



FOG HOG® Grease Interceptor Installation & Maintenance Manual

For use with all FH model sizes

FOG HOG® Certifications: IAPMO, Plumbing & Drainage Institute, ASME A112.14.3 Type A & B Grease Interceptor

IMPORTANT: All installation procedures must comply with local plumbing codes.

Plumbing Contractor: _____

Phone: _____

Maintenance Provider: _____

Phone: _____



WARNING: Contents of grease interceptor may be hot.



CAUTION: The FOG HOG® lid must be secured tightly.



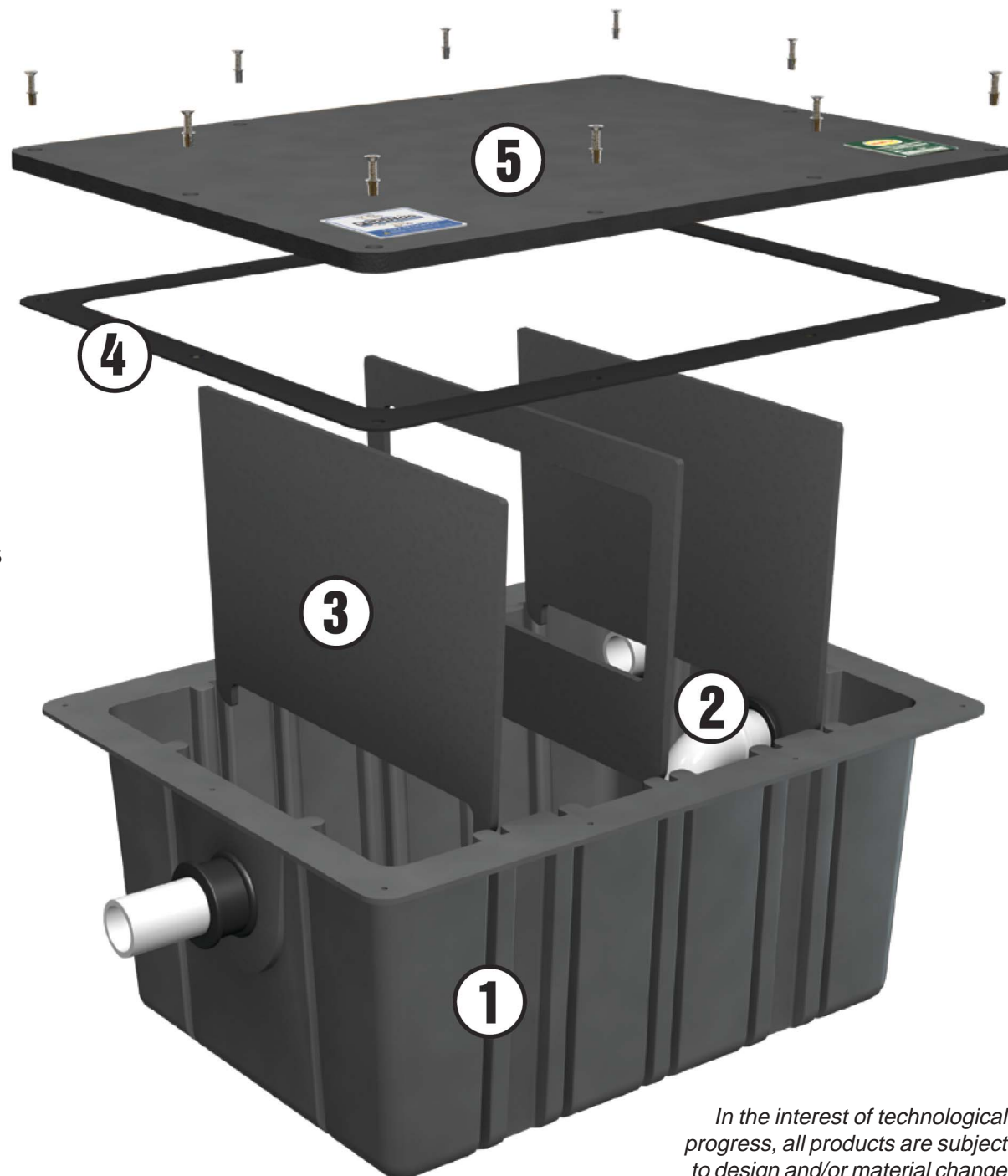
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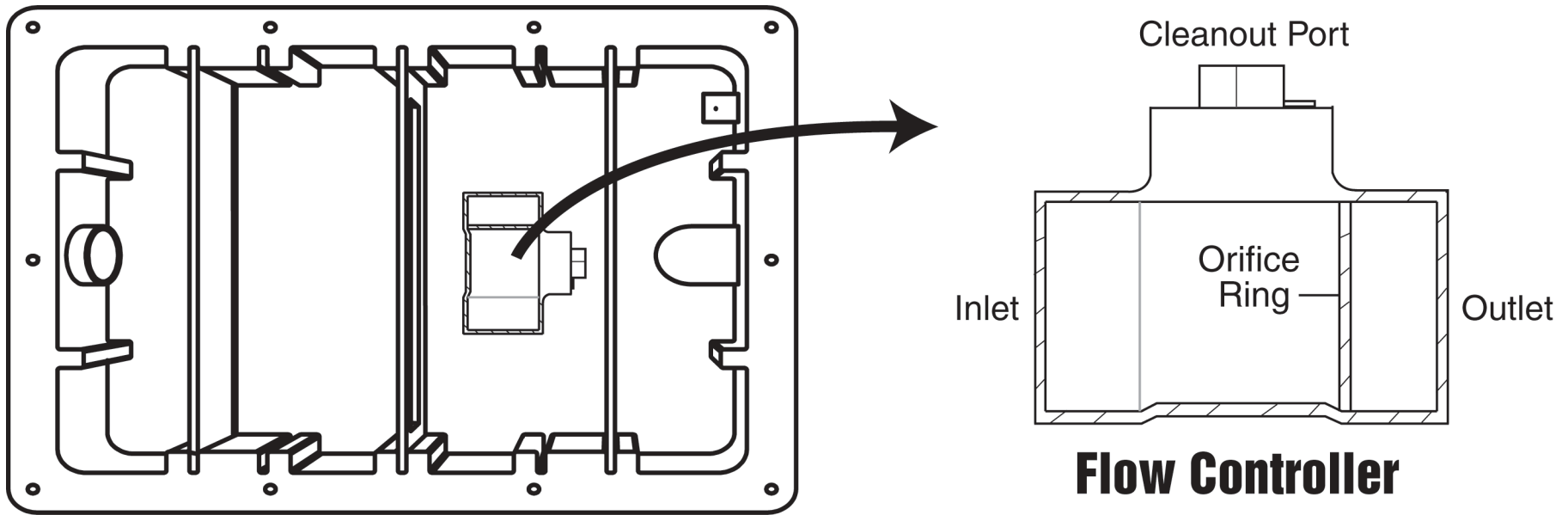
Introducing FOG HOG® Fat, Oil & Grease Interceptors

