

JustWaste.Com

Distributed by JustCatering.Com Ltd
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Waste Dewaterers

Kitchen hygiene with style and functionality

imc
fresh thinking

How IMC Food Waste Dewaterers Work

IMC dewaterers are ideal for kitchens where food waste cannot be disposed of via mains drainage, either due to technical restrictions or local regulations.

IMC dewaterers are manufactured in the UK to the highest standards, offering an excellent combination of reliability, performance and durability. IMC dewaterers are WRAS approved and CE marked.

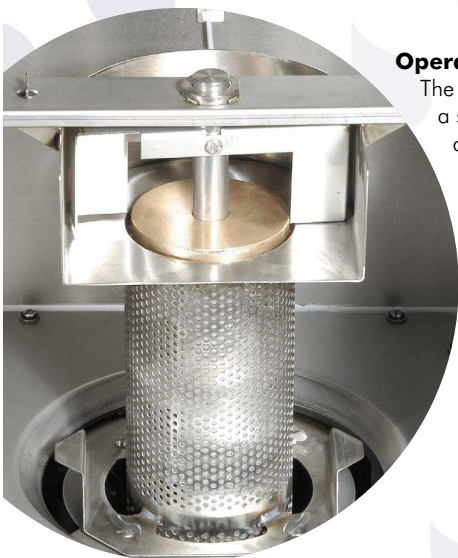
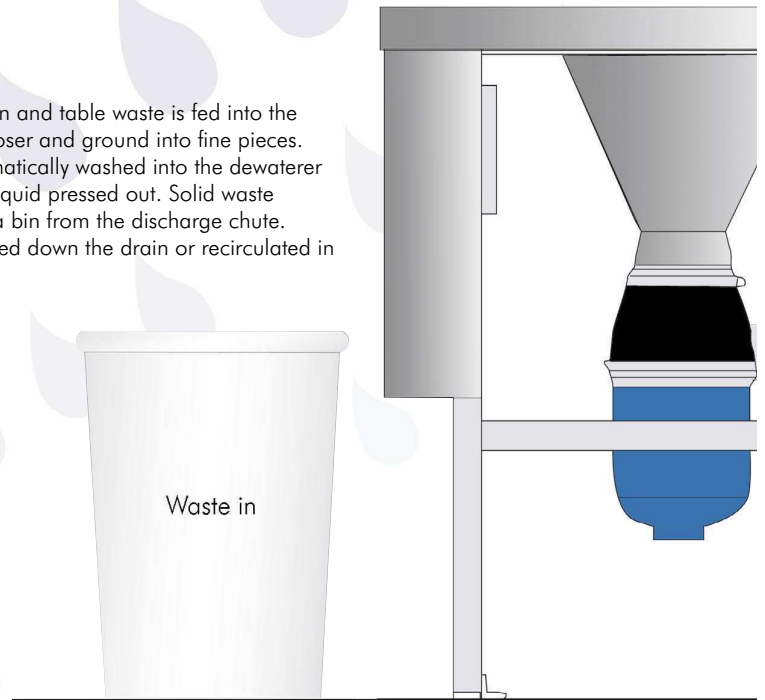
Reduce Costs

Food waste is reduced in volume by up to 80%. This significantly reduces food waste handling, storage and collection costs.

Food preparation and table waste is fed into the food waste disposer and ground into fine pieces. These are automatically washed into the dewaterer and the excess liquid pressed out. Solid waste is expelled into a bin from the discharge chute. Liquids are flushed down the drain or recirculated in the system.

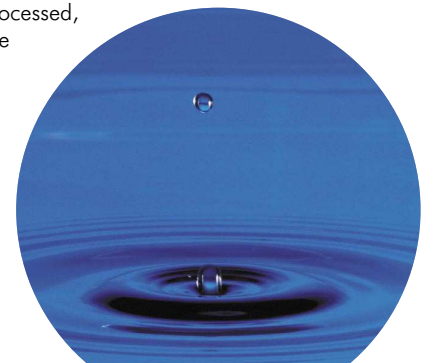
Operator Safety

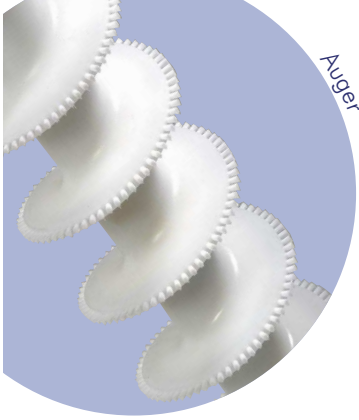
The discharge chute features a safety interlock to prevent access to the working parts while the unit is operating.



