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8	WaterHub	Drinking water refill solution
9	Purezza	Drinking water refill solution (still & sparkling water)





- Pay subscription fee to responsible waste management services for all types of waste (organic, recyclables, residue) so your business becomes Zero Waste to Landfill.
- Event waste management, e.g. Brightspot Market, Ray Janson Industry Night, Coldplay concert, etc.

Recycled Products

Waste-to-Energy





Waste Management Collaboration



Brightspot Market

26 - 28 Juli 2024

2 – 4 Agustus 2024

Brightspot Market

16 - 29 September 2024

3 - 6 Oktober 2024

Waste4Change other F&B clients:







www.waste4change.com

Responsible Waste Management service provides a more sustainable alternative

by integrating circularity principles to the current waste management value chain







Source-segregation

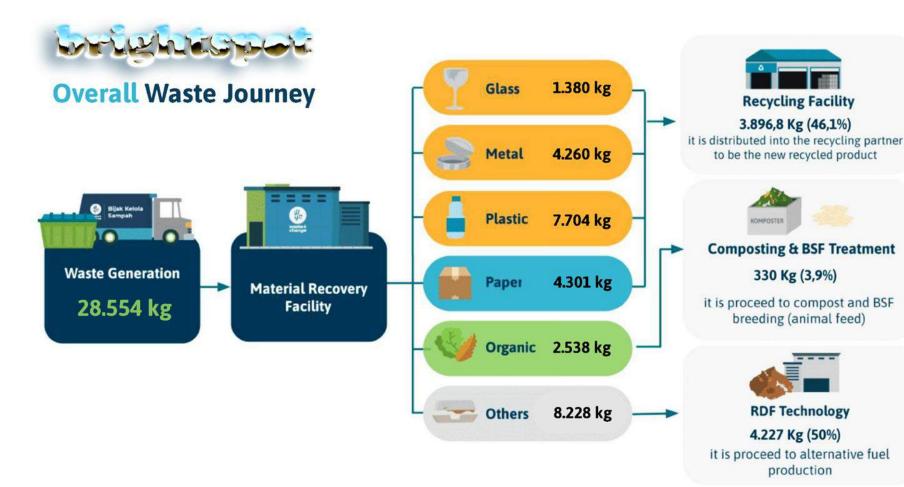
- Regular source-segregation education is done by our personnel
- Performance can be monitored from each client's Waste Journey Report

Collection

- Source-segregation efforts are not futile because of our color coded source-segregation system.
- Professional logistical compliance (scheduled, delivery order system, appropriate PPE, appropriate permits)

Treatment

- Material Recovery Facility maximizes recycling by employing personnel with professional work systems and appropriate equipment
- Unique Waste Journey Report is generated monthly for each clients





Brightspot Event the CO₂ emissions were saved, it is **equivalent to**:

on July 26th - August 4th 2024



86,4

tree seedlings grown for

10 years

345.135

numbers of smartphones

charged

588

gallons of gasoline

consumed

30,6 km

average driven distance diesel car



45,8 km

average motorcycle distance









www.waste4change.com

Why did The Dharmawangsa

choose 40



to manage the waste?

The current state of waste management in Indonesia

waste4 change

There are 3 main issues of waste management in Indonesia that we need to solve together with all the stakeholders



Environmental Issues

- Limited operations hinder the improvement of recycling rate
- Non-integrated waste management system causes unutilized recyclable



Professionalism Issues

- Lack of professionalism (administrative, personal protective equipment, punctuality, etc.)
- Many client waste management systems do not meet regulatory standards.



Traceability Issues

- Poor waste recording method
- Difficulty in measuring waste management progress can hinder clients' ability to track their performance effectively

Responsible Waste Management service provides a more sustainable alternative

by integrating circularity principles to the current waste management value chain







Environmental

Professional

Traceable

SOURCE SEGREGATION

- Regular source-segregation education is done by our personnel
- Performance can be monitored from each client's Waste Journey Report

PROFESSIONAL WASTE COLLECTION

- Source-segregation efforts are not futile because of our color coded source-segregation system.
- Professional logistical compliance (scheduled, delivery order system, appropriate PPE, appropriate permits)

