HOBART

WASTE TREATMENT
VACUUM WASTE SYSTEM
BIVATEC-PV SERIES

HOBART

OUTPUT

SIMPLE – ECONOMICAL – HYGIENIC
The BIVATEC-PV vacuum system disposes of organic wastes of all kinds, such as food residues, expired foods, production wastes, grease and deposits from grease separators from high-volume hotel, hospital, and cafeteria catering as well as central markets, and in food manufacturing and processing.

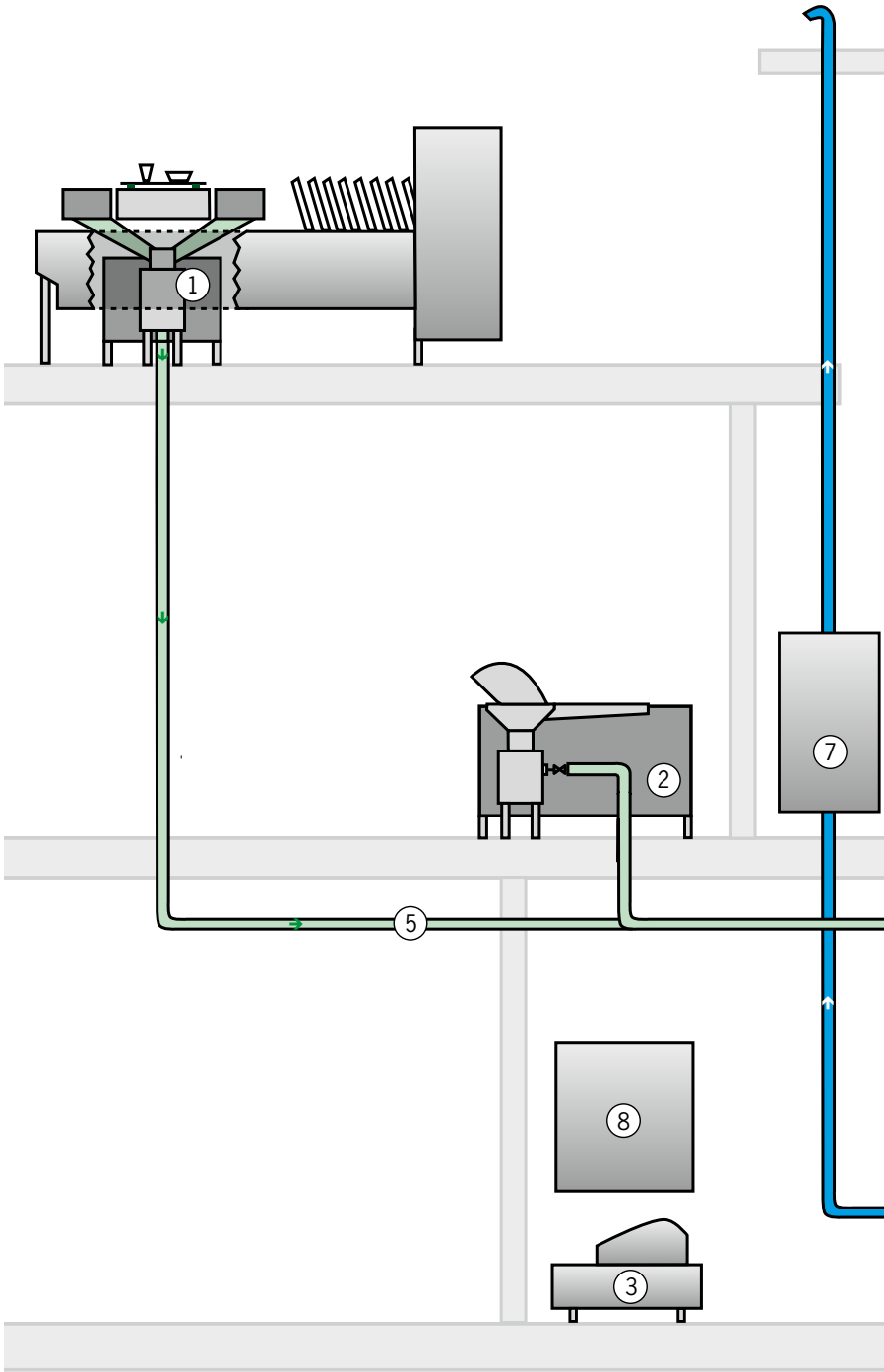
BIVATEC-PV disposes of food waste directly at its point of origin – in the production or preparation room or in the scullery, doing away with the need for tedious transport of the wet garbage to special waste collection areas. The vacuum system is designed in such a way that several feeding stations can be operated simultaneously.

