



COMMERCIAL DISHWASHER
2018 PRODUCT CATALOG



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Customer Satisfaction Is Our Priority!

One Stop Shopping

Insinger is the source for your entire dishroom: dishwashers, pot and pan washers, tray washers, tray dryers, tray stackers, tray conveyors, tray accumulators, disposers and vegetable peelers.

More Than 120 Years of Innovation

Insinger has been manufacturing dishwashers in Philadelphia, PA since 1893. In fact, in 1935, Insinger patented the first stainless steel dishwasher and has been on the leading edge of commercial dishwasher innovation and technology for over 120 years.

Talk to an Actual Person

You are important to us. When you call Insinger, you won't get a computer menu. A person answers—a person who will ask how they can help you and then connect you to the right Insinger team member.

A Sales Team to Help You at Every Turn

The decision to purchase a dishwasher can be time consuming and confusing. Our sales team will simplify the buying process and guide you in choosing the proper equipment to make your operation more efficient and cost-effective. Our team is ready to assist you with:

- Proper machine sizing
- Feature & benefit comparisons
- Energy & water consumption comparisons
- References
- Factory tours

Operate at Optimum Levels from the Start

All Insinger dishmachines receive the SureFire® Start-Up & Check-Out Service. The service includes a series of tests and a detailed inspection to ensure the equipment operates at optimum levels from day one.

24/7/365

Call anytime, day or night, and talk to an Insinger service technician. Overtime for warranty work is pre-authorized.



One toll-free number is all you need.

800-344-4802

www.insingermachine.com

Machine Sizing Calculation Form

The form below will aid you in choosing the proper size dishroom equipment required for your operation. Once you have completed the calculation, use the chart to determine which Insinger dishwasher will provide the maximum efficiency for your dishroom.

A) Number of Pieces Per Seat	_____	Pieces
B) Number of Seats	_____	Seats
C) Number of Turns During Peak Hour	_____	Turns
D) Total Number of Pieces (A x B x C)	_____	Pieces/Hour
E) Multiplier for Additional Items (D x 1.1)	_____	Pieces/Hour
F) Efficiency Factor (E x 0.7) (employee efficiency, kitchen design, flow)	_____	Pieces/Hour
G) Total Racks Per Hour (F ÷ 20 to 25)	_____	Racks/Hour

Insinger Models & Racks Per Hour

RL-30 Undercounter	30 Racks/Hour
Commander 18-6 Door Type	65 Racks/Hour
Commander 18-6VG Door Type	40 Racks/Hour
Admiral Series Conveyor Type	233 Racks/Hour
Speeder Series Conveyor Type	277 Racks/Hour
Super Conveyor Type	330 Racks/Hour
Century 14 Flight Type	8,736 Dishes/Hour
Master RC3 Flight Type	14,300 Dishes/Hour
Master RC4 Flight Type	18,300 Dishes/Hour



Sizing Chart

	Undercounter	Door Type	Extra High Door Type	Rack Conveyor	Double Tank Rack Conveyor with Pre-wash	Three Tank Rack Conveyor	Flight Machine	Traywasher	Pot & Pan Washers
Bar/Cafe	✓	✓							
White table cloth restaurant 50 seats	✓	✓							
White table cloth restaurant 50-100 seats		✓		✓					
Restaurant- counter type 75-100 seats				✓					
Restaurant- counter type 200-400 seats				✓	✓				
Small caterer				✓	✓			✓	
Caterer handling parties of 150 plus				✓	✓	✓			✓
Small bakery			✓					✓	✓
Schools 200-450 students		✓	✓	✓				✓	
Schools 500-1000 students					✓	✓		✓	
Schools over 1500 students				✓ with traywasher	✓ with traywasher	✓	✓	✓	
Nursing home up to 100 beds				✓					
Nursing home 150-400 beds					✓				
Hospital up to 100 beds					✓			✓	
Hospital 300-600 beds w/cafeteria service					✓ with traywasher	✓		✓	
Municipal jail up to 100 inmates								✓	
County jail up to 100 inmates					✓	✓		✓	
State jail handling over 1000 inmates					✓ with traywasher	✓		✓	
Federal jail handling over 2000 inmates							✓	✓	✓

