



435 million pizzas are ordered to take away in Germany every year. Just as many pizza boxes that have only been used once end up in the garbage: 50,000 tons of waste. "This has to come to an end," thought Matthias Henning, owner of the plastics recycling company General Industries, as he and his team walked past moun-

tains of garbage made of pizza boxes and other disposable packaging in their Kassel office after lunch. The idea for the reusable box came to his mind at the end of 2020. A good six months later, Henning founded the start-up *rezzeat* and hired Maximilian Goricki for management and product development.

Partnering with the world market leader

Thanks to entrepreneurial experience with plastic and recycling, the first prototype of the box was quickly developed and the programming of the appropriate app was commissioned. However, the team knew right from the start that the concept would only succeed if they offered their customers a complete package that also included a cleaning solution for the box. "The goal was a decentralized washing that takes place in the pizzerias. We knew that HOBART



EU Packaging Law:

From 2023 on restaurants must offer their customers a choice of reusable packaging for take away food.

More information about
washing and drying solutions
for reusable dishes at
www.hobart-export.com/reusables

as the world market leader for commercial warewashing technology had the relevant know-how and industry experience, which is why we started a partnership," reports Goricki.

Christian Lutz, Business Unit Manager Cleaning Technology at HOBART says: "We're offering an economical solution for this sustainable and innovative project. Due to our many years of experience with cleaning reusable containers, we knew directly about the challenge of achieving a perfect drying result with the materials used. In close cooperation with rezzeat we developed an optimal process for our joint customers and today we are proud to be able to make a contribution in the fight against single-use packaging".



HOBART has the dishwashing expertise for all reusable solutions and knows what works:

- √ smart dishwasher PREMAX with integrated TOP-DRY technology unique solution!
- ✓ clever accessories such as special washing baskets matching all types of dishes
- chemicals created to perfectly clean and dry reusable materials

Optimize first, scale next

The first pizzerias in Kassel have been using the boxes since the beginning of 2022. Through the test run in their hometown, *rezzeat* was able to gain important insights into using the box and app. Both will continue to be optimized so that the reusable pool system will be a great success. In addition, the founders are currently looking

for investors who will ensure that rezzeat can expand quickly with a cash injection. Because the more companies participate in the pool system, the more attractive it becomes for pizza lovers and participating restaurants.





- General Industries

 Time savings: there is no need to manually fold pizza boxes
- · No deposit handling: everything is processed digitally via app
- Heat insulation: the pizza stays hot for up to 40 minutes significantly longer than in a cardboard box
- Simple cleaning and hygiene safety: with the dishwashing technology from HOBART, the boxes are quickly clean and dry again
- Customer loyalty: Those who use the box often order another pizza within two weeks to return the used box without any extra effort
- Foresight: From 2023, caterers, delivery services and restaurants across the EU will be obliged to also offer reusable containers for takeaway food
- No additional costs: At 29 cents per box, the price of use is similar to that of a disposable box

Further information at www.rezzeat.de



The material of choice

The heat-insulating *rezzeat* box is made of food-safe EPP (expanded polypropylene). A scratch-resistant polypropylene plate is included so the pizza can be cut without damaging the box. All hygienically washed and dried by the HOBART PREMAX FP.

