



Garden products is proud to present the Waste2Eau from Mechline who is the manufacturer and holder of the trademark and patents for the **Waste₂0™ food waste digester**. It digests up to 180kgs of food waste to grey water in 24 hours. An operationally friendly, low carbon footprint, on-site, affordable food waste management system that is sustainable, environmentally responsible and commercially viable.

- *Reduce landfill usage*
- *Reduce food waste disposal costs*
- *“Future Proof” against disposal cost increases*
- *Reduce number of collections from site and improve your carbon footprint*

In 24 hours, soft, organic food waste is reduced to grey waste water — safe for drains and sewers. No solids to manage. Easy for operations. Low labour requirements.

How Waste₂Eau Works

food waste digester

Easy as 1-2-3...

- 1 Food waste is added to the chamber through the hatch.



- 2 Micro-organisms digest the food waste and also start the breakdown of fats, oils & grease (FOGs).



- 3 Grey water is the only output – NO solids to manage.



Click on image to enlarge.

- **Step 1:** After setting up the machine with a highly refined formula of microorganisms, food waste is added to the chamber through the hatch.
- **Step 2:** Water is automatically added and food waste begins breaking down immediately.
- **Step 3:** Grey water naturally runs down the drain, ending the process.

The Waste2Eau **food waste digester** uses natural microorganisms (bacteria) to digest food waste and the output (grey water) is completely safe for the building's drains. It does not rely on typical composting methods or macerating to reduce food to grey water. It leaves no solids to manage. Waste₂Eau™ allows operations to responsibly & economically dispose of soft, organic waste with little impact on the environment. Reduced food waste and landfill usage contributes to lower carbon emissions, less food waste disposal costs; saves energy and resources and “future proofs” against disposal cost increases.

- Compact & affordable
- Energy efficient & sustainable
- Environmentally friendly

If you generate a high volume of soft, organic food waste, consider the Waste2Eau food waste digester for the rapid and safe digestion of soft organic food waste including:

- Meat (cooked & raw)
- Fish
- Fruit and Vegetables (nothing too fibrous, like corn husks or pineapple tops & skins; no stones or seeds, especially large seeds like mango, avocado, peach, etc.)
- Pasta
- Rice
- Bread
- Poultry

- Coffee
- Dairy



MEAT (cooked & raw)



FISH



VEGETABLES



FRUIT



PASTA



RICE



BREAD



POULTRY



COFFEE



DAIRY

Food waste is made up of approximately 75% water and is naturally wet and heavy. Eliminating food waste from your collections can significantly reduce collection and landfill charges.

Savings and Benefits – with Cost Implications:

Space – A significant amount of space can be saved versus traditional containers used for commercial food waste. This space can then be used for other purposes associated with the business.

Storage – Reduced space and less need for other storage requirements are a direct benefit of The Waste2Eau food waste digester. Special requirements, such as secure areas, refrigerated storage, vehicular access, etc. are all significantly reduced or even eradicated.

Labour and Management – Significant reductions in labour and management associated with food waste handling are all experienced. Less labour, time and traffic movement are required. Simpler management of food waste systems. Sanitation, safety and workflow conditions are streamlined.

Reduced Capital Equipment Requirements – Significantly reduces the need for other capital equipment products such as: waste disposal units; de-watering systems; storage equipment / containerisation; transportation equipment; refrigerated storage facilities, etc.

Cross Contamination – Through the use of a centralised food waste location, it is possible to experience a reduced risk in cross contamination of food waste being transported through other sensitive work areas.

Waste Sorting / Recycling Enhanced – Through separation of food waste from ordinary waste, it becomes easier to sort and recycle other waste products, thus enhancing the recycling principles and having a more effective environmental policy in effect.

Reduced Odour and Vermin Problems – With all soft food waste being transferred to The Waste2Eau food waste digester and the removal of waste containers, odour and vermin

problems normally associated with food waste areas are eliminated as a problem and costs reduced.