YOUR BENEFITS

- Perfectly hygienic disposal
- Minimum water consumption
- Disposal via tank lorry or optionally waste bins
- Easy to retrofit in existing buildings thanks to small diameter of the conveyor pipes
- Small footprint
- Reliable, robust technology
- Fully automated
- Up to 80 % volume reduction
- Reduction of labour and disposal costs
- Simultaneous operation of feeding stations

OUTPUT

The waste is fed to extraction stations which are perfectly integrated with the layout of the respective kitchen ① ②. The disintegrator in the machine macerates and partly homogenises the food residues. The special geometry of the feed hatch allows for continuous supply of waste to the feeding station. A vacuum pump ③ produces negative pressure in the central food waste tank and in the pipeline. The gate of the respective extraction station opens in regular intervals, extracting the food waste into the intermediate tank ④ The gate valve at the tank sump opens cyclically to transfer the food waste into the dehydration unit ⑤, where it is partially dehydrated and ejected to waste bins.

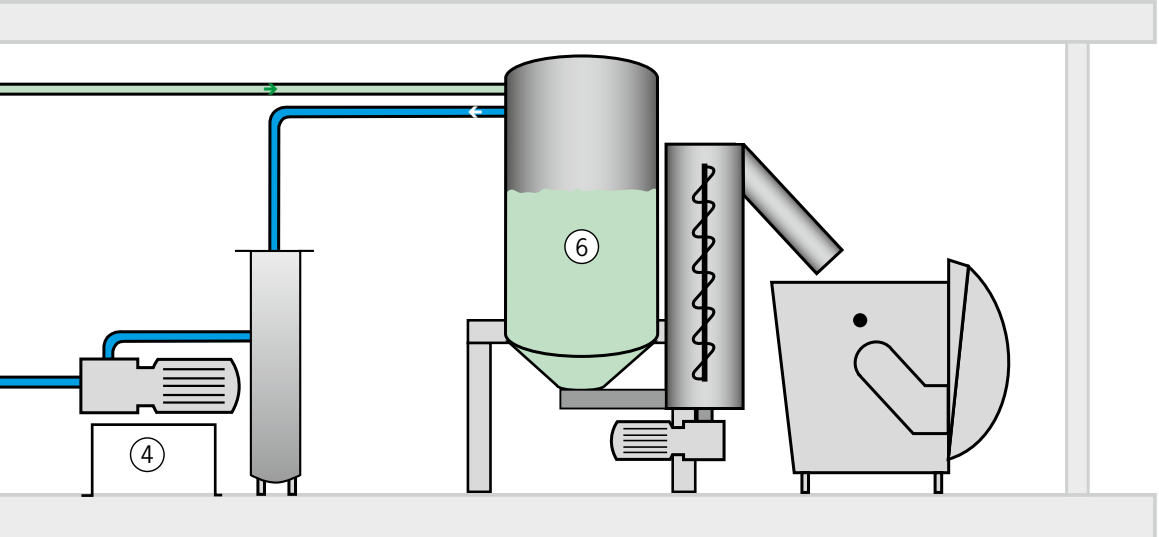


① Feed station (at the flight-type dishwasher)
② Feed station (standalone)
③ Compressor station
④ Vacuum station
⑤ Wet waste extraction line
⑥ Wet waste tank
⑦ Exhaust filter
⑧ Control cabinet

Wet waste vacuum pipe DN 50
Exhaust air pipe, exhaust air balance pipe

A low-maintenance compressed-air system ⑥ generates the compressed air for the operation of the system (for example opening and closing the pneumatic gate valves). The waste air of the system can be disposed of via the customer's exhaust system or optionally through a separate active carbon filter to avoid unpleasant smells.

A central control cabinet ⑦ automatically controls the entire system. For easy operation, it is equipped with a PLC control and an operator panel with text display.

