

# The environmental friendly food waste solution



# Rendisk Flex WasteDispo

## Serving up savings, from the plate to your pocket.

Until recently, organic waste was a recurrent event and cost item in every kitchen. Thanks to the Rendisk Flex WasteDispo those issues can now be rapidly dealt with. The integrated system provides automated and hygienic processing of your food leftovers.



The Rendisk Flex WasteDispo is an innovative and the most compact integrated disposal system in the market for organic kitchen waste. The system can be integrated into any professional kitchen and dish room and uses a special vacuum technology. This automatic process improves the hygiene in every kitchen, saves a lot of handling and reduces costs tremendously.

### Convenience serves people and environment

The Flex WasteDispo contains multiple organic waste stations and a central food waste storage. Therefore this system is perfectly suitable for restaurants and kitchens with multiple floors. The food leftovers are removed from the spot - dish room, preparation area, pantry - by a fully automatic process. Using a special vacuum system the food waste is transported to the storage room, this greatly reduces CO<sub>2</sub> emissions. The waste stations are designed to handle food waste in an ergonomic way and as an integrated part of the (dish handling) process. The Intelligent Extraction Cycle (IEC) module programs the

vacuum cycles based on given priority and actual waste volumes offered. The stations are vacuumed in a predefined cycle. By using the Manual Extraction Cycle (MEC) the programmed order can be overruled for the next cycle at any time. After that the system automatically returns to the IEC program in order to save energy and water.

### Easy to retrofit in any facility

The food waste is grinded and automatically transported by vacuum in pipes of only 50 mm which ensures hygienic and efficient transportation of your organic waste. Also it reduces installation cost to the bare minimum and is easy to build in existing facilities.

The Rendisk Flex WasteDispo gives you the unique possibility of different types of storage. In this way you can choose the type of storage that suits your situation best. Waste is either collected as dry pulp in a central dehydrated waste storage (option A) or as wet waste in a waste storage tank (option B). The Rendisk waste collection unit is very compact and fits in only a

2m<sup>2</sup> space - the size of a double door fridge. It reduces your food waste by up to 80% in order to save unnecessary disposal costs and to avoid smells. Dry odorless pulp is collected and can be removed in conventional waste containers.

As an alternative a tank can be placed above or under the ground. Both collection solutions can be provided with a level indicator. The collected organic waste can be reused for biogas, composting or digesting. In brief, this convenience allows us to serve both people and the environment.

