

# Grease Interceptors 802- 803 Series

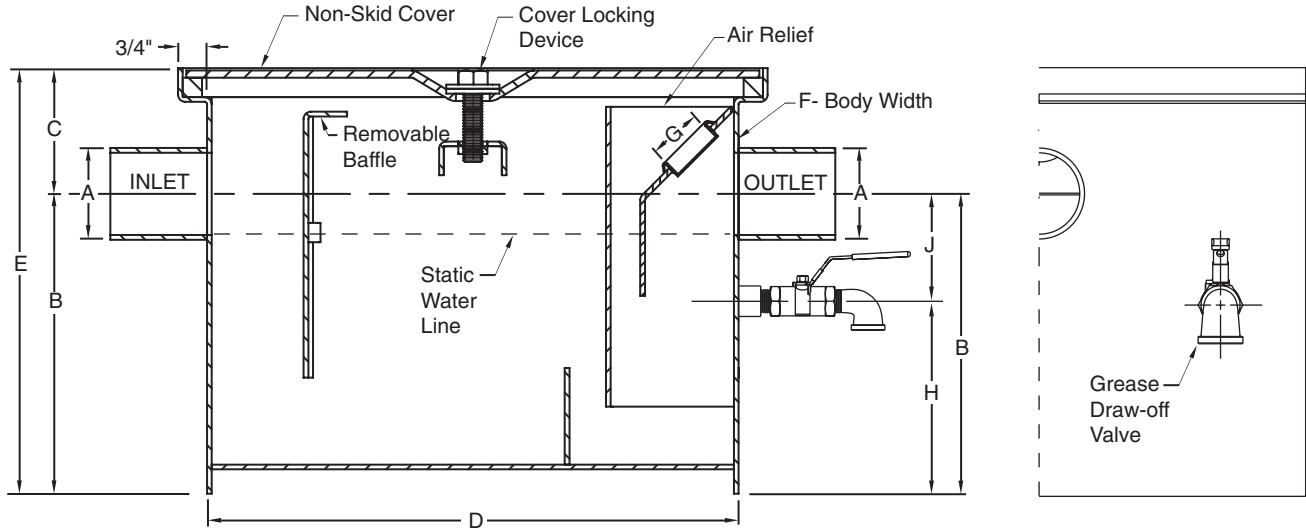


FIG. NO.	GPM FLOW RATE	GREASE CAP LBS	A	B	C	D (LENGTH)	E (HEIGHT)	F (WIDTH)	G (Plug Size)	H	J
802-02-04	4	8	02"	6 7/8"	2 3/4"	12 3/8"	9 5/8"	12 3/8"	1 1/2"	4 7/8"	2"
802-02-07	7	14	02"	7 3/4"	3 1/4"	13 3/4"	11"	13 3/4"	1 1/2"	5 3/4"	2"
802-02-10	10	20	02"	8 3/4"	3 5/8"	15 1/8"	12 3/8"	15 1/8"	1 1/2"	6 1/4"	2-1/2"
802-02-15	15	30	02"	11 1/4"	3 1/2"	17 1/2"	14 3/4"	17 1/2"	1 1/2"	8 3/4"	2-1/2"
802-03-20	20	40	03"	12 3/4"	4"	19 1/2"	16 3/4"	19 1/2"	1 1/2"	9 3/4"	3"
802-03-25	25	50	03"	14 1/4"	4 1/8"	21 1/8"	18 3/8"	21 1/8"	1 1/2"	11 1/4"	3"
802-03-35	35	70	03"	14 1/2"	4 1/2"	22 1/2"	19"	22 1/2"	1 1/2"	11 1/2"	3"
802-03-50	50	100	03"	14 1/2"	5 1/4"	31 3/4"	19 3/4"	22 1/2"	1 1/2"	11 1/2"	3"
<b>LOW TYPE</b>											
803-03-20	20	40	03"	7"	3 1/2"	39 1/2"	10 1/2"	21 7/16"	1 1/2"	4 1/2"	2-1/2"
803-03-35	35	70	03"	7"	4 3/4"	52 1/4"	11 3/4"	27 5/16"	1 1/2"	4"	3"
803-03-50	50	100	03"	10"	5 15/16"	50 1/4"	15 15/16"	27 5/16"	1 1/2"	7"	3"

NOTE: Dimensional data subject to manufacturing tolerances and change without notice.

## APPLICATION

A grease interceptor is necessary where fat, oil, grease, (FOG) or other similar line clogging contaminants are present in waste water that must be disposed of through the sanitary system.

Preventing grease from entering drainage lines should always be considered when designing the plumbing drainage system in any residential or commercial building having facilities for the preparation and serving of food in quantity. In these installations, where fat and grease are a by-product, an efficient 800 Series interceptor should be installed to prevent this material from entering the drainage lines.

## HOW THE INTERCEPTOR OPERATES

Water draining to the interceptor passes through a flow control fitting which regulates the velocity of the water to the capacity of the interceptor. As the water enters the interceptor at this controlled rate of flow, it is free of turbulence. It then passes over separator baffles which are positioned to insure that fat, oil, and grease are efficiently separated from the waste water. Once separated, these contaminants rise to the surface of the water in the interceptor by natural flotation and are accumulated until removed. The waste water, now relieved of over 90% of contaminant oil and grease, continues to flow through the interceptor into the sanitary systems.

## PROCEDURE FOR SIZING

<b>STEP 1</b>	Determine the cubic content of the fixture by multiplying length x width x depth.	A sink 48" long by 24" wide by 12" deep Cubic content $48 \times 24 \times 12 = 13,824$ cubic in.
<b>STEP 2</b>	Determine the capacity in gallons. 1 gal. = 231 cubic inches.	Contents in gals. $\frac{13,824}{231} = 59.8$ gals.
<b>STEP 3</b>	Determine actual drainage load. The fixture is usually filled to about 75% of capacity with waste water. The items being washed displace about 25% of the fixture content. Actual drainage load = 75% of fixture capacity.	Actual Drainage Load $.75 \times 59.8$ gals. = 44.9 gals.
<b>STEP 4</b>	Determine the flow rate and the drainage period. In general, good practices dictate a one minute drainage period, however where conditions permit, a 2 minute period is acceptable. Drainage period is the actual time required to completely empty the fixture.  Flow Rate = $\frac{\text{Actual Drainage Load}}{\text{Drainage Period}}$	Calculate flow rate for 1 minute period. Flow Rate $\frac{44.9 \text{ gals.}}{1 \text{ Min.}} = 44.9$ GPM  For 2 minute period Flow Rate $\frac{44.9 \text{ gals.}}{2 \text{ Min.}} = 22.5$ GPM
<b>STEP 5</b>	Select the Interceptor which corresponds to the flow rate calculated. Note - Select larger size when flow rate falls between two sizes listed.	For 1 minute period 44.9 GPM requires a Fig. 802-03-50 For 2 minute period 22.5 GPM requires a Fig. 802-03-25