

Why an JK5100? Here is 10 objective grounds.

1. Hygienic Operation

The JK 5100 is easy to clean, rodent-proof and will not vent any gases (odours) into the installation area. Due to the machine's advanced technical specifications the composting process is rapid, efficient and thorough. No vermin, no flies, no mess.

2. Safety

The JK 5100 has many built-in safety features. The grinder can only operate when the hopper lid closed. For further peace of mind, at each end of the machine is a highly visible emergency stop button.

3. Environmental considerations

The machine is robustly built for a long, low-maintenance operational life. The stainless steel housing will last indefinitely, and as moving parts or motors wear out, they can easily be replaced.

4. No expensive 'extras' to purchase

The JK 5100 comes complete with everything necessary for successful composting, including:

- Grinder – the integral grinder ensures all waste is finely ground before it enters the chamber, enabling a rapid and thorough composting process.
- Ventilation System – the JK 5100 comes with its own integral fan-assisted ventilation process, helping to keep moisture content at the correct level – no need for an additional de-watering system.
- Pellet Doser – the amount of pellets needed each time waste is added is dispensed automatically. This is one important factor in ensuring a completely finished end product (not, however, recommended for use in a restaurant situation, where pellets should be added manually).

5. Two-Chamber process

The two-chamber composting system makes the JK5100 superior to other composters of similar capacity. Fresh waste is continually being added to the first chamber then, after two weeks, the mixture is transferred to the second chamber, where it is allowed to mature without coming into contact with any more fresh waste. The material in each chamber can be inspected and sampled via the inspection hatches, thus allowing total control over the composting process and ensuring that the machine is emptied only when the compost has fully ripened.

6. Regulatory Compliance

The two-chamber system is essential for compliance with many of today's regulations regarding composting of kitchen waste that includes meat products. Joraform's newly-developed second-chamber heating system means that the JK 5100 is now able to comply with laws such as the UK's Animal By-Product Regulations.

7. Advanced technical specifications

Mixing of the material is carried out automatically, and the frequency of mixing in both chambers can be altered independently to ensure correct oxygenation of the mix. The air-flow through the machine can also be adjusted to help control moisture levels.

8. Ease of use

For the user:

- Our special compostable paper bags are a no-fuss solution for the potentially messy problem of transporting waste from the kitchen to the composter (not suitable for use in a restaurant situation).
- Grinding and pellet dosing are carried out automatically.

For the operator:

- Regular maintenance is confined to sharpening the grinder blades every six months.
- Adjustment of the different automatic machine operations is easily made via the programmable control unit.
- Emptying the machine is done in one operation every two weeks. Other compost machines produce a continuous stream of waste, which means regular monitoring and changing of sacks, and their potential accumulation on site.

9. Quality of finished product

The design of the JK 5100 ensures a fully-composted end product that requires no further finishing and which is suitable for immediate use on planting areas, etc.

10. History of Success

We take great pleasure and pride in being able to look back at many successful installations of the JK 5100 around the world.

If you are unsure or undecided in any way about whether or not the JK 5100 is right for you, please do not hesitate to contact us. We can arrange a visit to a working JK 5100, or we can supply references so you can speak to owners / operators and get the benefit of their experience.