

SYSTEM SPECIFICATIONS

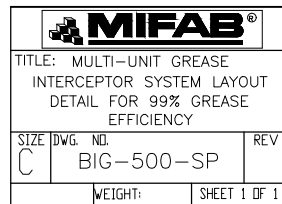
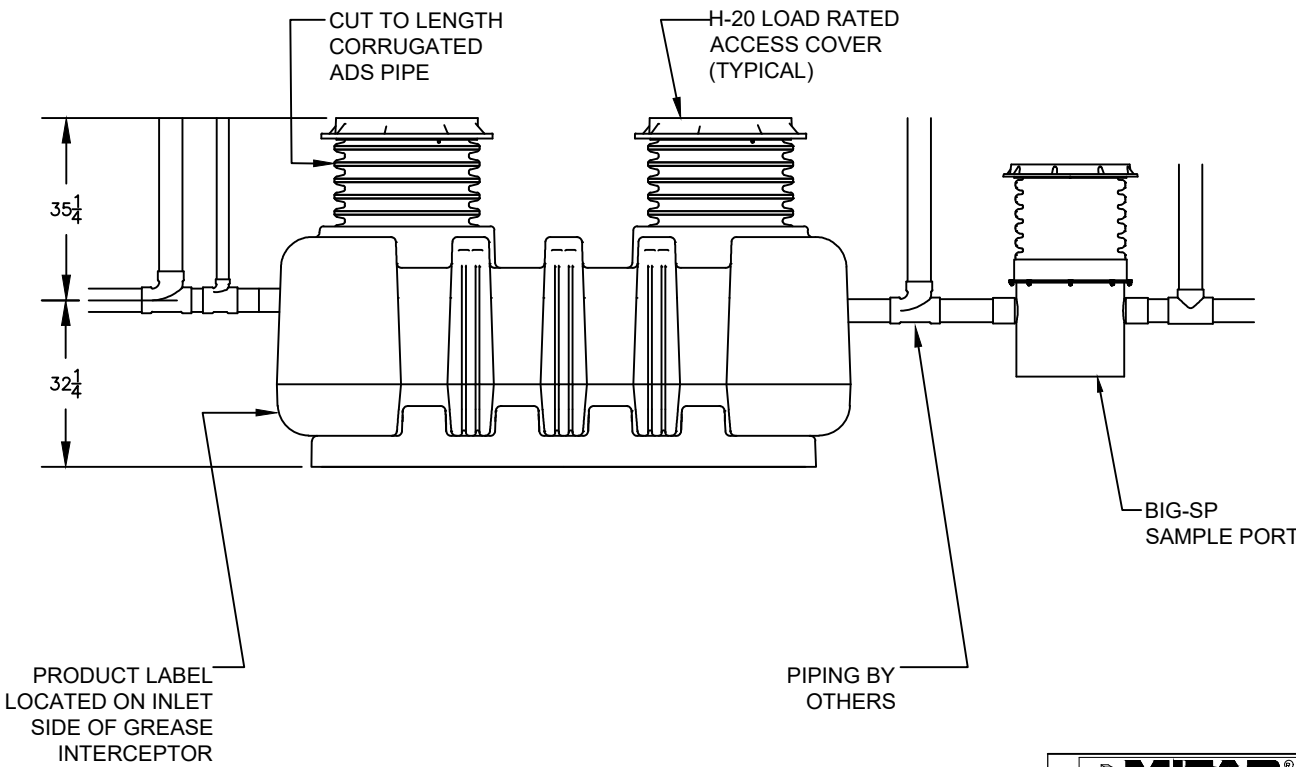
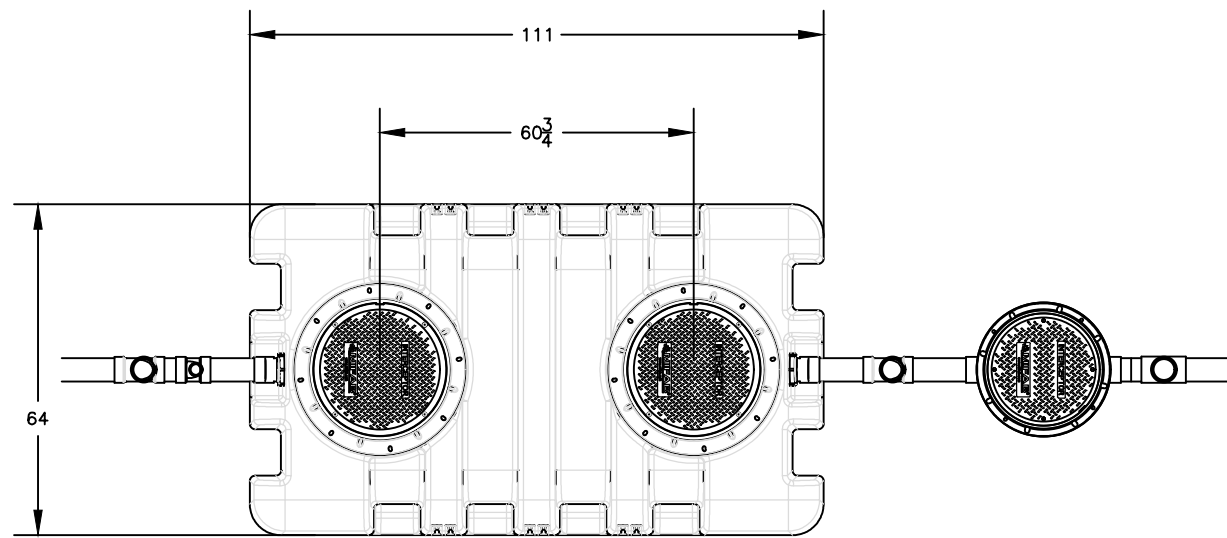
1. 4" No-hub inlet/outlet
2. Max flow rate: 100gpm
3. Liquid capacity: 539 gal.
4. Max grease capacity: 298.65 lbs.
Grease capacity based off 99% efficiency per Miami Derm FOG 2.0 requirement
5. H-20 rated access covers
6. Maximum operating temperature 180° F
7. Meets the PH of 3-10 per DERM Miami-Dade

