



**INSTALLATION, OPERATING AND MAINTENANCE MANUAL
PLEASE LEAVE WITH OPERATOR**

A34/047 R3

ECN 8060 January 2014



EC DECLARATION OF CONFORMITY

(Guarantee of Production Quality)

We, Imperial Machine Company Limited of:

Unit 1, Abbey Road, Wrexham Industrial Estate, Wrexham, LL13 9RF

Declare under our sole responsibility that the following machines; Food Waste Disposers, Impactor Range, Potboy, WastePro, WastePro II, WasteStation, Burnishers, Composters and Bench systems

As described in the technical construction file (TCF) documentation, are in conformity with the protection requirements of the Electromagnetic Compatibility Directive 2004/108/EC.

These products are manufactured in accordance with harmonised standards EN 61000-6-1: 2001 Immunity and EN 61000-6-3: 2001 Emissions.

They also satisfy the essential health and safety requirements of the Low Voltage Directive 2006/95/EC, EN60204-1 Safety of Machinery and are manufactured in accordance with product specific standards including BS EN 60335-1, BS EN 60335-2-16 and BS EN60335-2-64.

Approved by

Steve Witt

Director of Engineering

A handwritten signature in blue ink, appearing to be 'Steve Witt', is written over a faint, illegible stamp or watermark.

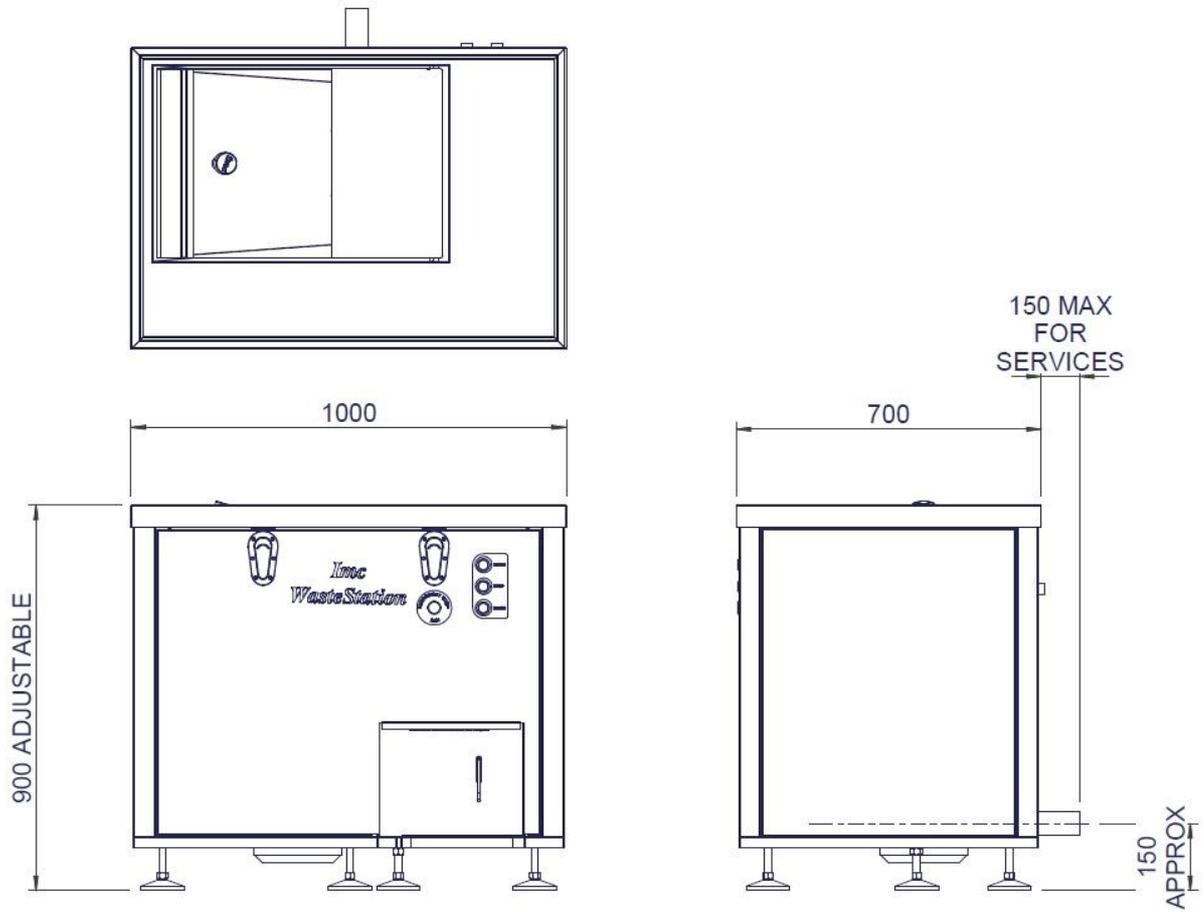
Signed at Wrexham, Date

January 2014

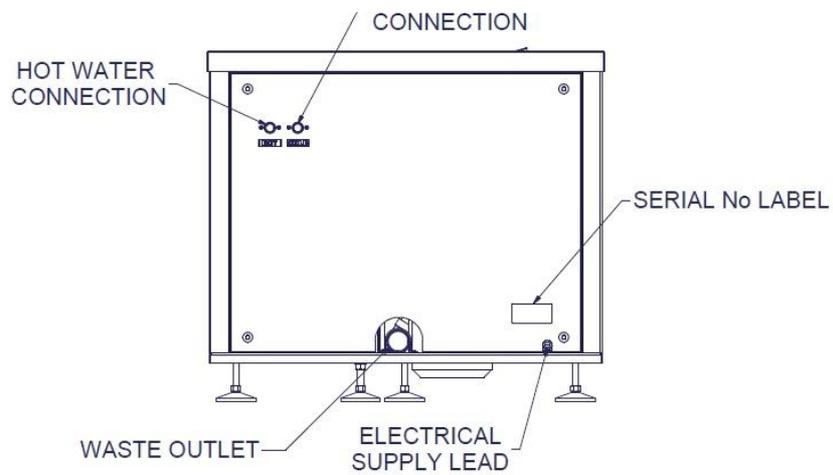
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MACHINE DIMENSIONS



View on Rear of Machine Showing Connections for Services



INTRODUCTION

This machine is intended for the processing of food waste matter by maceration under an automatic water flow, dewatering of the macerated food waste and discharge of the dewatered food waste into a receptacle. The 'grey' water will be discharged into the drainage system.

