PROJECT:



1/2 – 1-1/4 H.P. DISPOSER MODELS

Heavy-duty disposer designed for continuous operation in restaurants, hotels, hospitals and cafeterias. Food waste including steak bones is quickly and efficiently removed with this labor-saving, self-cleaning, environmentally sound disposer.

SPECIFICATIONS

- Grind Chamber: Corrosion Resistant Stainless Steel
- Mounting: 3/4" (19.1 mm) rubber mounting above grinding chamber isolates sound and eliminates vibration. Mounting is enclosed in chrome plated covers for sanitation and appearance.
- Motor: 1/2 1-1/4 HP Induction Motor, 1725 RPM, totally enclosed to provide protection ٠ against outside moisture. Controlled power air flow cools motor for efficiency and longer life. Built-in thermal overload protection.
- Cutting Elements: Stationary and rotating shredding elements made from cast nickel chrome alloy for long life and corrosion resistance, designed for reverse action grinding.
- Main Bearings: Double-tapered Timken roller bearings provide a shock absorbing cushion.
- Motor Seals: Triple lip seal protects motor from water damage. Secondary spring-loaded oil seal provides double protection against water and loss of grease.
- Finish: All Stainless Steel and Chrome plated. Paint-free for lasting sanitation.
- Warranty: 1 year full warranty from date of installation.
- A Disposer Package Includes: 1 Mounting/Bowl Assembly, 1 Electrical Control, 1 Syphon Breaker, 1 Solenoid Valve, and 1 Flow Control Valve. The standard Flow Control Valve will be sent with the unit unless the optional valve is specified.

MODEL & HORSEPOWER/ELECTRICAL REQUIREMENTS

| □ SS-50 1/2 H.P. | ☐ 115/208-230V, 60 Hz, 1 Ph, 8.4/4.0/4.2 amps, UL | 208-230/460V, 60 Hz, 3 Ph, 2.0/2.2/1.1 amps, UL |
|-------------------------------|--|--|
| □ SS-75 3/4 H.P. | 115/208-230V, 60 Hz, 1 Ph, 10.0/4.2/5.0 amps, UL 208-230/460V, 60 Hz, 3 Ph, 2.5/3.0/1.5 amps, UL 115/230V, 50 Hz, 1 Ph, 7.7/3.7 amps | 230/460V, 50 Hz, 3 Ph, 2.7/1.4 amps 380V, 50 Hz, 3 Ph, 1.1 amps |
| □ SS-100 1 H.P. | 115/208-230V, 60 Hz, 1 Ph, 11.6/5.1/5.7 amps, UL 208-230/460V, 60 Hz, 3 Ph, 2.2/3.0/1.5 amps, UL | 120/208-240V, 60 Hz, 1 Ph, 11.6/5.1/5.7 amps, NOM 100/200-230V, 50/60 Hz, 1 Ph, 10.4/5.2/5.4 amps |
| □ SS-125 1-1/4 H.P. | ☐ 115/208-230V, 60 Hz, 1 Ph, 12.8/5.9/6.6 amps, UL | ☐ 208-230/460V, 60 Hz, 3 Ph, 2.6/3.3/1.9 amps, UL |

ELECTRICAL CONTROLS

available from KCL at www.kclcad.com.

erator





CC-101 Control Center (Auto-Reversing)



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A complete collection of our product drawings is available for download at the InSinkErator Revit/CAD Library, which can be







NOTE: All amp ratings denote amp draw during a grind load.



AS-101 Control Center AquaSaver® (Auto-Reversing)



CC-202 Control Center (Auto-Reversing)

NAFFM

Manual Reverse Switch (Dual Direction)

Manual Switch (Single Direction)









FAX: 262 554-3620 FOODSERVICE www.insinkerator.com/foodservice

InSinkErator is a business unit of Emerson Electric Co.

4700 21st STREET RACINE, WI 53406

TEL: 800-845-8345

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trademark and a service mark



DISPOSER MOUNTING ASSEMBLIES (choose one)

Bowl Mounts



□ Type A Sink Bowl Assembly: Includes bowl, water nozzle(s), bowl cover, splash baffle



□ Type B Sink Bowl Assembly: Includes bowl, water nozzle(s), silver quard, splash baffle



Type C Sink Bowl Assembly: Includes bowl, water

Sink Bowl Assembly Size

□ 12" (304.8 mm) with one adjustable water nozzle

nozzle(s), splash baffle

- ☐ 15" (381.0 mm) with one adjustable water nozzle
- □ 18" (457.2 mm) with two adjustable water nozzles

DIMENSIONS

IMPORTANT: Use dimension chart below for adaptor height in place of InSinkErator bowl sink height when mounting directly to a sink.