Undercounter Dishwashers

AVAILABLE MODELS
RL-30



Insinger Advantages:

- 30 racks per hour
- 0.79 gallons per rack final rinse consumption
- High temperature warewashing results!
- No chlorine residual on ware
- Superior cleaning action with fixed wash system
- TempGuard™ final rinse temperature control ensures 180°F sanitization
- Recirculating wash water
- Only requires a 30 amp circuit
- Quiet operation with double-wall construction
- SureFire® Start-Up & Check-Out Service

RL-30 UNDERCOUNTER QUICK SPECS

Capacity Per Hour	30 racks or 750 dishes per hour
Final Rinse Consumption at 20 PSI	0.79 gallons/rack
Motor Size	1 hp (wash)
Electric Usage	2.8 kW wash tank 3.5 kW booster 40° or 70° rise
Tank Capacity	7.4 gallons



Superior cleaning action with 7 bayonet style wash arms with 42 fixed wash jets.

Counter Type Dishwashers

AVAILABLE MODELS
Ensign 40-2



Insinger Advantages:

- 43 racks per hour (16" x 16")
- 0.75 gallons per rack final rinse consumption
- Easy operation with pass-thru telescoping hood
- Convenient counter top installation
- Space saving
- No venting required
- SureFire® Start-Up & Check-Out Service

ENSIGN 40-2 COUNTER TYPE QUICK SPECS

Capacity Per Hour	43 racks
Final Rinse Consumption at 20 PSI	0.75 gallons/rack
Motor Size	1/2 hp (wash)
Electric Usage	1.5 kW wash tank 6.0 kW remote booster 40° rise 12.0 kW remote booster 70° rise
Tank Capacity	8.1 gallons
Steam Consumption at 20 PSI	6 lbs/hr tank 22 lbs/hr booster 40° rise 38 lbs/hr booster 70° rise

Door Type Dishwashers



Commander 18-6



Insinger Advantages:

- 65 racks per hour
- 0.72 gallons per rack final rinse consumption
- RackAware™ Automatic Rack Sensing System only runs a cycle when a rack is present
- Field convertible pass-thru to corner
- Front mounted tank
- SureFire® Start-Up & Check-Out Service
- Available with the VaporGuard™ Condensation Removal System that eliminates the need for an externally vented hood (optional)
- Heavy duty wash and rinse arms
- Recirculating wash water saves money on chemicals
- Manufactured using non-OEM components

AVAILABLE MODELS

High Temperature Sanitizing:
 Commander 18-6
 Commander 18-6 with VaporGuard™
 Commander 18-6H
 Commander 18-6H with VaporGuard™

Chemical Sanitizing:
 CS-5
 CS-5H

DOOR TYPE QUICK SPECS

Capacity Per Hour	Commander 18-6, 18-6H, CS-5	65 racks
	Commander 18-6 with VG, 18-6H with VG	40 racks
Final Rinse Consumption at 20 PSI		0.72 gallons/rack
Motor Size	18-6	1 hp wash
	18-6H	2 hp wash
Electric Usage		5.0 kW wash tank
		13.5 kW built-in booster 40° or 70° rise
		6.0 kW remote booster 40° rise
		12.0 kW remote booster 70° rise
Tank Capacity		6.4 gallons
Steam Consumption at 20 PSI		11 lbs/hr tank
		22 lbs/hr booster 40° rise
		43 lbs/hr booster 70° rise



Commander 18-6 with optional VaporGuard™



No Hood Required!

The VaporGuard® Condensation Removal System removes steam vapor from the machine before the door is opened. With no hood requirements, this model saves on hood hardware and installation costs.



Save up to \$600. a year with Insinger's patent-pending RackAware™ Automatic Rack Sensing System.

RackAware only allows the dishwasher to run a cycle when a rack is in the machine. No wasted cycles—save on energy, water and chemical usage.

