

February 2016

Dining Services installed an Ecovim Eco-250 food waste dehydrator in Aug. 2014.

An Ecovim works by heating and mixing the food waste in a sealed drum. Once the process is complete the food waste becomes a course ground consistency with roughly 90% of the water weight removed. The unit holds 250 pounds of the post-consumer and or kitchen waste.

We are currently diverting 1400+ pounds of both post-consumer and kitchen waste each week making a sterile bio-mass, or ground amendment. The unit runs almost constantly, producing a batch every 10-12 hours. The majority of the ground amendment is picked up by our CSA farmer who adds it to her compost for growing her certified organic produce. Each week during the academic year we receive produce from this organic farm that was grown in part from our bio-mass we make here on campus creating a complete circle for growing this produce.

Thank you in advance for considering the ecovim as STARS innovation credit.

Sincerely,



Gary Brautigam
Director of Food Service
Gettysburg College