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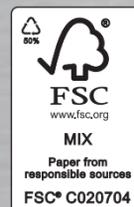
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Innovation in your kitchen

• Food waste disposers • Steaming hot water taps





Welcome to the cool, calm, environmentally-responsible world of InSinkErator®. The world's leading name in sink appliances has assembled a range of brilliantly designed, aesthetically appealing products that are totally in tune with the way we live our lives today

Food waste disposers
Steaming hot water taps
Chiller

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Food waste disposers

Cleaner, more convenient and a responsible way to dispose of food waste

Talk about a must-have sink appliance for the modern kitchen! At the touch of a button, food waste is dealt with hygienically and instantly - rather than leaving it in a bin to encourage smells, bacteria and insects. And InSinkErator® food waste disposers don't just offer practical, contemporary convenience; they provide an environmentally sound answer to the growing problem of food waste. No less than 20% of household waste is food waste.



Air Switch



Strainer Basket





Fitted easily and discreetly under the sink, our disposers effortlessly grind food waste into tiny particles, without the use of knives or blades, that are easily flushed away down the standard kitchen drain to enter the local waste treatment system or a septic tank.



Food scraps that have been through our disposer, are flushed through the standard plumbing system and can be used to create biosolids or biogas as part of a modern waste management approach. When the recycled material is used as a power source, soil conditioner or fertiliser, the cycle begins again!

It goes without saying that we should not throw away more food than we need to. But when it does come to dealing with messy waste, food waste disposers from the world's number one brand save lots of hassle with pedal bins and dustbins.



InSinkErator food waste disposers offer a simple alternative solution to traditional disposal methods...

- Food waste is dealt with hygienically and instantly - rather than leaving it in a bin to encourage smells, bacteria and insects
- Less food waste has to be collected and transported to land fill sites - which helps to reduce greenhouse gases
- Safety isn't a problem for a young family - the grind ring does its work in seconds without the use of sharp blades



Introducing the Evolution® . . .

The InSinkErator® range offers a quieter, more powerful solution to waste disposal than ever before with the Evolution®100 and 200 models. Featuring two and three stages of grind technology, the Evolution® models are the finest grinding disposers available. Evolution quiet technology features a quiet operation up to 60% quieter than the standard disposer. When it comes to food waste disposers, this is a good as it gets.



Food waste disposers

A practical and comprehensive range

Every model is compact enough to fit neatly under the sink without taking up valuable storage space. Competitors can't match our reliable motor technology, our quietness of operation ideal for modern open-plan living, or our finer grinding. The Quick Lock® mounting assembly across the range makes for fast and easy DIY or professional installation. The models can be easily fitted to most sinks.

Batch Feed operation

For those who prefer the on/off switch built right into the disposer cover, InSinkErator® offers the cover control accessory. It's just right for efficient batch feed operation. Available for the Evolution® 200 and 100 models.



Evolution® 200

Top of the range, the Evolution 200 features three-stage grind technology and our quietest technology. It's our most powerful and quietest model. Don't worry about what you can and cannot grind... the Evolution 200 grinds all food. Full stop.

- Premium technology for everyone, especially those who enjoy entertaining regularly
- 60% quieter than standard
- Three stages of grinding - grinds all food waste for the finest grind
- Built-in air switch (in polished chrome or brushed steel) accessory for easy installation and added convenience
- Power booster circuit with micro-processor increases torque to tackle the most difficult to grind foods
- Stainless steel grind chamber (1,180ml) and stainless steel superior grinding elements handle all waste
- Stainless steel strainer basket and plug
- Cover control available for conversion to batch feed use
- Auto-reverse action for extended product life and trouble free operation
- 6 year parts and labour guarantee
- 0.75hp



Evolution® 100

Featuring two-stage grind technology and quiet technology, the Evolution 100 is more powerful and quieter than our standard range. It can grind virtually any food waste, including difficult items such as larger bones.

- Evolution® technology in a space-saving compact design
- 40% quieter than standard
- Two stage grind technology for a finer grind
- Built-in air switch (in polished chrome or brushed steel) operation for easy installation and added convenience
- Large grind chamber (1005ml) and superior stainless steel grinding elements handle even more waste
- Stainless steel strainer basket and plug
- Cover control available for conversion to batch feed use
- Auto-reverse action for extended product life and trouble free operation
- 5 year parts and labour guarantee
- 0.70hp



M-Series - New improved performance

Model 65+

The top model in our standard range has been improved, offering high performance continuous feed operation and able to handle large amounts of food waste.

- Good for all households and people who like to entertain
- Built-in air switch (in polished chrome or brushed steel) allows easy installation
- 20% quieter than standard models
- New and improved superior stainless steel grinding technology with standard grind chamber (900ml)
- Anti-microbial removable sink baffle which can be easily removed for cleaning
- 4 year parts and labour guarantee
- 0.65hp



Model 55+

This improved mid-range model is perfect for regular use in smaller households.

