

Groundbreaking Solutions in Dish Washing Logistics and Food Waste Management





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Introduction

It is all about your guests

In the kitchen your guests are the focus. Perfectly satisfied guests is what drives you most. Rendisk solutions significantly contribute 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 is a brand of Metos B.V., 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.

Our engineers 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 balanced assortment we have a suitable solution for any situation, both for new and existing situations.

Rendisk solutions optimize your work

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

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



“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



On average, clients with Rendisk solutions 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

“Thanks to the Rendisk solution 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, you can expect a ROI of three to seven years, depending on the equipment and the situation. We 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 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

Our entire organisation focuses on optimal support. Help is always near if you need it. All equipment is designed for heavy duty and maintenance is easy. We train and support our dealer network extensively, and we have branches in all countries where Rendisk dealers operate. In short, Rendisk solutions offer you the security and ease of mind that are needed to make the main process run smoothly.

Our specialism guarantees the best solution

We are pre-eminently a specialist. We keep focused on research and development, production, sales and service. 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 solutions means

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

Food Waste Management

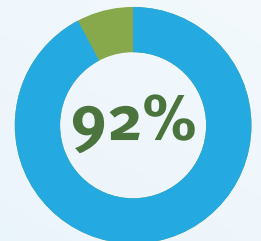
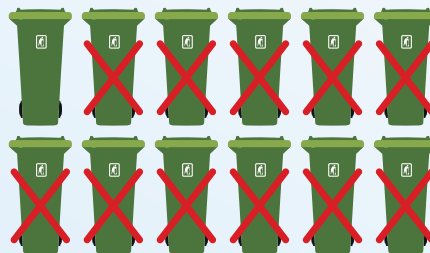
The next step in food waste solutions

Food waste has always been a messy business and a significant cost to every caterer. However, thanks to the Rendisk food waste solutions 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. We offer 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





Dewater unit

Rendisk Solus Transfer

- Waste stations with heavy duty grinder
- Compact solution, waste station 0.6 m²
- 50 mm PVC piping
- Transportation pump length of up to 45 meters
- Vertical waste transportation to a maximum height of 2.5 meters
- System capable of handling up to 450 kg of waste per hour
- Easy to operate touch panel

Solus Transfer

The Rendisk Solus Transfer is an economical pump based food waste system which contains one waste unit and a central storage unit. The leftovers are deposited into a waste station for environmental disposal, ground on the spot and transported through thin 50 mm plastic pipes to a central location.

The maximum transportation length of the piping system is 45 meters. Especially locations with multiple storeys will realize significant savings with central storage.

The Rendisk Solus Transfer has 3 different types of storage, namely a central storage tank (Wet Waste), a central dewatering unit (Dehydrated) or a central composter unit (Composter).

Wet Waste

The ground food waste is transported as wet waste through thin pipes of only 50 mm to a central storage (earth) tank. This wet waste is perfect for generating energy or for use in bio-gas installations. The amount of waste units of this system is limited to 3 units.

- Wet waste storage in 3,000 or 5,000 liters tank
- No internal transport of garbage bins and food waste
- Simple and easy operation
- A cost effective solution to waste management

Dehydrated Waste

This type of the Rendisk Solus Transfer transports ground food waste through narrow pipes to a central 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. This system has a maximum of 1 waste unit.

- Up to 80% volume reduction
- Dry pulp for environment disposal
- Economic and hygienic processing of kitchen waste
- Improves kitchen hygiene

Composter Unit

With this variant of the Rendisk Solus Transfer, we take food waste processing to the next level. Ground food waste is pumped through narrow pipes to a central dewatering unit where the liquids are separated from the solid parts. After dewatering the food waste is pumped to the composter unit where the remaining waste is turned into a safe compost. In total we can reduce your food waste by up to 92%. This system has a maximum of 1 waste unit.

- Up to 92% volume reduction
- Safe compost (according to the EU norms EG 142/2011 and EG 1069/2009)
- Sustainable processing of food waste
- Improves kitchen hygiene





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 (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. 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.



