

# Doing the Dishes with *Sinks & Warewashing*

In the foodservice industry, warewashing is almost as important as cooking. That's why having an adequate number of sinks, dish machines, warewashing and drying racks is vital to keeping your operation running smoothly. Don't let soiled dishes ruin a good meal. Customers expect shiny plates, sparkling glasses and clean utensils, and as a foodservice professional, you wouldn't dream of giving them anything less.



## Camrack® Warewashing & Storage System

- Wash, transport and store All-In-One!
- Increase the rack height from 2½" to whatever you need by adding extenders to a full or half base rack
- Peg racks are easy to load and support different sized plates, bowls, trays and plate covers



## Peg Racks

- PR314** 9" x 9" Peg Rack  
**PR500** 9" x 9" Peg Rack w/Extender  
**PR59314** 5" x 9" Peg Rack

## Full Size Glass Racks - 19¼" x 19¼" x 5½"

- 9S434** 9-Comp, w/Extender  
**16S434** 16-Comp, w/Extender  
**25S434** 25-Comp, w/Extender  
**36S434** 36-Comp, w/Extender  
**49S434** 49-Comp, w/Extender

## CamDollies®

- CDR2020** 21½" x 21½" x 8"  
**CDR2020H** 21½" x 23½" x 37", with Handle

## Camrack® Cover

- DRC2020** 21½" x 21½" x 8"

## IceExpress Water Glass Filler

- 25SWGf** Fills 25 Glasses,  
 20" x 20½" x 1¼"



PEG RACK



GLASS RACK



25SWGf

**CAMBRO**  
 TRUSTED FOR GENERATIONS™





## OptiClean™ Warewashing System

- Open profile facilitates superior washing, complete rinsing and fast drying
- Double wall construction provides maximum strength
- Unique "honeycomb" design distributes load more effectively
- Sturdy bottom with four-way tracking for easy dish machine loading – eliminates the need to rotate racks
- Racks are NSF certified; extenders are not
- Available in Carlisle Blue (14)



### OptiClean™ Open/Bowl Racks

- Sturdy open bottom rack
- Ideal for all large dishes, bowls, containers, brushes, utensils and cutlery

**RB** Bowl Rack

**RE\*** Open Extender

\* Note: "RE Open Extender" can be used with any OptiClean™ glass or dish rack



RB

### OptiClean™ 36-Compartment Glass Racks

- Use with tumblers, white wine glasses and other narrow bowl stems
- Compartment size: 2<sup>1</sup>/<sub>16</sub>" x 2<sup>1</sup>/<sub>16</sub>", accommodates glasses up to 2<sup>1</sup>/<sub>16</sub>" in dia

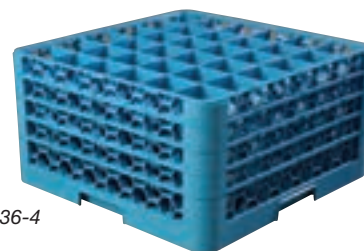
**RG36-1** With 1 Extender

**RG36-2** With 2 Extenders

**RG36-3** With 3 Extenders

**RG36-4** With 4 Extenders

**RE36** 25-Compartment Divided Extender



RG36-4

### OptiClean™ Flatware Racks

- Bottom grid allows for free flow of water and air
- Perfect for utensils, ramekins, and other small items

**RF** Combination/Flatware Rack



RF

### OptiClean™ NeWave Glass Racks

- Holds 20% more than comparable square compartmented glass racks
- Rounded design holds glasses more securely in place

#### 20-Compartment

**RW20** With Integrated Extender

**RW20-1** With 2 Extenders

**RW20-2** With 3 Extenders

**RW20-3** With 4 Extenders

#### 30-Compartment

**RW30** With Integrated Extender

**RW30-1** With 2 Extenders

**RW30-2** With 3 Extenders

**RW30-3** With 4 Extenders



RW20

### OptiClean™ 16-Compartment Glass Racks

- Perfect for large cocktail glasses and delicate wine stems w/oversize bowls
- Compartment size: 4<sup>1</sup>/<sub>2</sub>" x 4<sup>1</sup>/<sub>2</sub>", holds glasses up to 4<sup>3</sup>/<sub>16</sub>" in dia