Quick and Hygienic

Food waste for over 1000 covers per sitting can be processed, helping to reduce the amount of waste stored, eliminate unpleasant odours and improve kitchen hygiene.





Auger

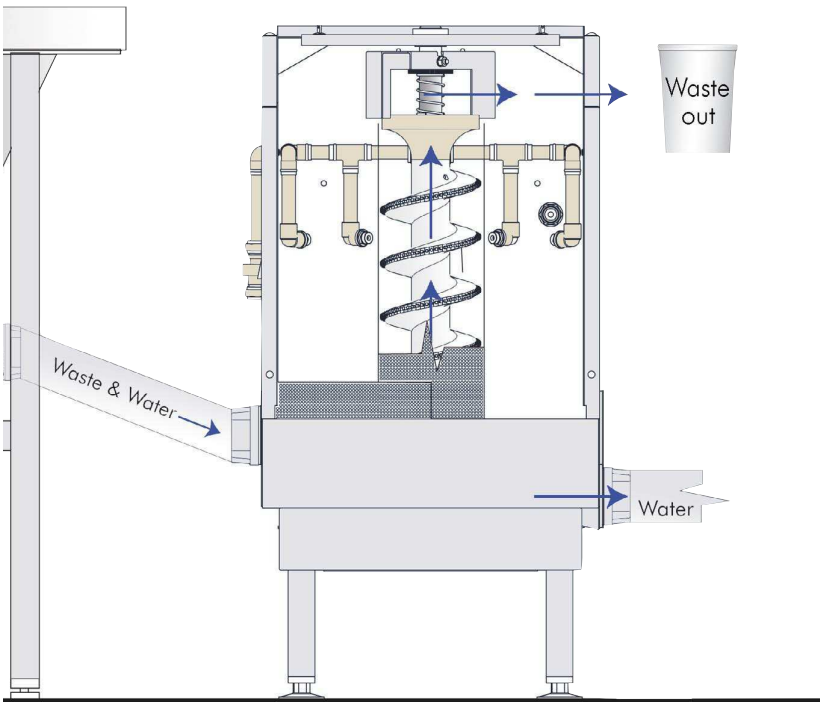
Easy To Install and Low Maintenance

IMC dewaterers are quick and easy to install and can be configured for left or right handed installation.

Maintenance is minimal and can be carried out easily as the unit is quick to disassemble without the need for special tools

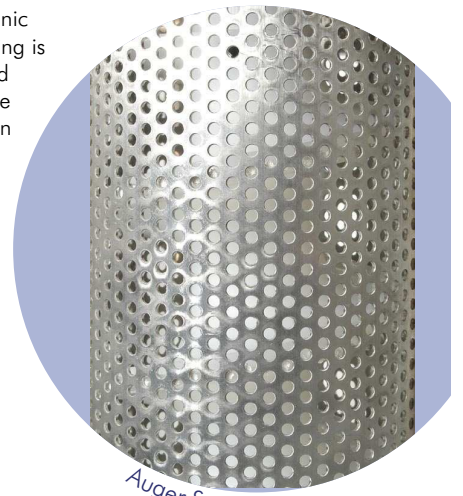


Discharge Chute



Easy To Clean

Constructed of hygienic stainless steel, cleaning is quick and simple and requires no tools. The auger and screen can easily be removed for cleaning in a dishwasher, allowing the inside of the unit to be hosed down.



Auger Screen

The IMC waste dewaterer systems reduce waste volume by up to 80%

Compact Design

WastePro can be situated under new or existing tabling due to its small size and adjustable feet, making it ideal for use in kitchens where space is at a premium.



Operator Controls

The dewaterers are fully automatic and interlinked with the food waste disposer to start and stop automatically.

