



Turning Kitchen waste into renewable fuel

The Big Table Group recovery Pilot

October 2025

Introduction

The Big Table Group (BTG) is one of the UK's leading hospitality businesses, operating over 200 restaurants nationwide. Their portfolio includes some of the country's most loved brands: Bella Italia, Las Iguanas, Banana Tree, Frankie & Benny's, Chiquito, Café Rouge and Amalfi.

They serve millions of guests every year, creating memorable dining experiences across a diverse range of cuisines and settings. Sustainability is a core part of how they operate - from sourcing ingredients responsibly to reducing food waste and energy use across their kitchens.

As a major player in the hospitality sector, they recognise their responsibility to lead by example. This case study showcases how BTG is transforming everyday kitchen waste into renewable fuel, demonstrating that operational excellence and environmental impact can go hand in hand.

Problem

Kitchen FOG (Fat, Oil and Grease) waste was a hidden sustainability issue - difficult to manage, often destined for landfill, and contributing to environmental harm.

Solution

The Big Table Group partnered with a specialist recovery provider and drainage team to pioneer a new model that transforms FOG waste captured in grease recovery units (GRU) into renewable fuel - across 25 restaurants.

Impact

Nearly 4 tonnes of waste recovered. Over 2 tonnes of carbon emissions prevented. A scalable, replicable model that turns everyday kitchen waste into climate-positive action.

Problem

In busy commercial kitchens, fat, oil and grease (FOG) are unavoidable by-products of cooking. If not properly managed, they can:

- Block pipes and cause costly maintenance issues.
- Create unpleasant odours and hygiene concerns.
- Contribute to fatbergs in public sewer systems.

Historically, even when FOG was captured in grease recovery units (GRUs), the waste was often:

- Mixed with other liquid waste.
- Sent to landfill - an unsustainable option under the Environment Act 2021.

BTG's Vision: As a hospitality leader, The Big Table Group wanted to go beyond compliance. The goal was to find a solution that:

- Protected the environment.
- Aligned with BTG's sustainability values.
- Worked operationally across a large, multi-brand restaurant portfolio.



Solution

BTG partnered with a specialist waste recovery provider and drainage team to pilot a new approach across 25 restaurants along the M62 corridor.



Key Innovations:

- **Professional GRU Servicing:**

GRUs were maintained and monitored to ensure optimal performance and consistent waste capture.

- **Consolidated Waste Collection:**

Daily skimmed fats and wastewater were collected and transported to a dedicated FOG Recovery Hub.

- **Advanced Refining Technology:**

Patented processing technology separated and upgraded the waste into high-purity renewable feedstock.

Why It Worked:

- Staff were trained to handle GRUs correctly, increasing recovery volumes.
- Consolidation across sites revealed the true value of FOG waste.
- The process was seamless, scalable, and integrated into daily operations.

Impact

The pilot delivered measurable environmental and operational benefits:

Total Waste Recovered: 3,966 kg of GRU waste.

FOG Upgraded: 929 kg refined into 99.6% pure renewable feedstock.

Carbon Emissions Prevented: 2,173 kg.

Fuel Potential: Feedstock ready for biodiesel production, which emits up to 87% less CO₂ than fossil diesel.

Operational Insights:

- Staff Engagement Matters: Sites with well-trained teams recovered more usable waste.
- Consistency Drives Quality: Standardised processes improved the purity and volume of recovered FOG.
- Scalability Proven: Coordinating 25 restaurants showed that recovery is achievable at scale.



Looking Ahead – Scaling Sustainability Across the Sector

Following the success of the pilot, BTG is now exploring a full rollout across its portfolio of 200+ restaurants.

Why This Matters:

- Every restaurant already uses GRUs - this model simply adds value.
- More recovery hubs are launching across the UK, making expansion easier.
- The approach supports compliance, reduces emissions, and enhances brand reputation.

BTG's Call to Action:

- Encourage other hospitality businesses to adopt similar models.
- Share learnings and best practices across the sector.
- Lead the way in turning everyday kitchen waste into a climate-positive resource.



We've always taken FOG seriously. But we wanted to go beyond compliance and find a solution that truly aligned with our sustainability values.

Karl Tindall, Facilities Manager, BTG



This isn't just about waste - it's about opportunity. Every kitchen can be part of the climate solution

Big Table Group





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