



Smart solutions for sustainable
food waste handling

GTS BATCH

FOOD WASTE SYSTEM



MARINE & OFFSHORE GALLEY | COMMERCIAL KITCHEN | FOOD INDUSTRY & TRADE

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GTS BATCH

FOOD WASTE SYSTEM

Built for efficient and sustainable food waste handling in commercial kitchens.



HIGH CAPACITY

The GTS Batch handles up to 30 litres of food waste per cycle.

Grinding time varies between 30 seconds and 1½ minutes, depending on the selected mode.

The system requires only minimal process water and efficiently handles a wide range of challenging food waste types.



HEAVY-DUTY GRINDING UNIT

Equipped with a Disperator Excellent-A grinding unit for reliable performance with all kinds of food waste.

The standard model features a 3 HP grinder, with more powerful options available.

A rotating feeder at the base of the hopper prevents clogging and ensures continuous feed to the grinding unit.



IMPROVED WORKING ENVIRONMENT AND ERGONOMICS

Placed next to dishwashing or food prep areas, the GTS Batch eliminates the need to lift and move heavy bins or sacks.

It grinds and pumps food waste directly to closed holding tanks for odour-free storage until collection by vacuum truck.

THE GREEN CYCLE

All processed food waste is collected and converted into biogas — turning kitchen leftovers into renewable energy for heating or fuel for gas-powered vehicles.



UNATTENDED OPERATION

A touchscreen control panel with a modern interface provides simple, user-friendly operation.

Choose operating mode easily and let the system run unattended — no supervision required during operation.



BUILT TO LAST

Designed for demanding environments, the GTS Batch is easy to service and built for long-term reliability.

Spare parts are readily available, and following recommended service routines ensures years of trouble-free operation.

All exposed parts are made from stainless steel for maximum durability and easy cleaning.





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