MODEL INFORMATION

There is currently one version: -
F79/010 with motor (size combined) 5.5HP (4.1kW)

Please read these instructions carefully for trouble-free installation and operation.

Please observe these instructions carefully.

The guarantee applies in this form to installations within the United Kingdom. Contact your WasteStation supplier first.

ON DELIVERY

Please check the contents against the following list and notify both the Carrier and Supplier within three days if anything is missing or damaged.

Fully assembled WasteStation with following items loose: -

Release key	=	1 off
Feeding Pusher	=	1 off
Waste bin	=	2 off
Instruction Manual	=	1 off
Operating Plaque	=	1 off (wall mounted self adhesive)

GUARANTEE

This machine is guaranteed by IMC for 2 Year from the date of its purchase from IMC, or from one of its stockists, dealers or distributors. The guarantee is limited to the replacement of faulty parts or products and excludes any consequential loss or expense incurred by purchasers. Defects, which arise from faulty installation, inadequate maintenance, incorrect use, and connection to the wrong electricity supply or fair wear and tear, are not covered by the guarantee.

The guarantee applies in this form to installations within the United Kingdom only.

Please observe the following instructions carefully.

INSTALLATION OPTIONS

FOR THE INSTALLER

These Instructions contain important information designed to help the user obtain the maximum benefit from the investment in an IMC Wastestation.

Please read them carefully before starting work, and consult with the supplier in the event of any queries.

Be sure to leave this Instruction Manual with the user after the installation of the machine is complete.

The machine is operated from the built-in control box.

SELECTION OF SITE

Select the site of the Wastestation with care so that it is convenient both for the major source of food waste and for access by machine operators. The machine should be installed as close to the existing drains as reasonably practicable.

SILVER SAVER (OPTION)

When waste disposers are installed next to dishwashing machines it is recommended that they be fitted with silver saver type safety baffles, which prevent the loss of cutlery into the units.

ORDER OF CONNECTION FOR ALL INSTALLATION OPTIONS

Install in the following sequence:

- 1 Adjust height and level
- 2 Connect waste outlet to the drains
- 3 Connect both water supply pipes ensuring correct orientation
- 4 Connect the electricity supply
- 5 Test and make any necessary adjustments.
- 6 Fix self-adhesive instruction plaque in a prominent position adjacent to machine

WARNING – THE MOTOR ON WASTEPRO II MUST ROTATE IN DIRECTION OF ARROW OR SERIOUS DAMAGE WILL OCCUR TO THE UNIT DURING FOOD PROCESSING

IF THE PIPE JOINTS ARE NOT CORRECTLY MADE, WATER LEAKAGE MAY OCCUR

1. Move the unit into position and adjust the levelling feet, it is advised that the height of the machine should be set to give a gap of 100mm underneath the machine to the floor.
2. Using a spirit level, check that the top of the unit is level in both planes and that it is at the required height. When correct, tighten all nuts and re-check levels.
3. Continue with SUPPLY CONNECTION INSTRUCTIONS.

SUPPLY CONNECTIONS

WATER SUPPLY CONNECTION

A 15 mm HOT and a 15mm COLD water supply are required on WasteStations, and the connections should be made to the ¾" 'Washing Machine' style connections on the rear of the machine. The head of water should not be less than 0.18 bar (1.8m).

When fitted with the standard hopper these machines have approval from the Water Research Centre for connection to a water supply via a storage cistern to which no other fittings are to be connected.

An alternative hopper with water inlet is available: it provides a Class A air gap so that the machine can be connected directly to a mains water supply.

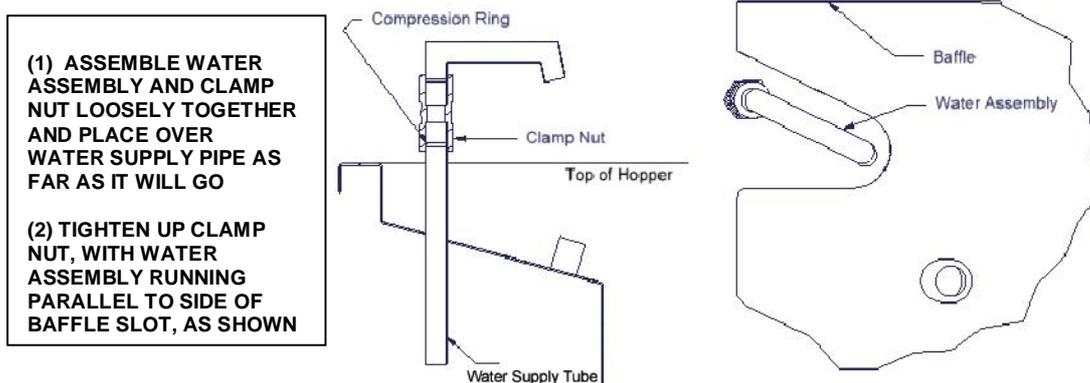
The rate of flow required for normal food waste is 12 - 15 litres per minute.

