



3-10 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:** 3 – 10 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

| | | |
|--|--|--|
| <input type="checkbox"/> SS-300 3 H.P. | <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 6.0/7.4/3.7 amps, UL | <input type="checkbox"/> 415V, 50 Hz, 3 Ph, 4.9 amps |
| | <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 6.0/7.4/3.7 amps, UL , short body | <input type="checkbox"/> 220V, 50 Hz, 3 Ph, 7.2 amps |
| | <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 7.0/8.6/4.3 amps, CSA | <input type="checkbox"/> 380V, 50/60 Hz, 3 Ph, 4.1/3.0 amps |
| | <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 7.0/8.6/3.7 amps, NOM | |
| <input type="checkbox"/> SS-500 5 H.P. | <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 8.6/8.8/4.4 amps, UL | <input type="checkbox"/> 230/460V, 50 Hz, 3 Ph, 9.0/4.5 amps |
| | <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 8.6/8.4/4.4 amps, UL , short body | <input type="checkbox"/> 415V, 50 Hz, 3 Ph, 6.0 amps |
| | <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 8.5/11.0/5.5 amps, CSA | <input type="checkbox"/> 380V, 50 Hz, 3 Ph, 8.9 amps |
| <input type="checkbox"/> SS-750 7-1/2 H.P. | <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 9.7/12.4/6.2 amps, UL | <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 11.7/12.6/6.3 amps, CSA |
| | <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 9.7/12.4/6.2 amps, UL , short body | |
| <input type="checkbox"/> SS-1000 10 H.P. | <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 11.0/13.0/6.5 amps, UL | <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 13.1/14.0/7.0 amps, CSA |
| | <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 11.0/13.0/6.5 amps, UL , short body | |

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)



Manual Switch (Single Direction)

Our products appear on **The KCL CADalog** CD-ROM based CAD Foodservice Symbol Library. More information is available from **Kochman Consultants, Ltd.** at www.kclcad.com.



4700 21st STREET
RACINE, WI 53406
TEL: 800-845-8345
FAX: 262 554-3620

www.insinkerator.com/foodservice






The Emerson logo is a trademark and a service mark of Emerson Electric Co.





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 guard, splash baffle
-  Type C Sink Bowl Assembly: Includes bowl, water nozzle(s), splash baffle

Collar Mounts

-  #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

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

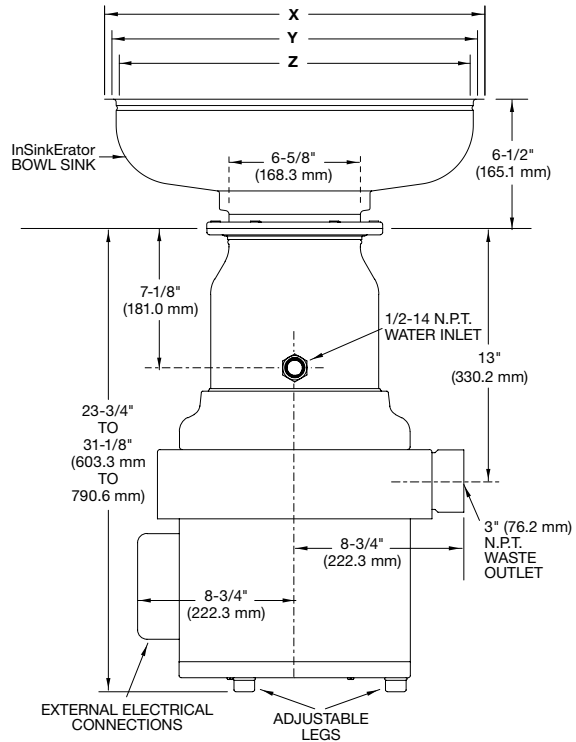
DIMENSIONS

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

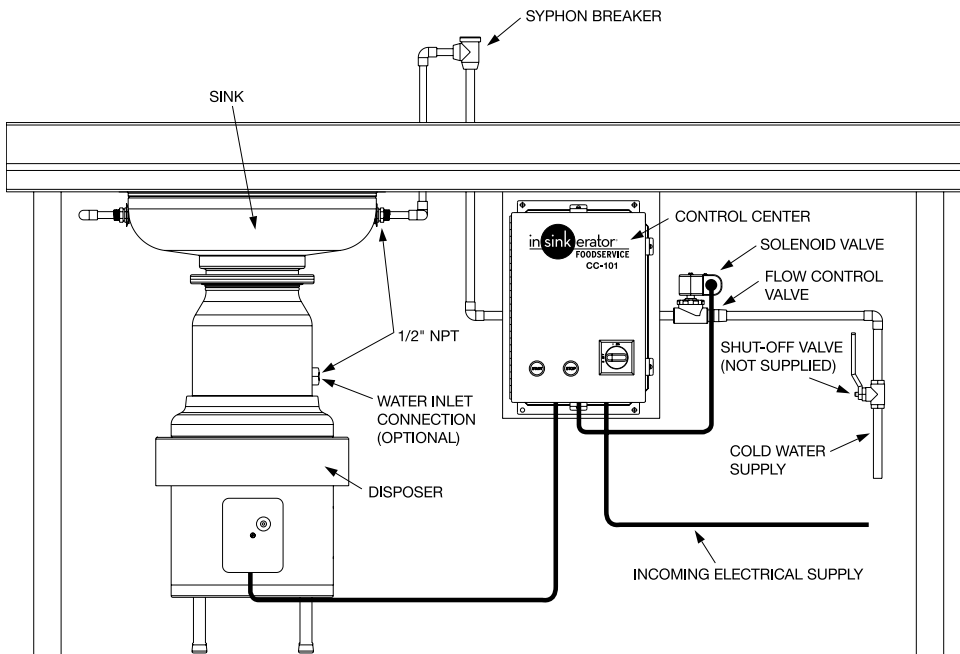
| Bowl Sinks | Flange O.D. X | Work Table Hole Y | Flange I.D. Z | Height |
|----------------|---------------------|--------------------|-------------------|-------------------|
| 12" (304.8 mm) | 13-1/2" (342.9 mm) | 12-1/4" (311.2 mm) | 12" (304.8 mm) | 6-1/2" (165.1 mm) |
| 15" (381 mm) | 16-1/2" (419.1 mm) | 15-1/4" (387.4 mm) | 15" (381.0 mm) | 6-1/2" (165.1 mm) |
| 18" (457.2 mm) | 19-1/2" (495.3 mm) | 18-1/4" (463.6 mm) | 18" (457.2 mm) | 6-1/2" (165.1 mm) |
| Adaptors | X | Y | Z | Height |
| No. 6 | 7-13/16" (198.4 mm) | 6-7/8" (174.6 mm) | 6-5/8" (168.3 mm) | 1-3/16" (30.2 mm) |
| No. 7 | 9-1/8" (231.8 mm) | 7-7/8" (200.0 mm) | 7-5/8" (193.7 mm) | 2-1/16" (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.
- Also available as a short body model. Reduces overall height of disposer by 3" (76.2 mm).



RECOMMENDED INSTALLATION



RECOMMENDED WATER USAGE

| | Standard | Optional |
|---------|-------------------|------------------|
| SS-300 | 8 GPM (30.3 LPM) | 7 GPM (26.5 LPM) |
| SS-500 | 8 GPM (30.3 LPM) | 7 GPM (26.5 LPM) |
| SS-750 | 10 GPM (37.9 LPM) | N/A |
| SS-1000 | 10 GPM (37.9 LPM) | N/A |

For additional information, see Foodservice Product Information Binder.