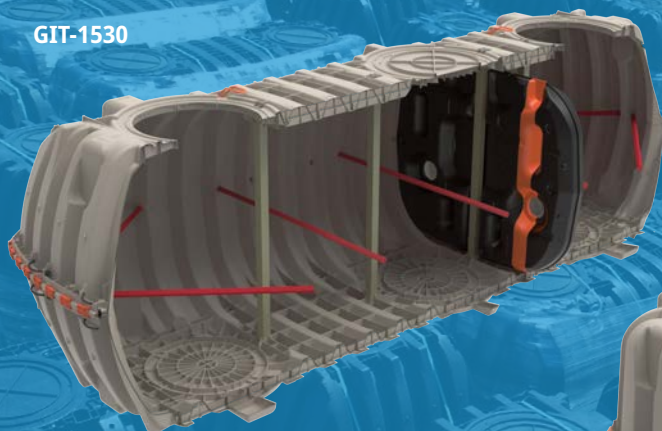
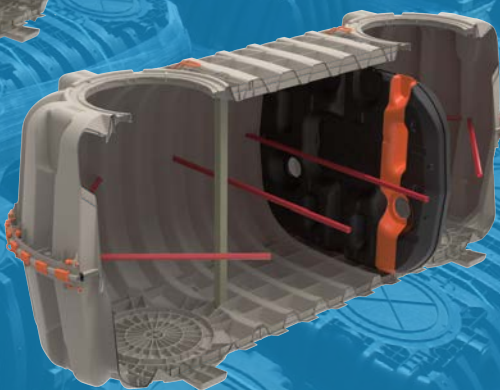


# Grease Interceptors

GIT-1530



GIT-1060



GIT-540



## OWNER'S MANUAL

### What's Inside

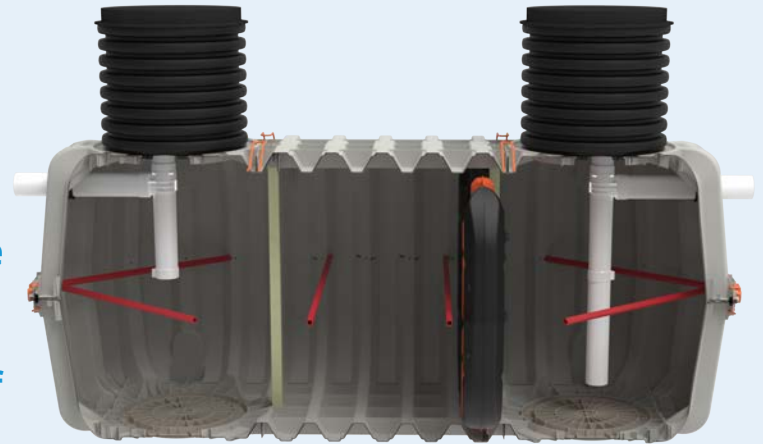
Grease Interceptors – What Are They

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Care and Maintenance for the Infiltrator  
Grease Interceptor Product Line

# CONGRATULATIONS

Your grease interceptor needs are being met by Infiltrator Water Technologies. Our history of serving the wastewater needs of millions of customers continues with you. To ensure your grease interceptor continues to perform to our standards, and meet your expectations, we ask for your participation in the maintenance and care of this product.



## MISSION & HISTORY

**Clean water is our heritage—it's also our responsibility. As the population grows and more land is developed, we must all find new ways to safeguard our environment for posterity.**

Infiltrator's contribution is our science-based approach to environmentally-conscious and innovative wastewater management systems. We manufacture reliable products from primarily recycled materials. In combination with our parent company, Advanced Drainage Systems (ADS), we are one of the largest users of recycled plastics in the United States. Moreover, our products' reduced footprint minimizes environmental disruption far beyond that of now superfluous competitive solutions that rely upon mined aggregate, such as crushed stone and gravel. This vision and our values produce products our users can trust for superior performance, ease of maintenance, and long-term value – all while contributing to public and environmental well-being.

