insinkerator®

KITCHEN BETTER™

PowerRinse® Food Waste Collection Systems





Designed to reduce food waste. Engineered to reduce operating costs.

An effective dishwashing station is essential to the productivity of any foodservice operation. Door dishwashers can clean between 50-125 racks per hour depending on the model, while conveyor dishwashers can service up to 400 racks per hour. The problem? When dishwashing operators fall behind, so does staff productivity and operational efficiency.



Cut the time it takes staff to clear dishes in half.

PowerRinse® helps prevent traffic jams at the dishwashing station by simplifying and speeding up the pre-rinse and scrapping process. The system enables dishwashing operators to use both hands to scrap dishes under the powerful plume of recirculated water, cutting the time it takes to clear dishes in half – sometimes even tripling their speed!

As easy to use as it is to maintain.

PowerRinse® is easy to service, maintain and install. Each unit is pre-plumbed and pre-wired, with a direct connection to hot and cold water, electricity and drains. The system can be hosed down and components are dishwasher safe.

Choose from three different PowerRinse® models to fit your operation:

Standard (Model PRS)
For Small to Medium Volume Commercial Kitchens

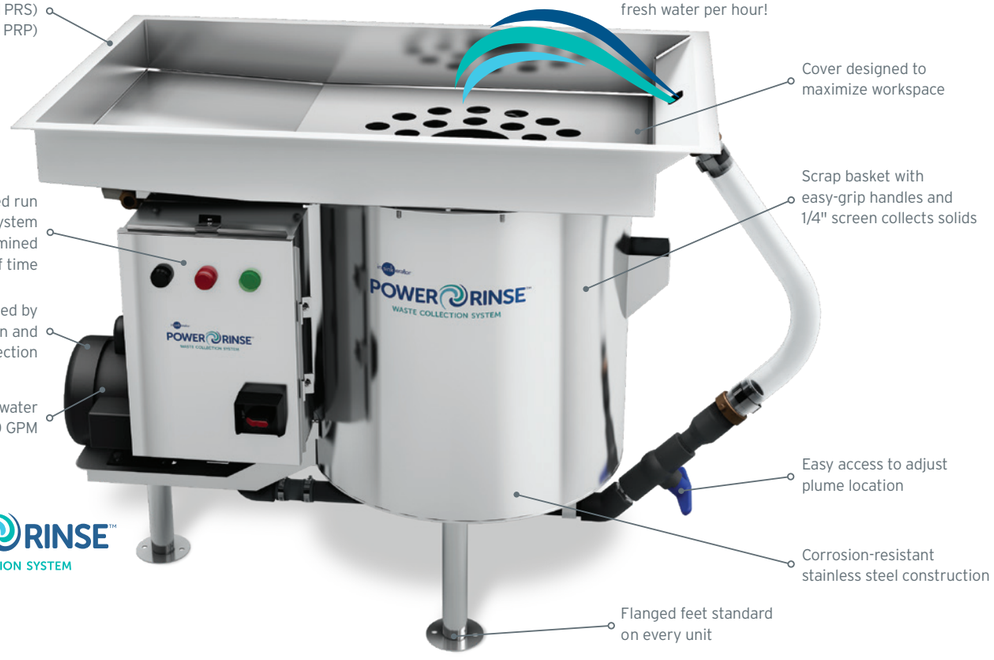


Pot & Pan (Model PRP)
For Medium Volume Commercial Kitchens



Trough (Model PRT)
For Large, High-volume Commercial Kitchens – Recirculates up to 70 GPM!





Model PRP shown

Reduce bulk food waste without grinding.

As dishes are cleared, solid waste is collected in a scrap basket and water-soluble waste is harmlessly sent down the drain, reducing bulk and overall weight without grinding. With the smallest screen size in the industry, PowerRinse® ensures more food waste is captured and less ends up in the sewer line. Collected food waste solids can be used in a composting program, or the minimized waste can be emptied into a waste receptacle.

An alternative to food waste disposers or pulper systems.

PowerRinse® reduces odors, pest concerns, and trash pickups. The system also lowers disposal fees associated with food waste handling and storage. PowerRinse® helps operators cut water usage at the pre-rinse station by utilizing a powerful plume of recirculated water and a built-in, shut-off timer. The timer is factory-preset at 20 minutes. After the set time elapses, the unit will automatically shut off.

Reduce water. Control costs. Increase productivity.

To help clear dirty dishes, PowerRinse® consumes only 1 GPM (3.79 LPM) of fresh water per hour and recirculates with the force of 30 GPM (113.56 LPM). The Trough Model PRT recirculates with the force of 70 GPM (264.98 LPM). As an added benefit, recirculating water can help your operation reduce water and sewer costs.

Driving labor productivity and sustainability in commercial kitchens.

Trusted by food service consultants and equipment dealers for over 85 years, InSinkErator® has been making food service operations more productive with equipment solutions designed specifically for restaurants, stores, schools, hotels, hospitals and stadiums.



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

With our comprehensive service network, you're assured of prompt, expert service from factory-authorized InSinkErator service centers nationwide.

1 YEAR | ON-SITE PARTS & LABOR WARRANTY

For more information, call 800-845-8345 or visit www.insinkerator.com/foodservice

Our products appear on The KCL CADalog. More information is available from Kochman Consultants, Ltd. at www.kclcad.com.

ELECTRICAL SPECIFICATIONS

Standard (Model PRS)				Pot/Pan (Model PRP)			
Model	**Part #**	**Voltage**	**Phase**	**Model**	**Part #**	**Voltage**	**Phase**
PRS-1	15357	110-120V	1	PRP-1	15357D	110-120V	1
PRS-2	15357A	208/220-240V	1	PRP-2	15357E	208/220-240V	1
PRS-3	15357B	208/220-240V	3	PRP-3	15357G	208/220-240V	3
PRS-4	15357C	460-480V	3	PRP-4	15357H	460-480V	3

ELECTRICAL SPECIFICATIONS

Trough (Model PRT)			
Model	**Part #**	**Voltage**	**Phase**
PRT-1	15441	110-120V	1
PRT-2	15441A	208/220-240V	1
PRT-3	15441B	208/220-240V	3
PRT-4	15441C	460-480V	3

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From food waste disposers and reduction systems to hot water dispensers and water saving systems, InSinkErator has a commercial equipment solution to enhance your day-to-day foodservice operations.

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InSinkErator® may make improvements and/or changes in the specification at any time, in its sole discretion, without notice or obligation and further reserves the right to change or discontinue models.

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