

**FOOD WASTE
DISPOSERS**



in sink erator®





A KITCHEN CAN'T RUN AT OPTIMAL PERFORMANCE UNTIL ITS DISPOSER DOES.

From fast casual and restaurants to healthcare facilities and schools, our food waste disposers help foodservice operations run at peak performance, enhancing day-to-day productivity by increasing staff efficiency, reducing operating costs and improving kitchen sanitation.



Reduces food waste as well as it reduces inefficiency.

Food waste that decomposes in dumpsters creates odors, attracts pests and serves as a breeding ground for bacteria. Disposers help keep food waste out of dumpsters. They also reduce staff trips to the dumpster and waste-hauling costs while increasing kitchen efficiency and profitability. Bottom line? Food waste disposers play an important role in saving your operation money.



An idea is built and a brand is born.

The InSinkEerator brand was established in 1938. Today, we're the world's largest manufacturer of food waste disposers for home and commercial use. As the undisputed leader in disposer quality and reliability, our products are renowned for maximum energy efficiency and long-lasting durability.

4 sizes. 7 models. Countless opportunities for productivity.

With four sizes, including seven different models, we have a food waste disposer for any size operation. From the light-duty LC-50 to our large capacity 10 HP workhorse model, all disposers feature a stainless steel grind chamber, dual-direction cast iron shredders, and heavy-duty motors for quiet operation and superior performance.

DISPOSER CAPACITY / MODELS	
Light-Duty	LC-50
Small Capacity	SS-100
Medium Capacity	SS-150 SS-200
Large Capacity	SS-300 SS-500 SS-1000

Uniform throat opening of 6-5/8"

Stainless steel grind chamber

Dual-direction shredding elements

Heavy cast iron stationary and rotary shredders

Double-tapered timken roller bearings

Durable, heavy-duty motor



Built smart. Built tough. Built reliable.

Durable construction, superior performance and reliable dependability make InSinkEerator America's best-selling food waste disposer.

Create your system by customizing components.

Customize your system by choosing a switch or control center, and a sink or trough collar mounting or sink bowl assembly. To reduce water usage by up to 70%, consider adding an AquaSaver® control center—our industry exclusive AS-101 control center can save hundreds of gallons of water each day and includes a free, upgraded 3-year warranty!*

Switches & Control Centers



Introducing the brains behind the operation.

Start with a simple on-off switch. Or select a multi-function control center that provides automated operations, like reversing features, and time delay relays that allow water to continue running after the disposer is turned off.

Cut water usage by up to 70%.

AquaSaver senses the load of the disposer and regulates flow, automatically providing the right amount of water required for optimal disposer usage. By saving up to 70% on incoming water and outgoing sewer charges, AquaSaver pays for itself in as few as three months.

Sink & Trough Mountings



#5 Sink Flange Mounting Assembly



#5 Short



#6 Collar Adaptor



#7 Collar Adaptor with Splash Baffle and Stopper

Adaptability is one of our best features.

Our disposers include two types of stainless steel collar adaptors and a sink flange adaptor to accommodate any size sink opening. Customize your disposer and clean up operation by choosing from a variety of bowl sink assemblies designed for dish tables or drainboards.

Sink Bowl Assemblies

Available in 12", 15" or 18"



Type A



Type B



Type B

Water Controls



Solenoid Valve



Syphon Breaker



Flow Control Valve

Water controls that control efficient operation.

Prevent water backflow from syphoning back into the water line with a Syphon Breaker. When the water is switched on, a Solenoid Valve is activated to ensure water is running through the disposer. A Flow Control Valve automatically provides the correct amount of water for efficient disposer operation.

*Standard warranty is 1-year from date of installation. New AquaSaver® control system installations that include a new disposer and new AS-101 control center are eligible for a 3-year warranty on the entire system, including disposer.

TRUSTED BY FOODSERVICE CONSULTANTS AND EQUIPMENT DEALERS.

For over 75 years, InSinkErator has been helping foodservice operations manage waste disposal, improve kitchen efficiency and reduce operating costs.

InSinkErator Commercial Disposer Sizing Chart

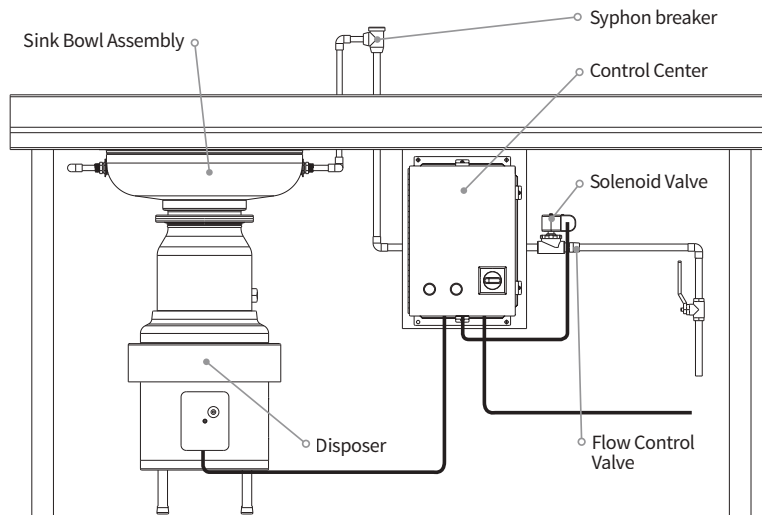
Volume Processed	High Buffet/Cafeteria Government	SS-300	SS-300/ 500	SS-500	SS-500/ 1000	SS-500/ 1000	
	Medium Full Service Restaurant	SS-200	SS-300	SS-300/ 500	SS-500	SS-500/ 1000	
		SS-100/ 150	SS-200	SS-300	SS-300/ 500	SS-500	
	Low Limited Service Restaurant/Café/ Fast Casual	SS-100	SS-100/ 150	SS-200	SS-300	SS-300/ 500	
		Light Majority Fruits & Vegetables		Medium 50/50 Mixture	Heavy Majority Meats & Seafood		
		Food Waste Composition					

Whether you serve 25 or 2,500 people, there is an InSinkErator disposer that's designed for your operation.

To determine the proper size disposer, use this recommended sizing chart. Sizing recommendations are given in general terms; actual capacities vary depending on the volume and type of food waste. LC-50 model available for light duty commercial applications, such as coffee shops, convenience stores, or quick service restaurants.

For questions or special applications, contact your Foodservice Consultant or InSinkErator.

TYPICAL INSTALLATION SINK BOWL



Dish table, plumbing, and electrical connections sold separately.

Keep your operation running with expert service when you need it.

With our comprehensive service network, you're assured of prompt, expert service from over 300 factory-authorized InSinkErator service centers nationwide.



**ON-SITE
PARTS & LABOR
WARRANTY**

For more information, call 800-845-8345 or visit www.insinkerator.com/foodservice

From food waste disposers and reduction systems to hot water dispensers and water saving systems, InSinkErator has a commercial equipment solution to enhance your day-to-day foodservice operations.



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