

BIO Fermentation of organic restaurant and kitchen waste

On-Board - eco friendly - latest technology

A 24 h continuous loading is possible



Processing of organic waste on ships!

In nature natural microbes decompose organic substances into water.

We make use of this natural process by converting organic kitchen garbage into water only. Within 24 hours.

The garbage will be reconverted on-site. Without any remains!

Our Sinkpia Bio Fermenting Reactor will be ideal to dispose kitchen garbage (cooked and raw) on ships. Locally in each of the restaurants or centralized in garbage rooms. Ecological and cost effective.

There is no more need to store and chill tons of garbage.



Large size devices for 20kg up to 500kg processing capacity per day transform the organic waste from the kitchen and restaurant into water and CO₂. An interim collecting and stocking for later disposing is not necessary anymore.



Our 1kg unit SJ-200 is perfect to process garbage from the bar like fruit waste of the cocktails. The internal work flow costs and disposal costs will be reduced.

Our aim is:

- No waste incineration • Reduce the garbage appearance • Disposing on site • Cost reduction • No more compression

You can find our documentation video here: www.n-ippin.com

This is the way how SINKPIA works:

← 24 hours later →



The processing method is different to the classic "composting". The food waste will be decomposed into water and CO₂ with the help of the microbes. There will be no residuals which must be taken out after processing. The outgoing water can be drained to the usual sewer system or waste water purifier.



Technology:

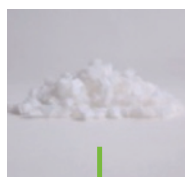
With the bio power separated into water and carbon dioxide.

Food waste and kitchen garbage will be split into water and CO₂ thanks to the microbe mixture. The material injected into the device will be dissolved completely, so that removing works of any residuals or compost etc. is not necessary.



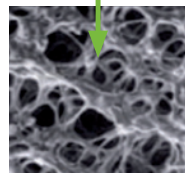
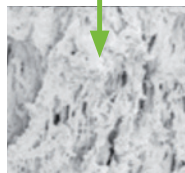
The Secrets behind

"Houses" of the microbes optimally designed for the waste food processing: the huge amount of the tiny pores allows the microorganism to live in a high density, which make the fermentation process more efficient.



BIO-STAR and KURA-GEL

The both products BIO-STAR and KURA-GEL are best developed and designed for the use of our microbe mixture called THINKZYME R. The reaction surface towards the food waste is maximally increased and this supports the work of the microbes.



The PVA developed by Kuraray consists of ball shaped homes made of resin. They have specially fine reticular structures, so that in one ball several hundreds of microbes can live.



SINKPIA - GJ-500 (500 kg/day)

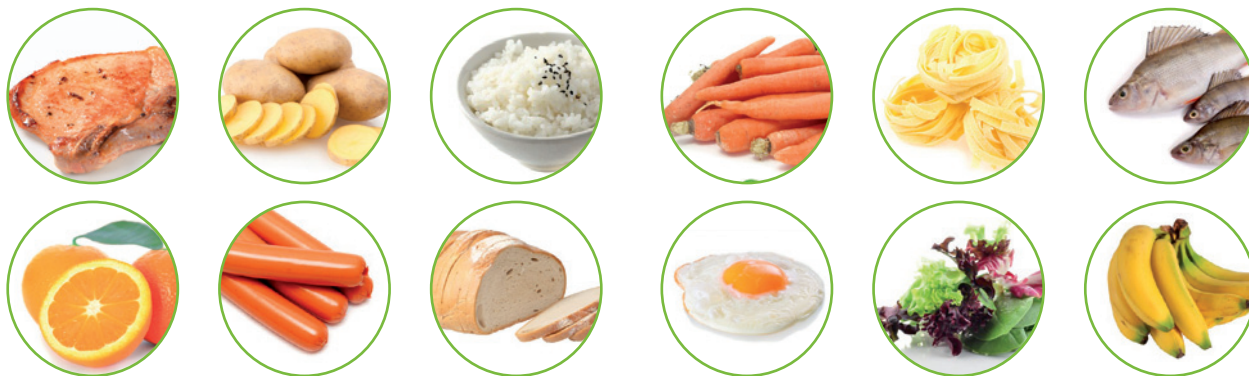
The unique characteristics of SINKPIA

- Biological fermentation instead of incineration, compressing or dump
- it has a low energy consumption = low operating costs
- microbes has to be filled up only twice a year
- easy operation, automatized process
- compact design, in 8 different sizes according to your needs
- **No deodorizing equipment nor exhaust air duct needed.** The natural ability of the microbes preventing bad odor.
- **Ecological friendly**
- No incineration, no interim stocking and no transportation needed. A processing on site saves the environment
- No chemical additives
- 24h loading possible, because the process is continuous.
- Stainless steel design
- Microorganism gained by nature, no danger for human being and nature
- Also fried and cooked meat and fish can be fermented completely



SINKPIA - GJ-50 (50 kg/day)

These food waste and kitchen garbage can be fermented by SINKPIA:



Meat, rest of the meat (cooked or raw), fish, salad, vegetable, citrus fruits, Fruits, pasta, rice, potatoes (cooked), tofu, bread

Available types:

SJ-200 (1kg/day)	GJ-250 (250kg/day)
GJ-30 (30kg/day)	GJ-350 (350kg/day)
GJ-50 (50kg/day)	GJ-500 (500kg/day)
GJ-100 (100kg/day)	

You can find the complete list of allowed waste as well as the documentation video here:

Import, Sales and Service

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