What started over 30 years ago as an idea for a better septic system drainfield is now a company with a broad range of products servicing North America and beyond. Today, more than 50% of decentralized wastewater management systems installed in North America use an Infiltrator product. Our focus now includes reducing the environmental and infrastructural harm fats, oils, and grease have on centralized wastewater systems, namely sanitary sewers. This owner's manual explains our grease interceptor's role in this effort, its' functionality, and provides valuable guidance for proper grease management. Together we will continue to make clean water everyone's business.

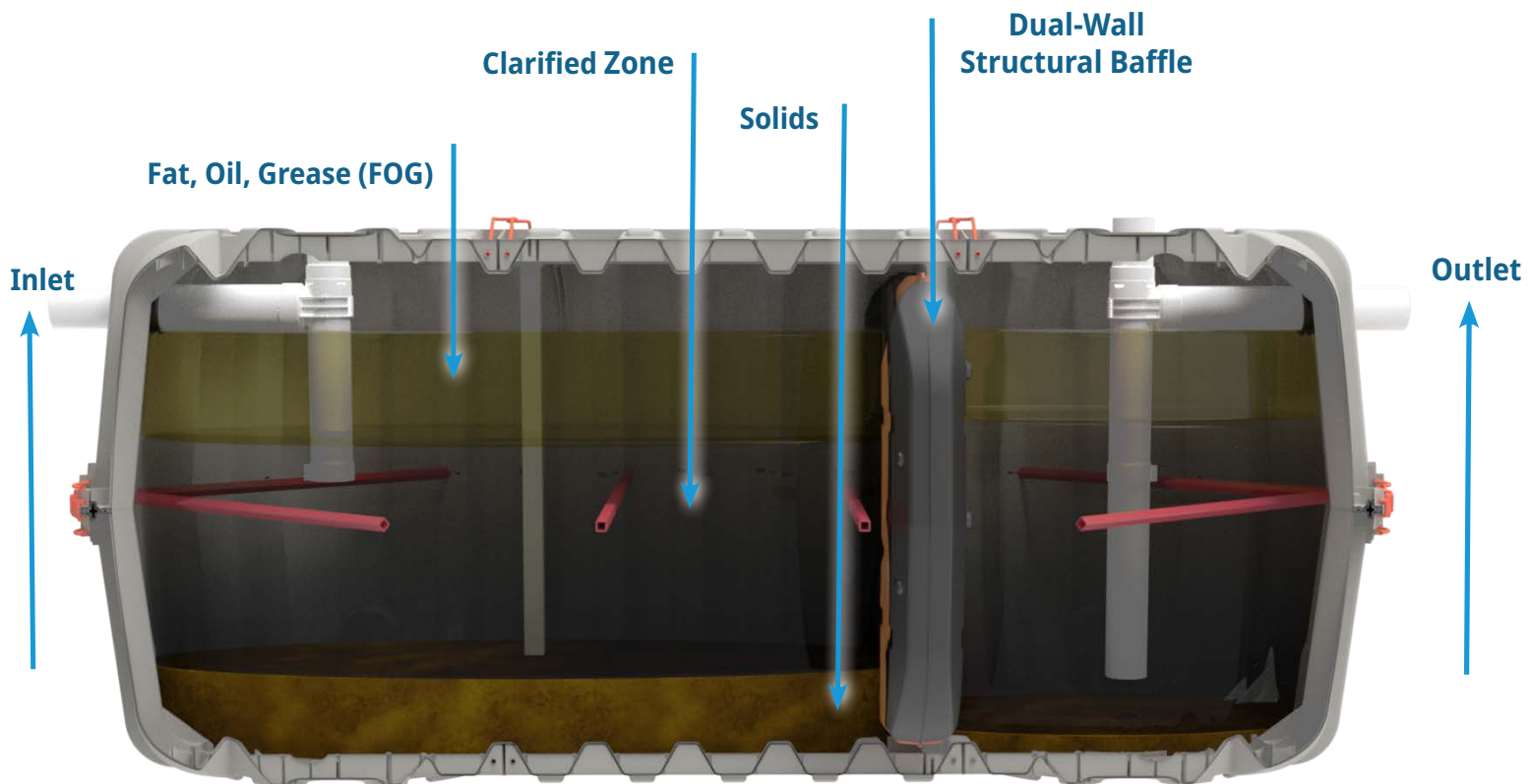


# WHAT IS A GREASE INTERCEPTOR?

Grease interceptors trap and retain fats, oils, and grease (FOG) discharged from food service establishments, such as restaurants and convenience stores, before entering sanitary sewers. When appropriately sized and maintained, grease interceptors prevent clog-induced sanitary sewer overflows and costly sewer line breakages. They come in a variety of types such as gravity, hydromechanical, and automatic removal devices – each accompanied by their own benefits and limitations. It bears reiterating that grease interceptors are the primary line of defense preventing FOG from damaging sewer systems. Failure to maintain your grease interceptor may cause an immediate backup, and business disruption.

The conventional grease interceptor consists of a two-compartment tank, an access port or multiple access ports, and an interior baffle wall that increases retention time and prevents grease from short-circuiting across the interceptor. The structure is watertight and installed below-grade. The inlet tee directs and slows the influent's flow so the already separated wastewater and FOG remain undisturbed. Meanwhile, the outlet tee's increased length prevents FOG from joining the effluent as it makes its way to the sewer line.

