

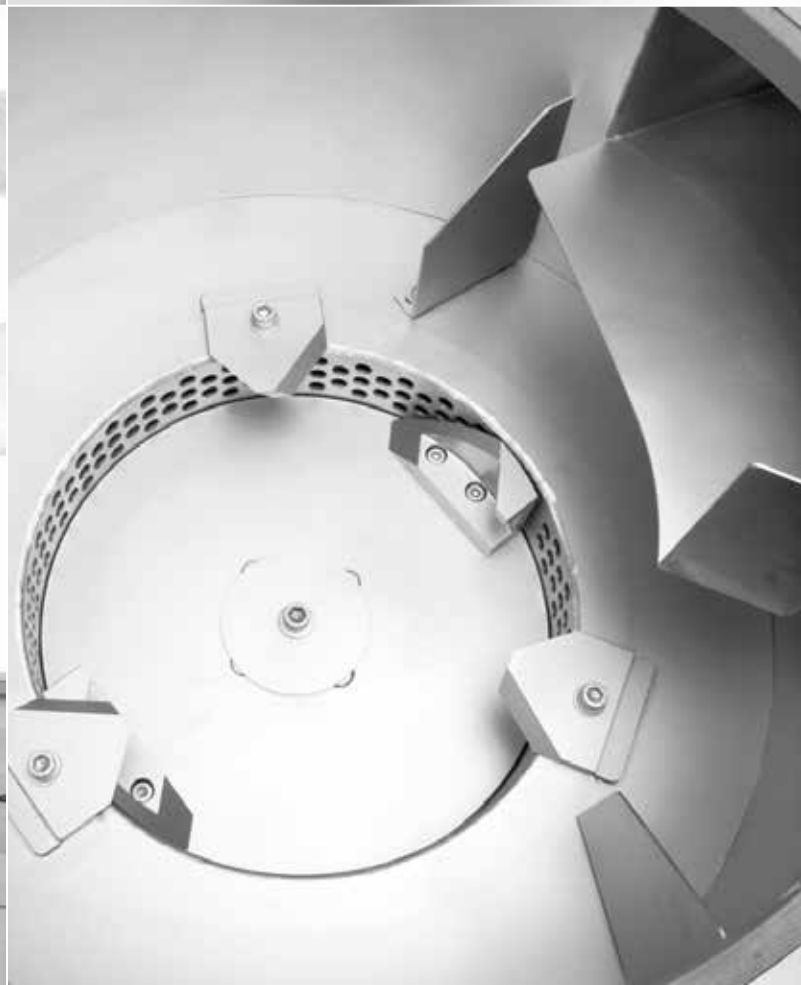


WASTE TREATMENT
WET WASTE DISPOSAL

SERIE ECOLO



HOBART



ECONOMIC – POWERFUL

The need to efficiently dispose of food waste is continually increasing, especially in hospitals, refectories and canteens. The Ecolo can handle a variety of food waste.

Special blades are available for tendons, fish skins and disposable ware.

The optional self-cleaning program helps staff to clean the machine.





CAPACITY

PULPER

Leftovers from meat, vegetable and pasta make greatest demands to the pulper. The blades made of hardened stainless steel are extremely robust and long-living. Even large quantities are chopped without any problem. Special blades are available for other waste such as plastic materials or bones.



HIGH CAPACITY

At peak times up to 7.5 kg leftovers per minute are disposed of. A powerful motor is essential for a reliable treatment of leftovers – even at maximum load.

2-PHASE-TREATING-PROCESS

High capacity wet waste treatment units deliver significant volume reduction. The 2-phase-treating process reduces the volume of leftovers by up to 80%. Energy- and freshwater consumption is reduced by repeated use of process water.

SAFETY

SAFETY INTERLOCKS

Safety first for wet waste disposal! It is important to prevent the staff from reaching inside the pulper. An automatic safety lock prevents opening of the pulper cover during operation. Operation is only possible after replacing all covers.

