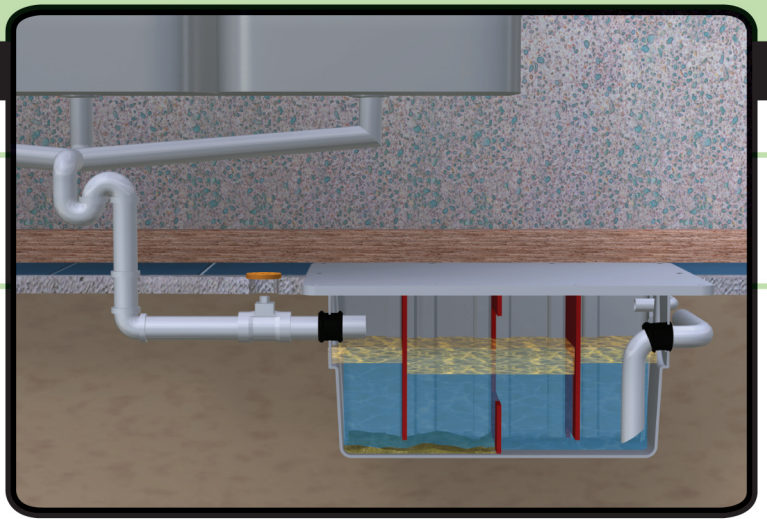


# FOGHog

fat oil grease interceptor

## Capturing FOG with FOGHog®

Fats, oils and greases (FOG) from restaurants, pubs, lounges, resorts, lodges and club houses are best managed at the source before entering either the city sewer system or an onsite wastewater treatment system. Typically installed under the counter, FOGHog® allows time for the warm liquid grease to separate, cool to solid form, and collect for removal, prior to it entering a treatment system. Made of 100% corrosion-resistant polyethylene and allows for components to remove easily for cleaning, the FOGHog® retains floatable substances, including: fats, oils, grease, soaps (lanolin) and waxes.



### FOG HOG™ Sizing:

#### Determine the flow rate of each sink:

1. Calculate the capacity of the sink in cubic inches, or length x width x depth = \_\_\_\_ cu. in.
2. Convert the capacity from cubic inches to gallons per minute (GPM), or cu. in./231 = \_\_\_\_ GPM.
3. Adjust for displacement, or \_\_\_\_ GPM x .75 = \_\_\_\_ GPM.
4. The result is the flow rate required to drain the sink in one minute.
5. Use the table above to select the appropriate FOG HOG interceptor for your application.

**NOTE:** Maintenance of grease traps and interceptors should be performed on a regular basis and grease should always be disposed of properly.

## Why use a Grease Trap?

Restaurant grease trap regulations have become a top priority in recent years as attempts to ensure environmental standards are met. Depending on the type of food establishment, Fats, Oils and Grease (FOG) are poured down drains for disposal. These substances solidify in plumbing parts and can disrupt flow and treatment processes. The goal of a grease trap or interceptor is to reduce the discharge of oil and grease, thus minimize the potential harm to treatment plants, and/or possible business interruptions from “back ups” in the facility.

## FOGHog® Specifications

Model	Flow Rate	Certified Grease Capacity	Module Dimensions H x W x L
<b>FH-20</b>	20 GPM (76 LPM)	40 lbs. (18 kg)	15½" (40 cm) x 32" (81 cm) x 21¾" (55 cm)
<b>FH-50</b>	50 GPM (189 LPM)	100 lbs. (45 kg)	23⅞" (60.5 cm) x 34" (86 cm) x 27" (69 cm)
<b>FH-75</b>	75 GPM (284 LPM)	150 lbs. (68 kg)	20¼" (51 cm) x 31" (79 cm) x 41½" (105 cm)
<b>FH-100</b>	100 GPM (379 LPM)	200 lbs. (91 kg)	27" (69 cm) x 31" (79 cm) x 41½" (105 cm)

Please refer to Product Drawings for Additional information and Technical Specifications

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For sizing multiple fixtures, determine the flow rate for each fixture and add together 100% of the largest flow rate, 50% of the second largest and 25% of all others.