

**USER MANUAL****FOOD WASTE DISPOSER 500A-MC EXCELLENT SERIES  
FOR FREE-STANDING INSTALLATION**

Product Description   Installation   Safety   Operation   Service



**EC DECLARATION OF CONFORMITY**

We, the manufacturer: **Disperator AB**  
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hereby declare under our sole responsibility that the machinery,

Description: **Disperator Food Waste Disposer**  
Model / type: **510A-MC, 515A-MC, 520A-MC, 530A-MC, 550A-MC & 575A-MC**  
Place of origin: **Segeltorp, Sweden**

to which this EC-Declaration relates, fulfills all the relevant provisions of the Machinery Directive 2006/42/EC and the EMC-Directive 2014/30/EU.

The following harmonized standards have been used:

SS-EN ISO 12100:2010  
SS-EN ISO 13857:2019  
SS-EN 14120:2015  
SS-EN 60204-1:2018  
SS-EN 61000-6-2  
SS-EN 61000-6-3

This declaration relates exclusively to the machinery in the state in which it was placed on the market, and excludes components which are added and/or operations carried out subsequently by the end user.

Segeltorp, Sweden, March 31, 2021  
Disperator AB



Lars Holmqvist  
CEO

Folder: **A1003885**  
 Document **N14240EG**  
 no:

### Statement of Compliance

This is to verify that the food waste disposer/grinder models included in the product series 500, 500A, 500V, 500RS, 500EX, GTS-E65 and GTS-Mini manufactured by Disperator AB, Sweden, for installation as food waste handling equipment on ships and platforms, are, with respect to the size of the ground food waste, in compliance with MARPOL Annex V REGULATIONS FOR THE CONTROL OF POLLUTION BY GARBAGE FROM SHIPS, as amended in 2019.

Excerpts from applicable regulations:

**Regulation 4**

*Discharge of garbage outside special areas*

- 1 Discharge of the following garbage into the sea outside special areas shall only be permitted while the ship is en route and as far as practicable from the nearest land, but in any case not less than:
  - .1 3 nautical miles from the nearest land for food wastes which have been passed through a comminuter or grinder. Such comminuted or ground food wastes shall be capable of passing through a screen with openings no greater than 25 mm.

**Regulation 5**

*Special requirements for discharge of garbage from fixed or floating platforms*

- 2 Food wastes may be discharged into the sea from fixed or floating platforms located more than 12 nautical miles from the nearest land and from all other ships when alongside or within 500 m of such platforms, but only when the wastes have been passed through a comminuter or grinder. Such comminuted or ground food wastes shall be capable of passing through a screen with openings no greater than 25 mm.

**Regulation 6**

*Discharge of garbage within special areas*

- 1 Discharge of the following garbage into the sea within special areas shall only be permitted while the ship is en route and as follows:
  - .1 Discharge into the sea of food wastes as far as practicable from the nearest land, but not less than 12 nautical miles from the nearest land or the nearest ice shelf. Food wastes shall be comminuted or ground and shall be capable of passing through a screen with openings no greater than 25 mm.

Stockholm, February 26, 2021



Digitally Signed By: Johansson, Roger  
 Location: DNV GL Stockholm, Sweden  
 Signing Date: 2021-02-26

Roger Johansson  
 Senior Surveyor

If any person suffers loss or damage which is proven to have been caused by any negligent act or omission of the Society, then the Society shall pay compensation to such person for his proven direct loss or damage. However, the compensation shall not exceed an amount equal to ten times the fee charged for the service in question. The maximum compensation shall never exceed USD 2 million. In this provision the "Society" shall mean DNV GL AS as well as all its direct and indirect owners, affiliates, subsidiaries, directors, officers, employees, agents and any other person or entity acting on behalf of DNV GL AS.

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## 1. Safety Precautions







This manual contains instructions for installation, operation and maintenance of the food waste disposer (below also called the machine). It is therefore essential for the installer, union representatives and users of the machine to read the manual thoroughly prior to installation, commissioning, operation and overhaul & maintenance.

This manual must always be at hand where the machine is being used.

It is not only the general safety instructions in this section that need to be considered, but also the other special safety instructions given in this manual.

### 1.1. Safety Signs

The following safety signs are used in this manual and on the machine. Failure to comply with the safety regulations contained in this manual as well as on the machine may cause personal injury or damage the machine.

Read this User Manual before use	
Use protective goggles	
Use ear protection	
Warning for electric voltage	
General personal danger	
Warning for mechanically caused damage (rotating parts)	

**Warning plates located on or close to the machine must always be observed and kept legible.**

## 1.2. Personnel Qualifications and Training

All personnel managing the below tasks for the machine as described in this manual, must have the necessary qualifications to carry out this work. Areas of responsibility, scope of authority and staff supervision must be carefully defined by the machine owner. If the personnel do not have the necessary qualifications for this, they must receive training and instructions. Such training can be provided by the manufacturer / supplier. Moreover, it is the responsibility of the machine owner to make sure that all users read and understand the content of this User Manual.

### Moving the Machine

Staff responsible for moving the machine must have knowledge about the handling of the lifting gear and stopping devices and have knowledge of applicable safety regulations for these. If they lack this knowledge, they must receive the required training.

### Installation

Personnel responsible for the installation of the machine must have knowledge equivalent to education in industrial mechanics/technician. The electric connection must be performed by trained and certified electrician.

### Commissioning and Maintenance

Personnel responsible for commissioning, overhaul and maintenance of the machine must be familiar with all functions, and how to operate these functions. Furthermore, they must know of all safety precautions in this manual, and which in other respects also are valid where the machine is used.

### Operation

All persons who operate and maintain the machine must be aware of the risks that may occur with its use and as described in this manual.

### Service and Repair

Responsible personnel for service and repair of the machine must have knowledge equivalent to education in industrial and design mechanics, and also know and understand the technical data of the machine described in this manual. Assisting personnel for these jobs must be trained and performed repair work must be checked by the machine owner.



## 2. Company Profile

Disperator's business idea is to provide innovative and adaptive equipment for kitchens on land as well as galleys at sea, and for the food processing industry, which enables efficient collection of communitated food leftovers for anaerobic digestion or composting in subsequent stages, which is of benefit to society.

With over 70 years of experience in the development and production of such equipment, our devotion to this has resulted in the unique operational reliability required for the extreme conditions prevailing in the marine industry. Furthermore, our innovativeness has provided commercial kitchens on land with an alternative approach to handle food waste separation at source, complying with modern demands and being economically affordable.

Our product assortment is unique! Disperator can as the only manufacturer of such equipment offer all types of installation possibilities needed in a kitchen. Our basic range of five different series of water-based food waste disposers, consisting of three to six different sizes in each serie, which may be combined with as many as 13 different mounting assemblies. Furthermore, the advantage of the basic model's design is that the waste disposers may easily be integrated into other kitchen manufacturer's mounting assembly or furniture. Thereby, each workplace in a kithen or galley can be designed to its specific requirements regarding function, ergonomics and economy. To all this there is also the different series of water-saving processor technology for collection and storage of grinded food waste in a tank, as well as disposers that grinds food waste without any flushing water at all.

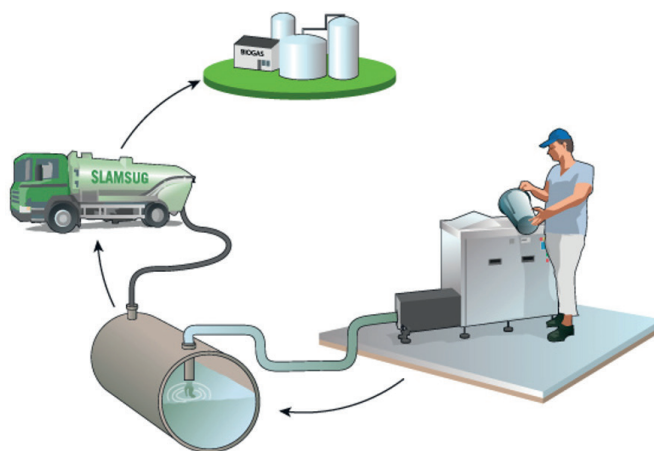
### 3. Product Description and Technical Specification

#### 3.1. Food Waste Disposer 500A-MC EXCELLENT-Series for free-standing installation

The immediate and efficient removal of the heaviest part of kitchen waste - the food scraps - is a necessity in any commercial kitchen. When using a Disperator waste grinder, the food waste can easily collect and reduce the total amount of waste hygienically and without heavy lifting or manual transfer to a waste storage - in volume, but especially in the handling of the total weight in different transport phases!

Disperator food waste disposers are used in kitchens and marine galleys around the world, providing an efficient and immediate removal of food waste whenever the need arises and thereby improving hygiene in the working environment, eliminating bad odors and bacteria formation and minimizing manual handling.

Regardless of the selected disposer model, the disposal procedure is the same. Food waste is fed down into the machine and with water ground into small particles for further transport in the sewer to a sealed and odorless special tank where the slurry and grease are separated from much of the liquid which flows out into the municipal sewer. Alternatively, all the sludge with liquid runs off in the municipal sewer to a water treatment plant. The tank is emptied by a vacuum truck approximately every four weeks or according to the driving schedule that applies in your municipality. Depending upon preference, the tank may be placed outdoors buried in the ground, as well as placed indoors. In water treatment plants as well as in anaerobic digestion facilities the slurry is converted into a valuable renewable energy resource (i.e. biogas), and often the digested residue which is left after biogas production can also be used as fertilizer on farmland. Biogas is today one of our society's most environmentally clean and desired energy forms, as fuel for vehicles as well as to produce heat and electricity.



