

PROJECT: _____

ITEM NO.: _____



7½ H.P. heavy duty disposer is 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.

7½ H.P. MODEL SS-750

SPECIFICATIONS

- GRIND CHAMBER -** Corrosion Resistant Stainless Steel
- MOUNTING -** ¾" rubber mounting above grinding chamber isolates sound and eliminates vibration. Mounting is enclosed in chrome plated covers for sanitation and appearance.
- MOTOR -** 7½ HP Induction Motor, 1725 RPM's, 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.



BASE DISPOSER/ELECTRICAL REQUIREMENTS

- 208 volts, 3 phase, 9.7 amps
- 230 volts, 3 phase, 12.4 amps
- 460 volts, 3 phase, 6.2 amps

NOTE: All amp ratings denote the amp draw during a grind load.

DISPOSER MOUNTING ASSEMBLIES



- #6 Collar Adapter for welding into trough, provides 6⁵/₈" opening, includes splash baffle



- #7 Collar Adapter for welding into sink, provides 6⁵/₈" opening, includes splash baffle and stopper



- Type A Sink Bowl Assembly*



- Type B Sink Bowl Assembly*



- Type C Sink Bowl Assembly*

Select Sink Bowl Assembly Size

- 12" with one adjustable water nozzle
- 15" with one adjustable water nozzle
- 18" with two adjustable water nozzles

*If using Type A, B, or C, you must specify either a 12", 15" or 18" sink bowl.

ELECTRICAL CONTROLS



- CC-202 Control Center (Auto-Reversing)



- CC-101 Control Center (Auto-Reversing)



- AS-101 Control Center "Aqua Saver" (Auto-Reversing)

WATER CONTROLS

- Solenoid Valve
- Syphon Breaker
- Flow Control Valve

Recommended Water Usage

Standar	Optional
10 GPM	N.A.

For additional information, see Commercial Product Information Binder.

A COMMERCIAL 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.

Our products appear on **The KCL CADalog** CD-ROM based CAD Foodservice Symbol Library. More information is available from **Kochman Consultants, Ltd.** at www.kclcad.com.



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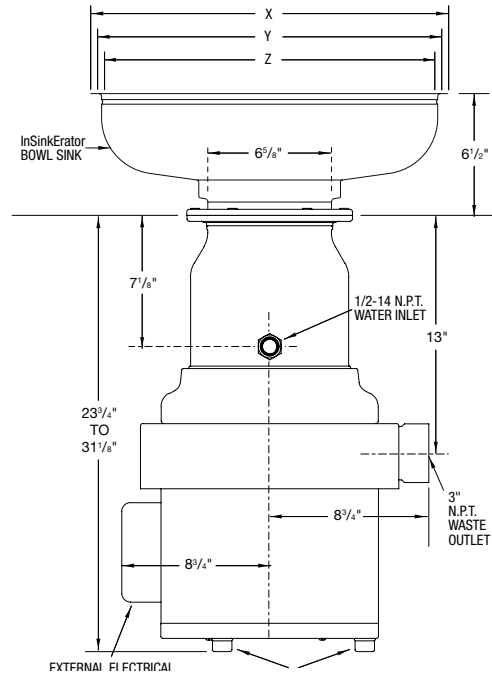
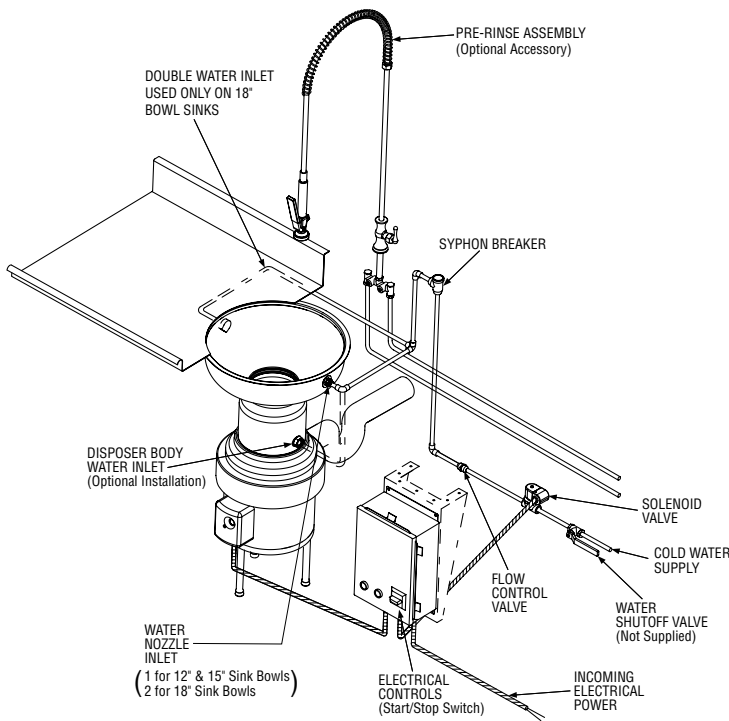


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RECOMMENDED INSTALLATION

MODEL SS-750



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

DIMENSIONS

- X — Flange O.D.
- Y — Diameter of Work Table Hole
- Z — Flange I.D.

BOWL SINKS	X	Y	Z	HEIGHT
12"	13½"	12¼"	12"	6½"
15"	16½"	15¼"	15"	6½"
18"	19½"	18¼"	18"	6½"
ADAPTORS	X	Y	Z	HEIGHT
No.6	7 ¹³ / ₁₆ "	6 ⁷ / ₈ "	6 ⁵ / ₈ "	1 ³ / ₁₆ "
No.7	9 ¹ / ₈ "	7 ⁷ / ₈ "	7 ⁵ / ₈ "	2 ¹ / ₁₆ "

7½ H.P. COMMERCIAL DISPOSER

SAMPLE SPECIFICATION

ITEM NO. _____ DISPOSER
 Quantity: One required (1)
 Manufacturer: InSinkErator Division,
 Commercial Racine, WI
 Model: SS-750-15B/CC101
 Electrical Requirements: _____ volts/
 _____ phase
 Install in _____, Item _____.

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 short body model. Reduces overall height of disposer by 3½".