

RESTAURANT

**m**  
**MEIKO** **GREEN**  
WASTE SOLUTIONS



‘LIKE OUR ANCESTORS, WE RELY ON  
UNCOMPROMISING QUALITY. THIS IS WHAT DRIVES  
US, AND IS OUR GOOD DEED FOR TOMORROW.’



## RESTAURANT MANGOLD

6911 Lochau, Austria

Interview with Michael Schwarzenbacher

### What is special about the Mangold?

The Mangold is now in its fifth generation. It fills me with pride to be able to say that. As was the case for our ancestors, quality is always important to us. Quality plays a major role. Beginning with products, to employees, guests and everything that makes up the restaurant. And so we try to carry on that tradition.

### How did you decide to use the BioMaster®?

For decades we have been trying to advance the hardware in our restaurant and optimise workflows. The new MEIKO GREEN Machine was the perfect solution to be entirely honest. We were able to optimise lots of processes this year, making our jobs easier. It is an insanely clean piece of work. I also really enjoy the craftsmanship of the machine as well. We try to carry on a craft every day too, wouldn't you say?

When I look at the machine standing in front of me and how it works, the only thing that comes to mind is: it's perfect!

### Looking to the future: Where will the Mangold's path take you?

We will definitely maintain our high level of quality. One thing or another may change due to external influences, but I want to stay focused on the quality of our performance and our products each and every day.

For us, it is important to grow with our employees and make sure they're also enjoying what they do. Employees and guests alike should come inside and notice the good atmosphere. If we manage to do and keep doing that, we must be doing something right.

### DATA SHEET

<b>Employees:</b>	20
<b>Seats:</b>	100 in the restaurant 40 in the courtyard 25 on the terrace
<b>Guests:</b>	Approx. 120
<b>Meals:</b>	Approx. 500 plates/day
<b>Closing days:</b>	Monday and Tuesday

<b>Product:</b>	BioMaster® 4 Plus
<b>In use since:</b>	06/2019

<b>Greatest added value of the BioMaster®:</b>	Optimised workflows and hygiene
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