

Aerobic Technologies Ltd Sustainable Food Waste Solutions



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Cut Costs Reduce Waste Eliminate Emissions

Presentation Overview



Disposing of food waste safely, economically and environmentally has always been a priority for Facilities Services Managers in NHS Hospital across the UK.

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The Challenge

- High costs of food waste disposal and environmental challenges (macerators, transport to Anaerobic Digestion/landfill site)
- Hygiene & safety risks from bins & refuse sacks/storage costs/single-use plastic
- Legislation phasing out macerators & requirement for reporting food waste analytics across Europe
- ATL digester water discharge is fully compliant with European discharge legislation



On-site aerobic digestion converts food waste to grey water for safe discharge to the drain



No solid waste residue. no cleaning out required, all machines connected to the internet and monitored and controlled 24/7 from the ATL data centre



Automated cloud analytics & realtime reporting





Eliminates odour,

pests & storage

risks



ATL's Solution

Cut Costs Reduce Waste Eliminate Emissions



The ATL 200, 100, and 50











Smaller Machines

Designed to process between 50kg to 200kg of mixed food waste every 24 hours, each unit is a fully self-contained system requiring only:

- a power supply
- cold water connection
- waste drain outlet

Backed by years of proven reliability and service, this new range builds on the success of larger digesters.



200kg Digester



100kg Digester



50kg Digester







University Hospitals Birmingham

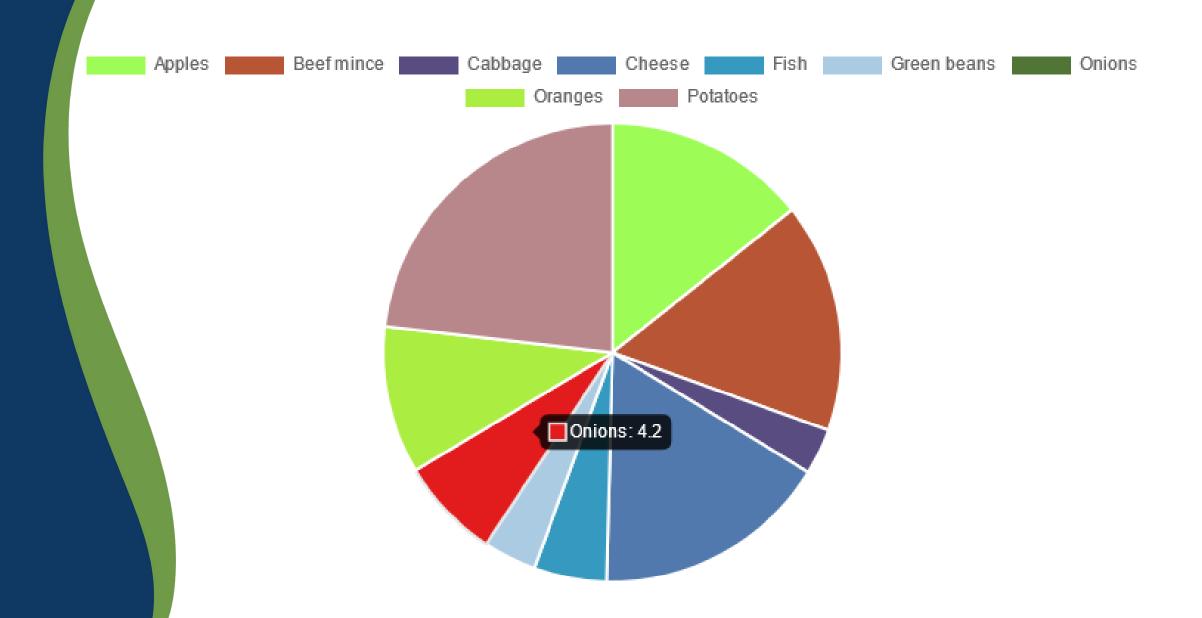
NHS Foundation Trust

ATL is working on the first installation with the University Hospitals Birmingham NHS Foundation Trust. Aerobic Technologies is moving forward with the planned installation to help the Trust:

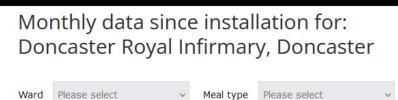
- Eliminate kerbside food waste collections
- Reduce costs on food waste disposal
- Improve staff welfare and hygiene across hospital facilities
- Eliminate vermin in waste areas that were previously attracted to food waste bins
- Gain 24/7 access to real-time food waste analytics, available in multiple formats for ERIC reporting

Aerobic Technologies has worked with the University Hospitals Birmingham NHS Foundation Trust for the past five years, providing innovative solutions that improve food waste management, hygiene, and sustainability.









Sites

Month	Waste (kg)	Lid	Power (kW)	Water (L)	Temp (°C)
2022-06	1037.85	548	2070	7	43.1
2022-05	4307.62	2412	6735	24	43.4
2022-04	4351.49	2292	6079	21	43.5
2022-03	4221.15	2142	6222	20	43.1
2022-02	3656.48	2085	5685	17	43.4
2022-01	4056.51	2087	6294	20	42.0
2021-12	3671.48	2040	6311	19	42.0
2021-11	3350.13	2065	6115	18	41.4
2021-10	2205.17	1514	5973	17	40.8
2021-09	1323.07	805	5261	15	40.5
2021-08	39.95	103	5887	665	40.1
2021-07	137.53	86	964	43028	39.0

Daily

Summary

7 Days

Weekly



Customer Benefits



Cost savings:

20-40%

reduction in disposal costs (NHS, Serco, SLCEO, Sodexo, Four Seasons Hotels, Service stations & public sector sites)

