



WasteMaster Position Update 2018

WasteMaster is an on-site food and organic waste processing system, which converts waste into a much smaller quantity of valuable odour-free residue. This converted material can be easily stored and, more importantly, can be re-purposed for different uses depending on the type of waste being processed.

The unique WasteMaster conversion system uses patented, innovative, clean Japanese technology. No plumbing is required as water is not used and no harmful emissions or odours are released during processing. 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.

In summary, the WasteMaster system benefits any business with a food or organic waste burden by: reducing costs associated with food and organic waste management; reducing contributions to greenhouse gas emissions; improving site cleanliness through the removal of rotting waste, which in turn attracts vermin and insects; reducing odours associated with food and organic waste storage; reducing the quantity of collection bins required on site; and removing the need for outsourced waste removal, thereby also improving site safety. WasteMaster machines are designed, developed and built in the UK in Heywood, near Manchester.

How it works

Food waste loaded into the WasteMaster system is converted into a re-usable material via Green Eco Technologies' unique patented process, which accelerates its decomposition. At the end of the processing 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 fertiliser, animal fodder or 'clean' fuel for power generation.

About Green Eco Technologies (GET)

Green Eco Technologies focuses on reducing environmental impact, while also improving business efficiency. 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 in a large hotel in Birmingham, part of a worldwide chain. As the kitchens in the hotel 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 for the machine is ideal as WasteMaster operates using only a three-phase power supply and air exhaust to the atmosphere. Food waste is collected in clearly identifiable wheelie bins from four main areas in the hotel: food preparation, food cooking, buffet waste, and dining table clearance.

The residue end-product of the WasteMaster process, which resembles compost, is currently predominantly collected for use in anaerobic digestion. Since installation the machine has been processing between 500kg and 1000kg of food waste per day and a remote communications system linking the WasteMaster to the factory in Heywood, is collecting data for further development and testing.

June 2017

In June 2017 GET took delivery of its second machine – a smaller-capacity WasteMaster system - designed to process up to 500kg of food waste per day. GET incorporated several design changes in this model after the testing in Birmingham, which include: new fans, new control software, and a new loading bin configuration. This system 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 2017, GET took delivery of its third machine, again designed for a smaller capacity, processing up to 500kg of food waste per day. This WasteMaster model again incorporates several design changes following testing in Birmingham, including: new fans, new control software, and a new loading bin configuration. The machine was installed on site at a public hospital where it has been processing 200kg - 350kg of food waste per day.

September 2017

In September 2017, GET took delivery of its first Gen4 machine, one of ten that was completed throughout September and October. Gen4 machines incorporate significant modifications: they have new and improved fans and contamination capture features; the heating features have been upgraded; and they have a newly-designed lightweight frame. Gen4 was launched at the RWM show in Birmingham, generating significant interest, not only in the UK, but globally.

The WasteMaster system is supplied as a managed service, which is tailored to specific client needs. The GET service 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 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
www.greenecotec.com Find us on Twitter, Facebook and Linked-In.**