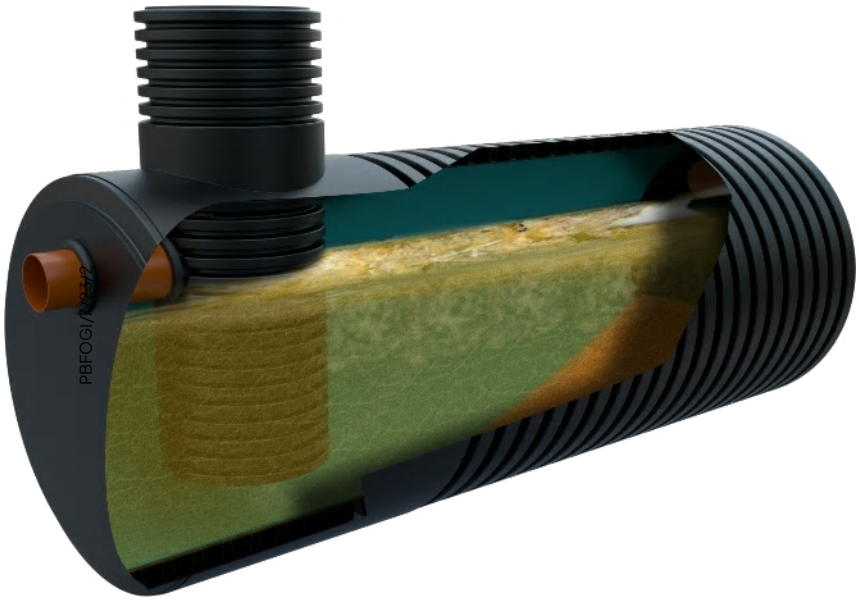
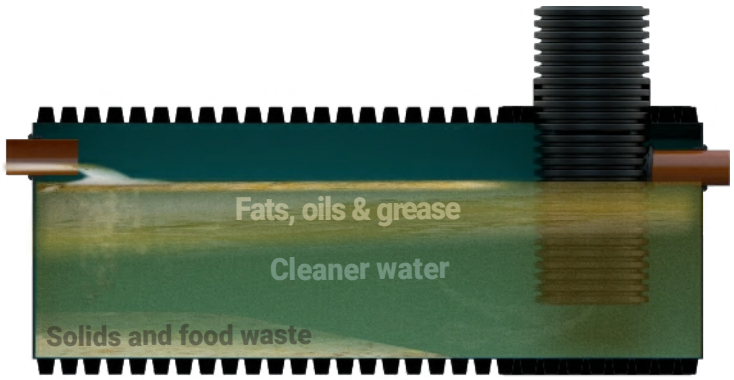
FOGi

FAT OIL & GREASE INTERCEPTORS™



PRODUCT CATALOGUE

AUGUST 23



FOGI is an underground fat, oil and grease interceptor designed to work passively.

Passive design works by slowing the flow of wastewater allowing it to cool and separate into 3 layers within the interceptor- FOG's, solids and water. FOG's - Fat, oil and grease have a specific gravity less than the water so as the wastewater enters the unit it will then begin to separate from the water and FOG's will float to the top water level.This is known as 'Gravity Separation' which is a proven design and the principal that all passive grease traps/interceptors work. The FOG's form a "grease layer" at the top of the unit and so with solids and food waste being heavier this will drop to the base of the unit.

FOGI Range – Available in both Vertical and Horizontal models

Both FOGI models are designed to comply with EN1825

Vertical model

Nominal Sizes : 2 to 4

The FOGI Vertical models feature a rota moulded polyethylene body, factory fitted and supplied to site with all required pipework Connections.