WRAS
APPROVED
PRODUCT

WastePro - Improve Hygiene & Reduce Costs

The IMC WastePro dewaterer offers excellent levels of durability, reliability and performance for kitchens serving up to 1450 meals per sitting.

Combined with a food waste disposer, WastePro deals with food waste at source, efficiently reducing waste volume by up to 80%. This offers significantly reduced food waste collection costs.

WastePro is simple to use, and offers low levels of maintenance. Cleaning is extremely quick and easy, as the auger and auger screen can be quickly disassembled without tools for cleaning in a dishwasher and the inside of the unit hosed down.

Quick and easy to install, WastePro has compact dimensions and a small footprint. WastePro can be situated under new or existing tabling and in kitchens where space is at a premium.

WastePro is fully compatible with IMC food waste disposers from 1.1kW (1.5HP) up to 2.2kW (3HP), (excluding the O4X Series).



WastePro

Mounting	Under bench or free standing
Capacity	Up to 1450 covers per sitting 700kg of waste per hour (dependent on food waste disposer)
Motor	0.37kW (0.5HP)
Fuse rating	16A - 1 phase or 6A - 3 phase
Operator controls	Automatic - wired to food waste disposer controls
Water control	Automatic water control
Operator safety	Discharge chute safety interlock
Features	Hygienic Stainless steel construction Quick and easy to dismantle for cleaning Waste inlet and waste water outlet can be left or right handed Adjustable height

For more information see technical specification leaflet
Marine voltages available
Capacities are approximate and may vary depending on the mix of waste types





SYS2000 - The All-In-One Solution

SYS2000 is the all in one solution for medium to large kitchens, especially in areas where water supplies are limited or metered. The SYS2000 combines a powerful food waste disposer with a highly effective dewaterer.

Designed to handle up to 450kg of waste per hour, the SYS2000 is capable of reducing solid food waste volume by up to 80%.

Easy to operate, the SYS2000 has an intelligent control system to monitor the fully automatic operation. After switching on, the system fills with water to the correct levels. The motor automatically starts and the unit can then be operated.

Water from the dewatering process is automatically recycled within the unit, limiting water consumption and considerably cutting the cost of metered water.

Cleaning is simple as the auger and screen can be easily disassembled without tools for cleaning in a dishwasher and the inside of the unit hosed down.

Safety baffles and an interlock system on the disposer hopper and waste chute guarantees complete operator safety.



SYS2000

Mounting	Free standing
Capacity	Up to 900 covers per sitting 450kg of waste per hour
Motor	Disposer motor 4.0kW (5.5HP) Dewaterer motor 1.1kW (1.5HP)
Fuse rating	16A - 3 phase
Operator controls	IP65 rated waterproof wall mounted control box
Water control	Automatic water control Automatic system fill Automatic recirculation Manual water drain
Operator safety	Metal baffle and time delayed interlock system Discharge chute safety interlock
Features	Recirculation process conserves water Quick and easy to dismantle for cleaning Magnetic cutlery saver Automatically reversible motor for extended life Automatic thermal overload to protect motor Trickle water feed Hygienic stainless steel construction
Options	Front, back or side chute positions Provision to connect to scrapping trough IP65 rated integral controls Sanitising kit for continual disinfection