Rack Conveyor Dishwashers

AVAILABLE MODELS

Admiral 44-4
Admiral 44-4 with VRS™
Admiral 66-4



Admiral 44-4

Insinger Advantages:

- High rack capacity
- Low water consumption
- Superior cleaning action with the patented CrossFire® Wash System
- Eliminate the need for an externally vented hood with VRS (Ventless Reclamation System)
- Telescoping doors provide wide access into the machine for quick and efficient daily maintenance and service (Swing doors provided for extra-high models).
- Color-coded curtains make replacement error proof
- High torque drive system
- SureFire® Start-Up & Check-Out Service

RACK CONVEYOR QUICK SPECS

Capacity Per Hour

Admiral 44-4	233 racks
Admiral 66-4	233 racks

Final Rinse Consumption at 20 PSI

Admiral 44-4	0.63 gallons/rack
Admiral 66-4	0.63 gallons/rack

Motor Size

Admiral 44-4	2 hp (wash), 1/15 hp (conveyor)
Admiral 66-4	2 hp (wash), 1/2 hp (pre-wash) 1/15 hp (conveyor)

Electric Usage

Admiral 44-4	17.5 kW wash tank
	15 kW remote booster 40° rise
	27 kW remote booster 70° rise
	15 kW built-in booster 40° rise
Admiral 66-4	27 kW built-in booster 70° rise
	17.5 kW wash tank
	15 kW remote booster 40° rise
	27 kW remote booster 70° rise
Admiral 66-4	15 kW built-in booster 40° rise
	27 kW built-in booster 70° rise

Tank Capacity

Admiral 44-4	21 gallons
Admiral 66-4	9 gallons (pre-wash), 21 gallons (wash)

Steam Consumption at 20 PSI

Admiral 44-4	54 lbs/hr tank
	52 lbs/hr booster 40° rise
	91 lbs/hr booster 70° rise
Admiral 66-4	54 lbs/hr tank
	52 lbs/hr booster 40° rise
	91 lbs/hr booster 70° rise



The **Admiral 44-4 with optional VRS** (Ventless Reclamation System) recaptures and reuses wasted heat, saving up to \$7,500 annually in energy costs.



Telescoping Doors provide wide access into the machine for quick and efficient daily maintenance and service. They are a problem-solver for facilities with low ceiling heights or tight aisles.

Rack Conveyor Dishwashers with Power Rinse

AVAILABLE MODELS

Speeder 64
Speeder 86-3 RPW
Super 106-2 RPW



Admiral 66-4



The patented CrossFire® Wash System power sprays water horizontally, as well as from above and below—cleaning and sanitizing the dirtiest ware.



Color-coded curtains make replacement after daily maintenance error proof.

RACK CONVEYOR with Power Rinse QUICK SPECS

Capacity Per Hour

Speeder 64	277 racks
Speeder 86-3 RPW	277 racks
Super 106-2 RPW	330 racks

Final Rinse Consumption at 20 PSI

Speeder 64	0.52 gallons/rack
Speeder 86-3 RPW	0.52 gallons/rack
Super 106-2 RPW	0.72 gallons/rack

Motor Size

Speeder 64	1 hp (wash), 1 hp (rinse), 1/15 hp (conveyor)
Speeder 86-3 RPW	1/2 hp (pre-wash), 1 hp (wash), 1 hp (rinse) 1/15 hp (conveyor)
Super 106-2 RPW	1/2 hp (pre-wash), 1 1/2 hp (wash), 1 1/2 hp (rinse), 1/6 hp (conveyor)

Electric Usage

Speeder 64	7.5 kW wash tank 15 kW rinse tank 15 kW remote booster 40° rise 27 kW remote booster 70° rise
Speeder 86-3 RPW	8 kW wash tank 15 kW rinse tank 15 kW remote booster 40° rise 27 kW remote booster 70° rise
Super 106-2 RPW	7.5 kW wash tank 22.5 kW rinse tank 27.0 kW remote booster 40° rise 45.0 kW remote booster 70° rise