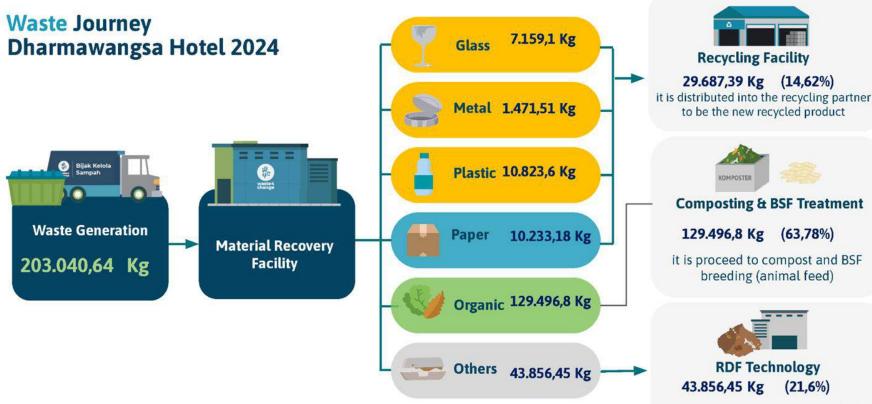
TRACEABLE WASTE TREATMENT

- Material Recovery Facility maximizes recycling by employing personnel with professional work systems and appropriate equipment
- Unique Waste Journey Report is generated monthly for each clients

it is proceed to alternative fuel production







During 2024 The Dharmawangsa Hotel the CO₂ emissions were saved, it is **equivalent to**:



1.565

coniferous tree seedlings grown for 10 years



553,5 km

average driven distance diesel car



7.652.551

numbers of smartphones charged (average consumed 22,6 watt each day)

830 km

average motorcycle distance





Thank You



+62821-1110-0170 contact@waste4change.com

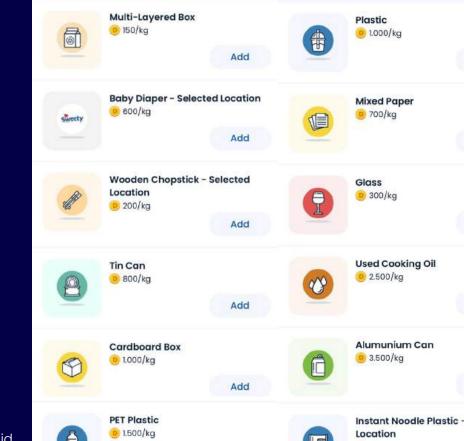
Kantor Waste4Change Vida Bumipala, Jl. Alun Alun Utara, RT.002/RW.001, Padurenan, Mustika Jaya, Bekasi City, West Java 17156

- - f Facebook, Youtube Waste4Change



- [B2C] Receive money/products for sorting, weighing, and ordering pickup for your recyclable waste.
- [B2B] Pay **subscription** fee for recyclable waste management services, and **receive money** for providing your **recyclables**.

Recycled Products



Add

Change >

() Jadetabek

Choose Trash

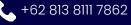
1/kg

Jadetabek

Choose Trash



Audrey





We make recycling accessible.

Kemudahan adalah bagian dari Aksi Nyata dalam mencapai cita..





Why Sustainability Matters for the F&B Industry?

- Sustainability is not just about compliance, it's about creating a lasting impact while reducing environmental footprints.
- The F&B industry contributes significantly to Indonesia's waste problem..





duitin







Measuring the Impact.

+80,000

kgs of recyclable waste recovered across different waste categories



381



landfill space saved from being filled (m*)

474



liters of water saved from being used (fiters)

4.7M



130K

Think of it like this: 130K kilograms of CO2-e is equivalent to **driving a city** car for 520,000 kilometers; enough to circle Indonesia more than 30 times!

















total distance with cargobike period September to October 2024

892,8 km



8.222



boolet

- Purchase upcycled furniture and products (coasters, menu stand, etc.) from used chopsticks and skewers.
- Provide your used chopsticks and skewers to be processed into creative products, such as coasters, furniture, etc.

Less Packaging

Less Carbon Footprint











Waste impact

The average
daily waste
per person 0.74kg
(Ehinger, 2024)

Unsustainable business model

with the current

linear economy that lead

to high volume of single
use habits (Setiawan, 2021)

Health & Environmental effect on Landfill,

as it release toxins and methane gasses (Ramdhani, 2022)



Circular economy to create more sustainable ecosystem.



15.000 Ton disposable skewers and chopstick used yearly in Indonesia (Anam, 2022)

Over **252 satay** varities in Indonesia (Novena, 2012)

We are starting by repurposing single-used chopsticks & skewers into sustainable material

We implement high production standards and sterilization

Market Size





Bamboo engi

10 million USD

Bamboo engineered Market Globally (Sawlani,2024)