FOG HOG® interceptors combine a proven grease/water separation process with a new lightweight, 100% corrosion-resistant, user-friendly design. FOG HOG® is PDI and IAPMO certified and removes more than 95% of fat, oil and grease from commercial wastewater.

- 1 Lightweight, durable structure**
FOG HOG's durable, but lightweight plastic exterior reduces shipping costs and simplifies installation.
- 2 Preassembled components**
Internal components come preassembled for easy installation.
- 3 Removable baffles**
Internal baffles remove easily for cleaning.
- 4 Custom gasket**
Custom-fit sealing gasket retains moisture and odors.
- 5 Engineered lid**
Engineered lid provides maximum stability with lightweight structure.



In the interest of technological progress, all products are subject to design and/or material change without notice.



Note: All installations must comply with all local plumbing codes.

Step 1: Unscrew and remove the FOG HOG® lid. Check that all piping, rubber grommets and baffles are in place. Remove the flow controller.

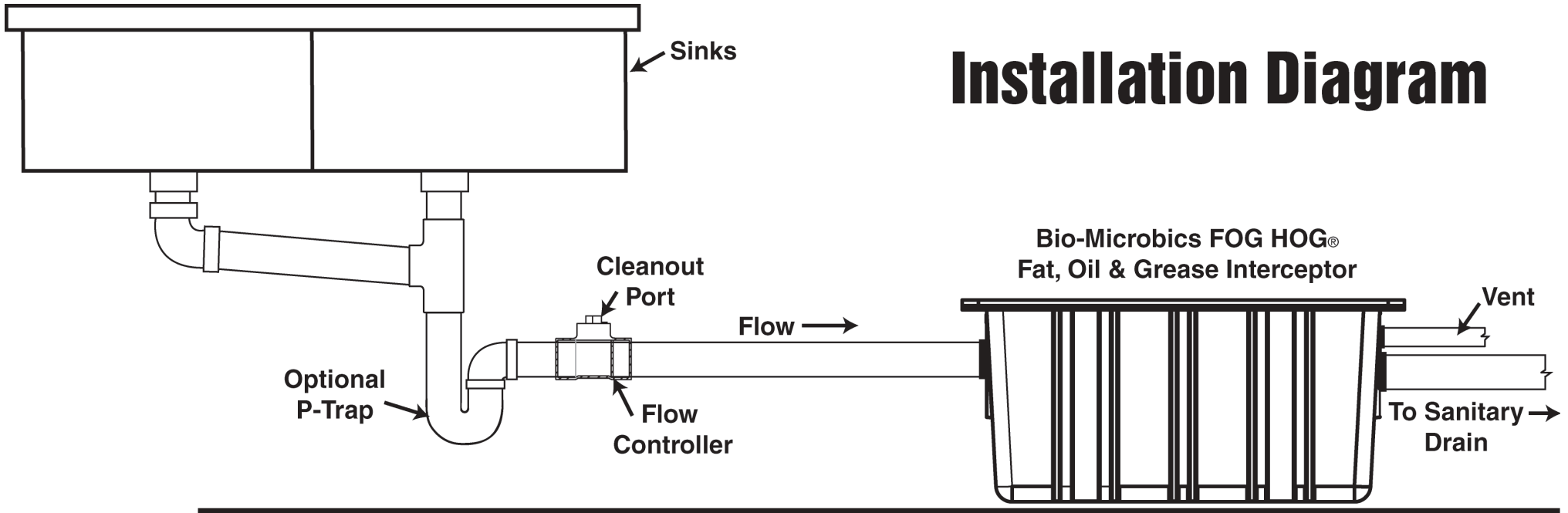
Step 2: Position the FOG HOG® as close as possible to the fixture being served, but note that removal of the lid is required for maintenance.

Step 3: The flow controller must be installed as close as possible to the underside of the fixture being served. The flow controller's cleanout can be used to clear any debris that may get caught up in the flow control ring.

Step 4: From the flow controller, run Sch. 40 PVC pipe through the FOG HOG's influent hole and rubber grommet. Push the pipe through the grommet so that the pipe extends into the FOG HOG® with ~1" of clearance.

Step 5: Connect the outlet assembly to the outlet piping. Outlet pipe size should be equal to or larger than the inlet piping.

Step 6: Venting of the FOG HOG® should comply with all local vent specifications. Venting configurations may vary.



FOG HOG® Maintenance



WARNING: Contents of grease interceptor may be hot.

Step 1: Check the cleanout port and clear any debris that may be lodged in the flow control orifice ring.

Step 2: Unscrew and remove the FOG HOG® lid. Remove the three baffles. Pump out all contents.

Step 3: Replace baffles and lid and **make sure the lid is screwed down tightly.**

Model	Foot Print - Inches			Height - Inches	Overall Lid Dimension - Inches
FH-20	28 ¹ / ₈	18 ¹ / ₄	14 ³ / ₄	15 ¹ / ₂	32 x 21 ³ / ₄
FH-35	30 ¹ / ₄	22 ³ / ₄	15	15 ³ / ₄	34 x 27
FH-50	30 ¹ / ₄	22 ³ / ₄	23 ³ / ₁₆	23 ⁷ / ₈	34 x 27
FH-75	37 ¹¹ / ₁₆	26 ¹⁵ / ₁₆	19 ¹ / ₂	20 ¹ / ₄	31 x 41 ¹ / ₂
FH-100	37 ¹¹ / ₁₆	26 ¹⁵ / ₁₆	26 ¹ / ₄	27	31 x 41 ¹ / ₂