Tank Capacity

Speeder 64	12 gallons (wash) 13 gallons (rinse)
Speeder 86-3 RPW	8 gallons (pre-wash) 12 gallons (wash) 13 gallons (rinse)
Super 106-2 RPW	14 gallons (pre-wash) 25 gallons (wash) 25 gallons (rinse)

Steam Consumption at 20 PSI

Speeder 64	81 lbs/hr tank 51 lbs/hr booster 40° rise 90 lbs/hr booster 70° rise
Speeder 86-3 RPW	81 lbs/hr tank 51 lbs/hr booster 40° rise 90 lbs/hr booster 70° rise
Super 106-2 RPW	108 lbs/hr tank 84 lbs/hr booster 40° rise 147 lbs/hr booster 70° rise

Rack-A-Matic Dishwashers



AVAILABLE MODELS

Speeder 64
Speeder 86-3 RPW
Super 106-2 RPW

Insinger Advantages:

- Increased efficiency with an endless conveyor design
- Custom design for any space allocation
- Choose the dishwasher model that will provide the maximum efficiency for your operation
- Can be furnished with any type of shelving, disposer, troughs, tray rests or accessories to meet your specific needs
- SureFire® Start-Up & Check-Out Service

Power Loader and Unloader



Insinger Advantages:

- Operate your dishroom at peak efficiency by adding the Insinger Power Loader and Unloader to your dishwasher
- Automatically loads and/or unloads racks
- Limits footprint requirements
- Operator can load and unload at a 90° angle
- Rollers are activated by machine
- Powered by separate motor
- Available on Insinger's complete line of rack conveyor dishwashers

Flight Type Dishwashers (Rackless)



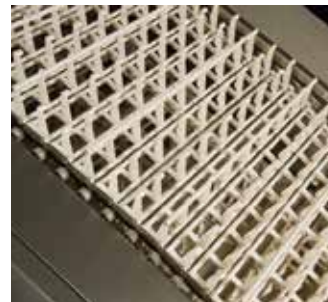
Master RC

AVAILABLE MODELS

Century 14
Master RC

Insinger Advantages:

- 14,300 dishes per hour /124 gallons per hour
- Superior cleaning with the patented CrossFire® Wash System
- Interior lights for efficient daily maintenance
- Swing doors provide wide access into the machine
- Removable pegs minimize downtime, no need to break the belt apart
- SureFire® Start-Up & Check-Out Service
- Optional TrueTouch Management System



Removable polypropylene rack sections can be easily replaced without having to remove the entire conveyor belt, minimizing downtime while rack sections are repaired or replaced.



The patented CrossFire® Wash System power sprays water horizontally, as well as, from above and below—cleaning and sanitizing the dirtiest ware.



Swing Doors provide wide access into the interior of the machine. Paired with the standard overhead interior lights, daily maintenance and service is quick and efficient.

The swing doors are also a problem-solver for facilities with low ceiling heights.

FLIGHT TYPE DISHWASHERS

Capacity Per Hour

Century 14	8,736 dishes
Master 21	14,300 dishes

Final Rinse Consumption at 20 PSI

Century 14	228 gallons/hour
Master 21	124 gallons/hour

Motor Size

Century 14	1/2 hp (prewash), 2 hp (wash) 2 hp (rinse), 1/2 hp (conveyor)
Master 21	2 hp (prewash), 3 hp (wash) 3 hp (rinse), 1/2 hp (conveyor)

Electric Usage

Century 14	20 kW wash tank 30 kW rinse tank 24 kW booster 40° rise 45 kW booster 70° rise
Master 21	60 kW wash & rinse tank 15 kW booster 40° rise 27 kW booster 70° rise

Tank Capacity

Century 14	13 gallons (pre-wash) 25 gallons (wash) 26 gallons (rinse)
Master 21	24 gallons (pre-wash) 36 gallons (wash) 40 gallons (rinse)

