Centralised dishwashing service at Avinor Oslo Airport

From linear to circular, from disposable to reusable



Green Circles replaces single-use takeaway food containers with **reusable takeaway** food containers. This includes the disposable

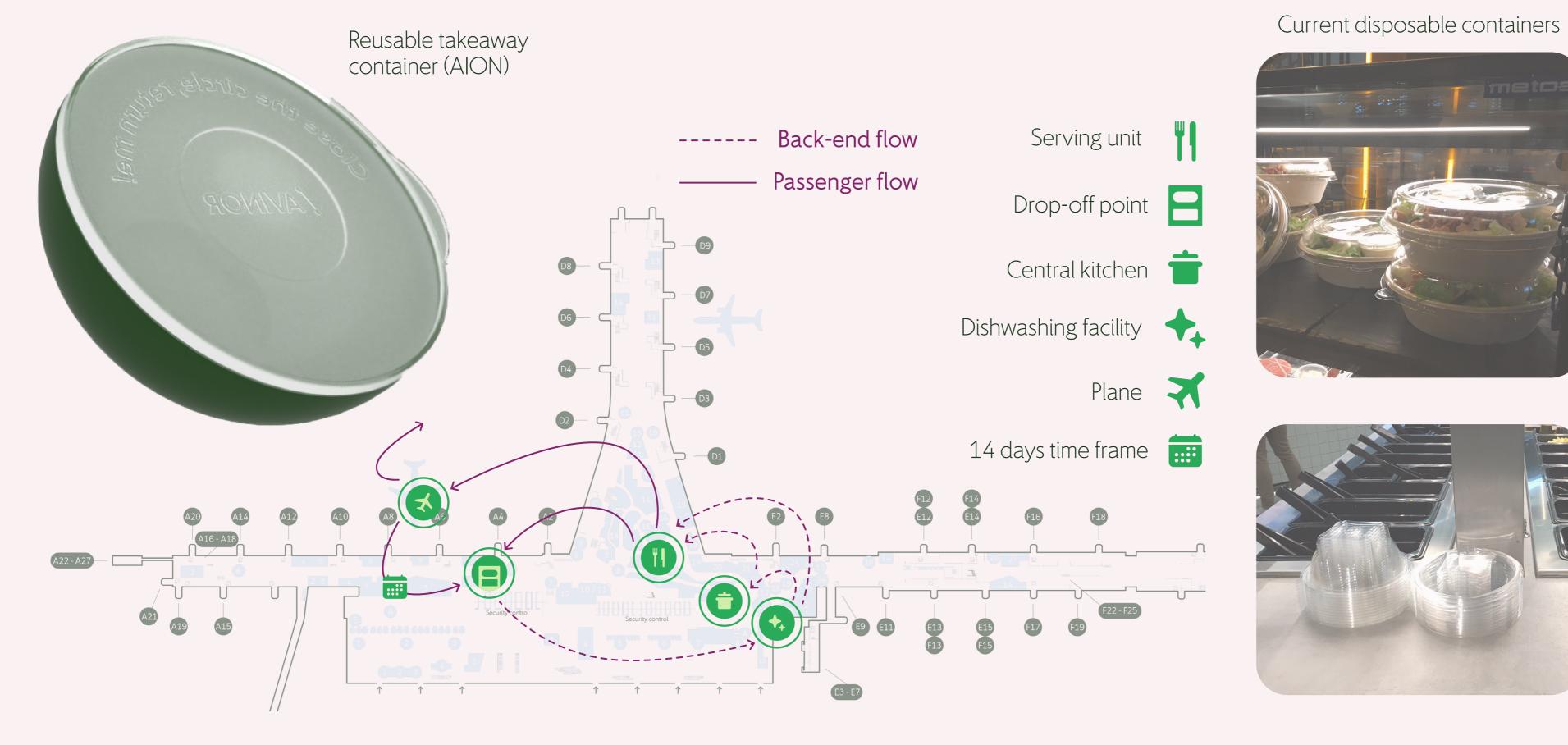
food containers used for serving passengers at the units and the containers used for making prepackaged food in the central kitchen.

The probler

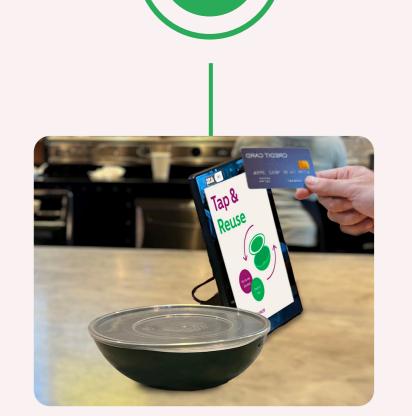
Avinor Oslo Airport faces a significant waste challenge due to the extensive use of disposable tableware at the airport's terminal. The airport generates around **160 tons of waste** from disposable tableware annually. However, 90% of all this disposable tableware is used within the premises of serving units.

goal

Oslo Avinor Airport's goal is to become a **zero-waste** airport. According to its vision, by 2030 no disposable items should be used at the airport and beyond 2030 there should be no waste, only resources in circulation.







KleenHub Technology

The cashier scans the container at the Tap&Reuse device and then processes the order (food + container). The passenger taps his bank card on the device.



Passengers return the container at the gates. If they do not do it within 14 days, passengers will be charged 90 NOK.

Containers are transported to the dishwashing facility to be washed. Then they are transported back to the units/kitchen

Maria Gil Falcon
Designing dishwashing as a service at
Oslo Airport terminal
July 12th, 2024
Design for Interaction

Committee

Dr. ir. S.S. van Dam
Ir. G.P.M. Hoekstra
MSc. Tschavgova, E.
R. Jonyer
Avinor Oslo Airport

Company

