

#### **Installation Diagrams**

Figures A2.5.1 through A2.5.5 are included to illustrate various grease interceptor installations normally encountered in domestic, commercial and institutional systems. These figures will serve as a guide to practical application of grease interceptors.



Fig. A2.5.1 Interceptor Serving Trapped and Vented Sink - Flow Control Air Intake Intersects Vent



Fig. A2.5.2 Interceptor Serving Sink - Flow  $\overline{C}$  ontrol Air Intake Terminates in a Return Bend Above Flood Level



Fig. A2.5.3 Interceptor Serving Dishwasher - Flow Control Air Intake Terminates Above Flood Level



Fig. A2.5.4 Interceptor Serving Two Individually Trapped and Vented Sinks - Flow Control Air Intake Intersects Vent



Fig. A2.5.5 Interceptor Serving Trapped and Vented Sinks - Flow Control Air Intakes Intersect Vent

#### INSTALLATION CONSIDERATIONS

Install interceptor as close as practical to fixture or fixtures being served, see figures A2.5.1 through A2.5.5. The interceptor may be set on the floor, partially recessed in the floor, with top flush with the floor, or fully recessed below the floor to suit piping and structural conditions.

Anticipate sufficient clearance for removal of interceptor cover for cleaning. Avoid installation wherein long runs of pipe (exceeding 25 feet (7500)) are necessary to reach interceptor. This precaution will preclude the possibility of pipeline becoming clogged with congealed grease that will collect before reaching the grease interceptor.

Do not install grease interceptor in waste line from garbage grinder. Garbage grinder waste must by-pass interceptor, for rapid accumulation of solid matter will greatly reduce grease interceptor efficiency preventing operation in compliance with rated capacity.

## **FLOW CONTROL**

The flow control fitting furnished with PDI certified interceptors must be installed ahead of interceptor in the waste line beyond the last connection from the fixture and as close as possible to the underside of lowest fixture. When waste of two or more sinks or fixtures are combined to be served by one interceptor, a single flow control fitting should be used. Air intake for flow control may terminate under sink drain board as high as possible to prevent overflow or terminate in a return bend at the same height and on outside of building. When fixture is individually trapped and back-vented, air intake mayintersect vent stack. All installation recommendations subject to approval of code authority.

# VENTING

Grease interceptors must have a vented waste, sized in accordance with code requirements for venting traps to retain water seal and prevent siphoning.

## MULTIPLE FIXTURE INSTALLATION

One interceptor to serve multiple fixtures is recommended only where fixtures are located close together. In such installations, each fixture should be individually trapped and back-vented.

# MAINTENANCE GENERAL CONSIDERATIONS

To obtain optimum operating efficiency of a properly sized and installed PDI certified grease interceptor, aregular schedule of maintenance must be adhered to. All PDI certified grease interceptors are furnished with manufacturer's operating and maintenance instructions, which must be followed to insure efficient satisfactory operation.

#### CLEANING

All grease interceptors must be cleaned regularly. The frequency of grease removal is dependent upon the capacity of the interceptor and the quantity of grease in the waste water. Grease removal intervals may therefore vary from once a week to once in several weeks. When the grease removal interval has been determined for a specific installation, regular cleaning at that interval is necessary to maintain the rated efficiency of the interceptor. After the accumulated grease and waste material has been removed, the interceptor should be thoroughly checked to make certain that inlet, outlet and air relief ports are clear of obstructions.

#### **DISPOSITION OF INTERCEPTED MATERIALS**

Grease and other waste matter that has been removed from the interceptor should not be introduced into any drain, sewer, or natural body of water. This waste matter should be placed in proper containers for disposal. Where recovery of grease is desired, it can be handled in a manner suitable to the authorities.

# **Interceptor Maintenance**

1) A well maintained interceptor is important to keeping efficiency high. If the interceptor is not kept to a strict cleaning schedule, it will build up with grease and eventually allow the grease to pass directly into the municipal water system. A cleaning schedule is directly affected by the volume of FOG present and introduced into the interceptor, as well as the type of menu. For example a Fried Chicken type restaurant may have higher FOG generation than a sandwich shop.

2) The grease interceptor should be checked after the first few days of operation. Note the buildup of grease within it. Based on the amount of grease collected, a regular cleaning schedule should be implemented to ensure that the grease buildup does not get to the point of allowing the grease laden water to pass directly through the interceptor.

3) Routine service including pumping is a requirement for Big Max and Lil Max units to operate properly. To determine when to pump and clean the Big and Lil Max may be done by simple measurement. The XL-MI-G-PL-750 should be pumped when the FOG thickness measures 16.5" deep from the water line. The XL-MI-G-PL-1150 should be pumped and cleaned when the FOG measure's 15" in depth from the water line. Using a Sludge Judge type tool will help determine these depths.

4) Measuring collected solids in any interception system is a more difficult task than with the FOG measurement. Because most solids are organic in nature there is a tendency for these solids to absorb water becoming more bulky but having very little actual mass. A simple solution is to have the Solids Interceptor pumped when the Grease Interceptor is pumped. The likelihood that they will both require service at the same time is very high. Servicing the Solids Interceptor is an integral part of maintaining system efficacy.

# Following the simple steps below will help make cleaning easier:

1) Remove the bolt(s) from the interceptor lid(s) taking care to carefully locate the bolts together and out of the way.

2) Remove the lid(s) (Take caution, the lid(s) can be heavy and slippery)

3) Interceptors having a GPM rating of 7 to 50 GPM can be cleaned by hand. Remove grease from the interceptor and dispose of it in the proper waste container. Interceptors with a GPM rating of 75 GPM or greater normally require cleaning by a pumping service.

4) Check to make sure that the gasket material is still in good condition. No rips or missing pieces and that it is still in the proper position.

5) Reinstall the lid(s) and bolt(s) by reversing step #1.

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