SAFETY DISTANCE

The distance between the pulper and garbage chute has been designed to minimize the risk of injury when adding waste produces.



OPERATION

EASYTRONIC

Incorrect operation is avoided due to symbols and push-buttons which are clearly arranged and easy to understand.



HIGH PERFORMANCE MAGNET

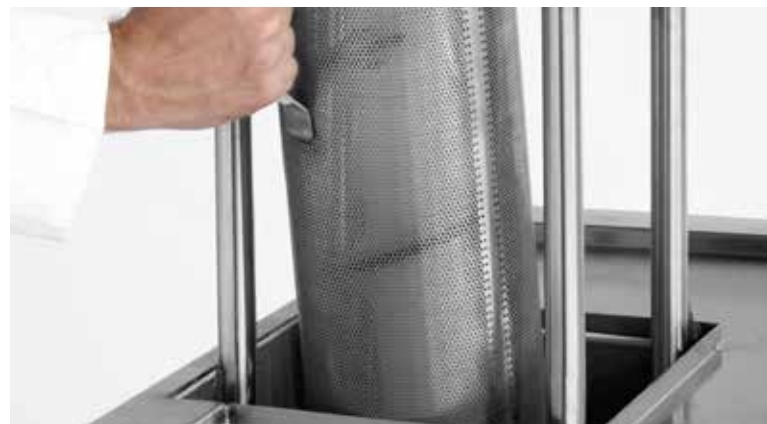
Cutlery is often put into the machine together with the food waste. They damage the blades in the pulper. A high-performance magnet captures cutlery in the garbage chute. The staff can remove these parts easily and without having to interrupt operation.



CLEANING

STRAINER CYLINDER WITH SCREW CONVEYOR

The machine has to be cleaned every day. The cover can easily be removed without tools providing access to strainer cylinder and screw conveyor, which are also easily removable.



BREAKER

Large and smooth surfaces as well as large radiused simplify cleaning of the pulper. In addition the optional cleaning programme helps the staff to clean the unit.