WASTE OUTLET CONNECTION

The machines are fitted with a standard 2" waste pipe stub outlet. The size of these outlets must not be reduced, and the drainpipe should run into 54mm outside diameter pipe work as far as its junction with the main pipe or outside manhole connection. The length of run between the machine and the main junction must be kept to a minimum and the pipe run must have a fall of at least 1 in 7. A running trap should be fitted, although "P" or "S" type traps can be used. Do not use bottle traps. Changes of direction should be made by bends rather than elbows and cleaning eyes should be fitted where possible, in accordance with standard plumbing practice. Copper pipe and compression fittings should be used, but plastic tubing is acceptable to most drainage authorities.

IMC Wastestations must have an independent waste pipe, which does not also serve sinks, dishwashers and similar equipment. It is imperative that the waste pipe from the Wastestation bypasses any grease trap, which may be present. If this outlet is positioned below a control box, it is important to use fittings, which give at least the minimum 220mm clearance, required for service access.

ALTERNATIVE HOPPER ARRANGEMENT



Every machine is run and tested by IMC before dispatch. The water flow adjustments are made then but will require resetting when installed in the final location. A service valve should be installed in the pipe work to each of the water inlets and these should be set fully open to start with, adjusting to suit during installation. Ensure that water supply demands made by other equipment served by the same supply pipe do not starve the WasteStation. To avoid this, run the piping in a size larger than recommended above and reduce at connection point to the machine.

ELECTRICAL CONNECTION

All electrical work must be carried out by a qualified electrician and in accordance with the IEE Codes of Practice. Examine the rating plate located on the rear panel (next to the mains inlet) to ensure that the characteristics shown are correct for the supply available. The supply cable fitted is the minimum required for connection to the mains supply. Site conditions may vary with additional length of cable run, encapsulation in trunking, bunched with other cables etc. Should this apply, the electrician must alter the cable accordingly.

The WasteStation should be connected to a suitable 3-phase isolator providing at least 3mm separation in all poles.

The mains supply cord - cable colours and cable markings are shown in the table below:

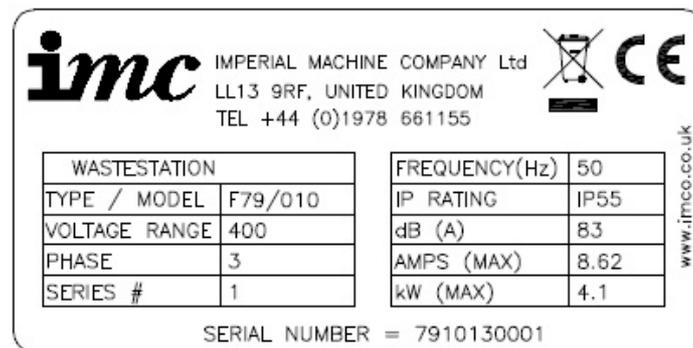
Phase	Cable Colour	Cable Marking
L1	Brown	L1
L2	Black	L2
L3	Grey	L3
Earth	Yellow/Green	None

Warning: This appliance must be earthed.

If the supply cord becomes damaged it must be replaced by qualified electrician in order to avoid a hazard.

Examine the rating plate attached to the machine to ensure that the characteristics shown are correct for the supply available. The rating plate is located on the rear of the machine.

Sample Rating Plate



The tabulation below illustrates typical fuse ratings for an ambient temperature of 25-35° centigrade. Should the environment temperature be greater than this, de-rate accordingly.

WARNING – THIS MACHINE MUST BE EARTHED

Machine Ratings and Cable Coding

Model	Electricity Supply Volts- Phase-Hz	Input kW	Fuse Rating Amps
Wastestation	400-3-50	4.1	16

TESTING

Check finally that all supply connections are correctly made and soundly fixed, that nothing has been left in the grinding chamber, that the rotor is free to rotate (use the release key if necessary) and that the interlock knob is screwed down.

The machine is now ready to operate.

OPERATION OF MACHINE

During the operation of the machine certain indicator lights will be illuminated on the front control box these give an indication of what operation the machine is carrying out.

MACHINE RUNNING MODES & INDICATOR LIGHTS

When the machine is running the button lights on the front of the machine will be constantly lit or flash, the meaning of this is explained below



Solid Green
Machine Running



Flashing Green
Machine Stopping



No Lights
Machine Stopped
No Warnings



Flashing Blue
Machine in Cleaning Mode



Solid Red
WARNING! – Bin Not Present
Machine Stopped



Flashing Red
WARNING! – Bin Full
Machine Stopped

INITIAL OPERATION

1. Switch on the electricity and water supplies.
2. Ensure that a waste bin is in place in the machine outlet area (a red light will illuminate if the bin is not in place).

3. Press the green 'START' button, water should flow immediately, if no water flows within 2 seconds, press the emergency stop button to stop the machine and check the water supply connections and ensure that the water supplies are turned on.
4. With the machine running, inspect the waste and water supply piping for leaks. Estimate that the volume of water flowing is correct – refer to WATER SUPPLY CONNECTION. If adjustments are needed, use a screwdriver to adjust the position of the slot on the control screw of the service valve. Maximum flow is with the slot in line with the pipe.
5. Undo the front panel of the machine by releasing the 2 black catches on the front panel. Ensure that the auger within the dewaterer (WastePro II) is rotating in a clockwise direction (viewed from top and same direction as the arrow on the motor). Replace the front panel ensuring the catches are locked down.
6. Try a small amount of food waste to check disposal and dewatering are working successfully and that there is no internal obstruction in the waste pipe causing a blockage. Also check that a small amount of waste goes into the waste bin.
7. With the machine running unscrew the interlock knob .The machine will switch itself off almost immediately. By the time the knob is fully unscrewed and the safety baffle open, the rotor in the grinding chamber will have completely stopped.