For more information see technical specification leaflet

Marine voltages available

Capacities are approximate and may vary depending on the mix of waste types

Peace of mind guaranteed

Peace Of Mind Guaranteed

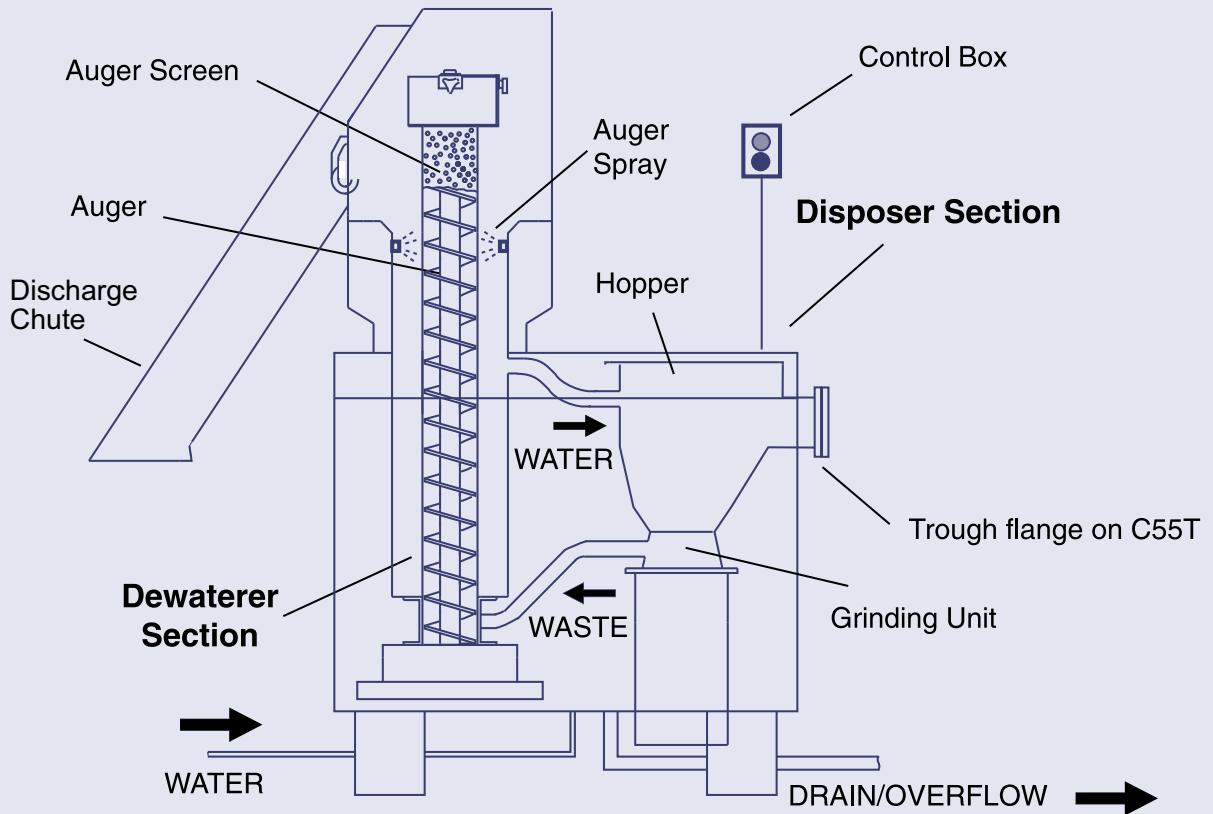
IMC is a leading supplier of commercial food waste disposers and dewaterers.

Our products are used throughout the catering sector – from street corner cafés to Michelin star restaurants, and from schools and prisons to hospitals and nursing homes.

We are renowned for quality, reliability and innovation, with a reputation for customer service and support that gives you total peace of mind every time you choose an IMC product.

