

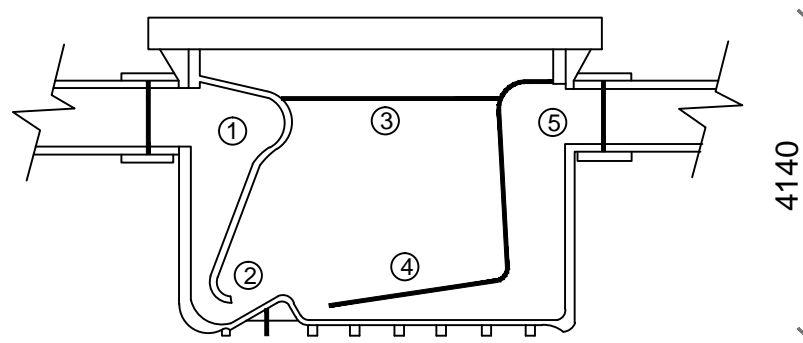
**GREASE INTERCEPTOR FOR
TYPICAL IN FLOOR INSTALLATION**

CONNECTION SIZE : 110 mm

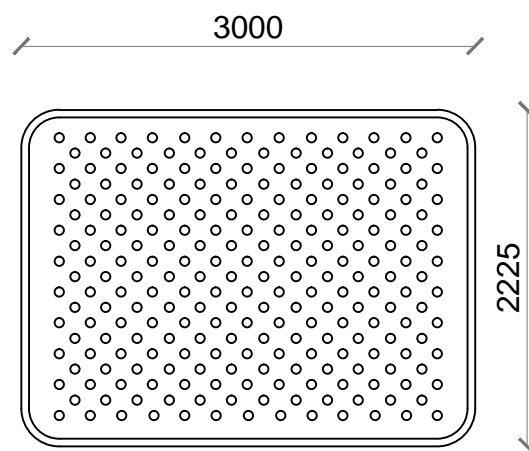
FLOW RATE : 1.6L/Sec.

GREASE CAPACITY : 23 kg

NOTE: The grease inceptor should be installed as close as is practical to the appliances being served (max. distance 8 m.), being free standing, on or partially/fully recessed into the floor.



GREASE INTERCEPTOR SECTION DETAIL



GREASE INTERCEPTOR PLAN

- ① The unit, in conjunction with the Influent Control Device (ICD) which both introduces air to the influent and protects the interceptor from influent surges, creates turbulence and slows the influent velocity.
- ② The influent is then forced upward by the integral ramp having been converted in to a laminar flow by the mouth of the inlet baffle.
- ③ The grease then floats to the top of the tank assisted by the entrained air introduced by the ICD, where it collects and is retained.
- ④ Any food particles remaining in the influent separate out of the flow under gravity and fall onto the ramp of the outlet baffle.
- ⑤ The linear design of the outlet baffle opening, creates a suction effect drawing the waste water and over 90% of the silt and particulates out of the tank, thereby reducing the required maintenance period. It is recommended however that the interceptor be fully dismantled and cleaned thoroughly on a 6 monthly basis, in addition to its regular servicing schedule.

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DETAILS	
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