

The background of the image is a dark, textured surface, possibly a countertop. Scattered across this surface are several pieces of torn cabbage leaves, showing their green outer edges and white inner cores. In the bottom right corner, a portion of a knife with a silver blade and a white handle is visible.

The MEIKO GREEN system  
leaves nothing behind

Think GREEN







## The epitome of GREEN

MEIKO GREEN Waste Solutions specialises in recycling food waste – professionally and economically. Our GREEN solutions set the **standard for the whole market** and are revolutionising the industry with our reliably closed systems. In other words: our system leaves nothing behind.

See for yourself how versatile our system is and how it can fulfil your requirements. Whether you run a **commercial kitchen, canteen, food service business or hotel** – we can provide a hygienic and cost-effective way for you to recycle that unavoidable food and organic waste you produce.

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**Made for professionals,  
by professionals**

**Pump technology**

**Vacuum technology**

**More technology!**

# Made for professionals, by professionals

We know you need more than just a good product. You need excellent service. The kind that gives you the security of knowing that everything will be taken care of.

Fast, professional and expert advice is our priority.  
You can take our word for it.

## Q & A

# Reasons to go GREEN

### Chill! There's no need to chill the waste, though.

Rule 111 of the DGUV (Deutsche gesetzliche Unfall-Versicherung), German Social Accident Insurance, states that kitchen waste must be stored at or below 10° C. A closed food-waste treatment system and collection tank by MEI-KO GREEN spares you that requirement. It's perfectly hygienic just as it is.

### Leave it be!

DIN EN840-1 prevents standard organic waste bins from being filled past 40 % with wet food waste. Any more and it becomes too heavy for

staff to move safely and the axle could break. A MEIKO GREEN collection tank solves this problem in the simplest of ways – nobody need move it.

### Less is, well, less.

The food waste undergoes a homogenisation process which condenses it into a kind of smooth paste. This reduces the volume of the waste – and that saves you money. Our feeding station ensures that even more food waste makes it into biogas plants. And we are proud of helping you to be more sustainable.

### What technology is right for me?

Well, that depends on a range of factors:  
How much food waste do you produce?  
What technology already exists in your building?  
What are your premises like?  
How many feeding stations will you need?

We have the right solution for every circumstance – and when our experts advise you, they draw on decades of experience and tailor their solution to your needs.

### Which feeding station is right for me?

Choosing the right feeding station is key. It needs to suit your specific waste management structure and comply with hygiene requirements. You will need to choose your pump technology according to the type of food waste it has to process:

For mixed waste:

BioMaster® Slim / BioMaster® 4 Plus

For homogenous waste:

BioMaster® 4 Highline (press the button to use the heavy-duty programme)

### So how big does my tank need to be?

Use this rule of thumb:

Diners per day times 250 ml food waste per day\* = X

X times trading days in the month = tank size if you have monthly collections

X times trading days in 2 months = tank size if you have a collection every 8 weeks

*\*Ave. volume across all segments, food waste from food preparation and leftovers*

### Who will collect the biomass?

According to the European List of Waste, your biomass is assigned the code 20 01 08 for 'biodegradable kitchen and canteen waste.' The contents of the grease trap in your food service business (restaurant or pub) are also categorised as 20 01 08 waste. This means that waste disposal services already have a mechanism for this – whoever collects your grease trap waste can also pick up your biomass in that same tanker.

### What is it worth to me?

A MEIKO GREEN food waste treatment system typically pays for itself in 3–7 years. Depending on the size of kitchen, the industry segment and the type of system.

With the GREEN system, your kitchen will be more convenient, cleaner, more sustainable and even more economical.

Not to mention that our **ergonomic system** can even make work pleasant!