**RG16-1** With 1 Extender

**RG16-2** With 2 Extenders

**RG16-3** With 3 Extenders

**RG16-4** With 4 Extenders

**RE16** 16-Compartment Divided Extender



RG16-1

### OptiClean™ 25-Compartment Glass Racks

- Use for large diameter beverage glasses and most red wine stems and goblets
- Compartment size: 3<sup>1</sup>/<sub>2</sub>" x 3<sup>1</sup>/<sub>2</sub>", holds glasses up to 3<sup>1</sup>/<sub>4</sub>" in dia

**RG25-1** With 1 Extender

**RG25-2** With 2 Extenders

**RG25-3** With 3 Extenders

**RG25-4** With 4 Extenders

**RE25** 25-Compartment Divided Extender



RG25-1

## E-Z Glide™ Rack Dollies

- Dollies trap water from wet racks; convenient drain feature makes emptying water easy
- Large 4" ball bearing swivel casters with rubber wheels
- Available in Blue or Black

**C2236** Dolly w/o Handle

**C2236H** Dolly w/Handle





### Choose From Our Deep Drawn or Fabricated Bowl Sinks

- Deep drawn bowls are seamless and drawn out of a single sheet of steel
- Fabricated bowls are welded together at the seams
- Available in 14, 16 or 18 gauge



- Deep Drawn Bowl Sink**
- 3" Large radius corners
  - Easy to clean
  - Satin finish
  - No welded seams



- Fabricated Bowl Sink**
- ¾" radius corners
  - Satin finish
  - Space saving design



## TAYLOR

### Dishwasher Temp Test Strips & Labels

- Verifies proper sanitizing temperature
- One time use

- 8750** Labels, 180°F; ±2°F Accuracy, Packed 24 / bag  
**8767** Strips, 180°F, Packed 25 / bag



### Camshelving® Drying Racks

- High impact ABS
- Removable 7-slot rack securely holds trays, cutting boards, lids, sheet pans and plates during drying process
- Fits all 24" w Camshelving®, Camshelving® Elements, Mobile or Stationary 24" to 72" in length
- Dishwasher safe
- 10¼" x 23½" x 3¾"
- Available in Soft Gray (151)
- Shelf plates not included

- CSDR7** Drying Rack 1 ea  
**CSDR73** Drying Rack 3 ea

### Camshelving® Shelf Dividers

- Rust-free high impact ABS plastic
- Attaches easily and holds securely
- Fits Camshelving® and Camshelving® Elements Series
- Available in Soft Gray (151)

- CSSD188** 18" w x 8" h  
**CSSD218** 21" w x 8" h  
**CSSD248** 24" w x 8" h



Improve organization in your storage area.



### Camshelving® Premium Series Dome Drying Rack

- Break-resistant ABS material
- Easy to assemble
- Holds 100 domes
- Lifetime warranty against rust and corrosion on posts and transverses
- Available in Speckled Gray (480)

- CPMU213675DDPK6**  
 21" w x 36" l x 75" h



Dome Drying Cradles are available separately to convert existing shelving units to Dome Drying Racks.





## Signature Full-Size Compartment Racks

- Open design promotes thorough washing, complete rinsing, rapid drying and quick glass cooling for spot-free glassware
- 19¼" x 19¼"
- Rack Colors: Light Green, Cocoa, Red, Light Blue, Gold, Gray, Royal Blue, Burgundy and Beige

Individual compartments are ideal for storage and machine washing, provides excellent protection and minimizes costly replacement.

## SINKS & WAREWASHING



### 9-Compartment

- Maximum inside compartment size 5⅞" sq

### 16-Compartment

- Maximum inside compartment size 4⅞" sq

### 20-Compartment\*

- Maximum inside compartment size 3⅝" dia

### 25-Compartment

- Maximum inside compartment size 3½" sq

### 30-Compartment\*

- Maximum inside compartment size 3⅜" dia

### 36-Compartment

- Maximum inside compartment size 2⅞" sq

### 49-Compartment

- Maximum inside compartment size 2⅞" sq



9 Comp	16 Comp	20 Comp*	25 Comp	30 Comp*	36 Comp	49 Comp
52726	52694	52691	52684	52790	52689	52699
52727	52718	52693	52710	52812	52714	52722
52728	52719	52703	52711	52816	52715	52723
52730	52720	52706	52712	52832	52716	52724
52729	52721	52708	52713	52845	52717	52725
52731	52732	52754	52733	52847	52734	52735

