

Eco-Takeouts®

Reusable Containers

More Ways to Serve Safely & Save Money



**Designed
To Serve**

While the Eco-Takeouts® system has been a proven success for more than a decade, the onset of COVID-19 has elevated the system to a nearly life-saving status for many operators' businesses.

Now you have even more options from this comprehensive collection to help you serve safely and save money!

The Challenge

COVID-19 forced operators to suddenly switch service models to 100% to-go and delivery.

As a result, embattled operators found themselves facing the unexpected and never-ending expense of disposables while dealing with an extreme drop in order volumes. The combination of events has spelled catastrophe for many operators.



The Solution

Operators who embraced Eco-Takeouts® have found the financial relief they so desperately needed, not to mention diverting millions of cubic feet of waste from landfills and providing a better guest experience.

This is because a single Eco-Takeouts® container replaces 1,000 disposables ones, according to Duke University. The savings stack up so quickly, some operators break even in as few as two weeks.



One Eco-Takeouts® container replaces 1,000 disposable containers.

1 Eco Container = **1,000** Disposables



\$5



\$250



The resulting savings are substantial, and the higher the volume you serve, the more you'll save.

A Case Study

Eco-Takeouts® purchased at an average price of \$5/ea

A 3:1 ratio of 3 Eco-Takeouts® per person served (for best in-service life)

An average cost of \$0.25 per disposable container

365 days of service

Scenario 1

Service for 1,000:

Eco-Takeouts® investment **\$15,000**

Disposables investment **\$91,250**

Total savings **\$76,250**

Scenario 2

Service for 10,000:

Eco-Takeouts® investment **\$150,000**

Disposables investment **\$912,500**

Total savings **\$762,500**



How it Works

Convenient Perks

A better dining experience compared to flimsy disposable containers

Fewer order mistakes thanks to transparent containers

Easy stacking

Microwavable for reheating food in one-minute pulses

Introduce

Launch the new Eco-Takeouts® program

Implement

Use Eco-Takeouts® containers as you would any disposable



*Washing

High or low temp dishwasher safe

Lasts over 1,000 wash cycles

Angle opened containers at 30° in a peg dish rack for thorough sanitation

"It takes 17 uses to break even for expense versus paper pulp to-go box."

— Janet S., B&I Dining in Minneapolis

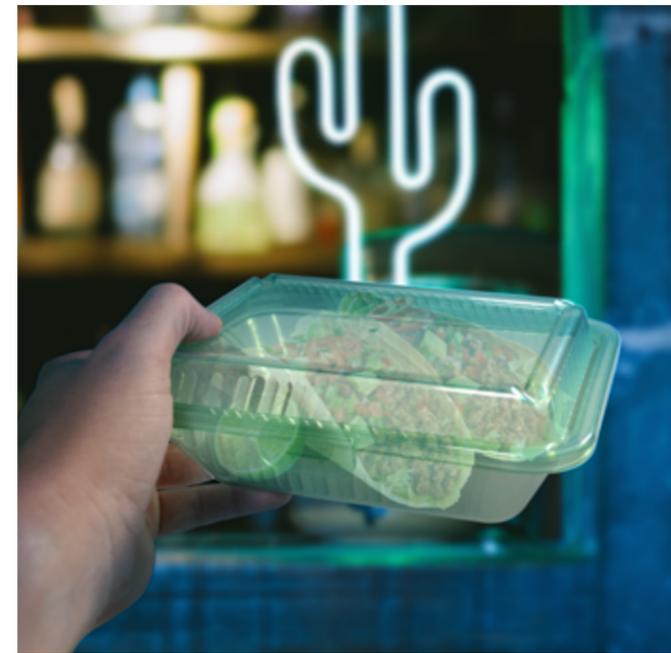


Recyclable

When you're ready to dispose of your Eco Takeouts® for good, simply place them in the recycable bin, the last part of the sustainability cycle.

What's NEW in the Collection?

G.E.T. has four exciting new products within the Eco-Takeouts® collection, adding even more convenience for operators.



EC-19-JA



EC-22-JA



EC-20-JA

EC-21-JA

Two Side Dish/Sauce Cups

Available in 6 oz or 12 oz portions with a hinged lid, these deli style containers are very useful.

