Installation and Operating Procedures

Manual
Grease Interceptors

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SERIES

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1.0 General Description

Grease interceptors serve the purpose of separating grease from water so that cleaner water is allowed to continue on in the drainage line. Manual interceptors (units without an automatic grease removal function) require regular checking and grease layer removal.

FOG (fats, oils, and grease) from kitchens is less dense than water and therefore will naturally separate to the top over time. Units that rely only on this difference in density for grease separation are termed “gravity-type” units. These types require a very large holding capacity so that separation has ample time to occur before water is passed on.

“Hydro-mechanical” type units are designed to separate FOG more efficiently using an air intake, flow control, and baffle system. This engineered approach allows for a smaller capacity unit than a gravity-type unit for the same application.

Josam interceptors are hydro-mechanical types designed to meet or exceed industry standards PDI-G101 and ASME A112.4.3.

2.0 Installation

Locate the grease interceptor as close as possible to the fixture(s) being served. This will reduce the length of piping subject to grease-laden wastewater and minimize the risk of blockages.

Do not allow solids to enter the grease interceptor. Solids can accumulate in the bottom of the interceptor and eventually block the outlet. Decaying solids are a primary source of objectionable odors and can produce dangerous gases. Consider strainers in fixture outlets or a solids interceptor upstream of the grease interceptor.

Interceptors can be located on-floor, recessed, or on a level below. Plan for connections to piping and the need to remove the cover and baffle for grease removal and periodic cleaning. (Reference separate baffle drawing for dimensions.)

Cleanouts are provided near the outlet end of the interceptor and may be internal or external to the grease separation chamber. Removal of the interceptor cover may be necessary to access the cleanout.

Provide cleanouts as necessary in the piping from the fixtures to the interceptor as this area is subject to grease-laden wastewater which can congeal and cause blockages.

It is recommended to use a separate grease interceptor for each commercial dishwasher. Refer to the dishwasher specifications regarding discharge flowrate and size the interceptor accordingly.

If the cover of the interceptor will be subject to loads greater than foot traffic, a unit with a higher load capacity cover will need to be installed. Specify this option at time of unit order.

If the grease interceptor is serving a source of high concentration levels (i.e. a fat drippings tray in a rotisserie cooker), the grease must be diluted with water before entering the pipeline leading to the interceptor.

CAUTION: Installation except as instructed, tested, and rated may result in performance failure.

CAUTION: Please take proper precautions when installing these units. Many models will require multiple people or machinery to position for installation.

Always consult local code requirements before installation.

3.0 Flow Control and Venting

A flow control with air intake connection is supplied with each interceptor. This flow control has been properly sized for this specific interceptor unit.

The orifice size and air intake are key components in a hydro-mechanical interceptor design. Performance testing to industry standards and unit rating are dependent on the use of the proper flow control and correct installation location.

The flow control should be placed after the last fixture being served and before the grease interceptor. The air intake must be properly vented to allow air to mix with the wastewater flow as it enters the interceptor to aid in grease separation.

The air intake may be connected to the vent stack if the fixtures themselves are trapped and vented.

In order to prevent siphoning, the outlet of a grease interceptor must be vented. Reference appropriate plumbing codes for venting requirements.

4.0 Grease Removal Maintenance

Regular maintenance is critical to the proper function of a manual grease interceptor. If grease is not removed, separation performance can deteriorate resulting in unacceptable levels of grease being passed downstream. Failure to maintain a grease interceptor has resulted in penalties and fines to the responsible establishment.

A regular maintenance schedule should be set, but will vary in time by installation site due to differences in usage frequency and grease concentration. Grease removal intervals can range from days to weeks.

After installation, the buildup of grease should be monitored. As a rule to maintain a high level of performance, the grease should be removed when its layer is no more than 25% of the depth of the interceptor. This buildup rate should be checked for several cycles before setting a schedule without monitoring.

Regular Grease Removal Maintenance Instructions

- Loosen cover securing fasteners and remove cover
- Lift out baffle and wipe clean
- Remove the separated layer of grease and dispose properly
- Check the cover gasket and replace, if needed
- Replace the baffle and cover and tighten securely

5.0 Periodic Unit Cleaning

In addition to regular grease removal, a complete unit cleaning should be scheduled at least twice per year. This will ensure a clear outlet pathway to minimize the risk of blockages and help maintain optimum grease separation performance. The unit should be emptied of all liquid and any solids or sludge removed. Wipe the inside of the unit clean and replace the baffle and cover securely.

