



1-1/2 – 2 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:** 1-1/2 – 1 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-150 1-1/2 H.P. | <input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 12.2/5.7/6.1 amps, UL | <input type="checkbox"/> 115/230V, 50 Hz, 1 Ph, 10.3/5.6 amps |
| | <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 3.2/4.6/2.3 amps, UL | <input type="checkbox"/> 230/460V, 50 Hz, 3 Ph, 3.0/1.5 amps |
| | <input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 12.2/5.7/6.1 amps, UL, short body | <input type="checkbox"/> 380V, 50 Hz, 3 Ph, 1.7 amps |
| | <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 3.2/4.6/2.3 amps, UL, short body | |

| | | |
|--------------------------------------------------|----------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------|
| <input type="checkbox"/> SS-200 2 H.P. | <input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 17.4/7.7/8.7 amps, UL | <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 3.3/5.0/2.5 amps, UL, short body |
| | <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 3.3/5.0/2.5 amps, UL | <input type="checkbox"/> 208-240/460V, 60 Hz, 3 Ph, 3.3/5.0/2.5 amps, NOM |
| | <input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 17.4/7.7/8.7 amps, UL, short body | |

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

ELECTRICAL CONTROLS




| | | | | |
|----------------------------------------------------------------------------|-----------------------------------------------------------------|-----------------------------------------------------------------|-----------------------------------------------------------------|-----------------------------------------------------------|
| | | | | |
| <input type="checkbox"/> AS-101 Control Center AquaSaver® (Auto-Reversing) | <input type="checkbox"/> CC-101 Control Center (Auto-Reversing) | <input type="checkbox"/> CC-202 Control Center (Auto-Reversing) | <input type="checkbox"/> Manual Reverse Switch (Dual Direction) | <input type="checkbox"/> Manual Switch (Single 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.



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

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

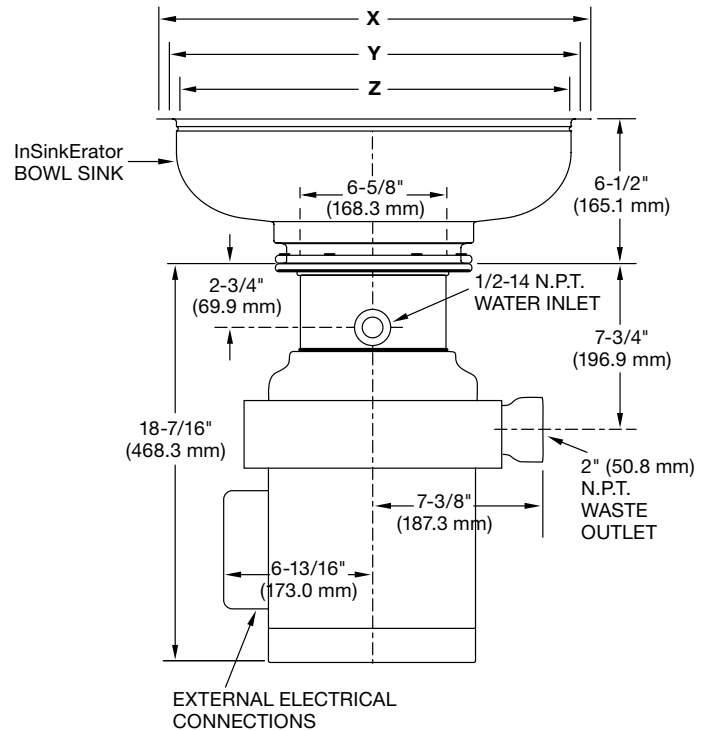
Collar Mounts

-  #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 InSinkEerator bowl sink height when mounting directly to a sink.

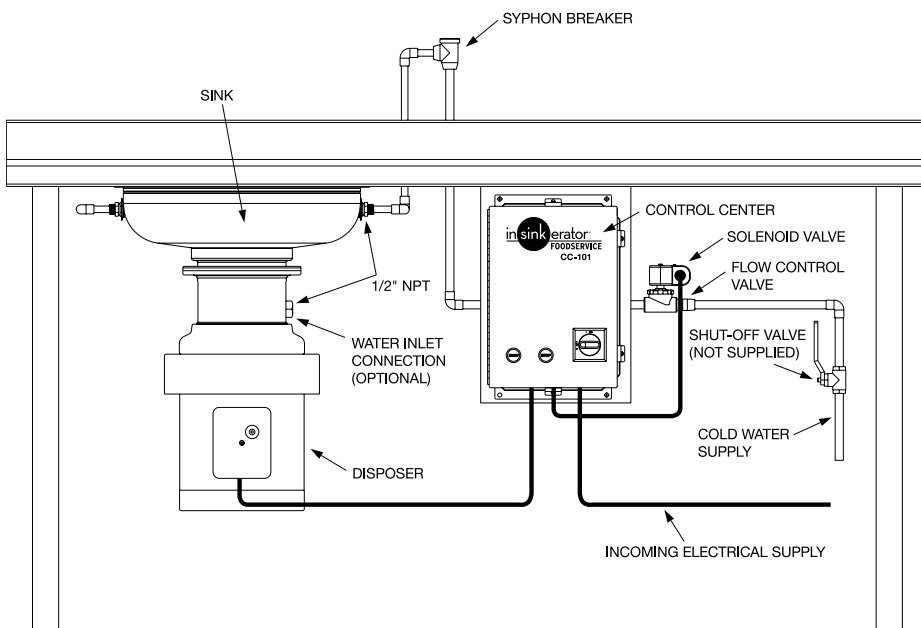
| Bowl Sinks | Flange O.D. X | Work Table Hole Y | Flange I.D. Z | Height |
|-------------------|-----------------------------------------------------------------|-----------------------|----------------------|----------------------|
| 12" (304.8 mm) | 13-1/2" (342.9 mm) | 12-1/4" (311.2 mm) | 12" (304.8 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. 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" (198.4 mm) | 6-7/8" (174.6 mm) | 6-5/8" (168.3 mm) | 1-3/16" (30.7 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 1" (25.4 mm).

RECOMMENDED INSTALLATION



RECOMMENDED WATER USAGE

| | Standard | Optional |
|--------|---------------------|---------------------|
| SS-150 | 7 GPM (26.5 LPM) | 5 GPM (18.9 LPM) |
| SS-200 | 7 GPM (26.5 LPM) | 5 GPM (18.9 LPM) |

For additional information, see Foodservice Product Information Binder.