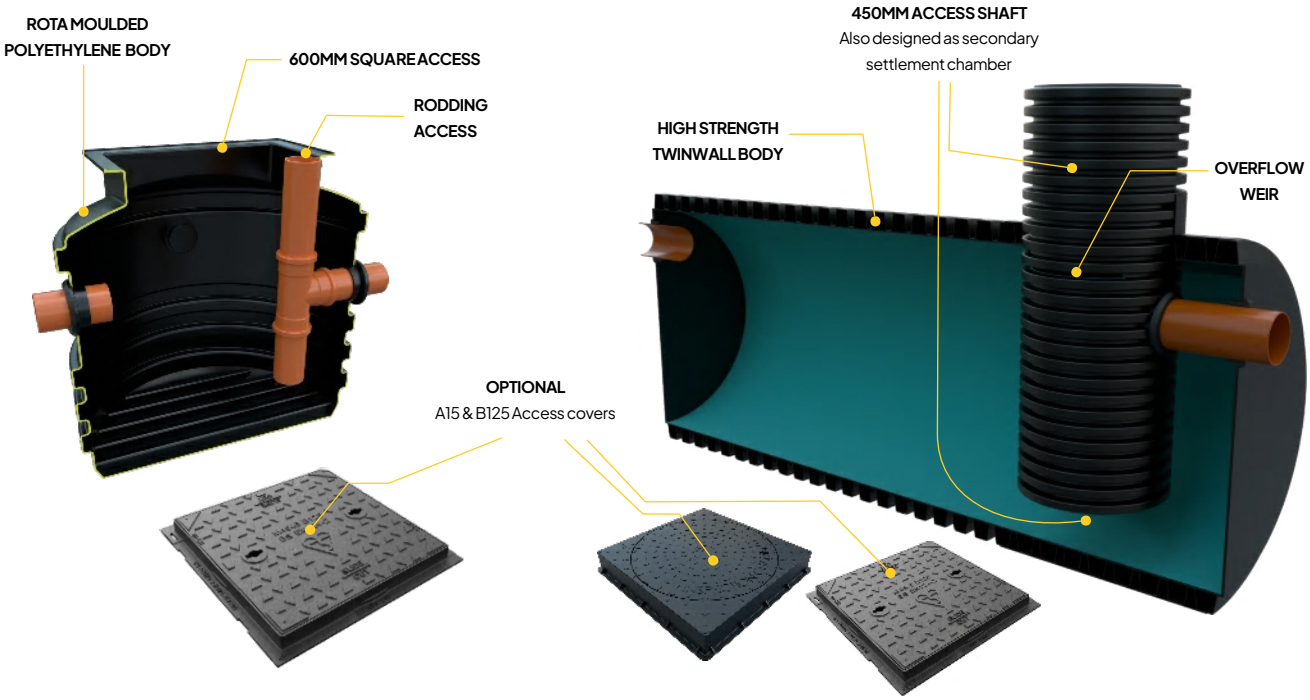
Capacities from 680 litres to 1360 litres

Horizontal model

Nominal Sizes : 4 to 15

The FOGI Horiziontal models are manufactured in our factory and supplied to site as single piece Units with all pipework pre installed. The main body is a high strength twinwall structure so the units are capable of being installed in reclaimed/as-dug material or granular surround.

Capacities from 1360 litres to 5100 litres



Location and Ventilation

To allow the wastewater from the facility to cool before entering the unit we suggest placing this at least 3 metres from the final sink or discharge point, connected to a vent stack. Where located within a building a sealed access cover will be required to prevent odours.

Maintenance

Grease separators should be inspected, emptied and cleaned regularly. Attention is drawn to the need to comply with national or local regulations for the disposal of waste. The frequency of inspection, emptying and cleaning should be determined with regard to the grease and sludge storage capacity of the separator and in accordance with operational esxperience. Unless otherwise specificed, separators should be emptied, cleaned and refilled with clean water at least once a month and, preferably, every two weeks.

SAMPLING CHAMBERS

Sampling chambers or sampling point are required down stream of the outlet to sample final effluent. This is a requirement of EN1825. Our sampling chamber meets the design standard for sampling and has both 110mm and 160mm pipework options which will connect to all of the FOGI range.

The Nominal Size stipulated in BS EN 1825 can be used to calculate the volume of the trap or separator required.

