

# FOOD WASTE DISPOSERS FOR COMMERCIAL APPLICATIONS



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.



# Sewerage Based Solutions





**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. 6 models. Countless opportunities for productivity.**

With four sizes, including six 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-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.

## Commercial Food waste disposers

### Light Duty

#### LC - 50

**Designed for light foodservice applications such as convenience stores, delis and fast food operations**

- 1/2 HP continuous - duty motor, 120V 1 Ph
- No special mounts, valves or controls required
  - No - weld mounting included (fits standard 3 -1/2" - 4" sink opening)
  - Standard wall switch operation
  - Drain connection
  - Deck - mount air switch available
- 14 - 1/2" Height
- 5 - 1/2" diameter rotating shredder
- 1 - 1/2" waste outlet



### Small Capacity

#### SS - 100



**Designed for small foodservice applications such as restaurants and assisted living facilities**

- 1 HP induction motor
- 115/208 - 230V 1 Ph
- 208 - 230/460V 3 Ph
- 1 Ph: Height 17"
- 3 Ph: Height 18 - 1/4"
- 5 - 15/16" diameter rotating shredder
- 1 - 1/2" waste outlet

## Medium Capacity

### SS - 200

**Designed for medium applications such as schools, hospitals, large restaurants, hotels, cafeterias and nursing homes**

- 2 HP
- 115/208 - 230V 1 Ph
- 208 - 230/460V 3Ph
- 1 Ph : Height 18 - 7/16"/17-7/16" short body
- 3 Ph : Height 19 - 1/4"/18-1/4" short body
- 6 - 7/8" diameter rotating shredder
- 2" waste outlet
- Legs supplied but not installed



## Large Capacity

### SS - 300, SS - 500, SS - 1000



**Designed for large applications such as banquet facilities, hospitals, universities and military facilities**

- Available in
  - 3 HP: SS - 300
  - 5 HP: SS - 500
  - 10 HP: SS - 1000
- 208 - 230/460V 3Ph
- 3Ph Height: 31 - 1/8" / 28 - 1/8" short body
- 9" diameter rotating shredder
- 3" waste outlet
- Legs factory installed

## 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



CC-202 MSLV AS-101 MS CC-101 MRS

### 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.

### 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.

### 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.

### Sink & Trough Mountings



#5 Sink Flange Mounting Assembly

#6 Collar Adaptor

#7 Collar Adaptor with Splash Baffle and Stopper

### Sink Bowl Assemblies

Available in 12", 15" or 18"



Type A

Type B

Type B

### Water Controls



Solenoid Valve

Syphon Breaker

Flow Control Valve

\*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.

**Commercial Disposers**

For 3-5 Hours per Day						
Person per Meal	Kg/Hr	Soiled Dish Table	Vegetable Prep Area	Salad Prep Area	POT Sink	Meat Prep Area
Upto 100	68	SS-100	LC-50			
100 - 150	113	SS-100	SS-100	LC-50	LC-50	
150 - 175	136	SS-200	SS-100	SS-100	LC-50	SS-200
175 - 200	227	SS-200	SS-200	SS-100	SS-100	SS-200
200 - 300	318	SS-200	SS-200	SS-100	SS-100	SS-300
300 - 750	499	SS-300	SS-200	SS-100	SS-100	SS-300
750 - 1500	635	SS-500	SS-300	SS-200	SS-200	SS-500
1500 - 2500		SS-500 (x2)	SS-300	SS-200	SS-200	SS-500
	816	SS-1000				
	998	SS-1000				
More than 2500	Contact InSinkErator					
For special applications such as supermarkets or other heavy, continuous volume installations, select models SS-500 or SS-1000						
<b>KEEP THIS IN MIND:</b> Use a large InSinkErator than indicated in the chart or use additional units (1) if large amounts of fibrous, hard or bulky materials are in the mixed wastes, (2) if these are as occasional need for increased capacity						

