

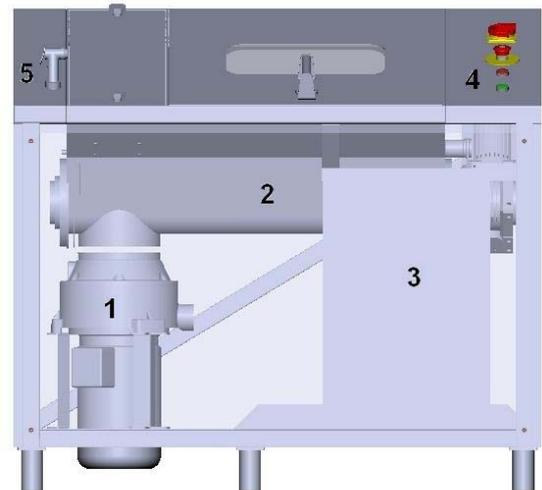
## FREE-STANDING WASTE DISPOSAL UNIT: **MAXI**

The free standing disposal unit MAXI is a machine which grinds food waste produced in large commercial establishments with the following targets:

- ❑ To minimize the labour cost in the food management and waste collection and improve the efficiency of the internal organization
- ❑ To be in compliance with HACCP rules.
- ❑ To perform a real separate collection of the organic fraction.

The MACHINE is made up by a stainless steel cabinet containing a commercial food waste disposer (1) and an auger- at the bottom of the "intake hopper" (2); the MACHINE is run by a PLC unit, located inside the board covered by the front panel (3), by means of a working software which also informs the maintenance staff about any possible failures or malfunctions of the unit. Next to the hopper lid are the controls (4), while next to the disposer lid is located the hose spray (5) to wash the MACHINE. The rear side is open, allowing easy access for the maintenance staff.

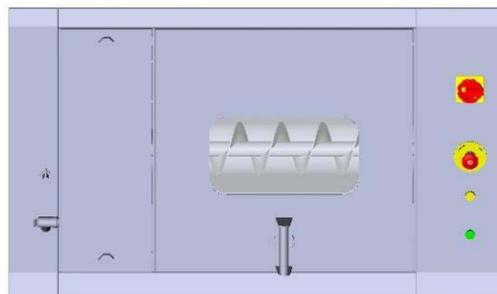
The MACHINE is equipped with a double active safety system which stops the disposer or the auger when opening the respective lids. The MACHINE is predisposed to be connected, by means of appropriate pipes, to a temporary storage tank and a dewatering unit.



Lateral view

View from above

Lateral view



## WORKING PRINCIPLE

This free-standing waste disposal MAXI unit has been designed for disposing of food waste produced in large commercial establishments such as: supermarkets, restaurants, hotels, hospitals and catering users.

Compared with the other free standing units, this unit has been designed to work in a BATCH FEED working cycle.

The large capacity of the intake hopper (almost 90 litres) that lodges a stainless steel auger at the bottom of it, allows to process bulk quantity of food waste, the typical food waste produced in supermarkets and large catering establishments, on batch feed operation without applying any pre-treatment chopping operation.

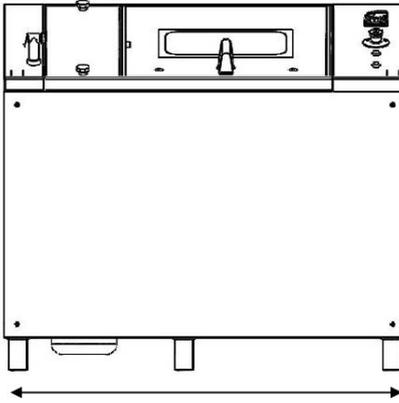
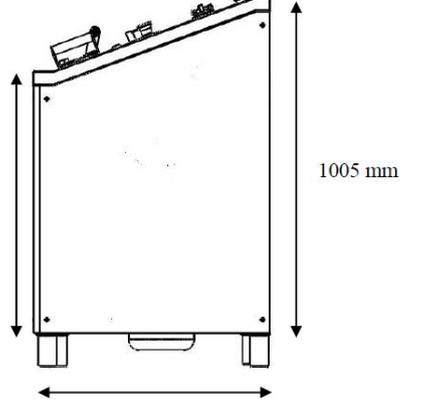
The unit is equipped with a "booster" mechanism which allows modifying the auger rotating timings by pressing a command on the panel. The operator can extend the onward rotation time of the auger in order to process more food waste inside the disposer.

The unit can be linked, remotely, with the de-watering area, normally located outside the kitchen or food preparation area, by means of a dedicated drainage line.

Through the de-watering process, we get reductions in weight, volume and fermentability of the food waste.

While the watery component goes into the sewage system, the solid component (food waste), drastically reduced in weight (about 50%) and volume (about 80%) can be easily stored and recycled for a possible re-use.

## Overall dimension and technical features

 <p>1200 mm</p>	 <p>785 mm</p> <p>1005 mm</p> <p>700 mm</p>	<p><b>BATCH FEED</b> cycle unit:</p> <p>Width (W) : 1200 mm Height (H): 1005 mm Length (L): 700 mm</p> <p>Weight : 250 kg.</p>
--	--	--

**Disposer 2,2 kW – Pump with geared motor 0,75 kW – Auger 0,55 kW**

**Electrical connection: Power supply :** 3 phase 400V – 50Hz **Power input :** 3.50 kw **Socket :** 3P+Earth – 16 Amp (4 wires)

**Water connection: cold water:** ¾ o ½ - 2.5 bar **Water consumption:** Approx. 15 litres per minute

**Capacity:** up to 250 kgs per hours

**Drain connection:** 50 mm. pipe is required

**Dedicated drainage line:** 50 mm. pipe is required

**Warranty:** 1 Year

All the working parts of the unit are in compliance with CE rules, in particular the **FREE-STANDING DISPOSAL UNITS** are complying with the following pertinent rules and technical specification:

**EC Machine Directive 2006/43/CE**

**EMC Directive 2004/108/CE** – Electromagnetic compatibility directive

Main technical standards applied: **UNI EN ISO 12100-1 - UNI EN ISO 13857 - UNI EN 954-1 - CEI EN 60204-1**