

CLEANING COMPOSTERS FOOD WASTE MANAGEMENT | IP COMPACTORS

**j***mc* fresh thinking

# WASTE MANAGEMENT

IMC ARE TOTAL WASTE EXPERTS, WHETHER ON LAND OR SEA, IMC HAS A SOLUTION TO HELP WITH A WIDE RANGE OF YOUR COMMERCIAL WASTE.

Backed by 50 years experience, utilising our in-house design and manufacturing facilities, IMC provide a wide range of market leading solutions from highly efficient waste compactors through to organic food waste processing and composting. With our wide range of equipment we are able to reduce dry waste down to 1/6th of its original size and reduce the volume of food waste by up to 80%.

Our composting solution offers a total food waste management system with zero waste to landfill and no harmful CO2 production, converting a waste product into nutrient rich compost in the process. And let's not forget, if legislation allows in your area, IMC manufacture the largest range of food waste disposers in the market. So you choose the solution that works best for you and your facilities and the environment.

# FOOD WASTE DISPOSERS

Food waste disposers are still the most convenient way to efficiently dispose of food waste, they are compact and space saving, IMC Food Waste Disposers offer excellent throughput and performance at low operating cost with a high degree of operator safety.

### FOOD WASTE RECYCLING

Food waste is a major problem for any organisation that produces it. It's notoriously difficult to process and dispose of safely and efficiently and is the most likely waste stream to contaminate other waste fractions.

IMC offer a wide range of solutions from food waste dewatering through to aerobic composting, all greatly reduce the operator collection charges and minimise the impact on the environment.

### COMPACTOR RANGE

IMC waste compactors will cut your waste volumes by up to 80%. Designed to compress all dry waste, including cardboard, tins, plastic and paper, our range of compactors are tough, reliable and simple to use.

IMC offer a wide range of compactors which have enabled our customers to make significant financial savings whilst minimizing the volume of landfill waste.

- Improve waste management
- Reduce waste collection costs
- Save time and increase efficiency
- Improve the working environment





# WASTESTATION

FOOD WASTE IS A MAJOR PROBLEM FOR ANY ORGANISATION THAT PRODUCES IT. IT'S NOTORIOUSLY DIFFICULT TO PROCESS AND DISPOSE OF SAFELY AND EFFICIENTLY AND IS THE MOST LIKELY WASTE STREAM TO CONTAMINATE OTHER WASTE FRACTIONS.

Food waste typically represents around 40% of total commercial catering waste. Of this 40%, approximately 77% is liquid. WasteStation grinds the food waste into fine particles, these particles feed directly into the built-in dewatering system. Through centrifugal action, the WasteStation forces out the excess liquid from the macerated waste.

This "grey water" is fed directly to drain, the resulting solid fraction of the food waste is collected in small, easily managed, lidded bins, ready for onward processing.

#### **KEY FEATURES**

- Transport Savings Reduce waste collection costs by up to 80% by reducing the food waste volume and weight requiring collection.
- Storage Savings By reducing the waste volume, on-site waste storage facility requirements are also reduced.
- Labour Savings The self cleaning system reduces staff time managing and processing any food waste.
- Energy Savings Compact design and short processing times ensure low operating costs and minimal use of kitchen floor space.
- Higher capture rate High capture rates improve the quality of the "grey water" going to drain (less suspended solid particles), aiding local water authority approval.
- Self rinse system Following each operation the machine undertakes a quick rinse cycle preventing any build up of food.
- Fully enclosed system excludes food waste from all unwanted areas, keeping the machine clean and free of waste and reducing operational noise.
- Self cleaning operation WasteStation can undertake a thorough autonomous cleaning routine, ensuring the whole system is free of food and grease, vastly reducing the labour time required to operate the machine.
- Self emptying This eliminates the need for staff to empty the auger assembly reducing labour times required to operate the machine.
- Visual control panel Advantageous in a noisy kitchen environment. • WasteStation Incorporates a simple LED display to allow monitoring
- of the state of the equipment during operation.
- Intelligent electronic sensor Detects when the bin is full.

### WASTESTATION



#### TECHNICAL DATA

### WASTESTATION

Covers	1450
Kg per hour	700
Water (litres per min)	12
Energy Cost (typical per day)	£0.64
Dimensions (mm) (HxWxD)	900 x 1000 x 700
Weight (kg)	192

All dimensions are based on Height (mm) X Width (mm) X Depth (mm)



# WASTESTATION CR

THE WASTESTATION CR BRINGS ALL THE BENEFITS OF THE STANDARD WASTESTATION BUT WITH THE ULTIMATE CONVENIENCE OF A REDUCED KITCHEN FOOTPRINT AND REMOTE DEWATERING. BY LOCATING THE DEWATERING UNIT AWAY FROM THE KITCHEN AREA WASTE DOES NOT HAVE TO BE TRANSPORTED MANUALLY FROM THE KITCHEN.

Food waste comprises of up to 80% liquid and can be extremely costly to dispose of. WasteStation CR combines an inlet station, which can be sited in the kitchen area, to grind the food waste into fine particles. These particles can be pumped up to 55m away where they are fed into a remote dewatering system. Through centrifugal action, the dewatering system forces out the excess liquid from the macerated waste. This "grey water" is fed directly to drain; the resulting solid fraction of the food waste is collected in 240 litre bins, ready for collection and onward processing.

The WasteStation CR combines an inlet station for maceration, pumping system and remote dewatering system. This unit is intended for integration in a wide variety of kitchen sizes; it is used for the disposal of organic kitchen waste and offers dewatering and waste reduction options where distance, labour or space restrictions are an issue.