When these checks, tests and adjustments are completed, the IMC WasteStation is ready for use.

NORMAL OPERATION

1. Ensure that safety baffle is closed and the interlock knob is screwed down fully.
2. Press green button to start. This activates the start up sequence.
3. Feed waste into the hopper at a uniform rate (not too fast), using the feeding pusher if necessary, briefly allowing each load to clear the macerator before feeding in the next batch.
4. If the macerator stalls or is severely overloaded, it may cause the automatic cut out on the motor to operate. Once the motor has cooled it can be re-started. Note that stopping the motor and restarting it reverses the direction of the rotor and can help to relieve an overload. If the machine remains stalled, see **RELEASING A JAM** below.
5. If the main rotor seal is damaged and water passes through it, this will be revealed by water passing through the leak indicator tube and collecting beneath the machine.
6. If overly wet food goes into the waste bin then the rate of feeding the hopper should be decreased, and the unit allowed to run with no food for a short while to allow it to flush.

RELEASING A JAM

As a result of a jam occurring, the machine will stall and stop. Switch off the machine at the mains, unscrew the interlock knob and lift the safety baffle. Engage the prongs of the release key into the vanes of the rotor. Exert pressure in either direction to free the blockage and remove the offending item by hand. Check that the rotor is free to rotate through 360° and withdraw the release key. Close the safety baffle and screw down the knob fully.

WATER FLOW CONTROL

When operating the WasteStation, the water flow control should initially be set at its highest position before turning it down whilst the waste is being processed. The rate of water flow can be adjusted up or down for each installation to take account of unique factors such as the length of, and number of bends in, the drainage piping, and the fall of the pipe.

A bucket of warm (**NOT HOT**), soapy water poured into the FWD's hopper at the end of each day will both clean the equipment and help disperse any residual solids in the piping.

MAINTENANCE

Daily: Clean down thoroughly after use especially inside the hopper. Unscrew the safety interlock knob and open the baffle to gain access internally

Cleaning is assisted by the use of a low-pressure spray, an IMC Pre-Rinse Spray or a Reel-Kleen retractable hose reel.

Place a washing bowl into the waste bucket area and with a 'dishwashing brush' or similar, clean out the inside of the outfeed chute.

Wipe over the exterior of the machine, including the back areas not normally visible. Proprietary cleaners may safely be used but avoid particularly aggressive cleaners and neat bleach solutions.

End each day by pressing the blue 'Clean' button and allowing the machine to perform its own automated cleaning cycle (a bin must be in place to do this)

12 monthly: Check for motor bearing wear by:

- Sound of motor
- Side movement of rotor

WARNING – BEFORE ATEMPTING SERVICE WORK ENSURE THAT ELECTRICITY SUPPLY AND WATER SUPPLY ARE TURNED OFF AT THE MAIN SUPPLY AND WATER STOPCOCK.

USAGE

- 1 The IMC WasteStation is designed for the disposal and dewatering of food waste. Fat can safely be disposed off provided it has solidified.



- 2 **DO NOT PUT STRING, CLOTH, PLASTIC, WIRE, GLASS, CORK OR METAL OBJECTS INTO THE MACHINE.**

- 3 Always start the machine before putting waste into it. Introducing mixed waste into the machine will ensure more efficient disposal than accumulating and introducing waste of a similar nature.



- 4 **DO NOT FEED LARGE AMOUNTS ALL AT ONCE THIS WILL CAUSE BLOCKAGES.**



- 5 **IF FEEDING LARGE QUANTITIES OF THE SAME FOOD ITEM, ie RICE, PASTA, POTATOES etc IT MUST BE FED SLOWLY ALLOWING EACH SMALL BATCH TO PASS THROUGH THE DEWATERER INTO THE BIN OR BLOCKAGES MAY OCCUR.**

