

# WasteStation

Dewaterer and macerator



WasteStation reduces the **volume** of food waste by up to **80%**.

WasteStation reduces the **mass** of the food waste by up to **60%**.

## How much can YOU save?

### Transport Savings

Reduce waste collection costs by up to 80% by reducing the food waste volume and weight requiring collection.

### Storage Savings

By reducing the waste volume, on site waste storage facility requirements are also reduced.

### Labour Savings

The self cleaning system reduces staff time managing and processing any food waste.

### Energy Savings

Compact design and short processing times ensure low operating costs and minimal use of kitchen floor space.

**Food waste typically represents around 40% of total commercial catering waste.\* Of this 40%, approximately 77% is liquid. WasteStation grinds the food waste into fine particles, these particles feed directly into the built-in dewatering system.**

**imc**

Through centrifugal action, the WasteStation forces out the excess liquid from the macerated waste. This "grey water" is fed directly to drain, the resulting solid fraction of the food waste is collected in small, easily managed, lidded bins, ready for onward processing.

## Food waste – What can be processed?



## WasteStation, where can it be used?

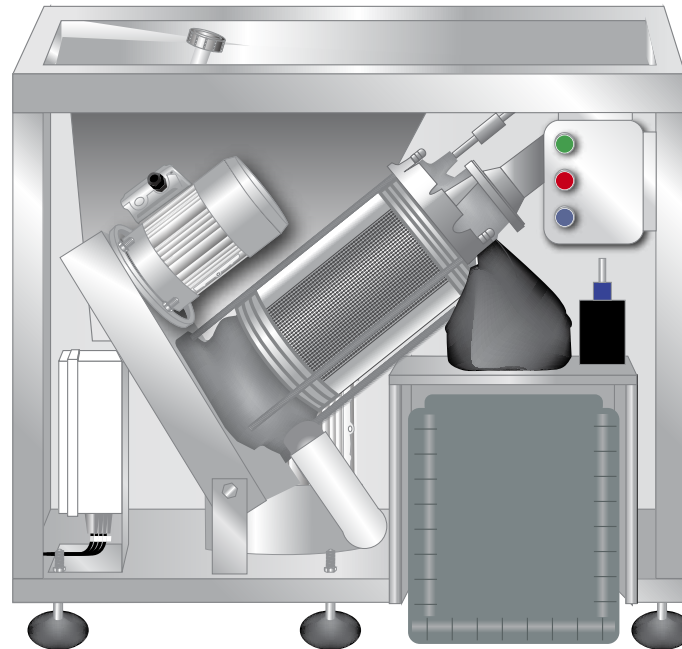
WasteStation is ideal for a wide range of application areas:

- Hotels
- Restaurants
- Supermarkets
- Schools
- Hospitals
- Canteens
- Refectories
- Prisons & Barracks

## WasteStation – Features and Benefits



**PLC control**



**Visual control panel**



**Self cleaning operation**



**Bin location within the footprint**

**Higher capture rate** - High capture rates improve the quality of the "grey water" going to drain (less suspended solid particles), aiding local water authority approval.

**Self rinse system** - Following each operation the machine undertakes a quick rinse cycle preventing any build up of food.

**Range of screen sizes** - Giving the option to recover greater waste levels or concentrate on pure volume reduction.

**Fully enclosed system** - Prevents food entering the unit, keeping the machine clean and free of waste and reducing operational noise.

**Self cleaning operation** - WasteStation can undertake a thorough clean ensuring the whole system is free of food and grease, vastly reducing the labour time required to operate the machine.

**Self emptying** - This eliminates the need for staff to empty the auger assembly reducing labour times required to operate the machine

**Visual control panel** - Kitchens are a noisy environment, WasteStation incorporates a simple LED display to allow monitoring of the state of the equipment during operation.

**Intelligent electronic sensor** - Detects when the bin is full.

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\*Source: Oxford Brookes University

Specifications are subject to change without notice.

**Food Waste to Resource**

