

somat[®]

Compostable Waste Dehydrator



Description

DH-100 is the most popular system. It is designed for the use in medium to large-scale restaurants, fast-food franchises, supermarkets and medium-size food preparation facilities in schools and cafeterias. It can process 110 ~ 220 lbs input load of food waste.

Like other DH product lines, the system does not require any special installation, hook-ups, or ventilation. No enzymes or additives are required. Simply connect to the electrical outlet and the system is ready to operate. The one-touch control is fully automatic, sensing the status and providing feedback and control of the operation without pre-setting the timer.

Benefits:

- As much as 9 to 1 (93%) volume reduction
 - | Low labor cost-one person operation
 - | No venting
 - | No fresh water connection required
 - | No landfill costs
 - | Low maintenance
 - | Dehydrates compostable waste without using any microorganisms, enzymes or additives
- Zero effect on the environment

Operation: An automated on-site compostable waste dehydration system that dehydrates compostable waste using an energy-efficient and automated control process. The system requires no enzyme, additives or fresh water during the entirety of the dehydration process. The system is equipped with water recycling technology that uses the condensate run off to control the humidity in the processing chamber during the process. The system also recycles the heat energy reducing overall energy consumption. The dehydration processing time will vary depending on the waste input but will be no longer than 24 hours.

Item No: _____

SOMAT Model: DH-100w

Technical Specifications

Compostable Waste Dehydrator: The entire system is constructed of 304 s/s and the dehydration chamber has means of mechanical agitation. The chamber has an oil jacket with substantial insulation and well sealed inlet and outlet doors so as to minimize energy consumption. The system is equipped with an odor management device to control odors associated with the dehydration process. The utility requirements will be electrical connection and a condensate drain line (provided); no venting or fresh water connections are required. The dehydrating chamber is capable of producing 180° F during the processing to insure that the end product is essentially odor free. The end product shall be considered a sterile biomass suitable for finish composting in a commercial composting facility.

The system is capable of reducing compostable waste weight and volume by 80% to 90%. This will vary depending on the waste input.

Electrical Characteristics: AC 200v/220, 50/60 Hertz, three phase

Input Capacity: 110 - 220 lbs

Finish: All exterior surfaces are polished stainless steel.

Equipment only is supplied by SOMAT Company; installation and wiring not included.

[DH-100w Specifications](#) ▶



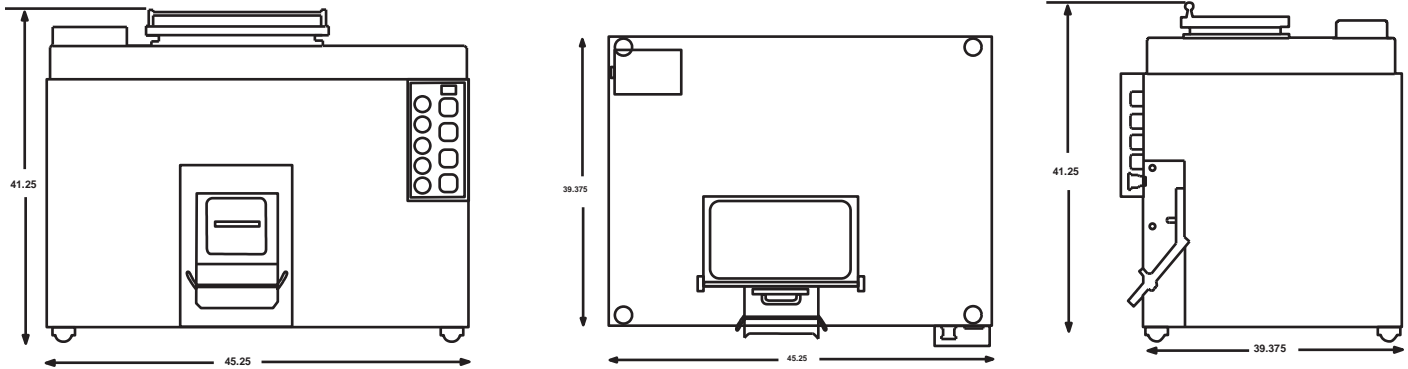
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SOMAT Model: DH-100w



DH-100w Specifications

Processing method	Multi-stage indirect heat & dry dehydration process
Design type	Stand-alone, portable design
Input capacity (lbs)	110 ~ 220 lbs
Average reduction rate	83 ~ 93%
Treatment time	12 ~ 18 hr
Power (Electricity)	Three-phase, 30 Amp / AC 200V/220V * 50Hz/60Hz
Power consumption	3.0 kwh
Dimension (W*D*H in.)	45.25 x 39.5 x 41.25
Shipping Dimension (Weight)	49.25 x 47.25 x 49.25 (705 lbs.)
Material	Durable stainless steel (304)
Safety feature	The internal impeller automatically stops when the hopper door is open
Heating method	Indirect multi-step heat and air recirculation
Automated control	One-touch smart control panel that automates sensing and control of the dehydration process
Odor treatment	Integrated deodorization & foul odor control
Installation	No need for special installation or exhaust ventilation
Treatable items	Food waste and most compostable disposables
Untreatable items	Metal waste, plastic, glass, petrochemicals...
Warranty	1 year manufacturer's standard warranty

* Specification is subject to change without notice.



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