When functioning properly, the interceptor forms three distinct layers. The first is the scum layer, which consists of fats, oils, and grease. Solids collect at the bottom of the interceptor and create a layer called the sludge layer. Between these two layers is a clear area of liquid called the clarified zone. Waste haulers remove all three layers when pumping the interceptor, typically in 30-, 60-, or 90-day frequencies. Be sure that your waste hauler checks the inlet and outlet ports for obstructions prior to completion. It is also recommended to run cold water to your interceptor following grease removal to ensure proper performance.



# Corrosive Resistant • Low Profile Design Easy-to-Install Solution

## TRADITION MEETS INNOVATION

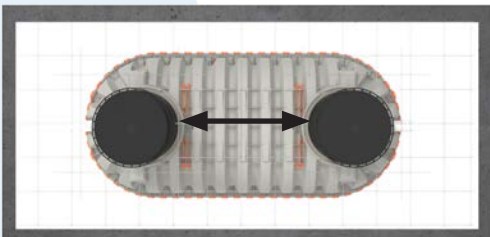
**Fiberglass**  
EMBEDDED  
**Polypropylene**

Infiltrator's gravity grease interceptors are engineered with a relentless focus on the end-user, ensuring they exceed the limitations of traditional concrete solutions. Food service establishments benefit most from their highly corrosive-resistant polypropylene construction, making this inert material ideal for retaining large quantities of grease for extended periods of time. The interceptor's thermoplastic construction also simplifies transportation and installation by replacing the need for cumbersome and unreliable boom trucks with readily available back-hoes. When properly backfilled and covered with a reinforced slab, the lightweight design's strength and durability is uncompromising. Engineered with fiberglass-embedded polypropylene, structural ribbing, and internal fiberglass supports, Infiltrator interceptors deliver load-bearing capacities consistent with concrete alternatives. Owning an Infiltrator interceptor ensures a reliable, durable, and easy-to-install solution. Gravity grease interceptor models include:

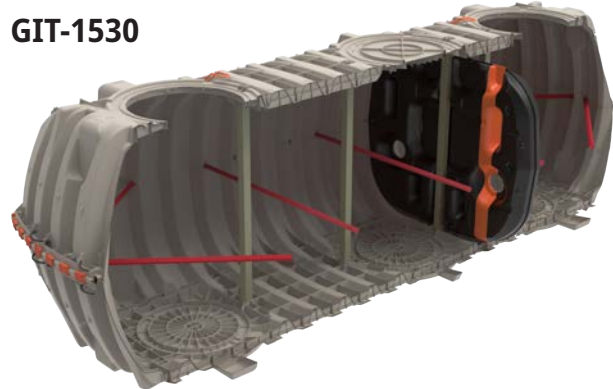
**GIT-1060**



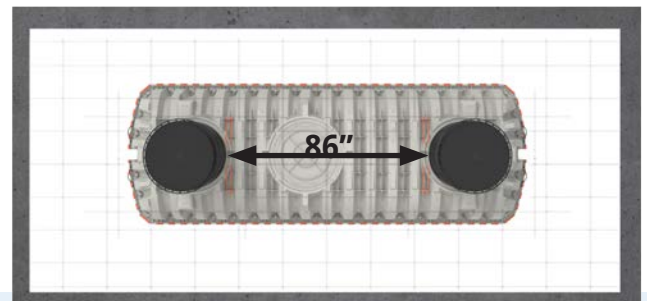
**Working Capacity: 1,111 Gal (4,207L)**  
**Dimensions (W x L x H): 62" x 134" x 55"**  
**Weight: 354 lbs (161 kg)**  
**Manhole Distance: 54"**



**GIT-1530**



**Working Capacity: 1,537 gal (5,818 L)**  
**Dimensions (W x L x H): 62" x 176" x 55"**  
**Weight: 518 lbs (235 kg)**  
**Manhole Distance: 86"**



**Measure distance between manholes to identify grease interceptor model.**

## INNOVATION MEETS EXCELLENCE

TESTED to OVER  
**97%**  
EFFICIENCY

Infiltrator's improvements made to existing hydromechanical solutions is on par with advancements made to gravity grease interceptors.

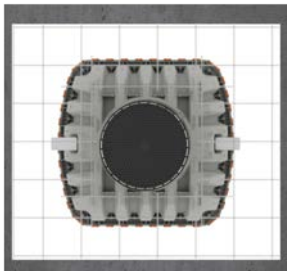
### Single Access Port • Quick Grease Removal Lightweight & Compact Design

Most important is an Infiltrator interceptor's ability to trap and retain grease. ASME A112.14.3 tested to over 97% efficiency, this hydromechanical grease interceptor will retain over 3,011 pounds of grease between inlet and outlet compartments. Installations are notably easier because of the GIT-540's lightweight and compact design. Furthermore, the GIT-540's compact design also enables the use of a single access port resulting in fewer manhole covers in your parking lot, greater cost efficiency, and less time required during grease removals.

#### GIT-540



**Grease Capacity: 412 gal (1,559 L)**  
**Dimensions (W x L x H): 62" x 65" x 55"**  
**Weight: 204 lbs (93 kg)**



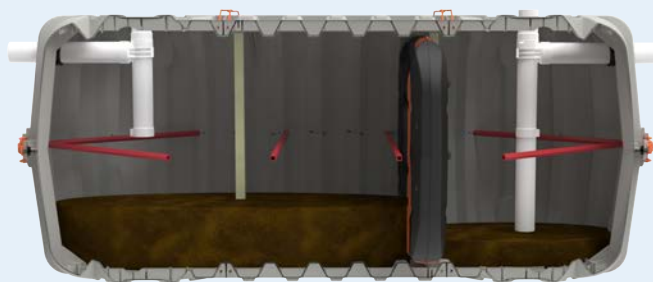
Single access port cover.



# PUMP-OUT FREQUENCIES

## Gravity Grease Interceptors

This type of interceptor is sized without identifying a desired pump-out frequency. It is therefore required of food service establishment owners to identify how often their interceptor requires service. Interceptors must be pumped when grease and solids occupy 25% of the interceptor's total working capacity. The below table identifies total grease and solids accumulation in gallons and inches.



**Note:** Using a core sampler on the inlet side of the interceptor, take three samples of grease and solids levels for an average. If the average accumulation of grease and solids exceeds 15 inches, the interceptor should be pumped in more frequent intervals – i.e. every 30 or 60 days. Pump-outs should never exceed 90-day intervals.