| BowlFlange O.D.SinksX | | Work Table Hole Y | Flange I.D. Z | Height |
|-----------------------|-----------------------|-----------------------------|-------------------------|------------|
| 12" | 13-1/2" | 12-1/4" | 12" | 6-1/2" |
| (304.8 mm) | (342.9 mm) | (311.2 mm) | (304.8 mm) | (165.1 mm) |
| 15" | 16-1/2" | 15-1/4" | 15" | 6-1/2" |
| (381 mm) | (419.1 mm) | (387.4 mm) | (381.0 mm) | (165.1 mm) |
| 18" | 19-1/2" | 18-1/4" | 18" | 6-1/2" |
| (457.2 mm) | (495.3 mm) | (463.6 mm) | (457.2 mm) | (165.1 mm) |
| Adaptors | х | Y | z | Height |
| No. 5 | Fits St 3-1/2" – 4 | 2-3/4" (69.9 mm) | | |
| No. 6 | 7-13/16" | 6-7/8" | 6-5/8" | 1-3/16" |
| | (198.4 mm) | (174.6 mm) | (168.3 mm) | (30.2 mm) |
| No. 7 | 9-1/8" | 7-7/8" | 7-5/8" | 2-1/16" |
| | (231.8 mm) | (200.0 mm) | (193.7 mm) | (52.4 mm) |

NOTE:

- Adaptors are available upon request for all competitor sink bowls or cones.
- Please have sink bowl/cone type with the necessary dimensions when ordering adaptors.

RECOMMENDED INSTALLATION



Collar Mounts



□ #5 Sink Flange Mounting Assemblies for 3-1/2" - 4" (88.9 mm - 101.6 mm) sink opening (support legs are recommended)



☐ #6 Collar Adaptor for welding into trough, provides 6-5/8" (168.3 mm) opening, includes splash baffle



☐ #7 Collar Adaptor for welding into sink, provides 6-5/8" (168.3 mm) opening, includes splash baffle and stopper



| | Standard | Optional |
|--------|---------------------|---------------------|
| SS-50 | 3 GPM (11.4 LPM) | N/A |
| SS-75 | 3 GPM (11.4 LPM) | N/A |
| SS-100 | 5 GPM (18.9 LPM) | 3 GPM (11.4 LPM) |
| SS-125 | 5 GPM (18.9 LPM) | 3 GPM (11.4 LPM) |

For additional information, see Foodservice Product Information Binder.



(foodservice food waste disposers)

CER 4

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in sink erator® FOODSERVICE

SS-300



system com

foodservice food waste disposer systems

InSinkErator[®] invented the food waste disposer in 1937. And we've continued to innovate and add system capabilities. Today, we're the number one choice in disposer systems for commercial foodservice.



SS-100 SS-125

ponents work together for efficiency and flexibility



AQUASAVER

AS-101

AS-101

AquaSaver® System

Control Centers Provide Automated Operation

Keep your food waste disposer running smoothly with our selection of switches and control centers. Includes everything from a simple on-off switch to multi-function automatic control centers with reversing features, plus a time delay relay, that allows water to continue running after the disposer is turned off.

AquaSaver[®] cuts water usage 70% or more The automatic, on-demand water-saving

system lets the right amount of water flow through to flush waste away. When the disposer is idle, water flow is cut to the minimum saving thousands of gallons of water per day. For example, over a 3 year period, cities like San Francisco, Boston and Orlando have saved from \$5,000 – 10,000 using the AquaSaver system*.

*Based on a 2008 study by Raftelis Financial Consulting

Mounting Adaptors and Bowl Assemblies Fit Any Size Sink

InSinkErator disposers can be installed in any size sink opening and include two types of stainless steel collar adaptors and a sink flange type of adaptor. Or to custom design your disposer and clean up operation, choose from a variety of bowl sink assemblies specially designed for dish tables or drainboards.

Special controls insure water flow

We offer a syphon breaker that prevents any backflow of water from syphoning back into the water line. A solenoid valve is activated when the water is switched on to insure water is running through the disposer and a flow control valve automatically provides the correct amount of water for efficient disposer operation.



sizing chart

| Persons per Meal | Soiled Dish Table | Vegetable Prep Area | Salad Prep Area | Pot Sink | Meat/ Seafood Prep Area | |
|---------------------|---|------------------------|--------------------|-------------|-------------------------------|--|
| Up to 100 | SS- 75 | SS-50 | — | _ | _ | |
| 100–150 | SS-100 | SS-75 | SS-50 | SS-50 | _ | |
| 150–175 | SS-125 | SS-100 | SS-75 | SS-50 | SS-150 | |
| 175–200 | SS-150 | SS-150 | SS-75 | SS-75 | SS-150 | |
| 200–300 | SS-200 | SS-150 | SS-75 | SS-75 | SS-300 | |
| 300–750 | SS-300 | SS-150 | SS-75 | SS-75 | SS-300 | |
| 750–1500 | SS-500 | SS-300 | SS-150 | SS-150 | SS-500 | |
| 1500-2500 | (2) SS-500 | SS-300 | SS-150 | SS-150 | SS-500 | |
| | | | | | | |
| 2500-over | Contact your foodservice consultant or InSinkErator | | | | | |

suggested installation



Note: The CC101 control center should be mounted 1-1/2" (38.1 mm) back from the front surface of the table.

A trusted name

For overall quality, service and reliability, InSinkErator has been the number one choice of foodservice consultants and equipment dealers for over 20 consecutive years.*

> Our long-life construction, performance and dependability make InSinkErator America's best-selling food waste disposer. *Cahner's Research

Count on the industry's most complete service network.

You're assured of prompt, expert service from over 300 factory-authorized InSinkErator service centers nationwide.

One-year on-site warranty on parts and labor.

For more information, call toll free 1.800.845.8345 or visit our website www.insinkerator.com/foodservice



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