Reduced CO₂ emissions: no kerbside collections, eliminating carbon footprint from truck collections

Improved hygiene & workflow efficiency

Significant improvement for staff welfare

Real-time waste analytics enabling reduction at source (the machines can deliver food waste disposal solutions for customers already using weigh scale technology; LeanPath, Winnow & others)



Al Camera System



Recognises & categorises food waste automatically



Eliminates manual operator input



Provides
actionable
insights for
reducing
avoidable waste



Drives tangible cost savings through overproduction reduction





Case Study Highlights

Serco @ NNUH

Sodexo

NHS North Lincolnshire

Hospitality (Four Seasons, Langham's)

SUN International

Hospitality and Fast food organisations

Reduce waste and enhance data reporting













Four Seasons Hotel Milan - Installation

- ATL 500 Digester installed (May 2024)
- · Handles hotel kitchen waste on-site
- Delivers immediate savings vs traditional disposal
- Enhances luxury hospitality sustainability credentials







Sun International Cape Town

- Installation
- ATL 1500 Digester installed (Feb 2025)
- Processes up to 1.5 tonnes of food waste per day
- Removes logistical costs of external waste disposal
- Significant operational savings and sustainability benefits



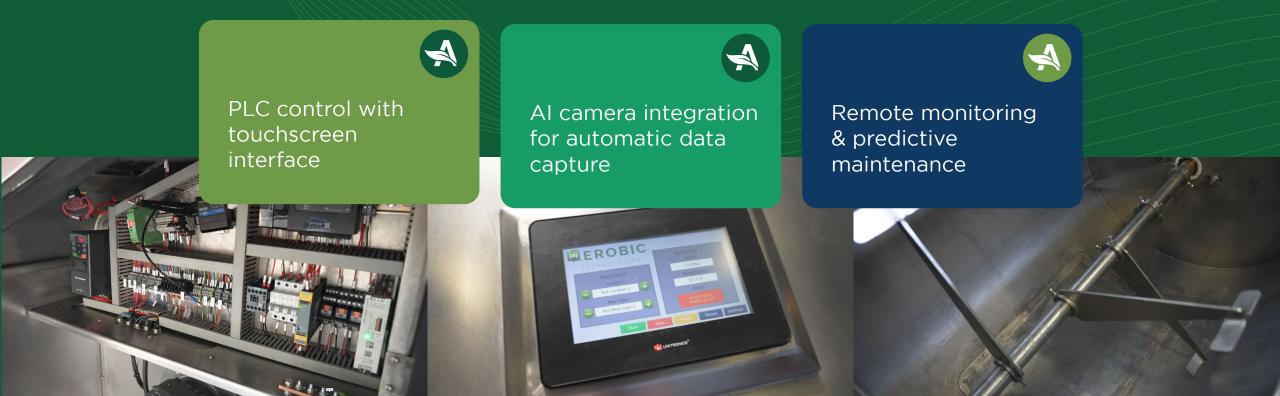


How it Works

- Capacity: 50-5000kg/day, depending on model
- Machines installed with service and maintenance support
- Successful proven 7-year operating record
- Converts food waste to safe grey water
- Reliable 24/7 operation with minimal maintenance



Smart Technology





Customer Experience

"The digester has transformed our catering operations - reducing food waste, saving costs, and helping us meet our sustainability goals."

Samuel Bernard

GENERAL MANAGER, LANGAN'S BRASSERIE



Testimonials





Al Data Reporting

Al Camera Recognition System for Food Waste

Deliverables Report Aerobic Technologies Limited



TECHNOLOGIES

Our aerobic digester machines use a natural, environmentally-friendly process to dispose all your food waste to nutrient-rich grey water that safely goes down the drain.



Visit Our Website
www.aerobictechnologies.net



System Overview

Aerobic Technologies' Al Camera Recognition System automatically identifies, classifies, and logs food waste in real-time.

It eliminates manual input, improves data accuracy, and enables actionable insights for waste reduction across hospitality, healthcare, and food manufacturing sectors.



★EROBIC

Key Deliverables

- •Automated identification of food waste categories via Al-powered image recognition
- •Real-time logging and data collection at the point of disposal
- •Integration with Aerobic Technologies' analytics platform
- •Dashboard reporting on waste volume, type, origin, and time
- •Alerts and notifications for abnormal waste trends



Why ATL?

- Company formed in 2016. Fully developed product range. First installation 2018. 7-year successful operating record
- Immediate & proven customer savings
- Long-term compliance with sustainability legislation
- Al-driven analytics for waste reduction
- Reliable 24/7 operation with minimal maintenance



LONDON SUSTAINABILITY EXPO - OCTOBER 2025

Analytics & Reporting

- Food category-specific waste tracking
- Daily, weekly, monthly trend analysis
- Ward/department /disposal-point reporting
- Exportable reports for operational & ESG review





Customer Benefits from Al System

Eliminates data entry errors

Provides visibility to cut food waste at the source



Enhances operational efficiency & cost savings

Supports compliance & sustainability targets



Why Install ATL Digesters?



Immediate cost savings compared to food waste collection contracts



Reduction in food waste at source through AI data analytics



Compliance with tightening legislation (ban on macerators, sewer discharge)



Significant reduction in CO₂ emissions (no kerbside collections)



Long machine lifespan (>25 years) = sustainable investment





Improve your waste handling and analysis - contact ATL now!



Contact ATL via email for a site assessment rgp@mawley.com



Partner with us to achieve measurable cost savings



Join leading
organisations
(NHS, Serco, Sodexo, Four
Seasons, SUN International,
UK and European Hospitality
organisations)

