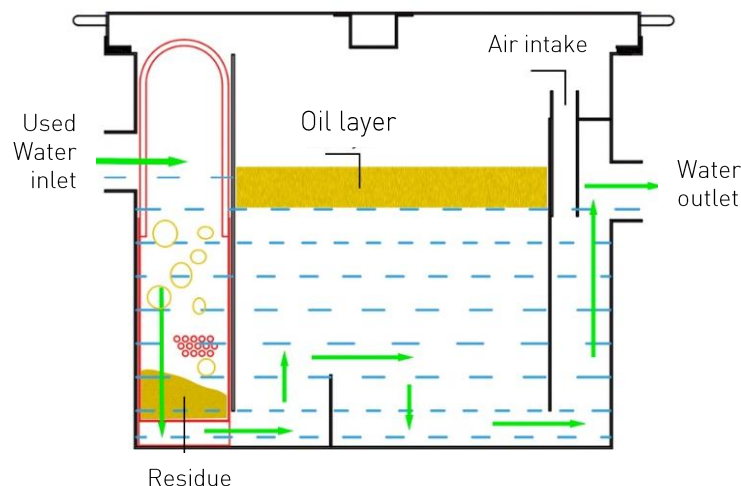


S/STEEL AISI304 PORTABLE GREASE INTERCEPTOR

COMPLY WITH ASME A112.14.3-2000



APPLICATION

Portable grease interceptor is a receptacle located in the restaurant allowing separation and collection of fats, oils and greases (FOG) from the used water, preventing such materials from entering the public sewer system. It is much more compact than the underground grease separator, which can facilitate easy FOG removal.

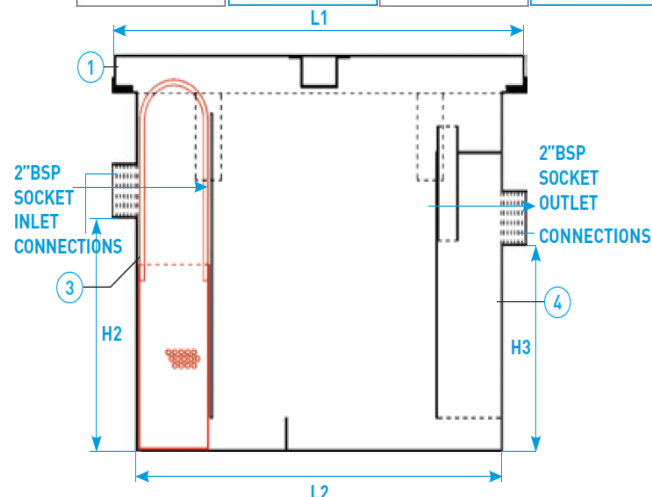
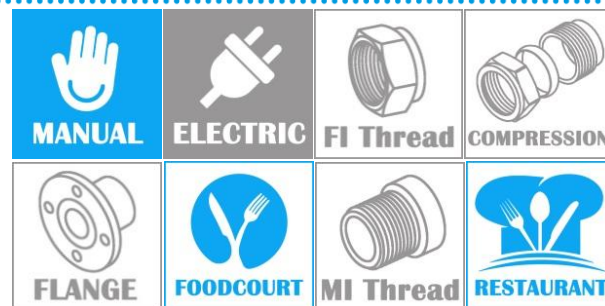
ADVANTAGES

- Easy installation without earthworks
- Compact device results in space saving
- Easy maintenance
- Standard models entirely made out of stainless steel
- Immediate catching of grease

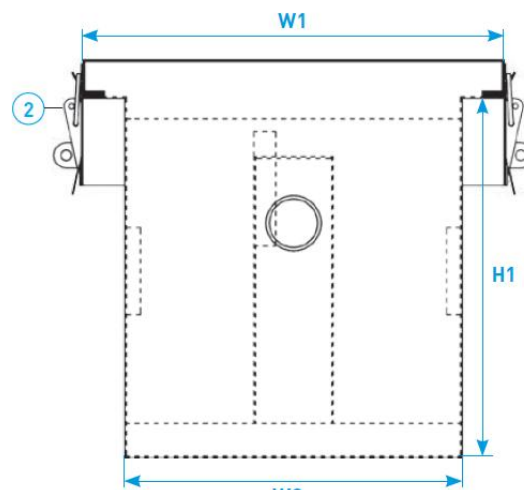
STANDARD SPECIFICATIONS

SKU	L1 (mm)	W1 (mm)	H2 (mm)	L2 (mm)	W2 (mm)	H3 (mm)	H1 (mm)	CONNECTION (inch)	GPM FLOW RATES (litres/s)	CAPACITY (Static)	Weight (kg)	PCS/CTN
PGIN10GL	450	360	215	400	310	190	330	2" BSP	10GL (0.63)	10GL	13.2	1
PGIN25GL	650	490	315	600	440	290	430	2" BSP	25GL (1.58)	25GL	24.5	1
PGIN50GL	762	600	410	712	550	385	535	2" BSP	50GL (3.15)	50GL	35.1	1

*GPM-Gallon Per Minute



CROSS SECTIONAL VIEW



SIDE VIEW

COMPONENT PARTS

ITEM	PARTS	MATERIAL
1	Cover	AISI304
2	Lock	AISI304
3	Strainer basket	AISI304
4	Body	AISI304

Norika Grease Interceptor Maintenance Manual



Image of PGIN25GL

Compiled by:
QC Department
Date: 07.01.16

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1.0 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

2.0 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.

3.0 Warranty

Norika 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 delivery. Norika 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.