

WasteStar CC

The sophisticated food waste solution



WasteStar CC

Cleanliness you can rely on.



Hygiene

MEIKO understands that dishwashing is just one part of a bigger picture. Keeping a kitchen clean and hygienic requires a multi-pronged approach that extends from cleaning dishware to disposing of food waste.

Vast quantities of food are discarded every single day. So what's the best way to deal with it?

Efficiency

MEIKO has come up with a clean and efficient solution in the form of the *WasteStar CC*, a compact collection system for organic food waste. Designed to slot neatly into your existing facility, it effortlessly transforms food waste into a valuable substrate that can be used to produce biogas.

Sustainability

The *WasteStar CC* provides ultra-smart technology in a compact package. So if you're looking to make the cleanest and most sustainable choice, don't waste your time on anything else!

WasteStar CC

Perfect planning – nothing wasted.

Everybody likes a clean and simple solution – especially when it means saying goodbye to dirty rubbish bins, open trolleys of food waste, dirty floors and bad smells. The *WasteStar CC* is the most straightforward way of planning a waste disposal solution. As a stand-alone system, it provides an all-round solution for restaurants, hotels, canteens, staff restaurants, hospitals and care homes. Now is the time to get your food waste problems off the table – by choosing the *WasteStar CC*.



Food waste

Ready, steady go!

The *WasteStar CC* doesn't need water or sewerage connections – and it doesn't require cooling. It can easily be incorporated in even the most elaborate wash-up facilities. As a user-friendly, economical and virtually self-sufficient waste collection system, the *WasteStar CC* is the perfect team player.

What an appetite!

The *WasteStar CC* can tackle whatever people leave on their plates, polishing off bones, seafood shells, and crustacean exoskeletons, reducing it all to 80 mm particles. The crushed up food waste is piped into the collection tank where it forms a biological substrate.

A clean solution that's good for the environment.

MEIKO stainless steel through and through!

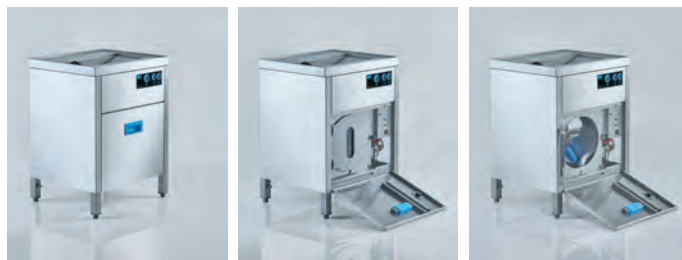
MEIKO technology is designed to be the very best. All the machine parts that come into contact with food waste are made from stainless steel. The built-in high-power grinder effortlessly crushes up the waste, and the powerful pump smoothly conveys it into the collection tank.

And don't worry if you accidentally drop a piece of cutlery into the machine – the built-in magnet will grab it before it enters the chute to prevent any risk of damage.

A pleasure to use!

Using the *WasteStar CC* couldn't be any simpler. Tip the food waste into the feed chute and then press a button to set the grinder to work.

Cleaning is also a breeze because all the relevant parts are easily accessible. What more could you want in a modern, hygienic kitchen?

