

Waste King Commercial 2000

Drtič do středně velkých provozů. Až 3000 jídel ve špičce, 24h provoz, výkon 1500 W, samostojný, 1-fázové provedení.



EAN: 8596220005892

89 990 Kč

74 372 Kč bez DPH

Waste King Commercial 2000 with a power of 2 HP (1500 W) is a standalone kitchen waste grinder suitable for businesses with continuous operations preparing up to 3000 meals at peak times. It is ideal for larger hotels, restaurants, hospitals, or supermarkets.

It can handle all **organic waste from preparation and disposal of leftovers** in an environmentally friendly way. Thanks to stainless steel blades, it can process fibrous and rigid material (raw meat and bones, pits...). By using a kitchen waste disposer, you can reduce waste collection costs and completely eliminate odors and the presence of unwanted pests.

Waste King has over **50 years of experience in producing waste disposers for the food service industry**. Advanced technology and the use of durable materials suitable for long-term contact with water guarantee the lifespan of the disposer. Thanks to the system of swing impellers, the disposer does not get jammed. The commercial disposer Waste King 2000 is equipped with overload protection and a resettable thermal fuse.

Waste King Commercial 2000 is available in a single-phase version. The disposer is standalone on height-

adjustable legs. The disposer connection is made from material that effectively **dampens noise and vibrations** generated during grinding. The disposer needs to be connected to the water supply for rinsing the bowl. An adapter is not included with the disposer, so we recommend purchasing an installation kit. The WKC 2000 can be operated using a rocker switch or a pneumatic button. The adapter for sink connection and the button are not included in the package and need to be ordered separately.

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 a 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.

ANAHEIM MANUFACTURING COMPANY - AMC Mfg. USA has been developing and manufacturing Waste King disposers since 1957. Over the span of more than 50 years, it has introduced a whole range of new innovative patented solutions. Thanks to their qualities, 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: | Waste King Commercial 2000 |
| Use: | Commercial food manufacturing |
| Commercial use capacity: | Up to 3000 meals |
| Warranty: | 2 |
| Product TARIC code: | 85098000 |

Technical parameters

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|---|---|
| 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. |
| Housing material - case: | 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 |
| Possibility of running: | 24 hours a day |
| Waste pipe diameter: | A minimum of 50 mm is recommended |

Electric specifications

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|----------------------|---|
| Input voltage: | 110-120 / 220-240 V |
| Frequency: | 50/60 Hz |
| Performance: | 2 HP (1500 W) |
| Current consumption: | 17 / 8.5 A |
| Motor type: | Self-cooled induction motor |
| Engine speed: | 1450 / 1725 ot. min. translates to "1450 / 1725 rpm." |
| Torque: | 8.3 Nm |

Protective and security elements

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|-------------------------------|----------------------------|
| Resettable thermal fuse: | Yes, reset via fuse button |
| Short circuit protection: | Yes |
| Electricity class protection: | I. (protective conductor) |

Dimensions, weight, packaging

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|----------------------------------|------------------------------------|
| Device dimensions: | 810-879 x 450 x 450 mm (h / w / d) |
| Device weight: | 50.4 kg |
| Packaging dimensions: | 680 x 465 x 395 mm (h / w / d) |
| Packing method: | Cardboard box |
| Weight including packaging (kg): | 64 |
| Width of the packaging: | 46.5 cm |
| Height of the packaging: | 68 cm |
| Depth of the packaging: | 39.5 cm |

