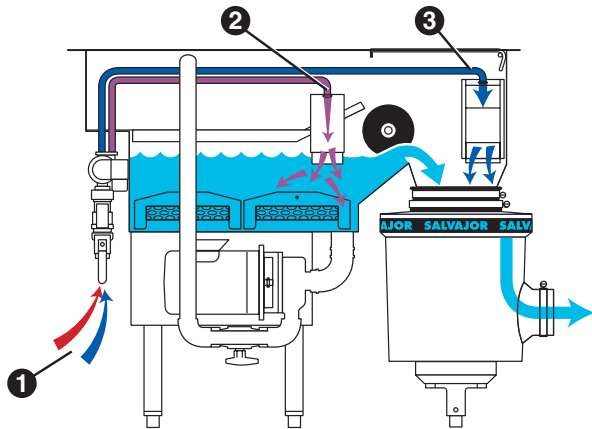
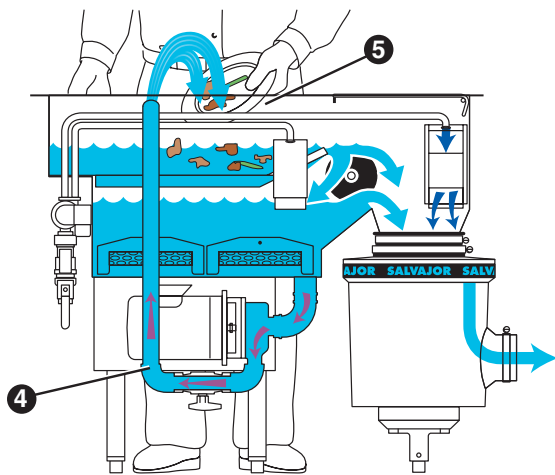


# ScrapMaster®

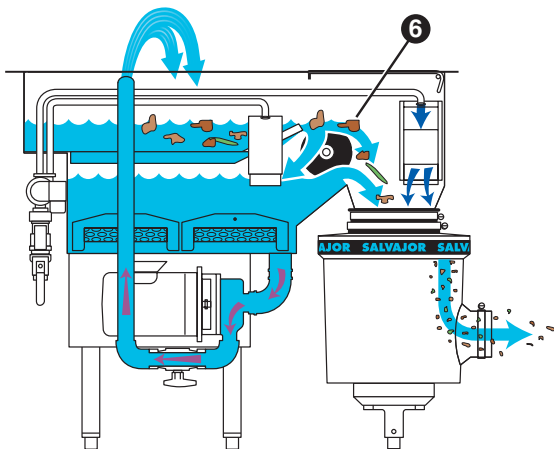
## Model SM HOW IT WORKS



- 1 Hot and cold water pass through a water blender set at 107° F.
- 2 The blended water enters the tank at the rate of 5 gallons per minute.
- 3 Cold water is introduced directly into the disposer grind chamber at the rate of 2 gallons per minute.



- 4 The ScrapMaster pump recirculates water through the gusher tube.
- 5 As dishes are passed through the water plume, they are scraped and pre-rinsed at the same time.

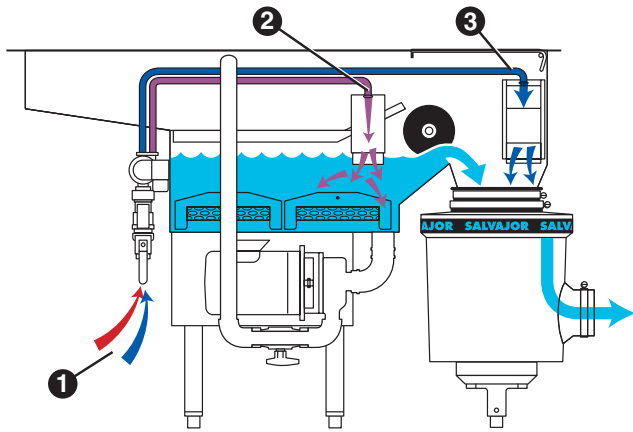


- 6 Water falls through the separator and returns to the tank reservoir while the waste falls into the disposer.

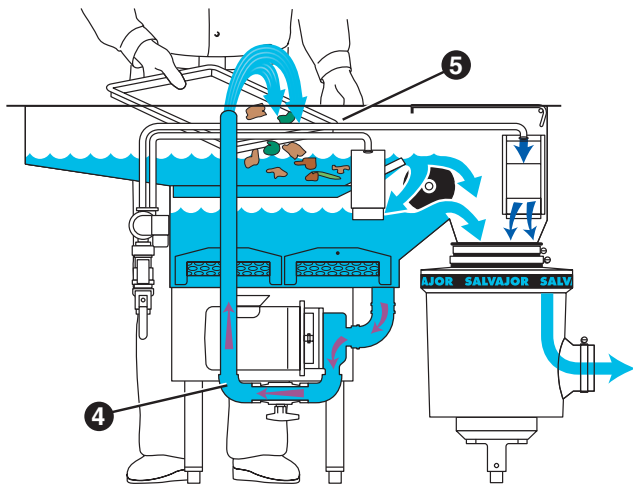
*(See other side for the Pot/Pan ScrapMaster)*

# Pot/Pan ScrapMaster®

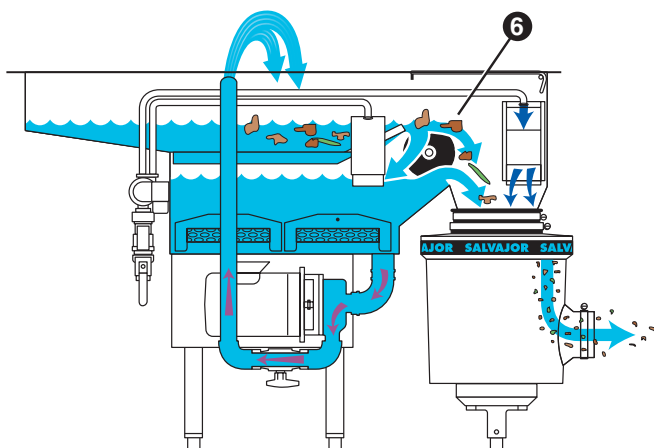
## Model PSM HOW IT WORKS



- 1 Hot and cold water pass through a water blender set at 107° F.
- 2 The blended water enters the tank at the rate of 5 gallons per minute.
- 3 Cold water is introduced directly into the disposer grind chamber at the rate of 2 gallons per minute.



- 4 The ScrapMaster pump recirculates water through the gusher tube.
- 5 As dishes are passed through the water plume, they are scrapped and pre-rinsed at the same time.



- 6 Water falls through the separator and returns to the tank reservoir while the waste falls into the disposer.

*(See other side for the ScrapMaster)*

**SALVAJOR**® Manufacturers of Commercial Food Waste Solutions - Since 1944

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