

B&M Food Waste Station



Reduce your waste costs.
Boost your carbon footprint.
Improve your environmental impact.

With the state-of-the-art B&M Food Waste Station, food waste is macerated into a liquid form and pumped directly into a built-in de-watering system, forcing out excess liquid. This liquid is fed directly into the drain resulting in a greatly reduced volume of food waste, which is then collected in small, easily managed, lidded bins, ready for onward processing.

Suitable for: Hotels, restaurants, schools, hospitals, airports, commercial buildings & prisons

Key Benefits:

- Reduce food waste volume by 80%
- Reduce food waste mass by 60%
- Reduce food waste collections and, consequently, reduce costs
- Improve your carbon footprint and lower your environmental impact
- Increase efficiency by processing up to 700kg of food waste per hour
- Daily running costs of £0.64 based 1450 covers
- Proven technology, with 500 machines sold in the last 6 years

Key Components:

- High capacity - constant loading
- Easy to use
- Visual PLC control panel
- Bin location within the footprint
- Self cleaning programme
- Robust construction, fully enclosed system
- Intelligent bin-full sensor