

LFC

Liquid Food Composter



Key Features

- Decomposes waste food at your facility
- Food is decomposed within 24 hours
- Continuous process permits food to be added any time and machine doesn't need emptying
- Discharge from machine is safe to enter sewage system
- Can be installed in kitchen or work area
- Simple and safe operation
- Color touch screen interface
- Weight of waste is continuously monitored and reported
 shows statistics on usage and waste food digested
- Incorporates comprehensive diagnostics and service schedules
- Connects to the cloud so statistics on usage, diagnostics, and service schedules can be monitored remotely
- Air-tight tank provides quiet and odor-free operation
- All stainless steel construction
- Three year warranty
- World wide sales, service, and support

Benefits

- Greatly reduces costs to dispose of waste food
- Reduces size, quantity, and smells of trash bins
- Eliminates flies and rodents that may be attracted to garbage bins containing waste food
- Saves time and injuries of employees carrying trash outdoors
- Weigh and dispose of waste food in one machine
- Waste food does not go to landfill where it creates methane
- Easily report CO₂ equivalent diverted from landfill
- Key element in making a facility have zero waste
- Payback is typically 6 to 24 months
- Significantly reduces carbon footprint of business

Applications

The LFC can be used to improve operations and save money at a variety of facilities that have waste food including:

- Hotels and resorts
- Corporate and university cafeterias
- Restaurants and highway service centers
- Theme parks, convention centers, and stadia
- Hospitals and nursing homes
- Military canteens
- Bakeries and caterers
- Supermarkets and food distribution centers
- Cruise ships and oil tankers
- Remote camps for mining and humanitarian aid
- Island properties

Description

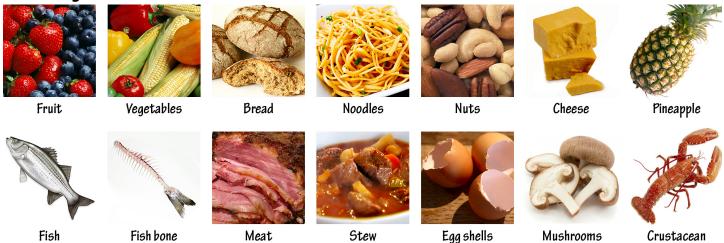
The LFC is a fully enclosed automatic composting machine that disposes of most food matter within 24 hours. Once it is installed, you can add waste food at any time and only decomposed food is discharged into the waste water.

Water is injected into the machine to maintain equilibrium for the microorganisms, to rapidly decompose the food, and to flush decomposed material out of the machine. A rotating arm inside the machine slowly churns the waste food to constantly mix the old food, new food, oxygen, and microorganisms to enhance the decomposing function.



LFC

What can go in the LFC



The machine can be thought of as a bio-digester in which the microorganisms are digesting the organic material.

How it works

The LFC uses a series of processes in which microorganisms break down biodegradable material in the presence of oxygen. The environment of the LFC, with our proprietary mixture of microbes and enzymes, accelerates the digestion of most food products and bio-plastics within 24 hours. The output is grey water that is environmentally safe. You can discharge this down the drain or use it to enrich your landscape.

The LFC is a practical alternative to the traditional disposal of waste food. Anything you can eat, including fruits, vegetables, meat, fish, cheese, bread, rice, and noodles can go into the LFC. The machine can compost both raw and cooked foods. The process is totally green because it uses no chemicals.

As one of earths' oldest processes, composting is the most effective means of stabilizing and converting biodegradable waste. The waste food is not being chopped but it is decomposed to such a degree that it becomes a liquid and can exit the machine only through a fine mesh screen. The rich by-product is therefore safe and replenishes nature.

Saving the Planet

When waste food is discarded in a landfill, it degrades as an anaerobic process (in the absence of oxygen). This decomposition produces methane (CH₄) which is 72 times worse for the atmosphere in the short term than carbon dioxide (CO₂). The effect of this on global warming is huge, because the largest part of garbage sent to landfills in the U.S. is waste food. Further, the decomposition smells and can cause health problems. Discarding 100 kg

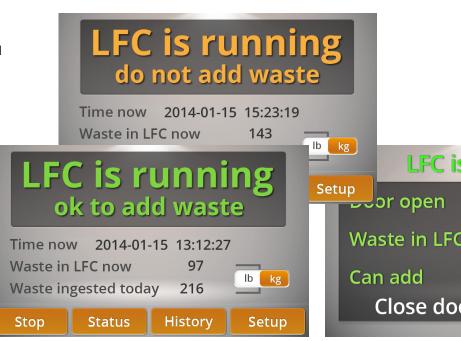
(220 lb) of waste food per day causes the equivalent of 153 tonne of CO₂ per year to be sent to the atmosphere.

The decomposition inside the LFC is an aerobic process (in the presence of oxygen). This produces CO_2 and water in a natural manner that is accelerated in the machine. This natural process is carbon neutral because the carbon was taken from the atmosphere to produce the food in the first place. The LFC uses minimal electricity; for example, production of the electricity used by an LFC-100 causes about 2.1 tonne of CO_2 per year.

Simple Operation

The LFC is constantly digesting the waste and you can add waste food at any time. Simply open the door, throw it in, and close the door. In this way, you can view the LFC as a bottomless bucket.