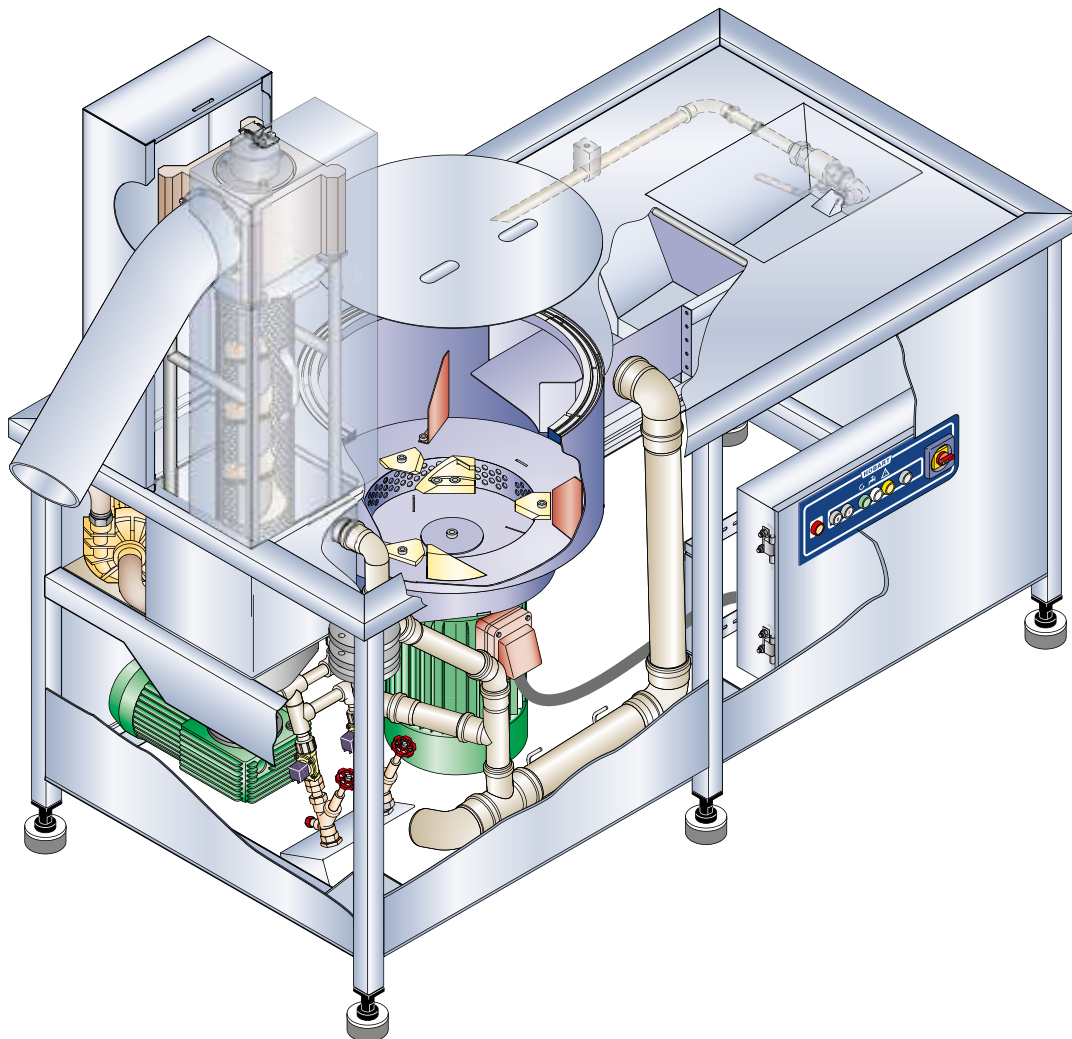


MODE OF OPERATION

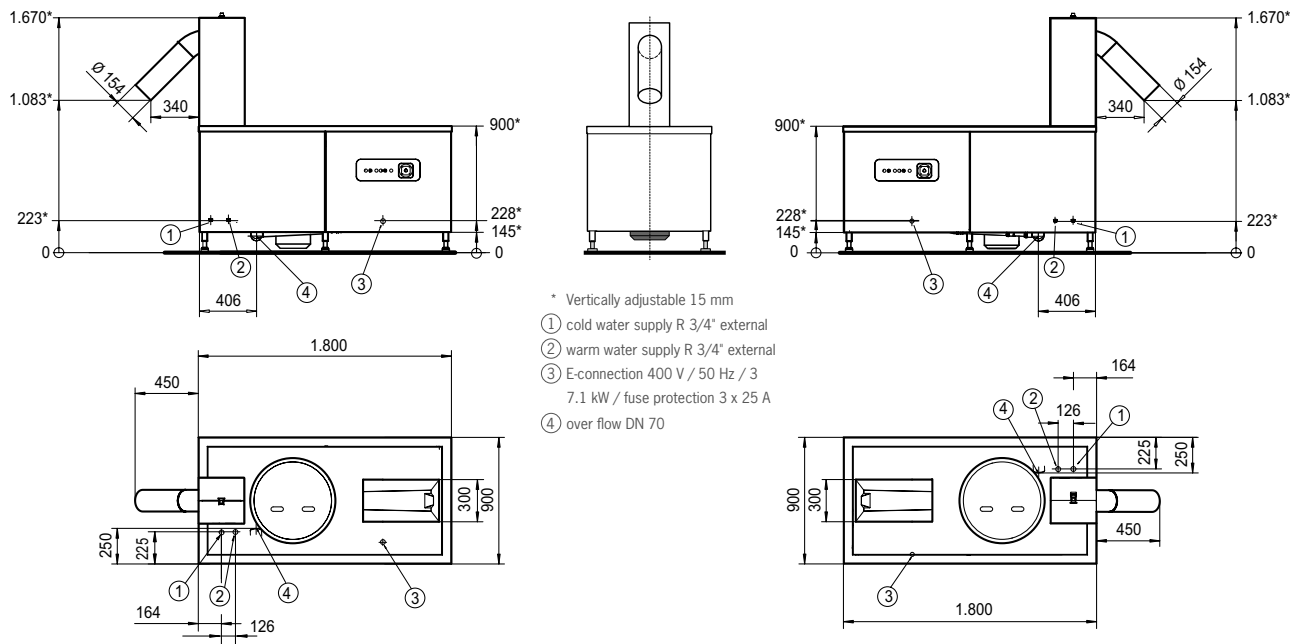
THIS IS HOW THE HOBART WET WASTE TREATMENT UNIT ECO 355 WORKS

Food waste is flushed via the garbage chute into the pulper which is filled with water. The grinding disc is equipped with two rotating cutters which also create a strong suction which pulls debris towards them. This process continues until the particles are small enough to pass through the holes in the strainer ring. Now the first phase is finished. Note: The delta cutting blades are double sided. By turning the blades over useful life is prolonged.

In the second phase of the process the chopped waste is transferred into the strainer cylinder. Here the screw conveyor