Short – 4⅞" Overall Height, 2⅝" Inside Height  
 Medium – 5⅞" Overall Height, 4⅝" Inside Height  
 Tall – 7" Overall Height, 5⅞" Inside Height  
 X Tall – 8½" Overall Height, 7⅞" Inside Height  
 XX Tall – 9⅞" Overall Height, 8½" Inside Height  
 XXX Tall – 11⅞" Overall Height, 9⅝" Inside Height

\*Lemon Drop™ design – the shape provides for the fastest and most efficient removal of glassware for any 20/30 compartment racks on the market

## Signature Full-Size Cup Racks

- Holds most standard-size cups
- Extra-high, molded compartments prevent chipping and breakage
- Molded tilting device prevents water from pooling in bottom of cup
- 19¼" x 19¼"



Outperform every day.™

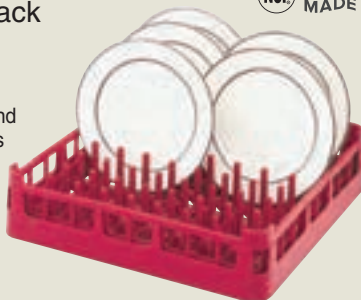
### 16 Comp

52674 52675 Short – 4⅞" Overall Height, 2¾" Inside Height

52676 52677 Medium – 5⅞" Overall Height, 4⅞" Inside Height

## Signature Full-Size Plate Rack

- Holds plates and trays upright for the ideal cleaning angle
- Plate lock keeps plates from touching
- Extended height rack has taller pegs and sidewalls to accommodate larger plates
- 19¼" x 19¼"



52672 3¼" Overall Height,  
2¾" Inside Height

## Signature Full-Size Open Racks

- Designed for uniquely shaped or oversized dishes, utensils and cookware
- 19¼" x 19¼"



52670 Short – 4⅞" Overall Height, 2⅝" Inside Height  
 52680 Medium – 5½" Overall Height, 4⅞" Inside Height  
 52681 Tall – 6⅞" Overall Height, 5½" Inside Height  
 52682 X Tall – 8⅝" Overall Height, 6⅝" Inside Height  
 52683 XX Tall – 9⅞" Overall Height, 8¼" Inside Height



## Signature Tray & Pan Rack

- Stainless steel reinforced channel to support fiberglass and laminated trays or metal items
- 19¼" x 19¼"



52678  
3¼" Overall Height, 2¾" Inside Height

## Signature Full-Size Flatware Rack

- Tight lattice bottom grid prevents flatware from falling through
- 19¼" x 19¼"



52671 4⅞" Overall Height,  
2⅝" Inside Height



## Coved Corner Sinks

- Feature 9½" backsplash, deep drawn seamless coved corner bowls
- 14" water level
- Legs crossbraced front to back

414 Series feature heavy gauge stainless steel construction, type 304 bowls and type 430 drainboards and backsplash.

314 Series feature heavy gauge stainless steel construction, type 304 bowls, drainboards and backsplash.



414 Series	314 Series		OA Length	Bowl Size
414-16-1	314-16-1	One Comp, No Drainboard	23¼"	20" x 16"
414-16-1-18R OR L	314-16-1-18R OR L	One Comp, 18" Drainboard R or L	38⅞"	20" x 16"
414-24-1	314-24-1	One Comp, No Drainboard	31½"	24" x 24"
414-16-2	314-16-2	Two Comp, No Drainboard	41"	20" x 16"
414-16-2-18R OR L	314-16-2-18R OR L	Two Comp, 18" Drainboard R or L	56⅝"	20" x 16"
414-16-2-18	314-16-2-18	Two Comp, Two 18" Drainboard	72¼"	20" x 16"
414-22-2-24	314-22-2-24	Two Comp, Two 24" Drainboard	96½"	22" x 22"
414-16-3	314-16-3	Three Comp, No Drainboard	58¾"	20" x 16"
414-16-3-18R OR L	314-16-3-18R OR L	Three Comp, 18" Drainboard R or L	74⅜"	20" x 16"
414-16-3-18	314-16-3-18	Three Comp, Two 18" Drainboard	90"	20" x 16"
414-22-3-24	314-22-3-24	Three Comp, Two 24" Drainboard	120½"	22" x 22"
414-24-3-24	314-24-3-24	Three Comp, Two 24" Drainboard	126"	24" x 24"