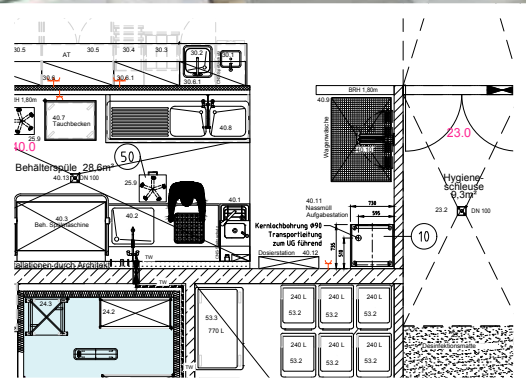




Project planning

Making project planning  
simple

Getting ready to go MEIKO GREEN.  
We will carefully consult you and then work closely with you during the planning stages to ensure that you and your team have a thorough understanding of exactly how MEIKO GREEN technology will progress your business into professional and cost-effective waste recycling.





Assembly and installation

## One-stop systems engineering

Once you have decided on your MEIKO GREEN system, we will deliver and install it – the full professional service. We use specialised installation packages to make sure you get the system engineered and fitted that bests fits you. No fuss. Just look after your business and we will look after you.





Staff training

Everyone

on the same page

We familiarise your team with your new MEIKO GREEN technology:

- » Technical commissioning of your MEIKO GREEN system
- » Staff training
- » HANDOVER OF MEIKO GREEN system and CE certification

Please contact us for details of further services.



### Are you looking for Green Service?

To find the right contact consult

[www.meiko-green.de](http://www.meiko-green.de)

For any international Green Service choose the according country.

The GREEN hotline

**Always there  
for you**

The GREEN hotline makes it quick and easy for MEIKO GREEN customers to get in contact with us. The service hotline number will send you straight to your local MEIKO subsidiary or service partner.

Our industry trade management team and extensive sales teams are also available for help and advice. We look forward to working with you.

