



SS SERIES FOOD WASTE DISPOSERS

Food waste disposers are a hygienic and environmentally sustainable way to manage pre- and post-consumer scraps in a foodservice establishment. The SS Series disposers are ideal for heavy-duty applications such as restaurants, schools and universities, healthcare facilities and hospitals, and government facilities.

PRODUCT FEATURES & SPECIFICATIONS

SS-SERIES

- Whether you serve 25 or 2,500 people, there is an InSinkErator disposer that's designed for your operation. From the small-capacity SS-100™ model to our large-capacity SS-1000™ workhorse, InSinkErator disposers deliver superior performance, quiet operation, maximum energy efficiency, and reliable service.

SYSTEM OVERVIEW

- Stainless steel and chrome-plated finish
- Corrosion-resistant, stainless steel grind chamber
- Heavy-duty induction motor with built-in thermal overload protection
- Enclosure provides protection against outside moisture with controlled power air flow to cool motor
- Extremely durable shredding elements
- Double-tapered Timken roller bearings provide a shock-absorbing cushion
- Triple lip seal protects motor from water damage
- Secondary spring-loaded oil seal provides double protection against water and loss of grease

CLEANING

- Disposers are easy to clean and maintain
- Wipe down exterior surfaces with a wet cloth
- Use warm soapy water on the splashguard



1
YEAR
ON-SITE
PARTS & LABOR
WARRANTY

Commercial Disposer Sizing Chart

To determine the proper size disposer, use this recommended sizing chart. Sizing recommendations are given in general terms; actual capacities vary depending on the volume and type of food waste.

		Volume Processed / Application					Food Waste Composition
		High	Medium	Low			
100 MEALS	High Buffet/Cafeteria Government	SS-300	SS-300/ SS-500	SS-500	SS-500/ SS-1000	SS-500/ SS-1000	2,500 MEALS
	Medium Full Service Restaurant	SS-200	SS-300	SS-300/ SS-500	SS-500	SS-500/ SS-1000	
	Low Limited Service Restaurant/Café/ Fast Casual	SS-100	SS-200	SS-300	SS-300/ SS-500	SS-1000	
		SS-100	SS-100	SS-200	SS-300	SS-300/ SS-500	
		Light Majority Fruits & Vegetables		Medium 50/50 Mixture		Heavy Majority Meats & Seafood	

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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www.insinkerator.com/foodservice



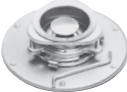
WHAT'S INCLUDED

- Base disposer: 1 mounting gasket
- 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 (CHOOSE ONE)

Small Capacity Disposers		
	☐ SS-100 1 HP	☐ 115/208-230V, 60 Hz, 1 Ph, 11.6/5.1/5.7 amps, cULus ☐ 208-230/460V, 60 Hz, 3 Ph, 2.0/2.4/1.2 amps, cULus ☐ 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
	Water Usage:	☐ 5 GPM (18.9 LPM) standard water flow ☐ 3 GPM (11.4 LPM) reduced water flow (optional)
Medium Capacity Disposer		
	☐ SS-200 2 HP	☐ 115/208-230V, 60 Hz, 1 Ph, 17.4/7.7/8.7 amps, cULus ☐ 208-230/460V, 60 Hz, 3 Ph, 3.6/4.4/2.2 amps, cULus ☐ 115/208-230V, 60 Hz, 1 Ph, 17.4/7.7/8.7 amps, cULus, short body ☐ 208-230/460V, 60 Hz, 3 Ph, 3.6/4.4/2.2 amps, cULus, short body ☐ 208-240/460V, 60 Hz, 3 Ph, 3 Ph, 3.6/4.4/2.2 amps, NOM ☐ 380V, 50/60 Hz, 3 Ph, 2.3 amps
	Water Usage:	☐ 7 GPM (26.5 LPM) standard water flow ☐ 5 GPM (18.9 LPM) reduced water flow (optional)
Large Capacity Disposers		
	☐ SS-300 3 HP	☐ 208-230/460V, 60 Hz, 3 Ph, 6.0/7.4/3.7 amps, CUL ☐ 208-230/460V, 60 Hz, 3 Ph, 6.0/7.4/3.7 amps, CUL, short body ☐ 208-230/460V, 60 Hz, 3 Ph, 7.0/8.6/3.7 amps, NOM ☐ 415V, 50 Hz, 3 Ph, 4.9 amps ☐ 220V, 50 Hz, 3 Ph, 7.2 amps ☐ 380V, 50/60 Hz, 3 Ph, 4.1 amps
	Water Usage:	☐ 8 GPM (30.3 LPM) standard water flow ☐ 7 GPM (26.5 LPM) reduced water flow (optional)
	☐ SS-500 5 HP	☐ 208-230/460V, 60 Hz, 3 Ph, 8.6/8.8/4.4 amps, CUL ☐ 208-230/460V, 60 Hz, 3 Ph, 8.6/8.8/4.4 amps, CUL, short body ☐ 230/460V, 50 Hz, 3 Ph, 9.0/4.5 amps ☐ 415V, 50 Hz, 3 Ph, 6.0 amps ☐ 380V, 50 Hz, 3 Ph, 8.9 amps
	Water Usage:	☐ 8 GPM (30.3 LPM) standard water flow ☐ 7 GPM (26.5 LPM) reduced water flow (optional)
	☐ SS-1000 10 HP	☐ 208-230/460V, 60 Hz, 3 Ph, 11.0/13.0/6.5 amps, CUL ☐ 208-230/460V, 60 Hz, 3 Ph, 11.0/13.0/6.5 amps, CUL, short body
	Water Usage:	☐ 10 GPM (37.9 LPM) standard water flow

