



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

**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)

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](http://www.insinkerator.com/foodservice). Product information is also accessible on **The KCL CADalog**. More information is available from KCL at [www.kclcad.com](http://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 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

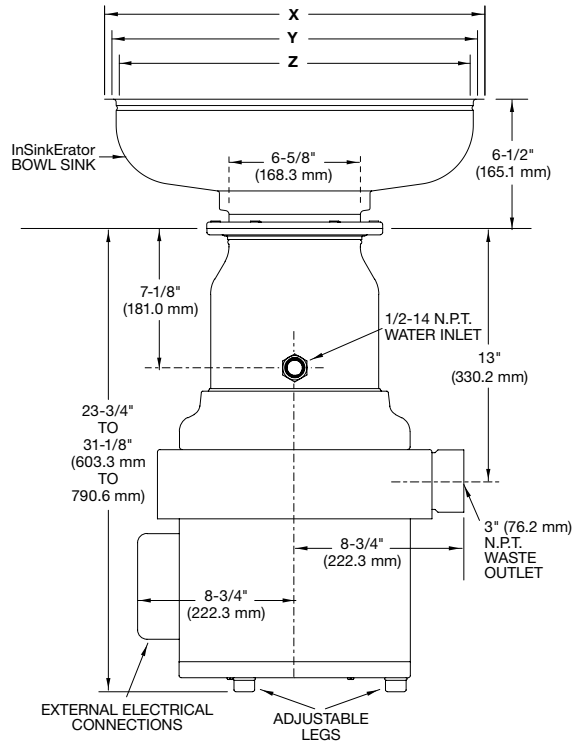
## DIMENSIONS

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

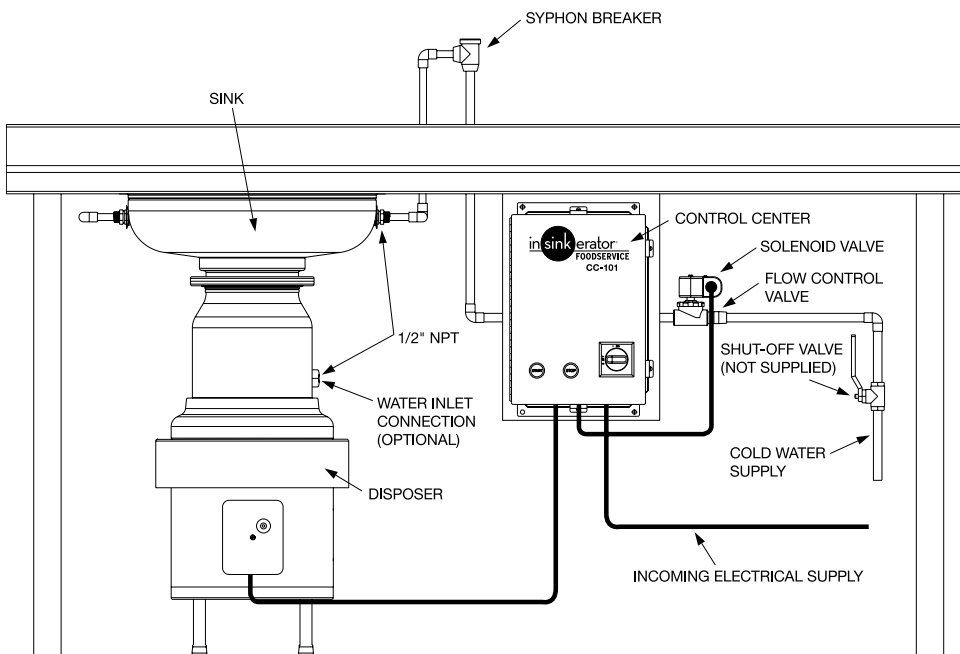
Bowl Sinks	Flange O.D. X	Work Table Hole Y	Flange I.D. Z	Height
12" (304.8 mm)	13-1/2" (342.9 mm)	12-1/4" (311.2 mm)	12" (304.8 mm)	6-1/2" (165.1 mm)
15" (381 mm)	16-1/2" (419.1 mm)	15-1/4" (387.4 mm)	15" (381.0 mm)	6-1/2" (165.1 mm)
18" (457.2 mm)	19-1/2" (495.3 mm)	18-1/4" (463.6 mm)	18" (457.2 mm)	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.