insinkerator®

KITCHEN BETTER™

WasteXpress® Food Waste Reduction Systems





Designed to reduce food waste. Engineered to reduce operating costs.

Increase kitchen productivity and profitability by reducing food waste by up to 85%. The WasteXpress® system takes performance to the next level by helping foodservice operations process organic waste for compost or a mixture of food waste and disposable items with maximum efficiency.



Improved productivity begins here.

Effective:	Processes 100% food waste or up to 50% disposable items
Time-Saving:	Reduces the number of trips to the dumpster
Compact:	Fits under a standard table
Powerful:	Handles up to 700 lbs. of waste per hour
Economical:	Reduces labor and waste-hauling costs
Efficient:	Increases kitchen efficiency and profitability
Sustainable:	Reduces the amount of food waste going to landfills

WASTEXPRESS®

Mix food and disposables, or simply choose composting.

The WasteXpress system processes both liquid and solid kitchen waste, saving staff time and money on costly waste separation and multiple trips to the dumpster. The system can be used for a mix of food and disposable items, or just for food items designated for composting. The finely ground, semi-dry pulp produced by our system breaks down quickly in composting facilities.

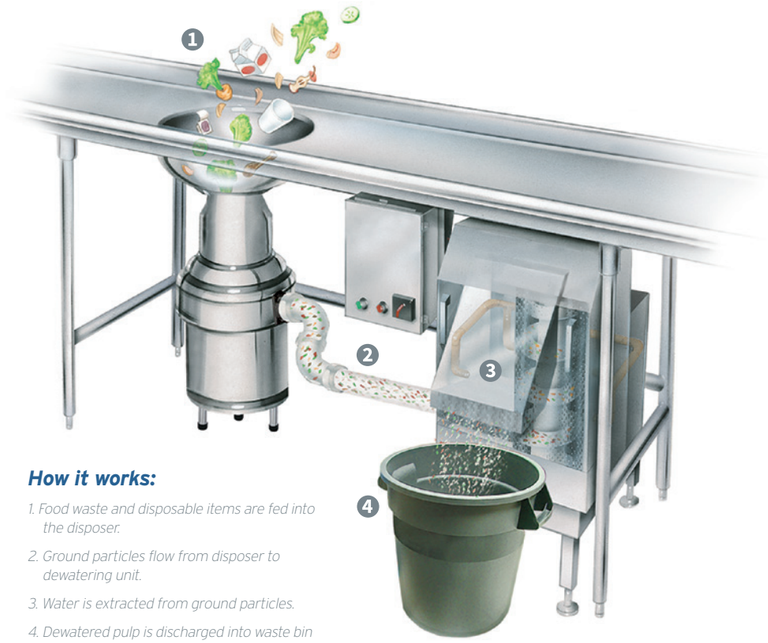
The WasteXpress system efficiently processes wastes* normally found in foodservice operations, including:

- Food scraps
- Paper place mats
- Napkins
- Sugar/jelly packets
- Milk cartons
- Plastic utensils

When processing food waste and disposables, mixing food waste with up to 50% disposables is recommended for optimum performance.

Grinding out efficiency meal after meal.

Processing up to 700 lbs. per hour, kitchen waste is ground into small particles before being sent into the dewatering section where water is pressed out. As a result, solid waste is reduced by up to 85% of its original volume.



How it works:

1. Food waste and disposable items are fed into the disposer.

2. Ground particles flow from disposer to dewatering unit.

3. Water is extracted from ground particles.

4. Dewatered pulp is discharged into waste bin and gray water is sent down drain line.

Engineered to keep your day-to-day operations operating.

Constructed of stainless steel, the WasteXpress system features a 5 HP disposer that requires minimal water to operate. Its compact, under-table design and single-button operation make it as easy to install as it is to use. The system efficiently processes all of your food waste without the requirement of using cardboard or other special materials.

As easy to clean as it is to maintain.

For added efficiency, system maintenance is designed to be quick and easy. The auger, auger screen and chute can easily be removed for cleaning without the use of tools.

Simply run the parts through a dishwashing cycle and they're ready for the next use.

Turn 10 bags of waste into less than 2.

The WasteXpress system decreases bulk kitchen waste volume by up to 85%, or by reducing ten bags of waste to less than two. Fewer trips to the dumpster saves labor and waste hauling costs, while increasing overall productivity. The system also helps minimize the volume of food waste going to landfills.



**Fibrous materials and oyster shells in volume, glass, steel or aluminum cans, metal tableware, and plastic wrap and gloves are not recommended for use.*

Trusted by foodservice consultants and equipment dealers.

For over 85 years, InSinkErator has been helping foodservice operations manage waste disposal, improve kitchen efficiency and reduce operating costs. Our waste reduction systems offer the same long-life construction, performance and dependability that make InSinkErator America's most trusted food waste disposer.



Keep your operation running with expert service when you need it.

With our comprehensive service network, you're assured of prompt, expert service from factory-authorized InSinkErator service centers nationwide.

WasteXpress® may contribute toward satisfying credits under LEED. Contact your InSinkErator representative for details.

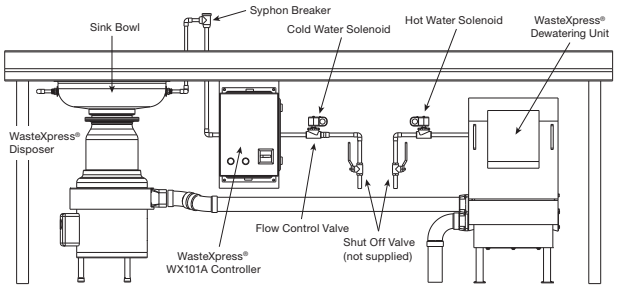
1 YEAR | **ON-SITE PARTS & LABOR WARRANTY**

For more information, call 800-845-8345 or visit www.insinkerator.com/foodservice

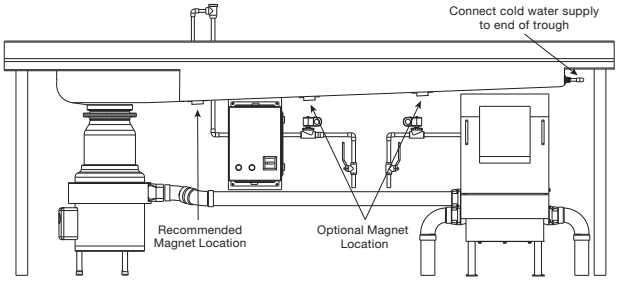
Our products appear on The KCL CADalog. More information is available from Kochman Consultants, Ltd. at www.kclcad.com.

TYPICAL INSTALLATIONS

SINK BOWL



TROUGH



Dish table, plumbing, and electrical connections sold separately.

KITCHEN BETTER™

From food waste disposers and reduction systems to hot water dispensers and water saving systems, InSinkErator has a commercial equipment solution to enhance your day-to-day foodservice operations.

1250 International Drive, Mount Pleasant, WI 53177
T: 800-845-8345
www.insinkerator.com/foodservice

F482-23C-95-90

InSinkErator® may make improvements and/or changes in the specification at any time, in its sole discretion, without notice or obligation and further reserves the right to change or discontinue models.

©2023 InSinkErator All rights reserved.