Model	Total Working Capacity	FOG & Solids Maximum (gal)	FOG & Solids Maximum (in)
GIT-1060	1,111 gal	277	15
GIT-1530	1,537 gal	384	15

## Hydromechanical Grease Interceptors

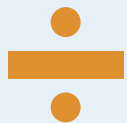
This style of grease interceptor is designed to retain a higher volume of grease (relative to its overall working capacity) when compared to gravity interceptors. Insert the total number of meals prepared per day into the formula on the next page to identify optimal pump frequency. Use the below table to identify the appropriate Grease Production Value for your food service establishment.

Example Grease Production Values for Restaurants, ASPE Plumbing Engineering Design Handbook, Volume 4

Restaurant Type	Grease Production Value	Example
Low Grease Producer	0.005 lbs (2.268 g)/meal (no flatware)	Elementary cafeteria, grocery meat department, hotel breakfast bar, sub shop, sushi, take-and-bake pizza
	0.0065 (2.948 g)/meal (with flatware)	
Medium Grease Producer	0.025 lbs (11.340 g)/meal (no flatware)	Café, coffee shop, convenience store, grocery deli, Greek, Indian, Japanese, Korean, Thai, Vietnamese
	0.0325 (14.742 g)/meal (with flatware)	
High Grease Producer	0.035 lbs (15.876 g)/meal (no flatware)	Full-fare family, fast-food hamburger, hamburger bar and grill, German, Italian, fast-food Mexican
	0.0455 lbs (20.638 g)/meal (with flatware)	
Very High Grease Producer	0.058 lbs (26.308 g)/meal (no flatware)	Full-fare BBQ, fast-food fried chicken, full-fare Mexican, steak and seafood, Chinese, Hawaiian
	0.075 lbs (34.019 g)/meal (with flatware)	



**3,011**  
GIT-540  
Grease Capacity



**Meals**  
Per Day



**Grease**  
**Production**  
Value



**Pump-Out**  
**Frequency**  
(In Days)

## PUMP-OUT FREQUENCIES

### Maximum Solid Levels

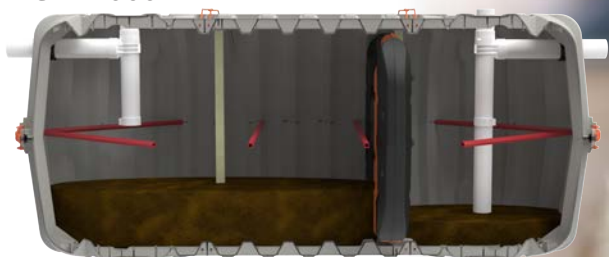
Solid accumulation rarely out-paces grease build up, but monitoring its accumulation is advisable if your food service establishment fails to prevent waste from entering the kitchen's drains. It is important to ensure solids do not exceed the maximum amount indicated below, otherwise the solids will enter sanitary sewers and potential create a clog. A core sampler on the inlet side of the interceptor can be used to measure solids accumulation at the bottom of the interceptor.

Model	Total Working Capacity	Solids Maximum (gal)	Solids Maximum (in)
GIT-1060	1,111 gal	222	22.5
GIT-1530	1,537 gal	544	22.5
GIT-540	475 gal	103	11.8

**GIT-1530**



**GIT-1060**



**GIT-540**



# MAINTENANCE INSTRUCTIONS

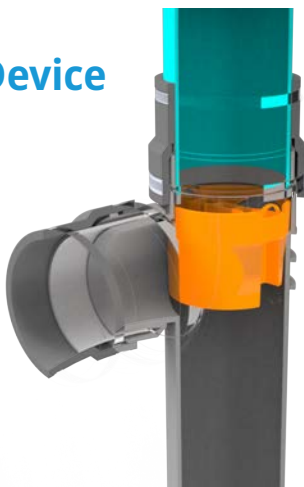


**WARNING!** Grease Interceptors can produce toxic odors that may cause loss of consciousness and even death if inhaled. Performing routine maintenance of this interceptor will help prevent the creation of this harmful gas. 30-, 60-, or 90-day pump-out intervals are recommended.

