WasteMaster Position Update - August 2017

WasteMaster is an on-site food and organic waste processing technology that reduces the weight and volume of food waste by up to 80% in less than 24 hours. The system converts food waste into a valuable residue that has no odour, can be easily stored and more importantly, can be re-purposed for different uses depending on the type of waste being processed. The original Japanese technology was introduced to the UK in a prototype in 2015, and following rigorous trials it was decided to design a completely new system around the core patented technology at the beginning of 2016. This highly innovative and unique conversion system requires no plumbing or outsourced waste removal and releases no harmful emissions or odour during the process. The most significant and lasting environmental benefit of the WasteMaster system is that it removes the need for food or organic waste to be sent to landfill, flushed down the sewer system or incinerated, thereby helping to reduce the global burden of greenhouse gas emissions.

The WasteMaster system benefits businesses by: helping to reduce ever increasing costs associated with food and organic waste management; reducing contributions to greenhouse gas emissions; improving site cleanliness and safety through the removal of rotting waste, which in turn attracts vermin and insects; reducing odours associated with food and organic waste storage and; reducing the quantity of collection bins required on site. WasteMaster machines are designed, developed and built here in the UK in Heywood, near Manchester.

How it works

Food waste is loaded into the WasteMaster system and converted into a re-usable material via Green Eco Technologies' unique patented process, which accelerates its decomposition. At the end of the cycle the volume and weight of the waste is reduced by up to 80% and it is transformed into a compost-like odour-free material, which retains the full calorific value of the original waste and can be re-purposed as fertilizer, animal fodder or 'clean' fuel for power generation.

About Green Eco Technologies (GET)

Green Eco Technologies began its life as the Environmental Technology division of an Australian company. Now a fully-fledged separate business focusing on improving business efficiency and reducing environmental impact, GET has offices in Australia, the UK and Japan, and research and development and manufacturing operations in the UK.

October 2016

In October 2016, GET took delivery of its first UK-designed and manufactured machine which was immediately installed at a large hotel in Birmingham, part of a worldwide chain. As the hotel kitchens are located over numerous floors, WasteMaster was installed on a level standing inside a purpose-built unit at the rear of the building, close to the main kitchen entrance, for convenience of access for catering staff. This external location is ideal as WasteMaster operates using only a three-phase power supply and air outlet, so no need for any plumbing. Food waste is collected from four main areas in the hotel: food preparation, food cooking, buffet waste, and dining table clearance, in special-coloured wheelie bins. The residue, which resembles compost in both colour and lack of door and does not attract flies or vermin, is the re-purposed end-product of the WasteMaster process, and is predominantly collected for use in anaerobic digestion. Since installation, the machine has been processing between 500kg and 1000kg of food waste per day and for the last six months has been linked via a remote communications system to the factory in Heywood to collect data for further development and testing.

June 2017

In June of this year, GET developed its range further with a second machine. This WasteMaster has a smaller capacity and was designed to process up to 500kg of food waste per day. After testing in Birmingham, GET incorporated several design changes including: new fans; new control software; and a new loading bin configuration. The new model was installed at a prestigious golf and country club hotel where it has been processing 300kg - 500kg of food waste per day.

July 2017

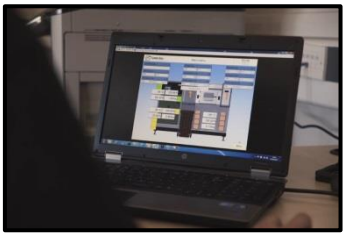
In July of this year, GET further advanced its offering with a third machine. This WasteMaster similarly has the smaller capacity and was designed to process up to 500kg of food waste per day. It also incorporates several design changes that resulted from the testing in Birmingham including: new fans, new control software, and a new loading bin configuration. In this case the machine was installed on site at a public hospital where it has been processing 200kg - 350kg of food waste each day.

September 2017

In September, GET will take delivery of its first Gen4 machine - one of ten that will be completed during September and October - with installations running through until the end of 2017. Gen4 machines will incorporate significant performance and design modifications including: a direct-drive power delivery system; improved fans and contamination capture features; upgraded heating and power consumption features; and a newly-designed lightweight frame.

GET will officially launch WasteMaster on stand 4J09 at the RWM exhibition
12th-14th September 2017 at the NEC, Birmingham

The WasteMaster system is supplied as a managed service, tailored to specific client needs, which includes, installation, servicing, and 24-hour support. With no capital outlay, WasteMaster offers a cost-effective and environmentally beneficial solution for food and organic waste disposal.



WasteMaster greatly reduces the burden of food waste and organic matter by ‘re-purposing’ it for a positive use. By helping to reduce the volume of waste being sent to rot in landfill, the WasteMaster system also makes a positive impact on, and towards, the reduction of greenhouse gas emissions.

For further information about WasteMaster, call 0800 634 8644 or email: enquiries@greenecotec.com

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