transports the particles upwards towards a pressure plate where they are compressed and most of the water is squeezed out. The waste then leaves the Ecolo via a chute and is collected in a suitable receptacle. The water which was squeezed out is re-circulated to the garbage chute which keeps fresh water consumption to a minimum. A spray system cleans the strainer cylinder periodically with fresh water which regenerates the circulation water. Filling and water level control is carried out automatically and overflow water is led into the sewage system in accordance with local water regulations.



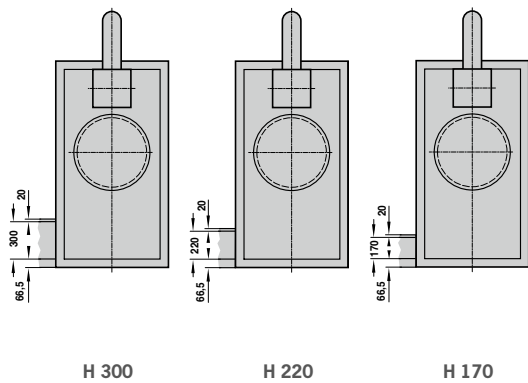
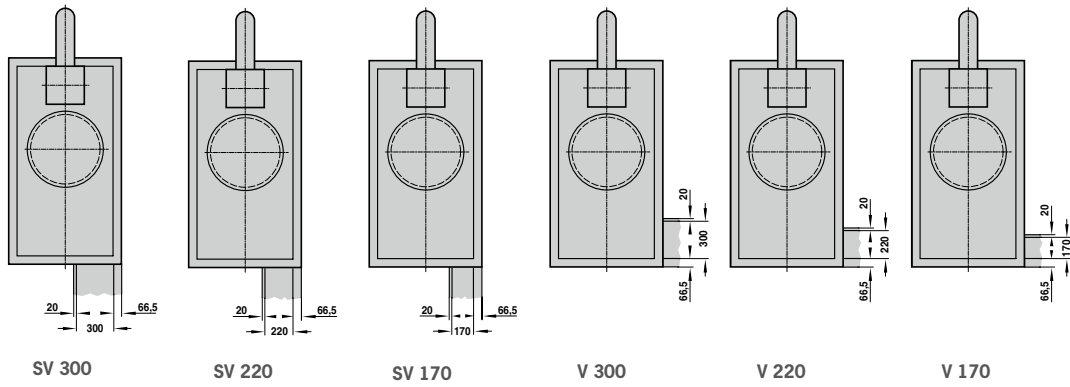
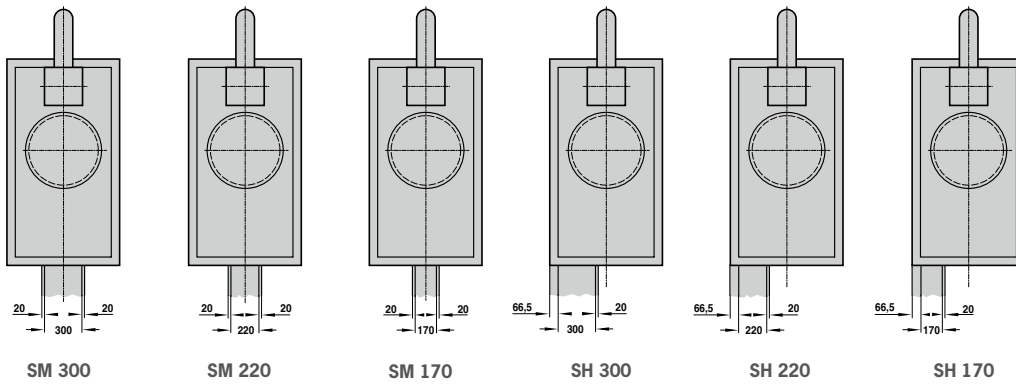
TECHNICAL DATA



