



WASTE DISPOSERS | INSTANT HOT WATER DISPENSERS

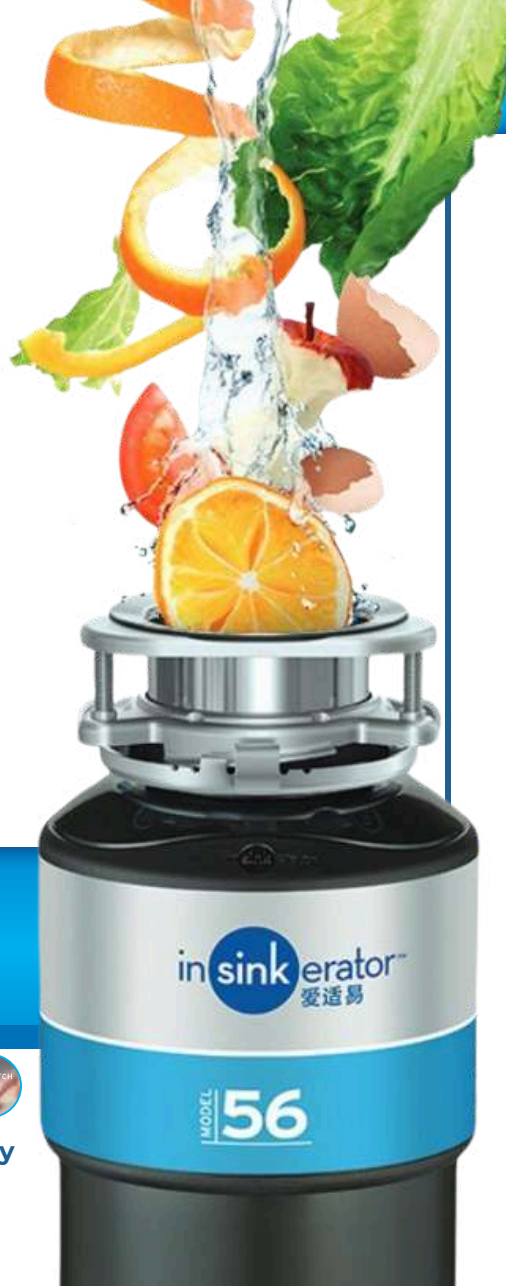
MAY 2024



## Introducing The Water Hub: Drink. Clean. Prep. Dispose.

Most food preparation starts around the kitchen sink. This is where you wash your hands and prep your food. Once you realize the importance of water within the kitchen, the value of the water hub becomes crystal clear. Drink – Clean – Prep - Dispose. Combining several stand-alone solutions for a perfectly integrated system will ensure seamless integration with one another. Hence the rise of the water hub. In drinking water, preparing food and cleaning up, we spend more than half our time in the kitchen at the water hub. So why not make this station work for you?





in sink erator®

- Continuous Feed
- Built-in Air Switch
- 980ml Grinding Chamber
- Overload Protection



InSinkErator Model 56  
IN77970T  
R5,720.00ea



MODEL **56**  
220-240V- 50-60Hz



1 Year limited warranty





MODEL **66**

220-240V • 50-60Hz

.75 HP

GRINDS 1x

1 YEAR WARRANTY



1 Year limited warranty

in sink erator®

- Continuous Feed
- Built-in Air Switch
- 980ml Grinding Chamber
- Overload Protection



**InSinkErator Model 66  
IN77971T  
R8,880.00ea**



**TABLEBAY**  
DISTRIBUTORS



Evolution™

100

Food Waste Disposer

220-240V

.75 HP

GRINDS  
2x



2  
YEAR  
WARRANTY



2 Year limited warranty

in sink erator®

- Continuous Feed
- Built-in Air Switch or Wall Switch
- 1,005ml Grinding Chamber
- Overload Protection



InSinkErator Evolution 100  
IN78125T  
R13,180.00ea





- Continuous Feed
- Built-in Air Switch
- 1,180ml Grinding Chamber
- Overload Protection



**InSinkEerator Evolution 200**  
**IN78127T**  
**R16,240.00ea**



## Evolution 200

Food Waste Disposer

220-240V • 50-60Hz



**2 Year limited warranty**



# HOT WATER DISPENSERS

## Steaming hot water taps...

Contemporary kitchen?

There's an Insinkerator instant hot water dispenser to match that.

Insinkerator instant hot water mixers are available\* in hot-only for easy and convenient near-boiling water on demand - or hot and cool, which when matched with an Insinkerator filtration system adds the benefit of filtered cool drinking water from the same tap.

Requires a separate hot water tank to complete your system.

\*Stock dependent

HC3300





At the pull of a lever, the HC3300 steaming hot water tap can produce steaming hot filtered water up to 98°C or filtered cold water. It sits neatly alongside your main tap. Ideal for making hot drinks, cleaning, preparing pasta and more.