The 6 oz portion is perfect for small sides like coleslaw, veggies, queso, potato salad, sauces and dressings.

The 12 oz portion easily accommodates larger side dishes for "family-sized" offerings of mashed potatoes, mac 'n cheese, Brussels sprouts and more.

It's also perfect for sauce servings like a side of marinara for calamari, a large ranch dressing for a shared appetizer, herb and veggie garnish for pho and more.

Half-Sized Clam Shell - Small

Ideal for mid-sized entrée salads or pasta with bread, a sandwich with chips, a burger with fries, onion rings or tater tots, etc.

At 75% the size of our existing half-sized clam shell, this one is slightly smaller and perfect for operators who seek tighter portion control and greater perception of fullness.

Our First-Ever Dine-In Option for Eco-Takeouts®!

Created as a substitute for paper and plastic boats, this reusable food tray is a match for food halls, stadiums and on-site dining.

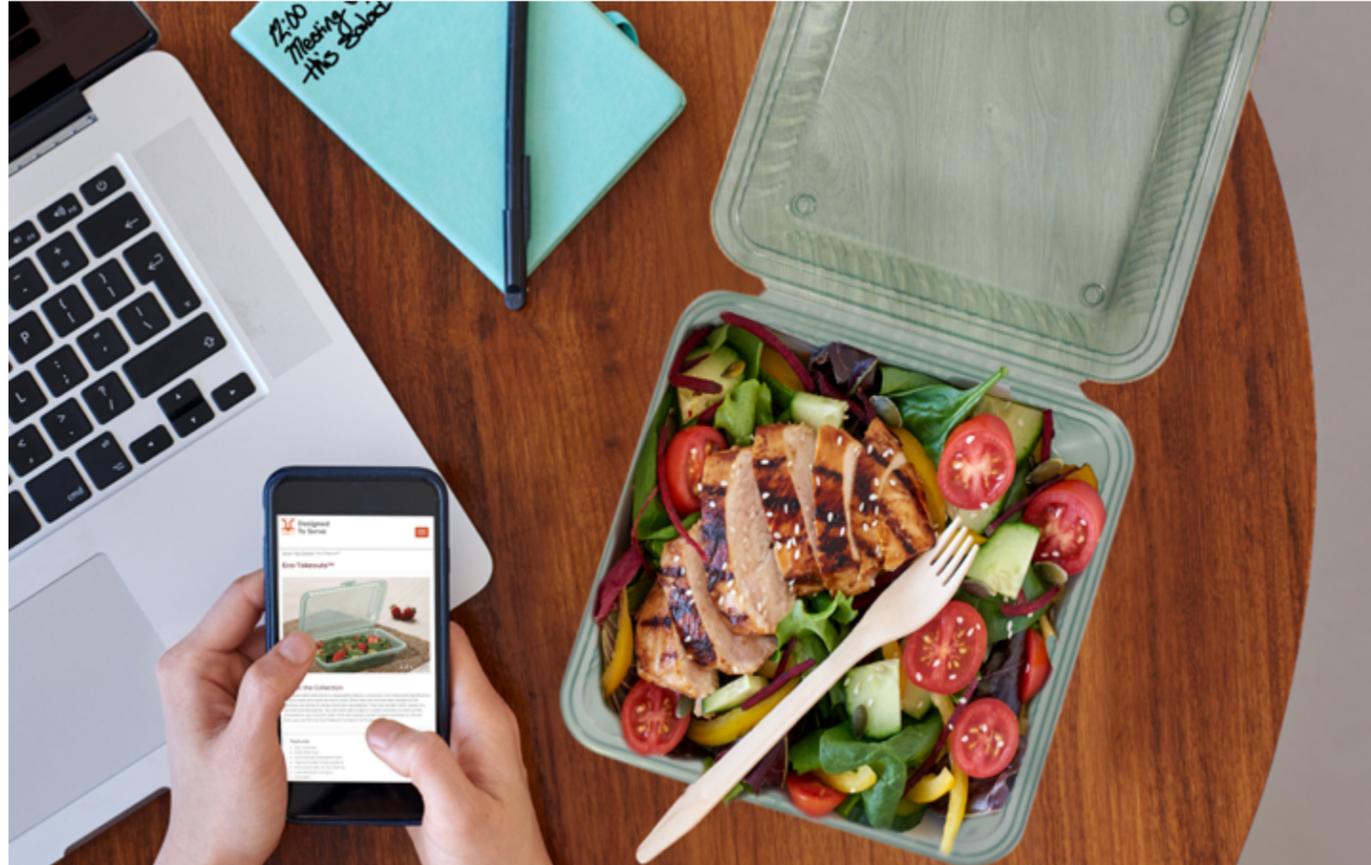
Serve wings, shrimp toast, gyoza, dumplings, poutine, sandwiches, burgers, hot dogs, chili cheese fries ... the list goes on and on.

