

BIOvator[®]
Bring waste back to life™

CASE STUDY

The **FORKS MARKET**



THE FORKS MARKET IN WINNIPEG, MANITOBA, IS A BUSTLING HUB OF CULTURE AND RECREATION: HOME TO DOZENS OF RESTAURANTS AND SHOPS, A LUXURY HOTEL, A THEATRE, TWO MUSEUMS, A SKATEPARK, A LOCAL TELEVISION STATION, NUMEROUS HISTORICAL LANDMARKS AND SCULPTURES, AND ACRES OF PUBLIC SPACE. *With over 4-million visitors each year, the National Historic Site generates a huge amount of garbage.*

FROM 800 to 0

A 1998 audit revealed the site was generating over **800 tons of garbage per year**, and just over 500 tons were organic waste. The Forks was spending more than \$30,000 each year on waste management fees. As visitors have increased, the volume of garbage and cost of its disposal has only grown. That's why The Forks developed **Target Zero**, an initiative aiming for zero garbage, zero water consumption, and zero carbon emissions — a pretty impressive goal.

A New SOLUTION

Nioex™ President Shawn Compton approached The Forks with a novel solution to their organic waste woes — reduce the volume of waste going to landfill, help to meet their Target Zero goals, and actually save money. The solution? The BIOvator®.

Composting was not new to The Forks, however previous composters were not on-site, meaning high costs for waste transport. A BIOvator® was installed in 2010, and operated on a part-time basis as the Nioex™ team worked with The Forks to fine tune the unit. So far, the BIOvator® has been composting everything put into it.

“Very hands-on, very helpful. It's incredible actually - couldn't be any better. It's almost like having an employee on site.”

Dave Pancoe, Manager of Special Projects, The Forks Market, on Nioex™ customer service.

TARGET ZERO in Sight

The Forks is already seeing results: composting hundreds of pounds of organic waste each day (pre-consumer food scraps from restaurants, grass clippings, leaves, etc.), saving thousands on removal fees, and coming closer to meeting their lofty environmental goals — all thanks to the BIOvator®.

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As testing continues, The Forks is working to get over 29 food vendors on-board with compostable dishes and takeaway containers, allowing a huge amount of waste to be composted and recycled. With the help of the BIOvator®, and other green technologies, The Forks is coming closer every day to meeting their goal of only one garbage bag at the end of each week.

DEVELOPED, TESTED, AND PROVEN SUCCESSFUL, THE BIOVATOR® IN-VESSEL COMPOSTER IS THE DOWN-TO-EARTH SOLUTION FOR ORGANIC WASTE MANAGEMENT.

BIOvator® is one of the most cost-efficient waste management solutions on the market today, and is in use by over 200 operations across North America. From markets to military bases, hospitals to universities, BIOvator® can save operations money and save waste from landfills.



*Meet Your Green Initiatives and Save Thousands.
Contact Nioex™ today.*

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ENVIRONMENTALLY AND SOCIALLY
ACCEPTABLE SOLUTIONS