Disperator's broad assortment of different technical solutions for source separation of food waste can be adapted to your specific kitchen and your specific working environment, regardless of size or layout, and regardless of the specific municipal's food waste handling rules in your community!

Our product range is designed with the user's needs in focus and meets today's requirements for handling of food waste. The high-quality grinding unit of specially alloyed steel together with the unique and well-proven sealing design between the grinding unit and motor provides the user with many years of operational reliability and low maintenance cost. The disposer's life span is extended further by the outer housing of stainless steel EN 1.4301 (AISI 304) and protection class IP55 for electrical components as standard.

The wide range of disposer sizes, and where each size fits all models of assemblies, makes it easy to customize each installation of disposer to fit all workplaces in kitchens onshore as well as at sea. The Excellent 500-Series disposers may be installed under sinks and washing lines, into tabletops and working benches or as freestanding separate units. Installation into an existing kitchen furniture manufactured by another supplier is also possible. For CE-marking an approved assembly with protection above disposer inlet is needed from Disperator or other manufacturer.

Standard delivery includes a complete start/stop unit with contactor and motor overload protector, and a complete solenoid valve with line strainer, which for some of the assembly models need to be installed and connected on site in the kitchen. Cold water will automatically flow when the disposer starts, flushing the food waste into the grinding chamber, and then into the sewer system or a storage tank.

Food waste disposers within the Disperator Excellent-Series have the Declaration of Compliance issued by DNV, verifying compliance with applicable sections of IMO MARPOL consolidated edition 2017 ANNEX V for disposal of ground food waste into the open sea

## 3.2. Technical Specification

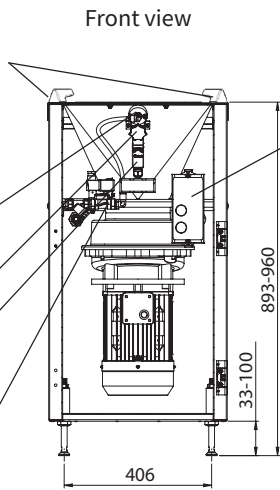
Flushing tower, 2 pcs. with air gap above feed hopper that meets the standard EN1717 for protection against re-suction in fresh water pipes in land based kitchens

Flushing nozzle, 1 pcs. for marine installation

Locking knob

Safety interlock switch, IP67, connected to disposer control circuit

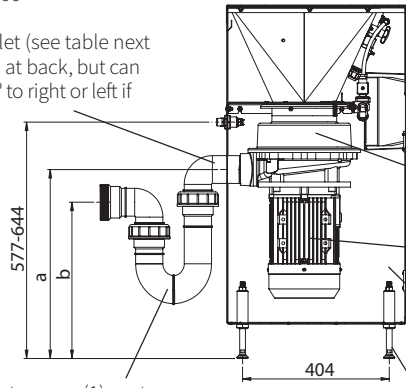
Solenoid valve, IP65 for automatic control of flushing water, incl. line strainer



Start & stop controller incl. motor overload protector, IP66

Disposer outlet (see table next page) placed at back, but can be turned 90° to right or left if requested

Left side view



Water trap see (1) next page. Slope of drain pipe 2:100

Stop and motor overload protector release button

Food waste grinding unit

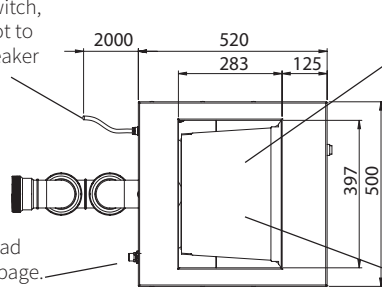
Motor, IP55 (see table)

Cabinet, stainless steel, EN 1.4301 (AISI304). As option EN 1.4401 (AISI316)

Adjustable legs 4 pcs.

2 m cable for connection to main electrical safety switch, see (1) next page, but not to earth leakage circuit breaker

Top view



Safety lid connected to safety interlock switch

Operator position

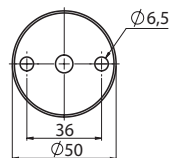
Magnetic cutlery trap as option

Incoming water, R1/2", (BSPT), external thread connected to a flexible hose, see (1) next page. For marine version with flushing nozzle inside the hopper should have a vacuum valve, see (1) next page

Top view

Feet for adjustable legs for fixing to floor/floorboard. See (1) next page for alternative fixing

Marine version



Land version



Front view

Plates for fixing in marine flooring as an option. See (2) next page for description.



All measurements in mm

Technical specification	510A	515A	520A	530A	550A	575A
Normal capacity, kg / hr	300	400	500	700	850	1000
Electrical power, kW	0,9	1,25	1,8	2,5	4,0	5,5
Rated current, A to be set on the disposer motor protector for the following voltages:						
400 V / 3-ph. / 50 Hz	2,2	2,7	3,7	5,5	9,0	12,0
440 V / 3-ph. / 60 Hz	2,2	2,7	3,7	5,5	7,5	10,0
480 V / 3-ph. / 60 Hz	2,2	2,7	3,7	5,0	7,5	10,0
Other 3 ph. voltage available	Models 510A and 515A are also available in 1-phase 220-240V, 50 / 60Hz.					
Control voltage	For marine installation the same as motor voltage, for land installation 230V / 50Hz					
Fuse rating, slow	10 A	10 A	10 A	16 A	16 A	16 A
Characteristic for automatic fuse	D (slow)	D (slow)	D (slow)	D (slow)	D (slow)	D (slow)
Disposer drain outlet	G2" (BSPP), internal thread			G2½" (BSPP), internal thread		
Height of disposer outlet, (a)	← a = 485-551 →			← a = 450-516 →		
Height of disposer water trap, (b)	← b = 397-463 →			← b = 362-428 →		
Gross / net weight, kg	69 / 60	71 / 62	74 / 65	85 / 76	88 / 79	93 / 84

Subject to change without notice

(1) Installation material needed but not incl. in standard delivery are:

- main electrical safety switch placed on wall/bulkhead for incoming electricity,
  - hose with protective steel-covered stocking (minimum inner-Ø9mm) for connection of cold flush water,
  - water trap for connection to disposer outlet,
  - vacuum valve (marine installation),
  - torque protection bar, 2 pcs. for fixing the machine in wall/bulkhead (as an alternative to fixing the legs in the floor/floorboard).
- Can be ordered from DISPERATOR.

(2) Fixing plates for cabinet legs that are welded to the floor (as an option for marine installations). These plates make it possible to loosen the cabinet's fixation in the marine floor when servicing the disposer.

- (3) User manual with installation and service instructions, laminated operating instructions and laminated safety instructions as well as electrical documentation are included in delivery.

## 4. Storage and Displacement

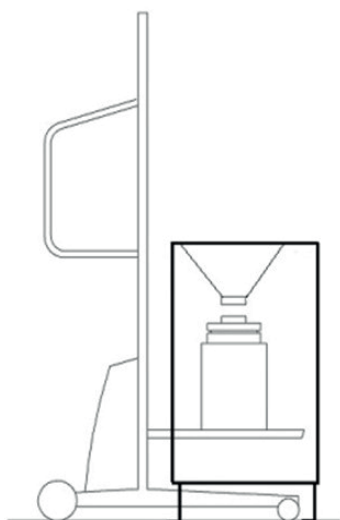
### 4.1. Storage of the Machine

If the machine will be stocked before installation and use the following applies:

- The machine should be stored in a dry and clean room where the relative humidity may not exceed 60%.
- Recommended storage temperature of -20 °C to + 60 °C.

### 4.2. Displacement of the Machine

The machine should not be lifted or moved by hand. During installation, we recommend using a pallet jack or forklift, and during service a lifting trolley for component parts in a machine (like a disposer placed inside a cabinet).




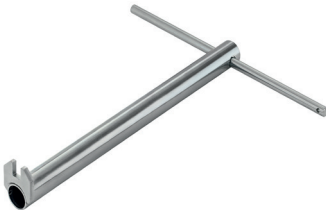
## 5. Included in Delivery

### 5.1. Documentation

- This User Manual
- Safety Instruction (laminated),
- Operating Instruction (laminated),
- Electric documentation (connection & wiring diagram and component layout diagram)

### 5.2. Food Waste Disposer

<p>Cabinet with integrated food waste disposer with motor size and voltage according to the delivery note</p>	
<p>Start/stop unit including contactor with motor overload protector.</p> <p>Control voltage according to the delivery note.</p>	
<p>Complete solenoid valve G½" (BSPP), internal thread and coil with voltage according to delivery note. Pre-assembled in cabinet.</p>	

<p>Line strainer G½" (BSPP), internal thread. Pre-assembled in cabinet.</p>	
<p>Jam release wrench, 1pc. for release of disposer grinding unit, if a non-grindable object by mistake happens to fall therein</p>	



## 6. Installation Description for the Machine

### 6.1. Assembly of the Machine

#### 6.1.1. Deployment of the Machine

Unless otherwise requested in your order, the machine is delivered with the legs on a pallet. To minimize the risk of injury, at least two people must be present when the machine is deployed. The machine has a net weight according to section 3.2 above, so the lifting equipment (eg forklifts, pallet lifts, lifting trolleys, lifting devices, etc.) to be used must be checked that it can handle this weight.