"We did some research into eco-friendly, reusable containers and were pleasantly surprised at the impact switching over could make not only financially for the short term, but also for long-term quality that Kisco Senior Living strives to provide."

— **Randall L., Director of Culinary Services**
Kisco Senior Living via Food Management magazine

Why You AND Your Guests Will Love Eco-Takeouts®

Eco-Takeouts® offer an improved guest experience over flimsy polystyrene and paper products. They are attractive containers and plenty sturdy, giving guests a much better dining experience.



But the good news doesn't stop there:

- Keeps hot food hot significantly longer than polystyrene, especially helpful for high-volume service
- The most comprehensive line of reusable to-go containers on the market with constant new product development
- Fewer order mistakes thanks to transparent containers
- Easy stacking
- Microwavable for reheating food in one-minute pulses
- Recyclable #5 plastic

Who Should Implement an Eco-Takeouts® Program?

Eco-Takeouts® work best in a closed loop system. Colleges and universities, business and industry campuses, hospitals and senior living are perfect examples of closed loop systems ideal for Eco-Takeouts®.

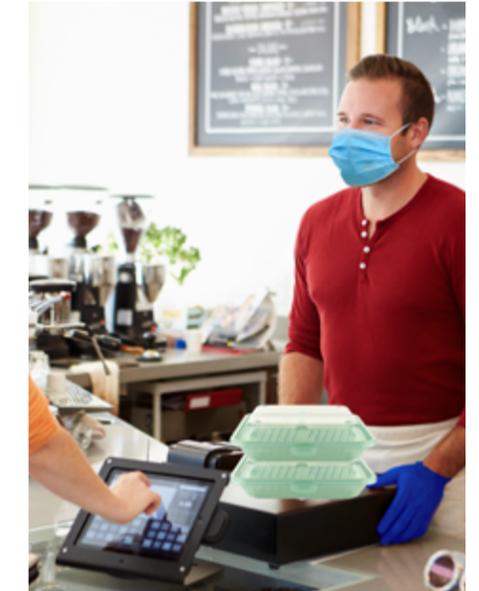
Additionally, meal delivery services, individual restaurants and restaurant collectives can benefit by offering a reusables program to their regular guests.



Colleges & Universities



Business & Industry Campuses



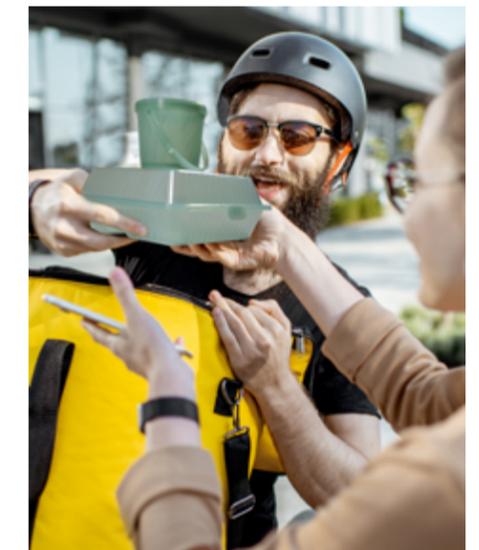
Hospitals



Senior Living



Individual Restaurants



Restaurant Collectives

How to Best Implement Eco-Takeouts®

G.E.T. has seen success with two types of models: an accountability model and the honor system.

