

The WasteStation is an "in kitchen" food waste dewaterer, used to reduce the volume of food waste by up to 80% and weight by 50%, helping you to minimise the cost of your business waste collections. The unit also complies with the new Environment Act 2021 section 45AZB; "all commercial food wastes in England must be separated from general and other wastes, and disposal to sewer will no longer be permissible".

Features of the D1000 WasteStation

SAFETY!

The **Proximity Sensor and Interlock**, in the lid, ensures the operator cannot access the macerator cutting head when rotating.

FEATURE

The **Control Panel** automatically runs the machine. The operator can also see the status of the machine, including operation, cleaning, and faults.

FEATURE

The **Control Pushbuttons** allow 'one-touch' Start, Stop, and Cleaning of the machine. Buttons colours: **Green** = Start, **Red** = Stop, and **Blue** = Cleaning.

MAINTENANCE

The **Automatic Hot Water Cleaning Cycle** reduces the build-up of fatty solids inside the machine. This cleaning cycle **MUST be activated at the end of every day**. See over, section '7. How to Clean the Machine' for further details.

SAFETY!

The **Emergency Stop Pushbutton** will stop the machine immediately, in case of an emergency. Push to activate and twist to release. **DO NOT use this to stop the machine during normal operation!**

INSTALLATION

The **All-in-One Adjustable Wheeled Feet** allows the machine to be easily rolled into position, then fixed in place, and adjusted to level the worktop.

FEATURE

The **Powerful 2.2kW Macerator** will process **800kg of food wastes every hour**, including plate scrapings, fish, meat, peelings, cakes, bread, and dairy.

FEATURE

The **Bin Full Sensor** continually monitors the level of the dewatered food waste and will automatically stop the machine when the caddy is full. Note: 'BIN FULL' will be displayed on the control panel and once the bin is emptied/replaced, then the machine will need to be restarted by pressing the **Green** pushbutton.

FEATURE

The Hopper includes a **Magnetic Cutlery Saver**, and a **Safety Guard Rubber Baffle** stops splashbacks and keeps the **Noise Level >80dB**.

FEATURE

The **Cold Water Tap** washes food wastes into the macerator and includes a **Reinforced Class 'A' Air-Break**.

FEATURE

The **Worktop** allows food wastes to be sorted before processing, allowing removal of cutlery, gloves, cloths, bones, and non-processable food wastes. See reverse for

MAINTENANCE

The **Y-Type Strainers** remove debris from both the hot and cold water supplies and **MUST be cleaned regularly** depending upon the cleanliness of the water supplied. See manual for further

INSTALLATION

The machine requires both **Hot and Cold Water supplies** with a minimum pressure of **3 bar ± 0.5 bar**. The hot water temperature needs to be between **30-50°C**. The consumption is **8-10lpm for cold water** and **3 litres of hot water for every cleaning cycle**. Connections are **3/4" BSPM threads** and are connected using the supplied standard 'washing machine' hoses.

INSTALLATION

The discharge pipe vents the recovered wastewater to a suitable drain via a **Ø63mm (2") solvent weld drainpipe** with a **'Running Trap'** made from 4 x 45° elbows and a fall of at least 1°. **Note: 'P' & 'S' Traps MUST NOT be used & it must be a dedicated pipe for this machine only.**

INSTALLATION

The unit is connected to a **380-415V 3ph 50Hz 4kW 16A** mains supply via the supplied **2m x 3 Core + PE Flying Lead**. Supply **MUST** be protected via a fused isolator and an MCB, see manual for details.

FEATURE

The **Powerful 1.1kW Centrifugal Hydro-Extractor**, spins the macerated food waste at **1100rpm** which separates the solids into the caddy and the wastewater down the drain.

FEATURE

Behind the caddy is a **Limit Switch** that senses when the bin is in place, to ensure dewatered food waste does not discharge onto the floor. If the bin is not in place the alarm 'Emergency' will be displayed and the machine will not operate.

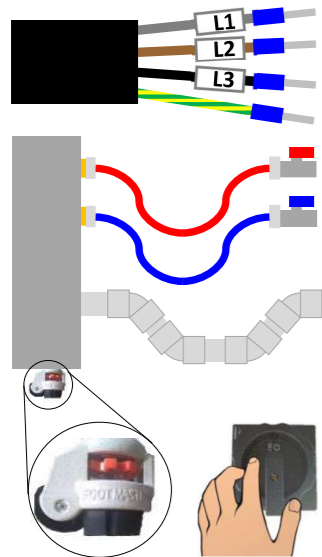
FEATURE

The **21 Litre Plastic Caddies**, supplied with the machine, allow easy collection of food wastes from around the kitchen. Then with the use of the handle, allow them to be easily transported to the machine. The same caddies then collect the dewatered food waste and transport it to the composter or food waste bin.