Total Available Market

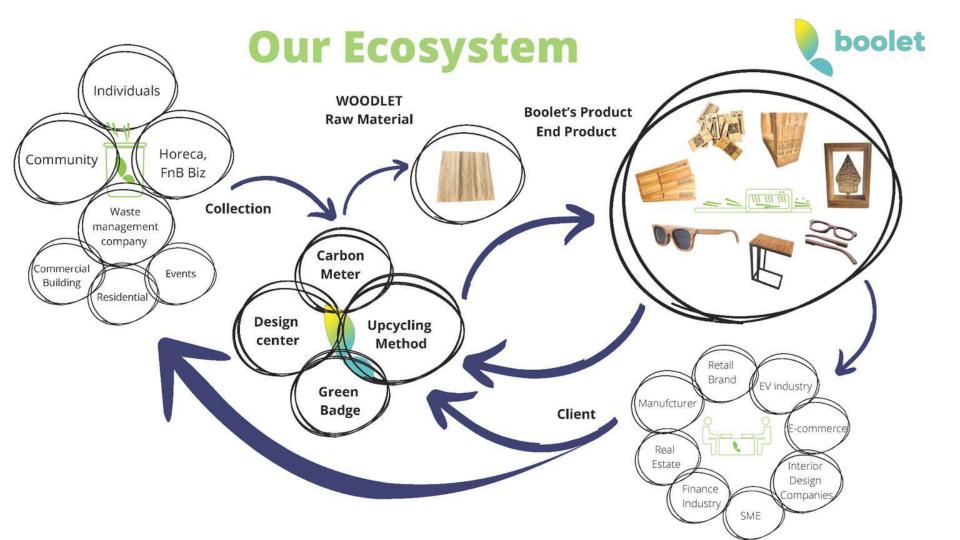
Bamboo engineered Market Indonesia (Business Wire, 2022)

2.8 Billion USD

Servicable Available Market

Product by Boolet

0.4% of SAM Goal by 2029



Our Impact



8.500 Tons

Waste Collected

3.000 Tons

Waste Processed





Trees Saved From Being Cut



Landfill Area Being Freed



Reduce Carbon



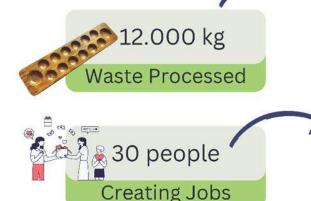
Footprint



Grow Bamboo Industry



Champion Our

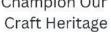


34.000 kg

Waste Collected

> 1.000 People Creating Jobs







































Meet Our Team





Cindy Susanto Founder & CEO









DenisaCo-Founder & CMO

Wsq







Vanessa Co-Founder & COO





Kemal Benyamin Chief Engineer

PT. Kharisma Bina Mandiri

THE OPPORTUNITY

- > Tell your **circular economy story** together with Boolet
- > Please contact CEO Cindy Susanto to have an initial conversation.
- > Connect@boolet.id +62 8777 567 9052