HSA-10-FDP



## Hand Sinks

- Feature positive drain, deep drawn seamless S/S design
- All models are wall mounted and include faucets

### HSA-10-F\*

### HSAN-10-F

### HSA-10-FL

### HSA-10-FA\*

### HSA-10-FO

### HSA-10-FDP\*

### HSA-10-FLDP

### HSA-10-FE\*

### HSA-10-FE-B\*

### HSA-10-FDPE\*

### HSA-10-FDPE-B\*

Basic Hand Sink w/Basket Drain

Narrow Hand Sink w/Basket Drain, 12" From Side to Side

Basic Hand Sink w/Lever Drain

Basic Hand Sink w/P-trap and Tailpiece

Basic Hand Sink w/Overflow

Basic Hand Sink w/Towel & Soap Dispenser

Basic Hand Sink w/Towel & Soap Dispenser, Lever Drain

Basic Hand Sink w/Electronic Eye

Basic Hand Sink w/Battery Powered Electronic Eye

Basic Hand Sink w/Electronic Eye on Sink, Towel & Soap Dispenser

Basic Hand Sink w/Battery Powered Electronic Eye on Sink, Towel & Soap Dispenser

\*Sink bowl available with optional Microgard® antimicrobial protection.



MODEL SHOWN  
WITH OPTIONAL  
WRIST HANDLES.

## Hand Sink with Waste Receptacle

- Includes splash mounted gooseneck faucet, towel and soap dispenser, waste skirt, waste receptacle and basket drain
- Wall mounted
- Waste receptacle slides onto bottom of waste skirt

### HSA-10-FDPS-T\*



## Hand Sinks with Microgard® Antimicrobial Protection

- An antimicrobial agent that contains built in protection to retard the growth of a broad range of bacteria, mold and mildew on the surface of bowl that cause stains, odors and degradation
- MICROGARD® is a second line of defense
- In keeping with good hygiene practices, clean this product as usual
- The protection will not wash out, while organic bactericides may
- How to order MICROGARD® on handsinks: To order, add suffix "-MG" to model (example: HSA-10-FE-B-MG)

See our sales personnel for Options & Accessories

## Pro-Bowl Dishtables - 16GA

- 16 GA 300 series stainless steel
- 20 7/8" opening
- Soiled dishtables include an integrally welded bowl 20" x 20" x 8"
- Stainless steel legs and bracing with adjustable stainless bullet feet
- Must specify left or right drainboards



LEFT-HANDED  
CLEAN DISHTABLE

RIGHT-HANDED  
SOILED DISHTABLE

### Clean Dishtables

JDTC-20-26L/26R	26"l x 30"w
JDTC-20-36L/36R	36"l x 30"w
JDTC-20-48L/48R	48"l x 30"w
JDTC-20-60L/60R	60"l x 30"w
JDTC-20-72L/72R	72"l x 30"w
JDTC-20-96L/96R	96"l x 30"w

### Soiled Dishtables w/Welded Bowl

JDTS-20-36L/36R	36"l x 30"w
JDTS-20-48L/48R	48"l x 30"w
JDTS-20-60L/60R	60"l x 30"w
JDTS-20-72L/72R	72"l x 30"w



PBHS-W-1410-P

PBHS-W-1410-1-SDTD

## Pro-Bowl Hand Sinks

- Sink size 14"l x 10"w x 5"d



### Sink w/Faucet

**PBHS-W-1410-P** 1 7/8" Drain, Splash Mount - 4" On-Center

### Sinks w/Soap & Paper Towel Dispenser

**PBHS-W-1410-SDTD** 3 1/2" Drain, Splash Mount - 4" On-Center

**PBHS-W-1410-1-SDTD** 3 1/2" Drain, Splash Mount - 1 Hole Centered

## Lever Drains

- 3 1/2" Drain Opening, 2" Outlet

**PBLWR-1** Twist  
**PBLWS-2** Straight



## SINKS & WAREWASHING

## B-Series 16 GA Compartment Sinks

- 16 GA 300 series stainless steel bowl and deck
- Stainless steel legs and adjustable bullet feet
- Front to back adjustable stainless bracing
- All bowls are 14" deep