Greater Hygiene – The Waste2Eau food waste digester reduces the requirements for cleaning large waste food containers / bins and storage areas. It encourages cleaner, more hygienic working / storage areas – internally and externally. This also will reduce costs of janitorial supplies and labour time normally associated with hygiene / cleaning programmes.

Food Waste / Production Analysis – Tests have shown that with greater management of the food waste being processed, analysis can be undertaken that allows for review of food storage, food production and service to reduce food waste as a consequence of over ordering, poor storage, over production, etc. This can reduce operational costs significantly.

Reduction in Waste Collection Traffic – Through only a need for the collecting of non-perishable waste, waste collections can be significantly reduced and thus reducing directly associated costs and also indirect costs – supervision, security, staff time, etc.

Further Cost Savings...

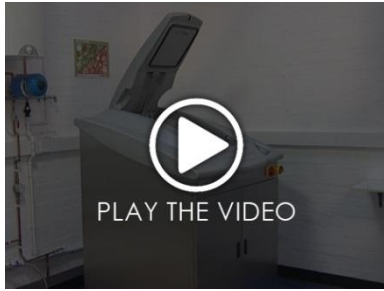
- Provides food waste weight monitoring
- Reduces food waste storage requirements
- Low energy usage

Further Environmental Benefits ...

- Reduces dependency of fossil fuels
- Reduces air pollution and greenhouse gases
- Reduces overall carbon footprint for the operation & community
- Reduces road traffic & waste collection traffic
- Preserves valuable landfill space
- Output is returned to the eco-system as water for treatment by local water plants
- Reduces potential for soil and groundwater contamination
- Reduces odour and vermin problems
- Encourages proper waste stream separation
- Saves space

- Any Questions?

Please contact us in info@gardenproducts.gr +30 2108032373



EMBED IT IF POSSIBLE.

USE THE SAME LINK TO PLAY THE VIDEO OR

Information

FAQ

[What does it do?](#)

The Waste2Eau rapidly digests soft food waste and converts it into grey water which runs away to drain- simply throw in the food and walk away. The process is called aerobic digestion, and a naturally occurring blend of microorganisms help with this process.

[What can I put in the machine?](#)

The machine will take soft organic food waste such as fruit, vegetables, cooked and uncooked meat, fish and so on. The general rule is that if a human can eat the food, the Waste2Eau will process the food. The machine and the microorganisms are designed to process a wide range of food waste types in mixed quantities. If your operation disposes of a large quantity of one type of food waste, contact Mechline for advice before operating the machine.

[What can't I put in the machine?](#)

The machine cannot process anything that is not soft organic food waste and cannot be easily broken down such as bones, seeds and stones, flower stems, packaging, general waste, cutlery, crockery etc. The general rule is that if a human cannot eat the product, then Waste₂0™ cannot process the product.

This is important because placing the wrong products into the machine could cause damage and could void the warranty.

What stays out: - inorganic or fibrous materials such as:

Bones, wrappers/packaging/styrofoam, plastics, dishes (crockery or cutlery)
napkins/serviettes, flower stems,oil/fats/grease, soup/liquid stock, raw dough/flour, yeast, pineapple tops, corn husks or other heavily fibrous materials,fruit seeds & stones (such as mango, avocado, peach, etc.), frozen or chilled food (wait until room temperature).

What goes in: - soft, organic, bio-degradable food such as:

Raw or cooked meat, poultry, fish, vegetables, fruit, noodles, bread, pasta, rice, dairy, coffee, etc.

NB: just like a person - do not put too much of any one kind of food into the machine at any one time. A balanced combination of food waste will digest better.

[Can I put refrigerated or frozen food waste into the Waste2Eau?](#)

No. Please allow for the food waste to come to room temperature before adding. If very cold food waste is added it will change the conditions in the chamber and could kill the microorganisms that break up the food waste.

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