

Who may use a dehydrator?

Whether you are a restaurant owner, supermarket manager, canteen manager or any other professional field that generates bio-waste, find out how thermal dehydrator can be an effective solution to meet legal requirements while also making a positive contribution to your business. Together, let's take a step towards easy and responsible organic waste management.

- Cafeteria, Hotel and Restaurant

Kitchen waste or expired products represent more than **30% of restaurant waste**. Customer enjoyment and service success are their primary concerns. ANCAREN understands your challenges and allows you to focus on your core business. The thermal dehydrator is an optimal solution for pre-treating and reducing the number of collections, thus contributing to the reduction of costs and carbon footprint of your establishment.

Who may use a dehydrator?

- Collective catering (schools, health establishments, student residences, nursing homes, etc.)

A menu in collective catering generates an average of 450 grams of waste, **divided into 200 grams of organic** waste and 250 grams of packaging. The treatment of biowaste in collective catering is a real problem. In fact, it should be assimilated to food waste. They can represent up to 80% of the total weight of collective restoration waste! ANCAREN accompanies you step by step: assessment of your needs, training and awareness of your teams in the classification of food waste.

- Food trade (supermarkets, food retailers, greengrocers, etc.)

Despite the actions taken to reduce food waste (promotions, donations, etc.), supermarkets, greengrocers and food stores **generate a large volume of organic waste**, either unsold or simply the waste of their preparations. The treatment of this organic waste has an impact on its profitability. The thermal dehydrator removes water from your waste and reduces it to an odorless powder. **You save on storage space and collection costs.**