#### **KEY FEATURES**

• Labour Savings: By automatically pumping the first macerated waste away from the kitchen area and directly into collection bins, huge labour savings are made, while at the same time creating a cleaner working environment. • Compact Design: The small footprint of the inlet station ensures minimal use of kitchen space. • Ultimate convenience: The WasteStation CR is built to ensure a long operating life, with each unit being constructed from hygienic stainless steel to withstand continuous use in the most demanding of applications.

also reduced



# imc

• Transport Savings: Reduce waste collection costs by up to 80% by reducing the food waste volume and weight requiring collection.

• Storage Savings: By reducing the waste volume, on-site waste storage facility requirements are

#### DIMENSIONS

INLET STATION	
Height (mm)	900
Width (mm)	700
Depth (mm)	700

REMOTE DEWATERING UNIT				
Height (mm)	1876			
Width (mm)	839			
Depth (mm)	1055			

FOR MORE INFORMATION ON THE SPECIFICATIONS PLEASE SEE P13

# WASTESTATION AF

THE AUTOFEED IS FOR USE IN CONJUNCTION WITH THE IMC REMOTE DEWATERING UNIT. THE LARGE HOPPER STORES UPTO 200 LITRES OF FOOD WASTE READY FOR PROCESSING. BULK LOADING AND REMOTE DEWATERING.

The WasteStation AF builds on the compact inlet station, and allows more than the single bucket feed of the WasteStation and WasteStation CR. Food is emptied into the collection chamber and auger feed into the maceration chamber. This ensures maximum efficiency in busy kitchens.

### FEATURES

- Food waste from the hopper is automatically auger fed directly into the built-in macerating chamber.
- The macerated waste is then automatically fed into the remote dewatering system which reduces the volume by up to 80% and mass by up to 60%.
- Pumping range of up to 55 metres.
- Capacity of 200 Ltrs
- Greater utilisation of staff, as many buckets can be discharged in a short time.
- Cleaner kitchen area as waste is transported directly away into a dedicated waste collection area.
- Warranty: 2 years parts and labour.

# WASTESTATION AF



WASTESTATION AF	
Throughput (kgs/hr)	700
Hopper Capacity (ltrs)	200
Pumping Distance (m)	55
Dimensions (mm) (HxWxD)	1318 x 1300 x 1043
Weight (kg)	262

All dimensions are based on Height (mm) X Width (mm) X Depth (mm)

# WASTEPRO II

WASTEPRO II REMOVES EXCESS LIQUID FROM MACERATED FOOD WASTE THROUGH CENTRIFUGAL ACTION, REDUCING THE VOLUME OF THE WASTE BY UP TO 80%.

WastePro II can be connected to a suitable existing waste disposer in either stand alone or trough configuration.

WastePro II is ideal in instances where food waste cannot be disposed of via mains drainage, either due to technical restrictions or legal regulations.

The grey water is dispensed direct to drain whilst the solid fraction is captured in a lidded bin for subsequent onward processing.

The flexibility of WastePro II provides a cost-effective system for almost all commercial and institutional kitchens.

#### FEATURES

#### Self Cleaning

• Processing capacity of up to 700kg of food waste per hour. • Intelligent electronic sensor – Detects when bin is both in position

and full.

Please note: WastePro II has to be fed from a suitable waste disposer to function correctly.

WASTEPRO II	
Covers	1850
Kgs per hour	900
Voltage	380 - 415
kW / Phase	1.89 / 3
Water (litres per cleaning cycle) Soft /Hard water	14
Energy Cost (typical per day)	£0.17
Dimensions (mm) (HxWxD)	980 x 450 x 825
Weight (kg)	84

All dimensions are based on Height (mm) X Width (mm) X Depth (mm)



WASTEPRO II





# MINI COMPACTOR SERIES

THE MODERN AND STYLISH COMPACT IMC MINI COMPACTOR SERIES LOOKS GOOD IN ANY COMMERCIAL ESTABLISHMENT. THE MC400CC ALSO INCORPORATES A DYNAMIC CAN CRUSH WHICH COMPRESSES DRINKS CANS AND FOOD TINS TO AS LITTLE AS A SIXTH OF THEIR ORIGINAL SIZE.

The IMC Mini Compactor range has been developed to meet the needs of almost every application, from small hotels and restaurants to schools, hospitals, shops, factories and ships.

By using an IMC Mini Compactor you save on waste collection costs and employee time due to less bin emptying, as well as having no unsightly mess or smells.

Recognising that dealing with waste is an unavoidable nuisance, IMC have spent many hours considering how to help and encourage increase in recycling rate.

The result is our award-winning range of recycling compactors that have been designed to facilitate recycling whilst retaining the convenience of a traditional trash compactor. We have combined the opportunity to pre-sort waste with a compaction mechanism to make best use of available space.

At IMC we understand that as well as helping you recycle, a compactor needs to save you money. Not only do your customers want to see a clean and tidy environment, but you want the bar, kitchen, cafe and so much more, to run smoothly and efficiently. The payback on a compactor is less than 3 months on direct savings and 7 months purely on saved collection charges alone.

#### FEATURES

- Disposal of all your recyclable plastics, food packaging waste, drinks cans, food tins, paper, card and glass - all in one convenient appliance
- Optimised to encourage recycling by offering one-stop segregation of waste
- Near silent 6000Nm linear motor ensures energy efficient and quiet operation
- Unique compaction mechanisms allow storage of real world quantities of cans, tins, card, plastics and other packaging waste
- IMC's 'hypercrush' compaction operation ensures permanent compression of plastics and card
- All our products offer seamless and full under counter integratior
- Our range is designed with alternative combinations of functionality to address different municipal authority waste collection regimes
- Stainless steel chassis ensures a rugged construction • Safety features including key lock

FOR MORE INFORMATION ON THE SPECIFICATIONS PLEASE SEE P.16.

