TECHNICAL GUIDE

Wawli Vector 100

Wawli WL-100 Commercial Composter

Commercial composter | Installation, operation & routine maintenance

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English edition

General guidance for product selection, installation, operation and routine maintenance.

wawli.com

AT A GLANCE

Technical overview

Higher–capacity commercial food–waste equipment with a 400–litre chamber, microbial decomposition, automatic control and UV plus activated–carbon odour treatment.

CAPACITY	CHAMBER	CYCLE
100 kg/day	**400 L**	**12–24 h**

Current technical data

Model	**Wawli WL–100 Commercial Composter**
Processing capacity	**100 kg/day**
Chamber capacity	**400 L**
Dimensions	**L1650 x W1000 x H1150 mm**
Weight	**550 kg**
Rated power	**4.5 kW**
Power supply	**220 V / 50 Hz**
Decomposition method	**Microbial decomposition**
Volume reduction	**>=85%**
Processing time	**12-24 hours** **Reference cycle; not a maturity guarantee**
Output	**Processed organic material** **Further curing/testing may be required before soil use**
Deodorization	**UV + activated carbon**
Material	**Painted Q235 steel and stainless steel**
Operating environment	**Indoors at normal temperature with ventilation**
Control system	**Automatic intelligent control with fault alarm**

BEFORE COMMISSIONING

Installation & siting

1. **Confirm the model**

   Check the ordered model, equipment condition and supplied accessories before installation.

2. **Use a level surface**

   Place the unit on a flat, stable floor and secure the casters / mobility hardware in the operating position.

3. **Allow service clearance**

   Keep service and ventilation clearance around the cabinet, including at least 100 mm from adjacent walls.

4. **Provide ventilation**

   Operate in an indoor, normally ventilated environment unless the confirmed configuration specifies otherwise.

5. **Connect safely**

   Rated supply: 220 V / 50 Hz, 4.5 kW. Verify the equipment nameplate, grounding and qualified local electrical installation.

6. **Keep the exhaust path clear**

   Do not block the air outlet. Where an exhaust connection is fitted, route it so condensate cannot collect and restrict airflow.

COMMISSIONING CHECK

Verify the nameplate supply, door movement, ventilation path and control state before loading food waste. Do not commission a damaged unit.

INPUT GUIDANCE

Suitable inputs and contaminants

Use source–separated food waste. Drain excess free liquid and keep packaging, hard objects and materials that can jam or tangle the mixer out of the machine.

SUITABLE

- Vegetable scraps
- Fruit scraps
- Suitable cooked food residues
- Meat and fish residues
- Bread, rice, cereals and noodles
- Other suitable organic food waste within the model–specific guide

KEEP OUT

- Plastic, glass and metal
- Large hard bones
- Shells and hard crustacean waste
- Cigarettes and smoking waste
- Hard seeds / non–decomposable objects
- High–fibre branches or material likely to tangle the mixer
- Oversized pieces not prepared for the configured system

Capacity rule: total daily feed should not exceed 100 kg/day for this model.

OPERATING SEQUENCE

A controlled daily workflow

1. **Pre–check**

   Confirm there are no active alarms, leaks or abnormal noises. Complete any required discharge before feeding.

2. **Prepare the feed**

   Remove contaminants, drain excess liquid and reduce oversized pieces as required by the operating documentation.

3. **Load within capacity**

   Load suitable food waste without exceeding the 100 kg/day daily capacity.

4. **Close the access**

   Close the feeding / service door before starting the configured automatic cycle.

5. **Start processing**

   Use the control system to start the microbial treatment cycle. Typical processing time is 12–24 hours.

6. **Discharge safely**

   Open the discharge access only when the machine is in the required safe / standby condition. Keep hands and tools out of the chamber.

Microbial media: commissioning and periodic media refresh depend on the supplied configuration. Follow the consumables and microbial–media instructions supplied with the machine.

ROUTINE CARE

Cleaning & maintenance

Disconnect power before internal cleaning or inspection. Keep sealing surfaces, airflow paths and the working area clean.

Interval	Action
After feeding	Clean the loading / feeding surface and remove residual material from sealing areas.
Routine inspection	Check for oil or water leakage, abnormal noise, damaged wiring and blocked ventilation paths.
Air / odour path	Inspect and clean accessible filter screens, bags or air paths according to the fitted configuration.
Approx. every 10 days	Clean the rear exhaust filter bag on applicable models, adjusting the interval to operating conditions.
Consumables	Where fitted, inspect activated carbon / UV or other deodorization consumables and service them with the approved procedure.
Long shutdown	Isolate power and clean the processing chamber so residual material does not harden or deteriorate.

DO NOT

- Do not immerse or hose electrical / control areas.
- Do not inspect, disassemble or repair energized systems.
- Do not bypass alarms, interlocks or guards.

FIRST-LINE CHECKS

Troubleshooting & safety

Symptom	Check	Action
Will not start	Power connection; main switch	Confirm the specified supply and main switch.
Mixing fault	Overload; blocked material; drive fault	Make safe, clear only operator-serviceable blockages, reset protection only after the cause is corrected.
No heating	Heating protection; heater; sensor	Use qualified service for component faults.
Low airflow	Blocked inlet/outlet; fan protection	Clean accessible airflow paths; service a failed fan.

CORE SAFETY RULES

- Disconnect power before cleaning, inspection or service.
- Never reach into the processing chamber while moving parts can operate.
- Keep gasoline, alcohol, solvents and other flammable liquids away from the equipment.
- Use qualified service personnel for electrical, drive, sensor, heating and lifting-system faults.

General technical reference only. Final specifications and configuration follow the confirmed order, equipment nameplate and supplied documentation.