



Case Study: Hawksmoor

Sustainable kitchen waste management

Overview

Hawksmoor, the renowned restaurant group with multiple award-winning locations worldwide, has cemented its status as an industry leader by becoming the first UK restaurant group to gain B Corp certification.

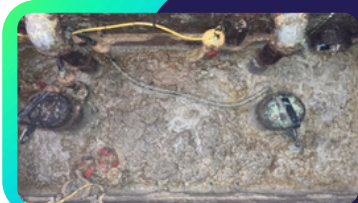
As part of its ongoing commitment to sustainability and improving the customer experience, Hawksmoor has partnered with Thrive, a fast-growing biotech organisation, to revolutionise their wastewater treatment operations.

Basement grease pit



Before:

Foul smelling grease pit



14 weeks after:

Reduction in grease build-up and odours

The Challenge

As a popular dining destination, the high footfall within the restaurant increased the amount of waste present in the kitchen's grease trap, basement grease pit, and connecting pipework which caused blockages and foul odours.

Efforts to resolve these issues consisted of costly contract services and frequent grease trap replacements.

The Solution

In just 14 weeks, the collaboration with Thrive delivered remarkable results for Hawksmoor. By implementing ABS's ground-breaking solutions, including **SLUDGEZAP** and **FOGZAP**, Hawksmoor achieved a significant decrease in Fats, Oils and Grease (FOGs) within their grease trap, grease pit, and connecting pipework.

The innovative **SLUDGEZAP** was also utilised in the kitchen sinks, leading to a substantial reduction in odours that had previously affected the entire restaurant and lingered in the kitchen. These improvements significantly enhanced the dining experience for customers and created a healthier working environment for employees.

Industry

Hospitality

Location

Knightsbridge, London



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Hawksmoor proudly drives sustainable practices. Using Thrive's innovative solutions, we can now effortlessly reduce kitchen waste, eliminate odours, and maintain a pleasurable dining experience for our customers!"

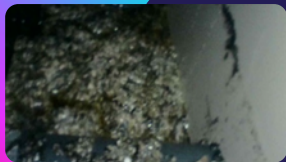
– Patrick Urey, Hawksmoor Head of Operations.

Left-hand side of the kitchen grease trap



Before:

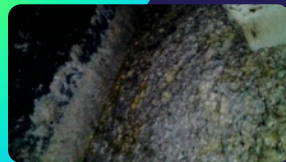
Overflowing grease trap, emitting foul odours



14 weeks after:

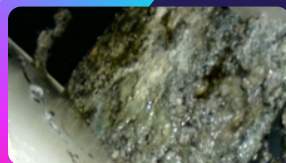
Reduction in grease and odours

Middle section of the kitchen grease trap



Before:

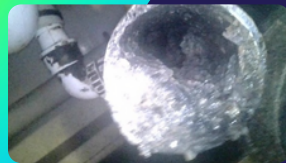
Overflowing grease trap, emitting foul odours



14 weeks after:

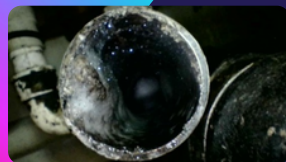
Reduction in grease and odours

Pipework leading away from the kitchen grease trap



Before:

Large amount of FOG build-up in pipe



14 weeks after:

Reduction in FOG build-up in pipe

The Benefits

Combining the efforts of **SLUDGEZAP** and **FOGZAP**, Hawksmoor was able to achieve:

- Significant reduction in odours
- c.80% decrease in FOG volumes in the kitchen grease trap
- c.97% reduction in bottom layer FOG in the basement grease pit
- More cost-effective than existing methods
- Reduction in CO2 by decreasing the amount of grease trap and pit reduction and frequency of replacement

About Thrive

Thrive believes cleaning can be smarter, safer, and better for the planet.

We develop innovative, science-backed biological solutions to tackle the challenges of human-made pollution.

Our groundbreaking products transform how people clean—delivering exceptional performance without compromise. By setting new standards in sustainability, we empower businesses to reduce waste, improve efficiency, stay compliant, and shrink their carbon footprint – all while supporting the regeneration of our planet's ecosystems.

Biotech that cleans, clears & restores

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