

How does the Waste2.0 food waste digester work?



For many hotels, restaurants, hospitals, education centres and catering operations food waste is just a fact of life.

The problem for food waste producers

Waste disposal costs are increasing at a rate of 20% per year as Government taxation policy focuses towards the enormous amounts of waste we produce every year.

Food waste is the heaviest component of this waste and accounts for between 30% and 50% of commercial waste in a typical food service operation.

Segregated food waste collecting is proven unpopular and cost prohibitive. Rising fuel costs will increase operator costs which will undoubtedly be passed on to you – the food waste producer.

Do you want to cut your waste disposal and water costs, dramatically reduce your CO2 emissions and improve your CSR performance?

Traditional solutions to food waste disposal are not environmentally or economically sustainable. In partnership with a leading UK innovator, Waste 2.0 are able to offer a unique food waste solution that's as easy to use as the kitchen sink.

The Waste 2.0 food waste digester offers you a "throw in and walk away" solution!

Biodegradable food waste, including Fats, Oils and Greases (FOGs), turns into grey water which can be sent straight to the drain.

The Waste 2.0 food waste digester is easy to use!

The Waste 2.0 food waste digester uses a bio-enzymatic formula that is completely safe for drains and sewage systems.

The bacteria are perfectly safe, naturally occurring and non-pathogenic, ie. they do not cause disease. They are regarded as safe worldwide and classified under Hazard Group 1.

There are also no harmful effects to local drains or sewage systems. In effect the formulation boosts the population of beneficial bacteria in the system, and there would actually be beneficial effects further downstream.

Dr. John Lear, PhD, Microbiology

Low energy and operational needs mean this affordable, on-site food waste disposal solution is as easy as 1, 2, 3.