PARTS LIST - MACERATOR

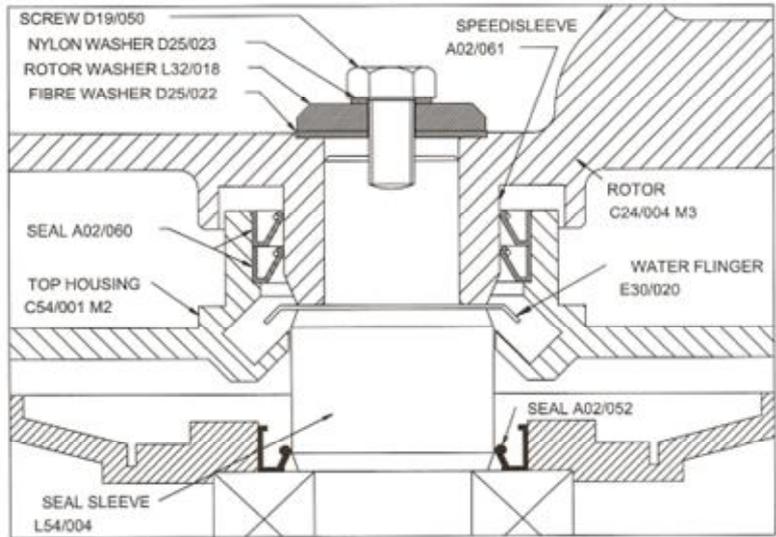
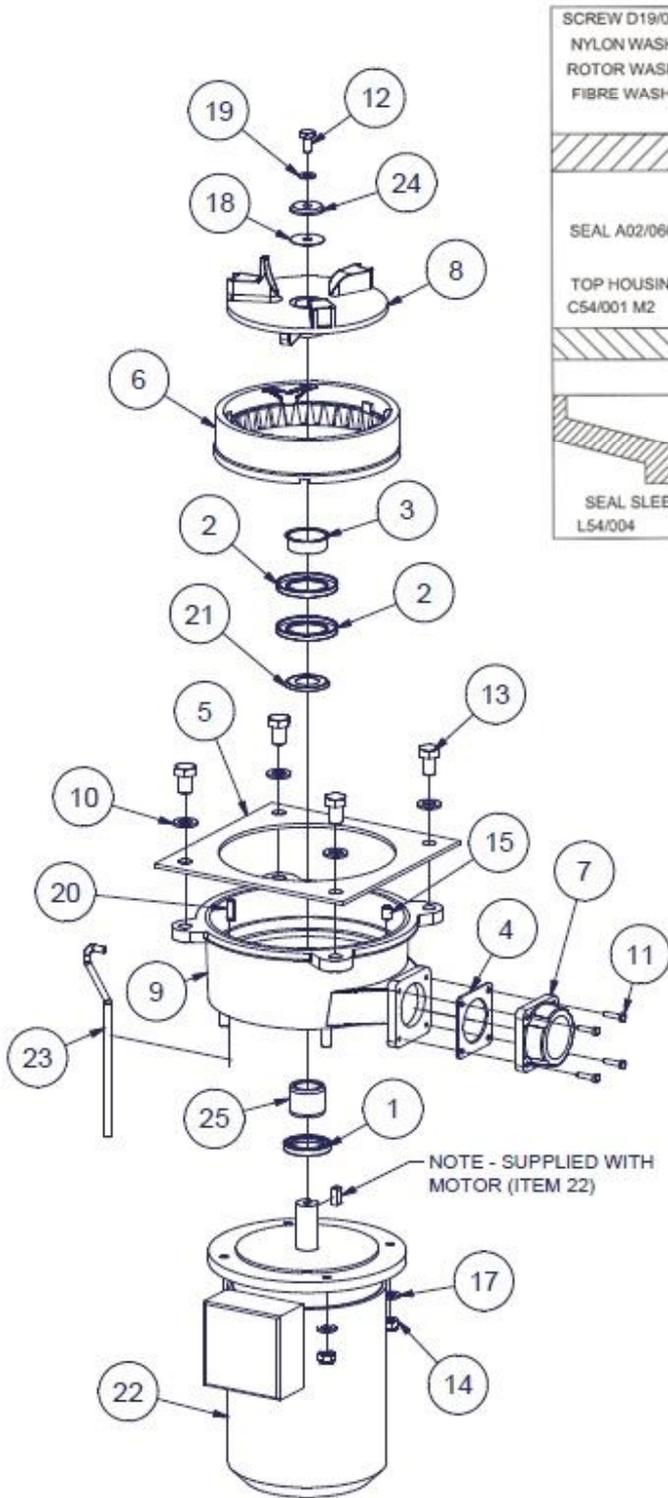
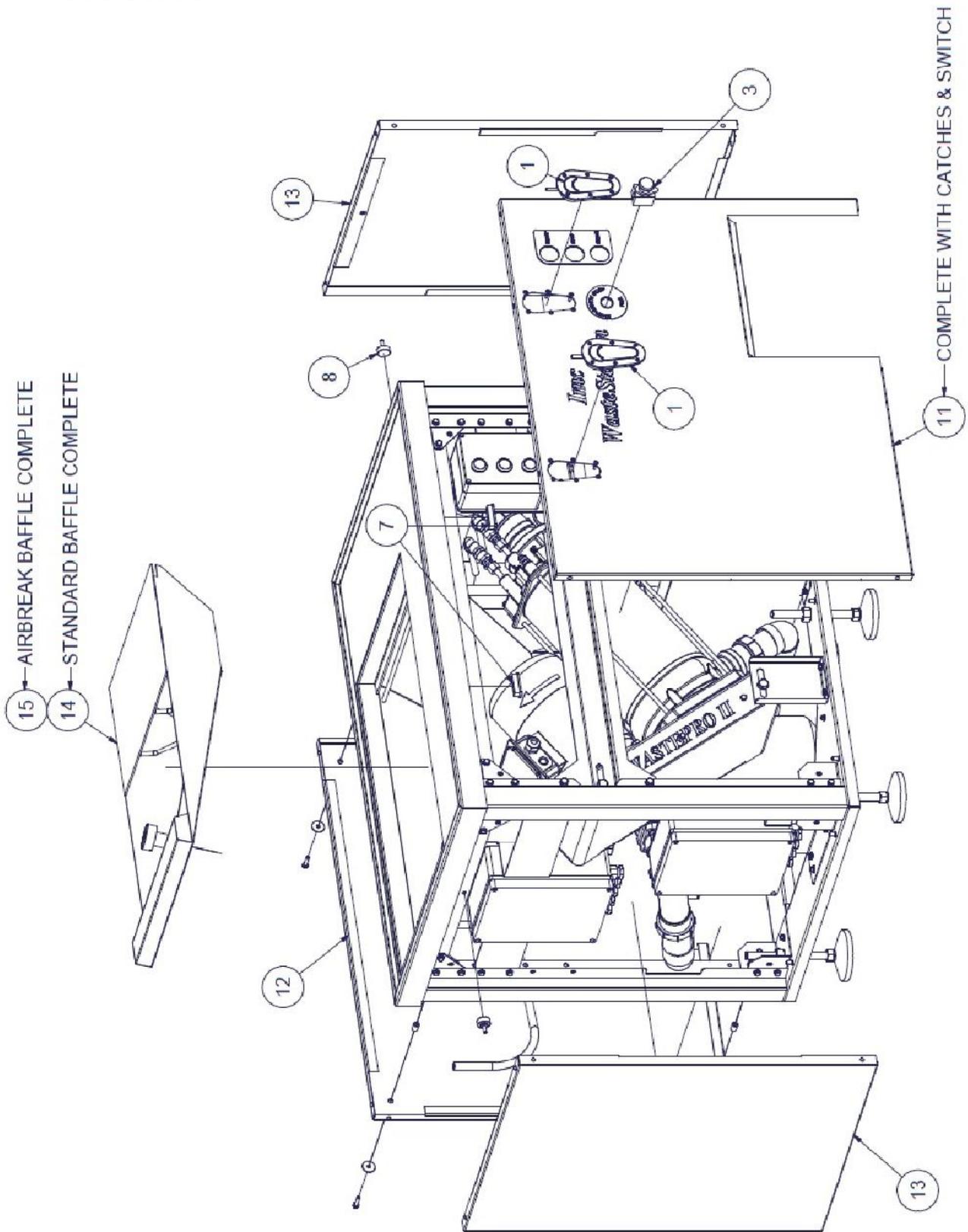