MC300 MC400 MC400CC

### TECHNICAL DATA

	MC300	MC400	MC400CC
Actual Width with door	298	398	398
Depth (no door)	560	560	560
Depth (stainless steel door)	580	580	580
Height (min-max)	810-895	810-895	810-895
Weight (Kg)	44	47	59
Equivalent Uncrushed (ltrs)	156	219	204
Compaction Ratio	4:1	4:1	4:1
Can Crush	N/A	N/A	8:1

All dimensions are based on Height (mm) X Width (mm) X Depth (mm)

# FOOD WASTE DISPOSERS

IMC FOOD WASTE DISPOSERS ALLOW YOU QUICKLY AND SIMPLY TO REMOVE WASTE AS IT IS PRODUCED, ENABLING YOU TO MEET BEST HYGIENE PRACTICES AND CREATE A CLEANER AND SAFER WORKING ENVIRONMENT.

IMC food waste disposers are built to ensure a long operating life, with each unit being constructed from hygienic stainless steel to withstand continuous use in the most demanding of applications.

IMC food waste disposers are compact and efficient, combining safety and ease of use with performance, functionality and reliability. In addition, our wide range of products and options enable each unit to be specified to meet your exact requirements.

Features include operator safety interlocks, automatic water controls, low-load cut-outs for energy and water efficiency, as well as reversible motors that extend operating life still further.

### **KEY FEATURES**

The compact 500 Series Food Waste Disposers provide excellent value for small to medium size kitchens in pubs, bars, fast food outlets, cafés, restaurants, hospital wards and nursing homes, handling up to 400 covers per sitting.

The 700 Series Food Waste Disposers can handle up to 850 covers per sitting, making them ideal for kitchens in medium sized hotels, restaurants, schools and hospitals.

800 Series Food Waste Disposers provide higher capacity waste disposal for up to 1350 covers per sitting in larger hotels, hospitals, universities and prisons, plus food preparation companies.

The 04 Series Food Waste Disposers provide the ultimate heavy duty solution for processing higher volumes of food waste in kitchens handling from 1000 up to 1850 covers per sitting. Designed for use in large hotels and restaurants, hospitals, prisons, universities and by food preparation companies, the 04 Series can handle difficult waste including fish skins, cauliflower stalks and larger meat bones.

WASTE DISPOSERS	523	525	526	723	725	726	904	904X	825	826	826DS	1204	1204X	1604	1604X
Covers per sitting	200	400	400	400	850	850	1000	1000	1350	1350	1450	1450	1450	1850	1850
Waste per hour (Kg)	100	200	200	250	400	400	500	500	600	600	700	700	700	900	900
Soft Waste: (Plate waste, vegetables, peelings, meat and fish scraps.)	$\checkmark$														
Medium Waste: (Small pork and chicken bones, vegetables and fruit.)				$\checkmark$											
Tough Waste: (All red meat bones, cauliflower stalks, fish skins.)									$\checkmark$						
Compatible with WastePro				$\checkmark$	$\checkmark$	$\checkmark$	$\checkmark$		$\checkmark$	$\checkmark$	$\checkmark$	$\checkmark$		$\checkmark$	
Compatible with Troughs							$\checkmark$	$\checkmark$				$\checkmark$	$\checkmark$	$\checkmark$	$\checkmark$

FOR MORE INFORMATION ON THE SPECIFICATIONS PLEASE SEE P.17-20.





### PRODUCT SELECTOR

To help you select the best system for your application, please use the chart below by comparing the covers per sitting with the type of waste you wish to dispose of. The chart also shows which units are compatible with dewaterers and trough systems.

# **IN-VESSEL COMPOSTERS**

IMC HAVE SUCCESSFULLY DEVELOPED A RANGE OF IN-VESSEL COMPOSTERS, WHICH CAN SEAMLESSLY COMPLETE A FOOD WASTE TO COMPOST PROCESS THAT ELIMINATES THE REQUIREMENT FOR LANDFILL WASTE.

Macerated and dewatered food waste is first mixed with compressed sawdust pellets before being emptied into the IVC hopper. The food waste is then automatically auger fed into the composting chamber where the natural biological process converts the raw and cooked meat, fish and vegetables into valuable compost.

The composting process reduces the volume of waste material by up to 90% – so one tonne of wet, kitchen food waste is converted into between 20kg and 50kg of compost.

#### **KEY FEATURES**

The IVC uses aerobic conditions to enable the bacteria that are naturally present in food waste to decompose the material. This biological process is facilitated by the provision of 5 key elements:- oxygen and heat, supplied by the IVC, control of the moisture content, supplied by the Dewaterer, the reduction in, and consistency of, waste particle size, supplied by the Food Waste Disposer, and the right balance of carbon and nitrogen achieved by the addition of compressed sawdust pellets at the prescribed ratio.

#### IVC2700

The IVC2700 enables smaller sized commercial catering establishments to eliminate food waste disposal costs.

#### IVC4100

The IVC4100 enables medium sized commercial catering establishments to eliminate food waste disposal costs.

#### IVC7000

The IVC7000 enables larger sized commercial catering establishments to eliminate food waste disposal costs.

#### DIMENSIONS

	IVC2700	IVC4100	IVC7000
Length (mm)	2960	3960	4400
Width (mm)	1080	1080	1400
Height (mm)	1280	1284	1690

FOR MORE INFORMATION ON THE SPECIFICATIONS PLEASE SEE P.21.

1V7000



![](_page_6_Picture_18.jpeg)

# **IP COMPACTOR RANGE**

IMC WASTE COMPACTORS WILL CUT YOUR WASTE VOLUMES BY UP TO 80%. DESIGNED TO COMPRESS ALL DRY WASTE, INCLUDING CARDBOARD, TINS, PLASTIC AND PAPER, OUR RANGE OF COMPACTORS ARE TOUGH, RELIABLE AND SIMPLE TO USE.