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.

Overview Rendisk Food Waste Solutions

	<i>Solus Eco</i>	<i>Solus Transfer</i>			<i>Flex WasteDispo</i>			<i>RC-360</i>
		<i>Tank</i>	<i>Dewaterer</i>	<i>Circular</i>	<i>TWS</i>	<i>DWS</i>	<i>Circular</i>	
								
Description	Our most compact solution, a stand alone unit with an extremely small footprint (0,8 m²).	The economical pump based food waste system which contains one waste unit and a central storage unit. Solves logistic problems in your kitchen.Types of storage: Storage tank (Wet Waste), Dewatering unit (Dehydrated pulp), Composter unit (Fertilizer).			The most advanced system, multiple organic waste stations, one central food waste storage, 50mm piping, vacuum system, choice between three variants: Storage Tank (TWS), Dewater unit (DWS) or Circular.			A robust stand alone pulper suitable for trough-connection
Dimensions (W x D x H)	1020x 750x 950 mm	Footprint waste station 1 m², tank (3000ltrs) 4 m²	Footprint waste station 1 m², Dewaterer 1 m²	Footprint waste station 1 m², Circular 2,5 m²	Footprint tank and pump 5 m²	Footprint 2 m²	Footprint 5 m²	2200x 850x 900 (1500) mm
Capacity (kg per day)	< 500	200 - 800	200 - 800	> 500	500 – 2000+	500 – 2000+	500 – 1000	500 – 1000
Max. distance waste station and storage	NA (stand alone)	45 meters	NA (stand alone)	30 meters	< 210 meters With extra pump unit unlimited	Combi: NA, Split 30 meters		
Max number of intake units	NA (stand alone)	3	1	1	7	7	7	Combi: NA, Split: 1
Volume reduction	80%	NA (wet waste storage only)	80%	92%	NA (wet waste storage only)	80%	92%	80%
Max. Power draw	5kW	3kW	5kW (3+2)	15kW (3+12)	7kW	8kW	12kW	7kW

Dish Washing Logistics

A suitable solution for any situation

We offer a wide variety of Rendisk 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. Our 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 Rendisk solutions 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



Tray insertpoint



Advanced cockpit

“With the Rendisk advanced tray handling system 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

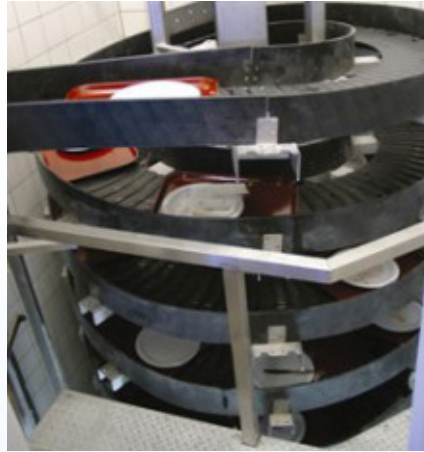
The Rendisk High-Low sorting unit was developed to simplify and streamline the dish washing process. We have focused especially on ergonomic aspects. Users can stand up straight and use gravity to place the dishes in the sorting unit from the tray conveyor. Our personal engineering department can develop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

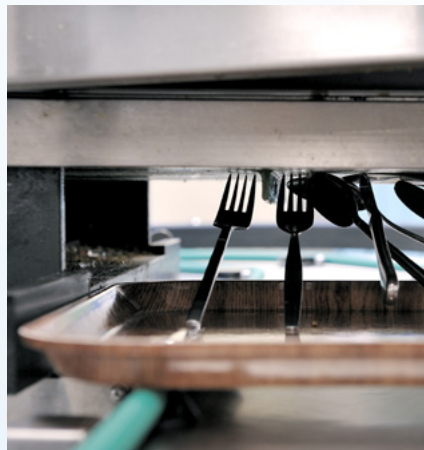


Tray elevator

The various types of tray elevators 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