- Filtered cool water
- Filtered steaming hot water
- Up to 98°C - perfect for hot drinks
- Automatic Shut-Off



### InSinkEerator HC3300 Chrome Tap

how to order:

1 x IN44320 HC3300 Multi-Function Mixer Tap New

R15,630.00ea

1 x IN45094 Hot Water NeoTank & Filter

R18,170.00ea



# HC3300

## Steaming Hot Water Tap

1 Year limited warranty





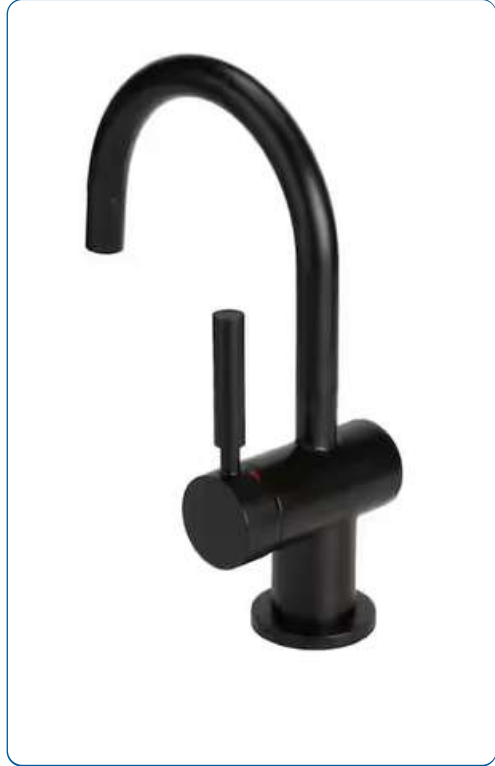


**HC3300**  
**Steaming Hot Water Tap**  
1 Year limited warranty



At the pull of a lever, the HC3300 steaming hot water tap can produce steaming hot filtered water up to 98°C or filtered cold water. It sits neatly alongside your main tap. Ideal for making hot drinks, cleaning, preparing pasta and more.

- Filtered cool water
- Filtered steaming hot water
- Up to 98°C - perfect for hot drinks
- Automatic Shut-Off



**InSinkErator HC3300 Black Tap**

how to order:

- |              |                                 |
|--------------|---------------------------------|
| 1 x IN44239G | HC3300 Black Multi-Function Tap |
| 1 x IN45094  | New Hot Water NeoTank & Filter  |

R18,470.00ea

R18,170.00ea



Changing your filter every 6 months will ensure high water quality as well as assist in the optimal performance of your InSinkErator system.



## NeoTank

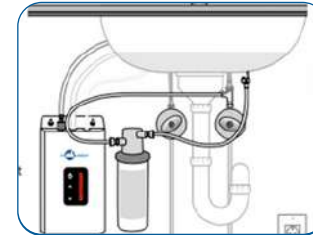
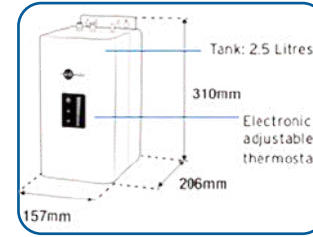
### Steaming Hot Water Tank

1 Year limited warranty

in sink erator®

Stainless Steel Tank dispenses filtered near-boiling water instantly. Water tap sold separately.

- 2.5 litre stainless steel tank
- Easy to adjust electronic temperature control from 88 – 98°C
- Maintains the precise temperature setting  $\pm 0.5^{\circ}\text{C}$
- Tool-free tank connections and dry start protection to ease installation
- 220–240 volts, 1300 watts, 5.7 amps
- For use with InSinkErator instant hot water taps, integrated faucets and filtration systems
- Unit not for commercial/industrial use



### InSinkErator NeoTank

how to order:

1 x IN45094

New Hot Water NeoTank & Filter

R18,170.00ea



## Spare Parts

### Available Spares

Whilst we do our best to stock all necessary spares, we sometimes have to order in particular parts that are either not held in stock or that may have been sold out.

**INS75265**  
Basket Waste  
R1,000.00



**INS72376D**  
Quick Lock Mount  
R590.00ea



**INS74653D**  
Evo 100/200 Baffle  
R470.00ea



in sink erator®

**INS44634B**  
Hot Water Filter  
R2,690.00ea



**INS8306D**  
Plastic Stopper  
POA



**INS10082**  
DeepSink Flange  
POA



**INS08300D**  
Steel Stopper  
R240.00ea



**INS75430B**  
Air Switch  
R1,290.00ea



**INS9963D**  
Standard Baffle  
R470.00ea




**INS70129D**  
Sink Flange  
R570.00ea



**INS08305D**  
Jam Buster  
R240.00ea





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