

## Case Study: Transforming Hospitality Waste into Sustainability Success

**Location:** Mövenpick Resort Al Marjan Island, Ras Al Khaimah, UAE

**Solution:** Syker Nimbus Food Waste Processor

### Executive Summary

Mövenpick Resort Al Marjan Island, a flagship 5-star destination in the UAE, has set a new benchmark for sustainable luxury by integrating the **Syker Nimbus Food Waste Processor** into its daily operations. By shifting from traditional waste disposal to on-site aerobic digestion, the resort diverted over **13,000 kg of food waste** and prevented **32.9 tons of CO<sub>2e</sub> emissions** in just the first two months of implementation.

This initiative was a key factor in the resort being named "**Sustainability Hotel of the Year**" at the 2025 Sustainability Innovation Awards.



### The Challenge

High-volume hospitality environments like the Mövenpick Resort—which features 418 rooms and multiple dining outlets—generate significant organic waste, particularly from buffets and food preparation.

- **Environmental Impact:** Sending food waste to landfills produces methane, a greenhouse gas far more potent than CO<sub>2e</sub>
- **Operational Costs:** Traditional waste management involves high hauling fees, tipping charges, and labor-intensive handling of heavy waste bins.
- **Sustainability Goals:** As part of Accor's "Planet 21" program, the resort aimed to drastically reduce its carbon footprint and achieve zero-landfill goals for organic waste.

### The Solution: Syker Nimbus

The resort selected the **Syker Nimbus**, a state-of-the-art aerobic biodigester designed for high-capacity environments like resorts and hotels.



#### Key Features of the Syker Nimbus:

- **High Capacity:** Capable of processing up to **600 kg (1,320 lbs)** of food waste every 24 hours.
- **Natural Process:** Uses a proprietary blend of microbes and enzymes to break down organic matter into greywater that can be safely discharged into the municipal sewer system.

- **Odorless & Hygienic:** A closed-loop system that eliminates the odors, flies, and rodents typically associated with food waste storage.
- **Ease of Use:** "Plug-and-play" operation where staff simply load food scraps throughout the day without the need for complex sorting or chemical additives.



### Measurable Impact

Within a 60-day window following the installation, the resort recorded transformative results:

### Beyond the Machine: A Culture of Sustainability

The Syker Nimbus is a cornerstone of a broader eco-strategy led by General Manager **Fabien Chesnais**. By combining the digester technology with daily buffet tracking and guest-facing "mindful dining" nudges, the resort has embedded sustainability into its "DNA."

*"This award is a testament to our team's daily commitment to responsible hospitality... we've hardwired sustainability into the way we manage resources." > — **Fabien Chesnais, General Manager***

### Conclusion

The partnership between **Syker Systems** and **Mövenpick Resort Al Marjan Island** demonstrates that luxury hospitality and environmental stewardship are not mutually exclusive. By investing in the Nimbus Food Waste Processor, the resort has not only improved its bottom line through reduced waste costs but has also solidified its reputation as a regional leader in the circular economy.

### Learn More:

- **Resort Information:**  
[Mövenpick Al Marjan Island](#)
- **Technology Provider:**  
[sykersystems.com](http://sykersystems.com)

