

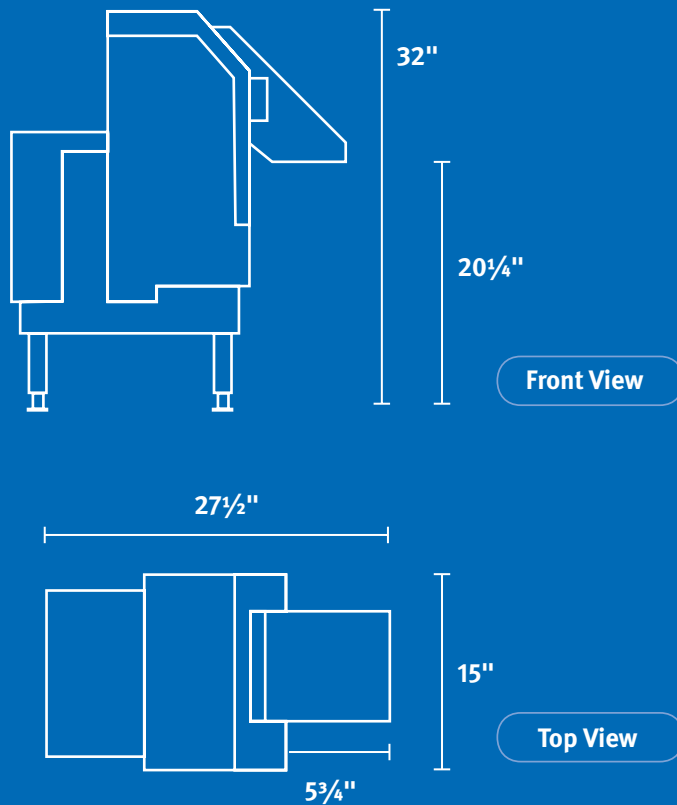
# sizing chart

Persons per Meal	Soiled Dish Table	Vegetable Prep Area	Salad Prep Area	Pot Sink	Meat/Seafood Prep Area
Up to-200	WX-200	WX-200	WX-200	WX-200	WX-200
200-300	WX-200	WX-200	WX-200	WX-200	WX-300
300-750	WX-300	WX-300	WX-200	WX-200	WX-300
750-1500	WX-300 (2)	WX-300	WX-200	WX-200	WX-300 (2)
1500-2500	WX-300 (2)	WX-300	WX-200	WX-200	WX-300 (2)

2500-over

Contact your food service consultant or In-Sink-Erator

## Waste Xpress model WX-200/WX-300



### A trusted name

For overall quality, reliability and service, In-Sink-Erator has been the No. 1 choice of food service consultants and equipment dealers for 17 consecutive years.\*

Our waste reduction systems give you the same long-life construction, performance and dependability that make In-Sink-Erator America's best-selling food waste disposer.

\*Cahner's Research

### Count on the industry's most complete service network.

You're assured of prompt, expert service from over 300 factory-authorized In-Sink-Erator service centers nationwide.

### One-year on-site warranty on parts and labor.

For more information, call toll free 1.800.845.8345 or visit our website [www.insinkerator.com](http://www.insinkerator.com)



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# WASTE X PRESS®

## food waste reduction systems



The most trusted name in food waste management





# reduce waste by 85%

## food waste reduction systems

For more than 60 years, we have been helping food service operations efficiently manage waste disposal.

That commitment continues with our series of high performance waste reduction systems.



### Improved Productivity

Waste Xpress systems process both liquid and solid waste, saving kitchen staff time on waste separation and trips to the dumpster. They can perform more productive tasks in a cleaner environment.

Cleaning and maintenance are quick and easy. Auger, auger screen and chute remove easily for cleaning, without the use of tools.

### How the System Works

The disposer grinds kitchen waste, which is then sent to the dewatering section where water is squeezed out. Solid waste is reduced by 85% of its original volume. They can process up to 700 lbs. per hour, depending on model. They're the perfect choice where space is at a premium.

### No Cardboard Required

To work properly, most pulpers require the use of cardboard. That can be a big problem for operations that don't use cardboard or where environmental regulations require recycling of cardboard.