**NOTE:** Grease interceptors should never be covered by vehicles or other objects. Enough space should be granted to effectively execute maintenance requirements.

1. All maintenance should be conducted by licensed professionals. As the owner, be sure to review the following steps with the licensed professional prior to their service.
2. Remove access port cover(s) to allow for routine maintenance. Be sure to never leave the openings unattended as pedestrians could fall in if unaware of the opening(s).
3. Pump all contents of the grease interceptor including sediments that may have fallen in between the interceptor's wall corrugations.
4. Check that there are no blockages in either inlet or outlet tees. For Infiltrator HGI models, rotate by hand or water meter key the flow control device found inside of the inlet tee to the unrestricted position to check for blockages. Be sure to return the device to the restricted position when finished.

**Flow Control Device  
Restricted**



**Flow Control Device  
Unrestricted**



5. Fill the interceptor with cold water.
6. Replace access port covers and accompanying hardware if present.
7. Dispose of grease per local code.

**See pages 6-7 to identify the appropriate pump-out frequency for your grease interceptor.**





## SAFETY AND HEALTH

### Best Management Practices (BMP)

Be sure to train new and existing employees on the proper use and benefits of kitchen BMP. Refresher training sessions should be executed annually and in response to any grease related incidences that may occur.

1. Post “No Grease” signs above sinks and on the front of dishwashers.
2. Use water temperatures less than 150° with interceptors.
3. Install screens on all kitchen drains with openings no larger than 3/16 inch. Screens should be removable and cleaned frequently.
4. Dry-wipe all dishware before washing and remember to place all grease in garbage receptacles.
5. Do not use emulsifying chemicals for reducing grease in the drain system.
6. Limit or avoid using garbage disposals.
7. Observe grease interceptor grease removal and cleaning. Ensure they check inlet/outlet observation ports for obstructions.
8. Fill the grease interceptor with cold water after grease removal is completed.
9. Maintain a service log and file all records.
10. Cover outdoor grease and oil storage containers.
11. Locate grease storage dumpsters and storage containers away from storm drain catch basins.
12. Routinely clean exhaust hoods.

# RECORD LOG

Use the charts below to record important information and dates regarding the system and maintenance.

Waste Hauler	
Sewer & Drain Contractor	
Regulator	
Grease Interceptor Size (gal)	

Date	Action	Grease Depth	Solids Depth	Notes

Grease Permit #: \_\_\_\_\_

# WARRANTY

## **Infiltrator Water Technologies, LLC ("Infiltrator") INFILTRATOR® GREASE INTERCEPTOR LIMITED WARRANTY FIVE (5) YEAR MATERIALS AND WORKMANSHIP LIMITED WARRANTY**