We have 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 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 flighttype dishwasher
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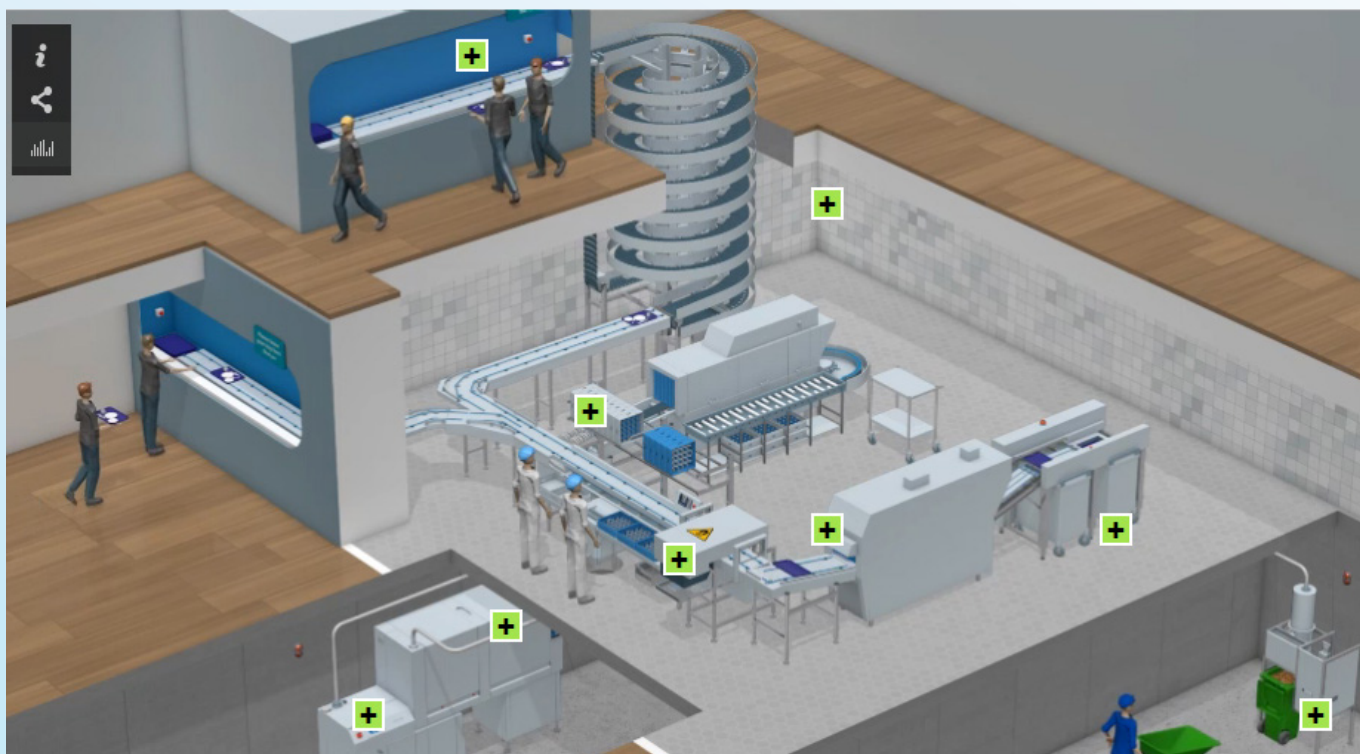
Flight type connection

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

We are always looking for the latest sustainable technology. If you want to be updated with our most recent solutions, visit our website www.rendisk.com/solutions/



Our References

- **Jumeirah Saadiyat Island Resort,**
Abu Dhabi, UAE
- **Rotana Hotel,** Abu Dhabi, UAE
- **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
- **IKEA Amman,** Jordan
- **Four Seasons Hotel,**
Burj Alshaya Centre, Kuwait
- **Kuwait University,** Kuwait
- **IKEA Ringsaker,** Norway
- **Clarion Hotel Air (Choice Hotels),**
Stavanger, Norway
- **IKEA Jeddah,** Saudi Arabia
- **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 solutions 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)880 242 300.



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