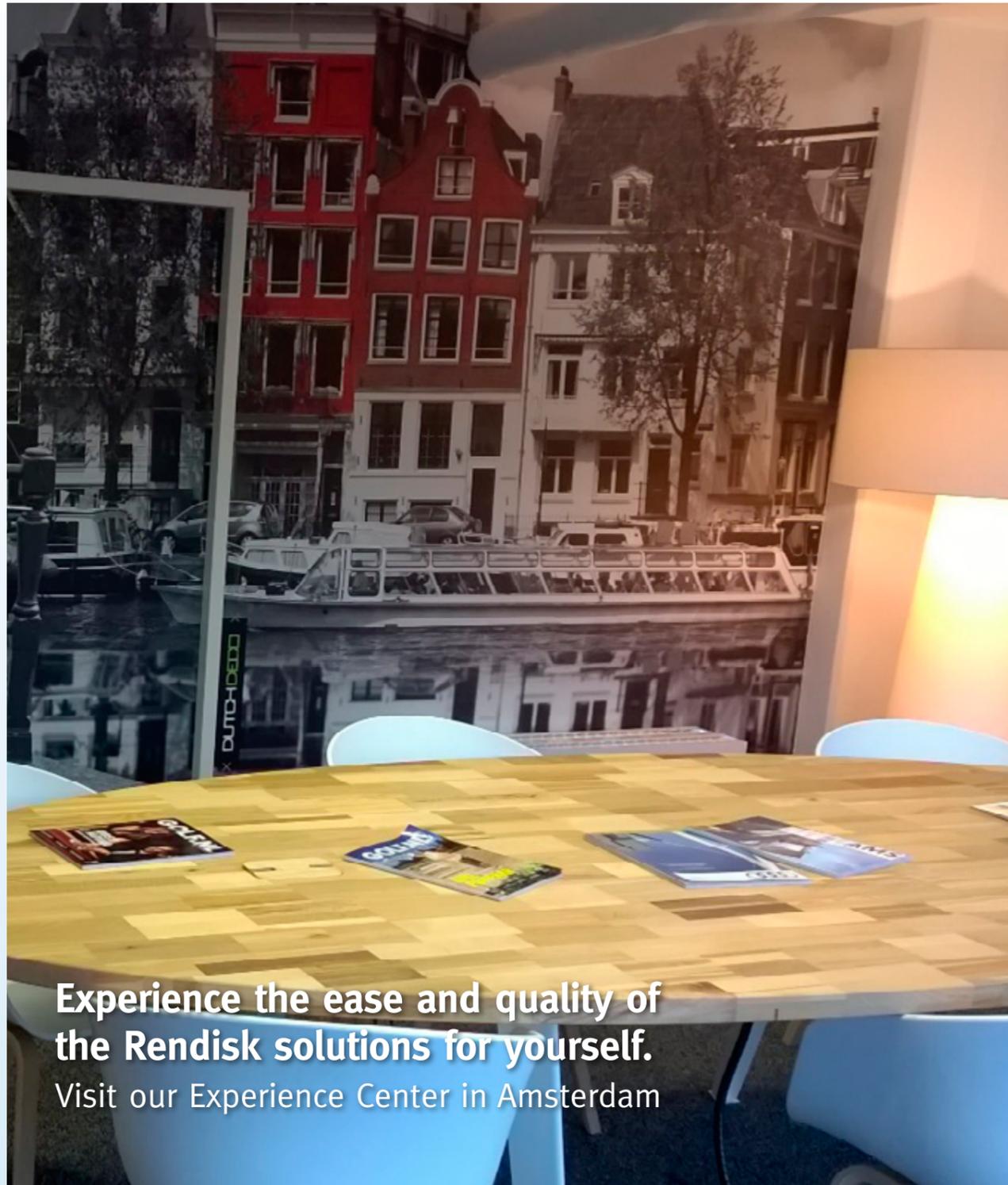


Groundbreaking Solutions in Dish Washing Logistics and Food Waste Management





Experience the ease and quality of
 the Rendisk solutions for yourself.
 Visit our Experience Center in Amsterdam