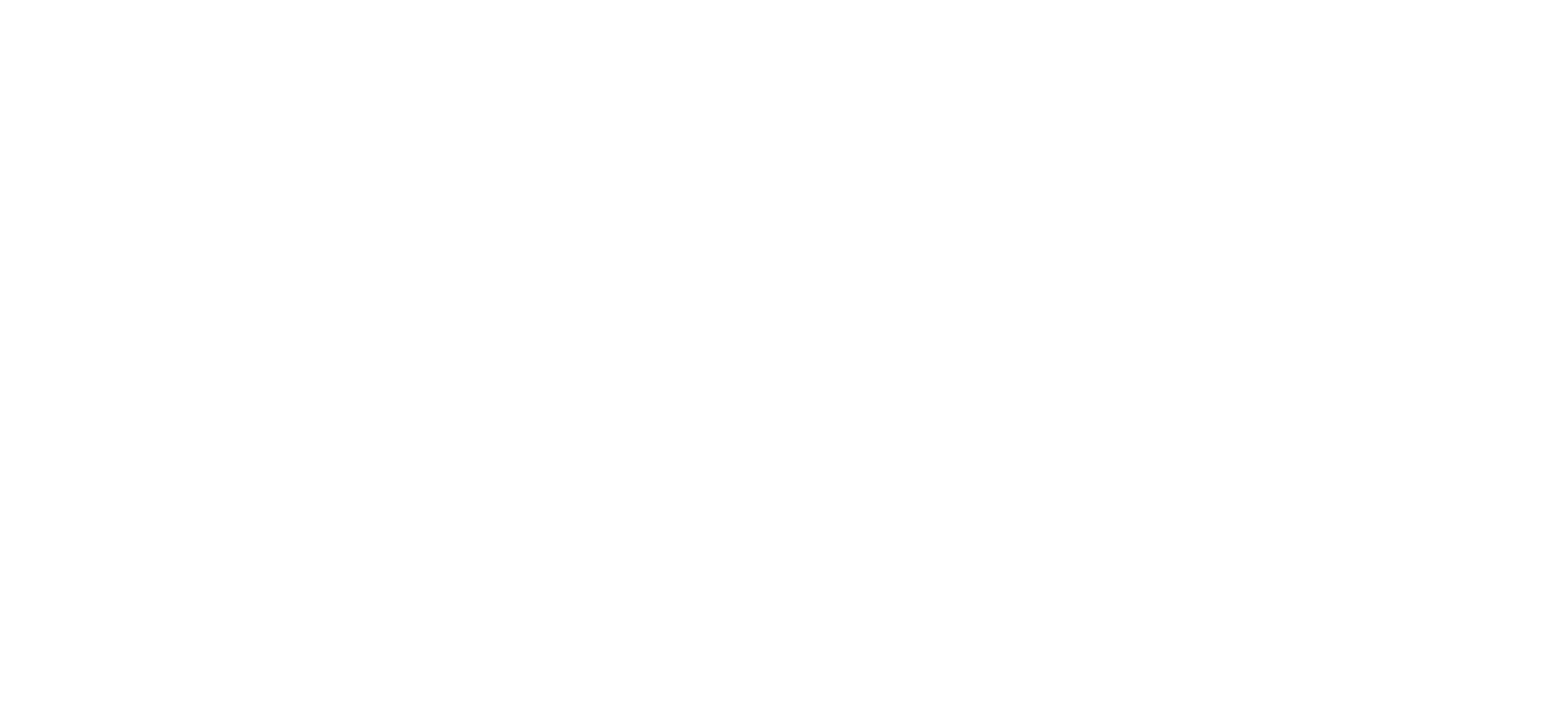


# Pump technology

The key to creating your tailor-made solution is an exact analysis of your processes and real-world needs. In other words: **at what point is what food waste generated and in what quantity?** Answering this question allows us to determine what feeding station is best for your needs and to use intelligent positioning to optimise internal processes. The result: journeys in the kitchen are short; waste handling is quick and easy. Not to mention guaranteed good hygiene practice and HACCP compliance. **Perfect!**







# PUMP TECHNOLOGY | FEEDING STATIONS

It all starts with a good, professional feeding station. This is where waste ‘disappears’ quickly, hygienically and with no nasty smells. **Close the lid – no more waste.** Our BioMaster® series feeding stations are state of the art.

Simply choose the right model for your needs and the volume of waste in your kitchen – you'll be happy with the results and your machine will leave nothing behind.

Professional service

Pump technology

Vacuum technology

More technology!



BioMaster® Slim

Likes it  
**cosy**

Every inch counts when kitchen space is in short supply – but the BioMaster® Slim will fit right in. This powerful all-rounder can handle just about anything you might find in small and medium-sized commercial kitchens, including cooking oil.





BioMaster® 4 Plus

## A taste for waste

BioMaster® 4 Plus – in a class of its own. Ideal for medium to large professional kitchens, this model offers a hassle-free way to deal with food waste, transforming it into valuable biomass in just 50–80 seconds.







BioMaster® 4 Highline

Likes to  
**show off**

The BioMaster® 4 Highline is a true powerhouse for commercial kitchens. This feeding station can easily handle large volumes of food waste including homogenous waste. Just pick the right programme.

Its clever design and features make it both hygienic and effortless to use.



# Feeding stations Accessories



## Permanent feed

An opening in the lid makes it easy to feed in leftovers from plates



## Chute attachment

Hygienically feed waste into the system



## Magnet set

3 magnets to catch cutlery, includes installation



## Collection trolley

Easily and hygienically transport waste to the feeding station



## 4 kW motor

For extra power



## Midi and maxi hygiene stations

A sink and a feeding station – what a practical combination!



## Level monitoring

View tank fill level at the feeding station



## GSM module level monitoring

Request fill level information via text or email



## Level monitoring connected to building management system

Potential-free contacts to provide notifications: '80 %'/'100 %'/'Error'