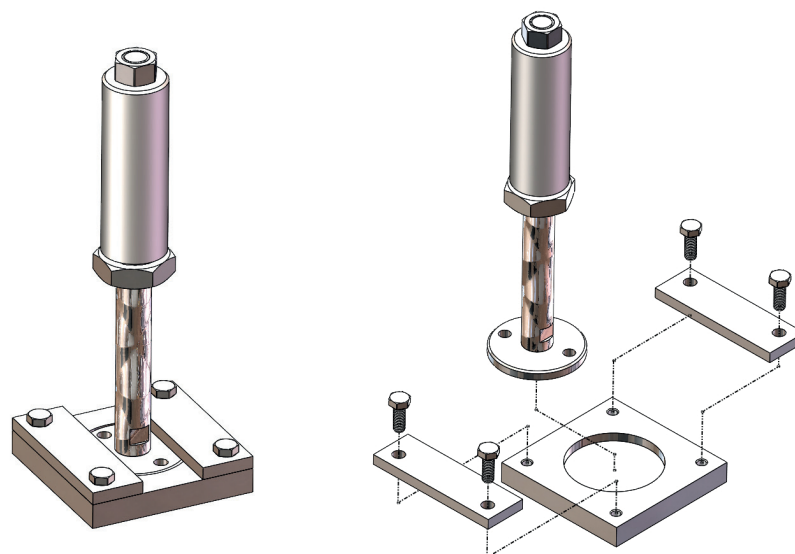
Lift the machine off the pallet. Carefully then move the machine to the designated installation site.

Before lowering the machine to the floor, adjust the four adjustable legs so that the desired machine height is obtained. To do this, loosen the four locknuts on the machine legs. When the machine is placed on the floor, check with a spirit level that it is horizontal, and readjust the legs if necessary. When this is done, tighten the lock nuts on the four machine legs again.

#### 6.1.2. Fixation of the Machine

The machine must be fixed so that during jamming and a quick stop (for example if a cutlery accidentally ends up in the machine) it is not disturbed from its position due to the torque of the disposer motor. This can cause unwanted forces on the machine's connection to the drain pipe (see section 6.3 below) which can cause leakage. If separate fittings can not be arranged for this fixing of the machine, there is an optional anti torque bar for delivery from Disperator for fixing the machine to the longitudinal wall (or corner wall). See section 5.2 above.

For marine installation, the machine is instead fixed with the help of, for example, plates that are welded to the floor, whereupon the machine's legs are placed and screwed onto these plates according to the pictures below. The machine legs with feet are included as standard in delivery for marine installation (see section 3.2 above), while the plates (if they cannot be arranged locally) can be ordered as an option from Disperator.

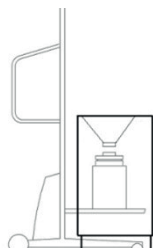


### 6.1.3. Changing the outlet direction of the machine

Unless otherwise requested in your order, the cabinet is delivered with the disposer's outlet on the back of the cabinet. Regarding the cabinet's location in relation to the drain connection in the floor / floor, it is possible to turn the disposer with outlet 90° to the left or to the right. If necessary, this is done as follows

Open the door, if necessary, remove it.

To avoid injuries when unscrewing the disposer from the connecting flange of the hopper, the bottom of the disposer must be supported by a lifting trolley.

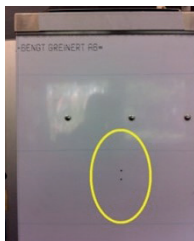


Unscrew the six nuts that hold the disposer against the connecting flange of the hopper. Unscrew the hood 4 nuts with washers and turn it one step clockwise, tighten the hood. For models 510A-520A pull with torque 9.5 Nm and for models 530A-575A pull with 21 Nm. Then turn the disposer with the outlet to the desired left or right position.



Check that the seal between the disposer and the hopper connection flange is correct before screwing the grinder back on. Tighten the six nuts evenly.

Punch a hole in the side panel to enable the outlet pipe to be connected to the disposer in the new position. For models with a motor power below 2.5 kW, the hole diameter should be 63-65 mm. For models with a motor power of 2.5 kW or more, the hole diameter should be 73-76 mm. There are two small marks on the left and right sides of the outer casing.



Use the upper mark for models with a motor power below 2.5 kW or the lower mark for models with a motor power of 2.5 kW or more, to center the position of the new hole.



The original hole for the drain pipe should be covered with a stainless steel plate that is screwed to the back. This plate can be delivered as an option by Disperator AB.

## 6.2. Connection of flushing water

For the machines ordered for connection to flushing water according to the requirements of standard EN 1717 (in the UK also WRAS), or to be installed in countries where this standard must be complied with, the machine's draft flushing water is delivered according to these requirements to prevent contamination by suction in drinking water pipes.

This standard EN 1717 defines five liquid categories that are or could come into contact with drinking water. Category 5 is the category with the highest protective requirements and which applies in all kitchens where food is handled, regardless of whether food waste management equipment is there or not. If stated when ordering, all Disperator's machine models can be delivered in accordance with the requirements for category 5, ie. the category with the highest protection against contamination of drinking water pipes.

Connection of flushing water to the delivered machine may only be carried out by a qualified VA installer and in accordance with current local VA regulations. DISPERATOR takes no responsibility for, according to standard EN 1717, a machine that is incorrectly connected to the drinking water line.

The machine's automatic rinsing water control is to be connected to cold rinsing water (hot water is not needed).

### 6.2.1. Water pipe DN15

To provide the correct amount of flushing water to the machine, the incoming water pipe (incl. accessories and protection devices against suction, cut-off valves, etc.) must have the same dimension as the connection to the machine assembly, ie. DN15. No throttling may exist up to the flushing water connection on the machine.

### 6.2.2. Line Strainer DN15 and Solenoid Valve DN15

The delivered line strainer, DN15 must be mounted in the flow direction before the solenoid valve, DN15 in the incoming cold water pipe to the machine. Also make sure that the line strainer and solenoid valve are mounted in the correct flow direction (see the arrow on these components), and that the nut on the line strainer (which is to be opened when cleaning the line strainer) is directed downwards. Line strainer and solenoid valve have G½" (BSPP), internal thread.

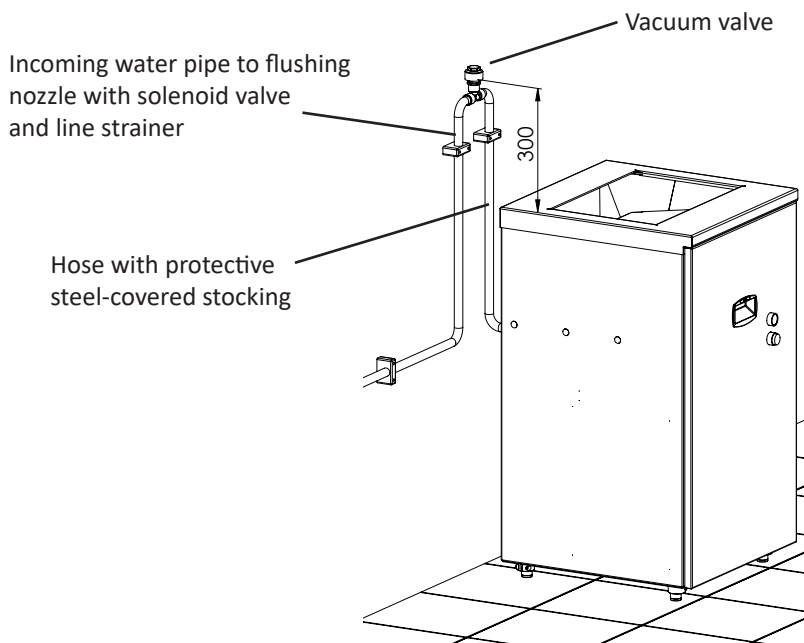
For funnel mounting that is welded into other manufacturers' table tops / workbenches, and for freestanding cabinet and table mounting, these components are pre-assembled from the factory on the assembly for connection to cold water supply. Connection to these assemblies is R½" (BSPT), external thread.

### 6.2.3. Hose with Protective Steel-Covered Stocking for Flushing Water, minimum inner-Ø 9 mm

Between the incoming water pipe mounted on the wall/bulkhead, and the connection for flushing water on the machine assembly, a hose with protective steel-covered stocking (with minimum inner-Ø 9 mm) must be fitted. This hose absorbs the compressive push in the pipe when the flushing water is turned on and absorbs any small vibrations which may occur during the grinding process of the disposer. This hose is not included in standard delivery but is available as an option from Disperator.

### 6.2.4. Other orders / installations for which standard EN 1717 does not apply

In cases where standard EN 1717 does not apply (eg countries outside the EU or marine installations) it is still recommended that a vacuum valve (non-return valve), G½" (BSPP), be installed on top of the lyre-shaped incoming water pipe according to the figure below. The vacuum valve protects the water pipe against re-suction in the event of overflow. Vacuum valve is not included in standard delivery but can be ordered as an option from Disperator.



The picture above shows an example of the location of a vacuum valve above a standard installation of a cabinet.

## 6.3. Connection of Machine Outlet to Water Trap and Sewer Pipe

Connection of water trap and sewer pipe to the delivered disposer must be done by an authorized installer of sewer supply and in accordance to valid local regulations. The water trap is not included in standard delivery but is available as an option from Disperator.

