



# **WasteMaid®**

## **COMMERCIAL FOOD WASTE DISPOSER**

- **STAINLESS STEEL SWIVEL IMPELLERS** swivel and retract at potential jams as the turntable turns. This reduces costly jams and armature overloads as well as eliminating the necessity for expensive reverse switches and de-jamming wrenches.
- **STAINLESS STEEL UNDERCUTTER BLADE** positioned below the grind ring, cuts and shears stringy and fibrous waste into small particles allowing free flow through the drain line.
- **HUSH CUSHION** insulates the unit from metal to metal contact, significantly reducing sound levels. Built-in splash guard is especially designed to endure vibration during the grinding process.
- **VARIOUS MOUNTING SYSTEMS AND ACCESSORIES** are available to provide the best operating disposer system for your food waste management requirements.
- **FULL ONE YEAR PARTS WARRANTY.**  
One full year warranty from the date of purchase, covering defects in material or workmanship. Parts only. Labor not included.

### **A MODEL TO FIT YOUR NEEDS**

Churches	Schools
Caterers	Health Clubs
Private Clubs	Small Kitchens
Convenience Stores	Vegetable Prep. Areas
Bed & Breakfast Inns	Nursing Care Facilities
Airport Snack Bars	Salad Prep. Areas
Salad Sinks	Pot Sinks
Cafeterias	Hotels
Hospitals	Supermarkets
Universities	Commissaries
Steak Houses	Cruise Ships
Ship Galleys	Large Restaurants
Central Shipping Areas	Resort Banquet Halls
Pre-rinse Sinks	Large Central Dishwashers

- **FAN COOLED** Continuous Duty Motor with ball bearing construction.
- **INTEGRAL OVERLOAD PROTECTION.**
- **DYNAMICALLY BALANCED** for smooth, long lasting operation.

## **AVAILABLE HP MODELS:**

1, 1.5, 2, 3, and 5

# WasteMaid®

## COMMERCIAL FOOD WASTE DISPOSER

*Use this Chart  
to Determine  
the Correct  
Disposer for  
Your Needs . . .*

MEALS PER HOUR	RECOMMENDED APPLICATION			
	Churches Caterers Private Clubs Convenience Stores Bed & Breakfast Inns Airport Snack Bars Salad Sinks	Schools Health Clubs Small Kitchens Vegetable Prep. Areas Nursing Care Facilities Salad Prep. Areas Pot Sinks	Cafeterias Hospitals Universities Steak Houses Ship's Galleys Central Shipping Areas Pre-rinse Sinks	Hotels Supermarkets Commissaries Cruise Ships Large Restaurants Resort Banquet Halls Large Central Dishwashers
RECOMMENDED HORSEPOWER				
75	1	1	—	—
150	1	1	—	—
300	1.5	1.5	1.5	—
500	2	2	2	2
900	—	1.5	3	3
1500	—	2	5	5
2000	—	3	5	5

TYPICAL INSTALLATION DIAGRAM:

