

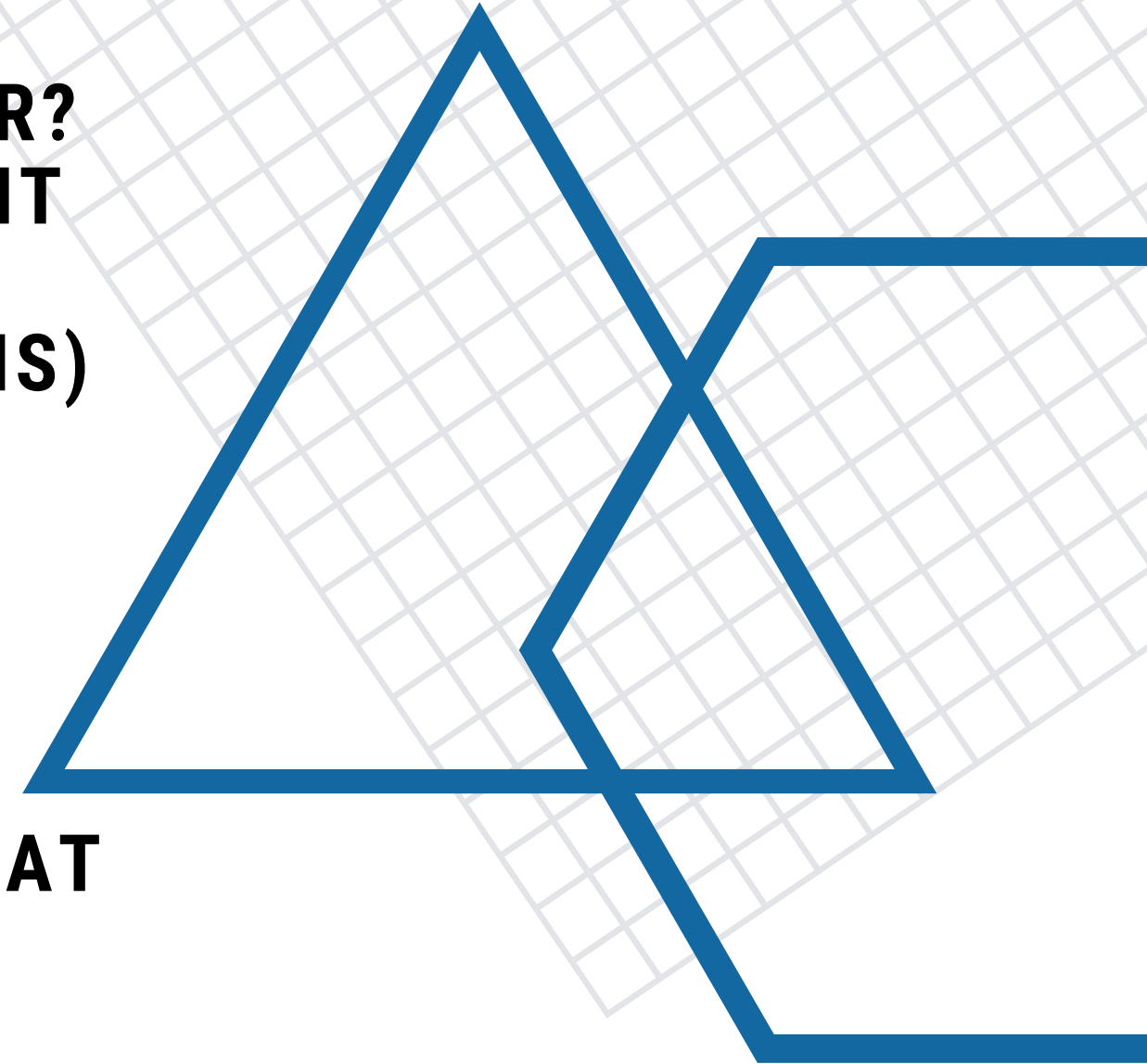
RAPIDS & AFFILIATES

# DISPOSERS & COLLECTION SYSTEMS



# WHAT YOU SHOULD BE ASKING:

- **HOW MANY MEALS PER DAY / SCRAPPING CYCLES PER HOUR?**
- **WILL THIS STATION SEE CONTINUOUS USE OR INTERMITTENT USE?**
- **TYPICAL COOKWARE SIZE (STOCK POTS, STEAM TABLE PANS) AND PLATE/TRAY SIZES; HOW OFTEN THEY'RE SCRAPPED?**
- **IS WATER-SAVING DESIRED?**
- **LOCATION OF THE DISPOSER: PREP SPACE, WAREWASHING, OR GENERAL USE**
- **IS THERE COMPOSTING OR LOCAL RECYCLING PICK UP?**
- **IS THERE A LOCAL CODE RESTRICTION OR INTERCEPTOR THAT COULD LIMIT DISPOSER USE?**



# WHAT SIZE DISPOSER SHOULD YOU USE?

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

1 and 2 Horsepower units will easily fit under a 14" deep sink.

3 and 5 HP will require an optional short top housing for the same sized sink

Volume Processed		Food Waste Composition				
		Light Majority Fruits & Vegetables	Medium 50/50 Mixture	Heavy Majority Meats & Seafood		
High Buffet/Cafeteria Government		SS-300	SS-300/500	SS-500	SS-500/1000	SS-500/1000
		SS-200	SS-300	SS-300/500	SS-500	SS-500/1000
Medium Full Service Restaurant		SS-100	SS-200	SS-300	SS-300/500	SS-500
		SS-100	SS-100	SS-200	SS-300	SS-300/500

# WHEN TO USE SINK-MOUNTED DISPOSERS



- Use a standard sink-mounted disposer for everyday prep and low to moderate throughput or scraping/soiled stations when meals are less than 200/day
  - 3½" style adapters "bolt" to a standard sink drain and an easy addition to any sink
  - 6 ½" style require collars to be welded in, typically on new sinks, at the factory.
- Water is plumbed directly into the throat of the disposer along with a faucet or pre-rinse over the sink.