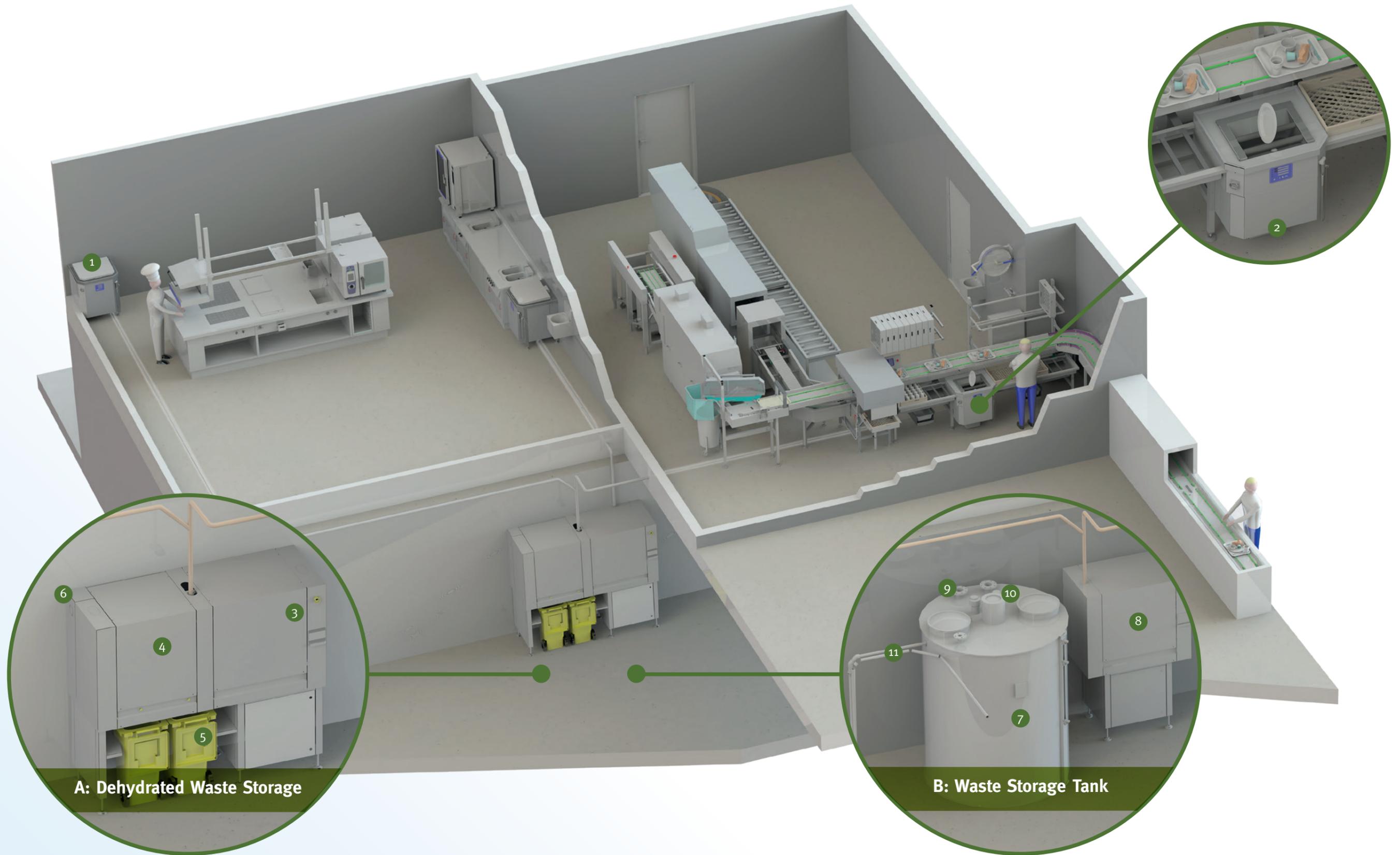
### From costs to savings

We enable you to reduce costs in your professional kitchen thanks to the Rendisk Flex WasteDispo. With this innovative kitchen waste management system your handling is reduced dramatically, enabling you to significantly reduce the volume of your organic waste by up to 80%. The Rendisk Flex WasteDispo serves up your savings, every day.



### Improve the hygiene in your kitchen

- Easy to operate
- Advanced automatic cleaning cycle
- Improved hygiene in the kitchen
- Improved performance and efficiency
- Low energy consumption
- Reduction of CO<sub>2</sub> emissions
- Kitchen waste becomes renewable energy
- Meets Corporate Social Responsibility objectives
- Up to 80% volume reduction
- No internal manual transport
- Less handling
- Reduced costs



***Flex WasteDispo reduces your food waste by up to 80%.***

**Waste disposal**

1. Free Standing Waste Station
2. Integrated Waste Station within ergonomic sorting system

**A: Dehydrated Waste Storage**

3. Waste Collection Unit
4. Vacuum pump and dehydrating unit
5. Waste bins
6. Odour filter

**B: Waste Storage Tank**

7. Storage Tank
8. Vacuum pump
9. Drainage system
10. Odour filter
11. Docking Station for Lorry

## Technical Data

### Waste Station

Electrical connection: 3 kW 3 ~ N 400 VAC 50 Hz  
 Water connection: Cold water 1/2" internal thread  
 (min. pressure 2,5 bar)  
 Hot water 1/2" internal thread  
 50 - 70 °C (min. pressure 2,5 bar)

### Storage Volume

#### Dehydrated Waste Storage (A)

Capacity: 900 ltrs/ hour  
 Electrical connection: 8.5 kW 3 ~ N 400 VAC 50 Hz  
 Water connection: Cold water 1/2" internal thread  
 (min. pressure 2,5 bar)  
 Hot water 1/2" internal thread  
 50 - 70 °C (min. pressure 2,5 bar)  
 Drain connection: 50 mm (outside diameter)

### Storage Volume Waste Storage Tank (B)

Capacity: 5.000 liters (indoor)  
 10.000 liters below ground level (outdoor)  
 Electrical connection: 5.5 kW 3 ~ N 400 VAC 50 Hz  
 Water connection: Cold water 1/2" internal thread  
 (min. pressure 2,5 bar)  
 Hot water 1/2" internal thread  
 50 - 70 °C (min. pressure 2,5 bar)  
 Drain connection: 75 mm (outside diameter)

### Piping

50 mm (outside diameter)  
 Length 70 m (longer on request)

### Electrical Control

Programmable Logical Control (PLC)

## 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 solutions 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)880 242 300.

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