Steam Consumption at 20 PSI

Century 14	182 lbs/hr tank 81 lbs/hr booster 40° rise 142 lbs/hr booster 70° rise
Master 21	215 lbs/hr tank 54 lbs/hr remote booster 40° rise 96 lbs/hr remote booster 70° rise

Tray Washers

AVAILABLE MODELS

Trac 878
Trac 321-2
Trac 321-2 RPW



Trac 878 Tray Washer shown with TD-321-3 Tray Dryer

Insinger Tray Washer Advantages:

- Specifically designed to clean and sanitize compartment trays
- Insinger manufactures the only NSF[®] approved tray washer in the industry
- Removes debris from trays that standard warewashers leave behind
- Wide access swing doors for quick and efficient daily maintenance
- Operate with only one person with the addition of the optional Tray Dryer, Tray Stacker and/or Tray Scrapper
- SureFire[®] Start-Up & Check-Out Service

TRAYWASHER QUICK SPECS

Capacity Per Hour

Trac 321-2 RPW	528 trays
Trac 878	878 trays

Final Rinse Consumption at 20 PSI

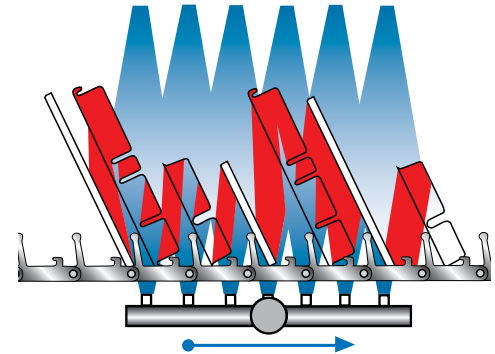
Trac 321-2 RPW	248 gallons/hour
Trac 878	197 gallons/hour

Motor Size

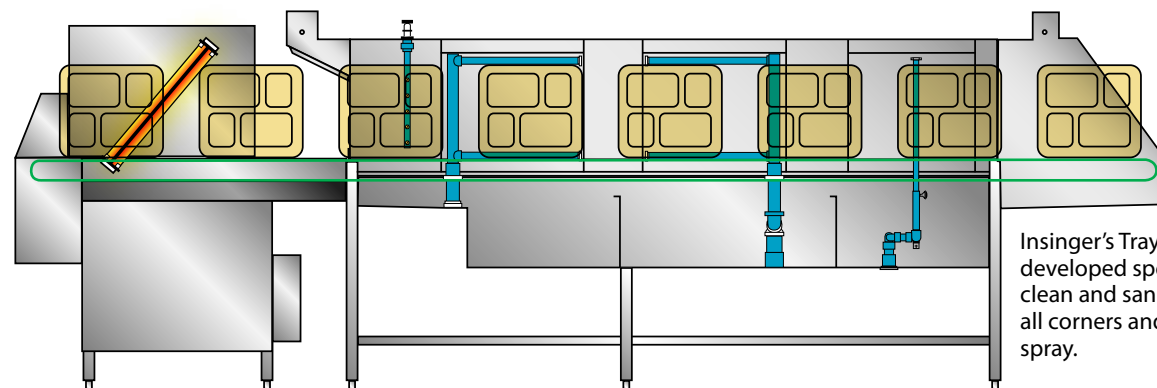
Trac 321-2 RPW	1/2 hp (pre-wash) 2 hp (wash) 1/15 hp (conveyor)
Trac 878	1/2 hp (pre-wash) 3 hp (wash) 2 hp (rinse) 1/8 hp (conveyor)

Electric Usage

Trac 321-2 RPW	15 kW wash tank (Steam: 54 lbs/hr) 27 kW booster 40° rise (Steam: 96 lbs/hr) 45 kW booster 70° rise (Steam: 160 lbs/hr)
Trac 878	8 kW wash tank (Steam: 58 lbs/hr) 8 kW rinse tank 24 kW booster 40° rise (Steam: 86 lbs/hr) 36 kW booster 70° rise (Steam: 128 lbs/hr)



The red sections in the illustration above depict the areas of a compartment tray that a traditional dishwasher can not reach. Insinger manufactures the only NSF[®] approved tray washers.