Our systems are designed to work without cardboard. They efficiently process any and all of the wastes normally found in food service operations, including food scraps, paper place mats, napkins, sugar or jelly packets, milk cartons and drinking straws. A ratio of 50% food to 50% non-food waste is recommended for optimum performance.

### Stainless Steel Construction

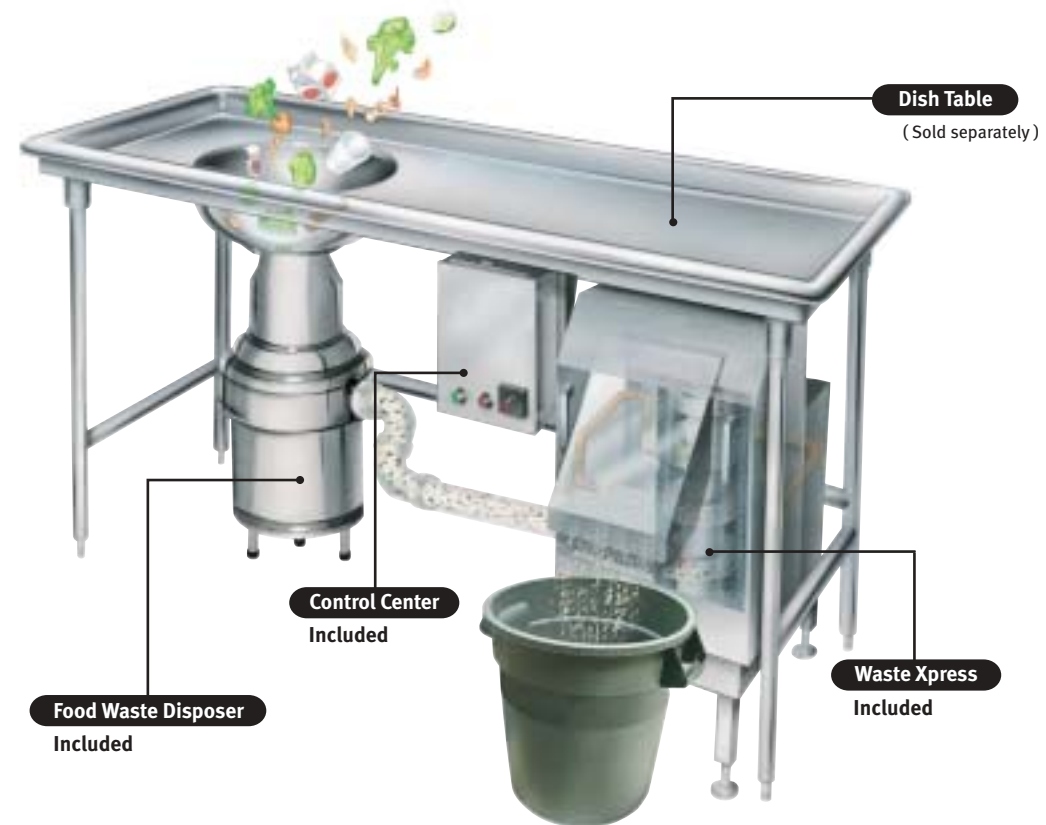
Our Waste Xpress systems give you In-Sink-Erator quality, performance and reliability.

- 2 and 3 HP disposer motors
- Easy to clean, no tools required
- Minimum water required



Waste Xpress Models WX-200, WX-300

Can be installed under any standard dish table



## Environmentally Friendly

Food waste disposers are generally considered the safest, easiest and most environmentally sound method of eliminating biodegradable food waste. Some municipalities even require disposers.

However, other municipalities have outdated waste water handling and treatment plant facilities. Food service establishments in these areas would benefit greatly from In-Sink-Erator Waste Xpress systems.

Our Waste Xpress systems reduce bulk waste volume and turn ten bags of waste into less than two. So there's less to haul away and less to pay the waste haulers. And the finely ground, semi-dry pulp breaks down quickly in landfills.



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restaurants  
correctional facilities



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