

Improved kitchen hygiene with reduced costs

Maintaining stringent hygiene standards in the kitchen is a top priority for the catering industry. Best practice demands that food waste is disposed of quickly and completely, eliminating unpleasant odours and the risk of contaminating fresh or cooked food. IMC's market-leading range of Food Waste Disposers create a cleaner, safer and healthier environment in the kitchen and help to ensure compliance with food safety legislation. Food preparation and plate waste, such as vegetable peelings, meat and fish scraps and small bones, can be ground up and washed into the waste system in one simple operation by these highly-efficient machines. They can also make a major contribution to reducing waste handling and collection costs, while maximising valuable storage space.



725/825



726/826



825DS

- Easy to install and ultra quiet in operation
- Rugged and powerful grinding units
- Space saving and economical
- Class A Air Break option

Where greater capacity is required, IMC's 700 and 800 Series machines provide a cost-effective and space-efficient solution. Fitted with 1.1 and 2.2kW motors respectively, 700 and 800 Series models are typically specified for use in medium-sized kitchens, hotels and restaurants. Units can be welded into preparation or dishwasher tabling or supplied for free-standing use. A high level of operator safety is assured thanks to a

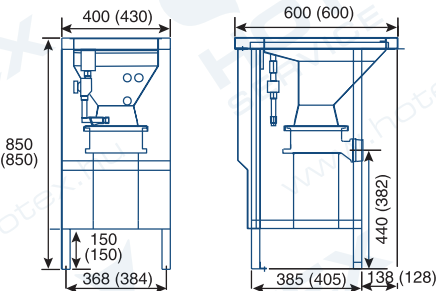
baffle interlock system which prevents access to the grinding unit while the machine is running. For bulk disposal of food waste, the 825 Dump Station really comes into its own. This model features a pre-rinse spray and upturned edges all around for better containment of waste which is then washed down into the disposer.

Technical Specification

For shipping specifications please see pages 25-26

	725	726	825	826/825DS
Capacity (nominal)	400kg per hour		600kg per hour	
Meals	850 per day max		1350 per day max	
Motor	1.1kW		2.2kW	
Voltages	220/240-1-50 380/415-3-50		380/415-3-50	
Motor Controller	Wall Mounted	Integral	Wall Mounted	Integral
Fuse Ratings	1 phase: 6A 3 phase: 10A		3 phase: 10A	
Water Connection	15mm			
Water Supply	Minimum Pressure (head) of 0.4 bar (4m) If using mains supply, specify special baffle with Class A air break			
Water Control	Solenoid valve			
Water Consumption	14 - 18 litres per min		18 - 27 litres per min	
Waste Connection	2" BSP threaded flange for connection to 54mm piping, which should be laid to a minimum fall of 1 in 15 825 Dump Station can be connected to a Mechline services box.			
Electrical Connection	From a fused isolator switch into the controller. Models 726 and 826 are supplied with 2.5m mains cable wired in to the integral controller			
Safety Interlock	Time delayed interlock on baffle			
Options	Stainless steel side panels for 726, 826 and 825DS			

726 (826)



Dimensions in mm
2.5m cable supplied

825 Dump Station