### 6.3.1. Dimensions

The water trap and the sewer pipe must have the same dimensions as the outlet flange of the disposer (i.e. DN50 for models 510, 515 and 520, and DN65 for models 530, 550 and 575), in order to allow free wastewater flow from the disposer. No throttling in the water trap and sewer pipe may exist.

### 6.3.2. Depth and Threshold of Water Trap

The depth of the water trap (measurement "d" in figure below) must be as small as possible in order to obtain the best possible flow with the largest amounts of food waste. The water trap must also be deep enough, so that the water threshold "d1" is approximately 100 mm for models 510, 515 and 520 and approximately 160 mm for models 530, 550 and 575.

### 6.3.3. Curves and Bends

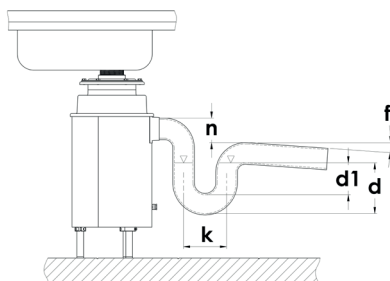
The water trap, and all bends in the sewer pipe, must be drawn without sharp bends or curves, according to local standards. The distance "k" in the figure below must be 100-120 mm for models 510, 515 and 520 and 130-150 mm for models 530, 550 and 575.

### 6.3.4. Level Difference of Water Trap

The level difference (measurement "n" in figure below) must be at least equal to the inner sewer pipe diameter, which is dependent on the wall thickness of the water trap (however approximately 50 mm for disposer models 510, 515 and 520 and approximately 65 mm for models 530, 550 and 575).

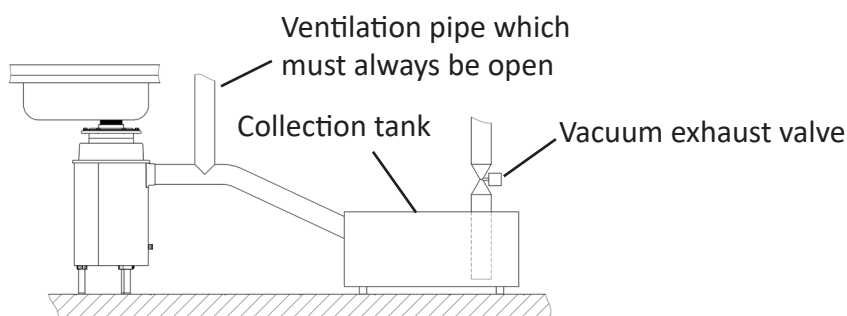
### 6.3.5. Slope of Sewer Pipe

The inclination of the sewer pipe (measurement "f" in figure below) should normally be 2:100 (minimum 1,5:100, maximum 3:100). Horizontal sewer pipes must always be avoided. Also greater inclination than mentioned above must be avoided, as the water then flows faster and away from the waste.



### 6.3.6. Vacuum Evacuation

For installations where the disposer is evacuated by means of a vacuum, a water trap must not be connected to the outlet of the disposer. Instead, the disposer is connected directly to the collection tank of the vacuum system. It is important that the sewer pipe, between the disposer and the collection tank, has a ventilation pipe that is always open (as shown in the figure below). A ventilation pipe must be fitted even if the collecting tank has automatic airing.



We emphasize that all users of vacuum evacuation are recommended to use an air inlet between the outlet of the disposer and the vacuum valve to reduce the risk of the grease content of the disposer's sealing packings being emptied during the vacuum evacuation.

As a complementary offering for those customers who do not accept an open-air inlet pipe, certain customers are using the solution described below, specifically with disposer for batch processing, such as the Disperator models MI hoppers and MB cabinets. In addition, we give the following alternative recommendation on the requirements for vacuum evacuation systems:

To prevent the seals from running dry, an automatic aeration valve can be installed in the line between the disposer outlet and an automatic vacuum valve. This vent valve opens at a certain pressure difference against an adjustable spring force and has a certified flow rate during evacuation. As soon as the vacuum valve closes, the air inlet valve also closes. The valve protects seals, carrier, and motor, blocks bad odors and avoids operating errors. This recommendation ensures that the service life of the disposer is maximized with regular maintenance.

## 6.4. Electrical Connection

The electrical connection of the delivered machine must be done by an authorized electrician and in accordance to valid local regulations.

The wiring made at the factory, and the electrical connections to be done during installation, are shown in the electrical wiring diagram attached to this manual. The machine's specific electrical data are given in this manual, section 3.2 above, as well as on its serial number plate located on its outer cover (in cabinet assemblies there is also an additional plate inside the cabinet).



### 6.4.1. Supply Voltage

Check that the supply voltage to be connected corresponds to the specified voltage on the machine's serial number plate.

### 6.4.2. Mains Fuses

Check that the supply voltage for the delivered machine is fused and protected as specified in section 3.2 of this manual.

### 6.4.3. Wall/Bulkhead Mounted Electrical Security Breaker

A separate wall / bulkhead mounted main electrical security breaker (circuit breaker) must be connected in the incoming power line to the machine. The electrical security breaker is not included in standard delivery but is available as an option from Disperator.

### 6.4.4. Cable Dimension

Use connection cable having 1.5 mm<sup>2</sup> wires for machines having a rated current up to 14A. For machines having a rated current above 14A, use 2.5 mm<sup>2</sup> wires. The rated voltage and current is specified on the machine's serial number plate.

### 6.4.5. Cable Protection

All electrical cables must be protected against damage by being securely fastened, for example to kitchen furniture or wall/bulkhead. If there is a risk that the cables can be damaged, for example by passing trolleys, then the cables must be protected by a flexible sleeve or conduit. The cables must never be kept on the floor/floor plate.



### 6.4.6. Earth Wire

- a) The earth wire must be longer than the main voltage wires, when connecting to the cable terminal block. This gives earth protection in case the voltage wires become unfixed in the cable nipple, allowing them to be pulled from their terminals.
- b) The machine must not be connected via residual current device, RCD (also called earth leakage circuit breaker). The reason is that the currents in all 3-phase motors during start-up are out of balance until the motor comes up to speed, why the RCD without intended reason will trip. Note also that when the machine's electrical connection is permanently installed through a wall / bulkhead mounted electrical security breaker (see item 6.4.3. above), usually under current rules in most countries no RCD is required.



### 6.4.7. Direction of Rotation for the Disposer

The disposer operates correctly irrespective of the motor's rotational direction. It is therefore irrelevant in which sequence the electrical phases are connected to the disposer motor.

**6.4.8. Protective Cover Connected to Safety Interlock Switch**

- a) Check the function of the safety interlock switch. The machine and its motor idling speed must stop before the protective cover above disposer inlet has been released and removed.
- b) If necessary, fine-tune the positioning of this switch and make sure it is properly fixed.
- c) Ensure that the key mounted on the protective cover can easily move in and out of this switch.
- d) Also make sure that the important mechanical seal around this key is in place and in good condition.





## 6.5. Start Up and Final Testing

Fasten the laminated operating and safety instructions (included in delivery) in a place on the wall / bulkhead where they are easily seen by the operator before the start of the machine.



### 6.5.1. Check before Start Up

Disconnect the power on the main electrical security breaker (placed on the wall/bulkhead) and lock it with a padlock if you need to leave the machine before this section 6.5 is completed.

Check that the rotary shredder in the inlet opening of the disposer turns freely 360° in both directions by hand, and make sure that no foreign object has been dropped into the grinding unit during installation.

### 6.5.2. Checks during Start Up

- a) Start the disposer and determine that the grinder rotate.
- b) Check for automatic flushing water. The water should come directly when starting the machine.
- c) Check assembly, flushing water connections and drain connections for possible leaks.
- d) Make sure that the safety interlock switch works properly according to section 6.4.8 above.

### 6.5.3. Final Measures

If the machine fails to operate, see section 8.3. "Trouble shooting" in this manual.

Before the documentation and the jam release wrench for the disposer grinding unit are handed over to the staff responsible for the machine in the kitchen/ galley, instruct this staff about the operation and daily maintenance of the machine, especially about what is said under section 7 and 8 of this manual.



## 7. Safety Instructions

# Read these safety instructions before using the machine!

1.



1.1 For continuously fed machine with open inlet for food waste

- There is a rotating disc under the machine inlet for food waste. Do not insert hand into this inlet when the machine is running.
- Use protective goggles when bones and silmlar types of hard food waste are fed into the machine.

1.2 For batch fed machines with tightly sealed top cover above the inlet for food waste  
There is a rotating disc under the machine top cover. Do not open this protective cover when the machine is running.

2. If the machine is running even though the interlock (protective cover) above the machine inlet is open, press the red stop button, disconnect and lock the main electrical safety breaker on the wall/ bulkhead with a padlock, and call for service.



3.

During all overhaul and service work on the machine, the main electrical safety breaker on the wall/bulkhead must be locked in the OFF-position with a padlock.

4.



Depending on how the machine is assembled to the surrounding kitchen/galley furniture, it may emit a noise level of more than 70dB(A). Use hearing protection when bones and sililar types of hard food waste are fed into the machine.

5.

