



# MEDIUM CAPACITY DISPOSERS

## COMMERCIAL DISPOSERS FOR HEAVY DUTY FOODSERVICE USE

### PRODUCT FEATURES & SPECIFICATIONS

#### IDEAL FOR HEAVY DUTY APPLICATIONS

- Restaurants
- Schools & universities
- Healthcare & hospitals
- Travel & leisure

#### PRODUCT OVERVIEW

- Corrosion resistant stainless steel grind chamber
- 3/4" (19.1 mm) rubber mounting above grinding chamber, enclosed in chrome plated covers for sanitation and appearance
- 1-1/2 to 2 H.P. induction motor with built-in thermal overload protection, 1725 RPM, totally enclosed to provide protection against outside moisture with controlled power air flow to cool motor—provides better efficiency, longer life
- Cast nickel chrome alloy stationary and rotating shredding elements for long life and corrosion resistance, designed for reverse action grinding
- Double-tapered Timken roller bearings provide a shock absorbing cushion
- Triple lip seal protects motor from water damage and secondary spring-loaded oil seal provides double protection against water and loss of grease
- Stainless steel and chrome plated finish—paint-free for lasting sanitation



**1** YEAR ON-SITE PARTS & LABOR WARRANTY

#### WHAT'S INCLUDED

- Base disposer: 1 mounting gasket, support legs
- Disposer packages: 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-150</b><br>1-1/2 H.P. | <input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 12.2/5.7/6.1 amps, <b>CUL</b>             | <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, <b>CUL</b>              | <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, <b>CUL, short body</b> | <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, <b>CUL, short body</b>  |  |
| <input type="checkbox"/> <b>SS-200</b><br>2 H.P.     | <input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 17.4/7.7/8.7 amps, <b>CUL</b>             | <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 3.3/5.0/2.5 amps, <b>CUL, short body</b> |
|  | <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 3.3/5.0/2.5 amps, <b>CUL</b>              | <input type="checkbox"/> 208-240/460V, 60 Hz, 3 Ph, 3.3/5.0/2.5 amps, <b>NOM</b>             |
|  | <input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 17.4/7.7/8.7 amps, <b>CUL, short body</b> |  |

### ELECTRICAL CONTROLS

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




**Industry Exclusive!**  
Automatically regulates water flow to grind load

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).