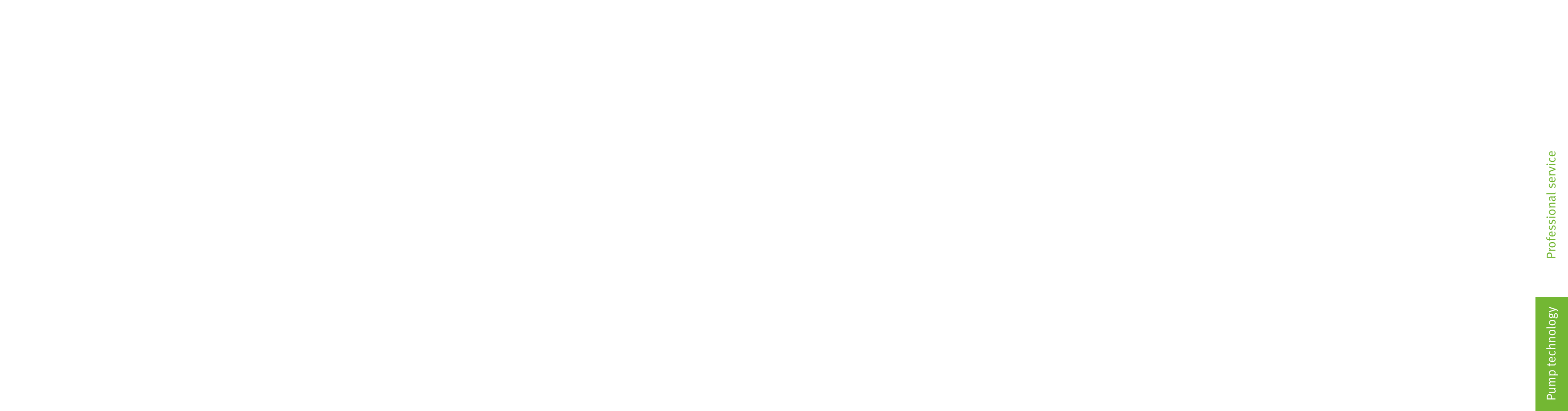
## Pre-grinding unit

Facilitates processing of dry, lightweight food waste









## PUMP TECHNOLOGY | TANK SOLUTIONS

Biomass is professionally stored in the collection tank. **Various tank solutions** are available as part of our GREEN system: PE storage tank, cylindrical PE tank, interchangeable container or a PE underground tank. We also develop customer-specific container solutions made from other materials such as concrete, GRP or PP.

You will need to consider the following factors when choosing your tank:

- » Volume of kitchen and food waste per month
- » Location (new or existing structure)
- » Fitting (dimensions)
- » Convenience (collection tank accessories)
- » Hygiene requirements





Cylindrical PE tank

## The waste in the tank goes round and round

Capacities ranging from 1,500–24,000 l.  
Option to fit remote emptying system, tank interior  
cleaning, stirrer, pump-out assist, dishwashing machine  
manual, ladder, viewing window and more.





PE storage tank

## Nice, clean waste collection

PE storage tanks are available in a range of capacities from 2,000–5,000 l and are the ideal entry-level product for compliant and odourless biomass storage. Compact, easy-install solutions also available for 800–1,100 l.

Or you can simply use two adjacent tanks so you can connect tank 2 when tank 1 is full – maximum flexibility.



PE underground tank

Take it  
**outside!**

This option gives you 5,000–16,500 l of storage without losing precious indoor space.

It is the most cost-efficient option on balance of storage capacity and disposal costs. Our underground tanks are high-volume solutions which are ideal for new builds.

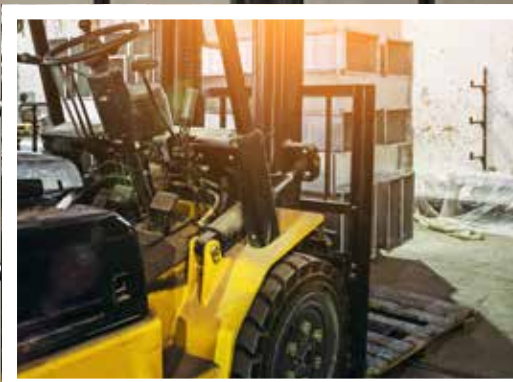




Interchangeable IBC containers

## Waste on the move

Each container can take 640–1,000 l and each time one fills up, the next empty container can take its place. When a full container is collected, you can just connect a fresh one. And repeat. This system saves space and is cost effective. These rectangular containers fit snugly into most spaces and are easy to handle but we still saved the best news for last – no pumping out means no nasty smells.





Custom solutions

Just  
for you

Impossible isn't in our dictionary. MEIKO GREEN Waste Solutions always finds the right tank. That could be a square tank or an insulated tank to withstand low temperatures or maybe we can panel a spare room with PE and turn it into a tank.

We use a range of construction materials such as PE, GRP and concrete. Go on, set us a challenge!