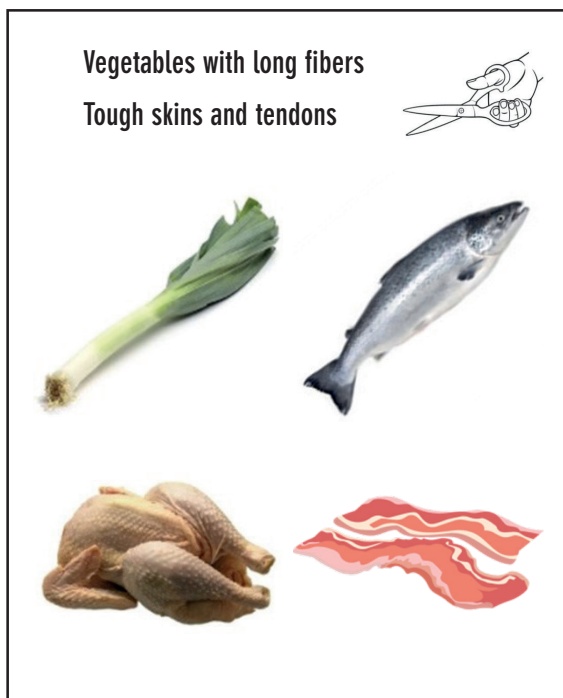


Immediately press the red stop button if e.g. cutlery or other non-grindable items are found in the food waste or accidentally are dropped into the machine, or if unfamiliar noises are heard. See section 8.3, "Trouble shooting" in the user manual.

## 8. Operating Instructions

**The machine is intended for collection of food waste only!  
Also note the following:**

1. Food waste that is difficult to grind, such as vegetables with long fibers, tough fish skins and sinewy meat, should when being fed into the machine be divided into pieces of 3-5 cm (1-2 inch) and mixed with other food waste.



2. Dry and sticky food waste (such as steamed rice, pasta, mashed potatoes, bread) should soak in water before being fed into the machine.



For processors in the GTS-series, extra flushing water can if needed also be added by pressing the blue button.

3. Hard shells in various forms (e.g. from clams, oysters, crabs etc.) must not be fed into the machine as it among other things causes drainpipe blockages.



Also larger amounts of eggshells must not be fed into the machine as it also causes drainpipe blockages.



- 4.1 For continuously fed machines with open inlet for food waste and having a motor power of 2.5kW or more, also larger amounts of bones, and larger sized bones, can be mixed with other food waste when being fed into the machine.



- 4.2 For batch fed machines of 2.5kW or more, and with tightly sealed top cover above the inlet for food waste, also any single larger sized bone can be mixed with other food waste when being fed into the machine.

## 8.1. Start and stop



1. Press the green button (1) – disposer and flush water starts.
2. Feed food waste into the disposer in an even and continuous manner.
3. The machine is on for a pre-set period and will then stop automatically – first the disposer, thereafter the flushing water. Desired time periods are adjustable on timer relays.
4. For manual stop, press the red button (0) - the disposer will stop within 5 seconds. When the grinding is completed the motor's idle sound is heard.

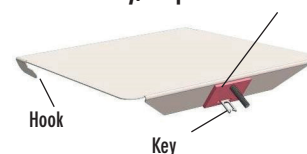
## 8.2. Daily cleaning of the disposer

1. Press the green button (1) - the disposer and flushing water starts. Flush clean.
2. Press the red button (0) - the disposer stops within 5 secs.
3. Use the main electrical safety switch (placed on the wall/ bulkhead) to disconnect electrical supply. Lock the switch with a padlock if you need to leave the disposer temporarily before cleaning completed as per item 8 below.
4. Use protective gloves.
5. Remove the protective lid above disposer inlet in the hopper, by unscrewing the black star knob on the outside of the hopper inside the cabinet.

**IMPORTANT** – with the same knob, instead screw on the sealing plug which hangs in a rope in the cabinet. The plug should then cover the two holes in the hopper wall so that water and waste do not penetrate into the cabinet during cleaning.



6. Clean the inside of the hopper (carefully below the cabinet top plate), and the underside of the protective lid. If necessary use a mild detergent.
7. Check that the seal around the key on the lid is in place and in good condition. If necessary, replace seal.



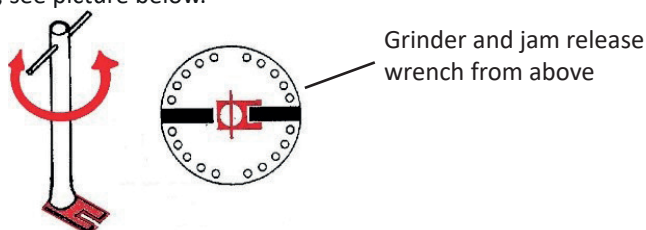
8. Remove the sealing plug and remount the protective lid in the hopper. Then the key on the lid slips into the interlock switch that closes.
9. When the safety lid is in place, tighten the knob.
10. Use the main electrical safety switch (placed on the wall/ bulkhead) to connect the electrical supply.
11. Press the green button (1) to start and empty the disposer on waste.
12. Press the red button (0) - the disposer stops within 5 seconds.

## 8.3. Trouble Shooting

### 8.3.1. Disposer Reduces Speed, Stops or does not Start

A humming sound might be heard from the disposer motor

1. Press the red stop button (0).
2. Use the main electrical security breaker placed on the wall/bulkhead to disconnect electrical supply. Lock the breaker with a padlock if you temporarily need to leave the machine before step 11 below is completed.
3. Use protective gloves. Open the protective cover above the disposer inlet. Check if something is jammed in the disposer grinding unit.
4. If something is jammed, place the jam release wrench on the center washer. The recess on the lower plate of the wrench should grab one of the two bars on the disc of the grinding unit, see picture below.

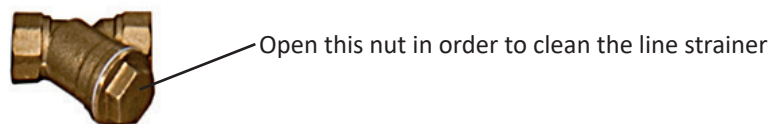


5. Release the disc of the grinding unit by rotating the wrench backwards and forwards until this shredder disc rotates freely a complete turn in both directions. If needed, extend the bar on the wrench and hit the bar with a hammer/rubber mallet.
6. Remove the jam release wrench.
7. Remove any non-grindable object from the disposer grinding unit, e.g. cutlery.
8. Close the protective cover above the disposer inlet, and make sure that it is completely closed. Also make sure that the related interlock switch connects.
9. Check wall fuses/automatic breakers. Change/reset if needed.
10. Reset motor overload protector by pressing in the red button (0) on the start & stop unit.
11. Connect the electrical supply on the main electrical security breaker placed on the wall/bulkhead.
12. Press the green button (1) to start and empty the machine.
13. Press the red button (0) - the machine stops.



### 8.3.2. Machine Starts but there is no Flushing Water

1. Is the shut off valve in the water supply pipe open? If not, open this valve.
2. Is a clicking sound heard when activating the solenoid valve (starting the machine)? If not, change the coil.
3. Is the line strainer clogged? Turn off water supply, open nut on strainer and clean. Close nut on strainer carefully without damaging the seal, and make sure it is tight when the machine is restarted.



4. Have timer relay settings been changed by mistake, or is timer out of order?

### 8.3.3. Machine does not Start and makes no Sound

1. Check that the protective cover above the disposer inlet is in place and properly closed.
2. Check that the main electrical security breaker on the wall/bulkhead is in ON-position.
3. Make sure the wall fuses / automatic breakers are in order and switched on.
4. Check that the motor overload protector for the disposer is reset by pressing in the red button (0) on the start & stop unit.

**If the fault cannot be remedied, please contact authorized service personnel or Disperator AB / local representative. Always provide the machine's serial number when contacting Disperator.**