MODEL	ECOLO 355
THROUGHPUT RATE	
Mixed leftovers	450 kg/h
MOTOR OUTPUT	
Breaker	4.6 kW
Water press	1.5 kW
Circulation pump	0.7 kW
TOTAL CONNECTED LOAD	7.1 kW
E-CONNECTION	400 V / 50 Hz / 3Ph
PROTECTION BY FUSES	3 x 25 A
TANK VOLUME	app. 50 l
WATER CONSUMPTION	app. 90 l/h
MATERIAL BLADES	stainless steel (1.4034)

MODELS

- for external drain connection



At frontal view position of the inlet drain is left of the control.

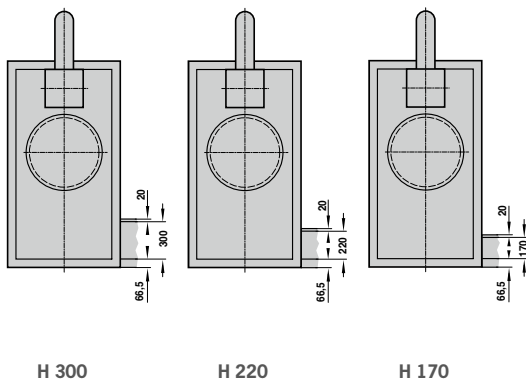
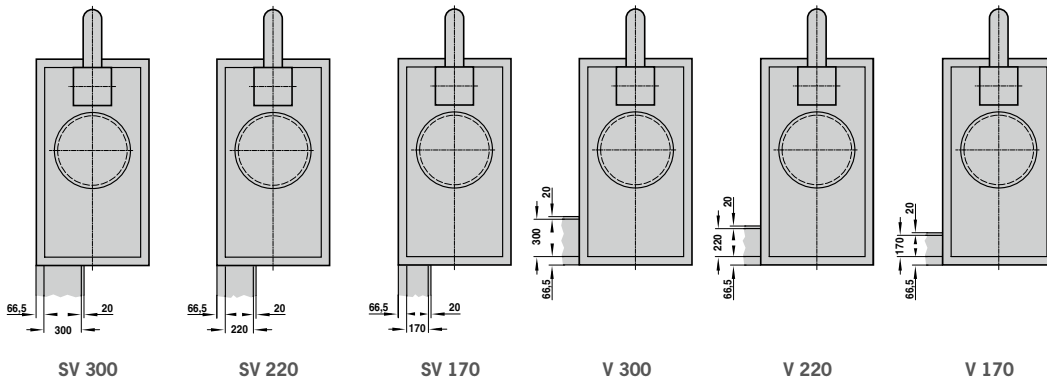
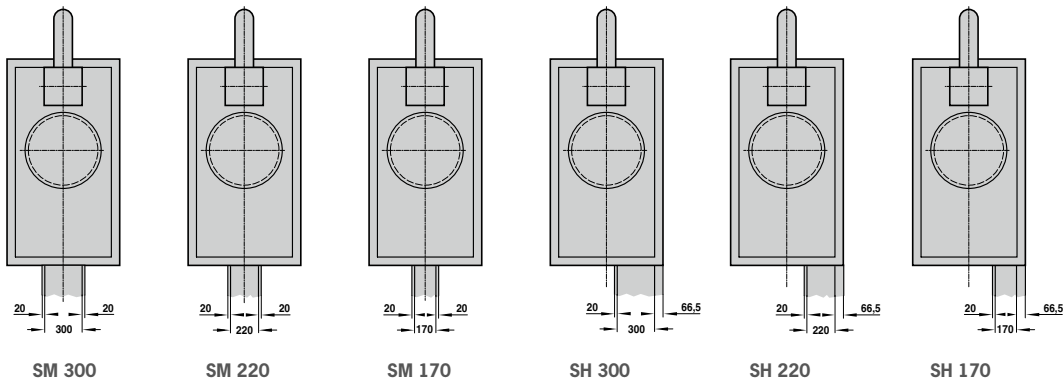
S = face side