# Tank solutions Accessories

**Controls**

For stirrers, suction pump and cleaning unit

**Stirrer**

Homogenises biomass and accelerates tank emptying

**Pump-out assist**

4 way-cutting unit-channel impeller pump to aid in pumping out the tank

**BioFilter for indoor or outdoor use**

Neutralises odours at source

**Automatic tank interior cleaning**

Cleans interior when tank is emptied

**Hose reel for manual cleaning**

15 m hose with spray gun, 3/4 cold water connection

**Remote emptying**

Automatic collection tank emptying and control of peripheral devices.

**Removal point (pump station box)**

Straightforward access for emptying from the front

**Safety options**

Step, ladder, impact protector, insulation for outdoor tanks and much more





# Vacuum technology

The best place to collect food waste is where it's produced, i.e. where the work happens. And, since no two kitchens are the same, this requires a flexible and comprehensive system.

Our WasteStar FC vacuum system is the answer, providing a fully automatic solution for commercial kitchens. This is a simple and cost-effective solution with a modular design that offers maximum flexibility.

When it comes to fully automatic waste-disposal systems featuring vacuum technology that can handle all kinds of kitchen scraps and food waste, the WasteStar FC sets the bar.





Vacuum technology

## Vanishing with thin air. Magic!

Our vacuum technology hygienically collects all organic waste and leaves nothing behind. Our systems comply with legal requirements for commercial kitchens (DIN 1986, T1, activity not connected to waste water system).

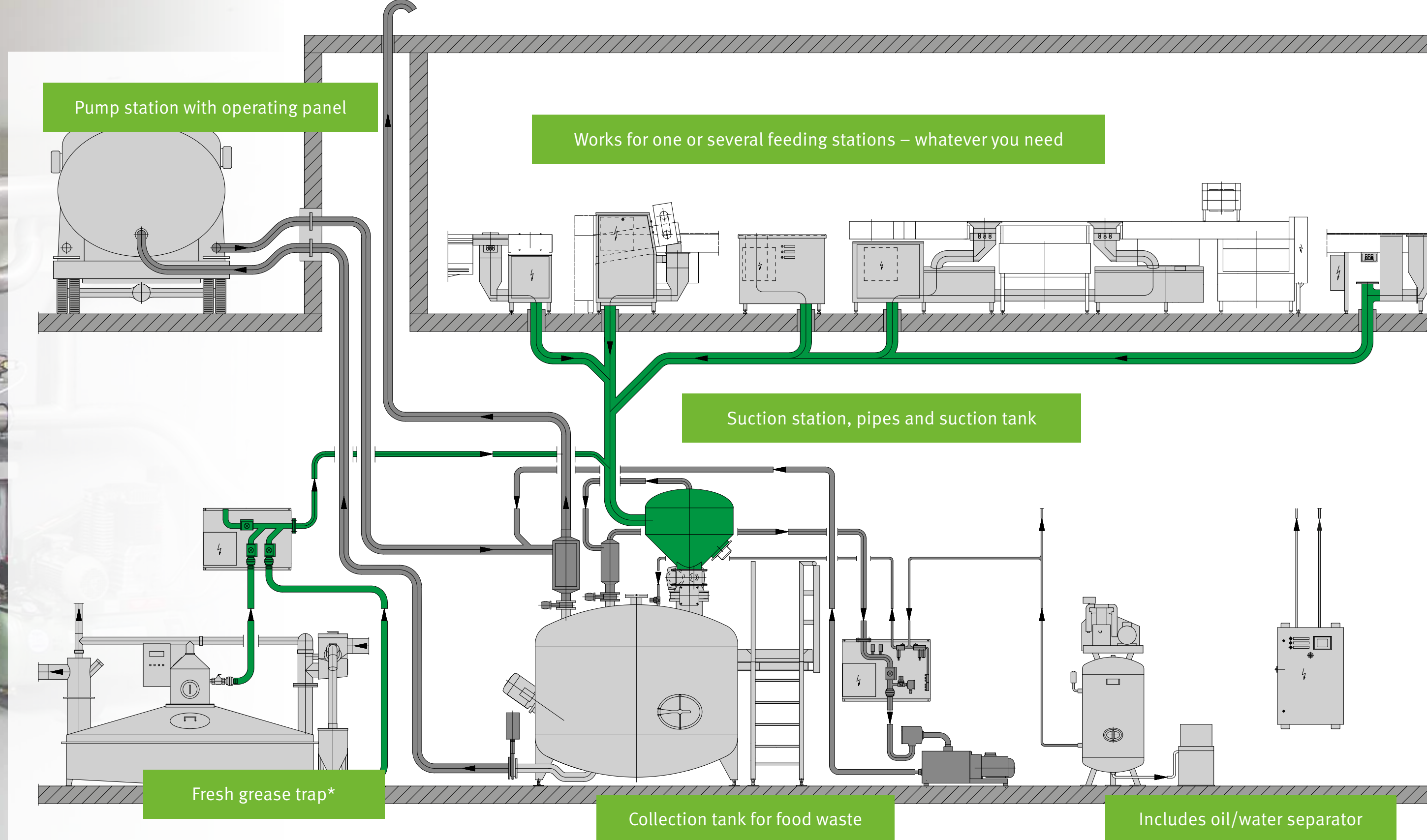
Waste is fed directly into the feeding station and from there, it is vacuum transported to the suction tank (all-in-one option available with single suction/collection tank).