## 9. Service Instructions

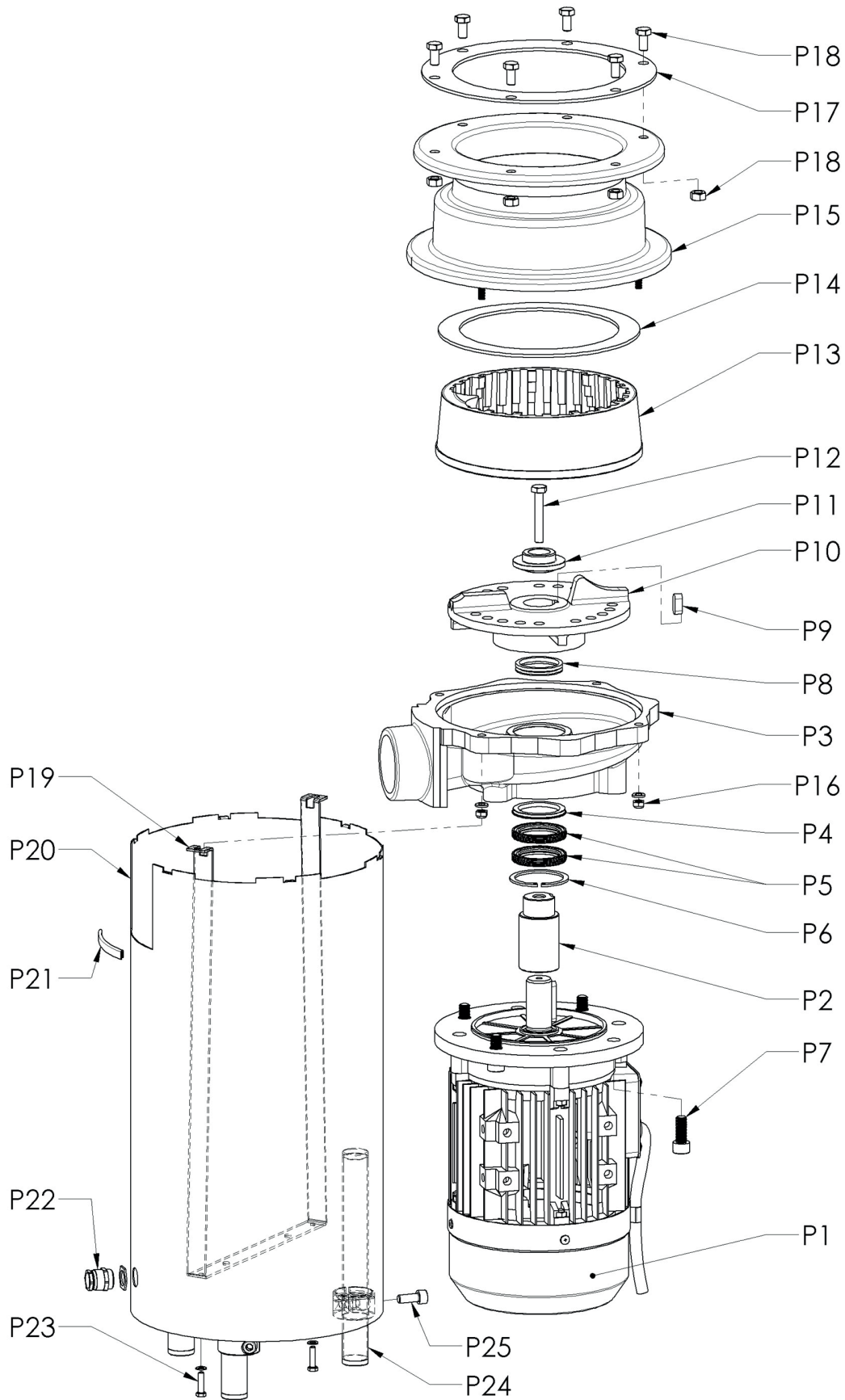
### 9.1. Authorization

Disconnection and reconnection of the machine to incoming water & sewer service and electricity may only be carried out by authorized personnel and in accordance with valid local regulations.



Upon delivery of the machine, its electrical documentation is attached to this user manual.

**9.2. Exploded Views and Spare Parts List for the Disposer**





**SERVICE PACKAGE 1 - Parts to be replaced during disassembly and for overhaul maintenance**
**The parts in service package 1 are not sold separately**

Position No:	Qty:	Denomination:	Spare Part No:
P4	1	Washer for V-ring seal	-03/00
P5	2	Axle seal, with stainless spring	-03/02
P6	1	Locking ring	-03/03
P7	4	Screw for end shield assembly	-23
P8	1	V-ring seal	-03/01
P9	1	Key for carrier	-10
P12	1	Axle screw	-07
P14	1	Seal for stationary shredder	-05
P16	4	Locking nut and washer for hood assembly	-25
P17	1	Seal for hood flange	-08
P18	6	Screw and nut for disposer assembly	-22
P23	2	Screw and washer for housing assembly	-26
<b>Not depicted parts</b>			
P26	1	Special grease for seals and carrier	-04
P27	1	Rubber sealing compound	-09

**SERVICE PACKAGE 2 - Parts that together with parts in SERVICE PACKAGE 1 must be replaced due to wear**

Position No:	Qty:	Denomination:	Spare Part No:
P2	1	Carrier	-18
P4	1	Washer for V-ring seal	-03/00
P5	2	Axle seal, with stainless spring	-03/02
P6	1	Locking ring	-03/03
P7	4	Screw for end shield assembly	-23
P8	1	V-ring seal	-03/01
P9	1	Key for carrier	-10
P10	1	Rotary shredder	-02
P11	1	Axle washer	-06
P12	1	Axle screw	-07
P13	1	Stationary shredder	-01
P14	1	Seal for stationary shredder	-05
P16	4	Locking nut and washer for hood assembly	-25
P17	1	Seal for hood flange	-08
P18	6	Screw and nut for disposer assembly	-22
P23	2	Screw and washer for housing assembly	-26
<b>Not depicted parts</b>			
P26	1	Special grease for seals and carrier	-04
P27	1	Rubber sealing compound	-09
P31	1	Carrier removal screw	




**OTHER PARTS - Parts that should be replaced as needed**

Position No:	Qty:	Denomination:	Spare Part No:
P1	1	Motor with drained upper flange	-14
P3	1	End shield	-13
P15	1	Hood	-16
<b>Below parts with Pos. No. P19 – P25 are not used for disposers installed in closed cabinet models</b>			
P19	1	Strap for housing	-17
P20	1	Housing	-15
P21	1	Sealing list for housing	-15/01
P22	1	Cable gland with nut	-19
P23	2	Screw and washer for housing assembly	-26
P24	3	Adjustable disposer leg (only for Model 520, 530, 550 and 575)	-29
P25	3	Screw for disposer leg	-29/01
<b>Not depicted parts</b>			
P28	2	Axle seal, motor drive end and motor non-drive end	-14/01
P29	2	Bearing, motor drive end and motor non-drive end	-14/02
P30	1	Key for motor shaft	-14/03
<b>Parts depicted on the next pages</b>			
P17	1	Noise damping seal (alternative to spare part No. -08)	-08/1
P32	1	Torque protection bracket for fixation of disposer in wall/bulkhead	-28/V
P33	1	Jam release wrench for rotary shredder	-31
P34	1	Solenoid valve, G½" (BSPP), internal thread, incl. coil, cable plug and fixing washer	-35
P35	1	Coil for solenoid valve	-36
P36	1	Line strainer, G½" (BSPP), internal thread	-37
P37	1	Start & stop unit incl. contactor with motor overload protector	-38
P38	1	Contactor with coil	-38/1
P39	1	Start contact	-38/2
P40	1	Motor overload protector	-38/3
P41	1	Safety Interlock Switch	-39
P42	1	Seal to interlock switch	-39/01
P43	1	Key for Safety Interlock Switch	-39/03
P44		Timer	-

**Always state machine serial number and spare part number (see above) when ordering spare parts.**

**NOTE! That the correct quality and strength of all nuts and screws used are important. Disperator can not guarantee the safety if other screws and nuts than those ordered from us are used.**

<p>P17</p>	<p>P32</p>	<p>P33</p>
<p>P34</p>	<p>P35</p>	<p>P36</p>
<p>P37</p>	<p>P38</p>	<p>P39</p>
<p>P40</p>	<p>P41</p>	<p>P42</p>

		
<p>P43</p>	<p>P44</p>	

### 9.3. Overhaul of Protection Cover with Switch, Assembly and Connections

The below designations within brackets refers to the position numbers on the exploded view drawing with associated spare part list of the disposer in section 9.2.

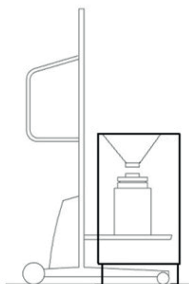
The following checks of the machine must be done in accordance with the table in section 9.6, "Overhaul and Maintenance Intervals" – i.e. make sure that:

- all screws and nuts (P18) between disposer and assembly are tightened and in good condition,
- disposer connection to the sewer pipe is sealed and fixed,
- the flushing water connection for disposer is sealed and fixed,
- all cable glands are tight and fixed,
- the disposer is securely fixated either to the wall/bulkhead or the floor/floor plate.

### 9.4. Dismantling of Disposer

The below designations within brackets refers to the position numbers on the exploded view drawing with associated spare part list of the disposer in section 9.2.

1. Use the main electrical security breaker on the wall/bulkhead to disconnect electrical supply and lock the breaker with a padlock.
2. Disconnect the flushing water supply to the disposer by closing a valve in the supply line.
3. Disconnect the disposer motor (P1) connection cable from the start & stop control unit.
4. Disconnect the water trap from the disposer outlet on the end shield (P3).
5. Use a trolley which lifting plate can be inserted under the disposer, or alternatively a steady jack with lifting plate. Detach the disposer from the assembly (6 screws and nuts, P18), and remove possible disposer fixation from the wall/bulkhead or floor/floor plate. Move the disposer to a suitable workbench for the continued dismantling.



For disposers installed in closed cabinets (e.g. the models in 500-MB and 500-MC series) the parts with position number (P19) up to and including (P25) are not used. For these start the dismantling of the disposer from item 8 below by loosening the four nuts with washers (P16).

6. Turn the grinder upside down and remove the housing (P20) by loosening the two screws (P23), and loosen the cable gland (P22) and insert the cable into the housing.
7. Mark on the end shield (P3) the position of the strap (P19) and then remove it by loosening two nuts (P16). Turn the grinder over again. Loosen the remaining two nuts with washers (P16).
8. These four nuts (P16) must always be changed for new ones before reassembly, as they are lock nuts. Note the location of the disposer outlet on the end shield (P3) relative to the hole pattern on the hood (P15) upper side, so that the outlet later may be reassembled in the same direction. For this purpose, is also an arrow engraved on the hood (P15) lower edge, which when reassembling shall be above the outlet of the end shield (P3). Remove the hood (P15).
9. Remove the seal (P14) on the stationary shredder. This seal must always be replaced with a new seal when reassembled.

10. Pry the stationary shredder (P13) loose from the end shield (P3) using a crowbar that levers against the large tooth on the inside edge and is supported by the rotary shredder (P10) close to one of the two shredder blades. See photo below.