Just as importantly, they'll give you a fast return on your investment, help you to improve hygiene standards and minimise the area needed for waste storage.

The IMC waste compactor range has been developed to meet the needs of almost every application, from small hotels and restaurants to large schools, hospitals, shops, factories and ships.

#### **KEY FEATURES**

Each unit is manufactured from stainless steel, making it quick and easy to clean. They incorporate proven electro-hydraulic technology to ensure that waste is compacted in seconds. The compactor range is quiet, safe and energy efficient in operation, running from a normal 13 amp plug.

Our units are compact, easy to use and mounted on heavy duty casters or deck feet, so they can be located wherever waste is produced.

Waste is simply fed via a loading chute into an integral trolley, lined with a tough, sealable plastic bag, or in the larger model fed directly into standard 240 litre wheeled bins. Once the trolley or bin is full the loading door is closed, safety interlocks automatically engaged and the start button pressed. A powerful hydraulic press then compresses the waste in seconds, allowing more to be added until a 'bag full' light illuminates. For more resilient waste the constant pressure setting can be used.

The trolley or bin can then be safely removed, wheeled to the disposal point and emptied without the need for heavy lifting. The use of additional bins means that a single compactor can be used for larger kitchens or colour coded bins for easy waste segregation.

#### DIMENSIONS

	IP400	IP500	IP600	IP700
Height (mm)	1645	1740	1930	1930
Width (mm)	580	678	840	840
Depth (mm)	600	675	870	870

All dimensions are based on Height (mm) X Width (mm) X Depth (mm)

FOR MORE INFORMATION ON THE SPECIFICATIONS PLEASE SEE P.22.

![](_page_6_Picture_34.jpeg)

IP700

![](_page_6_Picture_36.jpeg)

![](_page_6_Picture_37.jpeg)

# POT BOY COOKWARE SCRUBBER

POT BOY CLEANING SYSTEM PROVIDES AN EXTREMELY EFFECTIVE METHOD OF REMOVING ENCRUSTED OR BURNT DEPOSITS FROM PANS, COOKWARE AND OVENS, ENABLING YOUR KITCHEN STAFF TO WORK QUICKLY AND PRODUCTIVELY, WHILE IMPROVING HYGIENE STANDARDS STILL FURTHER.

Pot Boy is easy and quick to use, and has low running costs. It can be mounted over sink units or supplied with a trolley for cleaning fixed catering equipment such as griddles, brat pans and ranges in-situ. Safety is assured through its unique hydraulic system: the brush is driven by a fluid circuit which provides both electrical isolation and overload protection.

#### ADDITIONAL FEATURES INCLUDE:

• Wall mounting plate

- Foot operated pneumatic switch • Long lasting nylon brush head
- Magikut exterior scrubber

### OPTIONS

Mobile trolley with 500mm x 500mm dishwasher tray

SAFETY

Hydraulic brush head system provides electrical isolation and overload protection.

#### TECHNICAL DATA

#### POT BOY

Dimensions (mm) (HxWxD)	245 x 625 x 265
Hydraulic fluid pressure	30 bar

All dimensions are based on Height (mm) X Width (mm) X Depth (mm)

![](_page_7_Picture_17.jpeg)

![](_page_7_Picture_19.jpeg)

![](_page_7_Picture_20.jpeg)

# SPRAY CLEANING

IMC'S COMPACT, SPACE-SAVING REEL KLEEN HOSE REELS CAN BE MOUNTED ON THE WALL, CEILING OR FLOOR. AVAILABLE WITH HOSE LENGTHS OF 4.5 OR 10 METRES. THEY ENABLE ALL PARTS OF THE KITCHEN WASH-UP AREAS TO BE QUICKLY AND HYGIENICALLY HOSED DOWN.

IMC's Pre-rinse Spray units enable food scraps, sauces and juices to be first rinsed quickly and simply from crockery or glassware in order to improve the effectiveness of subsequent cleaning in a dishwasher.

![](_page_7_Picture_24.jpeg)

#### TECHNICAL DATA

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	REEL-KLEEN HOSE	PRE-RINSE SPRAY
mensions (mm) (HxWxD)	866 x 340	560 x 92 x 313
each of hose	1.5m	4.5m (RK15) 10m (RK35)
ose length	3m	

All dimensions are based on Height (mm) X Width (mm) X Depth (mm)

# imc

Our latest spray units are designed to improve the efficiency of dishwashers; our wall, ceiling and floor mounted hose reels are ideal for all kitchen wash-up areas.

![](_page_7_Picture_32.jpeg)

#### WASTESTATION

	WASTESTATION
Part Nos	
Macerator and Dewatering unit	F79/010
General	
Height (mm)	1000
Width (mm)	700
Depth (mm)	900
Kg per hour	700
Water (litres per min)	12
Covers	1450
Electrical Information	
Voltage	380-415
Phase (4 wire) supply/kW	3/4.1
Frequency (Hz)	50
Amps (max)	8.6
Plumbing Information	
Water supply	1 x ½" hot / warm water
Drainage connection (mm)	54
Self cleaning option	Yes

## WASTESTATION CR

	REMOTE DEWATERING UNIT	INLET STATION
Part Nos		
Dewatering unit and Collection Bin	F78/060	
Macerator and Pump		F79/030
General		
Height (mm)	1876	900
Width (mm)	839	700
Depth (mm)	1055	700
Kg per hour	700	
Water (litres per min)	12	
Covers	1450	
Electrical Information		
Electrical Supply Metric/USA		3 phase 400V 50Hz/ 3 phase 208V 60Hz
Dewater motor		1.1kW/ 1.5HP
Macerator motor Metric/USA		2.2kW/ 3HP
Pump motor Metric/USA		1.1kW/ 1.5HP
Pumping Distance Metric/USA		55m/ 180ft
Amps	5.5	13.5
Plumbing Information		
Water supply	1 x ½" hot ∕ warm water	1 x ½" cold water
Drainage connection	2"	
Self cleaning option	Yes	

