

SALVAJOR® Equipment Guide

Disposer Sizing Guide

MEALS PER DAY	SOILED DISHTABLE	VEGETABLE PREP	SALAD PREP	POT SINK	MEAT PREP
100-200	1 HP	1 HP	1 HP	1 HP	2 HP
200-300	2 HP	2 HP	1 HP	1 HP	2 HP
300-500	2 HP	2 HP	1 HP	1 HP	3 HP
500-1000	3 HP	2 HP	2 HP	2 HP	3 HP
1000 +	5 HP	3 HP	2 HP	2 HP	5 HP

Use an ARSS Automatic Reversing Control with our Patented Operator Sensor to conserve Energy and Water.

Disposing Systems Selection Guide

ESTABLISHMENT	DISHMACHINE	SYSTEM	MODEL
Small Restaurant	Single Tank	Disposer & Cone	200-CA-ARSS
Medium - Large Restaurant	Single Tank Conveyor	ScrapMaster	300-SM
Small Cafeteria, School	Single or Double Tank Conveyor	ScrapMaster	300-SM, 500-SM
Large Hospital, University, School	Double Tank or Flight Rackless Conveyor	TroughVeyor	300-TV, 500-TV
Pot / Pan Area	Pot / Pan	Pot/Pan ScrapMaster	300-PSM

COLLECTORS ARE AN ACCEPTED ALTERNATIVE IN AREAS THAT RESTRICT DISPOSERS

Restaurant, Cafeteria, School	Single Tank or Double Tank Conveyor	Scrap Collector	S914
Hospital, University	Double Tank or Flight Rackless Conveyor	Trough Collector	S419
Pot / Pan Area	Pot / Pan	Pot/Pan Collector	P914

Volume users benefit from Salvajor's high efficiency scrapping systems with reduced Labor, Energy and Water consumption!

Disposers & Controls



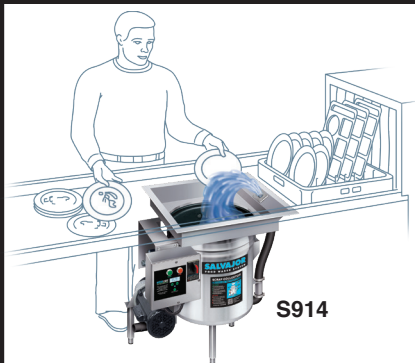
ScrapMaster® - SM



TroughVeyor® - TV



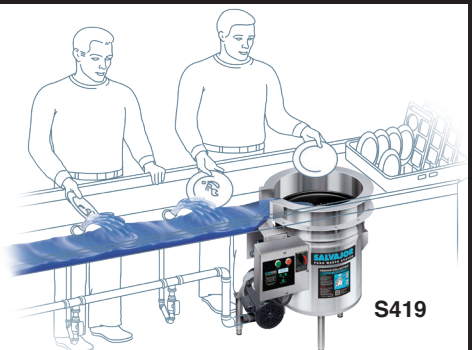
Scrap Collector™



Pot/Pan Scrap Collector™



Trough Collector™



Disposers



- Water-cooled motor runs cooler than ordinary types for maximum efficiency and longer life.
 - Heavy duty, corrosion resistant aluminum housing retains sanitary, handsome chrome-like finish.
 - Water controls save thousands of dollars on water and sewer costs.
 - Water-tight controls ensure safety in wet dishroom climate.
 - Models 100 and 200 will easily fit under a 14" deep sink. Models 300 and 500 will also fit with an optional short top housing.
- ARSS and ARSS-LD controlled disposers are available with patented operator sensing technology.**

Product configurations protected by U.S. Pat. No. 7,815,134 when used with sensor.

ScrapMaster®

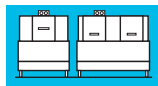


The Salvajor ScrapMaster is a pre-rinsing and disposing system designed to increase the speed and efficiency of scrapping and pre-rinsing for small to medium sized conveyor dish machines. Not only will it double (if not triple) overall efficiency, the ScrapMaster saves thousands of dollars per year in wasted water and sewer costs by using recirculated water for pre-rinsing. Also available with a larger basin is the Pot/Pan ScrapMaster for handling larger cookware including 26" sheet pans. It is often used to complement sinks and powered soaking machines.

ScrapMasters come standard with patented operator sensing technology. U.S. Pat. No. 7,815,134



Pot/Pan



USE WITH SINGLE OR DOUBLE TANK CONVEYORS

Collector™ Systems



S914

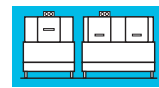


P914



S419

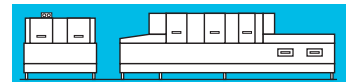
The Salvajor S914, P914 and S419 Collectors are designed for use in areas prohibiting food waste disposers. Collectors are unique in their output and simplicity. Instead of collecting every scrap of garbage, collectors wash soluble foods harmlessly through the sewers, reducing bulk waste by as much as 50%. Only fibrous and non-soluble food is left behind for the land fills. The Collector water system recirculates water at the rate of 30 gallons per minute. The P914 Scrap Collector easily handles the scrapping of dishes, pots and pans, even 18" x 26" sheet pans.



USE WITH SINGLE OR DOUBLE TANK CONVEYORS

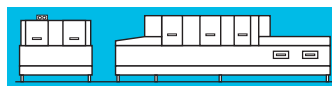
S914 and P914 Collectors come standard with patented operator sensing technology. (Not available on S419 models) U.S. Pat. No. 7,815,134

The S419 Trough Collector allows multiple operators to scrap anywhere along a trough of fast moving recirculated water.



USE WITH DOUBLE TANK OR FLIGHT RACKLESS CONVEYORS

TroughVeyor®



USE WITH DOUBLE TANK OR FLIGHT RACKLESS CONVEYORS

The Salvajor TroughVeyor is a food waste conveying and disposing system which uses recirculated water to propel food waste down the trough with the power of 70 gallons of water per minute. The TroughVeyor is designed for use with large conveyor and flight dish machines and is used in place of fresh water troughs which require excessive amounts of water in order to float food waste to the disposer.

SALVAJOR® Manufacturers of Commercial Food Waste Solutions - Since 1944

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