

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
 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

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

ELECTRICAL CONTROLS



 ☐ AS-101 Control Center AquaSaver[®] (Auto-Reversing)



CC-101 Control Center (Auto-Reversing)



CC-202 Control Center (Auto-Reversing)



☐ Manual Reverse Switch (Dual Direction)



A complete collection of our product drawings is available for download at the InSinkErator Revit/CAD Library, which can be found at www.insinkerator.com/foodservice. Product information is also accessible on *The KCL CADalog*. More information is available from KCL at www.kclcad.com.





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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 nozzle(s), splash baffle

Sink Bowl Assembly Size

- ☐ 12" (304.8 mm) with one adjustable water nozzle
- ☐ 15" (381.0 mm) with one adjustable water nozzle
- ☐ 18" (457.2 mm) with two adjustable water nozzles

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

DIMENSIONS

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

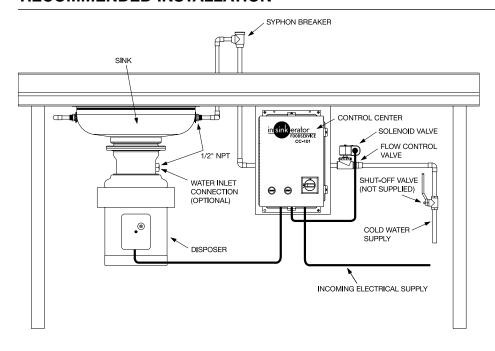
Bowl Sinks	Flange O.D.	Work Table Hole	Flange I.D.	Height
12"	13-1/2"	12-1/4"	12"	6-1/2"
(304.8 mm)	(342.9 mm)	(311.2 mm)	(304.8 mm)	(165.1 mm)
15"	16-1/2"	15-1/4"	15"	6-1/2"
(381 mm)	(419.1 mm)	(387.4 mm)	(381.0 mm)	(165.1 mm)
18"	19-1/2"	18-1/4"	18"	6-1/2"
(457.2 mm)	(495.3 mm)	(463.6 mm)	(457.2 mm)	(165.1 mm)
Adaptors X		Y	Z	Height
No. 5	Fits Standard Sink Opening: 3-1/2" – 4" (88.9 mm – 101.6 mm)			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.

InSinkErator BOWL SINK 6-1/2" 6-5/8" (165.1 mm) (168.3 mm) 3-3/8" (85.7 mm) 1/2-14 N.P.T. WATER INLET 7-11/16" (195.3 mm) __4-7/8"__ (123.8 mm) (431.8 mm) 6-3/8" (161.9 mm) 1-1/2" 6-13/16"— (173.0 mm) (38.1 mm) EXTERNAL ELECTRICAL CONNECTIONS

RECOMMENDED INSTALLATION



RECOMMENDED WATER USAGE

	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)





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.

Power and Performance

We're the recognized leader in disposer quality and reliability. **Uniform throat** And that means you can count opening of 6-5/8" on us for superior performance, quiet operation, maximum energy Stainless steel grind chamber efficiency and long service life. **Choice of Capacities** We offer four sizes, including 11 different models, from our light-duty LC-50 for delis, convenience stores and fast-food operations to our large capacity 10 HP workhorse model. **Dual-direction** shredding elements Heavy cast iron stationary and rotary shredders **Double-tapered timken** roller bearings Emerson's durable, heavy-duty motor

Packaged to Match Your Needs

To complete your InSinkErator foodservice disposer package, select from an extensive offering of controls and accessories. Choose a switch or control center and a sink or trough mounting or bowl sink assembly. And for water usage reduction, select an AquaSaver® System.



ponents work together for efficiency and flexibility

Switches and Control Centers



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 AguaSaver system*.

*Based on a 2008 study by Raftelis Financial Consulting

AquaSaver® System



AS-101

Sink & Trough Mountings

Mounting Adaptors and Bowl Assemblies Fit Any Size Sink



#7 Collar Adaptor with Splash Baffle and Stopper

Bowl Sink Assemblies

* All type assemblies come in 12", 15" or 18" diameters.



Water Controls



Syphon Breaker





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.

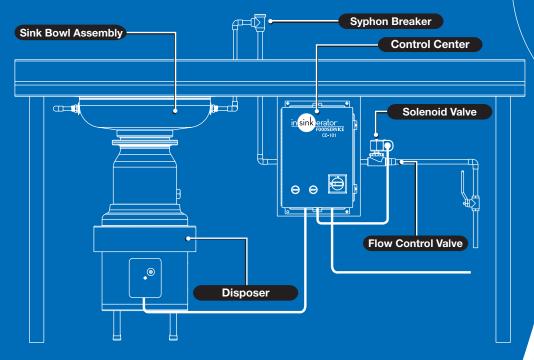
sizing chart

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**