6.0 Troubleshooting

Problem

Water is backing up into the fixtures

Recommended Solution(s)

Remove grease build-up from interceptor

Remove sludge or solids that may be blocking interceptor outlet

Check cleanout and pipes for blockages

Problem

There is a bad odor coming from the interceptor

Recommended Solution(s)

Perform a periodic unit cleaning to remove decaying solids

Check for proper venting

Inspect cover gasket for proper seal

Problem

The interceptor is passing grease downstream

Recommended Solution(s)

Remove grease build-up in interceptor

Increase frequency of grease removal

Increase size of interceptor

Problem

The pipe leading to the interceptor block regularly

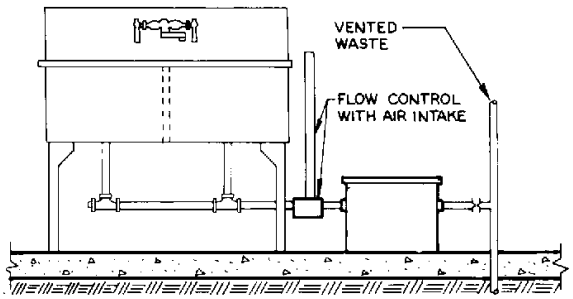
Recommended Solution(s)

Check for source of high grease concentration

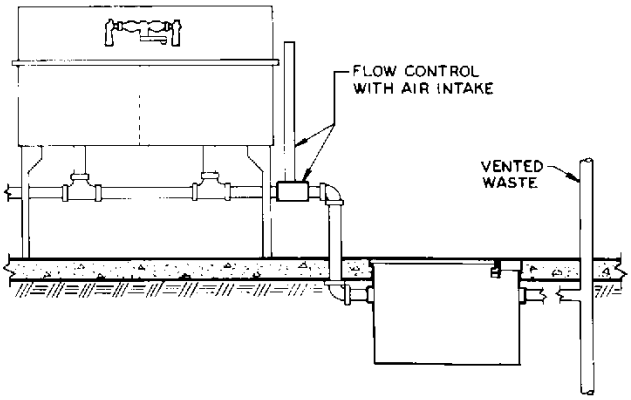
Add water to highly concentrated grease before entering pipe

Frequently flush clean water down pipe

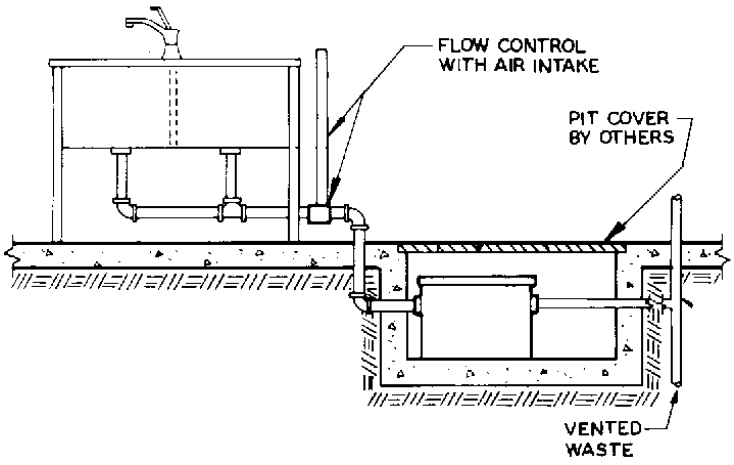
7.0 Typical Installations



ON-FLOOR



FLUSH WITH FLOOR



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8.0 Warranty

Josam Company warrants the Manual Grease Interceptors to be free of defects in workmanship and material for a period of one (1) year following the date of shipment. Josam shall not be responsible for any labor charges or any loss, injury or damages whatsoever, including incidental or consequential damages. The sole and exclusive remedy shall be limited to the replacement or repair of the defective goods at the Seller's discretion. Evidence of vandalism, unauthorized modifications, acts of God, or failure to follow installation and operating instructions will void this warranty.