Contents

Introduction	
It is all about your guests	4
Across the globe	4
Rendisk designs and develops primarily for its clients	4
Solutions for professional kitchens, from small to big	4
Optimising internal processes	5
Our service	5
Food Waste Management	
The next step in food waste solutions	6
A convenient solution for everyone	7
Solus Eco	7
RC-360	7
Flex WasteDispo	8
Circular	9
Overview Rendisk Food Waste Solutions	9
Dishwashing Logistics	
A suitable solution for any situation	10
Leader in dish washing sorting systems	11
In-front system	11
High-Low system	11
Tray elevator	12
Cutlery magnets	12
Tray changer	12
Flight type connection	12
Our References	14

Introduction

It is all about your guests

In the kitchen your guests are the focus. Perfectly satisfied guests is what drives you most. Rendisk contributes significantly to the satisfaction of your guests. We support the kitchen team with smart logistic solutions for the dish washing process and ground breaking solutions to process your kitchen waste – and we have been doing so since 1973. All our efforts are focused on making the work in the kitchen easier, more efficient and more sustainable.

Ali-Group

Rendisk B.V. is a limited company and part of the Ali-Group, one of the largest global leaders in the foodservice equipment industry. consists of over 70 brands that offer state of the art technology and ergonomic designs that are always one step ahead of the latest market trends.

The engineers of Rendisk know exactly what happens in the kitchen. They combine technical insight with a thorough knowledge of the food service industry and use their experience to improve dish washing and waste processing systems. The profits manifest in an improved flow, fewer required actions, less storage and less waste.

But not only a seamless integration in the activities of the kitchen team is important. In big, professional kitchens, dish washing and waste processing also need to be as smooth and efficient as possible.

Across the globe

Rendisk equipment is used in hotels, restaurants, hospitals, universities, company restaurants, maritime areas and locations like holiday and entertainment parks, in many countries across the globe. Thanks to our

“The Rendisk system is a state of the art dish handling solution that truly excels in ease of operation and reliability.”

Gies Buyserd, General Manager, Restaurant Symphony's

balanced assortment Rendisk has a suitable solution for any situation, both for new and existing situations.

Rendisk designs and develops primarily for its clients

Rendisk equipment is used in all different kinds of businesses, but one thing remains the same in all these businesses. Rendisk is always looking for solutions that optimize and facilitate the work of its customers. So with Rendisk you are guaranteed of solutions that are:

- Space-saving design for both new and existing kitchens
- Easy to operate
- Low maintenance
- Easy to keep clean
- Designed for heavy duty



“Thanks to the solution of Rendisk which includes the Flex WasteDispo, we reduced our costs with almost 85%. So that’s a massive reduction.”

Philip Stockwell, General Manager Catering Department, Wellington College

Solutions for professional kitchens, from small to big

Working with Rendisk equipment has many advantages. But most important are the returns. Based on experience, Rendisk expects a ROI of three to seven years, depending on the equipment and the situation. Rendisk would love to draw up a custom design and ROI calculation for you. We often cooperate with the client, so that we can use existing and familiar parameters. This generates individual advice that is aimed at achieving the best possible returns. That means that you can always make a deliberate decision.

Optimising internal processes

We at Rendisk understand better than anyone that dish washing and waste processing are necessary side effects of the business. After all, you should first and foremost be able to focus on satisfying the guests. You want to focus as much attention as possible on preparing food and as little as possible on time-consuming processes like dish washing and waste processing.

That is why Rendisk equipment is very easy to operate, comes with internal cleaning systems and requires little maintenance. Service and maintenance are focused on reinforcing and supporting your core business.

Our service

The entire organisation of Rendisk focuses on optimal support. Help is always near if you need it. All equipment is designed for heavy duty and maintenance is easy. Rendisk trains and supports its large dealer network extensively, and it has branches in all countries where Rendisk operates. In short, Rendisk offers you the security and ease of mind that are needed to make the main process run smoothly.

On average, Rendisk clients achieve a ROI of 3 to 7 years

ROI calculations for your situation based on:

- Number of trays, crockery and cutlery
- Available time
- Number of guests per time unit
- Available physical space
- Internal transport
- Hygiene
- Ergonomics

Our specialism guarantees the best solution

Rendisk is pre-eminently a specialist. It is a conscious choice to keep Research and Development, production, sales and service all in one hand. This guarantees the best adaptation to the needs of the client, continual innovation, high-quality products that are easy to use and an expert, devoted service organisation.

Working with Rendisk means

- Lower operational costs
- Less of a bustle in the kitchen
- A better grip on hygiene
- Sustainable business
- Working ergonomically

Food Waste Management

The next step in food waste solutions

Food waste has always been a messy business and a significant cost to every caterer. However, thanks to the food waste solutions of Rendisk those issues can now be managed in a cost effective, efficient and hygienic manner with the environment foremost in our minds.

