

# WASTE TREATMENT WET WASTE DISPOSAL

# **SERIE ECOLO**



# HOBART



### **SERIE ECOLO**





### **CAPACITY**

#### **PULPER**

Leftovers from meat, vegetable and pasta make greatest demands to the pulper. The blades made of hardened stainless steel are extremely robust and long-living. Even large quantities are chopped without any problem. Special blades are available for other waste such as plastic materials or bones.



#### **HIGH CAPACITY**

At peak times up to 7.5 kg leftovers per minute are disposed of. A powerful motor is essential for a reliable treatment of leftovers – even at maximum load.

#### 2-PHASE-TREATING-PROCESS

High capacity wet waste treatment units deliver significant volume reduction. The 2-phase-treating process reduces the volume of leftovers by up to 80%. Energy- and freshwater consumption is reduced by repeated use of process water.

### **SAFETY**

#### **SAFETY INTERLOCKS**

Safety first for wet waste disposal! It is important to prevent the staff from reaching inside the pulper. An automatic safety lock prevents opening of the pulper cover during operation. Operation is only possible after replacing all covers.



#### **SAFETY DISTANCE**

The distance between the pulper and garbage chute has been designed to minimize the risk of injury when adding waste produces.



### **SERIE ECOLO**

### **OPERATION**

#### **EASYTRONIC**

Incorrect operation is avoided due to symbols and pushbuttons which are clearly arranged and easy to understand.



#### HIGH PERFORMANCE MAGNET

Cutlery is often put into the machine together with the food waste. They damage the blades in the pulper. A high-performance magnet captures cutlery in the garbage chute. The staff can remove these parts easily and without having to interrupt operation.



### **CLEANING**

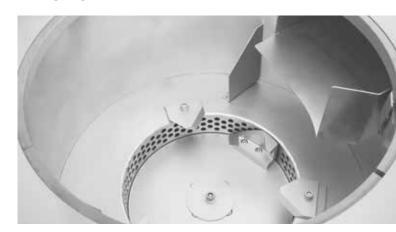
#### STRAINER CYLINDER WITH SCREW CONVEYOR

The machine has to be cleaned every day. The cover can easily be removed without tools providing access to strainer cylinder and screw conveyor, which are also easily removable.



#### **BREAKER**

Large and smooth surfaces as well as large radiuses simplify cleaning of the pulper. In addition the optional cleaning programme helps the staff to clean the unit.



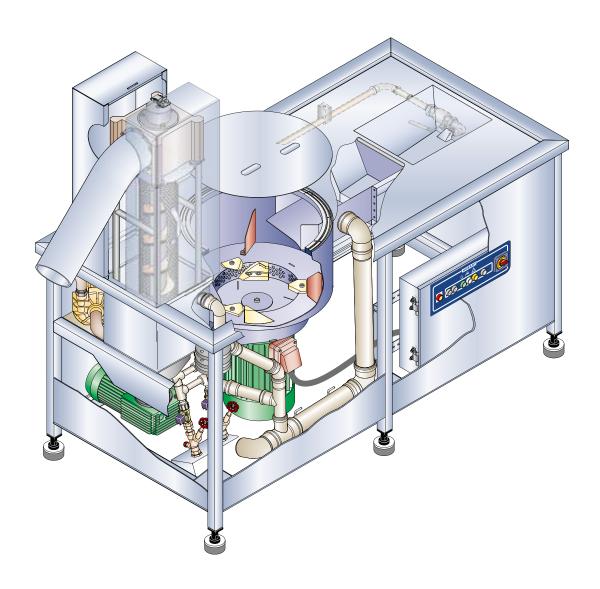


### **MODE OF OPERATION**

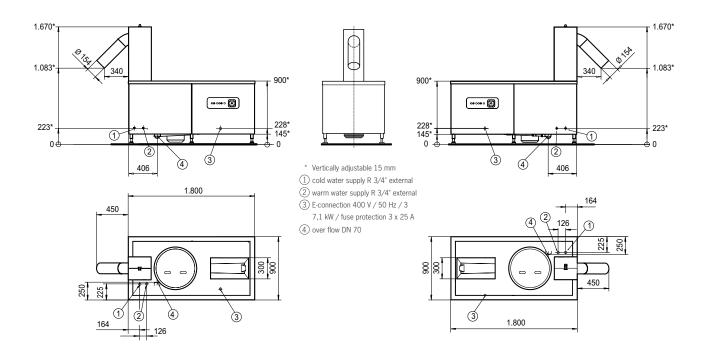
## THIS IS HOW THE HOBART WET WASTE TREATMENT UNIT ECO 355 WORKS

Food waste is flushed via the garbage chute into the pulper which is filled with water. The grinding disc is equipped with two rotating cutters which also create a strong suction which pulls debris towards them. This process continues until the particles are small enough to pass through the holes in the strainer ring. Now the first phase is finished. Note: The delta cutting blades are double sided. By turning the blades over useful life is prolonged.

In the second phase of the process the chopped waste is transferred into the strainer cylinder. Here the screw conveyor transports the particles upwards towards a pressure plate where they are compressed and most of the water is squeezed out. The waste then leaves the Ecolo via a chute and is collected in a suitable receptacle. The water which was squeezed out is re-circulated to the garbage chute which keeps fresh water consumption to a minimum. A spray system cleans the strainer cylinder periodically with fresh water which regenerates the circulation water. Filling and water level control is carried out automatically and overflow water is led into the sewage system in accordance with local water regulations.



