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Mixed Sources
Product group from well-managed
forests, controlled sources and
recycled wood or fiber

Cert no. SA-COC-1487

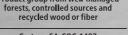
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### Innovation in your kitchen

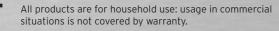
· Food waste disposers · Steaming hot water taps















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

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### Food waste disposers

Cleaner, more convenient and environmentally responsible

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.





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.

Evolution® 200

Food scraps that have been through our disposers 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.



## Introducing the new Evolution®...

The InSinkErator® range is now quieter and more powerful than ever before, thanks to the introduction of our Evolution® 200 and Evolution 100 models. Featuring two and three stages of grind technology, the new 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 as 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.



#### New Evolution® 200

Top of the range, the Evolution 200 features threestage 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% guieter than standard
- Three stages of grinding grinds all food waste for the finest grind
- Built-in air switch (in polished chrome and 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



#### New 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 and 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



#### Model 65

The top model in our standard range, 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 and brushed steel) operation for easy installation and added convenience
- 20% guieter than standard
- Standard grind chamber (980ml) and superior stainless steel grinding elements
- Auto-reverse action for extended product life and trouble free operation
- 4 year parts and labour guarantee
- 0.65hp

#### Model 55

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

- Continuous feed operation
- Air switch accessory available
- Standard grind chamber (980ml) and superior stainless steel grinding elements
- 3 year parts and labour guarantee
- 0.55hp

#### Model 45

The entry level InSinkErator model, it is suitable for lighter use in smaller households.

- Continuous feed operation
- Air switch accessory available
- Standard grind chamber (980ml)
- 2 year parts and labour guarantee
- 0.50hp







# Steaming 98°C hot and cold filtered water taps Convenience has never

## been so stylish

Once you have one, you'll wonder how you ever did without it. No kettles, no leads, no clutter, no fuss... just 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.

- Up to 100 cups of 98°C filtered water per hour
- Safe, filtered hot water, also cold with some models
- Auto-hot shut-off lever
- 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



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

#### 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













Both models available in brushed steel

# Steaming hot water taps Water that tastes good, and does the environment good

The GN1100 model produces hot filtered water, while the HC1100 offers both hot and cold filtered water from the same tap. Both feature an unobtrusive filter system under the sink that reduces chlorine, lead, turbidity and other unpleasant tastes and odours. And they both have additional scale reduction technology.

It's difficult to imagine a safer way to heat water. There are no gas flames or hot plates, nothing is plugged in above the work surface and the 'snap shut' valve stops the water flow as soon as the lever is released.

People only ever need to heat the water they use, making their household more energy efficient.

Why pay out for bottled water? The HC1100 tap with the added cold filtered water feature provides a cost-effective alternative that also helps to allay environmental concerns about the number of plastic bottles in landfill sites.

- Easy to install, with easy to replace filter
- Unobtrusive 2.5 litre stainless steel tank fits under sink
- Tap with elegantly swivelling spout is mounted to worktop or sink
- Available in both polished chrome and brushed steel finish
- 2 year guarantee