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

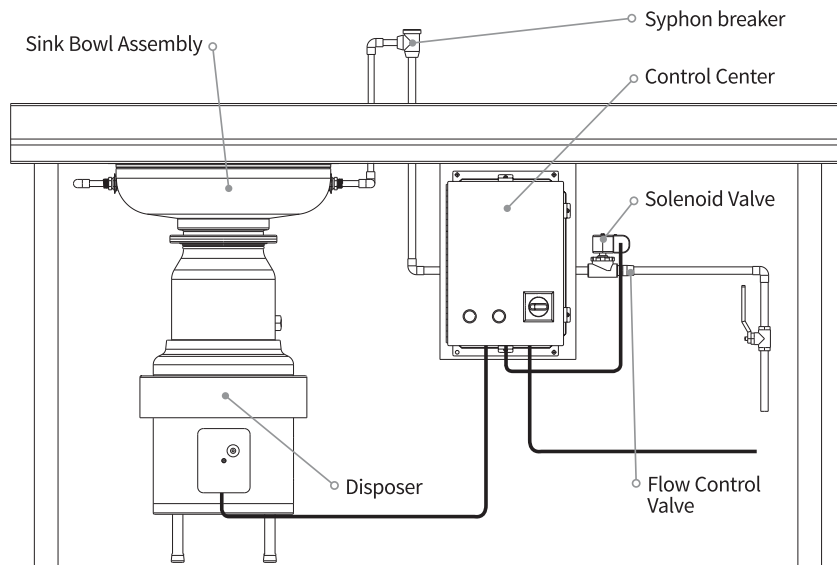
To determine the proper size disposer, use this recommended sizing chart. Sizing recommendations are given in general terms; actual capacities vary depending on the volume and type of food waste. LC-50 model available for light duty commercial applications, such as coffee shops, convenience stores, or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

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

**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.

**TYPICAL INSTALLATION  
COMMERCIAL FOOD WASTE DISPOSER**



*Dish table, plumbing, and electrical connections sold separately.*

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.





# Non - Sewerage Based Solutions





**Mix food and disposables, or simply choose composting.**

The WasteXpress system processes both liquid and solid kitchen waste, saving staff time and money on costly waste separation and multiple trips to the dumpster. The system can be used for a mix of food and disposable items, or just for food items designated for composting. The finely ground, semi-dry pulp produced by our system breaks down quickly in composting facilities.

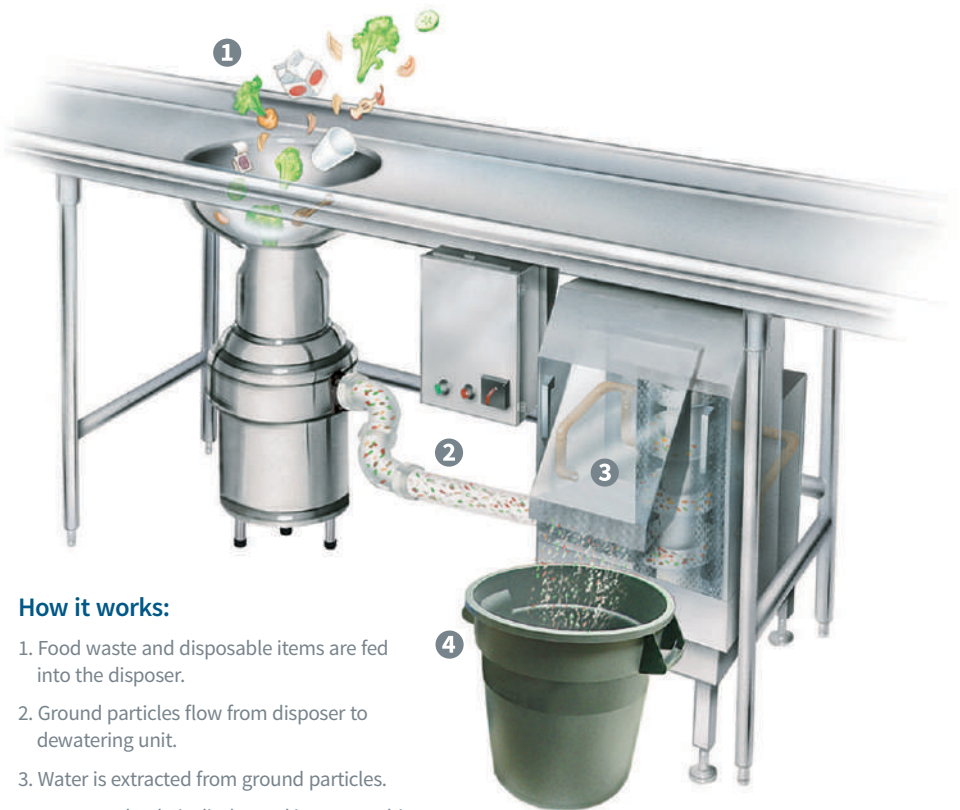
The WasteXpress system efficiently processes wastes normally found in foodservice operations, including:

