







GENERAL

- 1. FOG HOG® Grease Interceptors shall be constructed from corrosion resistant material. The unit shall be designed specifically for use in commercial kitchens, restaurants, motels, and other installations requiring the entrapment of grease and oil prior to effluent discharge to sewer systems.
- 2. The FOG HOG® shall be designed to trap and separate grease, fats, soap, oils, waxes, and other like substances that are capable of being retained by relative buoyancy & dynamic flow attenuation.
- 3. The manufacturer reserves the right to incorporate changes in the design or components for the improvement of fit or function of the grease interceptor without incurring liability to change previously manufactured units.

MATERIALS OF CONSTRUCTION

- 1. The holding tank shall be constructed of cross-linked polyethylene for structural integrity, durability and high heat temperature resistance with a smooth interior finish for ease of cleaning
- 2. Interceptor baffles shall be constructed of temperature resistant Acrylonitrile Butadiene Styrene (ABS) for its high heat and impact resistant properties.
- 3. The integrated heat resistant neoprene gaskets will be used to seal all plumbing connections
- 4. The interceptor cover will be constructed of rigid ABS and shall be installed with corrosion resistant stainless steel fasteners.
- 5. The liquid level in the grease interceptor shall be maintained by our proprietary device which regulates head conditions to assure proper retention levels. The inlet and outlet assemblies shall be constructed of PVC Schedule 40 Pipe and associated fittings. The inlet and outlet fittings my be substituted with metal fittings, depending on local plumbing codes.

DO NOT SCALE

UNLESS NOTED
DIMENSIONS
ARE IN INCHES
[CENTIMETERS]
TOLERANCES
± ±0.02 IN/IN
[±0.05 CM/CM]



100 GPM Grease Interceptor

FOGHOG FH-100

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