



SWANSON
FOR
®

#1 in Food Waste Solutions

ABOUT US

In 1944, the Salvajor Company introduced the first food waste scrapping system to the foodservice industry. It was quickly accepted and soon found its way into the nation's leading restaurants and hotels as well as hospitals, cafeterias, schools, factories, universities and correctional institutions. Today, Salvajor manufactures dish scrapping solutions for any size operation including: disposers and disposer controls; disposer based scrapping systems; and food waste Collector systems. Salvajor products are specifically designed to save water/energy and to provide a low maintenance, sanitary alternative to other methods of food waste disposal. A relentless devotion to quality, reliable service and a comprehensive support system have been the hallmarks of our success for nearly three quarters of a century. Currently in it's third generation of ownership, Salvajor remains a privately held manufacturer located in Kansas City, MO.



DISPOSERS

CONE ASSEMBLIES



Choose the cone size that best suits your scrapping needs. We manufacture cones in 12, 15 and 18 inch diameters with optional covers to match.

SINK MOUNT ASSEMBLIES



Models 100 and 200 fit easily under a 14" deep sink without modification. Our short top housing allows models 300 and 500 to also fit under 14" deep sinks.

ADAPTORS



Replacement of all major brands with a Salvajor disposer is made easier and quicker using Salvajor adaptor mounting kits.



Under 500 meals per day

Model 100 or 200



Over 500 meals per day

Model 300 or 500

DISPOSER CONTROLS



MSS - Basic Start/Stop operation for use in small kitchens and prep areas.

All controls are available with Line Disconnect and are NEMA 4 watertight.



MRSS - Basic manual reversing operation. Reversing motor direction increases cutter life.



ARSS - Automatic Reversing operation. HydroLogic control provides energy and water saving timer feature and drain flush. For use in medium to large kitchens. Available with Patented Operator Sensing Technology for even greater water savings.

Product configurations protected by U.S. Pat. No. 7,815,134 when used with sensor.

HYDROLOGIC
WATER & ENERGY SAVING TECHNOLOGY

DISPOSER SYSTEMS:

“You can only wash dishes as

The typical conveyor dish machine is rated at 210-230 racks per hour while the average operator using a pre-rinse hose can scrap 25-30 racks per hour. Salvajor solves this problem by offering a full line of advanced scrapping solutions. The traditional pre-rinse hose or fresh water trough limits scrapping capacity while the ScrapMaster and TroughVeyor systems increase scrapping speed by utilizing a powerful plume of water to flush food waste from soiled dishes and cookware. The food waste is then separated into the disposer while the water is returned to the tank reservoir. All models recirculate a high volume of water but consume the same amount of water as a standard commercial disposer. Since the operator has both hands free to work, scrapping efficiency is significantly improved.



ScrapMaster®

Can scrap and rinse dishes at the same rate as a medium size dishmachine. Easily accommodates school trays.



Pot/Pan ScrapMaster®

Has a large opening that will accommodate 26" sheet pans in addition to normal dishware.



TroughVeyor®

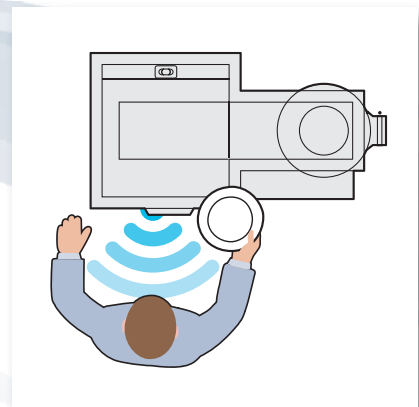
Recirculates water down a trough for multiple operators, significantly improving overall scrapping efficiency.

Patented Operator Sensing Technology

Water Saver Mode. The control will sense the operator and adjust water flow accordingly. The unit will power off entirely if the operator does not return before the adjustable run timer expires.

Standard on ScrapMaster and Pot/Pan ScrapMaster
(Not available on TroughVeyor)

U.S. Pat. No. 1,815,134



Improve Dishroom Efficiency

fast as you can scrap dishes.”

SCRAPPING SPEED...

is often doubled or tripled compared to a pre-rinse spray since both hands are free for scrapping.

RECIRCULATED WATER...

saves thousands of gallons of water compared to a fresh water trough.

LABOR SAVINGS...

Let's face it, paying one worker to do the work of two will save money.

PROBLEM DISHES...

can be soaked in the basin and dropped silverware will be trapped in the basin while the scrapper continues working.