- Food scraps
- Paper place mats
- Napkins
- Sugar/jelly packets
- Milk cartons
- Plastic utensils

When processing food waste and disposables, mixing food waste with up to 50% disposables is recommended for optimum performance.

**Grinding out efficiency meal after meal.**

Processing up to 700 lbs. (317.5kg) per hour, kitchen waste is ground into small particles before being sent into the dewatering section where water is pressed out. As a result, solid waste is reduced by up to 85% of its original volume.



**How it works:**

1. Food waste and disposable items are fed into the disposer.
2. Ground particles flow from disposer to dewatering unit.
3. Water is extracted from ground particles.
4. Dewatered pulp is discharged into waste bin and gray water is sent down drain line.

**Engineered to keep your day-to-day operations operating.**

Constructed of stainless steel, the WasteXpress system features a 5 HP disposer that requires minimal water to operate. Its compact, under-table design and single-button operation make it as easy to install as it is to use. The system efficiently processes all of your food waste without the requirement of using cardboard or other special materials.

**As easy to clean as it is to maintain.**

For added efficiency, system maintenance is designed to be quick and easy. The auger, auger screen and chute can easily be removed for cleaning without the use of tools.

Simply run the parts through a dishwashing cycle and they're ready for the next use.

**Turn 10 bags of waste into less than 2.**

The WasteXpress system decreases bulk kitchen waste volume by up to 85%, or by reducing ten bags of waste to less than two. Fewer trips to the dumpster saves labor and waste hauling costs, while increasing overall productivity. The system also helps minimize the volume of food waste going to landfills.



\*Fibrous materials and oyster shells in volume, glass, steel or aluminum cans, metal tableware, and plastic wrap and gloves are not recommended for use.

## WORKS HARD. WORKS SMART. WORKS ANYWHERE.

Divert food waste from landfills and reduce hauling costs with the next-generation InSinkErator pulper.

Tri-Cycle™ reduces food waste volume by up to 90% and mass by up to 75%\* using a 10 HP, uniquely designed grinder and powerful dewatering centrifuge.

The compact, standalone design processes 50 lbs. (23 kg) of food waste per minute\* and can be placed nearly anywhere, in or out of the kitchen. Ideal for operators participating in compost programs and customers with limited pre-hauling storage.

## The perfect kick-starter for composting.

Tri-Cycle uses a 10 HP, uniquely designed grinder to process organic kitchen waste, extract water, and expel semi-dry, finely ground particles into a patent-pending discharge bin designed to keep dispelled solids contained and off the floor.

Small particles with more surface area to oxygenate make the resulting output the perfect feedstock for composting. Tri-Cycle is ideal for operators participating in compost programs and customers with limited pre-hauling storage.

## Save time. Save money. Save the planet.

Tri-Cycle efficiently processes both liquid and solid organic kitchen waste – including meat and bones – saving staff time and money on costly waste separation and multiple trips to the dumpster. Designed to conserve resources, Tri-Cycle requires only three gallons of water per minute to operate. Tri-Cycle supports sustainability initiatives by diverting food waste from landfills, and producing pulp that breaks down quickly in composting facilities.

## Automatic self-cleaning simplifies daily upkeep.

After each processing session, Tri-Cycle automatically performs a 10-second, self-cleaning cycle on the dewatering unit to help dispel odors generated from stagnant food particles. Every 24 hours, Tri-Cycle prompts users to run a built-in, 95-second, internal deep-cleaning cycle. End-of-shift cleaning is quick and easy—simply wipe down the processing table, discharge bin and chute. Unlike other pulpers, Tri-Cycle does not require cardboard for cleaning.