From all you can eat buffets to à la carte restaurants and from company restaurants with peak hours to warehouse restaurants where it is always busy; all situations need their own waste processing system. Rendisk offers solutions depending on the waste

volume and the desired level of automation and sustainability. None of the solutions requires manual sorting of organic waste. Bones and shells are processed effortlessly as a part of the whole.

Volume reduction



Rendisk Circular makes your kitchen more sustainable

- Waste turns into fertiliser: no more waste
- 100% sustainable solution
- Volume reduction by up to 92%
- Full integration into any kitchen
- Very easy to use
- No unpleasant smells
- Requires less storage capacity
- Suited for all organic kitchen waste, including bones and shells
- Buffer for peak load; suited for greatly varying volumes



Solus Eco

- Smallest footprint: 0.8 m²
- Stand alone
- Easy to install, including at existing facilities
- Suitable for all organic kitchen waste, including bones and shells
- Waste reduction of up to 80%
- 450 kg/ hour capacity
- Low noise
- Advanced automatic cleaning cycle
- Equipped with spray gun for cleaning

A convenient solution for everybody

Solus Eco

The Rendisk Solus Eco is a stand alone unit that processes food waste very quickly and efficiently. It is the most compact solution in Rendisk's assortment. On just 0.8 m² it reduces your waste volume by no less than 80%.

Thanks to its extremely small footprint the Rendisk Solus Eco is suited for any kitchen or dish washing area. Food waste is ground and dehydrated using a special centrifugal technique. The system is very easy to operate and requires little maintenance.

"The reason we chose the Rendisk Solus Eco was the small footprint, the simple connection and the good price of the Solus Eco compared to large solutions."

Dan Nesvold, Food Range & Purchase Manager, IKEA

RC-360

- Waste reduction of up to 80%
- Reduced waste handling
- 360 kg/ hour capacity

RC-360

The Rendisk RC-360 reduces food waste volume up to 80%, according to the cyclical process. All kind of food waste from the sorting system is transported through pipes to the compressor. The food is mixed with recycled water. Then, separation of waste and water is realized through pressing in the separator. The water is then recycled and the almost dry waste is dropped as pulp into a container. The system is suitable for any kind of organic food waste. The separator can also be placed remotely from the main sorting operation in another area as an option.



Flex WasteDispo

- Multiple drop point/ waste station options
- Low sound level
- Unlimited length of transport pipes
- Smallest footprint
- Considerable decrease of elevator movement
- Easy to install, even in existing situations
- Suited for all organic kitchen waste, including bones and shells
- Waste reduction by up to 92%
- 450 kg/ hour capacity
- Advanced automatic cleaning cycle
- Equipped with a spray gun to clean the exterior



Flex WasteDispo

The Rendisk Flex WasteDispo is a system for food waste processing in which multiple drop stations are connected to a single pipe system, possibly spanning multiple storeys. It is suited for big kitchens or hotels/restaurants with multiple kitchens. Food waste is ground and transported through vacuum pipes that are just 50mm wide. Using a special centrifugal technique in a central location, the waste is reduced by up to 92%. The required space for the central dehydration unit is only 2 m², which makes it the smallest of its kind.

The unlimited length of the transport pipes allows central storage. Especially locations with multiple storeys will realise significant savings with central storage.

The Rendisk Flex WasteDispo has 3 different types of storage, namely central tank storage (TWS), central storage of dehydrated waste (DWS) and central storage of waste that has been turned into a safe fertiliser that can be used immediately (Circular).

TWS

The ground food waste is transported as wet waste through narrow vacuum pipes to a

central storage tank. This wet waste is perfect for generating energy or for use in biogas installations.

- Wet waste storage in 5,000 litres tank
- Eliminates handling for internal transport
- Extremely low running cost
- Closed circuit for processing food waste wet waste for environmental disposal
- Lowers CO²-emissions
- Kitchen waste becomes renewable energy

DWS

This type of the Rendisk Flex WasteDispo transports ground food waste through narrow pipes to a dewatering unit, where the waste is dehydrated using a special centrifugal technique. As a result, your waste is reduced significantly to only a fraction of the original volume. What remains is a dry, odourless pulp.