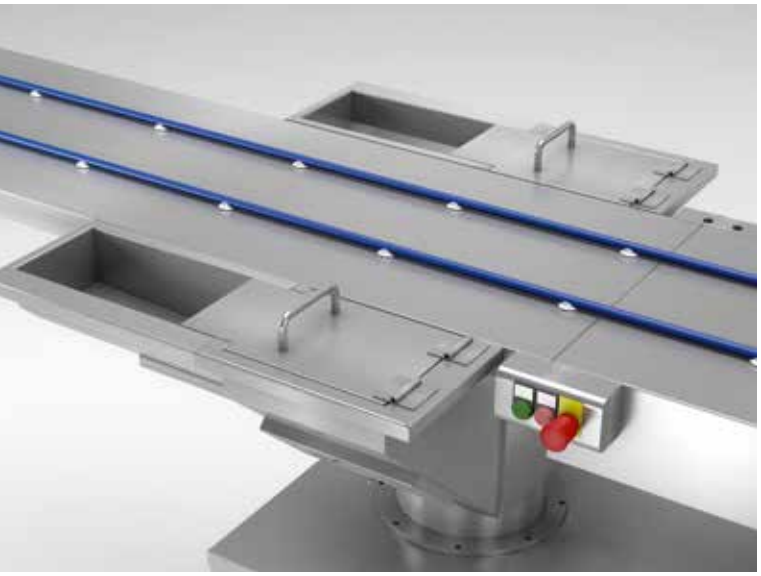


HYGIENE

DISPOSAL AT POINT OF ORIGIN
Unpleasant garbage smells, waste collection bins in the "clean zone" and tedious cleaning of transport bins are a thing of the past: The BIVATEC system extracts the food waste at the point of origin. The operational need to transport food waste inside the building is totally eliminated.

INTEGRATED FEED STATION
The HOBART BIVATEC system is perfectly adapted to the HOBART dishwashing and conveyor technology. "Dirty corners" are avoided thanks to the structural integration of the feed stations in the kitchen layout and the perfectly adapted design.

HEALTH RULES
The requirements of the EU Regulation 1774/2002 laying down health rules concerning animal by-products not intended for human consumption are fully met.



ECONOMY

NO WASTE COLLECTION BINS
The BIVATEC system works fully automated without waste collection bins, eliminating the need for labour-intensive transport and cleaning of the bins. The space in production rooms and scullery saved by the elimination of the bins can be used to increase productivity.

COST-SAVING
The disintegration of wastes already in the feeding station reduces the volume of the food wastes by up to 80%, and excess water is removed in the dehydration press. This reduces the storage and disposal costs to a minimum.

RELIABILITY

MATURE DESIGN

Based on our decades of experience in the field of food waste disposal, we designed all components so that they perfectly complement each other. Combined with innovative engineering, this ensures reliable low-maintenance performance over a long useful life.

PROVEN MATERIALS

The robust BIVATEC system is made of nickel chromium steel. Designed for heavy-duty operation, the materials guarantee reliable operation.

OPERATION

EASY TO UNDERSTAND OPERATOR PANEL

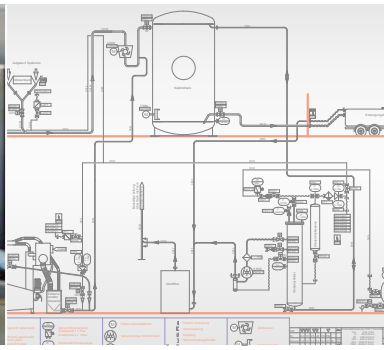
Once switched on at the main control panel, the HOBART system will work fully automated, if required in 24-hour operation. The sturdy, clearly structured operator console provides for safe startup of the extraction process, also in the robust atmosphere of a busy kitchen. The system is easy to operate without time-consuming operator training.