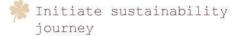


1974

Satay House Senayan 75 +

Restaurant outlets and growing

2019



Suite & Semigrand SENNOVANO





































Tanahmula : Waste Management Goal

Zero waste to landfill

3 Rs

- **❖**Reduce
- **❖** Reuse
- *Recycle

Partnership

SITUATION



CHALLENGE FOR MIXED WASTE

SOLUTION

SEGREGATION AND SORTING







BY SEGREGATION AND SORTING WASTE CAN INCREASE RECYCLING AND UPCYCLING

SOLUTION

SEGREGATION AND SORTING







BY SEGREGATION AND SORTING WASTE CAN REDUCE WASTE TO LANDFILL

SOLUTION

SEGREGATION AND SORTING





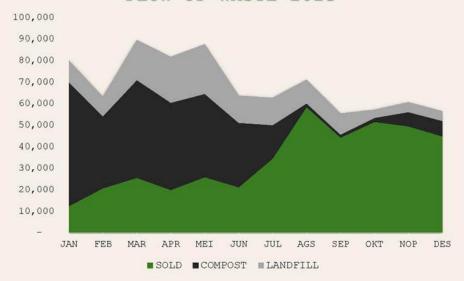


BY SEGREGATION AND SORTING WILL INCREASE THE VALUE OF WASTE

RESULTS - STRATEGY MANAGEMENT

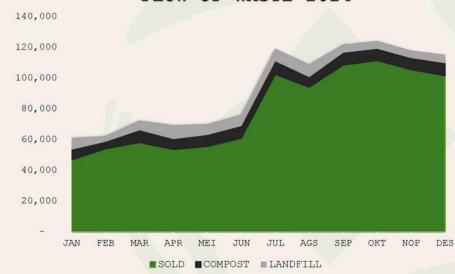


FLOW OF WASTE 2023





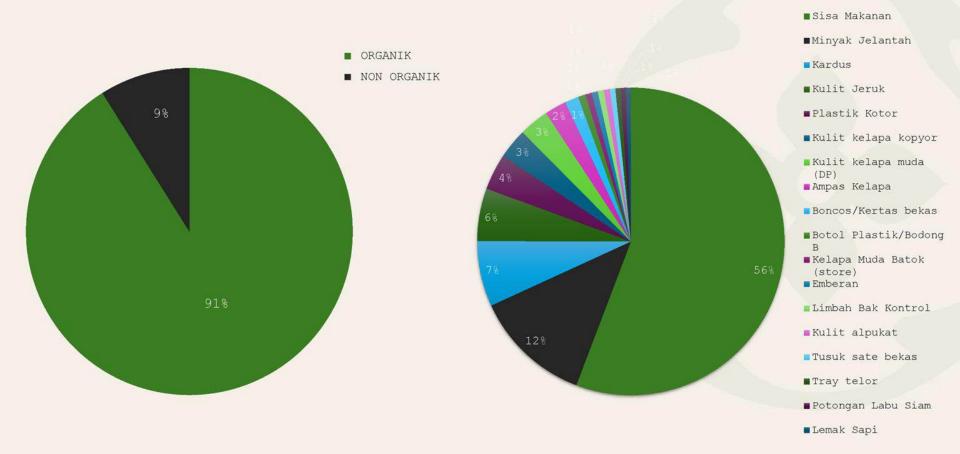
FLOW OF WASTE 2024



Impact : Sustainable Programs

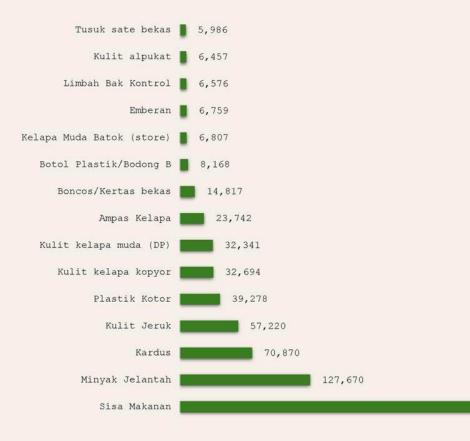


COMPOSITION OF WASTE 2024



TOP 15 OF WASTE 2024 (KG)

575,366

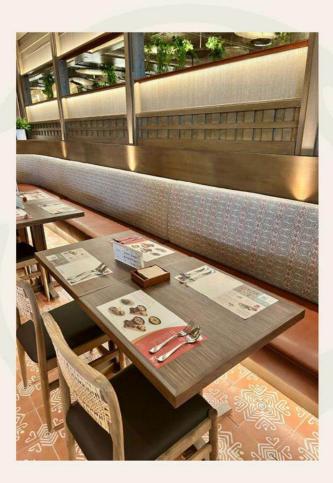




RECYCLE/UPCYCLE









TERIMA KASIH







 Receive Rp 7000-10000 /liter from providing used cooking oil to dedicated volume partners. Store your used oil in jerrycans, noovoleum will pick up and process into Sustainable Aviation Fuel.

Renewable Energy

Less Waste







MAKING F&B BUSINESSES GREEN ENERGY CHAMPIONS

noovoleum partners with restauranteurs, hotel chains, and F&B businesses to streamline the collection of used cooking oil (UCO), turning what was once waste into a valuable resource. By providing efficient collection systems and B2B arrangement,, we ensure that UCO is responsibly repurposed into Sustainable Aviation Fuel (SAF). This Volume Partnership drives a transformative movement and to the global push for greener energy solutions and a more sustainable future.

Free UCO pick-ups, jerry cans support, and sustainability certicifation

Social Media collaborations, media partnerships and media donations

B2B UCO collection

Providing premium prices ranging between IDR 7.000-10.000/liter to dedicated Volume Partners





- Source organic groceries from Kecipir App.
- Sort your spent coffee grounds (SCG) / eggshell waste, Kecipir will pick up and process into organic fertilizer.

Organic Farming

Recycled Products













How We Started Where We are Going

Common Grounds' first cafe was opened 10 years ago, but our founders started their first coffee business 13 years ago as a side venture. What first started out as an interest, became a passion, and eventually an obsession with the product: coffee. Sourcing, nurturing, roasting, blending, packing, extracting, serving, and sharing coffee has since then become our joie de vivre.

In March 2024 we celebrated a decade of excellence, passion, and no rest. This business is notoriously tough to survive and thinking long term is a big part of our success. We have been through a lot of ups and downs, but mostly ups. From humble beginnings in Citywalk Sudirman, now we have 15 cafes in Jakarta and cafes in Bandung, and Surabaya. We take pride in popularizing Australian style brunch and coffee culture to Indonesia. We have a team of over 200 strong ready to grow our business.



Our Goals

We believe that managing food waste, particularly coffee grounds, can be approached through various strategies emphasizing recycling, repurposing, and composting.

Common Grounds is working together with Kecipir to reach our long-term goals in sustainability by helping improve the ecosystem.

Farmers can enhance soil health, improve crop yields, and promote sustainability by integrating coffee grounds into agricultural practices. This creates a closed-loop system that reduces waste and contributes to a more environmentally friendly farming approach.