Insinger's Tray Washers were developed specifically to optimally clean and sanitize ware by reaching all corners and crevices with a vertical spray.

Tray Washer Accessories



Insinger TD-321-3 Tray Dryer Advantages:

- Efficient Air Wiper design reduces potential bacteria growth
- Drier and cleaner workplace— less racking of trays for drying
- Increased productivity

TRAY DRYER QUICK SPECS

Capacity Per Hour	Matched to machine
Motor Size	10 hp blower 1/15 hp conveyor



Insinger Tray Stacker Advantages:

- Labor saving: only need one operator
- Sanitary: dry, stacked trays without additional handling
- Optional full-cart switch will automatically shut down machine

TRAY STACKER QUICK SPECS

Capacity Per Hour	Tray unloading rate is matched to the washer/dryer processing rate
Motor Size	1/8 hp unloading motor



Insinger Power Scraper Advantages:

- No tray banging = Less breakage
- Cold water system
- 95% of food soil removed from trays
- Compliments existing warewasher or as part of a tray washing system



TRAY SCRAPER QUICK SPECS

Capacity Per Hour	Up to 1,000 trays
Motor Size	5 hp pump
Electric Usage	208/3/60 18.1 FLA 230/3/60 16.5 FLA 480/3/60 8.2 FLA

Pot & Pan Washers



DA-3

Insinger Advantages:

- Hold-down rack system: keeps pots and pans secure during washing
- Rinse pressure regulator
- Single point electrical connection
- Powerful single pump and dual pump systems
- Bent cabinet corners for superior strength
- Models large enough for grocery carts
- SureFire® Start-Up & Check-Out Service



CA-3

CA-3 AND DA-3 POT AND PAN QUICK SPECS

Capacity Per Hour

CA-3	25
DA-3	50

Final Rinse Consumption at 20 PSI

CA-3	2.8 gallons/cycle
DA-3	5.6 gallons/cycle

Motor Size

CA-3	5 hp
DA-3	(2) 5 hp

Electric Usage

CA-3	5 kW wash tank
	9 kW booster 40° rise
	24 kW booster 70° rise
DA-3	5 kW wash tank
	(2) 9 kW booster 40° rise
	(2) 24 kW booster 70° rise

Tank Capacity

CA-3	31 gallons
DA-3	62 gallons

Steam Consumption at 20 PSI

CA-3	40° rise	70° rise	
	20	20	lbs/hr tank
	25	44	lbs/hr booster average
	238	417	lbs/hr booster peak

DA-3

40° rise	70° rise		
	20	20	lbs/hr tank
	50	88	lbs/hr booster average
	476	834	lbs/hr booster peak



Pot & Pan Washers



SW-78



SW-14

AVAILABLE MODELS

CA-3
DA-3
SW-12
SW-14
SW-25
SW-36
SW-48-RI ROLL-IN
SW-78-RI ROLL-IN

SW SERIES POT AND PAN QUICK SPECS

Capacity Per Hour

SW-12	144 pans
SW-14	168 pans
SW-25	300 pans
SW-36	432 pans
SW-48-RI	576 pans
SW-78-RI	936 pans

Final Rinse Consumption at 20 PSI

SW-12	49.5 GPH (4.5 gal/cycle)
SW-14	65 GPH (4.6 gal/cycle)
SW-25	94.6 GPH (4.7 gal/cycle)
SW-36	162 GPH (10.8 gal/cycle)
SW-48-RI	168 GPH (14.0 gal/cycle)
SW-78-RI	311 GPH (26.0 gal/cycle)

Motor Size

SW-12	7.5 hp (wash)
SW-14	10 hp (wash)
SW-25	10 hp (wash)
SW-36	15hp (wash)
SW-48-RI	10 hp + 5 hp in series (wash)
SW-78-RI	25 hp (wash)

Tank Capacity

SW-12	30 gallons
SW-14	40 gallons
SW-25	40 gallons
SW-36	70 gallons
SW-48-RI	65 gallons
SW-78-RI	160 gallons



Insinger's Hold-Down Rack System keeps pots and pans secure during washing, eliminating damage to ware and equipment. Available on the CA-3 and DA-3 models.