- 2 x 120 liter container storage
- Dry pulp for environment disposal
- Hygienic processing of kitchen waste
- Reduces of external transport and lowers CO² emissions.

“We opted for the Rendisk Flex WasteDispo because it is quiet, hygienic, compact and easy to install. In addition, it solves logistic issues and encourages workers to use the recycling system.”

Dror Zonshein, FCSI Consultant, Google



Circular

- Footprint 5 m²
- Zero waste
- Corporate Social Responsibility
- Saves time & money
- 500 kg/ hour capacity
- Safe residual (according to the EU norms EG 142/2011 and EG 1069/2009) directly suited as fertiliser
- Buffer for peak load: suited for greatly varying volumes

Circular

The Circular is the newest and most revolutionary product of Rendisk. With the Circular Rendisk puts an end to kitchen waste. After treatment only 8% of all your organic kitchen waste will remain as dry product that can be used as a fertiliser. Food waste is

dehydrated using a special centrifugal technique and then treated with enzymes. This innovation, introduced in 2015, is of interest especially for organisations that value sustainability. The Circular is suited for kitchens that generate about 500 kilos of organic waste per day.



Overview Rendisk Food Waste Solutions

	Solus Eco		RC-360		Flex WasteDispo		
			Combi	Split	TWS	DWS	Circular
Description	Our most compact solution, a stand alone unit with an extremely small footprint (0,8 m ²).		A robust stand alone unit suitable for through-connection.		Our RC-360 with remote dewater unit.		
Dimensions (W x D x H)	1020x 750x 950 mm		2200x 850x 900 (1500) mm		1500x 850x 900 mm (= waste station) 1500x 850x 1500 mm (= dewater unit)		Our most advanced system, multiple organic waste stations, food waste ground on the spot, 50mm piping, vacuum system, choice between three variants: Storage Tank (TWS), Dewater Unit (DWS) or Circular.
Capacity (kg per day)	< 500		500 – 1000		500 – 1000		Our most advanced system, multiple organic waste stations, food waste ground on the spot, 50mm piping, vacuum system, choice between three variants: Storage Tank (TWS), Dewater Unit (DWS) or Circular.
Max. distance waste station and storage	NA (stand alone)		NA (stand alone)		30		Our most advanced system, multiple organic waste stations, food waste ground on the spot, 50mm piping, vacuum system, choice between three variants: Storage Tank (TWS), Dewater Unit (DWS) or Circular.
Max number of intake units	NA (stand alone)		NA (stand alone)		1		Our most advanced system, multiple organic waste stations, food waste ground on the spot, 50mm piping, vacuum system, choice between three variants: Storage Tank (TWS), Dewater Unit (DWS) or Circular.
Volume reduction	80%		80%		80%		Our most advanced system, multiple organic waste stations, food waste ground on the spot, 50mm piping, vacuum system, choice between three variants: Storage Tank (TWS), Dewater Unit (DWS) or Circular.
Max. Power draw	5KW		7KW		7KW		Our most advanced system, multiple organic waste stations, food waste ground on the spot, 50mm piping, vacuum system, choice between three variants: Storage Tank (TWS), Dewater Unit (DWS) or Circular.

Dish Washing Logistics

A suitable solution for any situation

Rendisk offers a wide variety of solutions for dish washing that can be integrated with each other and that reinforce each other to optimise your dish washing process. Our starting points are efficiency, logistics, ergonomics, robustness, user-friendliness and a good connection to rinsing and dish washing equipment. Rendisk's specialists design solutions for any specific situation. They focus on the functional capacity demands, the current logistic processes and the behaviour of its users. That integral focus guarantees efficient solutions with low operational costs.

The solutions that Rendisk has developed are available in two types. The first is 'Economic', which is the most standard solution, and the second is 'Advanced', which has more options

than the 'Economic'. 'Advanced' includes complete cockpit control where you can monitor and control the status of the equipment.

Optimize your dish washing logistics

- Efficient logistics
- User-friendly
- Custom-made
- Low operating costs
- Heavy duty



Advanced cockpit



“With the advanced tray handling system of Rendisk we are able to reduce our labor costs dramatically.”

Andy Eisma, Facility Manager, Elsevier B.V.