Collecting Data from 8 July - 15 December 2024

	Schedule Pickup	Outlet	July	August	September	October	
	Monday & Thursday	Common Grounds Zora	102.7	49.45	98.4	67.52	
CoffeeGround	Monday & Thursday	Common Grounds ST Ali	70.9	132.62	136.54	64.66	
	Monday & Thursday	Common Grounds Menteng	67.96	95	75.6	23.38	
(kg)	Monday & Friday	Common Grounds Alam Sutera	26.63	23.48	42.88	24.77	
	Monday & Friday	Common Grounds Pondok Indah Plaza	75.22	176.56	124.06	87.9	
	Monday & Friday	Common Grounds Como Park	79.92	97.26	73.2	47.68	
TOTAL			423.33	574.37	550.68	315.91	1864.29

	Schedule Pickup	Outlet	July	August	September	October	
	Monday & Thursday	Common Grounds Zora	5.1	4	7.45	6.62	
	Monday & Thursday	Common Grounds ST Ali	13.28	13.4	10.9	2.56	
Eggshell (kg)	Monday & Thursday	Common Grounds Menteng	1.26	5	3.84	0.8	
	Monday & Friday	Common Grounds Alam Sutera	0.74	0	0.9	0	
	Monday & Friday	Common Grounds Pondok Indah Plaza	5.28	11.4	6.54	2.78	
	Monday & Friday	Common Grounds Como Park	3.86	4.14	0.38	1.02	
TOTAL			29.52	37.94	30.01	13.78	111.25



The Products





No	o. Parameter Uji	Satuan	Standar Mutu	Hasil Analisis	Metode	٦
	SIG.LHP.IX.2024.271359531		SNI 7763-2018			
1	8ahan ikutan (beling/pecahan kaca,plastik, kerikil dan/ atau logam)	%	Maks. 2	0	AOAC 973.03, 2023	
2	Kadar air	96	08-25	13.28	AOAC 967.03	
3	C-organik	%	Min. 15	41.20	AOAC 967.05, 2023	
4	C/N	-	Maks. 25	23.08	SNI 7763-2018	
5	pH	-	4-9	5.62	18-11-187/MU	
6	Logam Berat:					
	Hg	mg/kg	Maks. 1	Tidak Terdeteksi	18-13-1/MU	
	Pb	mg/kg	Maks, 50	1,27	18-13-1/MU	
	Cd	mg/kg	Maks. 2	0,15	18-13-14/MU	
	As	mg/kg	Maks. 10	2,34	18-13-1/MU	
	α	mg/kg	Maks. 180	2,16	18-13-1/MU	
	Ni	mg/kg	Maks. 50	1,69	18-13-1/MU	
7	Hara Makro (N=P2O1+K2O)	%	Min. 2	3,92	SNI 2803:2012	
8	Hara mikro: Fe Total	0.000000			**** *****	
	Fe Tersedia	mg/kg mg/kg	Maks. 15.000 Maks. 1.000	24,41	SNI 7763:2018 SNI 7763:2018	
	Zn Total	mg/kg	Maks. 5.000	13,52	18-13-1/MU	
9	Cemaran mikroba:	mg/kg	Maks. 5.000	13,32	10-13-1/MO	
3	E-coli	MPN/gr	<102	0.92	SNI ISO 7251 : 2012	
	Salmonella sp.	MPN/gr	<10"	Negative	ISO 6579-1:2017	
	LHP No: 612/LP BPSI TANAH DAN PUPUK/08/2024	No. 147 Ex	<10° Kepmentan No.26°			
1000		Comment of the				
10		CFU/ml	≥ 10 ⁵	1,77 x 10°	IK 7,2 BIO 21	
11	Azotobacter sp.	CFU/ml	≥ 105	1,84 x 10"	IK 7.2 BIO 23	
12		CFU/ml	≥ 10 ⁵	1,48 x 10°	IK 7.2 BIO 29	
13	Bacillus sp.	CFU/ml	≥ 105	1,40 x 104	IK 7.2 BIO 11	
14	Lactobacillus sp.	CFU/ml	≥ 10 ⁵	7,58 x 10 ⁸	IK 7.2 BIO 27	
15	Bakteri Penambat Nitrogen	CFU/ml	20	1,78 x 10 ⁹	IK 7.2 BIO 38	
16	Bakterl Pelarut Fosfat	CFU/ml		6,10 x 10"	IK 7.2 BIO 23	
17	Escherichia coli	MPN/ml	< 10 ²	< 3	IK 7.2 BIO 12	
18	Trichoderma sp.	CFU/ml	≥ 10 ³	< 10	IK 7.2 BIO 10	
19	Saccharomyces sp.	CFU/ml	> 108	1,77 x 10°	IK 7.2 BIO 44	
20	Actinomycetes so.	CFU/ml	> 105	2.00 x 10 ²	IK 7.2 BIO 32	
21	Uji Patogenitas pada Tanaman Tembakau		Negative	Negative	IK 7.2 BIO 42	
22	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	-	Positive	Positive	IK 7.2 BIO 41	
23	Aktivitas Pelarutan P	2	Positive	Positive	IK 7.2 BIO 40	
24	Aktivitas Perombak Bahan Organik	(%)	Positive	Positive	IK 7.2 BIO 40	į