### 1 Compartment

**1B16204**

21" x 25 1/2" OA, 16" x 20" Bowl

**1B16204-1D18L/1D18R\***

(1) 18" Drainboard, 38" x 25 1/2" OA, 16" x 20" Bowl

**1B244**

29" x 29 1/2" OA, 24" x 24" Bowl

### 2 Compartments

**2B16204**

37" x 25 1/2" OA, 16" x 20" Bowl

**2B16204-1D18L/1D18R\***

(1) 18" Drainboard, 54" x 25 1/2" OA, 16" x 20" Bowl

**2B16204-2D18**

(2) 18" Drainboards, 71" x 25 1/2" OA, 16" x 20" Bowl

### 3 Compartments

**3B16204**

53" x 25 1/2" OA, 16" x 20" Bowl

**3B16204-1D18L/1D18R\***

(1) 18" Drainboard, 53" x 25 1/2" OA, 16" x 20" Bowl

**3B16204-2D18**

(2) 18" Drainboards, 87" x 25 1/2" OA, 16" x 20" Bowl,

**3B244-2D24**

(2) 24" Drainboards, 123" x 29 1/2" OA, 24" x 24" Bowl

\*Specify left or right drainboard.

## Mop Sink & Faucet

- 16 GA 300 series stainless steel
- Available in 6" or 12" deep bowls (does not include faucet)
- Sink bowl size 20"l x 16"w; Sink size 24 5/8" x 19 1/8"

**EMS-2016-6**

6" high Bowl

**EMS-2016-12**

12" high Bowl

**PBF-SS-6**

Service Faucet w/Vacuum Breaker



EMS-2016-6



PBF-SS-6

PBF-4-S-LF



PBF-4SM-3GLF

## Gooseneck Faucets

- Splash mount, 3 1/2" Spout, 4" On-Center

**PBF-4SM-3GLF**

Heavy Duty, Low-Lead, 1/4 Turn

**PBF-4-S-LF**

Economy, Standard Model



## Wall Mount Pre-Rinse

- Built for high volume use
- 8" center wall mount
- Wall bracket included
- Ceramic ¼ turn cartridge valves

- 17-109WL** Pre-Rinse Unit, Add-On  
Faucet w/12" Spout
- 17-108WL** Pre-Rinse Unit Only



17-109WL

**Krowne**

## Deck Mount Pre-Rinse

- Built for high volume use
- Single hole deck mount for 1¼" opening
- Wall bracket included
- Ceramic ¼ turn cartridge valves

**17-202WL**



## Commercial Series Wall Mount Faucet

- Built for medium volume use
- 8" center wall mount

- 12-808L** 8"  
**12-810L** 10"  
**12-812L** 12"  
**12-814L** 14"



12-812L



## Service Sink Faucet

- Built for high volume use
- 8" centers with 6½" spout
- Wall bracket included
- Built-in vacuum breaker
- Ceramic ¼ turn cartridge valves

**16-127**

## Royal Series Heavy Duty Wall Mount Faucet

- Built for high volume use
- 8" center wall mount
- Ceramic ¼ turn cartridge valves

- 14-808L** 8"  
**14-810L** 10"  
**14-812L** 12"  
**14-814L** 14"



14-812L

Full line of  
replacement  
parts  
available



## Add-On Faucet

- Interchangeable with most brands
- 12" spout
- Ceramic ¼ turn cartridge valves

**21-139L**

## Replacement Spray Head

- Interchangeable with most brands
- Complies with EPA act 2005
- Chrome plated brass

**21-129L**



Full line of  
replacement  
parts  
available



## Replacement Hose

- Interchangeable with most brands
- 44" long

**21-133L**

B-0133-B

## Spring Type Pre-Rinse Units

- Includes spray valve, faucet with "Pop and Lock" riser and flexible S/S hose
- Includes wall bracket



## Wall Mount Unit

- Wall mount faucet on 8" center
- 18" riser
- 1/2" NPT female eccentric flanged inlets

B-0133-B\*

## Deck Mount Unit

- Single hole base
- 24" riser
- 18" flexible inlets
- 1/2" NPSM male inlets

B-0113-B\*

## Wall Bracket

- Wall bracket for pre-rinses
- 6" long

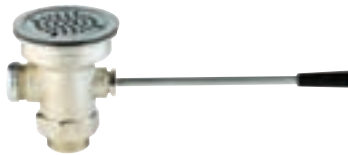
B-0109-01



## Lever Waste Valve

- Waste drain valve w/lever handle
- Removable snap-in strainer
- 2" NPT male outlet & 1 1/2" NPT male adapter
- 3" sink opening