SCAN QR Code for Installation, Operating and Maintenance Manual.



1. Installation

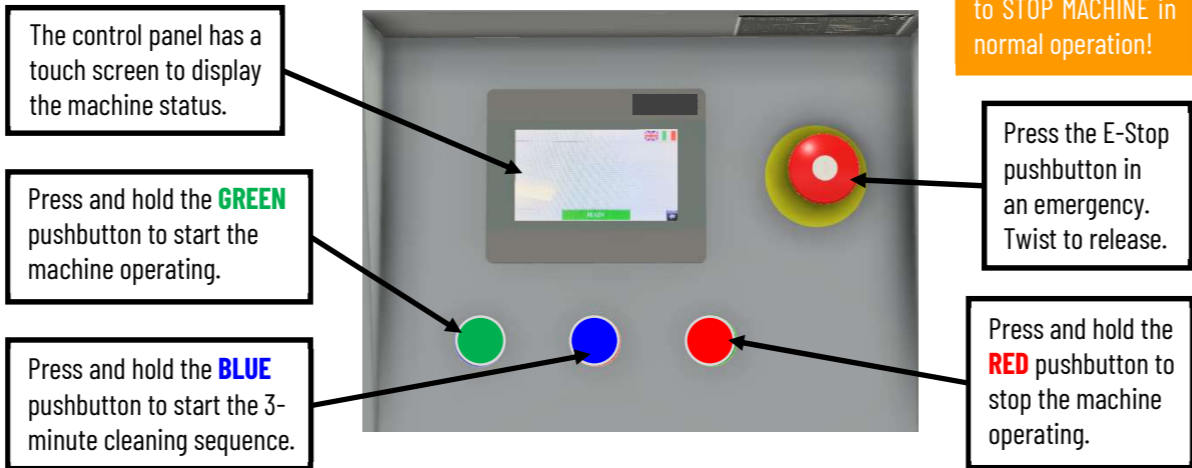


1. Connect flying lead to 380-415Vac 3ph 4kW 16A mains supply via local rotary isolator.
2. Connect flexible pipes to 3barg water supplies and switch on taps.
3. Connect to drain using 4 x 2" 45° elbows to make a 'running trap'.
4. Wind red wheels to lower feet and raise wheels off the floor.
5. Turn rotary isolator to the ON position.

2. Control Panel Operation

Note: When screen enters sleep mode a 'bed' will be displayed. Touch the screen to wake it up!

WARNING!
ONLY use E-STOP in an EMERGENCY!
DO NOT use E-STOP to STOP MACHINE in normal operation!

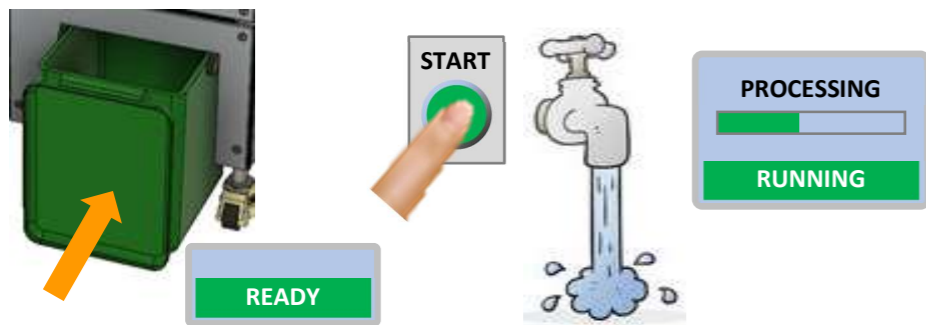


3. Display Messages

Note: Use green pushbutton to clear alarms.

