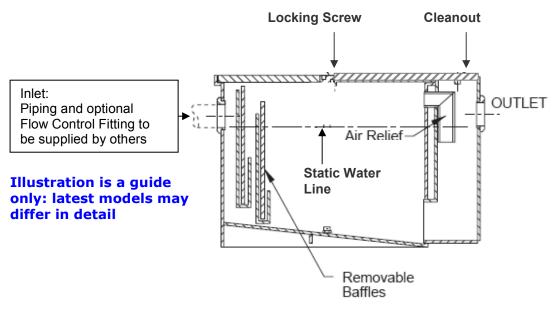
# **8000 series Grease Interceptors**



### Function

Used in kitchens, restaurants, institutions and all types of food processing areas where wastewater contains grease, fats and oils. Rate of flow into the interceptor is controlled by the orifice plate, thus enabling the interceptor to collect the grease. Interceptor may be set on floor, semi-recessed in floor or fully recessed with cover flush to finished floor.



## **Operating and Maintenance Instructions**

### Flow Control

The inlet of the grease interceptor is provided with an orifice plate flow control device.

### Grease Interceptor

All grease interceptors should be cleaned at regular intervals. The length of time between cleanings depends on the usage load. I.e. the frequency of operation of the piece of equipment connected to the interceptor and the grease load of the drained waste. By taking these factors into consideration, the maintenance operative can determine a reasonable cleaning interval. An estimate can be determined after the unit is actually in operation for a short but typical period of operation.

- 1. Remove cover by unscrewing the locking bar device in the centre of the cover and lifting off the cover.
- 2. Skim off accumulated grease layer with a ladle or a similar tool and place grease in a container
- 3. Continue skimming until the entire grease layer is removed.
- 4. Check baffles for proper positioning. Make sure the air relief port is clear. Clean bottom of interceptor of any heavy solids or debris, which might have settled out.
- 5. Replace cover and securely screw down cover to avoid the possibility of odours seeping out. Always check the cover gasket to determine if it is in good condition and in place.
- Dispose of the grease in the container. **DO NOT** pour the grease down any other drain or in any sewer line. The grease must be disposed of according to local site regulations.

Sizes:	8015 =	= 345 (W) x 605 (L) x 398 (D)	inlet/outlet diameter 60mm
	8020 =	= 398 (W) x 693 (L) x 432 (D)	inlet/outlet diameter 85mm
Flow Rates	:		
	8015:	0.95 litres/sec - typical applica	tion – Single Bowl catering sink
	8020:	1.26 litres/sec - typical application – SB catering sink & dishwasher	
			or Double Bowl catering sink

**NOTE** - It is important to clean your interceptor regularly in order to maintain the proper operating efficiency and effectiveness. After unusually heavy use periods, the interceptor should be cleaned even though the regular cleaning interval has not expired.

Images of GI8020 model



Shown with lid in open position and the inlet point with plate flow control device.

A measuring tape is placed along the front edge to provide a scale for the image (693 mm overall length)

View of the interior showing outlet and interior baffles.

