

IMC WASTESTATION MACERATOR AND DEWATERER - WITH **AIRBREAK**

MODEL: F79/010



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. 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.

PRODUCT OPTIONS AND ACCESSORIES

K12/357 Waste Caddy for WasteStation and WastePro II

PRODUCT FEATURES

- A solution for your business process up to 700 kg waste per hour, the equivalent of 1450 covers
- 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 reduce staff time processing and managing waste, fast efficient disposal of food waste as and when you need to, with no schedule
- Self-cleaning operation WasteStation can undertake a thorough clean, ensuring the whole system is free of food and grease
- Self-emptying eliminates the need for staff to empty the auger assembly, reducing labour times required to operate the machine. Intelligent electronic sensor detects when the bin is full
- Visual control panel kitchens are a noisy environment, so WasteStation incorporates a simple LED display to allow monitoring of the state of the equipment during operation
- Energy savings compact design and short processing times ensure low operating costs and minimal use of kitchen floor space
- Maximise kitchen hygiene fully enclosed system prevents food entering the unit, keeping the machine clean and free of waste, and reducing operational noise. Following each operation, the machine undertakes a quick self-rinse cycle, preventing any build-up of food
- Hot and cold water feed required
- The waste pipe run must have a fall of at least 1 in 7.







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WEIGHTS & DIMENSIONS	
Width	900 mil
Depth	700 mil
Height	1000 mil
Weight	192 kg

SHIPPING DETAILS	
Ship Width	90 cm
Ship Depth	115 cm
Ship Height	152 cm
Ship Weight	295 kg
Number of Shipment Parcels	1
Ship Method	LTL Common Carrier
Shipping Origin Zip Code	LN6 3QZ, UNITED KINGDOM
Quick Ship Product	No

PRODUCT CERTIFICATIONS



ENERGY SPECS	
Primary Energy Type	Electric
Electrical Total Amperage	8.62 A
Electrical Volts	380-415V
Electrical Total Wattage	4100 W
Electrical Kilowatts	4.1 kW
Electrical Phase	3-Phase
Electrical Plug Type	Hardwired

Number of Electrical Plugs	Not Applicable
Electrical Connection Type	Direct Hardwired
Number of Electrical Conductor Wires	1_
Dedicated Circuit Required	Yes
Electrical Remarks	Three
Energy Saving	No

ADDITIONAL SPECIFICATIONS	
Airbreak	Yes
Control Type	On/Off
Meal Waste Servings Processed Per Sitting	1450
Motor Power	5.5 hp
Operating Noise Level	83 dB
Operator Safety Method	User Guide

Self-Cleaning Capable	Yes
Waste Compaction Ratio	80 %
Waste Processing Capacity Per Hour: Weight	700 kg
Waste Types Processed	Tough (all red meat bones, cauliflower stalks, fish skins)
Water Consumption Rate	10 l/min

 \mbox{IMC} reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions nominal.

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BIDDING SPECIFICATIONS

Bidding Specifications Not Available.

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