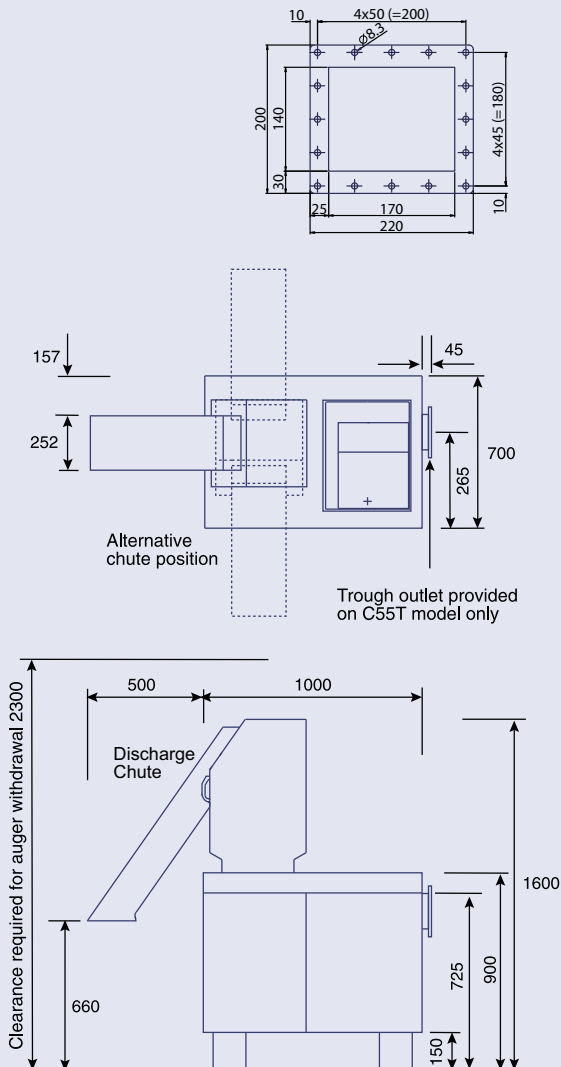


SYS2000 Operational Diagram

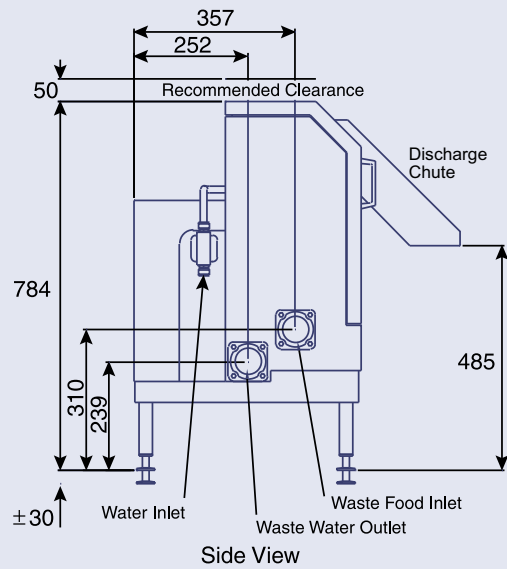
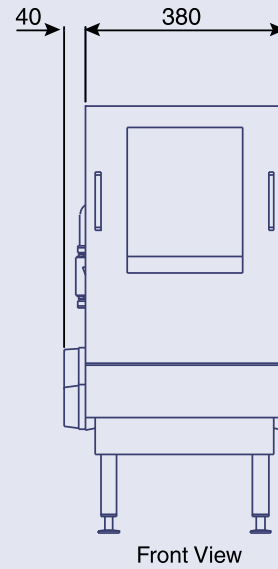
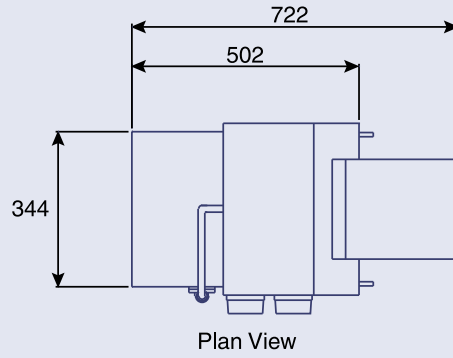




SYS2000 Dimensions



WastePro Dimensions





WastePro food waste dewaterers are part of our comprehensive range of waste disposal equipment for use in all commercial kitchens. To find out more please visit our website or contact our sales team.



IMC was founded in 1906 and has since established itself as a leading manufacturer of catering and bar equipment, with a reputation for quality, innovation and unrivalled customer service.



We have the resources, manufacturing expertise, knowledge and skills to provide you with complete waste management and catering solutions all of which are designed and manufactured to meet BS EN ISO9001:2000.

Imperial Machine Company Limited
 Unit 1 Abbey Road
 Wrexham Industrial Estate
 Wrexham
 LL13 9RF
 United Kingdom



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Reduce Costs

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Easy To Install and Low Maintenance