M = middle

H = back

V = front

300 / 220 / 170 = clear drain width in mm



At frontal view position of inlet drain is right of the control.

S = face side

M = middle

H = back

V = front

300 / 220 / 170 = clear drainage width in mm



HOBART



PREMAX

INNOVATIVE



HOBART

ECONOMICAL



HOBART

SUSTAINABLE

THE COMPANY

HOBART is one of the world's leading manufacturers of commercial warewashing technology and a well known supplier of cooking, food preparation, and environmental technology. Established in 1897 in Troy, Ohio, today HOBART employs more than 6,900 employees around the world. At our manufacturing plant in Offenburg, Germany, HOBART develops, produces, and distributes warewashing technology worldwide. The hotel and catering trade, cafeterias, bakeries and butcher shops, supermarkets, airlines, cruise ships, automotive suppliers, research centres and pharmaceutical companies all over the world swear by our innovative products, which have proven themselves in terms of cost-effectiveness and ecology for over 125 years.

OUR FOCUS

INNOVATIVE – ECONOMICAL – SUSTAINABLE

This is our philosophy. With our innovative products, we aim to continually set new technological standards combined with real added value for the customer. Our group's Technological Centre, and our own Innovation Centre for Warewashing Technology at our headquarters in Germany, make this possible. With this combined innovative power we create highly efficient products which continuously confirm our status as a driver of innovation. To be economical means to set standards in terms of the lowest operating costs, minimal use of resources and to revolutionise the market continuously. To be sustainable means 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.

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 are focused on meeting these demands and they form the foundation of our vision to “wash without water”. This vision is our continuous incentive to break new ground in order to constantly reduce the consumption of water, energy and chemicals. We continue pursuing this goal methodically and with the most innovative engineering.

HOBART SERVICE COMPETENT – FAST – RELIABLE

HOBART offers a worldwide service partner network for all products. These technicians always carry out maintenance and repair work competently, quickly and reliably. Thanks to regular trainings and many years of experience, they have detailed product knowledge and will help you so that you can focus on your business. Good to know: The lifetime service warranty also guarantees the availability of all spare parts for the entire lifetime of your machine.





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Die Angaben in diesem Prospekt beruhen auf dem Stand 08/2025. Technische Änderungen oder Änderungen der Ausführung bleiben vorbehalten.

The details given in this brochure are correct as of 08/2025. We reserve the right to technical or design modifications.

Document non contractuel. Les indications de ce prospectus sont conformes à la mise à jour de 08/2025. Nous nous réservons le droit de modifier les données ou les configurations techniques de nos machines.