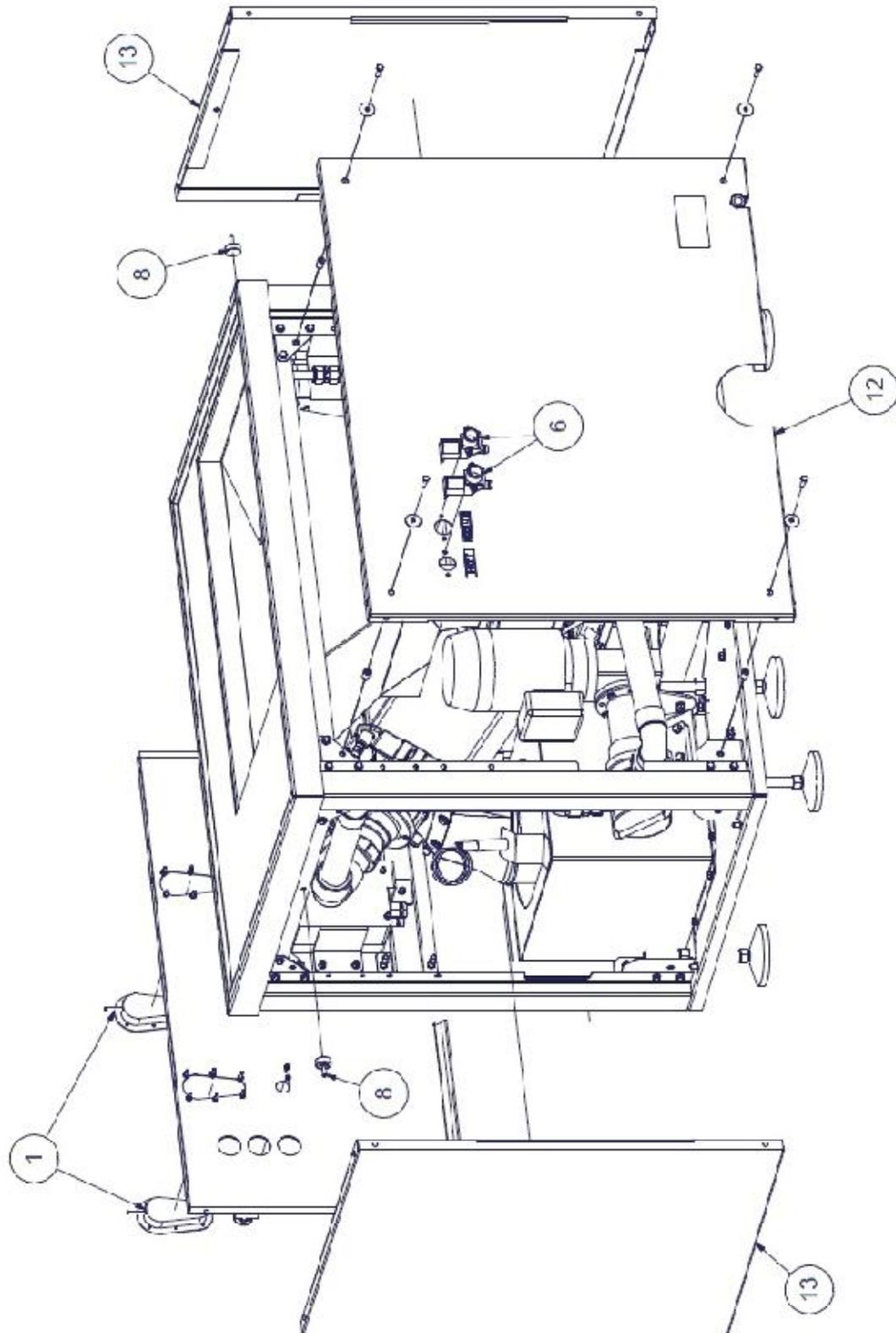
Fig 10: Seal Assembly Macerator

REF	PART NO	DESCRIPTION
1	A02/052	Seal Single Lip
2	A02/060	Seal Single Lip
3	A02/061	Speedi Sleeve
4	A11/098	Waste Outlet Gasket
5	A11/150	Hopper Gasket
6	C15/013 M1	Cutter
7	C23/004 M1	Waste Outlet
8	C24/004 M2	Rotor Machined
9	C54/001 M2	Housing Machined
10	D08/097	M16 Washer
11	D19/041	Screw M6x25
12	D19/050	Screw M10x20
13	D19/109	Screw M16x25
14	D20/033	Nut M12
15	D22/046	Screw M10x16
16	D23/035	Stud M12x40
17	D25/011	Washer M12
18	D25/022	Washer Fibre
19	D25/023	Washer Nylon
20	D26/007	Tension Pin
21	E30/020	Water Flinger Rotor
22	G40/122	Motor
23	J06/046	Nylon Tube
24	L32/018	Washer Rotor
25	L54/004	Seal Sleeve

