

Case Study

**HOW
FAIRMONT
ROYAL YORK
CUT FOOD
WASTE BY
37% WITH
ORBISK**



ACHIEVEMENTS

In **just 7 months**, these remarkable results have been achieved:



**Food Waste
Reduction**

=

37%



Total Savings

=

€84,833



CO2 Saved

=

68,818 KG

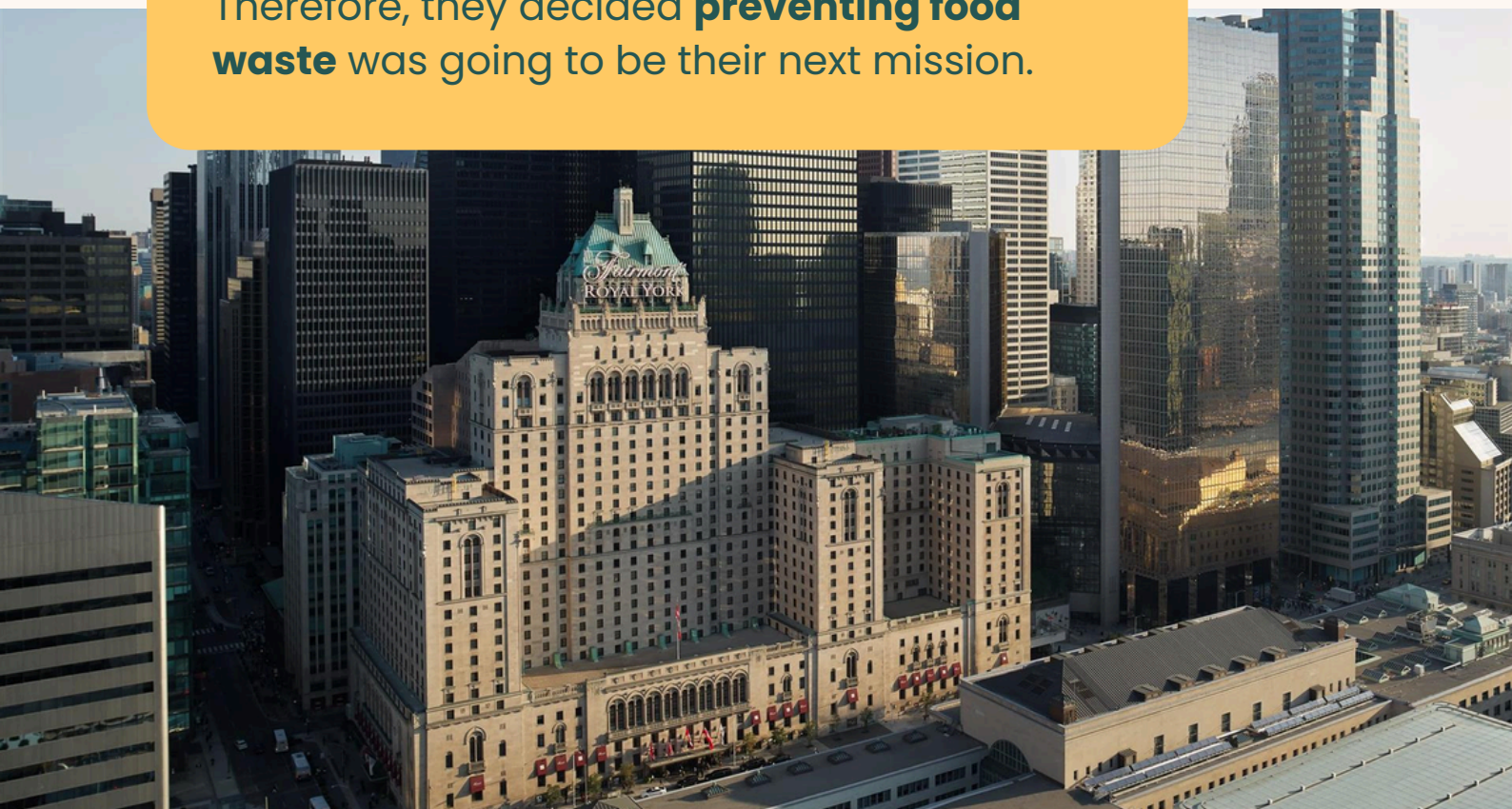
ABOUT ROYAL YORK

Fairmont Royal York

The Fairmont Royal York Hotel, located in the heart of downtown Toronto, is one of Canada's most iconic and historic luxury hotels.

With over 1,000 rooms and 4 luxury restaurants and bars, Fairmont Royal York wanted to make sure they're being as environmental as possible and, of course, economic as well.

Therefore, they decided **preventing food waste** was going to be their next mission.



HOW DID THEY DO IT?

How did Orbisk help Fairmont Royal York reach their goal?

Using Orbisk's fully automated food waste monitors, Fairmont Royal York accurately tracked their waste, identifying key sources. With guidance from Orbisk's food waste coaches, they implemented data-driven recommendations, leading to a **37% reduction in just 7 months!**



“Supported by Orbisk, we’re committed to reshaping luxury hospitality for a sustainable future, acknowledging our responsibility to both guests and the planet”

Georgy Pyle
Sustainability Manager – Fairmont Royal York

PREVENTION OF FOOD WASTE IS KEY

There are several ways to manage food waste, like turning it into compost or biogas. However, these are the last resorts. The most effective solution to food waste is preventing it from happening in the first place.



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Prevention
(avoiding food waste)

Use for human food
(e.g. food banks)

Conversion to human food
(processing and reprocessing)

Use in animal feed

Raw materials for industry

Processing to make fertilizer for co-fermentation or composting

Use for sustainable energy

Burning as waste

Dumping

OUR SOLUTION

The Orbi helps professional kitchens take control of their food waste. It measures and automatically identifies what types of food are being thrown away, the weight of the food, and at what time of day.



Get insight in your food waste stream, fully automatic



Save money by optimizing your kitchen processes



Increase sustainability in your kitchen

THE ORBI SOLUTION INCLUDES:

- ✓ **Automatic recognition**
On over 2,000 categories
- ✓ **Camera**
with image recognition technology
- ✓ **Integrated weighing scale**
for precise measurements
- ✓ **Online interactive dashboard**
for real-time insights
- ✓ **Automated advice**
on areas to reduce waste
- ✓ **Image recognition**
of waste streams (trimmings, plate waste, preparation waste)
- ✓ **100-day onboarding period**
with ongoing support
- ✓ **Full hardware servicing**
included in our offer



HOW CAN ORBISK HELP YOU?

Step 1: Record your food waste



Step 2: Analyse your data



Step 3: Turn data into actionable steps



Step 4: Reduce food waste up to 50%!



Request Orbisk Demo

Active across 41+ countries, Orbisk helps reduce food purchasing costs by 2%-8%, boosting margins and supporting sustainability. Get in touch to learn how Orbisk can make a difference for you.

Request a demo

FOOD WASTE SHOULD BE A THING FROM THE PAST



Ready to take control of your food waste?

Orbisk is helping kitchens worldwide save money and operate more sustainably. Curious how we can help you do the same? Let's connect – we'd love to show you how it works!

[Get in touch](#)

Fairmont
ROYAL YORK



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