# WHEN TO USE BOWL-MOUNTED DISPOSERS



- Use for dedicated scrapping stations (dishroom scrap, pot/pan scrapping, banquet staging) where you want a larger and faster throughput
  - Bowl sizes are available in 12" 15" and 18" increments and will have a large throat opening
- Bowl applications will include an integral nozzle to flush solids into the disposer; typically only a pre-rinse will be used above

# CONTROLS - SALVAJOR



## Manual

Basic Start/Stop Operation  
Line Disconnection optional



## Manual Reversing Start/Stop

Basic Start/Stop Operation with Manual Reversing option  
Reversing Cutters increases life  
Line Disconnection optional



## Automatic Reversing Start/Stop

Basic Start/Stop Operation with Auto Reversing option  
Energy / Water Saving Timed Run with flushing option  
Line Disconnection optional

## CONTROLS - SALVAJOR CONT.

### Water Saving Package

Salvajor's patented operator sensor detects the presence or absence of the operator. The control then adjusts the water flow by 80% when the operator is away. In addition, the disposer will power off entirely if the operator does not return to the work area before the adjustable run timer expires.

Two Modes of Operation:

Standard On/Off Mode

Water Saver Mode w/ timed run



MODEL 100 & 200 DISPOSERS

Normal Water Usage: 5 GPM

Low Flow Water Usage: 1 GPM

MODEL 300 & 500 DISPOSERS

Normal Water Usage: 8 GPM

Low Flow Water Usage: 1.6 GPM

# CONTROLS - INSINKERATOR



## Manual

Basic Start/Stop Operation  
Line Disconnection optional



## Manual Reversing Start/Stop

Basic Start/Stop Operation with Manual Reversing option  
Reversing Cutters increases life  
Line Disconnection optional



