

## Enhanced aesthetics, same great hygiene and economic benefits



Restaurants can  
enjoy the same  
great hygiene  
and up to

**37%**

less paper  
consumption<sup>5</sup>

# The trial was a great success

## Tork Reflex is now implemented in our restaurant

“We have been using Tork products for years and decided to try the new dispenser. The design of the black dispenser fits perfectly with our modern open kitchen. We have previously had dispensers that we even painted black to match the interior.”

**Vicky Verdeyen, Restaurant owner and manager of Brasserie Nieuwpoort, BE**



### Tork Reflex™

#### System benefits

Single sheet dispensing supports consumption control and enhances hygiene, since user touches only own towel

Simple maintenance  
– side opening, demountable hood

Easy reach with just one hand from each angle thanks to rotating nozzle



Sleek design for upgraded interior aesthetics

Wide selection of refills for various needs:

- 1 and 2 ply rolls
- Blue / white color for special foodservice demand
- Natural color to visualize sustainability approach of the restaurant

#### Tork Reflex® Dispenser

Art. No	Refill ID	Color	Material	Size HxWxD (mm)	CON/TRP	
473191	M4	Black	Plastic	331x255x239	1	

### Holistic sustainability benefits from Tork

#### Tork Reflex™ Single Sheet Centerfeed Dispensers

Tork Reflex™ Refills are partially packed in 30% recycled plastics



Up to 37% lower paper consumption<sup>5</sup> results with less waste



Carbon neutral certified dispenser - produced with certified renewable electricity and compensated with climate projects<sup>6</sup>



Single sheet reduces cross contamination risks because users only touch what they use



Find out more at [tork.com/TBC](https://tork.com/TBC)



**ClimatePartner**  
certified product  
[climate-id.com/9VIUDN](https://climate-id.com/9VIUDN)



CO<sub>2</sub> measure  
reduce  
contribute

1. <https://mentalitch.com/8-advantages-of-open-kitchens-in-restaurants/> 2. <https://modernrestaurantmanagement.com/pros-and-cons-of-open-kitchens-in-restaurant-industry/> 3. <https://www.superiorseating.com/blog/pros-and-cons-of-open-restaurant-kitchens> 4. <https://entrepreneurialchef.com/benefits-of-an-open-restaurant-kitchen-design/> 5. Tork centerfeed against Tork Reflex™ System. Reduction accounted for in square meter used.  
6. Valid for dispensers sold or leased in Europe (except France) from May 2023. ClimatePartner certified product: [www.climate-id.com/9VIUDN](https://www.climate-id.com/9VIUDN)