The transport pipe is fitted with a macerator to shred the food waste before it arrives in the collection tank, where periodic stirring then homogenises it so that it can be pumped out into the waste disposal vehicle without clogging any pipes. This whole process is completely odourless because our clever design also features a foul air extraction pipe.

The system is centrally managed and the controls are freely programmable. Processes are displayed as images on the touch screen. Further integrated features include remote monitoring for maintenance and servicing purposes, as well as a connection to the central building management system to transfer the control data.

It really is the easiest and greenest system around.





Vacuum technology

## First-class technology for first-class hygiene

With our GREEN system you can choose from five different feeding stations so you can tailor your options to suit your premises.

Would you like your feeding station next to the tray conveyor, adjacent to the dishwashing machine or should it stand alone?

What about the pipework? No sweat – we lay the pipes and we bring with us a wealth of experience from several vacuum projects.

You can choose from three different configurations of collection tank:

- » Suction tank on top of collection tank
- » Suction tank adjacent to collection tank
- » Suction tank is collection tank (all-in-one solution)

We can advise you on the best version for your business as part of a more in-depth discussion.

*\*Not included in delivery contents*







## More technology!

Different countries have different food waste and different recycling methods. We have expertise and international experience to offer which we are determined to apply to help make our GREEN system suitable for use anywhere in the world. Expert skills are universal and we have waste solutions for every circumstance. However, due to differing infrastructure and legislation, we note that the following solutions are not available in every country.





AZP 80

## Opening up

Everything has to move quickly, easily and efficiently in today's kitchen – not to mention seamlessly and hygienically. Buckets and bins cannot simply be kicking around and getting in the way. We recommend using an open, tankless system such as the AZP 80, the ideal eco-friendly solution for recycling your waste.

*(Contingent on legal provisions and official authorisation)*





Marine

## Everything shipshape

Maritime hygiene standards are particularly strict and space is particularly limited. Every inch and every ounce counts – time to bring in the specialists. You can rest assured that our expertise and international experience will get the results you need. Our modular vacuum system, the WasteStar FC, dehydrates food waste and stores it in the onboard food-waste silo where it is processed.

*(Contingent on legal provisions and official authorisation)*



Digesters

## One stop recycling

Look no further: digesters complete the bio-waste recycling loop for food waste and kitchen scraps.

You can convert waste into valuable compost using micro-organisms in a biochemical process or break down food scraps using a waste-to-water system.

*(Contingent on legal provisions and official authorisation)*







Custom solutions

## Flexibility is in our DNA

No two kitchens are the same and every request unique. We are ready to take on that challenge.

In fact, customised solutions are standard for us. We know that every kitchen is unique, with its own combination of processes, facilities and layouts, different quantities of waste, and so on.

You can draw on our experience – we work with you to put together the best eco-friendly solution for your circumstances, whatever they are, using our sustainable modular GREEN system.



Now that's clever!





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