- Continuous feed operation
- Features a built-in air switch (in polished chrome or brushed steel) for convenient use, and easy installation
- New and improved superior stainless steel grinding technology with standard grind chamber (900ml)
- 3 years parts and labour guarantee
- 0.55hp



Model 45+*

The new entry level InSinkErator model is ideal for lighter use in small households.

- Continuous feed operation
- Features a built-in air switch (in polished chrome or brushed steel) for convenient use, and easy installation*
- New and improved galvanized grind technology with standard grind chamber (900ml)
- 2 year parts and labour guarantee
- 0.50hp



*Air Switch model only available for Great Britain with UK Plug

Steaming hot water taps

Relax, let a steaming hot and cold water tap do the work

Once you have one, you'll wonder how you ever did without it. No kettles, no leads, no clutter, no fuss... just up to 98°C steaming hot and cold filtered water at the flick of a lever. With their elegantly sleek lines, InSinkErator® models don't just bring style to the kitchen; they bring a level of convenience that fits today's busy lifestyles.

They also help you do your bit for the environment. Because you only heat as much water as you need, the taps are energy efficient and economical... saving you money every time they're used.

- Produces as many as 100 cups of up to 98°C filtered water per hour
- Safe, filtered hot water, also cold with some models
- Hot push-lever locking mechanism (3300 models)
- Easy to install in your existing kitchen
- Uses less energy than a 40 watt light bulb
- Based on an average household usage of 10 cups per day, your InSinkErator steaming hot water tap is approximately 20% less expensive to operate than a standard electric kettle when heating water

Up to 98°C, the perfect temperature...

Food and drink:

- Make tea, coffee and other hot drinks
- Prepare pasta and rice
- Blanche vegetables
- Create gravies, sauces and soups
- Thaw frozen food and warm ice cream scoops
- Re-hydrate dried food
- Clean fruit and vegetables

Practical uses:

- Washing up
- Remove lids from jars
- Clean wax from candle holders
- Remove labels from containers for recycling
- Add extra shine to silver
- Fill hot water bottles

Baby care:

- Warm bottles and food
- Clean without harsh chemicals



Steaming hot water taps

Water that tastes good, and does the environment good

InSinkErator's popular Steaming Hot Water Taps dispense filtered water at up to 98°C, the perfect temperature for making hot drinks, speeding up the preparation of pasta or vegetables, cleaning dishes and a host of other kitchen tasks. All taps feature an unobtrusive filter system under the sink that reduces chlorine, turbidity and other unpleasant tastes and odours.

It's difficult to imagine a safer more convenient way to provide instant hot water. All InSinkErator® taps are fitted with a safety shut-off feature. The 3300 model benefits from a hot water push-lever locking mechanism and the 1100 model has a self closing hot water valve that cuts off the hot water supply as soon as the lever is released. With InSinkErator® taps there are no cords or wires, just a stylish hot water tap that instantly dispenses hot or cold filtered water a touch of a lever.

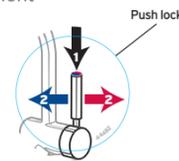


Can be used with chiller

HC3300

A top of the range addition to any kitchen, the HC3300 dispenses both hot and cold filtered water

- Modern contemporary design
- Produces approximately 100 cups of steaming hot water per hour
- Dispenses up to 98°C hot and cold filtered water
- Adjustable temperature dial
- Compact and convenient
- Unique single handle
- Hot push-lever locking mechanism



H3300

A stylish and modern design, the H3300 hot water tap is ideal for contemporary kitchens

- Modern contemporary design
- Produces approximately 100 cups of steaming hot water per hour
- Dispenses up to 98°C hot filtered water
- Adjustable temperature dial
- Compact and convenient
- Unique single handle
- Hot push-lever locking mechanism

HC1100

An elegant design the HC1100 dispenses both hot and cold water

- Elegant design
- Shut off valve to automatically stop flow of water
- Produces approximately 100 cups of steaming hot water per hour
- Dispenses up to 98°C hot and cold filtered water
- Adjustable temperature dial
- Compact and convenient
- You can team it with an InSinkErator Chiller product

GN1100

The GN1100 steaming hot water tap is convenient and compact

- Elegant design
- Shut off valve to automatically stop flow of water
- Produces approximately 100 cups of steaming hot water per hour
- Dispenses up to 98°C hot filtered water
- Adjustable temperature dial
- Compact and convenient

WRAS APPROVED PRODUCT All InSinkErator hot water systems are WRAS approved for your reassurance.

Chiller filtered water - on tap

Introducing the ultra-cool Under Sink Chiller from InSinkErator. This sleek unit is one of the most compact in the world and will fit neatly under sinks. It can be supplied with a dedicated cold water tap or you can team it with an InSinkErator **HC1100 steaming hot water tap** and have the best of both worlds... up to 98 degree hot and chilled water at the touch of a lever.

- Premium quality
- Compact size
- Thermostat control - choose temperature between 5 and 13 degrees Celcius
- High capacity of cold water supply 14-30L/h
- Easily installed with a WRAS approved installation kit
- Compression operation
- Supplied with cold water filter
- 2 year exclusive replacement warranty



Great with
the HC1100
steaming hot
water tap!

