- 1.3 million tonnes of packaging and 0.66 million tonnes of other 'non-food' wastes are also discarded, that includes items such as disposable kitchen paper and newspapers.
- 56% of packaging and other 'non-food' waste that is thrown away could have been recycled.
- 920,000 tonnes of waste is thrown away in the hospitality and foodservice sector each year
- Average cost of £10,000 per outlet each year

The following figures breakdown each sector in the leisure and hospitality market (figures from WRAP: <http://www.wrap.org.uk/content/taking-action-waste-information-sheets> )

### Hotels

In the UK, food waste represents a cost to the hotel sector of £318 million each year including food procurement, labour, utilities and waste management costs, or £4,000 per tonne.

79,000 tonnes of food wasted each year

Average cost of avoidable food waste is 52p per meal

Produce 8 percent of all meals eaten out in the UK

Hotels produce 9 percent of the total food waste across the hospitality and food sector

Only 16 per cent of food waste produced in hotel is composted

Only 43% of all waste is recycled

### Pubs

173,000 tonnes of food wasted each year

Average cost of avoidable food waste is 41p per meal

Produce 11 percent of all meals eaten out in the UK

Pubs produce 19 percent of the total food waste across the hospitality and food sector

Only 11 per cent of food waste produced in pubs is composted

The pubs sector faces food waste costs each year of £357 million - equal to £2,100 per tonne.  
The cost of food waste to the average pub is £8,000 a year

#### Restaurants

199,000 tonnes of food waste each year  
Average cost of avoidable food waste is 97p per meal  
The pubs sector produces 9 percent of all meals eaten out in the UK each year.  
Produces 22 per cent of total food waste across the hospitality and foodservice sector in the UK  
The restaurant sector faces food waste costs each year of £682 million - equal to £3,500 per tonne  
Restaurants send less than 1 per cent of food waste for composting

#### Leisure Outlets

60,000 tonnes of food wasted each year  
Average cost of avoidable food waste is 46p per meal  
Produces 7 per cent of total food waste across the hospitality and foodservice sector in the UK  
Only 15 per cent of food waste produced by healthcare organisations is composted  
Only 39 per cent of packaging is recycled  
The leisure sector faces food waste costs each year of £241 million - equal to £4,000 per tonne

#### Education

123,000 tonnes of food wasted each year in the education sector.  
Average cost of avoidable food waste is 22p per meal for educational caterers.  
Only 8 per cent of food waste produced in schools is composted.  
Only 45 per cent of packaging used in schools is recycled.  
The education sector faces food waste costs each year of £250 million - equal to £2,100 per tonne.

#### Healthcare

121,000 tonnes of food wasted each year  
Average cost of avoidable food waste is 22p per meal  
Only 4 per cent of food waste produced by healthcare organisations is composted  
Only 14 per cent of packaging is recycled  
The healthcare sector faces food waste costs each year of £230 million - equal to £1,900 per tonne

#### Staff Catering

21,000 tonnes of food wasted each year  
Only 18 per cent of food waste produced by healthcare organisations is composted  
Only 51 per cent of packaging is recycled  
The Staff Catering sector faces food waste costs each year of £44 million - equal to £2,200 per tonne

#### Services

68,000 tonnes of food wasted each year  
Average cost of avoidable food waste is 43p per meal  
Only 36 per cent of food waste produced by services is composted  
Only 25 per cent of packaging is recycled

The services industry faces food waste costs each year of £112 million - equal to £1,700 per tonne

#### Quick Service Restaurants

76,000 tonnes of food waste each year

Average cost of avoidable food waste is 14p per meal

The QSR sector produces 25 percent of all meals eaten out in the UK each year.

Produces 8.3 per cent of total food waste across the hospitality and foodservice sector in the UK

The QSR sector faces food waste costs each year of £277 million - equal to £3,500 per tonne.

Only 33 per cent of QSRs food waste is sent for composting.

#### NOTES FOR EDITORS

##### PKL Company Overview

PKL Group is the UK's leading supplier of modular commercial kitchens, serving a wide range of both public and private sector markets. With hundreds of temporary kitchens and 10,000 items of catering equipment available to hire, the company supports clients during refurbishments, emergencies and events.

PKL also offers a number of permanent modular kitchen solutions including high-spec commercial kitchen buildings which are delivered to site as pre-built modules, ready for quick installation. The company's KitchenPod and Food Cube products have won various industry awards for innovation and have proven popular particularly in the education and leisure sectors.

In addition, PKL offers catering estate management solutions, as well as specialising in major event kitchen complexes such as those used to feed athletes at events such as the Olympic Games. The company's international division also delivers a wide range of specialist kitchen solutions to sites all over the world, from African mining camps to Antarctic research stations.

Established in 1988, PKL's head office is located in Bishops Cleeve, Cheltenham. The company currently employs around 90 staff and has successfully completed over 10,000 temporary kitchen hires worldwide, as well as over 200 permanent kitchen installations.

If you have any queries about this press release, or about PKL and its projects, please contact PR and Marketing Exec Phil Scoble on 01242 663125 or email [pscoble@pkl.co.uk](mailto:pscoble@pkl.co.uk).