



WASTE₂O

Waste₂O™ is an “on-site” in-kitchen/indoor food waste solution for busy commercial premises. An environmentally sustainable alternative to roadside pick-ups or traditional food waste disposal units.

The Waste₂O turns organic food waste into waste water, reducing the need for trucks on the road and reduces drain infrastructure/blockage issues from conventional disposal methods.

Benefits:

- ✓ Helps the user reduce food wastage
- ✓ Less food waste to landfill
- ✓ Recycles water held in food waste
- ✓ Reduces CO2 emissions, taking trucks off the road
- ✓ Dramatically reduces water usage over conventional drain-based methods of food waste disposal
- ✓ Reduces expensive drain blockages/breakdowns
- ✓ Affordable & sustainable food waste management system
- ✓ Environmentally-sound solution

Features:

- ✓ Compact indoor design
- ✓ Easy to operate
- ✓ Easy to install
- ✓ WRc-approved
- ✓ CE-certified

“Waste₂O uses the existing drain infrastructure to transport low density suspended solids” Dr John Lear

MODEL: **W20.180.2**



WRAS-approved
in-break tank



Model: W20.180.2 - IFSC's Waste₂O food waste bio-digester
Manufacturer: Mechline Developments Limited

PURPOSE

IFSC's bio-digester is designed to be a sustainable, on-site, compact food waste solution that can be installed in the kitchen dishwash area or area convenient to kitchen operations. It digests up to 180 Kg of soft, organic food waste to waste water in a 24-hour period.

FEATURES & BENEFITS

- Digests anything a person can digest
- Produces only waste water, safe for drains, WRC-approved
- Water inherent to food waste is captured and reclaimed by local waste water treatment facilities
- No solid waste to manage
- Compact design, easy to use and operate
- Reduces how much food waste goes to landfill
- Fewer food waste collections reduce your carbon footprint
- Uses safe, naturally-occurring microorganisms, classed as Hazard Group 1, that also start the breakdown of fats, oils, grease (FOGs)

CONFIGURATION OPTIONS

- Volume Sensor - an optional application to help site operators monitor how much food waste is being put through the machine, prompting good practice in the prevention of further food waste. Sold separately.

ACCREDITATIONS

- WRC-approved
- CE-certified
- Incorporates WRAS-approved air break tank, listing number 1209336

MATERIAL / COLOUR / DESCRIPTION

Stainless steel external panels. Moulded MDPE, IP-rated, impact resistant top through which food is loaded; service access panels to the front where bio-fluid replacement box is situated. Visual and audible indicators to ensure correct usage.

WEIGHT

230 Kg (when empty)

WATER USAGE & RECOMMENDED PRESSURE

Recommended pressure	2 to 5 bar at constant 50°C
Maximum water hardness	70mg per litre
Water usage	Approx 600 litres (0.6m ³) per 24 hours

SPECIAL NOTES

Machine has 4 height adjustable legs, integral drain pump and locking service access panels. Unless otherwise stated, machine is supplied with poly-chips, booster block and first 3-month's (approx.) supply of bio-fluid. On-going supplies are required and are sold separately - see 'on-going machine requirements' below.



SITE REQUIREMENTS

Note: Further information available in the Operator Manual

Low energy & operational requirements:

- ½-in BSP continuous warm water connection (50°C)
- 1 ½-in drain connection (to main sewer)
- 230V, 50Hz, 10-amp 1-phase power connection (1.7 metre cable and moulded plug supplied)

Specific water, drain and power connections are required for a successful installation. Recommended for installation in a well-ventilated area. Installation is performed by others. Unless otherwise arranged, IFSC will commission the machine and train staff when the machine is planned for its first use.

Service access clearances: LHS 600mm (24") / RHS 600mm (24") / Rear: 90mm (31/2").

Optimal performance and machine capacity is dependent on food temperature, schedule of filling and types of food. The resulting waste water (effluent) is safe for drains and sewer systems. Output will vary according to volume and type of food waste added.

ON-GOING MACHINE REQUIREMENTS

- **W20.EPAK** - Bio-Fluid Pack Master Box. A highly specialised biological preparation for odour control and breaking down of organic matter. Supplied in master boxes of 3x 5-Litre. Replace approx. every month.
- **W20.BOOST** - Annual Re-Charge Booster Block. A water-soluble block containing microorganisms for digesting soft organic food waste. Supplied as 1x block. Replace approx. 1x per year unless the machine has not been operated for longer than one month, then use a block to re-charge the population of microorganisms.
- Top-up of poly-chips, on occasion as required

WARRANTY

One-year manufacturer's warranty for parts and labour. Terms and conditions apply. Optional maintenance packages available, sold separately.

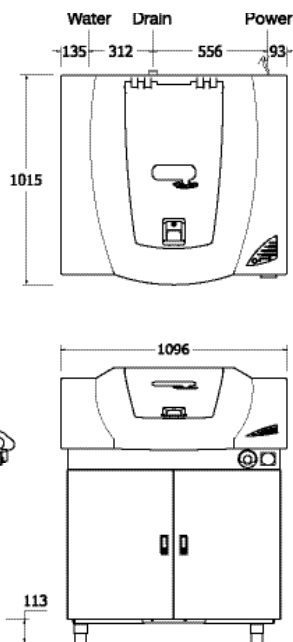
RECOMMENDED USE

Ideal for food service operations wanting to efficiently reduce and manage their food waste in an environmentally responsible and sustainable way. Also recommended is the introduction of GreasePak, a highly effective means of maintaining the drain system, avoiding issues associated with blockages caused by fats, oils and greases. GreasePak is complementary to any existing grease traps which may be in place.

SIMILAR PRODUCTS

Model: W20.400, Waste2GO

TECHNICAL ASSISTANCE: email enquiries@ifsc.sg and ask for the Technical Helpdesk



See 'SITE REQUIREMENTS' for important recommended clearances for service access.



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