

# Project Profile:



## The Langham London

### Products:

Xtract 2100 Series

### Partners:

Meiko UK Limited

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**Bill Downie**  
Managing Director- Meiko UK Ltd

The exclusive Langham London Hotel, steeped in 140 years of history, sits in the fashionable West End, in the heart of Regent Street. With a rich heritage, the hotel delivers exceptional hospitality serving 380 rooms and suites, 15 function rooms, a fitness centre and pool, and the Artesian cocktail bar, and the famous Landau Restaurant – known for its exceptional level of service and outstanding range of European and traditional British recipes.

During a recent £80m restoration at the hotel, a Meiko Microvac high vacuum food waste system was installed. Designed to handle food waste from the Landau Restaurant waste is fed into disposal units sited in the kitchen and fed through to storage tanks located in the basement, from here the food waste is collected periodically. To ensure any food odours from the food waste storage tank are kept to an absolute minimum, a Plasma Clean Xtract 2100 system was installed, which injects ozone into the passive ventilation system.

Comments Bill Downie, Managing Director, Meiko UK, *“Installing the Plasma Clean unit was the final piece of the jigsaw in our organic food waste solution, we were very impressed. We are now specifying the Xtract 2100 as our odour control solution, and we look forward to working with Plasma Clean for many years.”*