B-3960



## Hose Reel

- Open reel with epoxy coated steel finish
- 50' industrial grade white hose, 3/4" I.D.
- 3/4" NPT male and female inlet
- Adjustable hose bumper
- Ratcheting system holds the length of hose until a slight tug; retracts automatically

B-7245-06



## Add-On Faucet

- Adds swinging 12" nozzle to pre-rinse units
- Includes 3" nipple

B-0156\*



RELIABILITY BUILT IN™

## Hoses

- Flexible stainless steel hose with handle
- Supplied on most pre-rinse units with spring action gooseneck



B-0044-H\* 44" long

B-0044-HMS\* 44" long, 10 Per Master Box

B-0068-H\* 68" long

## Workboard Faucets

- Lever handles
- 3 1/2" centers (B-1128 – 8" center)
- 1" long shanks
- 1/2" NPT thread

B-1101\* 8" Swivel Nozzle, Deck Mounted

B-1106\* 8" Swing Nozzle, Splash Back Mounted

B-1128\* 12" Swing Nozzle, Splash Back Mounted



## Pre-Rinse Spray Valve

- Provides a high pressure spray
- Connects directly to T&S hoses
- Instant shut-off

B-0107\*



\*Approved for all low-lead legislative requirements.

## Swivel Base Faucets

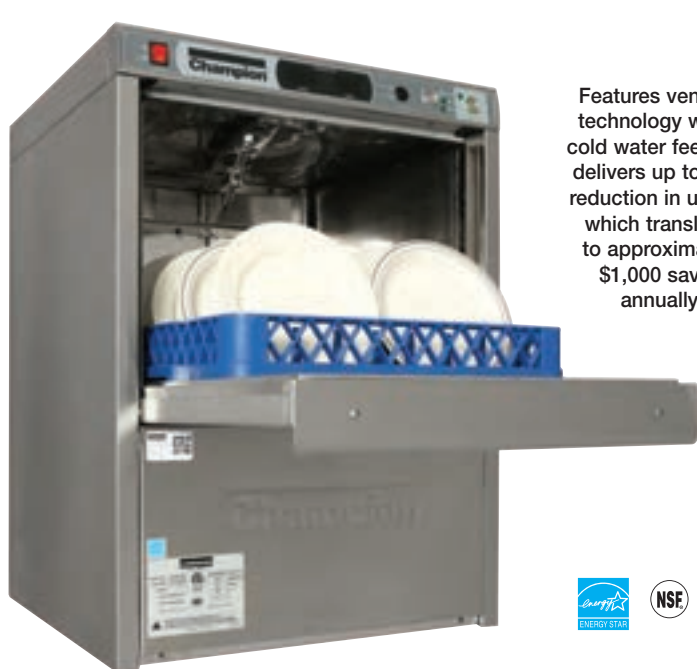
- 12" swivel nozzle
- Lever handles
- 8" centers
- 1/2" NPT eccentric flanged female inlets

B-0231\* Wall Mount

B-0221\* Deck Mount







Features ventless technology with a cold water feed that delivers up to 50% reduction in utilities which translates to approximately \$1,000 saved annually.



### High Temperature Undercounter Dishwasher

- 30 AMP Breaker
- Cold water feed only
- 30 racks per hour
- "Shear Energy" - reduces energy requirements while maximizing performance
- StemSure™ - soft start to protect glasses and dishes from shifting and breaking
- Rinse Sentry ensures 180°F final rinse
- Built-in electric booster for 180°F final rinse water
- Pumped drain

**UH330B**

### Genesis High Temperature Door-Type Dishwasher

- Exclusive built-in booster configured for both 40° and 70°F rise
- Rinse Sentry ensures 180°F final rinse
- Auto start starts unit when doors are closed
- Single point connection
- High efficiency 1 hp pump
- 53 racks per hour
- Self draining pump
- Automatic tank fill and drain
- Detergent/chemical connections
- Interchangeable lower and upper arm