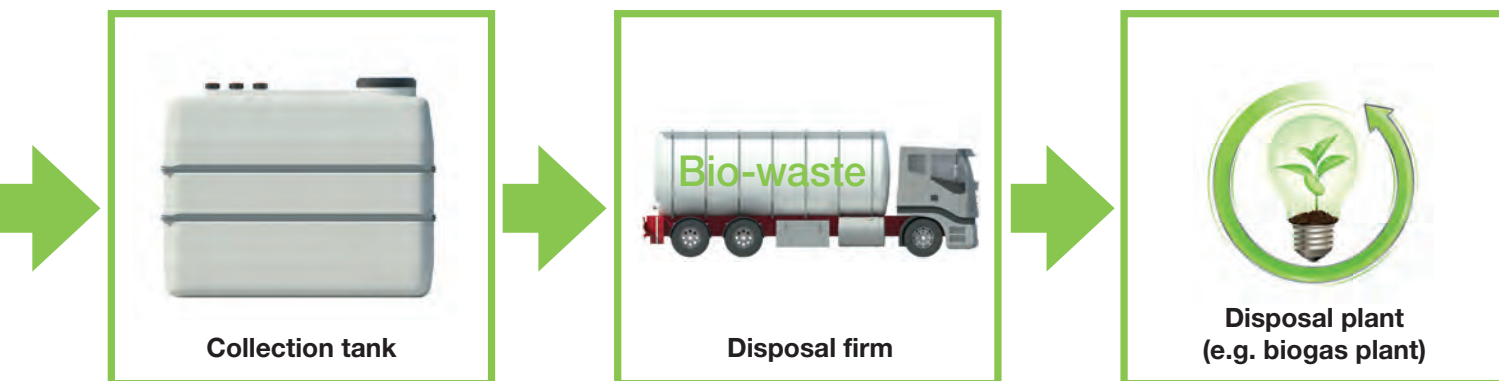


Independently assessed!

The overall system is the result of close cooperation with the company alpS GmbH, which runs a *research centre for climate change adaptation technologies*. It was developed with scientific support from the University of Innsbruck.

So how do you benefit?

- Sustainable, future-oriented waste management
- Certified operating reliability
- Perfectly hygienic storage of food waste
- Minimal running costs



WasteStar CC

Tackling food waste at its source.

Compact and efficient!

WasteStar CC makes the most of food waste in restaurants and bistros, cleaning up what others leave behind.

- Stand-alone machine that fits wherever you need it
- User-friendly and easy to clean
- Great balance of price and performance
- Suitable for small businesses serving up to 300 meals/day



A healthy solution!

Cleanliness and ergonomics are a top priority in hospitals and care homes – so the *WasteStar CC* is a great choice to tackle waste at its source.

- Easy to embed in existing facilities
- Smart integration in your workflow
- Neatly self-contained system
- Suitable for midsize facilities serving up to 600 meals/day



Keeping things clean on a bigger scale!

The *WasteStar CC* really comes into its own in the catering sector – it polishes off whatever you can throw at it!

- Effectively deals with food waste at its point of origin
- Centralised waste storage (substrate tank)
- Eco-friendly and sustainable choice
- Suitable for businesses serving up to 900 meals/day





Hygienic, economical, sustainable

The *WasteStar CC* waste collection system is far more economical to run than conventional systems. It scores highly for its ultra-low disposal costs and the ability to turn perfectly prepared substrate into a valuable source of energy. Just 1 m³ of substrate is all it takes to produce some 60 m³ of methane, which corresponds to approximately 60 litres of heating oil or diesel equivalent. That's enough to fuel a car for some 850 kilometres without causing any extra environmental impact.

- 1 m³ substrate = 60 l diesel equivalent = 850 km

Added value from MEIKO

The *WasteStar CC* is an all-in-one system from a single source. As well as helping you plan your installation, we can also advise you on the best waste disposal options. We work with a comprehensive range of certified disposal firms which dispose of waste in compliance with statutory norms and regulations.

The value of food waste

Tons and tons of food waste are produced every single day. This can provide a valuable raw material for:

- biogas plants
- composting plants
- wastewater treatment plants

By choosing *WasteStar CC* you are making an important contribution to improving hygiene and promoting cleaner energy sources.

You can count on MEIKO

The *WasteStar CC* can be tailored to just about any setting. Please take the following rule of thumb into account when planning your commercial kitchen facilities: each meal you serve produces approx. 0.2 litres of food waste. Thanks to its compact dimensions, the *WasteStar CC* is a great choice for:

- restaurants
- hotels
- staff restaurants
- refectories
- hospitals
- nursing and care homes



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Find out more:

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