# 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

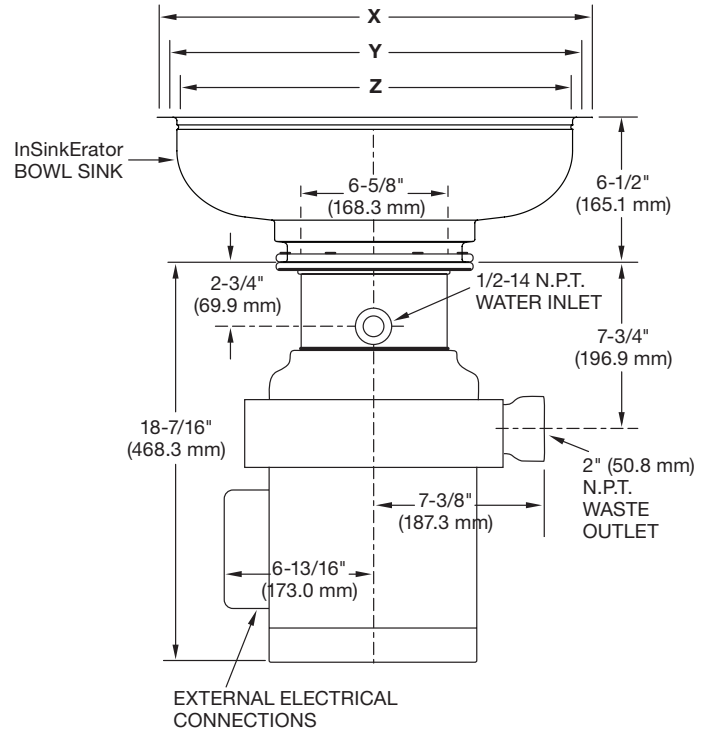
## DIMENSIONS

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

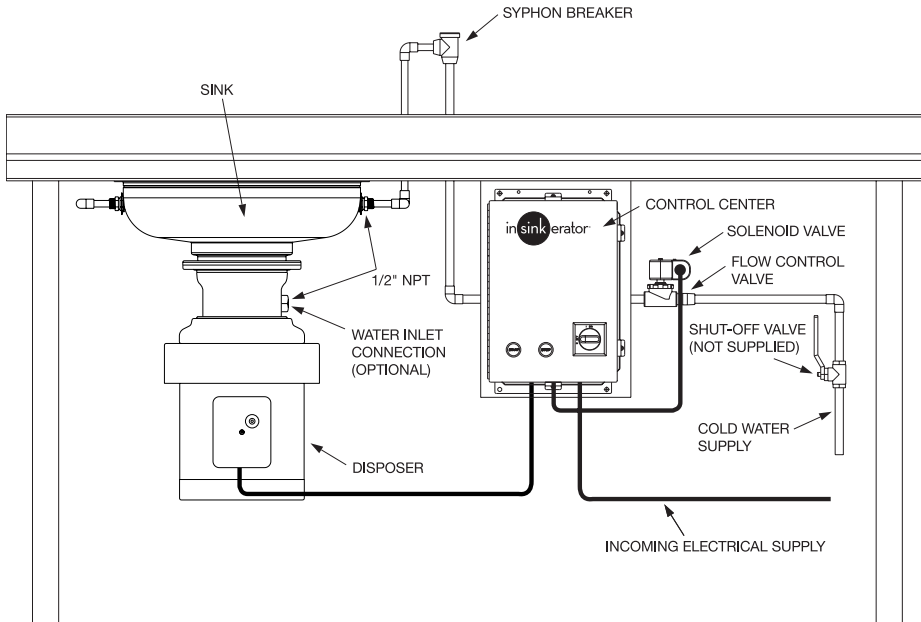
| Bowl Sinks        | Flange O.D.<br>X  | Work Table Hole<br>Y  | Flange I.D.<br>Z     | Height               |
|-------------------|---|-----------------------|----------------------|----------------------|
| 12"<br>(304.8 mm) | 13-1/2"<br>(342.9 mm)   | 12-1/4"<br>(311.2 mm) | 12"<br>(304.8 mm)    | 6-1/2"<br>(165.1 mm) |
| 15"<br>(381 mm)   | 16-1/2"<br>(419.1 mm)   | 15-1/4"<br>(387.4 mm) | 15"<br>(381.0 mm)    | 6-1/2"<br>(165.1 mm) |
| 18"<br>(457.2 mm) | 19-1/2"<br>(495.3 mm)   | 18-1/4"<br>(463.6 mm) | 18"<br>(457.2 mm)    | 6-1/2"<br>(165.1 mm) |
| Adaptors          | X   | Y                     | Z                    | Height               |
| No. 5             | Fits Standard Sink Opening:<br>3-1/2" – 4" (88.9 mm – 101.6 mm) |                       |                      | 2-3/4"<br>(69.9 mm)  |
| No. 6             | 7-13/16"<br>(198.4 mm)  | 6-7/8"<br>(174.6 mm)  | 6-5/8"<br>(168.3 mm) | 1-3/16"<br>(30.7 mm) |
| No. 7             | 9-1/8"<br>(231.8 mm)  | 7-7/8"<br>(200.0 mm)  | 7-5/8"<br>(193.7 mm) | 2-1/16"<br>(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<br>(26.5 LPM) | 5 GPM<br>(18.9 LPM) |
| SS-200 | 7 GPM<br>(26.5 LPM) | 5 GPM<br>(18.9 LPM) |

For additional information, see Foodservice Product Information Binder.