

MODEL: **Waste 20 W20.180.3**



# WASTE<sub>2</sub>O

Food Waste Bio-Digester

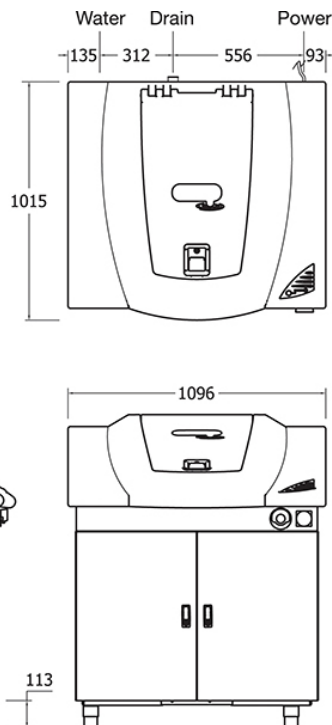
**Accreditation :** WRc  
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**FEATURES & BENEFITS**

- Digests up to 180 Kg of soft, organic food waste to waste water in a 24-hour period
- 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)

**TECHNICAL INFO**

- **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)
- **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-months (approx.) supply of bio-fluid. On-going supplies are required and are sold separately. Installation NOT included
- **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.



Dimensions are in millimeters.

**MAINTENANCE & CLEANING**

Cleaning chrome: Do not use abrasive, chlorine or acid-based cleaning products. Avoid contact with concentrated bleach. Clean with soapy water using a cloth or sponge.

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