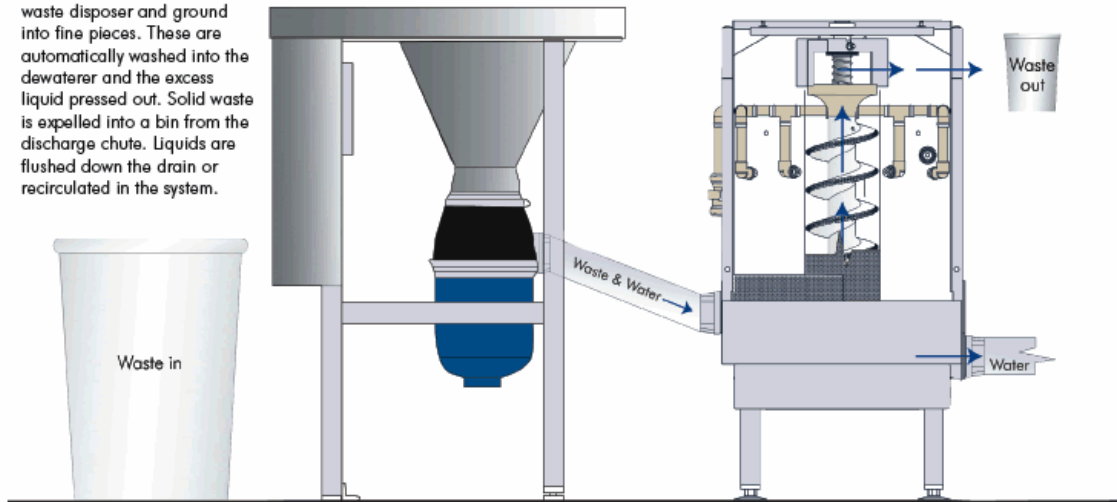
IMC dewaterers are quick and easy to install and can be configured for left or right handed installation.

Maintenance is minimal and can be carried out easily as the unit is quick to disassemble without the need for special tools.

Operator Safety

The discharge chute features a safety interlock to prevent access to the working parts while the unit is operating.

Food preparation and table waste is fed into the food waste disposer and ground into fine pieces. These are automatically washed into the dewaterer and the excess liquid pressed out. Solid waste is expelled into a bin from the discharge chute. Liquids are flushed down the drain or recirculated in the system.



The IMC waste dewaterer systems reduce waste volume by up to 80%

Easy To Clean

Constructed of hygienic stainless steel, cleaning is quick and simple and requires no tools. The auger and screen can easily be removed for cleaning in a dishwasher, allowing the inside of the unit to be hosed down.

Quick and Hygienic

Food waste for over 1000 covers per sitting can be processed, helping to reduce the amount of waste stored, eliminate unpleasant odours and improve kitchen hygiene.

Operator Controls

The dewaterers are fully automatic and inter-linked with the food waste disposer to start and stop automatically.



Technical Information Food Waste Dewaterers



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August 2005
(UK Version)

Overview

IMC Dewaterers have been developed to help you dramatically reduce waste volumes by up to 80% by removing water from food waste.

The WastePro and SYS2000 allow you to process over 900 covers per sitting of food waste, quickly, safely and simply, with the separated liquid being disposed of via mains drainage and the remaining solid waste being discharged to normal collecting bins.

The flexibility and range of options available with our food waste dewaterers provide a cost effective system for almost all commercial and institutional kitchens, regardless of size.

IMC advise the installation of a Reel Kleen with your dewaterer unit to make cleaning even quicker.

Electrical Connection

All electrical work must be carried out by a qualified electrician in accordance with the IEE Codes of Practice.

Product Conformity

IMC food waste dewaterers conform to the Machine Safety Directive 89/392/EEC as amended by 91/368/EEC and 93/44/EEC and are manufactured under quality system BSEN ISO 9001:2000. They also conform to the protection requirements of the Electro Magnetic Compatibility Directive 89/336/EEC and are manufactured in accordance with harmonised standards EN 50-014-1 Generic Emission and EN 50-014-2 Generic Immunity (plus product specific standards). They also satisfy the essential requirements of the Low Voltage Directive 73/23/EEC amended by 93/68/EEC.

All IMC food waste dewaterers are WRAS approved and manufactured in accordance with standards BSEN 60335-1 and BSEN 60335-2-16.

Marine Applications

Marine voltages are available.

IMC food waste disposers which feed the dewaterers meet the requirements of regulation 3(1)(c), 4(2) and 5(2)(c) of Annex V of MARPOL 73/78.

