

# Rendisk Solus *Eco*

The compact solution for  
your food waste





# Rendisk Solus *Eco*

## The most sustainable way to distinguish yourself

Food is a valuable resource and any waste is an expensive poor use of this resource. Consequently it's increasingly unacceptable to put food waste to landfill or to drains as it is both environmentally and economically unjustifiable. As the cost of food waste removal continue to increase, is it possible to handle food waste in a socially responsible and economical way?

### Rendisk solution

Thanks to the new Rendisk Solus *Eco* all food waste can be rapidly dealt with. This innovative stand alone system has an extremely small footprint and fits in any kitchen or garbage room. The Rendisk Solus *Eco* is very easy to use. Food waste is loaded into the hopper, it is ground and dehydrated using a special centrifugal technique. Using this technique food waste volume is reduced by up to 80%, lowering your removal costs dramatically. The resulting dry pulp is collected in a 30 liter bin for environmental disposal.



The Rendisk Solus *Eco* comes as standard with an innovative cutlery magnet and a special bone cycle which makes it possible to process food waste which traditionally are not suitable for waste stations and maceration units, such as bones, ribs and lobster shells at the push of a button. You can now choose between a standard cycle, a batch repeat cycle (adjustable between 2 and 14 minutes) and a continuous cycle with a maximum length of 10 minutes. The Rendisk Solus *Eco* also features a heavy duty mode to process hard organic materials, this program can be set to your onsite requirements.

Thanks to the new Rendisk water management system, water consumption is reduced considerably. The smart technology reuses the water in the system allowing for a significant reduction in wasted water. The Rendisk Solus *Eco* can process dry organic waste items such as rice, pasta, fries, etc.

The fully automatic cleaning cycle can be activated any time by a single push button, the Rendisk Solus *Eco* is now equipped with an even more advanced cleaning cycle. The advanced cleaning cycle can be set on a specific time to ensure the unit is perfectly cleaned. An easy to use spraying pistol is also attached to clean the outside of the unit. The Rendisk Solus *Eco* handles your food waste, with an eye for people, the environment and your profit.

Smallest  
footprint:  
0,8m<sup>2</sup>

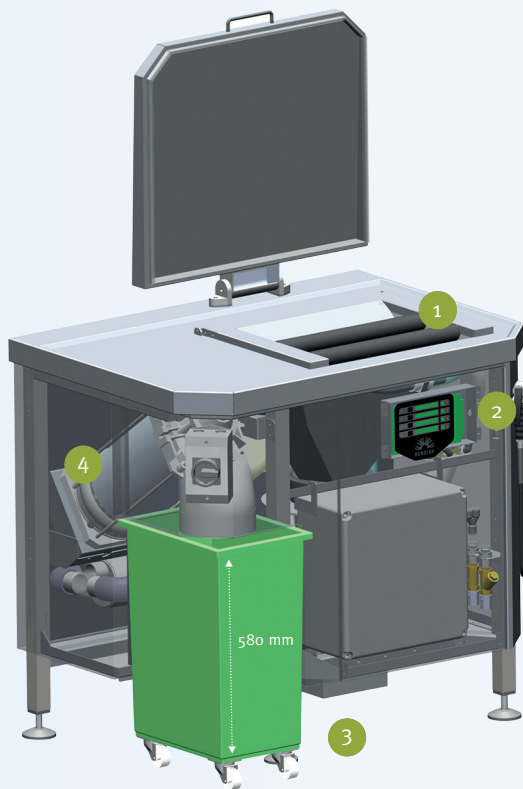
450kg/hour  
capacity

Improved  
usability

80% volume  
reduction

Advanced  
automatic  
cleaning  
cycle

Intelligent  
water  
management  
system



## Rendisk Solus Eco

1. Hopper
2. Control panel
3. Grinder
4. Dehydration centrifuge

### Technical Data

Capacity  
450 kg/hour

Drain Connection  
75 mm (outside diameter)




Electrical Connection  
3,5 kW 3 N ~400 VAC 50 Hz

Dimensions  
1020 x 750 x 950 mm

Water Connection  
Cold Water 1/2" internal thread  
(min. pressure 2.5 bar)  
Hot Water 1/2" internal thread  
(min. pressure 2.5 bar)

Bin  
The system can be used with  
conventional bins with a  
maximum height of 580 mm

## Rendisk Food Waste Solutions

Do process	Do process but follow some simple rules	Do not process
<ul style="list-style-type: none"> <li>Process food leftovers, any kind</li> </ul> 	<ul style="list-style-type: none"> <li>Biodegradable and compostable items can be processed in typical 'table quantities'</li> <li>Papers and cardboard should be collected separately, but in small quantities it can be processed</li> </ul> 	<ul style="list-style-type: none"> <li>Plastic, glass, tin, metal, textiles, meat rope, film, netting and pollute organic waste must be collected separately</li> </ul> 

## Groundbreaking Solutions in Food Waste Management

Do you want to know how Rendisk can make your kitchen smarter, more efficient and more sustainable? Look for the Rendisk dealer in your country at [www.rendisk.com](http://www.rendisk.com) or call +31 (0)800 444 5 444.



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