HOBART

ENGINEERING

CUSTOMER-ORIENTED SOLUTIONS

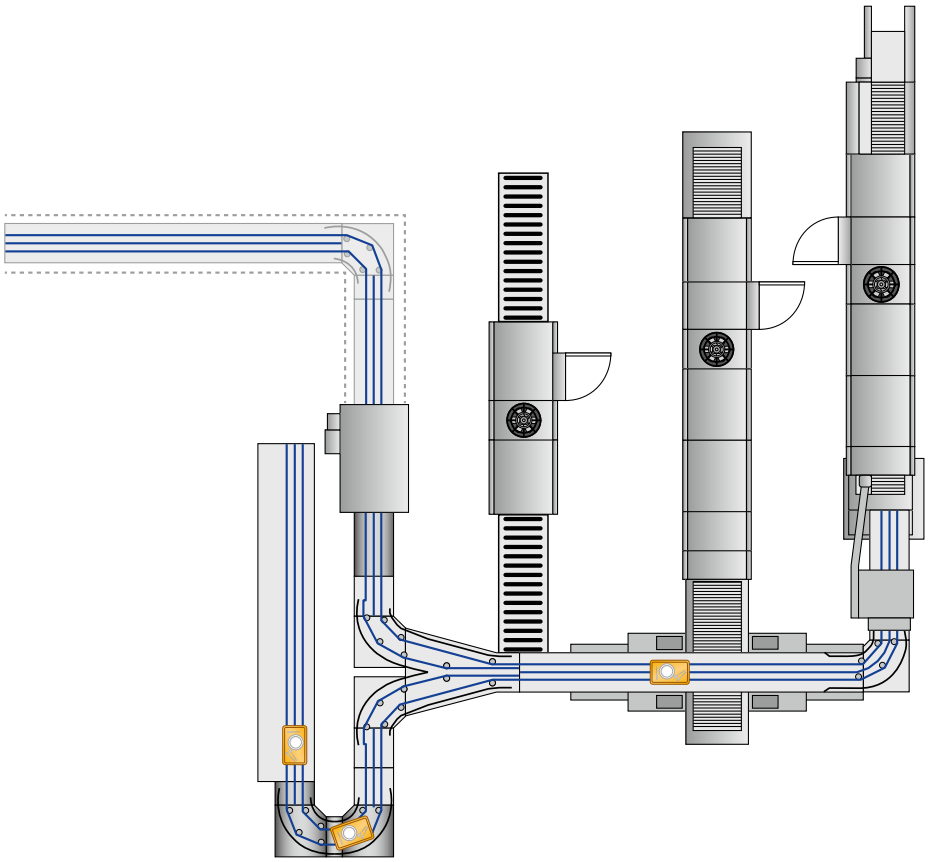
Limited ceiling height or complicated structural conditions on site: For every non-standard application situation, the team of specialised HOBART engineers will find an individual solution tailored to the customer's needs. For this reason, customers all over the world rely on the HOBART expertise, for example for food waste disposal systems on cruise ships or waste extraction systems in airport sculleries.



EXAMPLES FOR LAYOUT

OPTIMUM WORKING PROCESS ORGANISATION

The scullery layout shown below shows an example for the integration of the BIVATEC-PV feeding stations into a partly automated dishwashing system: Cord conveyors transport the dirty dishes on trays from the cafeteria (tray-return points) to the scullery. First, the glasses are manually loaded in a HOBART glass washer. Next, the food residues are scraped into the BIVATEC-PV feeding stations, and the dishes are loaded in the flight-type dishwasher. The disposal of the food waste is perfectly integrated into the working processes of the scullery staff, focussing on ergonomical aspects and the continuous feeding of the system to achieve maximum dishwashing capacity at peak times. In a last step, the cutlery is lifted off the tray magnetically, and cutlery and trays are stacked separately in a second flight-type dishwasher.



WHENEVER THE FIRST
MACHINE WILL BE CAPABLE
OF WASHING WITHOUT WATER –
IT WILL BE A HOBART.

THE COMPANY

HOBART is the world market leader in commercial warewashing technology and renowned manufacturer of cooking, food preparation, refrigeration, and environmental technology. Established 1897 in Troy, Ohio, HOBART today employs more than 6,500 employees around the world. At our manufacturing plant in Offenburg, Germany, HOBART develops, produces, and distributes warewashing technology worldwide. Internationally, restaurants, hotels, canteens, bakeries and butcher shops, supermarkets, airlines and cruise ships swear by our innovative products, which are considered to be economical and ecological market leaders.

We provide this promise of quality to our customers, and it represents our personal standard upheld by all our staff at HOBART.

OUR VISION – WASH WITHOUT WATER

Intensive market research has shown, that our customers expect warewashing technology that combines efficiency with optimal performance. We hold ourselves to these claims, and they form the foundation for our vision of „washing without water“. This vision is our continuous incentive to walk on new paths in order to constantly reduce the water, energy and chemical consumption. Step by step, we would like to come closer to our goal with innovative excellence, and we already know: Whenever the first machine will be capable of washing without water – it will be a HOBART.

OUR FOCUS
INNOVATIVE – ECONOMICAL – ECOLOGICAL

This is our philosophy. To us, innovation means continuously setting new standards in technology, combined with real added value for the customer. An enterprise-owned technological centre and an innovation centre for warewashing technology at our headquarters in Germany make this possible. Highly efficient products are created with bundled innovation, which continuously confirm our status as technological leader. To be economical means to set standards in relation to the lowest operating costs and minimal use of resources, and to revolutionise the market continuously. To be ecological means a responsible handling of resources and a sustainable energy policy. This applies not only to the product in use, but in general to all areas of the organisation, such as purchasing or manufacturing.

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