Spare Parts

Spare parts are available for all major serviceable items. Please contact:

Imperial Machine Company Limited
Unit 1 Abbey Road
Wrexham Industrial Estate
Wrexham
LL13 9RF
United Kingdom




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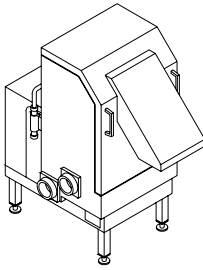
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IMC WastePro Site Survey Guide

- The WastePro is small enough to be located under a work surface, but the height of the work surface must be checked as surface heights vary from site to site.
- Adjustable feet are fitted to each leg to accommodate minor changes in the floor level.
- When installing the WastePro make allowance for the removal of the chute cover. Allow for a minimum of 50mm (2") from the top of the unit to the underside of the work surface.
- Allow sufficient space for the positioning of a bin underneath the discharge chute.
- The unit should be sited no more than 1 metre (3ft 3") from the food waste disposer.
- The unit should be sited as close to the drain point as possible. A 1 in 7 positive fall in the drain pipe is required of not more than 2 meters (6ft) in length.
- The WastePro must have a separate waste pipe not shared with any other appliance or sink unit. The waste pipe diameter must not be reduced. U-bends and bottle traps must not be used.
- A separate power supply must be allocated for the unit during the installation.



WastePro	
General	
Mounting	Under bench or free standing.
Capacity	Up to 1450 covers per sitting.
	700kg of waste per hour.
	(dependent on food waste disposer)
Dimensions (h x w x d)	784mm x 380mm x 722mm
Electrical information	
Motor	0.37kW (0.5HP)
Voltages*	230-1-50
	400-3-50
Fuse rating	16A - 1 phase or 6A - 3 phase
Operator controls	Fully automatic - wired to food waste disposer controls.
Installation information	
Water connection	15mm hot or cold water supply. Minimum flow rate of 12 liters per minute at 0.2 to 10 bar is required.
Water consumption	1.7 litres per minute at minimum flow rate.
Waste inlet connection	Gravity fed. Units to be on same level not more than 1 meter apart. Waste inlet may be left or right sided. 2" BSP internal thread for connection to 54mm piping, laid to a minimum fall of 1 in 7 with no U-bends or bottle traps, and no more than 2 swept bends.
Waste water outlet connection	Gravity fed. Waste water outlet may be left or right sided. 2" BSP internal thread for connection to 54mm piping. Laid to a minimum fall of 1 in 7 with no U bends or bottle traps.
Electrical connection	2.5m mains cable wired from fused isolator switch into Waste-Pro controller, plus 2.5m cable wired from disposer controls into Wastepro controller.
Other features	
Water Controls	Automatic water control.
Operator Safety	Discharge chute safety interlock.
	Safety interlock with waste disposal unit.
Special features	WRAS approved for use with potable water.
	Stainless steel construction.
	Quick and easy to dismantle for dishwasher cleaning.
	Waste inlet and waste water outlet can be left or right handed.
	Adjustable height.
Product code details	
F55/720	1 phase WastePro waste dewaterer
F55/721	3 phase WastePro waste dewaterer
Shipping specification	
Packing dimensions (h x w x d)	950mm x 510mm x 830mm
Packing volume	0.402m ³
Packing weight (gross/net)	57kg/46kg

*Alternative voltages are available on request

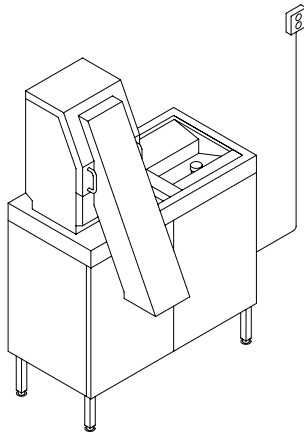
Please note:

All diagram dimensions are in mm.

Capacities are approximate and may vary depending on the mix of waste types.

Suitable for connection to food waste disposers up to 2.2kW (3HP)