The motor on the LFC won't run while the door is open for safety. Your operation can be streamlined because large bins and plastic bags are no longer needed to hold waste food. Instead, smaller bins are used that help avoid injuries to employees.



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the LFC, the amount that is added, and the amount that is digested. This data is automatically stored and reported graphically and numerically. The data can be viewed by the hour, day, week, month, and year.

As the operator adds waste into the LFC, the touch

running 24 s kg or to continue

screen indicates how much more can be added. When the door is closed the LFC indicates with a bright LED when more waste can be added with a simple green indication. As waste is added, the indication becomes yellow when no more waste should be added and red if the operator overloads the LFC.

Knot. The LFC securely sends data about the

operation of the LFC to the server and that data is retained for five years. The data includes the amount of waste food digested hourly, daily, weekly, monthly, and yearly; the number of times the door is opened in these periods; and the amount of CO2 diverted from the landfill during these periods. If you have multiple machines, you can aggregate the data into a single report.

Remotely, you can view the health of the system including all diagnostics and when the LFC requires scheduled maintenance.

You have access to view and manipulate the data from any computer, tablet, or smartphone anywhere in the world. This access is available as long as you own the LFC at no charge to you.

For as long as the LFC is under warranty, Power Knot can monitor your LFC at no charge. We will send you an e-mail with weekly or monthly statistics and also alert you when it is time for periodic maintenance. We will also send an e-mail if there seems to be a problem and work with you to schedule service.





Sizes

	LFC-50	LFC-70	LFC-100	LFC-200	LFC-300	LFC-500	LFC-1000
Capacity per day	50~90 kg (110~200 lb)	70~125 kg (150~280 lb)	100~180 kg (220~400 lb)	200~360 kg (440~800 lb)	300~540 kg (660~1200 lb)	500~900 kg (1100~2000 lb)	1000~1800 kg (2200~4000 lb)
Size (width x depth x height)	87 x 68 x 101 cm (34 x 27 x 40 in)	95 x 72 x 108 cm (37 x 28 x 43 in)	115 x 75 x 111 cm (45 x 29 x 44 in)	148 x 81 x 127 cm (58 x 32 x 50 in)	154 x 105 x 149 cm (61 x 41 x 58 in)	190 x 120 x 162 cm (75 x 47 x 64 in)	260 x 141 x 174 cm (102 x 56 x 69 in)
Weight	168 kg (370 lb)	220 kg (490 lb)	247 kg (540 lb)	350 kg (770 lb)	520 kg (1150 lb)	820 kg (1800 lb)	1250 kg (2760 lb)
AC supply	110 V, 60 Hz (or 240 V, 50 Hz), 15 A, single phase			208 V, 60 Hz (or 415 V, 50 Hz), 15 A, 3-phase			
Max. power	0.8 kW	1.0 kW	1.3 kW	1.3 kW	2.1 kW	2.8 kW	4.5 kW
Energy per day	4.7 kWh	5.8 kWh	8.1 kWh	8.1 kWh	13 kWh	17 kWh	27 kWh
Water per day	150 litre (40 gallon)	190 litre (50 gallon)	250 litre (70 gallon)	530 litre (140 gallon)	800 litre (210 gallon)	1200 litre (320 gallon)	1900 litre (500 gallon)

Capacity

The amount of food that can be decomposed depends on the type of food, the frequency with which it is added to the machine, and the duration of the working day. The rated capacity of a machine is based on a mixture of raw and cooked food as may be found in a typical restaurant added over a 12 hour to 16 hour working day. The upper capacities in the table above assume that you add waste food over a 24 hour day. Cooked rice, pasta, or bread are some of the foods that are rapidly decomposed and if added in equal portions throughout the day then the capacities can be more than those listed in the table above.

Installation

The LFC is usually installed inside the area where the food is prepared or it can be placed outside under a suitable protective cover. The machine has castors so it can be rolled into position. The feet on the load cells are then lowered onto the supplied rubber pads that help to reduce vibrations and noise.

The LFC requires hot and cold water input and a $1\frac{1}{4}$ " to 3" drain out (depending on model). It also requires an electrical supply.

Specifications

Construction: all stainless steel (chassis, side panels, drum, shaft, arms, paddle, and load cells)

Water: $\frac{1}{2}$ FIP, 200 to 700 kPa (29 to 100 psi, 2 to 7 kg/cm²) **AC Power:** 85 ~ 457 Vac, 47 ~ 63 Hz (based upon model)

Weighing Accuracy: ±1%



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Power Knot LLC

MMI: 22 mm 3-color LED and 4" or 7" touch screen with 65k colors

Ethernet: RJ45, 100 baseT, DHCP or fixed IP address
Operating environment: indoors or covered patio
Operating temperature: 4°C to +35°C (39°F to 95°F)
Ingress protection: IP54 – splash proof and dust proof
Operating lifetime: expected to be 15 to 25 years
Warranty: three years on all parts and components

Safety: certified to UL430 (waste disposal machines), EN 60335-1,

and EN 60335-2-16 (waste food disposers)

RoHS: compliant for EU and China





Sold, serviced, and supported by:





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