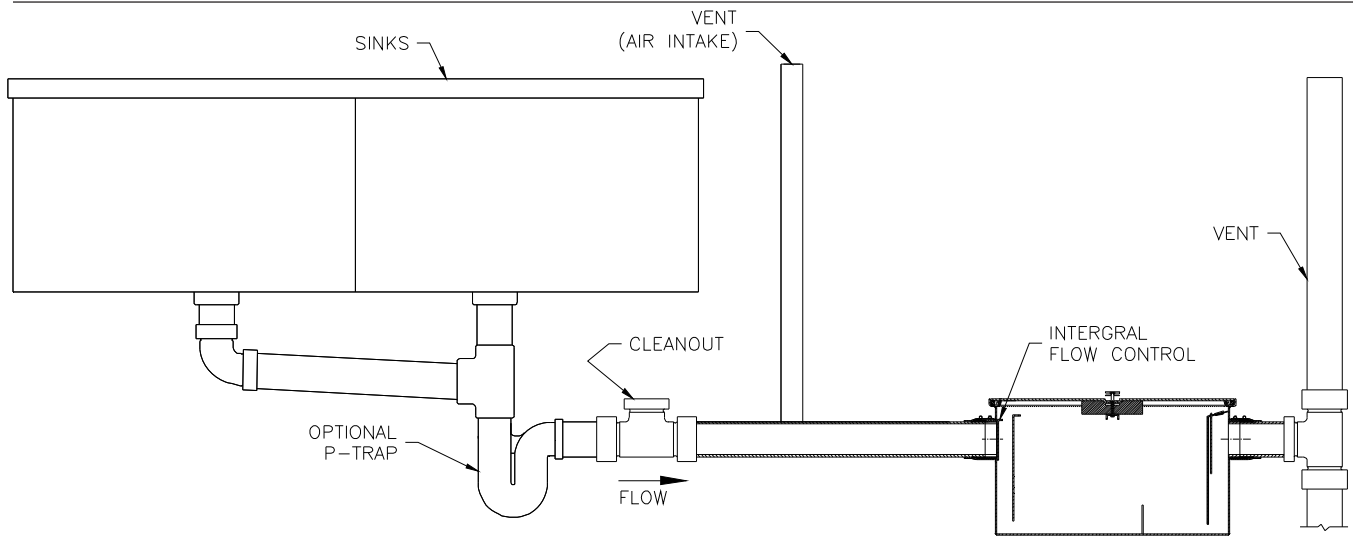




Z1170 (CANADIAN MARKET) GREASE INTERCEPTOR INSTALLATION & CLEANING INSTRUCTIONS



Zurn Grease Interceptors Z1170 consist of an interceptor rated at () gpm and a properly sized intergral flow control.

INSTALLATION

1. When installing Zurn Interceptors use safety glasses, steel toed shoes, and gloves to prevent injuries. Interceptors must be installed per these instructions to function properly. Any installations that do not comply with these instructions could cause the unit to malfunction and not work per its intended purpose.
2. Zurn grease interceptors should be installed as close as possible to the fixture being served. The interceptor may be placed on the floor, partially recessed in the floor, or recessed with top flush with the floor. The elevation of the inlet of the grease interceptor must be located below the horizontal piping coming from the fixture that the interceptor is servicing.
3. Always install where there is easy access for cover removal and cleaning. Clearances above the interceptor must be greater than the height of the internal removable baffle of the unit to accommodate removing the cover and baffle for cleaning. Measure overall height of internal removable baffle to determine reference dimension of minimum access clearance required above the unit.
4. The factory installed integral flow control plate must be in place for the unit to function properly. There must also be vent pipes before and after the unit to prevent siphoning.
5. It is recommended that a cleanout tee be installed inbetween the fixtures and the interceptor to clear debris as needed.
6. The cleanout plug should be installed over the outlet of the interceptor.
7. The interceptor is to be installed using no-hub couplings.
8. Outlet piping should be connected to the sanitary drain, and pipe size should be no smaller than the inlet piping. Outlet pipe should also be vented so the interceptor is not siphoned.
9. Solid waste should not go into an interceptor. Food grinder waste and other solids should be captured in the sink or by a solids interceptor before reaching the grease interceptor.

Caution: Grease Interceptors are tested and rated using a vent and a properly sized orifice. Failure to use a vent and the properly sized orifice that is provided with the unit will result in improper function and performance. This could cause grease to bypass the unit.



MAINTENANCE

General Considerations

To obtain optimum operating efficiency of a properly sized and installed grease interceptor, a regular schedule of maintenance must be adhered to.

Note: When cleaning grease interceptors of grease be careful to wear protective gear and/ or use a professional cleaning service to remove and dispose of the grease.

Cleaning

All grease interceptors must be cleaned regularly. The frequency of grease removal is dependent upon the capacity of the interceptor and the quantity of grease in waste water. Check interceptor daily until a grease level of 2" to 3" has been obtained (cleaning level). When the grease removal interval has been determined for a specific installation, regular cleaning at that interval is necessary to maintain the rated efficiency of the interceptor. After the accumulated grease and waste material has been removed, the interceptor should be thoroughly checked to make certain the inlet, outlet, flow control and air relief ports are clear of obstructions.

Please follow the steps below when cleaning.

1. Remove the center 3/8" Allen bolt lift handle assembly.
2. Remove cover, baffle and flow control.
3. Clean out remaining grease.
4. Run water into interceptor to flush. Clean out "outlet" chamber by removing cleanout plug and spraying water down inside.
5. Clean inlet pipe of any grease or debris.
6. Inspect cover gasket and replace as needed.
7. Replace cover, baffle, and flow control. Make sure flow control is installed. Unit will not function properly without it. Secure the 3/8" Allen bolt lift handle assembly.