11. Loosen the axle screw (P12). If the rotating shredder (P10) keeps turning, and cannot be held still manually, use a pipe wrench to hold one of its shredder blades. Alternatively, lock the rotary shredder with a screwdriver placed through one of the holes at the disposer outlet (see photo below).



12. Remove the rotary shredder (P10) by placing two crowbars opposite one another under the edge of the shredder, supported by the side of the end shield (P3). See photo below.



13. Remove the V-ring seal (P8) and loosen the 4 fixing screws (P7) of the end shield (P3). Note the position of the outlet on the end shield (P3) relative to the terminal box for cable connection on the motor (P1), so that this outlet will receive the same direction when reassembling the disposer. Remove the end shield.
14. Inspect the washer (P4) for possible wear caused by the V-ring seal. Replace the washer if necessary.
15. Turn the end shield (P3) upside down and remove the locking ring (P6) by means of a circlip pliers. See photo below. With some adequate protection in between (e.g. a piece of wood as in the below photo), apply pressure to the washer (P4) in order to get the two axle seals (P5) out.



After this dismantling make sure that the surface of the sealing washer (P4) remains in good condition.

16. Examine the contact surfaces of the carrier (P2) for wear caused by the axle seals. There should only be two small symmetrical (barely noticeable) tracks on the carrier (P2) if it is to be reused. If the tracks are noticeable, asymmetrical or more than two, replace the carrier.



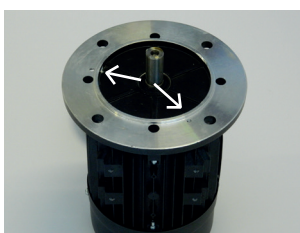
17. Terminate dismantling here if carrier (P2) and motor (P1) are not to be replaced. Start the reassembling of the disposer from item 5 in section 9.5. below.

**The V-ring seal (P8) and the two axle seals (P5) with special grease (P26) together with stationary seals (P14) and (P17) must be replaced at each dismantling.**

18. In Service Package 2 a disassembly screw (P31) for the carrier (P2) is included. Use this screw on top of the carrier and screw it down. This will remove the carrier from the motor axle. If needed, use the rotary shredder (P10) as a handle to prevent the motor axle from rotating. Alternatively, hold the carrier with a pair of pliers and a soft cloth in between as shown in the photo below.

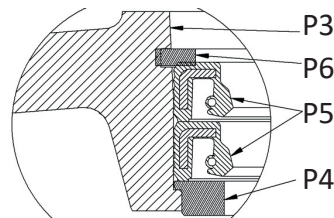


19. When changing the motor (P1), make sure that the new motor has the same classification and quality as the original. The motor must have two holes in the upper flange to allow for ventilation and drainage of water condensation (see arrows on photo below and original motor). When drilling these holes in the motor upper flange, it is important to drill at the correct angle, so that it does not penetrate the motor winding. All replacement motors delivered by Disperator have premade drainage holes.

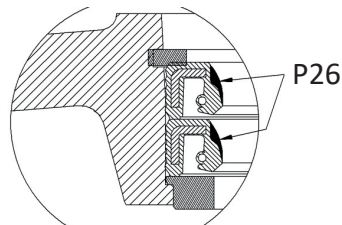


## 9.5. Assembly of Disposer

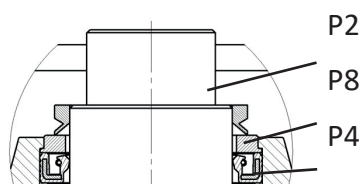
1. Clean all components carefully. Wipe the surface of the motor (P1) upper flange and its shaft. Make sure that there is no dust or grease residue.
2. Make sure that the motor shaft key (P30) is in the correct position. Apply a thin layer of Disperator special grease (P26) on the motor shaft.
3. Wipe the carrier (P2) clean on the inside and outside.
4. Mark onto the motor shaft the depth of the hole in the carrier (P2). From the top of the motor shaft, this measure is 38 mm for models 510, 515, and 48 mm for model 520, and 58 mm for models 530, 550 and 575. Carefully press the carrier (P2) onto the motor shaft all the way down to the mark. If hand power is not enough, use the axle screw (P12) as a mounting tool. If needed, use the rotary shredder (P10) as a handle to prevent the carrier from rotating.
5. On the end shield (P3), clean the center hole for the axle seals (P5).
6. Place the washer (P4) in the end shield with the flange facing towards the motor (see the sketch below under item 8, where the parts are seen with the end shield placed upside down as on the photo to the left).
7. Grease the sealing face of this center hole in the end-shield (P3) with special grease (P26).
8. To avoid damaging the seals (P5, 2pcs), press each seal one at the time into position in the end shield using a tool (for example a shaft end or other round bar, see below photo) that has the same outer diameter as these seals. The seals shall be placed with the opening and stainless spring upwards towards the washer (P4) according to the below sketch.



9. The seals are fixated by fitting the locking ring (P6) into the groove in the end shield (P3) according to the above sketch under item 8. Tap on this ring to ensure that it is seated properly in the groove in the end shield.
10. With a clean and soft putty knife fill the grooves along the sealing lips in the axle seals (P5) with special grease (P26). Be sure no dirt or particles happen to fall into this greasing.



11. With a clean soft cloth lubricate a thin layer of special grease (P26) on the carrier (P2) sealing surface for the axle seals (P5).
12. With reference to section 9.4, item 13 above, refit the end shield (P3) so that its outlet ends up 180° offset from the motor (P1) terminal box for cable connection. Take great care so that the lips on the axle seals (P5, 2pcs) not are damaged. For disposer models 510, 515 and 520 secure the end shield with tightening torque 47 Nm on the four screws (P7), and for models 530, 550 and 575 secure the end shield with tightening torque 81 Nm on the four screws (P7).
13. Grease the sealing lip of the V-ring seal (P8) and its seal washer (P4) using special grease (P26). Fit the V-ring seal over the carrier (P2) with its seal lip against the seal washer (P4).





14. Insert a small click of special grease (P26) into the keyway of the carrier (P2) and push on the key (P9).
15. Wipe clean the axle hole in the rotary shredder (P10). Also make sure that the mating surfaces on the end shield (P3) and the stationary shredder (P13) are clean.
16. Carefully fit the rotary shredder (P10) on the carrier (P2).
17. Wipe the carrier (P2) clean from excess grease.
18. Apply a layer of rubber sealing compound (P27) over the joint between rotary shredder and carrier (see photo below). Make sure that no sealing compound enters the screw hole of the carrier.



19. Fit the axle washer (P11) on the rotary shredder. Apply rubber sealing compound around the underside of the entire head of the axle screw (P12) and mount this screw. Make sure that sealing compound is squeezed out around the entire circumference of the axle washer, and also around the entire head of the axle screw. For disposer models 510 and 515 the axle screw is tightened with torque 9,3 Nm, and for model 520 the axle screw is tightened with torque 22 Nm, and for models 530, 550 and 575 the axle screw is tightened with torque 44 Nm.
20. Apply a thin uninterrupted string of rubber sealing compound (P27) in the seat of the end shield (P3) in which the stationary shredder (P13) should be pressed down. See below photo.



21. Carefully position the stationary shredder (P13) with its upper large tooth closest to the outlet of the end shield (P3).
22. Tap around the top of the stationary shredder (P13) with a plastic hammer to fix it in the end shield (P3), and make sure that the stationary shredder is all the way down in the seat of the end shield.
23. Secure the stationary shredder (P13) to the end shield (P3) by hammering 6 punch marks on the end shield with even distances around the joint between these two articles. See below photo.



24. Fit a new rubber seal (P14) on the top of the stationary shredder (P13). Make sure that it is centered.
25. Wipe clean the surface of the hood (P15) that faces the rubber seal (P14).
26. Carefully fit the hood (P15). For the upper hole pattern of the hood to end up in the same way as before dismantling, the outside arrow mark on the hood lower edge shall be positioned centrally above the waste outlet on the end shield (P3). This to make sure that the disposer outlet will have the same direction towards the sewer connection as before. Also feel with your fingers that the seal (P14) still is centered.



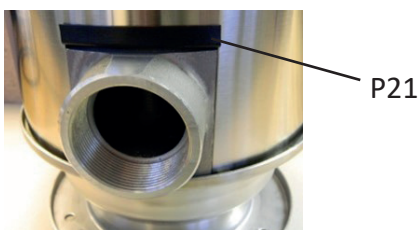
27. Secure the hood (P15) with 2 pcs. of washers and 2 pcs. of new unused locking nuts (P16) in the two positions that have no previously made markings for the strap (P19, see section 9.4, item 7 above). Tighten these two lock nuts (P16) only a little so that the seal (P14) is fixed. The final tightening is made after the strap (P19) has been fitted as per item 29 below.

For disposers installed in cabinet models (e.g. model 500-MB and 500-MC) the parts with position number P19 up to and including P25 are not used. For these disposers secure the hood (P15) with 4 pcs. of washers and 4 pcs. of new unused locking nuts (P16). Tighten all these lock nuts crosswise with torque 9,5 Nm for models 510, 515 and 520, and with 21 Nm for models 530, 550 and 575. Continue the assembly of the disposer installed in cabinets from item 34 below.

28. Turn the disposer upside down.
29. Place the strap (P19) diagonally over the two remaining screws and fix it with 2 pcs. of washers and 2 pcs. of new unused locking nuts (P16). Tighten all four lock nuts crosswise. For models 510, 515 and 520 with torque 9,5 Nm and for models 530, 550 and 575 with 21 Nm.