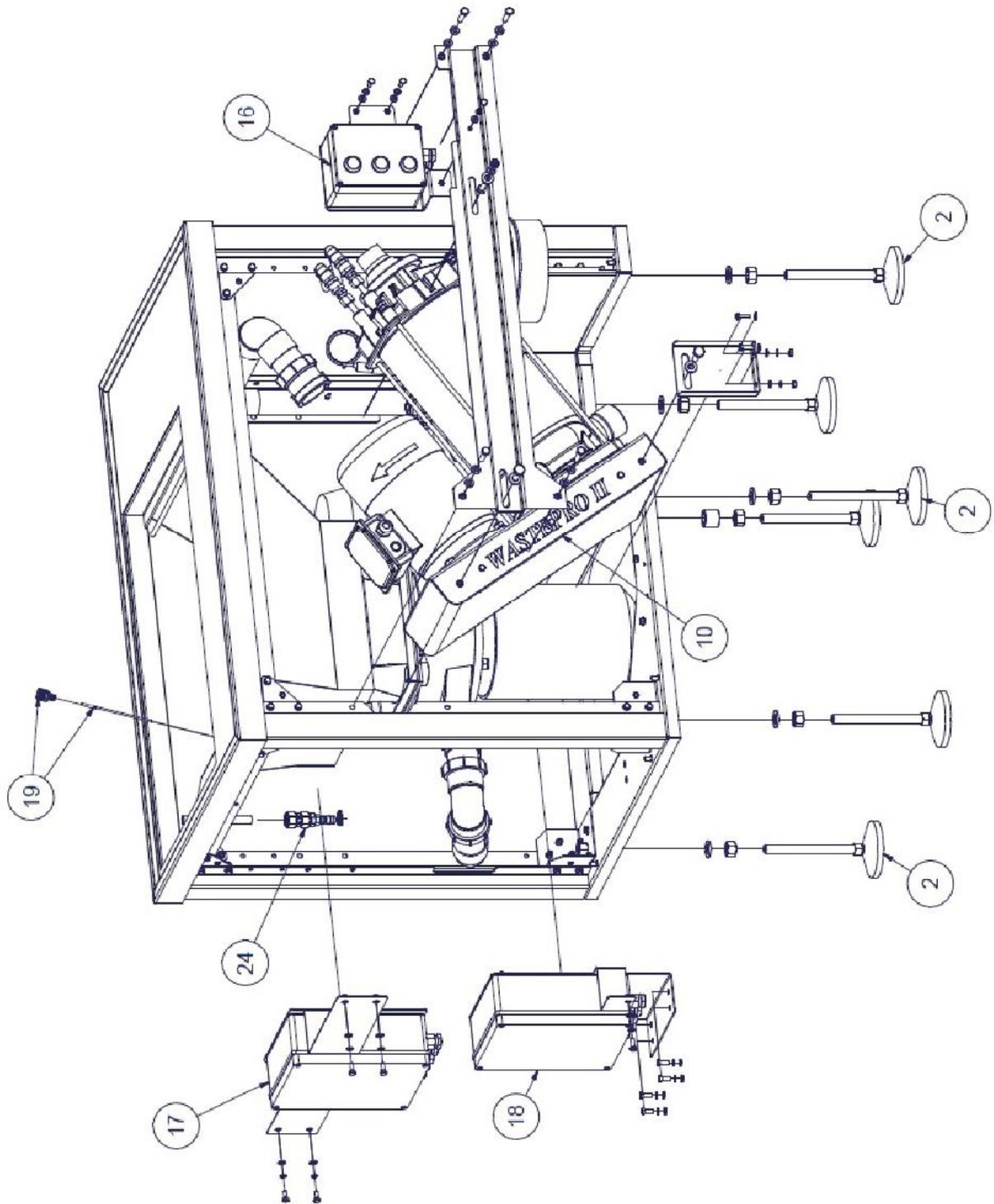
EXPLODED VIEW 1



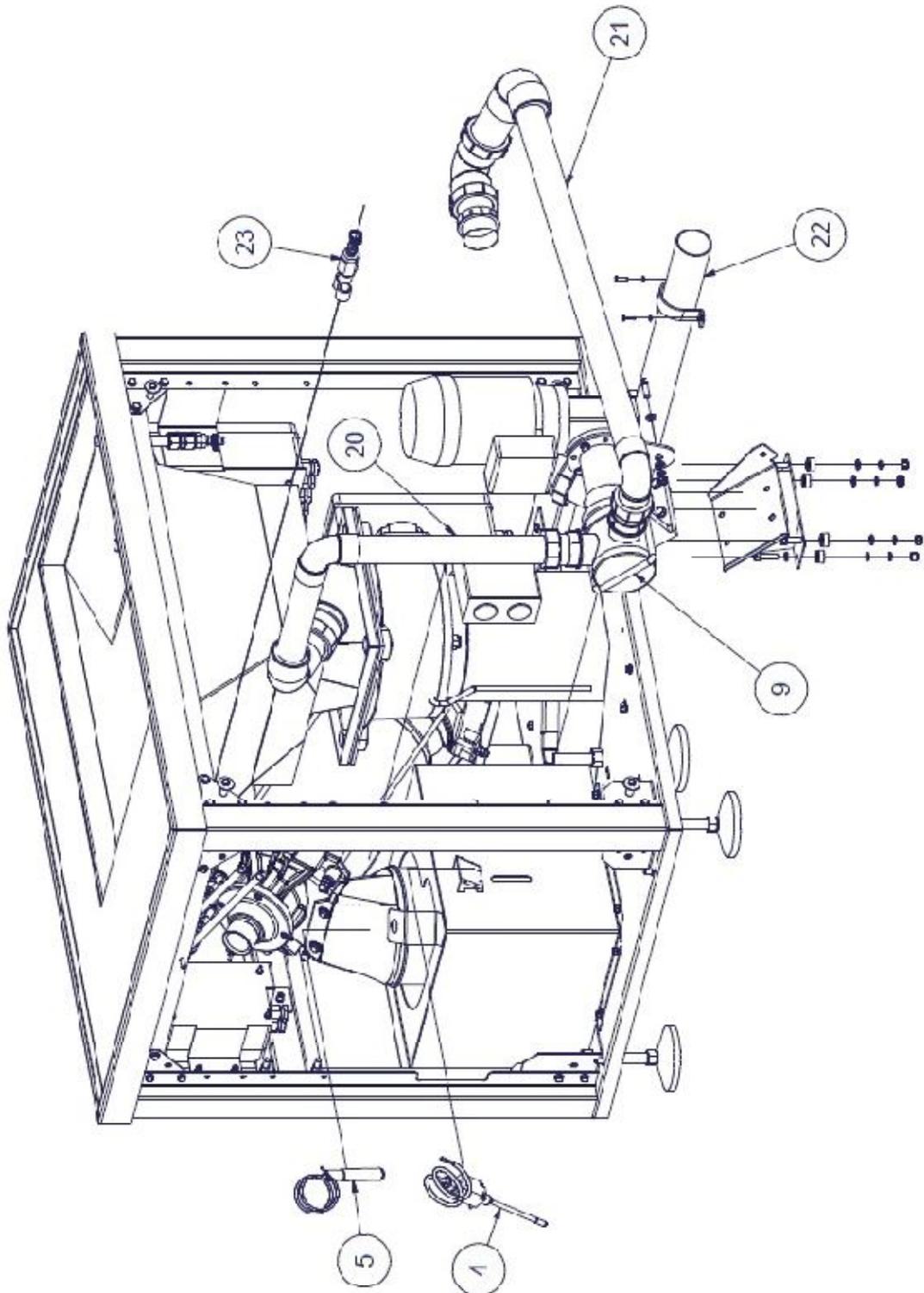
EXPLODED VIEW 2



EXPLODED VIEW 3



EXPLODED VIEW 4



PARTS LIST F79/010 WASTESTATION

REF	PART NO	DESCRIPTION
1	A21/052	Door Catches
2	A75/031	Adjustable Foot
3	G45/121	Emergency Stop Switch
4	G45/139	Bin Location Switch
5	G45/140	Bin Full Sensor
6	J03/165	Water Inlet Valve
7	L79/002	Front Panel Pin Location
8	L79/005	Side Panel Retaining Screw
9	S78/015	Pump Assembly Complete
10	S78/021	WastePro II Full Assembly
11	S79/022	Front Panel Assembly Complete
12	S79/023	Rear Panel Assembly
13	S79/024	Side Panel Assembly
14	S79/033	Baffle Assembly
15	S79/034	Baffle Assembly (Air Break)
16	S79/039	Starter Box Assembly
17	S79/040	Motor Box Assembly
18	S79/041	Controller Box Assembly
19	S79/043	Interlock Switch
20	S79/045	Pipe Assy – Pump to WPRO II
21	S79/046	Pipe Assy – FWD to Pump
22	S79/047	Pipe Assy – WPRO II to Waste
23	S79/048	Y-Adaptor & Hosetail Assy
24	S79/049	Water Supply to FWD Assy

SPARES

PART NO	DESCRIPTION
A13/125	Scraper
E13/016B Z	Release Key
J06/072	Inlet Hose
K12/357	Waste Bin

FAULT DIAGNOSIS**Machine does not start**

Cause	Action
Electrical supply is not turned on.	Switch on supply.
The mains isolator has tripped.	Call site electrician to reset the isolator. If problem persists contact service personnel.
Waste bin is full (flashing red light)	Empty and then replace the bin
Waste bin is out of position (solid red light)	Replace the bin in its correct position inside the bin enclosure on the machine.
Baffle is not correctly fitted.	Check baffle is in position and secured. If problem persists contact service personnel.
One of the motor overload relays has tripped.	Rectify the problem then reset the overload relay.