Notes:

1. Each grease interceptor is certified and listed by IAPMO to ASME A112.14.3, P.D.I G-101, and CSA B481.1 grease interceptor standards
2. For gravity drainage application only. (Due not use for pressure application)
3. 3/8" thick high density polyethylene walls
4. Unit supplied with 24" corrugated pipe, 24" pipe gasket, and H-20 rated access covers
5. Cover placement allows full access to tank for proper maintenance.
6. Vent system per local codes.
7. For buried applications.
8. Locate interceptor as close as possible to grease producing fixtures

Options:

- Corrugated pipe connections
- High water anchor kit (set of 2)
- Male pipe threaded
- 6" pipe connections
- High level alarm monitoring system



APPENDIX 5

GREASE PRODUCTION SIZING METHOD

GREASE PRODUCTION SIZING METHOD:

Some industry people believe that sizing grease interceptors based on the amount of grease that is produced in a restaurant or kitchen makes a lot more sense than sizing based on flow rate of water and / or drainage fixture units going into the grease interceptor. This can be done first by flow rate and then by grease capacity for pump-out cycle. Note that local codes and ordinances should be followed for compliance. For example, a Chinese restaurant with a 4" drain line can be sized to require a grease interceptor with a 50 GPM flow rate. A Subway deli with a 4" drain line can also be sized to require a grease interceptor with a 50 GPM flow rate. Therefore, two restaurants with very different meal types and production of grease can end up having the same code compliant grease interceptor sized.

The following information and sizing chart can be used to size grease interceptors based on the grease produced in a variety of different restaurants. Note that local codes and ordinances should be followed for compliance.

Step 1: Size by Pipe Diameter / Flow Rate:

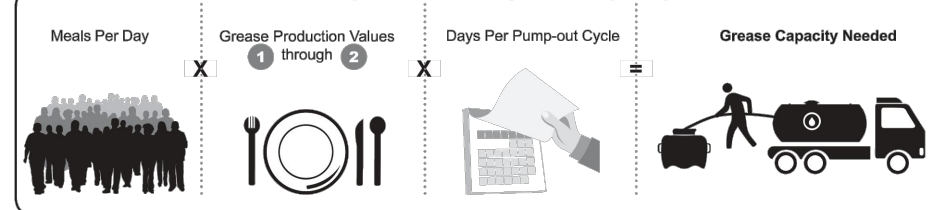
Hydromechanical Grease Interceptor Sizing Using Gravity Flow Rates (Per Chapter 10 of the Uniform Plumbing Code)

| Diameter of Grease Waste Pipe | Maximum Full Pipe Flow* | Size of Grease Interceptor | |
|-------------------------------|-------------------------|----------------------------|----------------------------|
| | | One-minute Drainage Period | Two-minute Drainage Period |
| 2" | 20 GPM | 20 GPM | 10 GPM |
| 3" | 60 GPM | 75 GPM | 35 GPM |
| 4" | 125 GPM | 150 GPM | 75 GPM |
| 5" | 230 GPM | 250 GPM | 125 GPM |
| 6" | 375 GPM | 500 GPM | 250 GPM |

*1/4 inch slope per foot (20.8mm/m) based on Manning's formula with friction factor N = 0.012.

Recommended

Step 2: Calculate grease capacity



| Restaurant Type | Grease Production Values | Grease Production Sizing Method |
|--------------------------|-------------------------------------|--|
| Low Grease Production | 1 0.005 lbs / meal (no flatware) | Frozen yogurt, hotel breakfast bar, sub shop, sushi, convenience store, deli, bar, residential. |
| | 2 0.0065 lbs / meal (with flatware) | |
| Medium Grease Production | 3 0.025 lbs / meal (no flatware) | Cafes, low grease output restaurants, pizza restaurant, grocery stores (with no fryer), ice cream parlor. |
| | 5 0.0325 lbs / meal (with flatware) | |
| High Grease Production | 4 0.035 lbs / meal (no flatware) | Full fare family restaurants, fast food hamburger, barbecue, Italian and fast food Mexican, school cafeterias, steakhouses, bakery, Chinese buffet, seafood, fried chicken, grocery stores with fryer. |
| | 6 0.0455 lbs / meal (with flatware) | |

