

Waste King Commercial 10000

Nejvýkonnější drtič do nejnáročnějších provozů. Až 6000 jídel ve špičce, 24h provoz, výkon 7460 W, samostojný, 3-fázové provedení.



EAN: 8596220012821

241 990 Kč

199 992 Kč bez DPH

The button and sink connection are not included in the package and need to be ordered separately. The execution is 3-phase.

Waste King Commercial 10000 with a power of 7460 W (10 HP) can handle even difficult-to-process organic waste. A commercial garbage disposal for continuous, 24-hour operation. It is suitable for large gastronomic establishments, such as canteens (up to 6000 meals at peak times). It is also suitable for incinerators, biogas stations, composting facilities, and other places where a large amount of waste needs to be processed. The stainless steel blades can handle tough or solid materials, such as raw meat, corn cobs, pits, and bones.

The installation of a kitchen waste crusher **reduces the costs** of waste collection. Thanks to immediate ecological disposal, it is not necessary to store the waste, thus eliminating odor and the presence of pests.

The shredder blades are oscillating, which effectively prevents the shredder from jamming. All materials are designed for long-term contact with water. The WKC 10000 shredder is equipped with a

short circuit and overheating protection. All materials used can easily withstand long-term contact with water. The manufacturer Waste King has over 50 years of experience.

The Gastro Waste King 10000 disposer is standalone, standing on three height-adjustable legs. The connection to the sink is made of a material that **reduces vibrations and noise** generated during grinding. The disposer can be controlled by either a pneumatic or a rocker switch, depending on the installation.

The button and connection to the sink are not included in the package and need to be ordered separately. The model is three-phase. The water supply needs to be connected to the crusher.

How does a waste shredder work?

Using a garbage disposal unit is easy and after a short introduction to its operation, anyone can handle it. Just turn on the water, switch on the disposal unit, and start putting all the organic waste from the kitchen into it. First, the kitchen scraps are crushed by the rotating plate and the grinding ring. After coarse grinding, stainless steel blades hidden underneath the grinding plate take over. Thanks to this, professional disposal units can even process fibrous waste, such as raw meat or corn cobs. The organic waste, crushed into particles the size of a grain of rice, then travels into the sewer.

Designed for professional use.

In comparison to household waste disposers, commercial waste disposers have a more robust construction. Reliable induction motors with their own cooling system are used. The grinding chambers of these waste disposers are more spacious for comfortable use and crushing larger quantities of kitchen waste at once.

Swing blades. Cast iron blades with tungsten carbide tips.

Waste King kitchen waste disposers have patented swivel impellers that minimize the possibility of jamming the disposer with tough materials like bones. As a result, Waste King disposers do not need a reverse button. In case of jamming, the impellers simply tilt and then return to their original position.

Precision processing and used materials

Waste King professional kitchen waste disposers are designed and manufactured with an emphasis on durability. The rotating plate is made of stainless steel and the grinding ring is made of hardened cast iron. The swing blades are made of cast iron combined with tungsten carbide tips, which are known for their high hardness and increase the effectiveness of grinding and the overall lifespan of the device. The undercut blades are made of high-quality stainless steel. The cast iron body of the disposer is treated with silver paint.

Quiet and safe operation.

The disposer is connected to the sink via a rubber top. Vibrations are thus dampened and there is an overall reduction in noise during use. The built-in sleeve prevents water from splashing during use. The disposers are equipped with protection against short-circuits and a resettable thermal fuse, which protects the motor from potential overload.

About the brand Waste King

ANAHEIM MANUFACTURING COMPANY - AMC Mfg. USA has been developing and manufacturing Waste

King disposers since 1957. Over the course of more than 50 years, they have introduced a whole range of new innovative patented solutions. Thanks to their quality, Waste King disposers have become a model for other disposers from China and other countries. However, there is only one unbeatable original.

NOTE:

The connection must be performed by a person with professional qualifications for performing activities on electrical equipment in accordance with Decree No. 50/1978 Coll. or, from 1.7.2022, according to Government Regulation No. 194/2022 Coll., including the issuance of an installation protocol or inspection report.

The electrical connection depends on the method of control and the connection to the existing electrical installation.

The control of turning on can be also solved using a pneumatic switch directly from the table, but with the option of a main safety switch nearby.

When turning on the garbage disposer, the water supply must always be ensured, preferably by an automatically electromagnetic valve. Operation without water is not allowed, there is a risk of damaging the sealing.

During installation and operation, always follow the instructions provided in the supplied manual and operating instructions.

All documentation is available for download with each shredder model.

Parts of the packaging:

- Instructions
- House rules

Parameters

Basic parameters

Model:	EcoMaster Commercial 10000-3
Use:	Gastro operations / Composting facilities
Commercial use capacity:	Up to 6000 meals
Warranty:	2
Product TARIC code:	85098000

Technical parameters

Mounting method - installation:	Height-adjustable legs and sink throat with flange TM Ø 15 cm, mounting system SM Ø 9 cm or over dish Ø 30, 38, 46 cm into the table.
Surface finish - color:	Silver varnish
Boot system:	According to installation (pressure switch-button, rocker switch, etc.)
Chamber opening diameter:	Ø 15.2 cm
The inner diameter of the cuff:	Ø 15.5 cm
The average diameter of the connecting piece to the cuff:	Ø 15.8 - 16 cm (sink/bowl/cone outlet pipe)
Rotary plate:	Stainless steel
Grinding segments:	Tungsten carbide blades with tungsten carbide tips
Grinding ring:	Refined cast iron
Bearings:	Maintenance-free, ball, enclosed
Protective cushion:	Built-in, rubber with lamellas
Sink drain hole:	Ø 15 cm
Possibility of running:	24 hours a day
Waste pipe diameter:	A minimum of 50 mm is recommended
Cuff material:	Rubber

Electric specifications

Input voltage:	380 V - 3 phase
Frequency:	50/60 Hz
Performance:	10 HP (7460 W)
Current consumption:	16.1 A
Motor type:	Self-cooled induction motor
Engine speed:	1390 hours.
Engine power (W):	7460

Protective and security elements

Short circuit protection:	Yes
Electricity class protection:	I. (protective conductor)

Dimensions, weight, packaging

Device dimensions:	594-657 x 516 x 516 mm (w/h/d)
Device weight:	134 kg (verify)
Packing method:	Protective polybag, polystyrene cover, cardboard box
Weight including packaging (kg):	140
Width of the packaging:	59
Height of the packaging:	69
Depth of the packaging:	59