Leader in dish washing sorting systems

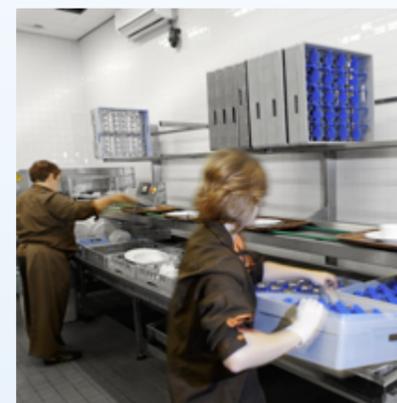


In-front system

The In-front system allows you to sort dishes quickly and is well-suited for small spaces. The system has a large capacity, ensures streamlined, efficient processing and takes up little space. Since operation and cleaning is easy, anyone can quickly learn to use it.

In-front system

- Well-suited for small spaces
- Streamlines work processes
- Large capacity
- Easy to operate
- Low operational costs



High-low system

The Rendisk High-Low sorting unit was developed to simplify and streamline the dish washing process. We have focused especially on ergonomic aspects. Users can stand up straight and use gravity to place the dishes in the sorting unit from the tray conveyor. Rendisk's personal engineering department can develop a custom system for your kitchen.

High-low system

- Ergonomic solution
- Streamlines work processes
- Large capacity
- Cockpit control
- Low operational costs
- Easily expandable with options

Tray elevator

- Streamlines work processes
- Large capacity
- Custom-made for your situation

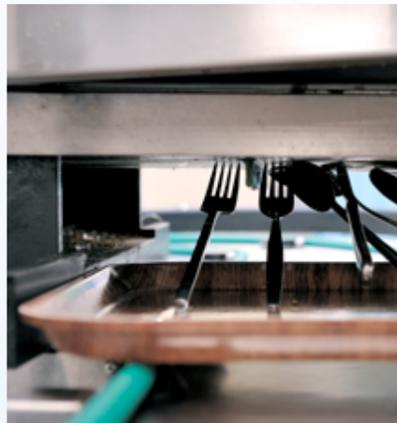


Tray elevator

The various types of tray elevators developed by Rendisk optimise your internal logistic processes. Our elevators were developed to process large capacities and to make your dish washing process more efficient. All our elevators can be custom-made for your specific situation and demands.

Cutlery magnets

- Hygienic
- Ergonomics
- Saves time



Cutlery magnets

Rendisk has developed two kinds of cutlery magnets that connect seamlessly to the sorting systems. In addition to automating your processes, a cutlery magnet contributes significantly to hygiene and ergonomics, since your cutlery no longer has to be processed manually.

Tray changer

- Streamlines work process
- Simple and efficient
- Indicator for full tray dispenser
- Suitable for any kind of tray dispensers



Tray changer

The automatic tray changer of Rendisk creates an optimal flow in the dish washing process. Two tray dispensers are installed behind the tray washer. When the first is full, the tray changer automatically switches to the second, so that employees can replace the first one without interrupting the dish washing process.

Flight type connection

- Efficient handling
- Connection to any brand of flight type dishwasher
- Removable roller sections for easy cleaning
- Ensures full capacity use of flight type dishwasher