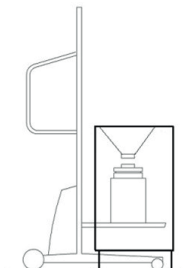
30. Pass the motor cable through the cable gland (P22) in the disposer housing (P20).
31. Mount the disposer housing (P20) over the motor (P1). While the housing is being lowered over the motor, pull the cable so that the remaining part of the cable comes out through the cable gland. Make sure that the sealing strip (P21) is in the right place on the housing. Also make sure that the six small "heels" of the housing (P20) end up inside the lower edge of the hood (P15).



32. Fasten the housing (P20) to the strap (P19) with 2 pcs. of screws and 2 pcs. of washers (P23).



33. Pull out the cable as far as it goes through the cable gland. Then feed back about 5 cm to get a good relief of the cable. Lock the cable by tightening the nut of the cable gland (P22). Turn the disposer over again.
34. Check with a blade measure that the stationary seal (P14) is properly fixed between stationary shredder (P13) and hood (P15).
35. The disposer is now ready to be remounted under the assembly using the same trolley with lifting plate (or the same steady jack with lifting plate) as previously used when the disposer was dismantled. Be aware of the motor power supply cable so it does not get pinched and damaged.



36. Make sure that the seal for the hood (P17) is placed correctly before you move the disposer into position under the assembly for mounting with 6 pcs. of screws and nuts (P18).
37. Refit any disposer fixation to the wall/bulkhead or floor/floor plate.
38. Reconnect and seal the water trap with sewer pipe to the outlet on the disposer end shield (P3).
39. Reconnect the disposer motor (P1) connection cable to the start & stop control unit according to the electrical connection diagram supplied with the machine from Disperator.
40. Reconnect electrical supply using the main electrical safety breaker on the wall/bulkhead.
41. Reconnect the flushing water supply to the disposer by open the valve in the supply line.
42. Start up and test the disposer according to applicable start-up procedures described in section 6.5 of this user manual.

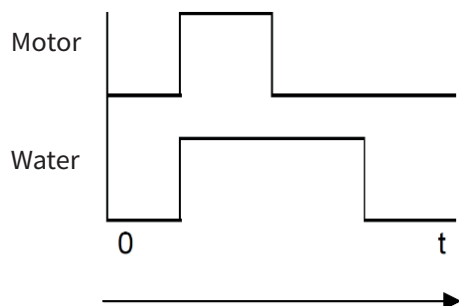
## 9.6. Timer control and Settings

For cases where the machine comes installed with a timer. See below for timer function and settings that matches the machine.

### Timer control TIM-00-01-01

*For automatic stop of the waste disposer with a continued water flushing period afterwards.*

- The operator starts the disposer manually by pressing the start button. A timer regulates the simultaneous running period of the motor and flushing water. A second timer regulates the period the flushing water will continue to run after the period the first timer has stopped the disposer motor. The required running time for both timers are adjustable.
- By automatically extending the period that the water flows through the system after the waste disposer has stopped, flushed food residues are removed without manual monitoring. The operator can leave the disposer for other tasks immediately after starting the disposer.
- Timer control TIM-00-01-01, motor and control voltage must be specified when ordering.



### Settings

#### KM01

- a) TIMER RANGE: 1-10 min.
- b) TIME SETTINGS: 1 (1 min)
- c) TIMER FUNCTION: B

RUNTIME FOR DISPOSER AND WATER FLUSHING TIME CAN BE SET 1 – 10 min.

#### KW01

- a) TIMER RANGE: 6-60s.
- b) TIME SETTINGS: 3 (18s)
- c) TIMER FUNCTION: C

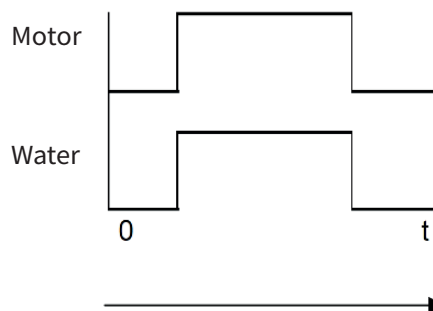
CONTINUOUS WATER FLUSHING PERIOD AFTER DISPOSER STOP CAN BE SET 6 – 60s.



### Timer control TIM-00-02-01

*For automatic shutdown of the waste disposer and flushing water.*

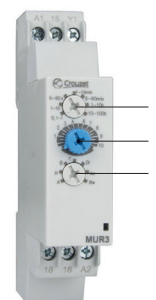
- The operator starts the disposer manually by pressing the start button. The pre-set timer regulates the simultaneous running of the disposer motor and flushing water. The required running time is adjustable.
- This function is helpful when the operator has to leave the waste disposer before the grinding process is complete.
- Timer control TIM-00-02-01, motor and control voltage must be specified when ordering.



### Settings

- a) TIMER RANGE: 1-10 min.
- b) TIME SETTINGS: 1 (1 min)
- c) TIMER FUNCTION: B

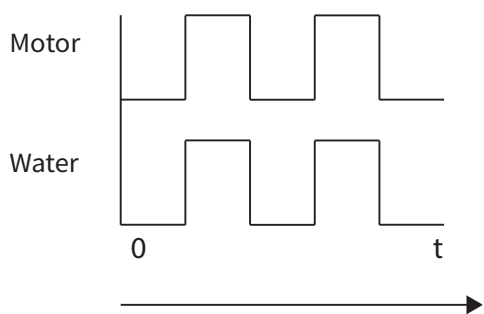
RUNTIME FOR DISPOSER AND WATER FLUSHING TIME CAN BE SET 1 – 10 min.



## Timer control TIM-00-03-01

*For repetitive run periods for the disposer and flush water.*

- The operator starts the disposer manually by pressing the start button. The motor and flushing water start and run simultaneously and at a preset interval in repetitive cycles. The function is stopped by pressing the stop button. Operation and pause intervals are adjustable and can be of different lengths.
- As the disposer is faster than the operator, this timer function is for example valuable in a dishwashing area, where the operator for a longer period is removing food waste from dishes. Among other things it saves fresh flushing water.
- Timer control TIM-00-03-01, motor and control voltage must be specified when ordering.



## Settings

**Ton**

a) TIME SETTINGS: 6-60

RUNTIME FOR DISPOSER AND WATER FLUSHING  
TIME CAN BE SET 0.1s - 100h.

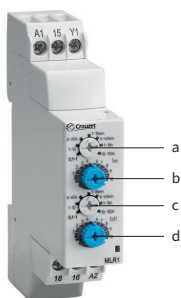
b) Ton: 5 (1-10 THE SCALE IN SECONDS) (6s x 5 = 30s).

**Toff**

c) TIME SETTINGS: 6-60

PAUSTIME FOR DISPOSER AND WATER FLUSHING  
TIME CAN BE SET 0.1s - 100h.

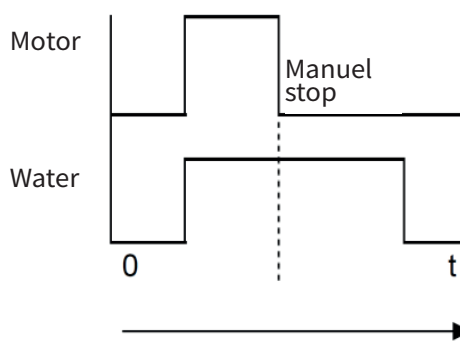
d) Toff: 5 (10 x THE SCALE IN SECONDS) (6s x 5 = 30s).



## Timer control TIM-00-04-01

*For automatic delayed stop of the flushing water after manually stopping the disposer.*

- The operator starts or stops the disposer manually by pressing the appropriate button. A timer regulates the period the water flushes after the operator has pressed the stop button.
- By automatically extending the period that the water flows through the system after the waste disposer has stopped, flushed food residues are removed without manual monitoring.
- Timer control TIM-00-04-01, motor and control voltage must be specified when ordering.



## Settings

a) TIMER RANGE: 6- 60s

b) TIME SETTINGS: 3 (18s)

c) TIMER FUNCTION: C

CONTINUOUS WATER FLUSHING PERIOD AFTER DISPOSER STOP  
CAN BE SET FROM 6 - 60s.



## 9.7. Overhaul and Maintenance Intervals

*For maintenance work, at least Service pack 1 is recommended.*

<b>Description:</b>	<b>Interval:</b>	<b>Refers to:</b>
Cleaning of the machine	After daily use	See section 8.2 in this user manual
Check of the line strainer in the flush water pipe	First time after a month use, then when needed	See section 8.3.2, item 3 in this user manual
General overhaul	First time after a month use, then once a year.	See section 9.3 in this user manual in terms of: <ul style="list-style-type: none"> <li>• Overhaul of protection safety,</li> <li>• Overhaul of assembly and connections,</li> <li>• Overhaul of all mechanical and electrical connections,</li> <li>• when needed, training of personal.</li> </ul>
Preventive service	Recommended every other year or if necessary.	<ul style="list-style-type: none"> <li>• General overhaul as above.</li> <li>• Servicepack 1 according to section 9.2.</li> </ul>
Replacement of parts due to wear	Recommended every three years or if necessary.	<ul style="list-style-type: none"> <li>• Preventive service as above.</li> <li>• Servicepack 2 according to section 9.2.</li> </ul>
Exchange of other parts	When needed	