### WASTESTATION

![](_page_8_Figure_6.jpeg)

# REMOTE DEWATERING UNIT

![](_page_8_Figure_8.jpeg)

### WASTESTATION AF

	AUTO FEED	REMOTE DEWATERING UNIT
Part Nos		
Dewatering unit and Collection Bin	F78/060	F78/061
General		
Height (mm)	1318	1876
Width (mm)	1300	839
Depth (mm)	1043	1055
Weight Net (Kg)	17	
Electrical Information		
Electrical Supply	3 phase 400V 50Hz	3 phase 400V 50Hz
Macerator motor	2.2kW	
Pump motor	0.75kW	
Auger motor	0.55kW	
Dewaterer motor		1.1kW
Amps	12.4	5.5
Plumbing Information		
Water supply	2 x ¾" BSP cold water	1 x ¾" BSP hot/ warm water
Drainage connection		2" Outlet
Water Consumption (lts/min)	17	
Capacity		
Throughout (lts/hr)	700	700
Hopper Capacity (ltrs)	200	
Pumping Distance (m)	55	

## WASTESTATION AF

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![](_page_8_Figure_12.jpeg)

![](_page_8_Picture_14.jpeg)

### WASTEPRO II

	WASTEPRO II
Part Nos	
Right hand discharge	F78/020
Left hand discharge	F78/030
Dimensions	
Height (mm)	980
Width (mm)	450
Depth (mm)	825
Weight	84kg
Electrical Information	
Phase (4 wire) supply	3
Frequency (Hz)	50/60
Amps (max)	7
Supply Amps (suggested)	16A
Decibel (dB) during operation	60dB
Connections	
To drainage (mm)	54
No. of feet	5
General	
Covers ∕ kgs per hour	1850/900
Voltage	380-415
kW ∕ Phase	1.1 /3
Water (litres per cleaning cycle) Soft /Hard water	14
Energy Cost (typical per day)	£0.17

WASTEPRO II

![](_page_8_Figure_18.jpeg)

### MINI COMPACTORS

	MC300	MC400	MC400CC
Space Required (mm)	300	400	400
Actual Width with door (mm)	298	398	398
Depth (no door) (mm)	560	560	560
Depth (stainless steel door) (mm)	580	580	580
Height (min) (mm)	810	810	810
Height (max) (mm)	895	895	895
Weight (Kg)	44	47	59
Storage Capacity (ltrs)	39	55	29
Crushed Can Drawer (ltrs)	N/A	N/A	11
Equivalent Uncrushed (ltrs)	156	219	204
Compaction Ratio	4:1	4:1	4:1
Can Crush	N/A	N/A	8:1
Electrical	240v 50Hz 1ph	240v 50Hz 1ph	240v 50Hz 1ph
Power	180W 0.75A	180W 0.75A	180W 0.75A

![](_page_9_Figure_3.jpeg)

MC400

![](_page_9_Figure_5.jpeg)

![](_page_9_Figure_6.jpeg)

![](_page_9_Picture_7.jpeg)

![](_page_9_Figure_8.jpeg)

#### FOOD WASTE DISPOSERS 500 SERIES

	523	525
Part Nos		
	F52/301: 1 phase 523	F52/500: 1 phase 525
	F52/321: 3 phase 523	F52/520: 3 phase 525
	1	
General		
Dimensions	h406mm. Fits 89mm (3.5") sink opening	630mm x 330mm x 355mm
Mounting	Sink outlet. Supplied with fitting for 89mm (3.5") sink opening	Weld into tabling
Capacity	200 covers per sitting.100kg of waste per hour	400 covers per sitting. 200kg of waste per hour
Electrical Information		
Motor	0.55 kW (3/4HP)	0.55 kW (3/4 HP)
Voltages	230-1-50 / 400-3-50	230-1-50 / 400-3-50
Fuse rating	16A - 1 phase / 6A - 3 phase	16A - 1 phase / 6A - 3 phase
Operator controls	IP65 rated waterproof wall mount	ed control box. Motor on buttons (a
Installation Information		
Water connection	Sink tap	15mm connection. Minimum pre storage cistern and not fro
Water consumption	11-14 litres per minute	11-14 litres per minute
Waste connection	40mm copper or plastic pipe to be installed with P or S trap laid to minimum fall of 1 in 7	42mm copper or plastic rr
Electrical connection	2.5m of mains cable.	Supplied from control box, to be w
Other features		
Water control	Manual with sink taps	Solenoid val
Operator safety	Rubber petals at sink opening.	Metal baffle a
Special features	Rubber housing to n Man	ninimise noise. Automatic thermal o ually reversible motor for extended
Customer options		
	-	-
Shipping specification		
Packing dimensions (h x w x d)	320mm x 220mm x 620mm	770mm x 410mm x 510mm
Packing volume	0.043m <sup>3</sup>	0.161m <sup>3</sup>
Packing weight (gross/net)	19kg/18kg	30kg/28kg

# imc

## 523

![](_page_9_Picture_14.jpeg)

525

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0.55 kW (3.⁄4HP) 230-1-50 / 400-3-50 se 16A - 1 phase / 6A - 3 phase

F52/602: 1 phase 526 F52/622: 3 phase 526

E35/056: Stainless steel side panel 526

Free standing with stainless steel front

865mm x 400mm x 600mm

400 covers per sitting. 200kg of waste per hour

uttons (clockwise and anticlockwise) and off button

panel

imum pressure (head) of 0.4 bar (4m).Water to be taken from not from rising main to meet UK water regulations.

11-14 litres per minute

r plastic pipe to be installed with P or S trap laid to minimum fall of 1 in 7

to be wired into fused isolator switch

noid valve for automatic water control.

baffle and time delayed interlock system

hermal overload to protect the motor. xtended operating life.