Rollers make getting large racks in and out of the pot washer easier. Available on the CA-3 and DA-3 models.

Pot and Pan Washing Systems



Pot and Pan Washing Systems reduce labor costs up to 56% over hand-washing

AVAILABLE MODELS

Aqua-Scrubber
SMART-Scrubber

Aqua-Scrubber Advantages:

- Custom built to your application
- 8 jets total, 2 jets in each angled corner
- Moves 300 gallons/minute with a heavy duty pump
- Dual temperature control
- SureFire® Start-Up & Check-Out Service

Smart-Scrubber Advantages:

- Simplified design
- Smart controls- pump on/off and heat on/off
- 1 hp pump motor and a heat source that is not immersed in water
- 16 gauge stainless steel construction with a rolled front edge and hemmed edge sides
- 11" backsplash
- Available in 96", 112" and 136" lengths

Conveyor Systems



AVAILABLE MODELS

Rotary Tray Accumulator
Tray Return Conveyors
Flex Belt
Polycord
Roller Conveyors
Gravity
Power

Insinger Advantages:

- Perfect for hospitals, schools, universities, prisons
- Economical operation
- Space-efficient designs
- Custom designed to fit the facility
- Enhanced workflow
- Eliminates bottlenecks
- Food preparation and soiled ware handling
- SureFire® Start-Up & Check-Out Service

Vegetable Peelers



AVAILABLE MODELS
30VP-2
50VP-2

Insinger Advantages:

- 50 VP-2 peels 50 pounds of potatoes in 1 minute!
- Less than 12% weight loss
- Abrasive is bonded to the disk, hopper and door
- Less waste = More usable product!

VEGETABLE PEELER QUICK SPECS

Capacity Per Hour		
30 VP-2	30 pounds in 45 seconds	
50 VP-2	50 pounds in 1 minute	
Current Draw Amps		
30 VP-2	115/1/60	13.8
	208/1/60	7.6
	230/1/60	6.9
	208/3/60	3.5
	230/3/60	3.2
50 VP-2	115/1/60	16.0
	208/1/60	8.8
	230/1/60	8.0
	208/3/60	4.8
	230/3/60	4.2

Disposers



Insinger Advantages:

- Commercial food waste disposers for every application: schools, cruise ships, large restaurants, hospitals and universities
- Easy to service worn mechanical parts without disassembling electrical components
- 3/4 to 10 hp motors available

AVAILABLE MODELS
Series I
Series N
Series S
Series G

DISPOSER QUICK SPECS

Series I	6" rotor	75 to 500 meals per hour
Series N	8" rotor	300 to 2000 meals per hour
Series S	10" rotor	900 to 2800 meals per hour
Series G	15" rotor	2800 to 6000 meals per hour

*Product color may vary.

Security Package



Shown above, the Trac 878 Tray Washer and TD 321-3 Tray Dryer with security packages.

Maximum security. Maximum cleaning.

Where vandalism in dishrooms is a problem, add the Insinger security package to your warewashing equipment. Designed specifically for high-risk facilities, the security package replaces standard parts on the dishwasher with theft-proof components. The security package is available on all Insinger equipment.



Stainless steel perforated boxes are used to protect the thermometers and gauges from damage.

Water Softeners

Insinger Advantages:

- Space saving design allows unit to fit directly under dishwasher table for convenient storage
- Reduces spotting on dishes, glasses, and flatware
- Reduces scale build-up on dishwasher spray nozzles and compartments
- Reduces scale build-up on key components—avoiding premature product failure
- Saves on service calls
- Allows detergents to work more efficiently, reducing excess chemical consumption

AVAILABLE MODELS

WS150
WS300
WS300D
HTNS 11 Scale Inhibitor





Visit www.insingermachine.com for Insinger spec sheets, manufacturers representatives, technical manuals and much more!