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Appendix 2 – Grease Interceptor Rating Test Data

| STANDARD PDI-G101 GREASE INTERCEPTOR RATING TEST FORM #1 | | | | | | | | | | | | |
|--|------|-------|--------|----------|---|-------------|-----------------------------|------------|---------------------------------------|-------------------------------|--|------------------------------|
| Interceptor ID Manufacturer: MIFAB / FOG ENFORCER | | | | | Model: SM-MI-G-PL-500, SUPER-500/ FE-XL-500 | | | | | GPM Size: 100 | | Report No.: TR-DZ20180501-04 |
| ** Sink Capacity and Flow Rate** | | | | | ****Lard Data**** | | *****Flow Control Data***** | | | ***Testing Lab Information*** | | |
| Capacity No. 1 | | 100 | Gal | | Spec. Gravity: 0.872 | | Orifice Size: 2.45" | | Test Lab: Good Harbour Labs. | | Test Date: April 09, 10 /2018 | |
| Capacity No. 2 | | 100 | Gal | | Viscosity: 14.2 cps | | Air Intake: 3" | | | | | |
| Separate No. 1 | | N/A | GPM | | | | Max: Height 40" | | Test Technicians: | | Notes: 1. Drainage gauged on clear compartment. 2. The "amount retained" is a calculation of "Added" minus "Skimmed." 3. All weights taken after de-watering by separatory funnel | |
| Separate No. 2 | | N/A | GPM | | | | | | De Wu Zhang | | | |
| Simultaneous 1 | | 104.4 | GPM | | | | | | Joe Costa | | | |
| Simultaneous 2 | | 101.8 | GPM | | | | | | Jay Patel | | | |
| | | | | | | | | | | | | |
| | | | | | ***** INCREMENTAL ***** | | | | ***** ACCUMULATED ***** | | | |
| | | | | | (drop-skim) / drop x 100 = efficiency | | | | (drop-skim) / drop x 100 = efficiency | | | |
| No. | Test | Clear | Sec. | Rate:GPM | lb. Added | lb. Skimmed | lb. Retained | Efficiency | lb. Added | lb. Skimmed | lb. Retained | Efficiency |
| 1 | 1 | 2 | 109.87 | 103.8 | 20.00 | 0.00 | 20.00 | 100.0 | 20.00 | 0.00 | 20.00 | 100.0 |
| 2 | 2 | 1 | 110.35 | 103.3 | 20.00 | 0.00 | 20.00 | 100.0 | 40.00 | 0.00 | 40.00 | 100.0 |
| 3 | 1 | 2 | 110.38 | 103.3 | 20.00 | 0.06 | 19.94 | 99.7 | 60.00 | 0.06 | 59.94 | 99.9 |
| 4 | 2 | 1 | 109.59 | 104.0 | 20.00 | 0.07 | 19.93 | 99.6 | 80.00 | 0.14 | 79.86 | 99.8 |
| 5 | 1 | 2 | 108.90 | 104.7 | 20.00 | 0.09 | 19.91 | 99.6 | 100.00 | 0.22 | 99.78 | 99.8 |
| 6 | 2 | 1 | 108.91 | 104.7 | 20.00 | 0.10 | 19.90 | 99.5 | 120.00 | 0.32 | 119.68 | 99.7 |
| 7 | 1 | 2 | 111.93 | 101.8 | 20.00 | 0.11 | 19.89 | 99.5 | 140.00 | 0.43 | 139.57 | 99.7 |
| 8 | 2 | 1 | 111.25 | 102.5 | 20.00 | 0.13 | 19.87 | 99.4 | 160.00 | 0.55 | 159.45 | 99.7 |
| 9 | 1 | 2 | 112.25 | 101.6 | 20.00 | 0.09 | 19.91 | 99.5 | 180.00 | 0.65 | 179.35 | 99.6 |
| 10 | 2 | 1 | 108.78 | 104.8 | 20.00 | 0.10 | 19.90 | 99.5 | 200.00 | 0.75 | 199.25 | 99.6 |
| 11 | 1 | 2 | 108.63 | 104.9 | 20.00 | 0.13 | 19.87 | 99.4 | 220.00 | 0.88 | 219.12 | 99.6 |
| 12 | 2 | 1 | 109.06 | 104.5 | 20.00 | 0.12 | 19.88 | 99.4 | 240.00 | 0.99 | 239.01 | 99.6 |
| 13 | 1 | 2 | 108.90 | 104.7 | 20.00 | 0.14 | 19.86 | 99.3 | 260.00 | 1.13 | 258.87 | 99.6 |
| 14 | 2 | 1 | 113.93 | 100.1 | 20.00 | 0.09 | 19.91 | 99.6 | 280.00 | 1.22 | 278.78 | 99.6 |
| 15 | 1 | 2 | 109.03 | 104.6 | 20.00 | 0.13 | 19.87 | 99.3 | 300.00 | 1.35 | 298.65 | 99.6 |
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