DISPOSER MOUNTING ASSEMBLIES (CHOOSE ONE)

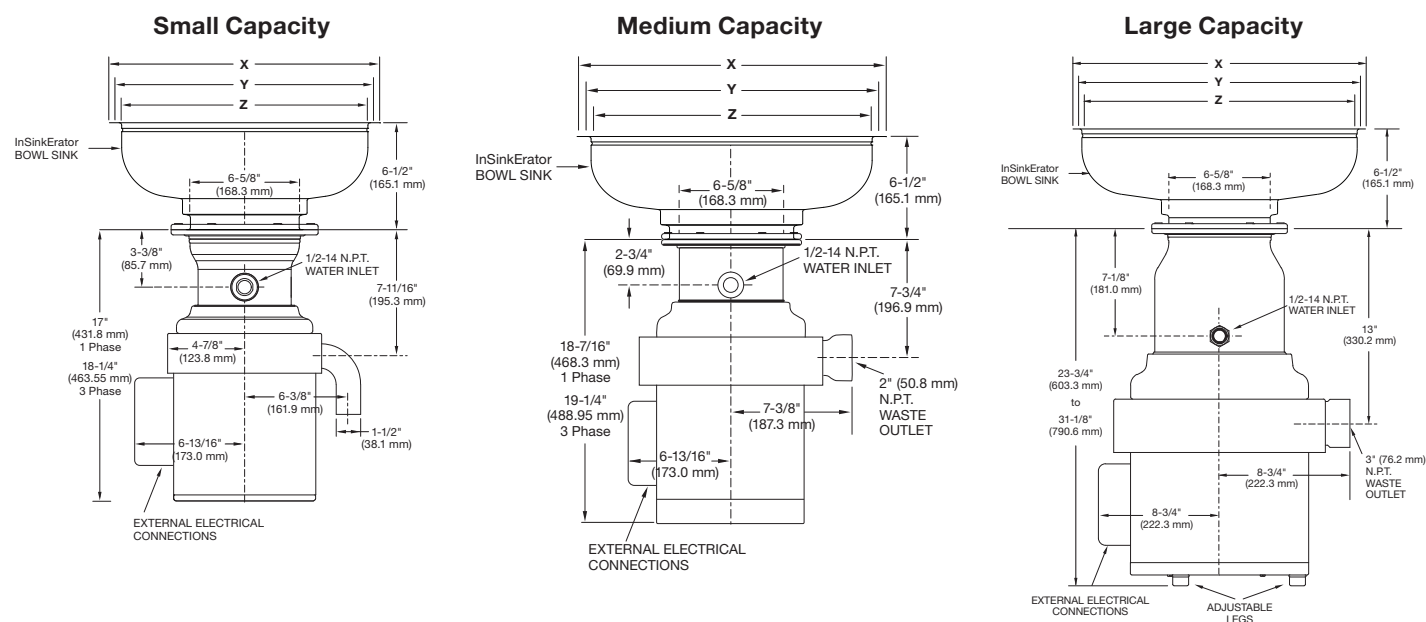
Sink Collar Mounts		Sink Bowl Mounts	
	☐ #5 Sink Flange Kit for 3-1/2"–4" (88.9 mm–101.6 mm) sink opening (support legs are recommended) <i>#5 adaptors only available on small and medium capacity disposers.</i>	Bowl Size	Kit Type
	☐ #6 Collar Adaptor Kit for welding into trough, for 6-5/8" (168.3 mm) opening, includes splash baffle	☐ 12" (304.8 mm) with one adjustable water nozzle	 ☐ Type A Sink Bowl Assembly • bowl • water nozzle(s) • bowl cover • splash baffle
	☐ #7 Collar Adaptor Kit for welding into sink, for 6-5/8" (168.3 mm) opening, includes splash baffle and stopper	☐ 15" (381.0 mm) with one adjustable water nozzle	 ☐ Type B Sink Bowl Assembly • bowl • water nozzle(s) • silver guard • splash baffle
		☐ 18" (457.2 mm) with two adjustable water nozzles	