Nominal Size	Minimum surface area of grease separation zone (m^2)	Minimum volume of grease separation zone (m^3)	Minimum volume of grease collection area (m^3)
NS	**0.25 x NS**	**0.24 x NS**	**0.04 x NS**

Volume of the Separation Chamber

The above table shows that the minimum volume required for the grease separation chamber is the Nominal Size multiplied by 0.24 of a cubic metre which is equal to 240 litres. For a NS2 the minimum grease separation chamber would need to be 480 litres.

Design of Sludge Trap

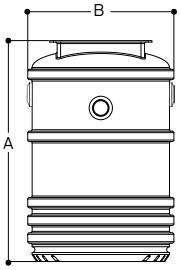
The Sludge trap can be situated integrally within a single stage interceptor or as a separate unit situated before the grease separation trap/tank.

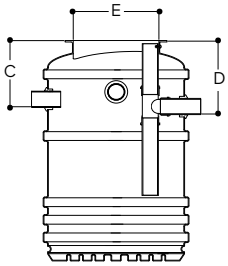
Volume of Sludge Trap

The volume of sludge trap needs to be a minimum of 100 x NS in litres. For a NS2 the required sludge retention volume would be at least 200 litres. For food processing plants, abattoirs etc. Where larger amounts of solids are expected the sludge trap required would be at least 200 x NS in litres.

The table below is taken from BS EN 1825 and gives a guide to the Nominal Size and FOGI unit required based on number of meals per day.

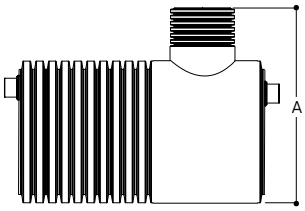
Nominal Size	FOGI Unit Required	Restaurant		Hotel Restaurant	Hospital	Schools & Colleges with food prep.	Canteen with no food prep.
		Approximate number of meals per day					
		1 service	2 services				
NS2	**FNS2**	105	210	180	295	200	440
NS4	**FNS4/ FNSH4**	210	420	355	590	400	885
NS7	**FNSH7**	365	730	625	1035	700	1545
NS10	**FNSH10**	520	1040	885	1480	1010	2015
NS15	**FNSH15**	780	1560	1330	2215	1510	3330

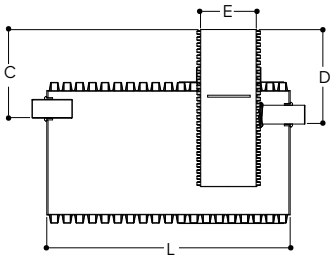


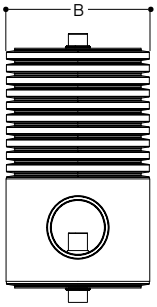


VERTICAL MODELS

Product Code	Capacity Litres	Sludge Storage Litres	Height A mm	Dia. B mm	Inlet invert C mm	Outlet invert D mm	Standard pipework mm	Access E mm	Approx. Weight kg
FNS 2	680	200	1000	1030	425	495	110	600 X 600	35
FNS 3	1020	300	1500	1030	450	520	110	600 X 600	50
FNS 4	1340	400	2000	1030	450	520	110	600 X 600	65







HORIZONTAL MODELS

Product Code	Capacity Litres	Sludge Storage Litres	Height A mm	Dia. B mm	Length L mm	Inlet invert C mm	Outlet invert D mm	Standard pipework mm	Access E mm	Approx. Weight kg
FNSH 4	1340	400	1650	1030	1979	750	800	160	Ø450	150
FNSH 7	2380	700	1650	1030	3010	750	800	160	Ø450	205
FNSH 10	3400	1000	1650	1030	3937	750	800	160	Ø450	255
FNSH 15	5100	1500	1650	1030	6000	750	800	160	Ø450	460

FOGi

FAT OIL & GREASE INTERCEPTORS™

turtle

email: sales@turtleenviro.co.uk | sales & technical support: tel. 0191 3036315 | **www.turtleenviro.co.uk**