

A MODEL TO FIT YOUR NEEDS

- Churches Caterers **Private Clubs Convenience Stores** Bed & Breakfast Inns Airport Snack Bars Salad Sinks
- Cafeterias Hospitals Universities Steak Houses Ship Galleys Central Shipping Areas Resort Banquet Halls Pre-rinse Sinks

Schools Health Clubs Small Kitchens Vegetable Prep. Areas **Nursing Care Facilities** Salad Prep. Areas Pot Sinks

Hotels Supermarkets Commissaries **Cruise Ships** Large Restaurants Large Central Dishwashers

Ugstengid 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.
- 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



RECOMMENDED APPLICATION

Use this Chart to Determine the Correct Disposer for Your Needs	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			
MEALS PER HOUR		1		
75	1	1	_	_
150	1	1	_	_
300	1.5	1.5	1.5	_

2

1.5

2

3

TYPICAL INSTALLATION DIAGRAM:

500

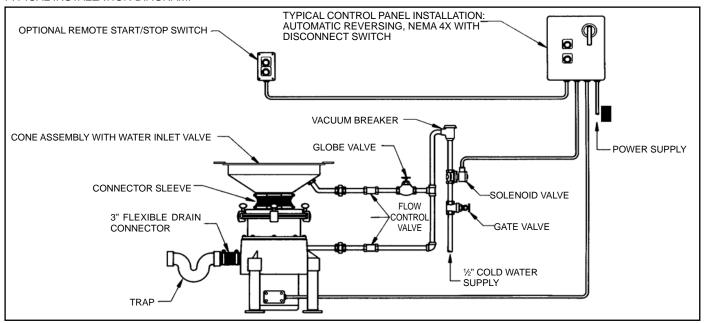
900

1500

2000

2

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2

3

5

5

2

3

5

5