



CESA Guide to Decommissioned Catering Equipment

Save it or sell it, don't just scrap it

Background

The catering industry is throwing away tens of thousands of working appliances, every year. Many enter the waste stream for the materials to be recycled, but this should be the last resort. Scrapping perfectly serviceable equipment undermines our sustainability aspirations and credibility. It's also a waste of money – the value of this unnecessarily scrapped equipment on the second hand market, as a

reused product, is worth tens of £millions per year. WEEE (the Waste Electrical and Electronic Equipment Directive) is designed to recycle components from equipment that is no longer working. Sadly it doesn't protect serviceable equipment from being scrapped too early.

We're not suggesting that operators shouldn't buy new equipment to replace old – often changing menus, refurbishment or upgrades mean that

old appliances simply aren't up to the job. However, scrapping isn't the only answer. Reconditioned equipment is not just greener, it can also be a major weapon in the campaign to stop misguided caterers who still buy domestic appliances, despite the health and safety risks.

A supply of second hand equipment will encourage them to step up to commercial standards, since it will be more affordable.

So who's to blame?

All of us. Operators usually just want rid of old equipment: it's in the way, it's a headache. They just want to get in the new and may not understand the opportunities that can await the old. They may not realise its potential commercial value. Also the suppliers are often focused on selling and installing the new equipment, this will be their priority. They're less worried about what happens to the old.

Consumers eating in restaurants, hotels or canteens are increasingly interested in sustainability and are in a position to influence the foodservice market – because of this operators are keen to demonstrate their sustainability credentials. However, the average consumer tends to be more turned on by popular issues, such as local produce, sustainably sourced fish and paper straws. They don't tend to ask questions like 'how eco-friendly was the warewasher that cleaned this plate?' or 'what is the carbon footprint of the oven?'

The catering industry throws away **£millions** worth of working appliances every year

Does it matter?

Yes it does. Throwing away perfectly serviceable equipment is a missed opportunity to realise its value. The equipment could be put to good use.

Any foodservice operator or equipment supplier should fully evaluate their corporate social responsibility and should be looking very carefully at what they do with old equipment. Reduce, reuse, recycle is the order to prioritise their operational processes.

Any organisation that dislikes the notion of throwing away money should be looking at the issue, too. That's what we are doing as

an equipment industry: potentially throwing £millions down the drain. Every year. This can be a valuable income to the operator, and if they don't need it then they could consider giving it to charity.

Equipment disposal needs to be more carefully thought through – it should be part of the equipment purchasing discussion. Some organisations are already considering this – for example, the MOD, which has a procurement policy called CADMID: Concept, Assessment, Development, Manufacturing, In-service, Disposal.

What are the opportunities?

Clearly the potential income stream from reselling old equipment is significant.

There are also great CSR and PR opportunities here. Obviously it will help with any company's sustainability targets. However, there's also the option of using the income or the equipment itself to help low budget organisations – such as charities, social enterprises, new business start-ups or projects in third world countries.

In terms of sustainability, the refurbishment of second hand equipment makes a real contribution to the circular economy.

It also has the potential to create more employment in the industry. If we can generate more interest in refurbishment, then more engineers and technicians will be needed to work on the equipment.



Save it or sell it but **Don't** **Just Scrap It**

What's stopping us doing something about it?

The main issue is a poor understanding of alternative disposal methods. We need to get past the 'scrap it' mentality. There are companies who can either manage the complete disposal process or are willing to buy, refurbish and resell working equipment.

However, there is lack of knowledge about these companies, the services they provide and the revenue potential from selling old equipment. Clearly the value will depend on the condition of the appliance.

Another issue is fear of delaying the project. However, companies that specialise in second hand equipment can work fast – as long as they are prepared. They need to be contacted early in the project so that they can plan to do their job. A job which will give the operator extra income, as well as a big tick in their CSR box.

Another issue is delegation of responsibility. Each organisation needs to decide who should be in charge of the issue, whether it's the owner of a small business, or the compliance/ CSR department of a large one. There may be concerns over liability, too, for example if the equipment turns out to be faulty – which is another reason to sell second hand equipment through a specialist company.



There are two potential risk areas that need addressing before old equipment is sold on. First, if it is branded with the operator's branding then that needs to be removed. The business that refurbishes the equipment takes over the responsibility for its future. Secondly, any equipment that is programmable needs to be wiped to ensure that the operators' own settings and recipes cannot be used inappropriately by the next owner.

A **Big Tick**
In The CSR
box



What's the next step?

CESA is creating a list of member companies who will undertake the work of assessing, buying and refurbishing second hand equipment.

Meanwhile, everyone should be promoting 'saving and selling' instead of scrapping.

**Save it or sell it,
don't just
scrap it!**



Glossary

ReCONDITIONED: this applies to equipment that has been subjected to a rigorous inspection and has had any worn parts replaced. A limited guarantee is generally provided with reconditioned equipment.

ReCYCLING: this is the process of harvesting working parts of equipment that cannot be repaired. Once the parts have been taken for recycling, the remains of the appliance enters the waste stream either as metal or WEEE.

ReFURBISHMENT: once equipment has undergone cleaning, testing and repair it may be refurbished to enhance appearance and get rid of any cosmetic damage.

RePAIR: this includes checking that equipment is working and undertaking minor repairs to make it function safely and efficiently.

ReSALE: this is where a specialist company buys and resells the equipment to a third party. Reselling can involve a variety of routes to market, depending on the equipment make, model, condition, age, etc.

ReUSE: this tends to apply to situations where the operator reuses the equipment, for example by reallocating it to a new site.

WEEE: the WEEE Directive (Waste in Electrical and Electronic Equipment) controls the disposal and recycling of electronic equipment and producer responsibilities.

The CESA Guide to Decommissioned Catering Equipment is published by the Catering Equipment Suppliers Association. CESA is the authoritative voice of the catering equipment industry, representing over 190 companies who supply, service and maintain all types of commercial catering equipment - from utensils to full kitchen schemes. For more information on CESA visit www.cesa.org.uk