

HOTELS & RESTAURANTS



CONTROL TIME, SPACE & COSTS IN YOUR BUSINESS

One of the top priorities of all hotels and restaurants is to look clean and attractive to their guests. Effective waste handling is the key factor here. With the help of Orwak solutions, you can turn waste handling into a stream-lined process to save space, time and costs for your hotel or restaurant.

Install our equipment in vital areas throughout your premises. This allows your staff to handle waste faster and more efficiently. Compaction also reduces waste volumes and the need for in-house waste transport. Diminish waste disposal costs by effective compacting and sorting at source. And on top of that: Turn recycling into a source of income!



DISTRIBUTED OR CENTRAL WASTE HANDLING OR BOTH!

Waste quickly accumulates in different locations such as hotel rooms, dining rooms, bars, gardens, corridors, pool areas, the lobby and the kitchen. With an Orwak solution you handle the waste on-the-spot; e.g. on each hotel floor or other major areas, or move waste to a central location for compaction. A combination of distributed and centralized solutions is also possible to suit your needs.

LESS WASTE = MORE SPACE

High-density waste require much less storage space than piles of loose waste, and thanks to the small footprint of the Orwak systems you can be sure that they take up little floor space. With Orwak solutions you can rapidly minimize the volume of waste material and keep your premises clean and attractive for your guests.

EFFECTIVE HANDLING OF DIVERSE WASTE TYPES

The large volumes of different waste types that must be handled each day, can be a challenge for any hotel or restaurant. The robust compaction systems from Orwak will help you deal effectively with a wide variety of materials: cardboard boxes and paper packaging, bags of general waste, plastic film, glass and tins, housekeeping waste and semi-wet waste.

Our multi-chamber balers provide sorting of waste at source and produce compact waste for recycling or disposal.

EASY AND SAFE OPERATION BY ALL USERS

In most hotels and restaurants waste handling systems are operated by various staff members. Orwak compactors and balers are very safe and easy to operate, allowing all staff members to quickly learn how to use a baler or compactor. You can rely on our compactors for uninterrupted and safe operation.

KEEPING THINGS CLEAN

A high standard of hygiene is crucial to ALL parts of your operation. This not only applies to hotel and restaurant staff and facilities, but also to the waste handling systems. The design and construction of Orwak presses allow for easy cleaning and maintenance. Waste handling has never been this clean!



LOWERING COSTS AND GENERATING INCOME

Reducing waste disposal costs and fees are important to any business. Orwak not only helps you to reduce these costs and fees, but also creates a new source of income:

- + Sorting at source > Higher waste material quality for recycling > Income from recyclable material
- + Highly compacted waste > Fewer container pickups > Reduced waste disposal fees
- + Sorting > Less waste for disposal > Reduced waste disposal fees

Investing in an Orwak solution guarantees the best total waste handling economy!



CASE STUDY

VAPIANO – A RESTAURANT WITH TASTE FOR EFFICIENT SOLUTIONS

Model 3110, the smallest unit in Orwak baler range, has been installed from day one in the Vapiano restaurant located in trendy Old Town in Stockholm, Sweden. Vapiano is a chain featured by a fresh and creative international concept based on made-to-order Italian dishes. The concept was invented in 2002 and Vapiano-restaurants are now established in Europe, the Middle East and in the US.

This Vapiano restaurant in Stockholm is a popular place that serves 600-800 guests per day! Since the opening Orwak 3110 has been in operation and takes care of the packaging material. The restaurant manager Lars Fagerlund feels good about the investment.

"We don't use any semi-manufactured products and we prepare all dishes from scratch, which means that a lot of goods are delivered to the restaurant and almost everything comes in boxes."

As there is very little space in the storage room, it is important to compact the waste fast and efficiently. The packaging material mainly consists of cardboard but to some extent also soft plastic. Mr Fagerlund tells us more about it:

"We share the goods receiving area with another company and that is a really small room in the basement. There is no space for a lot of empty boxes and we would not have made it without the baler! The waste collector comes through the basement, so it makes sense that it is installed there."

The restaurant generates 15 to 20 bales a week and the baler has several advantages as it saves transportation costs and space and bales usually have a greater value when collected than a pile of mixed loose waste has.



"Essential for the choice of baler model was the size. We needed a small baler that takes up minimum floor space. The bales are also small and so lightweight that anyone can handle them easily. The material selector for cardboard and plastic is also a valuable feature."

COMPACTION SOLUTIONS FOR MOST TYPES OF WASTE

ORWAK develops solutions for sorting and recycling waste materials that improve business efficiency, contribute to a cleaner working and natural environment to provide the best total waste handling economy.

We offer an innovative range of products that promotes sorting at source and make waste management more profitable.