



SERIES A, B, C & D INSTALLATION

INSTALLATION PROCEDURES FOR ALL SERIES MASTER DISPOSERS

A number of operational problems, uncalled for, yet perhaps common with all waste disposers, may be easily avoided by carefully following Data Sheet diagrams and Installation Procedures listed below. If the selected disposer has been correctly sized and powered for the waste-area involved, potential troubles can be eliminated by following MASTER'S CHECK LISTS for Plumbing and Electrical Contractors.

PLUMBING CONTRACTORS INSTALLATION CHECK LIST

- 1 WATER SUPPLY** — All Series of MASTER DISPOSERS should have a cold water supply line, with minimum 25 pounds flow pressure. The water, required for operation of the disposer, entering the body both above and below the Rotor/Turntable, must be cold water only. If hot water from some other source, must drain through the disposer, cold water should be added.
- 2 TOP WATER** — As illustrated on the Installation Data Sheets, adequate "Automatic Water", actuated by the Solenoid Valve, must enter the body/chamber, ahead of, and along with the food waste. A 10 GPM "Top Water" Flow Control is furnished with MASTER Series A and B Models. An 8 GPM "Top Water" Flow Control is provided with the Series C Model. Double-end Trough installations require two "Top Water" flow controls. Smaller, Series D hanging units need only one 3 GPM Top Water control. When installing flow controls, follow directional arrows on control.
- 3 BOTTOM WATER** — This slurry-thinning water inlet, using the 3 GPM Control furnished with Series A, B & C models, is located beneath the Rotor/Turntable. It is vitally important for trouble-free operation. This added water assures free-movement of the waste particles and water, out through the discharge outlet, and on through the trap and the entire drain line.
- 4 DRAINLINE** — The disposer's branch drain, of the size shown on the Data Sheet diagram, should be as short as possible, with a minimum of angle-bends. Traps, elbows and tees, should be of a long-sweeping type. Drain-slope should be quarter inch per foot minimum.
- 5 CLEAR DRAIN** — Before placing any Commercial food waste disposer in use, the drain line should be thoroughly rodded and cleared. This applies to new as well as to old construction.
- 6 GREASE TRAP** — CAUTION! Never install any disposer with the slurry discharging into a grease trap!

ELECTRICAL CONTRACTORS INSTALLATION CHECK LIST

- 1 VOLTAGE/PHASE/HORSEPOWER** — Before starting installation of Disposer and Control, make certain that electrical characteristics correspond; on the MOTOR, and the CONTROL.
- 2 MOTOR CONTROLS** — **CAUTION!!!** THERE IS NO OVERLOAD PROTECTION IN MOTORS ON SERIES A, B, & C. To avoid motor damage and to have safe/dependable motor-overload protection, Master Disposers, without resets in motor, use full starters (not contactors) with thermal overloads for full load Amperes, as indicated on each motor name plate. Switch should be 3 pole design, have a marked off position and should be mounted in sight of the disposer or sink opening for the disposer. Failure to follow above instructions could result in a risk of possible fire, electric shock, or injury to persons. ALL MASTER prefabricated control systems, have protection against both under voltage and motor overload. Short circuit protection supplied by contractor.
- 3 TIME DELAY** — Auto Reversing Prefabricated Controls all include time delay. The Auto Off timer initiates the shut down sequence. Auto off is not enabled when controls ship from factory. The Clean Out timer is set by default at the recommended 2 minute cycle which keeps water flowing, and motor running at idle to clean out waste chamber and the drain line. The Positive Flush timer controls the water flow for flushing the system after the motor stops. Positive flush is not enabled from the factory. Please reference instructions in control panel.
- 4 FUSES** — Any fuses used in conjunction with disposers, must be dual-element, delayed action type.
- 5 ROTATION** — ALL MASTER DISPOSERS are reversible, so start-up rotation may be disregarded by installer. With auto reversing controls, the motor must be off for about 30 seconds for direction to be reversed.

Master Disposers

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