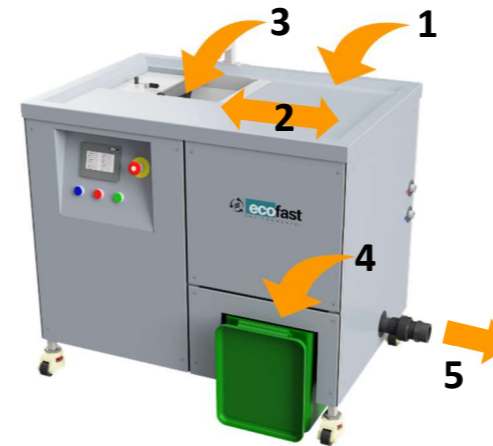
Message	Description and Corrective Action
Ready	Machine is in standby and awaiting operation.
Processing	Machine is running and operating correctly.
Cleaning...	The machine is performing a cleaning sequence.
Bin is Full	The caddy is full and needs to be emptied or replaced.
Stopping DO NOT LOAD	The machine is shutting down before performing a rinse cycle, therefore do not load new food waste into the machine.
Motor/Pump Overload	Something is jammed in the machine. Switch off the machine and call maintenance to clear blockage.
Cold/Warm Water Missing	Water supply has failed or has been turned off. Switch off the machine and call maintenance to restore water supply.
Please Check Lid and Bin	Either hopper lid is either missing or not positioned correctly or caddy is missing. Ensure lid and caddy limit switches are activated.
Emergency Button Active	E-stop has been pushed, clear emergency and twist to release E-stop. NOTE! Do not use the E-stop to stop machine in normal operation!

4. Starting the Machine



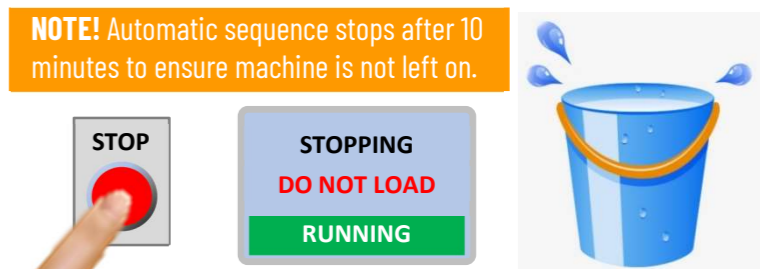
1. Ensure an empty caddy is fully inserted below the discharge chute and that 'READY' is displayed on the screen.
2. Press and hold **Green 'Start'** pushbutton, until water starts flowing from the tap.
3. The motors will run and 'PROCESSING' will be displayed on the screen.

5. Loading Food Wastes Into Machine



1. Tip the food wastes onto the worktop.
2. Remove ALL non-processable items.
3. Slowly push the food wastes into the macerator hopper.
4. Dewatered food wastes discharge into the caddy.
5. Wastewater is pumped down the drain.

6. Stopping the Machine



- NOTE!** Automatic sequence stops after 10 minutes to ensure machine is not left on.
1. Once all food wastes have been processed, press and hold **Red 'Stop'** pushbutton, until 'STOPPING' is displayed on the screen.
 2. The machine will automatically perform a rinse cycle to remove debris from inside the machine.

WARNING! Do not load any more food wastes into the machine!

7. How to Clean the Machine

WARNING! The machine MUST be cleaned at least once a day, otherwise fats will build up!



1. Ensure an **empty** caddy is fully inserted below the discharge chute and that 'READY' is displayed on the screen.
2. Remove hopper lid:
 - a. Rotate lever
 - b. Pull back latch
 - c. Lift off hopper lid
3. Wash lid in hot soapy water.
4. Wash worktop and hopper with hot soapy water.
5. Pour a bucket of hot soapy water into hopper.
6. Replace hopper lid:
 - a. Engage lid onto pegs
 - b. Lower lid into hopper
 - c. Push latch fully back
 - d. Ensure lever has fully returned and that 'READY' is displayed on the screen.
7. Press and hold **Blue 'Clean'** pushbutton, until 'CLEANING...' is displayed on the screen.
8. Wait for the automatic 3-minute cleaning sequence to complete.

WARNING! Do not put hands down into macerator!

Note: Water is sprayed into the caddy, and this is normal.

DO NOT PROCESS THE FOLLOWING!

- Fibrous Fruit and Vegetables** (i.e. Pineapple crowns, corncobs)
- Cutlery**
- Sea and Egg Shells**
- Fats, Oils or Grease**
- Large bones**
- Rubber Gloves**
- Large Volumes of Cooked Starchy Products** (i.e. Rice, Pasta)
- Cloths and Towels**
- Drink and Sauce Sachets**
- Paper and Cloth Napkins**
- Paper and Plastic** (i.e. cups, stirrers, packaging)
- Clingfilm and Foil**