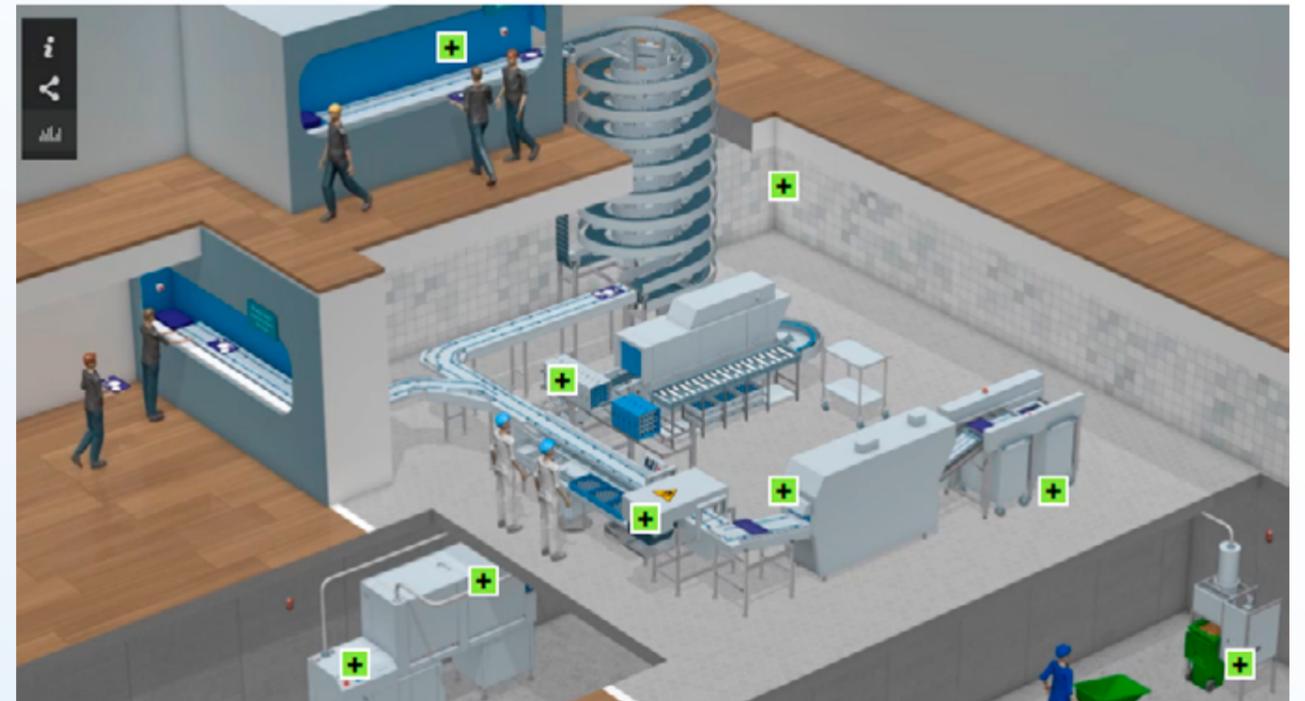
Flight type connection

The Rendisk flight type connection allows you to use the full capacity of flight type dishwashers. Plates are stacked on the roller table and manually transported to the feeding of the flight machine and full baskets are transported to the entrance of the machine by a basket conveyor. Therefore full capacity of the dishwasher can be used by sliding baskets towards the entrance of the machine or inserting stacked plates.



Follow our developments

Rendisk is always developing and looking for the latest sustainable technology. If you want to be updated with our most recent developments, visit our website www.rendisk.com/solutions/



Our References

- **Masonic Care**, Queens Land, Australia
- **Latrobe Regional Hospital**, Victoria, Australia
- **NATO HQ**, Brussels, Belgium
- **Résidence Palace, European Council** Brussels, Belgium
- **Siemens**, Brussels, Belgium
- **AZ Maria Middelaers Hospital**, Gent, Belgium
- **Globus Hypermarket**, multiple locations, Czech Republic
- **Lycée Anita Conti**, Bretagne, France
- **Lycée Nancy**, Lorraine, France
- **Lycée Bayonne**, Pyrénées-Atlantiques, France
- **San Luca Hospital**, Lucca, Italy
- **UniCredit Bank HQ**, Milan, Italy
- **Four Seasons Hotel**, Burj Alshaya Centre, Kuwait
- **Kuwait University**, Kuwait
- **IKEA Ringsaker**, Norway
- **Clarion Hotel Air (Choice Hotels)**, Stavanger, Norway
- **King Abdulaziz International Airport**, JED, Saudi Arabia
- **Novo Hospital de Vigo**, Vigo, Spain
- **IKEA Jönköping**, Sweden
- **IKEA Hubhult**, Sweden
- **Östra sjukhuset**, Göteborg, Sweden
- **Ron Gastrobar Oriental**, Amsterdam, The Netherlands
- **IKEA Delft**, The Netherlands
- **European Space Agency Estec**, Noordwijk, The Netherlands
- **Wellington College**, Berkshire, United Kingdom
- **New College, Oxford University**, United Kingdom
- **NHS Glasgow Hospital**, Greater Glasgow and Clyde, United Kingdom

Groundbreaking Solutions in Dish Washing Logistics and Food Waste Management

Would you like to know more about how Rendisk can make your kitchen smarter, more efficient and more sustainable? Find the Rendisk dealer in your country at www.rendisk.com or call us at +31 (0) 800 444 5444.



RENDISK B.V
Sporstraat 62
NL-7261 AG Ruurlo
The Netherlands

Paasheuvelweg 29
NL-1105 BG Amsterdam
The Netherlands

CONTACT
T: +31 (0)800 444 5 444
E: info@rendisk.nl
www.rendisk.com