Not suitable for connection to 04X series food waste disposers



SYS2000	
General	
Mounting	Free standing
Capacity	Up to 900 covers per sitting 450kg of waste per hour
Dimensions (h x w x d)	With chute: 1600mm x 1500mm x 700mm With flange for trough: 1600mm x 1545mm x 700mm
Electrical information	
Motor	Disposer motor 4.0kW (5.5HP) Dewaterer motor 1.1kW (1.5HP)
Voltages	400-3-50 440-3-60
Fuse rating	16A - 3 phase
Operator controls	IP65 rated waterproof wall mounted control box.
Installation information	
Water connection	15mm cold supply 0.2 to 10 bar for disposer unit. 15mm hot or cold supply 0.2 to 10 bar for dewaterer unit.
Water consumption	20 litres per minute to disposal unit. 12 litres per minute to dewaterer.
Waste water outlet connection	1.5" BSP female for connection to 40mm piping.
Electrical connection	2.5m mains cable wired from fused isolator switch into Waste-Pro controller.
Other features	
Water Controls	Automatic water control. Automatic system fill. Automatic recirculation. Manual water drain.
Operator Safety	Metal baffle and time delayed interlock system on disposer hopper. Discharge chute safety interlock.
Special features	Automatic recirculation process conserves water. WRAS approved for use with potable water. Magnetic cutlery saver. Automatically reversible disposer motor for extended life. Automatic thermal overload to protect motor. Trickle water feed to disposer. Quick and easy to dismantle for dishwasher cleaning.
Customer options	
	Front, back or side chute positions. Provision to connect to scrapping trough. IP65 rated integral contols. Sanitising kit for continual disinfection of unit.
Product code details	
F55/620	3 phase SYS2000 with chute. (please specify position when ordering)
F55/621	3 phase SYS2000 with flange for connection to troughing. (Please discuss interface with IMC prior to ordering)
**	Front, back or side chute positions.
**	Provision to connect to scrapping trough.
**	IP65 rated integral contols.
**	Sanitising kit for continual disinfection of unit.
Shipping specification	
Packing dimensions (h x w x d)	1630mm x 800mm x 1800mm
Packing volume	2.347m3
Packing weight (gross/net)	277kg/195kg

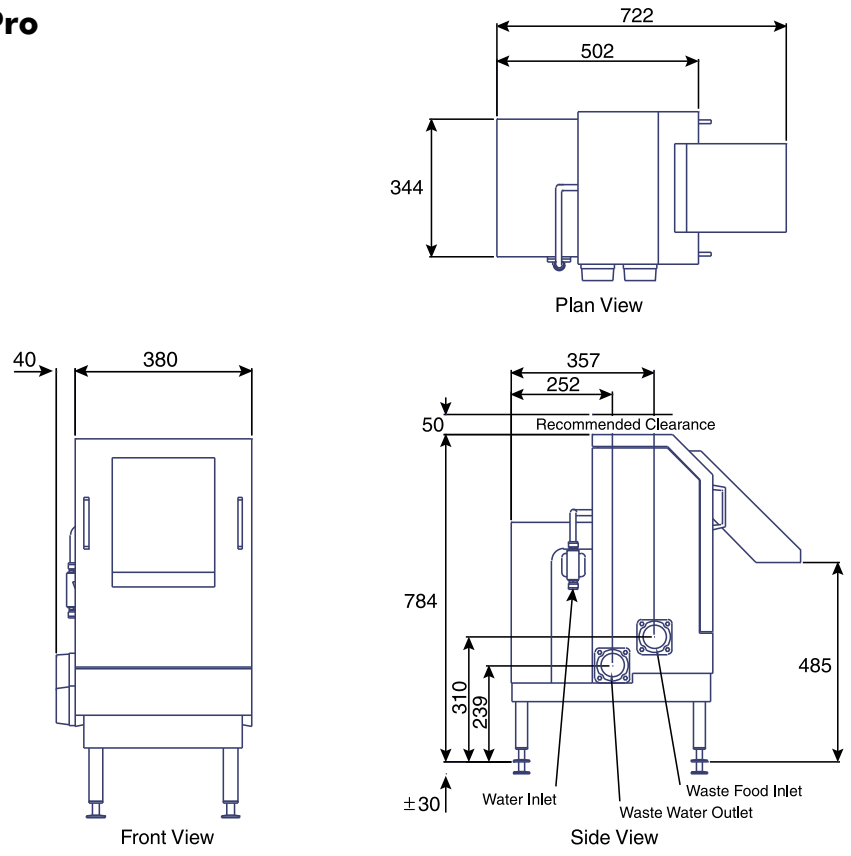
**This option must be ordered with machine.

Please note:

All diagram dimensions are in mm.

Capacities are approximate and may vary depending on the mix of waste types.

WastePro



SYS2000