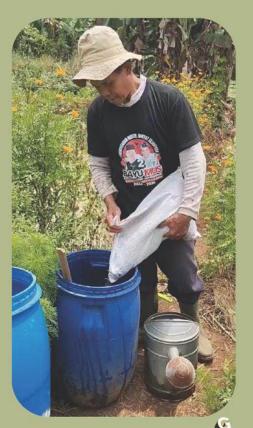
Farmers Distribution

Our fertilizer has been distributed to farmers in several areas in Indonesia.









The Results

Dying plants can be revived, even bear produce again, after being given fertilizer made of coffee grounds and egg shells.

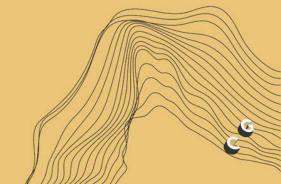








Thank You





 Sell your surplus food at discounted price through Surplus App (with integrated courier services), and share the margin with Surplus.

Less Food Waste







F&B chooses this surplus solution









Recommerce platform reducing waste by reselling surplus, return, defect, imperfect and overstocked goods as **clearance sale** to promote sustainability.







Save 50% daily meals budget



Reduce food waste from the upstream

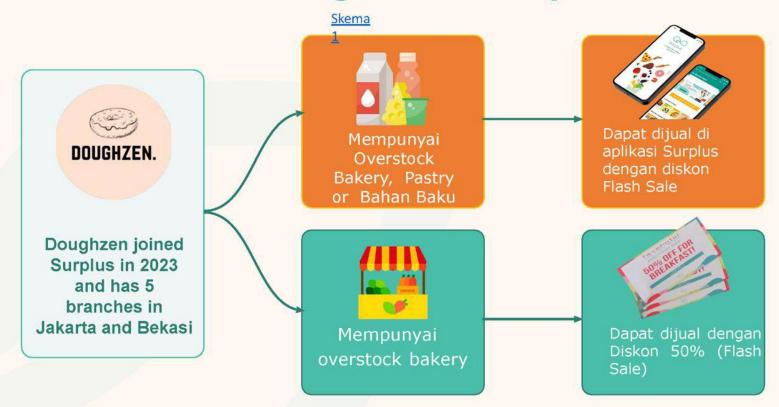
Save Goods Save Budget Save Planet







Collaboration Doughzen x Surplus



Benefit a Win-win Solution

Customer

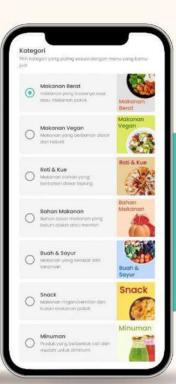
Eat great food •

Saving money •

Saving environment •







Merchants

- · Reach new customer
- Earn extra income
- Reduce disposal cost
- Become a 'green restaurant'





Throw Away Untouched & Edible Food

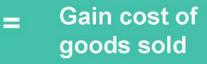
Loss 100%
Margin







Food sold through Surplus app











Rp 750.000 (cost of goods sold

(COGS)

Thank You









1st Winner of Innovation Challenge Indonesia 2022



The Most Impactful Enterprise in Asia Pacific 2022



3rd Winner Indonesia's SDGs Action Award 2022 KEMEN By Ministry of National Development Planning 1st Winner of Pahlawan Digital UMKM Program 2022

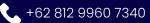
foodcycle

- Donate your **surplus food** to FoodCycle to be distributed to those in need.
- Sort your organic waste and subscribe to FoodCycle's organic waste pickup services.
- Source your eggs and vegetables from FoodCycle.

Less Food Waste

Organic Farming







KOLABORASI







FoodCycle Indonesia dan Sodexo bekerja sama untuk mengelola surplus makanan dan limbah organik melalui pendekatan berkelanjutan.

Food Rescue Program



Surplus makanan yang layak konsumsi diselamatkan dan didistribusikan kepada komunitas rentan seperti termasuk panti asuhan, lansia dll



Food Cycle Farm

Limbah organik yang tidak layak konsumsi dan limbah organik sisa pengolahan dapur dikelola menggunakan sistem maggot (Black Soldier Fly/BSF), yang mengubah limbah menjadi protein bernilai tinggi untuk pakan ternak dan pupuk organik untuk pertanian.

Kenapa Partner Sodexo Memilih Solusi Lingkungan Ini?



Komitmen terhadap Keberlanjutan

Kolaborasi ini sejalan dengan visi global Sodexo untuk mengurangi dampak lingkungan dan mendukung ekonomi sirkular.



