There's so much to save.

Turn Food Waste Into Water.
FOOD WASTE BIO-DIGESTER SAVES MONEY, TIME, LABOR AND THE ENVIRONMENT TOO.

HOW IT SAVES YOU
- Saves thousands per year on waste pickup and hauling charges
- Saves money on garbage bags and janitorial fees
- Saves time and labor storing and handling food waste
- Reduces odors, leaks and pests associated with bins and dumpsters

HOW IT SAVES THE ENVIRONMENT
- Diverts organic waste from landfills
- Reduces carbon dioxide emissions from truck transport
- Reduces methane production from waste decomposition
- Reclaims water and returns it for treatment

Turns 400 pounds of food waste into wastewater in 24 hours.
HOW IT SAVES YOU
What is left behind after food preparation can quickly degrade into a smelly, leaky mess that attracts pests and repels people.

Food matter accounts for more than 36 million tons of municipal solid waste per year. It is now the No. 1 contributor to landfills, generating vast amounts of methane gas—a major culprit in climate change. Few diversion options exist, and even composting has drawbacks. The food waste still needs to be kept around, then hauled away at a financial and environmental cost, and piles of decaying organic material take up space.

THE PRACTICAL, SUSTAINABLE ON-SITE ALTERNATIVE
The Waste2GO™ food waste bio-digester sits conveniently in or near your commercial kitchen. It turns 400 pounds of mixed food scraps into wastewater in just 24 hours. About 70% of soft food is composed of water—a reclaimable resource that gets lost in a landfill, a compost heap or an incinerator.

Aerobic microbial activity inside the bio-digester reduces waste to a nutrient-rich effluent that flows down your existing drain. The process is 100% natural, 100% safe for all pipes and sewage systems, and 100% better for your bottom line than any other disposal method.

IMPROVES SANITATION, WASTE FLOW & WORKFLOW
Because the Waste2GO food waste bio-digester literally eliminates food waste on-site, it is the clean green solution. The Waste2GO significantly reduces trash staging, and the separation of refuse improves waste stream management and recycling efforts.

With its uniquely small footprint, the Waste2GO fits where space is tight. Multiple units situated throughout a large operation can dramatically improve efficiency.

MAKE FOOD WASTE YOUR BEST INVESTMENT
The affordable Waste2GO bio-digester is ideal for any food service application:

- Restaurants, cafes and food courts
- Supermarkets
- Corporate campuses
- Hotels and hospitality
- Health care facilities
- Conference centers
- Educational institutions
- Anyplace with high-volume organic waste

Invest green dollars in your operation as well as your bank account, with a truly sustainable food waste solution that actually saves you money.
LOW ENERGY AND OPERATIONAL REQUIREMENTS

- ½-inch male continuous warm water connection (122°F)
- 1½-inch drain connection (to main sewer)
- 120V, 60Hz, 10-amp, 1-phase power connection
- Existing sewer-line connection
- Easily replenished bio-fluid

WASTE2GO™

Easy, on-site solution
Reduced residual waste
Reduced odor and vermin problems
Less trash bags
Increased profits
Decreased operational costs
Sustainable & affordable
Environmentally responsible

Certified Environmental Facts™

Company: Mechline Developments
Product: Mechline’s Waste2GO Food Waste Bio-Digester
W20.400 Serial #3105
Case Study Location: Rider University – Lawrence Township, NJ

Case Study Findings

| Energy Usage1 (kWh/lb) | 0.02 |
| Water Usage1 (gallons/lb) | 0.28 |
| Carbon Footprint Reduction2 | -39% |
| Landfill Avoidance3 | 100% |

Audit Number: 15-0309
Audit Completion Date: 11/1/2015

For more information on the Certified Environmental Facts of this product, please contact: info@GreenCircleCertified.com. www.GreenCircleCertified.com

1. Based on a one day case study conducted at Rider University in September 2015. Findings listed above represent how the machine is used at Rider University. Load rates, number of openings, and amount of food processed may vary and could affect the results of this study.
2. Carbon Footprint Reduction includes CO2 equivalent emissions for energy usage of food processing at Rider as well as CO2 equivalent emissions energy usage downstream at a waste water treatment facility as compared to CO2 equivalent energy emissions used to haul and place materials within a landfill as well CO2 equivalent emissions associated with methane production of food waste in the landfill.
3. Assumes all sludge from waste water treatment plant is land applied at the end of life.

Since 1984, Mechline Developments have been leading the way in the manufacturing and supply of innovative products for the foodservice and environmental industries. Our mission is to make life easier operationally, financially and environmentally in commercial kitchens by providing the best quality equipment developed to solve operational problems.

The ongoing development of Mechline’s product ranges are driven by our vision of representing the balance between best value and best performance for our customers.

Mechline are proud to be certified to ISO 9001:2008.

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