> 680mm x 580mm x 1020mm 0.402m<sup>3</sup> 50kg/36kg

![](_page_9_Figure_27.jpeg)

![](_page_9_Picture_28.jpeg)

### FOOD WASTE DISPOSERS 700 SERIES

	723	725	726	
De ut Mare				
Part Nos				
	F60/305: 1 phase 723	F60/100: 1 phase 725	F60/200: 1 phase 726	
	F60/300: 3 phase 723	F60/121: 3 phase 725	F52/221: 3 phase 726	
		S99/047** Class A airbreak	E60/010: Stainless steel side panel 726	
			S99/047** Class A airbreak ** Magnetic cutlery saver	
General				
Dimensions	h530mm. Fits 83mm sink opening.	550mm x 338mm x 474mm - 1 phase 565mm x 338mm x 474mm - 3 phase	850mm x 400mm x 600mm	
Cut out Dimensions		315mm x 450mm		
Mounting	Sink outlet. Supplied with fitting to be welded into 86mm sink opening	Weld into tabling	Free standing with stainless steel front panel	
Capacity	400 covers per sitting. 200kg of waste per hour	850 covers per sitting. 400kg of waste per hour.	400 covers per sitting. 200kg of waste per hour	
Electrical Information				
Motor	1.1kW (11/2HP)	1.1kW (1½HP)	1.1kW (1½HP)	
Voltages	230-1-50 / 400-3-50	230-1-50 / 400-3-50	230-1-50 / 400-3-50	
Fuse rating	16A - 1 phase / 6A - 3 phase	16A - 1 phase / 6A - 3 phase	16A - 1 phase / 6A - 3 phase	
Operator controls	IP65 rated waterproof wall mounted control box. Motor on buttons (clockwise and anticlockwise) and off button			
Installation Information				
Water connection	15mm connection. Minimum pressure (head) of 0.4 bar (4m). Water to be taken from storage cistern and not from rising main to meet UK water regulations.			
Water consumption	11-14 litres per minute	14-18 litres per minute	14-18 litres per minute	
Waste connection	2" BSP threaded flange for connection to 54mm piping, laid to minimum fall of 1 in 7			
Electrical connection	2.5m of mains cable.	Supplied from control box, to be wired into	fused isolator switch	
Other features				
Water control		Solenoid valve for automatic water control		
Operator safety	Metal baffle	Metal baffle and time of	lelayed interlock system	
Special features	Au Man	tomatic thermal overload to protect the mo ually reversible motor for extended operating	tor. g life.	
Customer options				
	-	**Class A airbreak. Magnetic cutlery saver.	Stainless steel side panels. Class A airbreak. Magnetic cutlery saver.	
Shipping specification				
Packing dimensions (h x w x d)	770mm x 410mm x 510mm	640mm x 500mm x 880mm	690mm x 580mm x 1000mm	
Packing volume	0.161m <sup>3</sup>	0.161m <sup>3</sup>	0.292m <sup>3</sup>	
Packing weight (gross/net)	42kg/40kg	49kg/42kg	63kg/48kg	

### 723

725

726

#### FOOD WASTE DISPOSERS 800 SERIES

	825	826	
Part Nos			
	F68/121: 3 phase 4 wire 825	F68/220: 3 phase 5 wire	
	F68/120: 3 phase 5 wire 825	F68/221: 3 phase 4 wire	
		E68/013: Stainless steel side panel 525	
	VS152** Class A airbreak VS167** Magnetic cutlery saver	VS152** Class A airbreak VS167** Magnetic cutlery saver	
General	inghere care, sare		
Dimensions	795mm x 360mm x 530mm	850mm x 430mm x 600mm	
Mounting	Weld into tabling.	Free standing.	
Capacity	1350 covers per sitting. 600kg of waste per hour.	1350 covers per sitting. 600kg of waste per hour.	
Cut out dimensions	334mm x 504mm		
Electrical Information			
Motor	2.2kW (3HP)	2.2kW (3HP)	
Voltages	400-3-50	400-3-50	
Fuse rating	10A - 3 phase	10A - 3 phase	
Operator controls	IP65 rated waterproof wall mounted control box. Motor on buttons (clockwis		
Installation Information			
Water connection	15mm connection. Minimum pressure (head) of 0.4 Water to be taken from storage cistern and not from rising main to r		
Water consumption	18-27 litres per minute	18-27 litres per minute	
Waste connection	2" BSP threaded flar	nge for connection to 54mm piping, laid to	
Electrical connection	2.5m mains cable wired from fused isolator switch int		
Other features			
Water control	Solenoid valve for automatic water contro		
Operator safety	N	Netal baffle and time delayed interlock syste	
Special features	Automatic thermal overload to protect the motor. Manually reversible motor for extended operating life.		
Customer options			
	Class A airbreak. Magnetic cutlery saver.	Remote control box. Stainless Magnetic	
Shipping specification			
Packing dimensions (h x w x d)	640mm x 500mm x 980mm	620mm x 480mm x 980mm	
Packing volume	0.265m <sup>3</sup>	0.292m <sup>3</sup>	
Packing weight (gross/net)	62kg/56kg	73kg/63kg	

\*\* This option must be ordered with the machine.

# imc

### 825

![](_page_10_Figure_10.jpeg)

826

![](_page_10_Figure_12.jpeg)

825DS

2.2kW (3HP) 400-3-50 10A - 3 phase

uttons (clockwise and anticlockwise) and off button

F68/321 3 phase 4 wire F68/320 3 phase 5 wire

E68/014: Stainless steel side panel 526

VS167\*\* Magnetic cutlery saver

1700mm x 600mm x 700mm

1450 covers per sitting. 700kg of waste per hour.