Dampak Positif Ganda

Program ini tidak hanya mengurangi limbah makanan yang berakhir di TPA, tetapi juga menciptakan solusi bernilai tambah seperti protein hewani dan pupuk organik.



Peningkatan Reputasi Perusahaan

Mengadopsi solusi inovatif seperti sistem maggot memberikan citra positif bagi Sodexo sebagai perusahaan yang peduli lingkungan dan sosial.



Dukungan terhadap Komunitas

Program ini memungkinkan Sodexo untuk berkontribusi langsung pada pengurangan kelaparan di Indonesia.

Benefit untuk Partner Sodexo Sejauh Ini

1 Indikator Lingkungan

- Pengurangan emisi karbon melalui pengelolaan limbah organik dengan sistem maggot dibandingkan pembuangan ke TPA.
- Pencegahan surplus makanan menjadi limbah organik sebesar 1.6 ton yang didistribusi kepada komunitas rentan

02 Indikator Pemasaran

- Peningkatan brand awareness dan reputasi positif di media sosial serta publikasi yang menyoroti keterlibatan Sodexo dalam inisiatif keberlanjutan.
- Kesempatan mendapatkan penghargaan lingkungan atau CSR karena berkontribusi pada solusi inovatif dan dampak sosial.

O3 Dampak Sosial

- Kontribusi terhadap pemberdayaan komunitas dengan mendukung distribusi makanan ke lebih banyak penerima manfaat di berbagai wilayah Indonesia.
- Mendukung inisiatif edukasi terkait pengelolaan limbah organik yang dapat diperluas ke komunitas mitra Sodexo.

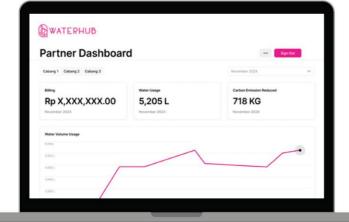


- Save cost & subscribe for **drinking water** supply for only Rp 145-700 /liter (including reverse osmosis machine rent & maintenance support) with capacity up to 13,000 liter/day.
- Save space, no need to wait for daily water logistic transport.
- Offers subscription with reusable water bottles.

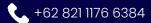
Less Waste

Less Carbon Footprint











WATERHUB'S ECO SYSTEM

WaterHub is a sustainable quota-based drinking water company



No long supply chain and warehouse for effective & efficient operations

10 WaterHub machines can:



Save 2 million single-use plastic bottles from entering the ocean in just 40 days



Cut 1.656.000 kg CO2 emission or equivalent of 13,6 million km from driving a car



Users save money up to 90% in drinking water expenses



No transport/ warehouse/ operator needed

promotes SDG Goals



















Sea water

Process water directly on-site



Ground water



Technology



JAGO (2)

Advanced multi-step water filtration system to 0.001 micron



Cooling system for cold water option



Fleet automation control and real-time monitoring













Design Forward

Versatile and suitable

for all over Indonesia

High Performance

Water Guaranteed

High Quality

WaterHub's refill station **shells** are **crafted from recycled plastic**, giving new life to single-use bottle waste while promoting sustainability one refill at a time

WaterHub

TDS < 100 ppm

NaterHub's machine can process
source water up to TDS 1.500 ppm
Production capacity of 13.000 L/day,
Ox stronger outperforming other
efill stations

Other Brands

Only suitable for certain cities in Indonesia

Maximum 100 L/day

TDS goes up with hard source water



Before



After



Wins for the Company:



1. Consistency of water supply and quality



2. Reduce logistics costs and carbon emissions



3. Reduce water costs and maintenance costs





Let's collaborate!

how we can support you

B2C Users

Save up to

15x

B2B Clients

Save up to

90% Cost

Reduce up to

90% Carbon emission & plastic waste



- Save cost & subscribe for **drinking water** supply starting from **4.000.000 IDR /month.**
- Offers machines that has chilled, ambient, and sparkling water dispensing options.
- Rent includes installation, maintenance, and reusable dishwasher-safe glass bottles.

Less Waste

Less Carbon Footprint











PREMIUM WATER



Leader for premier drinking water systems

PT AIR RAYA INDONESIA

Established in 2016



Fully Automated Water Treatment systems

Over 100 locations installed and maintained High End Residential, Commercial Buildings and Industrial Projects



Premium Drinking Water System

Over 200 units installed since 2018 and serviced and maintained Clients in high end-residential, Multional company offices and Hotels Work With Leading Architects, Designers and contractors

Dedicated Service Team

24/7 Service cover to provide rapid response and minimize disruption In-house lab for rapid water quality analysis

PT AIR INDONESIA MAJU

Established in 2023

Focused in Horeca sector

PUREZZA BENEFITS



PROFIT OPPORTUNITY

Flat, fixed price drives additional profits and cost savings.