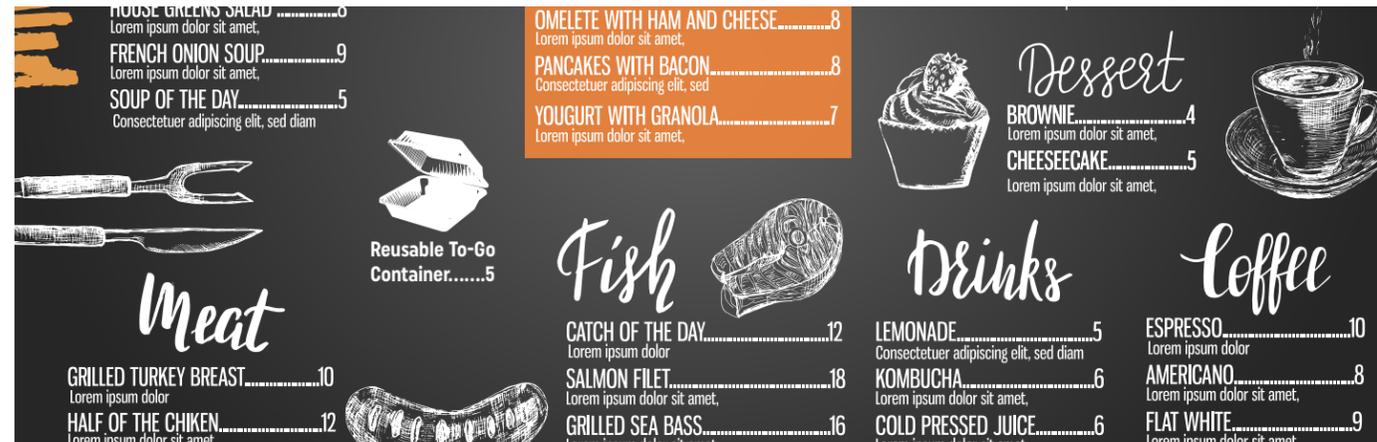
Regardless of which model you choose to use, the average annual replacement rate for Eco-Takeouts® is 10%-20%.

Accountability Model

This model builds in guest accountability for returning their containers and has been the most effective approach.

- Offer guests their Eco-Takeouts® container for a modest down payment of \$5 or \$10 - the amount is up to you

- If a guest wants to keep their container, you keep their down payment, helping you to either break even more quickly or make a profit
- If a guest chooses to return their container, you can offer perks like refunding their down payment, a free appetizer or a percentage off their next meal



The Honor System

This model can work, but not in all use cases or operations.

- Guests would not be charged for their initial container or to replace a lost or damaged one
- The honor system works best in operations where guests are highly likely to return day after day

- College and university dining halls, business and industry campus dining, hospital patient dining, senior living communities and hotel conference and room service are ideal types of operations for the honor system
- G.E.T. does not recommend the honor system for food delivery services or hospital visitor dining as these guests are less likely to return often



Custom Logos & Colors

Every container in the Eco-Takeouts® collection can be customized with your own logo or brand/school colors.

You can also add a "Take > Fill > Return" design to remind guests of their part in the program.

Customization is an extremely popular option for Eco-Takeouts®.

- Add your logo or custom artwork to Eco-Takeouts® containers for increased branding
- Customized color for the body of your Eco-Takeouts® containers
- G.E.T. produces custom logo-ing in-house in Houston by professionally trained staff with the fastest turnaround times in the industry
- Low MOQs: customize as few as 12 dz
- Digital proofs available within 24 hours on business days
- Also available are custom colors on the body of Eco-Takeouts® containers and multi-color logos, which are produced overseas at a slightly longer turnaround rate
- Contact your sales rep for custom printing rates



"G.E.T.'s reusable takeout containers are amazing. They go right in the dishwasher and stand up to many hundreds of uses – and they still look great! We use them at dozens of restaurants, for every kind of cuisine. They're simply the best."