**DH5000**

**Champion®**  
The Dishwashing Machine Specialists



### E-Series Rack Conveyor Dishwasher

- Exclusive DualRinse™ Technology ensures all wares are fully rinsed with more than 300 gallons per hour while actual fresh water consumption is as low as 80 gallons per hour.
- Digital control panel
- Stainless steel one-piece upper and lower spray arms provide excellent washing results and offer ease of cleaning
- Internal removable scrap basket and two-piece scrap screen
- Standard vertical opening accommodates 18" x 26" sheet pans
- Energy Sentinel – idle pump shut-off
- Rinse saver – activates rinse only when dishes are present
- Wide leak proof swing out hinged doors on wash tank
- 208 racks per hour

**44DR**

To help determine what size dishwashing machine you will need, you must first determine how many racks of dishes per hour you will generate. Here's an equation that may help:

$$\frac{(\# \text{ of pieces per person}) \times (\# \text{ of persons per hour})}{\div 20 \text{ pieces per rack}} = \text{racks per hour required.}$$


## Jackson® Warewashing Systems



### TempStar® Door-Type Dishmachine

- 57-second fully automatic cycle, including auto-fill
- Cleans 58 racks per hour using only 0.89 gallons per rack
- Exclusive Sani-Sure™ technology with built-in booster heater
- Four selectable timed cycles
- Self-draining stainless steel pump assures no detergent residue between wash and final rinse cycles
- Field convertible for straight-through to corner and vice versa
- Available in standard and high hood versions; electric, steam or gas
- Also available in a higher 27" for sheet pans (TempStar HH)
- Also available with Ventless and Energy Recovery

## SINKS & WAREWASHING

LT



HT-E



### Avenger® Undercounter Dishmachines

- Perfect for small restaurants and healthcare facilities, coffee shops, bars and convenience stores
- Built-in booster heater with Sani-Sure technology in Avenger HT-E ensures proper sanitation is achieved every cycle
- Two-minutes automatic cycle, including auto-fill
- Built-in chemical pumps and priming switches
- Self-draining stainless steel pump
- HT-E model cleans up to 26 racks per hour; LT model cleans up to 24 racks per hour
- Includes two dish racks – one peg and one combination

## Jackson® Warewashing Systems

### CREW® Series Conveyor Dishmachine

- WISR™ Cleaning System provides one-pass cleaning
- Exclusive EnergyGuard™ control system
- Rainbow Rinse™ feature incorporates a patented rinse arm design that provides superior rinse action for 223 racks per hour while reducing water usage to 0.35 gallons per rack
- Double-wall insulated door provides quiet operation and less heat transfer to the dishroom
- Lowers water, chemical and energy costs
- Available in 44" and 66" models
- Additional AJX and AJ series conveyors are available in the following sizes: 54", 64", 76", 80", 86", 90" and 100"



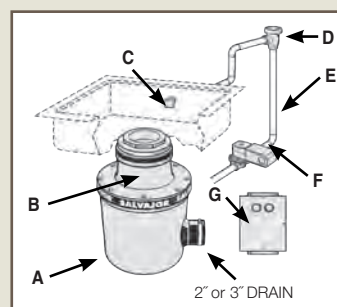
CREW® 66

CREW® 44



## Salvajor Disposer

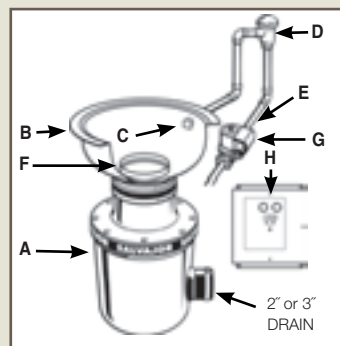
- Water-cooled motor runs cooler than ordinary air-cooled motors for maximum efficiency and longer life
- Heavy duty, corrosion-resistant aluminum housing retains sanitary, handsome chrome-like finish
- Water controls save thousands of dollars on water and sewer costs
- Larger mixing chamber ensures a better water-to-waste ratio, allowing water consumption control and smooth sewer flow
- Water-tight controls ensure safety in wet dishroom climate
- Safety is assured for product liability



## Salvajor SA Sink Assembly

Equipment Furnished for Sink Mount Application:

- A. Disposer
- B. Sink mount, 3½" or 6½"
- C. Fixed nozzle, ½"
- D. Vacuum breaker
- E. Solenoid valve, ½"
- F. Flow control
- G. Control



## Salvajor CA Cone Assembly

Equipment Furnished for Cone-Style Application:

- A. Disposer
- B. 12", 15", or 18" cone
- C. Fixed nozzle, ½"
- D. Vacuum breaker
- E. Solenoid valve, ½"
- F. Scrap ring
- G. Flow control
- H. Control

High-Efficiency Waste Disposing Systems For Every Application...