Free standing.

ure (head) of 0.4 bar (4m). rising main to meet UK water regulations.

18-27 litres per minute

n piping, laid to minimum fall of 1 in 7.

lator switch into controller.

tic water control.

l interlock system.

Retractable pre-rinse spray for dishes and cleaning. Large self contained tabling with high edges for better waste contain-ment and throughput. Automatic thermal overload to protect the motor. Manually reversible motor for extended life.

l box. Stainless steel side panels. Class A airbreak. Magnetic cutlery saver.

n	810mm x 650mm x 980mm
	0.516m <sup>3</sup>
	75kg/65kg

![](_page_10_Picture_24.jpeg)

#### FOOD WASTE DISPOSERS 900, 1200, 1600 SERIES

1204 Part Nos F54/100: 1 phase 904 F54/220: 3 phase 1204 F54/320: 3 phase 1604 E30/096: Hopper rim for welding into E30/096: Hopper rim for welding into E30/095: Hopper rim to weld into tabling table 1204 tabling 1604 S54/026: Remote control box S54/026: Remote control box S54/026: Remote control box S99/047\*\* Class A airbreak \*\* Magnetic cutlery saver \*\* Cutlery/Silver saver baffle General 800-905mm x 438mm x 564mm 850-900mm x 514mm x 740mm 850-900mm x 514mm x 740mm Dimensions Mounting Free standing, welded into tabling or sealed into hopper rim welded into tabling 1000 covers per sitting. 500kg of waste 1350 covers per sitting. 600kg of 1850 covers per sitting. 900kg of 1204 Capacity waste per hour. waste per hour. per hour Unit 510mm x 385mm Unit 685mm x 460mm Unit 685mm x 460mm Cut out dimensions Rim 494mm x 368mm Rim 672mm x 444mm Rim 672mm x 444mm Electrical Information 1.1kW (1½HP) 2.2kW (3HP) 4.0kW (5½HP) Motor Voltages 230-1-50 / 400-3-50 / 440-3-60 400-3-50 / 440-3-60 400-3-50 / 440-3-60 Fuse rating 16A - 1 phase / 6A - 3 phase 10A - 3 phase 16A - 3 phase Operator controls IP65 rated integral on/off control buttons. Installation Information 15mm connection. Minimum pressure (head) of 0.4 bar (4m). Water to be taken 22mm connection. Minimum pressure (head) of 0.18 bar (1.8m). If using mains water Water connection from storage cistern and not from rising supply specify class A air break with special baffle. main to meet UK water regulations. 1604 Water consumption 14-18 litres per minute 18-27 litres per minute 27-36 litres per minute Waste connection  $2^{\prime\prime}$  BSP threaded flange for connection to 54mm piping, laid to minimum fall of 1 in 7. Electrical connection 2.5m mains cable wired from fused isolator switch into controller. Other features Water control Solenoid valve for automatic water control. Operator safety Metal baffle and time delayed interlock system Automatic thermal overload to protect the motor. Automatically reversible motor for extended operating life. Special features Adjustable machine height. Customer options Class A airbreak. Magnetic cutlery saver. Cutlery/Silver saver baffle supplied in place of standard baffle at no extra cost. Hopper rim for sitting in tabling for ease of service. Remote control box. Shipping specification Packing dimensions 640mm x 500mm x 950mm 690mm x 580mm x 1000mm 810mm x 650mm x 980mm (h x w x d)

0.400m<sup>3</sup>

91kg/73kg

0.516m<sup>3</sup>

75kg/65kg

#### 904

#### IN VESSEL COMPOSTER IVC2700

	11/22700	IV/C4100	1// 2000
	1002/00	10C4100	100/000
Part Nos			
	F75/010	F75/015	F75/020
Model			
Max Capacity (kg)*	859	1305	2227
Capacity volume (cu m)	1.534	2329	3977
Capacity volume (litres)	1534	2329	3977
No. kgs food waste (dewatered) / week*	150-300	250-500	400-1000
Pellets - weekly max (kg) included in above	30-60	50-100	80-200
No. tonnes food waste / annum*	8-16	13-26	20-52
Measurements - IVC			
Length (mm)	2960	3960	4400
Width (mm)	1080	1080	1400
Height (mm)	1284	1284	1690
Weight – empty (kg)	575	700	1150
Max weight – full (kg)	1434	2005	3377
Measurements - Hopper			
Length (mm)	785	785	785
Width (mm)	800	800	800
Height (mm)	1284	1284	1450
Loading height (mm)	930	930	1020
Capacity volume (cu m)	0.052	0.052	0.052
Capacity volume (litres)	52	52	52
Capacity (kg)	40	40	40
Connections			
To ventilation (mm)	110	110	110
To drainage (mm)	54	54	54
Outlet height (mm)	660	660	705
No. of feet	6	8	10

Please refer to the In Vessel Composter Options List for a list of available options For full specifications see our Technical Brochures

Packing volume

Packing weight (gross⁄net) 0.304m<sup>3</sup>

71kg/60kg

![](_page_11_Picture_8.jpeg)

Electrical supply & Operation	
Voltage range	380-415
Phase (5 wire) supply	3 phase
Frequency (Hz)	50
Amps (max)	10
Decibel (dB) during operation	55
Memory stick capacity (Gigabyte, Gb)	1
Motor – compost cylinder (kW)	0.37
Motor – hopper auger (kW)	0.55
Fan (kW)	0.04
Air Heater (kW)	0.5
Heater blanket - optional (kW)	2
Total (kW)	1.46

### IVC2700

![](_page_11_Figure_11.jpeg)

![](_page_11_Figure_12.jpeg)