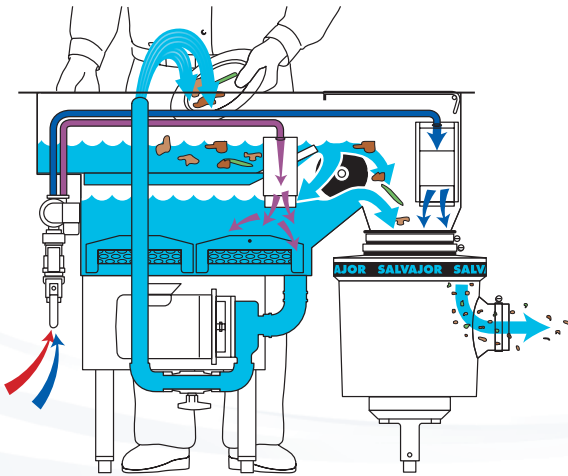
COST JUSTIFICATION...

is easily accomplished in months, comparing the savings in labor and water/sewer costs to a fresh water trough.

Available with a 3 or 5 horsepower disposer



HOW IT WORKS



- Warm water enters the tank and the ScrapMaster pump recirculates water through the gusher tube.
- Cold water is introduced directly into the disposer grind chamber of the disposer.
- As dishes are passed through the water plume, they are scrapped and pre-rinsed at the same time.
- Water falls through the separator and returns to the tank reservoir while the food waste falls into the disposer.

ScrapMaster shown, Pot/Pan ScrapMaster and TroughVeyor similar in operation.

COLLECTORS: *Ideal for*

Widely accepted in areas that

Salvajor Collector Systems are unique in output and simplicity. Rather than grinding food waste or collecting every scrap of garbage in a trash receptacle, Salvajor Collectors wash soluble food waste harmlessly through the sewer while holding fibrous and non-soluble food waste in the scrap basket. Salvajor Collectors recirculate water at a rate of 30 G.P.M. (Scrap and Pot/Pan Collector) to 70 G.P.M. (Trough Collector) resulting in a savings of thousands of dollars in wasted water each year. Since the operator has both hands free to work, scrapping speed is often doubled or sometimes even tripled. All three models are safe for use with grease interceptors or septic systems.*



Scrap Collector™

Allows a single operator to quickly scrap dishes at about the same rate as a small to medium size dish machine.



Pot/Pan Collector™

Problem dishes, trays and cookware with dried or baked-on food need much less hand work by soaking in the Pot/Pan Collector basin while scrapping continues on other dishes.



Trough Collector™

Recirculates 70 G.P.M. of water, swiftly propelling food waste down the length of a trough. High volume scrapping is achieved by multiple operators along the trough keeping up with large conveyor or flight-type dishmachines.

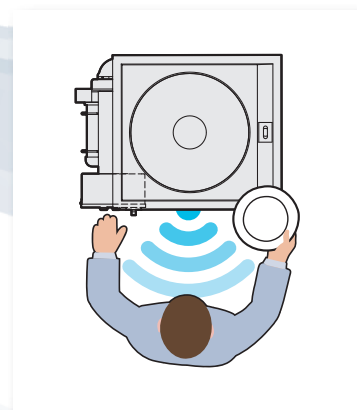
Patented Operator Sensing Technology

Water Saver Mode. The control will sense the operator and adjust water flow accordingly. The unit will power off entirely if the operator does not return before the adjustable run timer expires.

Auto Start Mode. When the operator leaves, the Collector will go into standby and uses no water and negligible electricity. When the operator returns, the Collector will automatically turn back on.

Standard on Scrap Collector and Pot/Pan Collector
(Not available on Trough Collector)

U.S. Pat. No. 1,815,134



**Please refer to your local codes.*

a food waste recycling program

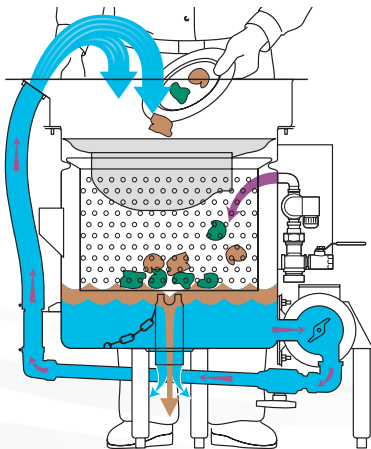
restrict the use of disposers

Salvajor Collector systems are an economic alternative to larger, more costly food waste equipment. By eliminating free liquids, the systems allow foodservice operators to significantly reduce the amount of food waste being hauled away which translates to reduced tipping fees and a reduction in methane gas production at the landfill.



Your composting program starts with Salvajor

HOW IT WORKS



- Warm water enters the tank and the Collector pump recirculates water through the gusher tube.
- As dishes are passed through the water plume, they are scrapped and pre-rinsed at the same time while soluble food waste washes through the holes in the scrap basket and into the tank reservoir.
- Insoluble and fibrous food waste is retained in the scrap basket for disposal.

Scrap Collector shown, Pot/Pan Scrap Collector and Trough Collector similar in operation.



Member since 1963



The Salvajor Company 4530 East 75th Terrace Kansas City, Missouri 64132-2081, USA

1-800-SALVAJOR

(816) 363-1030

FAX: 1-800-832-9373

www.salvajor.com

Email: sales@salvajor.com

service@salvajor.com

Manufacturers of Commercial Food Waste Disposing Systems since 1944