## Automatic Reversing Start/Stop

Basic Start/Stop Operation with Auto Reversing option  
Line Disconnection optional

# CONTROLS - INSINKERATOR CONT.

## Aqua Saver

- Basic Start/Stop Operation
- Fully programmable water saving controls
- Senses the load of the disposer motor and regulates the amount of water necessary for grinding and non-grinding situations; can reduce water usage up to 70%
- Two solenoids and two flow control valves included for water control
- 10 minute timed run option
- Programmable post-flush
- Line Disconnection Standard



# DISPOSER SYSTEMS

Salvajor offers unique solutions when a traditional pre-rinse or fresh water trough simply can't keep up. The typical conveyor dish machine is rated at 210-230 racks per hour, while the average operator using a pre-rinse hose can scrap 25-30 racks per hour. Salvajor solves this problem by offering a full line of advanced scrapping solutions. The traditional pre-rinse hose or fresh water trough limits scrapping capacity, while the ScrapMaster and TroughVeyor systems increase scrapping speed by utilizing a powerful plume of water to flush food waste from soiled dishes and cookware. The food waste is then separated into the disposer while the water is returned to the tank reservoir. All models recirculate a high volume of water, but consume the same amount of water as a standard commercial disposer. Since the operator has both hands free to work, scrapping efficiency is significantly improved.

- Self Cleaning Separator Comb allows water to return to the reservoir for recycling.
- Salvage Basin traps tableware of all types.
- HydroLogic Control Panel:
  - Factory Pre-wired NEMA 4 Control Panel with Line Voltage
  - Disconnect, LCD Readout display and Water Saving Mode with Operator Sensing Technology.
- Non-Clogging Pump Design, Thermally Protected Motor. Recirculates water for scrapping and is protected against overload.
- Quick Opening Drain Valve for easy and fast tank draining.
- Direct Drive Separator Motor sealed gearhead requires no maintenance.
- Disposer Safety Switch turns system off when safety cover is raised.
- Hinged Disposer Safety Cover for safe and easy cleaning.
- Operator Sensor available as an option



**Trough Systems also available for multiple users, significantly improving overall efficiency**

# COLLECTOR SYSTEMS

Collector Systems are similar to the previous disposer systems, but collect scraps in a basket meant to be dumped into the trash or compost. Collectors wash soluble food waste harmlessly through the sewer while holding fibrous and non-soluble food waste in the scrap basket

These systems offer a solution when local municipalities restrict the use of standard disposer systems.

Simpler installation/maintenance compared to large pulper/disposer systems



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**Trough Systems also available for multiple users, significantly improving overall efficiency**



# CODE REVIEW & CONSIDERATIONS

- Codes vary by municipality – some cities/states prohibit disposers, require pre-treatment, or have limits on solids to sanitary sewers. Use Insinkerator's interactive Codes Map (or your municipal plumbing authority) to confirm acceptability before final spec. Always call the local plumbing authority for final approval.
- Grease & sewer impacts: Where grease interceptors are used, verify the interceptor sizing and whether disposers are allowed upstream – some jurisdictions limit disposers because of interceptor loading.
- Plumbing connection sizing and flow: Match disposer model to the drainpipe and required flow rates (see manufacturer service manual). Under-sized drains or inadequate water flow can cause clogs or failures.

# INSINKERATOR INTERACTIVE MAP

If you, or the customer, are unsure if local municipalities have restrictions, start with the interactive map

**insinkerator**

## Municipal Code Guidance Tool for Commercial Food Waste Disposers

By identifying local municipality codes and regulations, our interactive map tool can help you make informed decisions when specifying disposers for commercial kitchens.\*

Search City/State

State

The map displays a grid of green circular markers across North America, each containing a number representing a local municipality code. The markers are densely packed in the United States and sparser in Canada and Mexico. The map interface includes a search bar, a state dropdown menu, and a feedback button.

<https://www.insinkerator.com/en-us/insinkerator-products/commercial-equipment/commercial-disposals/commercialcodesmap>