#### IP COMPACTOR RANGE

	IP400	IP500	IP600	IP700
Part Nos				
	F56/400	F56/500	F56/600	F56/700
General				
Compactor Dims (mm) (HxWxD)	1645 x 580 x 600	1740 x 678 x 675	1930 x 840 x 870	1930 x 840 x 870
Trolley Dims (mm) (HxWxD)	600 x 410 x 550	750 x 520 x 765	845 x 620 x 895	845 x 620 x 895
Average compacted bag weight (kg)	16-18	25-30	40-45	40-45
Average compacted package (mm) (HxWxD)	375 x 375 x 380	500 x 500 x 430	600 x 600 x 580	600 x 600 x 580
Compaction force (Kgf)	3000	4500	5000	1000
Compaction ratio	5:1	5:1	5:1	5:1
Cycle time (s)	14 (including 4 s delay at bottom of stroke)	23 (including 4 s delay at bottom of stroke)	23 (including 4 s delay at bottom of stroke)	17 (including 4 s delay at bottom of stroke)
Electrical				
Motor	0.75kW (1HP)	0.75kW (1HP)	0.75kW (1HP)	0.75kW (1HP)
Voltages*	230-1-50 (Marine voltages available)	230-1-50 (Marine voltages available)	230-1-50 (Marine voltages available)	230-1-50 (Marine voltages available)
Fuse rating	1 phase (13A)	1 phase (13A)	1 phase (13A)	1 phase (13A)
Controls	24V	24V	24V	24V
Electrical Connection	2.5m cable with 13A plug	2.5m cable with 13A plug	2.5m cable with 13A plug	2.5m cable with 13A plug
Features				
Operating modes	Single St	roke. Constant press	ure setting (night po	sition)
Operator safety	Interlock on waste-in chute. Interlock on trolley bin			
Special features	Wheeled trolley bin for easy movement. 100 plastic bags, wire ties and tying tool. Stainless steel trolley liners for bag rigidity.			
Shipping specification				
Packing dimensions mm (h x w x d)	1760 x 600 x 730	1870 x 770 x 900	2100 x 960 x 1100	2100 x 960 x 1100
Packing volume	0.770m3	1.296m3	2.218m3	2.218m3
Packing weight (gross/net)	223kg/193kg	373kg / 298kg	474 kg / 377 kg	377kg/280kg

![](_page_12_Figure_3.jpeg)

![](_page_12_Figure_4.jpeg)

![](_page_12_Figure_5.jpeg)

### POT BOY COOKWARE SCRUBBER

	POTROV	
Part Nos	FOLDOT	
Pot Boy	E64 /100	
564 /090	Mobile tralley with 500mm v 500mm dishwasher trav	
107/012		
U07/PGW2	Magikut exterior scourer (4 pads)	
Dimensions		
Height (mm)	245	
Width (mm)	625	
Depth (mm)	265	
Safety	Hydraulic brush head system provides electrical isolation and overload protection.	
Electrical Information		
Motor	0.37kW (0.5HP)	
Voltage	220/240-1-50	
Fuse rating	1 phase (13A)	
Connections		
Head spead	360rpm	
Hydraulic fluid pressure	30 bar	
Mounting height	1.15m above sink	
Power Supply	Requires suitable fused power supply within 2m of machine. Supplied with 2.5m cable.	
Features		
	Foot operated pneumatic switch. Long lasting nylon brush head. Magikut exterior scrubber.	
Customer options		
	Mobile trolley with 500mm x 500mm dishwasher tray	
Shipping specification		
POT BOY		
Packing dimensions MM (h x w x d)	660 x 290 x 710	
Packing volume	0.14m <sup>3</sup>	
Packing weight (gross/net)	32kg/28kg	
TROLLEY		
Packing dimensions mm	630 x 420 x 770	
(h x w x d)		
(h x w x d) Packing volume	0.20m <sup>3</sup>	

POT BOY

TROLLEY

Please refer to the IP Compactor Options List for a list of available options (•) Denotes option is available For full specifications see our Technical Brochures

![](_page_12_Picture_12.jpeg)

*imc* 

## REEL KLEEN HOSE REELS AND PR PRE-RINSE SPRAYS

	PR SPRAYS	RK HOSE REELS
Part Nos		
F63/100	PR1 With water connection	
F63/200	PR2 With single tap	
F63/300	PR3 With mixer tap	
063/PRA11	Bracing Spray for island locations	
General		
Reach of hose	1.5m	
Hose length	3m	
Dimensions (h x d)	866mm x 340mm	
Installation Information		
Water connection	PR1-1/2" BSP F	3/8" IPS Female
PR2 & PR3-15mm compres- sion joint	220/240-1-50/60	
Water feed	15mm copper pipe	15mm copper pipe
Water pressure range	0.4 to 5 bar (4 to 50m head)	2.1 to 13.8 bar (30 to 200 PSI)
Water temperature 65°C (150°F) maximum	65°C (150°F) maximum	82°C (180°F) maximum
Fixings Wall bracket adjust- able 35mm - 180mm	35mm - 180mm	
Features		
	Lightweight heat insulated spray head. Protective rubber bumper on spray head. Stainless steel spirally wound covered hose. Stainless steel vertical tube. Wall bracket for vertical tube.	Reinforced rubber hose. Recoil system. Built-in multi-bracket for wall or ceiling mounting.
Shipping specification		
Packing dimensions (h x w x d)	1220mm x 440mm x 80mm	390mm x 330mm x 18mm
Packing volume	0.042m <sup>3</sup>	0.023m <sup>3</sup>
Packing weight (gross/ net) PR1	5kg/4kg	9kg/8kg
Packing weight (gross∕ net) PR2	6kg/5kg	
Packing weight (gross∕ net) PR3	7kg/6kg	

### PR PRE-RINSE SPRAYS

![](_page_12_Figure_17.jpeg)

#### REEL KLEEN HOSE REELS

![](_page_12_Figure_19.jpeg)

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![](_page_13_Picture_1.jpeg)