


**Built smart. Built tough. Built reliable.**

Durable construction, superior performance and reliable dependability.

# FOOD WASTE MANAGEMENT SOLUTIONS TO SUIT ANY SIZE AND STYLE OF OPERATION

For over 80 years, InSinkErator has been helping foodservice operations manage waste disposal, improve kitchen efficiency and reduce operating costs.

## Whether you serve 25 or 2,500 people, there is an InSinkErator disposer that's designed for your operation.

To determine the proper sized 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. LC-50 model is available for light duty commercial applications, such as coffee shops, convenience stores, or quick service restaurants.

*For questions and to discuss special applications contact the InSinkErator Sales team on 1300 136 205.*

## Keep your operation running with expert service when you need it.

1 YEAR ON-SITE PARTS & LABOR WARRANTY

For more information, visit insinkerator.com.au

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# COMMERCIAL FOOD WASTE DISPOSERS

insinkerator®



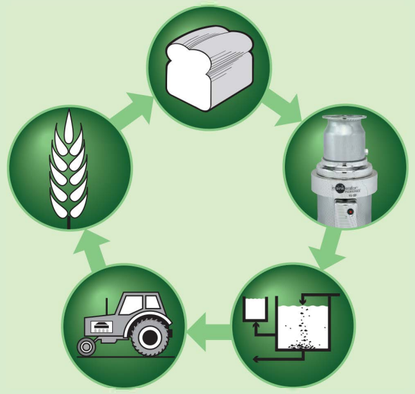
# FOOD WASTE DISPOSERS




## AN ENVIRONMENTALLY RESPONSIBLE SOLUTION FOR MANAGING COMMERCIAL FOOD WASTE.

Holistic Waste Management

InSinkErator® food waste disposal systems in restaurants and institutional settings provide outstanding environmental benefits, increased staff efficiency and significant cost reductions.



### This diagram shows how food waste disposers fit into a good environmental story.

Food waste dumped in landfill decomposes to produce methane, an environmentally harmful greenhouse gas which is 21 times more potent than carbon dioxide.

First food and food scraps are put through a food waste disposer. At capable waste water treatment plants, methane is captured and then turned into renewable energy. Bio solids from processed food waste are used to help land regeneration. And the cycle begins again.

PROBLEM **SOLVED.**

### Reduces food waste as well as it reduces inefficiency.

Food waste that decomposes in skip bins creates odours, attracts pests and serves as a breeding ground for bacteria. Disposers help keep food waste out of skip bins. They also reduce staff trips to the skip bins and waste-hauling costs while increasing kitchen efficiency and profitability. Bottom line? Food waste disposers play an important role in saving your operation money.



### An idea is built and a brand is born.

The InSinkErator brand was established in 1938. Today, we're the world's largest manufacturer of food waste disposers for home and commercial use. As the undisputed leader in disposer quality and reliability, our products are renowned for maximum energy efficiency and long-lasting durability.

### Sink mounted and bench mounted options.

The sink mounted option is ideal for commercial kitchen spaces if you are looking to install the disposer to your current kitchen sink.

If unable to fit the disposal unit under the kitchen sink, the bench mounted option is the perfect solution. Using a benchtop, a hole is cut out to fit a sink bowl with a disposer connected to it.

### Water efficiency is our top priority

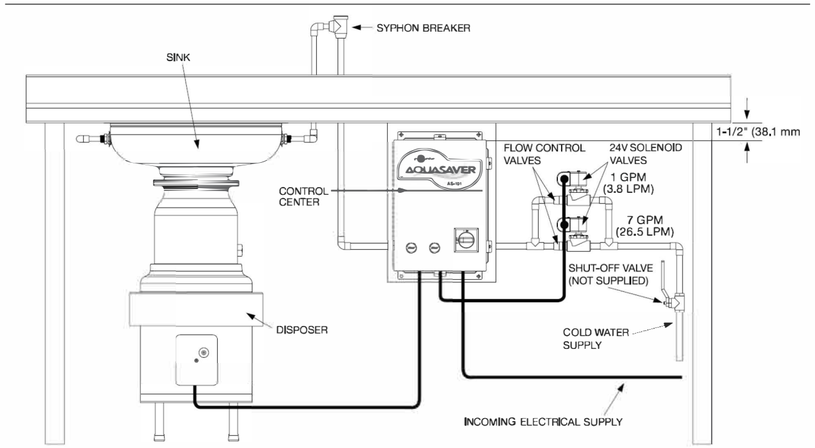
Introducing the brains behind the operation, the Aquasaver®. The Aquasaver is a fully programmable water saving control panel that turns the unit on and prepares it for use. It acts as an on-demand water saving system for InSinkErator commercial disposer systems. The AS-101 is so intuitive it senses the load of the disposer motor and regulates the amount of water necessary for grinding and non-grinding situations.




The Aquasaver is supported by specifically designed water controls to ensure efficient operation at all times. Water backflow is prevented from syphoning back into the water line with a Syphon Breaker. A Solenoid Valve is in place and becomes activated when the water comes on to ensure water is running through the disposer, and a Flow Control Valve automatically provides the correct amount of water for efficient disposer operation.

**The Aquasaver takes the onus off the user to control the water usage and allows for continuous operation. No turning the unit on and off throughout the day.**

**TYPICAL INSTALLATION WITH AQUASAVER**




Aquasaver is to be installed 38mm back from the edge of the workstation bench to protect from water overflows.