

# OPERATING AND MAINTENANCE INSTRUCTIONS

## 8000, 8200, 8400 SERIES GREASE INTERCEPTORS

### FLOW CONTROL FITTING

The flow control fitting provided with the interceptor must be installed in the waste line on the inlet side of the interceptor. This fitting regulates the flow velocity through the interceptor and combined with the proper maintenance allows for 90 percent efficiency. Flow controls are provided with an air intake connection (except 8004 & 8007) which should be connected to vent or vent stack, terminated under sink drainboard as high as possible, or terminated to outside with an elbow turned down (consult the local plumbing code). The efficiency and operation of the interceptor cannot be guaranteed if this fitting is not installed.

### GREASE INTERCEPTOR

All grease interceptors should be cleaned at regular intervals. The length of time between cleanings depends on the usage load. That is, the frequency of operating of the fixture connected to the interceptor and the grease load of the drained waste. By taking these factors into consideration, the maintenance man can determine the reasonable cleaning interval. A reasonable estimate can be made after the unit is actually in operation for a short but typical period of operation.

1. 8000 Series Type - Remove cover by unscrewing "Uni-lock" locking device and lifting off cover.

8400 Series Type - Remove cover by unscrewing securing screws. Remove the lift ring screws and insert 3/8" eye bolts. Lift off the cover plate by gripping the eye bolts.

2. Skim off accumulated grease layer with a ladle or a similar tool and place grease in a container.

3. Continue careful skimming until all the grease layer is removed.

4. Check baffles for proper positioning. Make sure the air relief port is clear. Clean bottom of interceptor of any heavy solids or debris which might have settled out.

5. Relace cover and securely screw down cover to avoid the possibility of odors seeping out. Always check cover gasket to determine if it is in good condition and in place.

6. Dispose of the grease in the container. DO NOT pour the grease down any other drain or in any sewer line. The grease must be disposed of depending on local conditions. That is, by burying or with a garbage pick up, or some similar operation.

**NOTE:** It is important to clean your interceptor regularly in order to maintain the proper operating efficiency and effectiveness. After unusually heavy use periods, the interceptor should be cleaned even though the regular cleaning interval has not expired.

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**FUNCTION:** Used in kitchens, restaurants, institutions and all types of food processing areas where waste water contains grease, fats and oil. Rate of flow into interceptor is controlled by a flow control fitting, thus enabling the interceptor to collect over 90% of the grease which flows into it. "Uni-lock" cover design permits fast cover removal for periodic cleaning. Interceptor may be set on floor, semi-recessed in floor or fully recessed with cover flush with finished floor.