ELECTRICAL CONTROLS (CHOOSE ONE)

☐ AS-101 Control Center AquaSaver®	☐ CC-101 Control Center	☐ CC-202 Control Center	☐ Manual Reverse Switch	☐ Manual Switch
				
- Automatically changes direction - Stainless-steel housing - Automatic shut-off with power loss - Line disconnect - Programmable post-flush - Timed run - Automatically regulates water flow to grind load	- Automatically changes direction - Stainless-steel housing - Automatic shut-off with power loss - Line disconnect - Programmable post-flush - Timed run	- Automatically changes direction - Stainless-steel housing - Automatic shut-off with power loss	- Manually changes direction - Stainless-steel housing - Automatic shut-off with power loss	- Single direction - Polycarbonate housing - Automatic shut-off with power loss

DISPOSER DIMENSIONS

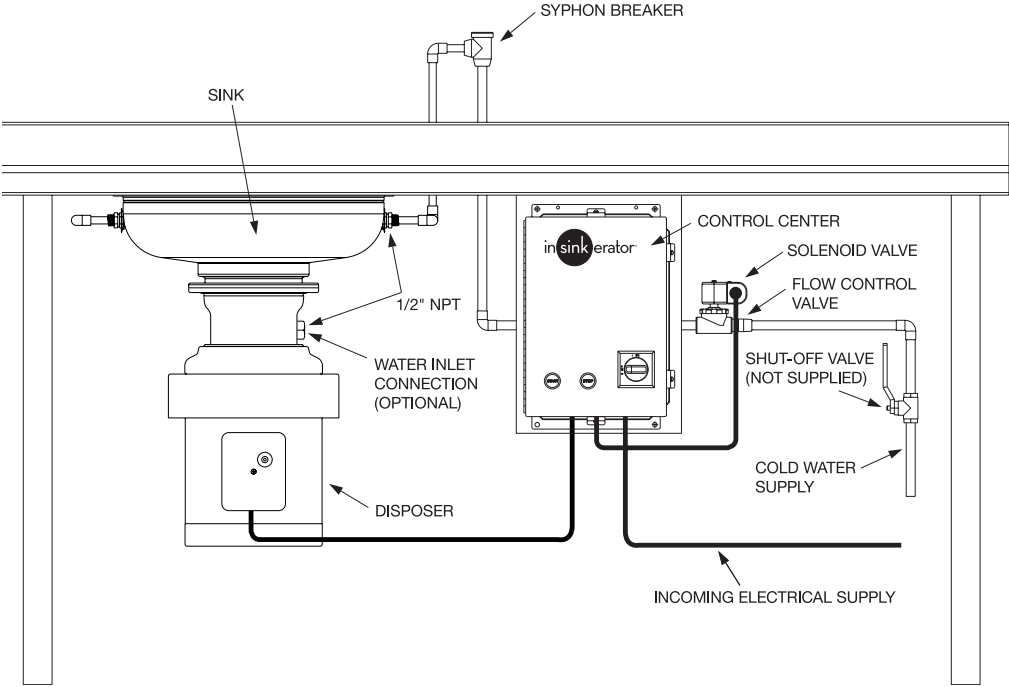
Standard models shown. A short body model is available on medium and large capacity disposers. Short body models reduce overall height by 1" (25.4 mm) on medium capacity disposers and by 3" (76.2 mm) on large capacity disposers.



If mounting directly to a sink, use dimension chart below for adaptor height in place of InSinkErator bowl sink height.
IMPORTANT: #5 adaptors only available on small and medium capacity disposers.

Bowl Mounts	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)
Collar Mounts	X	Y	Z	Height
#5	Fits Standard Sink Opening: 3-1/2" – 4" (88.9 mm – 101.6 mm)			2-3/4" (69.9 mm)
#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)
#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)

TYPICAL INSTALLATION - BOWL



REPLACING A COMPETITIVE DISPOSER

- Refer to the Mounting Adaptor Guide or Video for adaptors that fit competitor sink bowls or cones.
- Have sink bowl/cone type with appropriate dimensions available when contacting Customer Service with questions or to place an order.

SAMPLE SPECIFICATION

InSinkErator Food Waste Disposer. Food waste grinding system with _____ HP disposer, _____ control panel. _____ Volts, _____ Hz, _____ Phase operation. _____ disposer mount. Syphon breaker with 1/2" NPT connections; flow control valve; (1) 24V water solenoid.

PROJECT INFORMATION

Item Number: _____	Model Number: _____
Quantity: _____	Electrical Requirements: _____
Manufacturer: InSinkErator	_____ volts _____ phase
Project: _____	Dealer: _____
Address: _____	City/State/Zip: _____
City/State/Zip: _____	Contact: _____
Contact: _____	Phone: _____
Phone: _____	
Installer: _____	Consultant: _____
Contact: _____	Contact: _____
Phone: _____	Phone: _____