HORECA ONLY PRODUCT

More than 20,000 venues around the world are using Purezza daily, including 150 Michelin star restaurants.



FLEXIBLE PRICING OPTIONS FOR VENUES

Purezza can be offered by the bottle, free-flow, per head cover charge, per table cover charge, or as a premium offering as part of a function beverage package.



UNLIMITED SUPPLY

Either fresh, sparkling, or chilled water, it never runs out. There is no need to reorder bottles or rely on suppliers for deliveries.



SINGLE USE

A major contribution towards your sustainability goals by removing single-use plastic or glass bottles from your venue.



FRESHLY DISPENSED

As Purezza is dispensed instantaneously at the venue, it is always fresh, as opposed to bottle water.



SAVES STORAGE SPACE

Purezza bottles are reusable and dishwaser safe.



ENVIRONMENTALLY FRIENDLY

No shipping of bottles means significant positive impact on your carbon footprint.



MICHELIN STAR

A premium and tested proposition available in fine-dining venues across 50+ markets.



LOCALLY SOURCED

Not only food, water can now be sourced locally in a sustainable way too.

PRICING

Purezza - Starting from 4.000.000 IDR per month

Rental System

No Capex Investment Required Fixed Cost

Includes

- Installation & Commissioning
- 40 750ml Pentalosa Bottles
- Training & Marketing
- · Certified testing for handover
- Regular Service Visits
- Consumables (except CO₂)
- Regular in-house water testing

RESTAURANT EXAMPLE CASE

NUMBER OF BOTTLES PER MONTH	1000	1500
Bottle water Cost per month	10.000.000 IDR	15.000.000 IDR
Purezza Frizante or Murano Cost per month	4.000.000 IDR	4.000.000 IDR
Additional Profit per Annum	72.000.000 IDR	132.000.000 IDR

PUREZZA CLASSE - A CLASS OF ITS OWN

DEDICATED FOR HORECA

High Capcity of 160 I/h

Serving Fresh Still and Sparkling water

Crisp ice cold water maintainedthrough our patented ice bath technology

Unlimited water for your venue

LEADING INTERNATIONAL CERTIFICATIONS









2x HoReCa Firewall™
systems guaranteed free
from up to 99.9999%
bacteria and viruses,
including COVID-19.

Easy to operate
electronic push buttons
and automatic
portion control for
faster serving during
for peak hours.

Shielded nozzles for improved hygiene &
BioCote® protected

bottle holders.

Manually adjustable drip tray height (22 cm - 32 cm gap) for easy filling of different height vessels.





FRIZZANTE 80 MANUAL

Performance

Three water dispensing options: chilled, ambient and sparkling

Refrigeration system with R290 natural gas

Can dispense up to 80 I/hr

Hygiene

Clean design with external surfaces in stainless steel to facilitate easy cleaning

Stainless steel taps

In-line UV LED protection

ELEGANTLY DESIGNED WITH POWERFUL TAP DISPENSING, FEATURING IN-LINE UV LED



Design

Suits the HoReCa environments where good output and flow is needed

Comparatively small footprint – narrow dimensions mean can fit in tighter spaces

Elegant cabinet available as an option

Key features

Practical mechanical taps allow three bottles to be filled at the same time

Ice bank cooling technology for 'icecold" water

Adjustable drip tray up to 280 mm

MURANO TOWER

Good Performance

Three water dispensing options chilled, ambient and sparkling

Refrigeration system with R290 natural gas

Hygiene

External surfaces in stainless steel to facilitate easy cleaning

In-line UV LED protection

Design

External surfaces in stainless steel to facilitate easy cleaning In-line UV LED protection

UNDER COUNTER UNIT OFFERING IN-LINE UV PROTECTION AND HIGH-PERFORMANCE FILTRATION FOR THE HORECA SECTOR





Key features

Murano towers is suited for venues with space constraints on counters

Recirculation system designed to produce cold water even when the dispenser is located at a greater distance from the cooling tower

Ice bank cooling technology for 'icecold" low water temperature

Extra insulation to avoid condensation issues in humid environments

Professional stainless-steel carbonator

Can dispense up to 80 l/hr

The Petalosa Bottle

A bespoke bottle that was commissioned by us, designed for us, owned by us and is copyrighted.

A Premium Bottle for Premium Water for Premium Venues

Designed to Impress your guests, Easy to handle by all Last through reuse



SERVING PUREZZA IN INDONESIA



























PREMIUM WATER

PUREZZA

For inquiries:

admin@purezza.co.id

www.purezzapremiumwater.id

Together, we can build a future where enjoying a great meal doesn't come at the expense of our planet.

Let's connect and be a part of the change!



Paloma Sjahrir Foundation



www.paloma.org



hello@paloma.org

