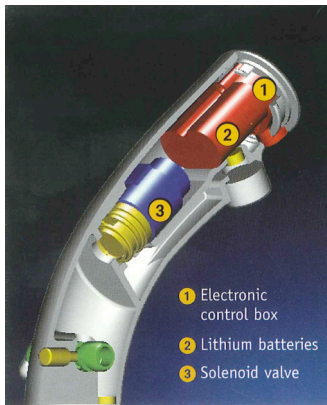




# Mobile Gastro Konzepte brings Delabie taps with kitchen applications to the region

Armani Hotel Dubai is first to install Delabie taps which are fitted with an anti-Legionella flush system to inhibit bacterial growth



Mobile Gastro Konzepte (MGK) has entered into a distributorship agreement with French manufacturer Delabie and has recently launched the Delabie Tempomatic range of electronic basin mixers and taps in the GCC region.

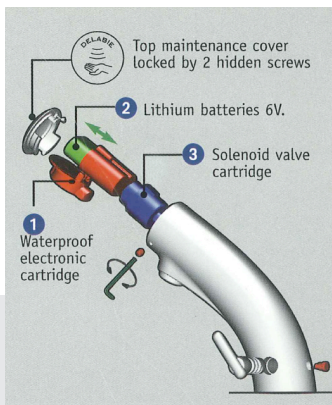
With the inclusion of Delabie taps in his product portfolio, general manager, Mirco Beutler intends to add another food safety element to hotel kitchens. Mobile Gastro Konzepte already supplies TempTrak temperature monitoring systems that are helping many clients maintain food safety in their kitchens by ruling out temperature-time abuse.

Beutler states that Delabie taps are ideal for installation in hotel kitchens and major projects due to the features that inhibit bacterial growth. The products have an anti-Legionella flush system which flushes automatically once in 24 hours for 45 seconds after the last use to prevent water stagnation and bacterial development in the supply pipes. Problems begin when Legionella bacteria migrate from their natural environments into man-made water systems. Enclosed, warm storage vessels, complex pipe-work with lots of dead spots and underused water systems with stagnant water provide the ideal habitat, particularly if sludge, sediment and scale are present to encourage the growth of algae, amoeba and other bacteria on which the Legionella bacteria can feed.

In addition, Beutler states that Delabie's Tempomatic 3 range is fitted with a nozzle made of anti-bacterial, food grade plastic, making it an ideal deployment within a kitchen environment. These taps are apt for kitchen applications with 6V Lithium battery electronic control unit and the infra-red detection of the presence of hands, thereby ruling out the spread of germs through contact.

Other beneficial features include electronic control/automatic sensor located at the top to allow optimized detection of hands, corrosion-proof solenoid valve and batteries built inside the tap body for easy replacement and maintenance, scale-proof aerator (5 times slower scale deposit than a standard aerator as per manufacturer's statement).

"Delabie taps help in water saving of 80 percent in comparison to classical taps due to shorter



flow-rate and flow duration. The presence of the solenoid valve integrated in the body of the tap sees that the flow of water is unidirectional. Hence, bacteria will be flushed out and not allowed to go in the main water supply. Delabie taps are in the process of being recommended by food service consultants as the optimum choice for the food manufacturing, catering, healthcare and hospitality industries," says Beutler.

Delabie taps have found their first client in the Armani Hotel Dubai, which is located within Burj Khalifa. Around 30 devices have been installed in the Armani hotel kitchen.

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