## Salvajor TroughVeyor®

- A food waste conveying and disposing system that uses recirculated water to propel food down the trough with the power of 70 gallons of water per minute
- The TroughVeyor is designed to take the place of a fresh water trough and is used with large conveyor and flight-type dish machines



## Salvajor ScrapMaster®

- A pre-rinsing and disposing system designed to increase the speed and efficiency of scrapping for small to medium sized conveyor dish machines
- Not only will it double (if not triple) overall efficiency, the Scrapmaster saves thousands of dollars per year in wasted water and sewer costs by using recirculated water for pre-rinsing



## Salvajor Collectors™

- The Salvajor **S914** and **S419** Collectors are designed for use in areas prohibiting food waste disposers
- The **S914** is designed for non-trough applications, the **S419** is for use with troughs
- Rather than collecting every scrap of garbage, Collectors wash soluble foods harmlessly through the sewers, reducing bulk waste by as much as 50%
- The Collector water system recirculates water at the rate of 30 gallons per minute while only consuming 2 gallons, saving thousands of dollars in water



m.salvajor.com  
Product Video  
Specifications  
Full Product Line

## NEW! PowerRinse® Waste Collection System

- Pre-rinse and scrap dishes in just one step
- Requires only 1 GPM of fresh water per hour
- Capable of recirculating water up to 30 GPM to help clear dirty dishes
- Pump safeguarded by 1/4" inlet screen and dry-start protection
- Two mountings available: Standard (Model PRS) and Pot/Pan (Model PRP)
- Many standard features, including: scrap basket with smallest screen size in the industry to catch more solids, flanged feet for added stability, built-in shut off timer, workspace-maximizing cover design, stainless steel pump housing and pump impeller
- 44.95"l x 22"w x 33" - 36" h
- Available in different voltages and phases. Contact your sales rep for more information



PRS Standard  
PRP Pot/Pan

in sink erator®



Complete Waste Xpress System  
Shown (table sold separately)

## Waste Xpress® Food Waste Reduction Systems

- Reduces solid waste volume by up to 85% – the system grinds up kitchen waste, presses out excess water, and expels semi-dry, finely-ground particles into a 10-gallon waste can
- Ideal for municipalities restricting disposer use and facilities participating in compost programs
- Processes 100% organic waste for compost, or a mixture of food waste and up to 50% disposables
- Quick and easy to clean, no tools required

## SINKS & WAREWASHING

### AquaSaver® Control Center For Disposers

- Save water, save money – reduce water usage by up to 70%
- Senses the load of the disposer and regulates flow, automatically providing the right amount of water required for optimal disposer usage
- 3-year warranty on new installations that include a new disposer and a new AS101 control center
- Discover your savings using the AquaSaver calculator at [www.insinkerator.com/foodservice](http://www.insinkerator.com/foodservice)



AS-101  
Control Panel with  
AquaSaver Device

Wide selection, superior quality and the industry's most complete service network make InSinkErator® the choice of food service professionals.



### Food Waste Disposers

- Enhances productivity by increasing staff efficiency, reducing operating costs and improving kitchen sanitation
- Stainless steel grind chamber, dual-direction cast iron shredders, and heavy-duty motors
- 4 sizes, 11 modes to fit your needs – from our light duty LC-50 to the large capacity 10 hp workhorse model

<b>LC-50</b>	Light Duty
<b>SS-50</b>	1/2 hp
<b>SS-75</b>	3/4 hp
<b>SS-100</b>	1 hp
<b>SS-125</b>	1 1/4 hp
<b>SS-150</b>	1 1/2 hp
<b>SS-200</b>	2 hp
<b>SS-300</b>	3 hp

### Hot Water Dispenser

- Speed up serving time in coffee shops, restaurants, school cafeterias, food trucks, extended stay hotels, and independent living communities
- Dispense up to 100 cups per hour of 200°F water
- Durable all-brass construction faucet with 90° swiveling gooseneck
- 2/3 gallon stainless steel tank
- Ideal for hot beverages, cereals, sauces, mixes and more

C1300  
Hot Water Dispenser