Emergency stop button has been pressed.	Deal with the emergency then reset the button by turning it clockwise as shown on the button.

Unexpected system stop

Cause	Action
Electrical supply turned off.	Switch on supply.
The mains isolator has tripped.	Call site electrician to reset the isolator. If problem persists contact service personnel.
Waste bin is full (flashing red light)	Empty and then replace the bin
Waste bin is out of position (solid red light)	Replace the bin in its correct position inside the bin enclosure on the machine.
Baffle is not correctly fitted.	Check baffle is in position and secured. If problem persists contact service personnel.
Motor overload has tripped.	Allow motor to cool for 10 minutes and restart. If problem persists contact service personnel.
Emergency stop button has been pressed.	Deal with the emergency then reset the button by turning it clockwise as shown on the button.
Waste jammed in disposer grinding unit.	Remove blockage from grinding unit. See instructions on page 3.

Waste not processed

Cause	Action
A blockage has occurred in the waste pipe.	Clear blockage from waste pipe.

Slurry in Bin

Cause	Action
Feeding too quickly.	Allow to clear and feed more slowly.

ORDERING SPARE PARTS

In the event that spare parts or accessories need to be ordered, please always quote the SERIES AND SERIAL NUMBER of the machine. This is to be found on the rating plate located near the supply cable.

For installations outside the UK please contact your supplier.

For information on IMC spares and service support (if applicable), please call IMC on +44 (0) 1978 661155. Alternatively, contact us via email or fax:

IMC Spares Desk

Fax: +44 (0) 1978 667759

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FURTHER INFORMATION

<http://www.imco.co.uk/food-waste-mgt/wastestation>

<http://www.youtube.com/watch?v=Im7WIM-wDHQ>