## A digital display keeps your system running smoothly.

Tri-Cycle features a multi-lingual digital user interface panel that displays operational prompts and system status. It informs users when the discharge bin is full, knows when the bin is present, and displays messages for system lams or other functional errors.

## How it works:

1. Food waste is fed into the grinder
2. Ground particles flow from grinder to dewatering unit
3. Water is extracted from ground particles
4. Dewatered pulp is discharged into a patent-pending discharge bin
5. Black water is sent down drain line

## Easy clean up:

Quick and easy end-of-shift cleaning process takes approximately 3.5 minutes and only requires a rinse down of processing table, discharge bin and chute

## Improved productivity begins here.

- Effective:** Processes up to 50 lbs/minute\*
- Portable:** Can be placed nearly anywhere
- Easy to use:** Digital user interface
- Self-cleaning:** Simplifies cleaning process and helps dispel odors from stagnant food particles
- Sustainable:** Produces semi-dry feedstock for composting
- Time-saving:** Reduces number of trips to the dumpster
- Economical:** Reduces labor and waste-hauling costs
- Flexible:** Processes 100% organic waste for compost, or a mixture of food waste with up to 50% disposables



The InSinkEerator Food Waste Disposer should be a part of every kitchen. The InSinkEerator invented garbage disposers in 1927, and continues to be the world's largest manufacturer of disposers ever since. A benchmark for style and convenience, if you need an answer to the messy issue of food waste disposal, InSinkEerator is the brand to trust.

## Why Use a Food Waste Disposer?

Enhance your kitchen, enhance your life. High quality appliances make a real difference to how you equip and use the most important room in the house – your kitchen. Food Waste Disposers offers invaluable benefits for your family, and the community at large.



### No Insects, Pests, Rodents

Insects, pests and rodents breed in the presence of leftover food waste. Using a food waste disposer eliminates this possibility.



### No Odour

Timely disposal of peels or leftover food means less smelly kitchens.



### Cleaner Kitchen

Immediately dispose food waste while cooking and after eating. No leftovers, no mess, no waste of time cleaning and winding up.



### Cleaner Community

Food waste disposers ensure that wet & dry waste is segregated. They prevent roadside littering; reduce expense of collection, transportation of food waste, and reduces use of plastic garbage bags.



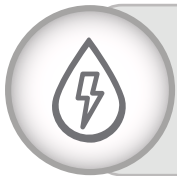
## Why InSinkErator?

As the leading manufacturer, millions of InSinkErator Food Waste Disposers are manufactured each year. Brilliantly designed – a true revolution in how we manage kitchen food waste, these products offer benefits that can not be compared to any alternative to garbage disposing.



### Durable & Reliable

InSinkErator's superior built quality, continuous research and investment in technology, has resulted in a dependable, sophisticated product with a very long life.



### Minimal Water, Electricity Use

Staying true to the environment friendly concept, the InSinkErator Food Waste Disposers ensure minimal usage of electricity and water.



### Maintenance Free

Regular usage of InSinkErator keeps it in a good condition, with almost no break downs.



### Superior Motor

The Continuous Induction Motor inside the InSinkErator Food Waste Disposer has a longer life and better performance as compared to DC motors.



### Value for Money

The features-on-offer-for-the-price paid is unbeatable in the industry



### Great After Sales Service

InSinkErator is globally reputed for solving toughest customer situations quickly and efficiently.



## Grind Any Kind of Food Waste with InSinkErator Food Waste Disposers.



Egg Shells



Bones



Fruit Peels



Seeds



Onion Peels



Pineapple Tops



Veggie Scraps



Corn Husks



# Where Can Your Food Waste Go?



## Anaerobic Digestion



Food Waste Disposer



Clean Water



Fertilizer



Energy

## Wastewater Treatment



Food Waste Disposer



Clean Water



Fertilizer

## Compost



Fertilizer

## Landfill



in sink erator®