

Grease Management Solutions



**BIO** MICROBICS®

# FOG HOG®

fat oil grease interceptor



*Easy installation in commercial kitchens*



*Simple lid and baffle removal for cleaning*



*Captures more than 95% of all fats, oils, greases, soaps, and waxes*



- Restaurants • Cafeterias • Bakeries • Resorts • Hotels • Motels • Diners • Delicatessens
- University Commons • Fast Food Locations • Butcher Shops • Soap Factories...and more!

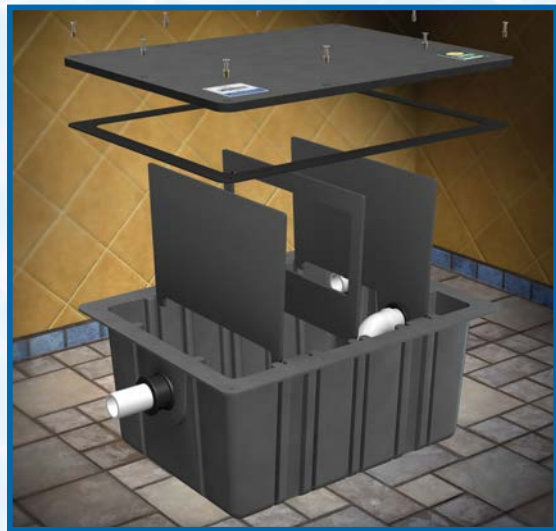
BETTER WATER. BETTER WORLD.®

[www.biomicrobics.com](http://www.biomicrobics.com)



## 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.



**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 minimizing the potential harm to treatment plants, and/or possible business interruptions from “back ups” in the facility.

## FOGHog 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 below to select the appropriate FOGHog® interceptor for your application.

### FOGHog® Specifications

MODEL	FLOW RATE		CERTIFIED GREASE CAPACITY		MODULE DIMENSIONS	
	gpm	lpm	lbs.	kg	inches	cm
<b>FH- 20</b>	20	76	40	18	15½ x 32 x 21¾	40 x 81 x 55
<b>FH- 50</b>	50	189	100	45	23¾ x 34 x 27	60.5 x 86 x 69
<b>FH- 75</b>	75	284	150	68	20¼ x 31 x 41½	51 x 79 x 105
<b>FH-100</b>	100	379	200	91	27 x 31 x 41½	69 x 79 x 105