— Adam F., CEO DeliverZero

deliverzero

Eco-Takeouts[®]

AVAILABLE COLORS



3-Compartment Food Container
EC-12-1- 9" x 9", 2.75" tall
 23 cm x 23 cm, 7 cm 1 dz.



3-Compartment Food Container
EC-09-1- 9" x 9", 3.5" tall
 23 cm x 23 cm, 8.9 cm 1 dz.



2-Compartment Food Container
EC-15-2- 10" x 8", 3" tall
 25.4 cm x 20.3 cm, 7.6 cm 1 dz.



3-Compartment Food Container
EC-16- 9" x 9", 2" tall
 22.9 cm x 22.9 cm, 8.9 cm 1 dz.



Single Entrée Food Container
EC-17- 9" x 9", 2" tall
 22.9 cm x 22.9 cm, 8.9 cm 1 dz.



Single Entrée Food Container
EC-10-1- 9" x 9", 3.5" tall
 23 cm x 23 cm, 8.9 cm 1 dz.



Half Size Food Container
EC-18- 9" x 6.5", 2" tall
 22.9 cm x 16.5 cm, 6.4 cm 1 dz.



Half Size Food Container
EC-19- 8" x 5.5", 2.75" tall
 20.3 cm x 14 cm, 7 cm 1 dz.



Half Size Food Container
EC-11-1- 9" x 6.5", 2.5" tall
 23 cm x 16.5 cm, 6.4 cm 1 dz.



Single Entrée Food Container
EC-08-1- 4.75" x 4.75", 3.25" tall
 12.1 cm x 12.1 cm, 8.3 cm 2 dz.



Rectangular Food Tray
EC-22-JA 10" x 5.5", 1.75" tall 2 dz.



EC-07-1-JA

Soup Containers
EC-07-1- 12 oz. (12 oz. rim-full),
 4.25" dia. 2.75" tall 1 dz.
 355 ml (355 ml), 10.8 cm



Soup Containers
EC-13-1- 16 oz. (16 oz. rim-full),
 4.25" dia. 3.75" tall 1 dz.
 473 ml (473 ml), 10.8 cm



Half Size Soup Container
EC-20- 6 oz (6.75 oz rim full),
 3.25" dia., 3" tall 2 dz.



Half Size Soup Container
EC-21- 12 oz (14 oz rim full),
 4.25" dia., 3" tall 2 dz.



**Complete Your System With Transport Tools
 From Our Sister Company Winco!**

Contact G.E.T. for Assistance



Transport Dolly
IFT-1D Dolly w/ Casters & Cargo Strap



Single Transport Case
IFT-1 Single Insulated Food Pan Carrier



Double Transport Case
IFT-2 Double Cabinet Insulated Food Pan Trans-
 porter w/ Built-in Dolly



Insulated Delivery Bag
B6DV-12 12" x 12" x 12"

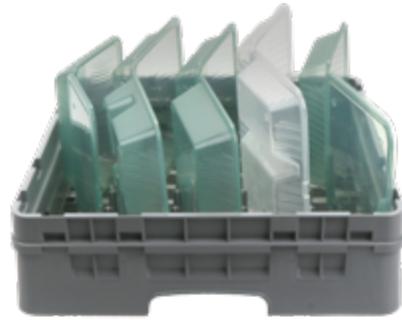


Insulated Delivery Bag
B6DV-22 22" x 22" x 12"

Tips & Tricks for Care & Handling



Dishwasher safe for high or low temperature machines



Angle opened containers at 30° in a peg dish rack for thorough sanitation



Always use a bleach-free detergent



Use a special rinse aid designed for plastic



G.E.T. recommends Ecolab's Rinse Dry™

This Rinse Aid is specially designed to sheet rinse water off faster from any plastic to speed drying and is very effective with Eco Takeouts.



If a drying agent is not an option, plan time for them to dry before stacking as plastic naturally dries more slowly than porcelain and glass

Request a Sample: <https://resources.get-melamine.com/get-sample-request>



**Designed
To Serve**

G.E.T. Enterprises
7401 Security Way, Suite 200
Jersey Village, Texas 77040

Telephone: (800) 727-4500
Email: info@get-melamine.com
Web: www.get-melamine.com