

CLO-10

20kg / day
input capacity

CLO-30

60kg / day
input capacity

CLO-50

100kg / day
input capacity

CLO-100

200kg / day
input capacity



Mixed food waste solutions for any size business.

Reduce food waste by up to 90% in 24 hours.



CLO-10

Touchscreen controls | Automatic operation

20 kg/day

Input capacity

Treatment time
24 hours

Waste reduction
80% - 90% average

Ideal for:



Restaurants



Offices



Apartments

Electricity usage/month: 500kWh (maximum)

Electricity requirements: AC 240V

Power rating: 50Hz, 2.1kW

Overall dry weight: 240kg

Reduce your food waste today



Height:
1030mm

Width: 1160mm

Depth: 620mm



Fruit & Vegetables
(raw or cooked)
including citrus



Fish and Shellfish
(raw or cooked)



Poultry
(raw or cooked, with/
without bones)



Meat
(raw or cooked)



**Bread, Rice, Pastries,
Flour, Pasta**



Dairy Products
(milk, cream, etc.)



Eggs
(inc. shells)



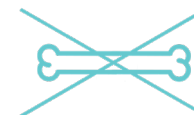
Soups & Gravies



No Cooking Oil



No Packaging



No Large Bones



No Oyster & Scallop Shells

CLO-30

Touchscreen controls | Automatic operation

60 kg/day

Input capacity

Treatment time
24 hours

Waste reduction
80% - 90% average

Ideal for:



Restaurants



Offices



Apartments



Schools

Electricity usage/month: 1100kWh (maximum)

Electricity requirements:

AC 3 phase, 20 amp, 5 pin dedicated outlet

Power rating: 415V, 50Hz, 4kW

Overall dry weight: 450kg

Reduce your food waste today



Width: 1960mm

Depth: 870mm



Fruit & Vegetables
(raw or cooked)
including citrus



Fish and Shellfish
(raw or cooked)



Poultry
(raw or cooked, with/
without bones)



Meat
(raw or cooked)



**Bread, Rice, Pastries,
Flour, Pasta**



Dairy Products
(milk, cream, etc.)



Eggs
(inc. shells)



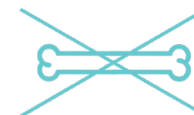
Soups & Gravies



No Cooking Oil



No Packaging



No Large Bones



No Oyster & Scallop Shells

CLO-50

Touchscreen controls | Automatic operation

100 kg/day

Input capacity

Treatment time
24 hours

Waste reduction
80% - 90% average

Ideal for:



Restaurants



Schools



Universities



Supermarkets



Hotels

Electricity usage/month:

1700kWh (maximum)

Electricity requirements:

AC 3 phase, 20 amp, 5 pin dedicated outlet

Power rating: 415V, 50Hz, 6kW

Overall dry weight: 660kg

Reduce your food waste today



Width: 2155mm

Height:
1350mm

Depth: 1060mm



Fruit & Vegetables
(raw or cooked)
including citrus



Fish and Shellfish
(raw or cooked)



Poultry
(raw or cooked, with/
without bones)



Meat
(raw or cooked)



**Bread, Rice, Pastries,
Flour, Pasta**



Dairy Products
(milk, cream, etc.)



Eggs
(inc. shells)



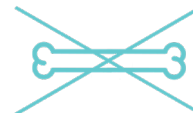
Soups & Gravies



No Cooking Oil



No Packaging



No Large Bones



No Oyster & Scallop Shells

CLO-100

Touchscreen controls | Automatic operation

200 kg/day

Input capacity

Treatment time
24 hours

Waste reduction
80% - 90% average

Ideal for:



Restaurants



Schools



Universities



Supermarkets



Shopping centres

Electricity usage/month:

3500kWh (maximum)

Electricity requirements:

AC 3 phase, 20 amp, 5 pin dedicated outlet

Power rating: 415V, 50Hz, 13kW

Overall dry weight: 1100kg

Reduce your food waste today

(Access steps not pictured)



Width: 3040mm

Depth: 1250mm



Fruit & Vegetables
(raw or cooked)
including citrus



Fish and Shellfish
(raw or cooked)



Poultry
(raw or cooked, with/
without bones)



Meat
(raw or cooked)



**Bread, Rice, Pastries,
Flour, Pasta**



Dairy Products
(milk, cream, etc.)



Eggs
(inc. shells)



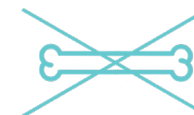
Soups & Gravies



No Cooking Oil



No Packaging



No Large Bones



No Oyster & Scallop Shells



Pioneering the circular economy.

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