### **TECHNICAL DATA**

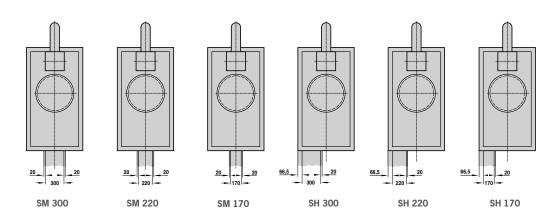


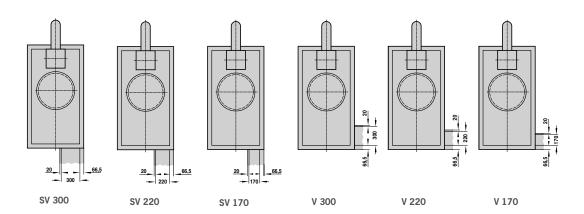
| MODEL                | ECOLO 355                |
|----------------------|--------------------------|
| THROUGHPUT RATE      |                          |
| Mixed leftovers      | 450 kg/h                 |
| MOTOR OUTPUT         |                          |
| Breaker              | 4.6 kW                   |
| Water press          | 1.5 kW                   |
| Circulation pump     | 0.7 kW                   |
| TOTAL CONNECTED LOAD | 7.1 kW                   |
| E-CONNECTION         | 400 V/ 50 Hz / 3Ph       |
| PROTECTION BY FUSES  | 3 x 25 A                 |
| TANK VOLUME          | app. 50 l                |
| WATER CONSUMPTION    | app. 90 l/h              |
| MATERIAL BLADES      | stainless steel (1.4034) |

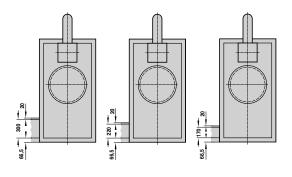


### **MODELS**

- for external drain connection







H 300 H 220 H 170

At frontal view position of the inlet drain is left of the control.

S = face side

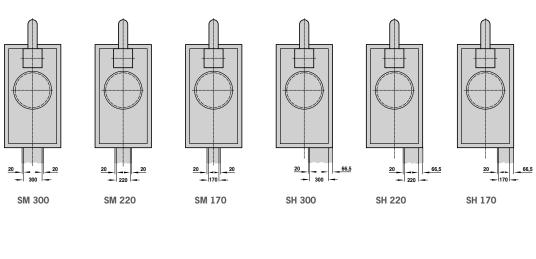
M = middle

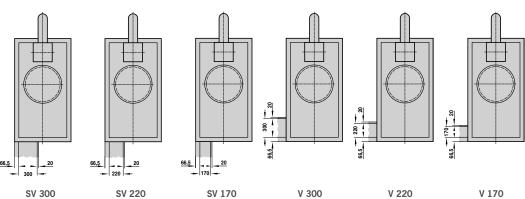
H = back

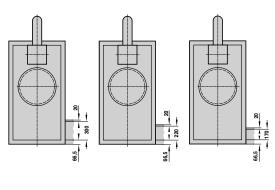
V = front

300 / 220 / 170 = clear drain width in mm

# SERIE ECOLO







H 300 H 220 H 170

At frontal view position of inlet drain is right of the control.

S = face side

M = middle

H = back

V = front

300 / 220 / 170 = clear drainage width in mm









WHENEVER THE FIRST
MACHINE WILL BE CAPABLE OF
WASHING WITHOUT WATER –
IT WILL BE A HOBART.

#### THE COMPANY

HOBART is the world market leader in commercial warewashing technology and renowned manufacturer of cooking, food preparation, refrigeration, and environmental technology. Established 1897 in Troy, Ohio, HOBART today employs more than 6,900 employees around the world. At our manufacturing plant in Offenburg, Germany, HOBART develops, produces, and distributes warewashing technology worldwide. Internationally, gastronomy hotels canteens, bakeries and butcher shops, supermarkets, airlines and cruise ships swear by our innovative products, which are considered to be economical and ecological market leaders.





We provide this promise of quality to our customers, and it represents our personal standard upheld by all our staff at HOBART.

#### **OUR VISION - WASH WITHOUT WATER**

Intensive market research has shown, that our customers expect warewashing technology that combines efficiency with optimal performance. We hold ourselves to these claims, and they form the foundation for our vision of "washing without water". This vision is our continuous incentive to walk on new paths in order to constantly reduce the water, energy and chemical consumption. Step by step, we would like to come closer to our goal with innovative excellence, and we already know: Whenever the first machine will be capable of washing without water — it will be a HOBART.

## OUR FOCUS INNOVATIVE - ECONOMICAL - ECOLOGICAL

This is our philosophy. To us, innovation means continuously setting new standards in technology, combined with real added value for the customer. An enterpriseowned technological centre and an innovation centre for warewashing technology at our headquarters in Germany make this possible. Highly efficient products are created with bundled innovation, which continuously confirm our status as technological leader. To be economical means to set standards in relation to the lowest operating costs and minimal use of resources, and to revolutionise the market continuously. To be ecological means a responsible handling of resources and a sustainable energy policy. This applies not only to the product in use, but in general to all areas of the organisation, such as purchasing or manufacturing.





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Document non contractuel. Les indications de ce prospectus sont conformes à la mise à jour de 03/2015. Nous nous réservons le droit de modifier les données ou les configurations techniques de nos machines.