- (a) THIS LIMITED WARRANTY IS EXTENDED TO THE END USER OF AN INFILTRATOR GREASE INTERCEPTOR. A INFILTRATOR INTERCEPTOR MANUFACTURED BY INFILTRATOR, WHEN INSTALLED AND OPERATED IN ACCORDANCE WITH INFILTRATOR'S INSTALLATION INSTRUCTIONS AND LOCAL REGULATION BY A PERSON OR COMPANY THAT IS PROPERLY QUALIFIED TO INSTALL THE INFILTRATOR GREASE INTERCEPTOR IN ACCORDANCE WITH APPLICABLE STATE AND/OR LOCAL REQUIREMENTS, IS WARRANTED TO YOU: (I) AGAINST DEFECTIVE MATERIALS AND WORKMANSHIP FOR FIVE (5) YEARS AFTER INSTALLATION. INFILTRATOR WILL, AT ITS OPTION, (I) REPAIR THE DEFECTIVE PRODUCT OR (II) REPLACE THE DEFECTIVE MATERIALS. INFILTRATOR'S LIABILITY SPECIFICALLY EXCLUDES THE COST OF REMOVAL AND/OR INSTALLATION OF THE INFILTRATOR GREASE INTERCEPTOR.
- (b) IN ORDER TO EXERCISE ITS WARRANTY RIGHTS, YOU MUST NOTIFY INFILTRATOR IN WRITING AT ITS CORPORATE HEADQUARTERS IN OLD SAYBROOK, CONNECTICUT WITHIN FIFTEEN (15) DAYS OF THE ALLEGED DEFECT.
- (c) YOUR EXCLUSIVE REMEDY WITH RESPECT TO ANY AND ALL LOSSES OR DAMAGES RESULTING FROM ANY CAUSE WHATSOEVER SHALL BE SPECIFIED IN SUBPARAGRAPH (a) ABOVE. INFILTRATOR SHALL IN NO EVENT BE LIABLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES OF ANY KIND, HOWEVER OCCASIONED, WHETHER BY NEGLIGENCE OR OTHERWISE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THIS LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.
- (d) THIS LIMITED WARRANTY IS THE EXCLUSIVE WARRANTY GIVEN BY INFILTRATOR AND SUPERSEDES ANY PRIOR, CONTRARY, ADDITIONAL, OR SUBSEQUENT REPRESENTATIONS, WHETHER ORAL OR WRITTEN. INFILTRATOR DISCLAIMS AND EXCLUDES TO THE GREATEST EXTENT ALLOWED BY LAW ALL OTHER WARRANTIES, WHETHER EXPRESS OR IMPLIED, OR STATUTORY, INCLUDING ANY WARRANTY OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE AND ANY IMPLIED WARRANTIES OTHERWISE ARISING FROM COURSE OF DEALING, COURSE OF PERFORMANCE, OR USAGE OF TRADE. NO PERSON (INCLUDING ANY EMPLOYEE, AGENT, DEALER, OR REPRESENTATIVE) IS AUTHORIZED TO MAKE ANY REPRESENTATION OR WARRANTY CONCERNING THIS PRODUCT, EXCEPT TO REFER YOU TO THIS LIMITED WARRANTY. EXCEPT AS EXPRESSLY SET FORTH HEREIN, THIS WARRANTY IS NOT A WARRANTY OF FUTURE PERFORMANCE, BUT ONLY A WARRANTY TO REPAIR OR REPLACE.
- (e) YOU MAY ASSIGN THIS LIMITED WARRANTY TO A SUBSEQUENT PURCHASER OF YOUR FOOD SERVICE ESTABLISHMENT.
- (f) NO REPRESENTATIVE OF INFILTRATOR HAS THE AUTHORITY TO CHANGE THIS LIMITED WARRANTY IN ANY MANNER WHATSOEVER, OR TO EXTEND THIS LIMITED WARRANTY.
- (g) NO WARRANTY OF ANY KIND IS MADE WITH REGARD TO ANY PRODUCT, COMPONENTS, DEVICES, MEDIA OR TREATMENT UNITS WHICH ARE MANUFACTURED BY OTHERS AND ARE INSTALLED IN AN INFILTRATOR GREASE INTERCEPTOR. USE OF THESE PRODUCTS ARE AT YOUR OWN RISK.
- (h) THE INFILTRATOR GREASE INTERCEPTOR IS DESIGNED TO BE BURIED UNDERGROUND. NO WARRANTY OF ANY KIND IS MADE IF YOUR INFILTRATOR GREASE INTERCEPTOR IS NOT BURIED UNDERGROUND AS SPECIFIED IN THE PRODUCT'S INSTALLATION INSTRUCTIONS.

### **CONDITIONS AND EXCLUSIONS**

There are certain conditions or applications over which Infiltrator has no control. Defects or problems as a result of such conditions or applications are not the responsibility of Infiltrator and are NOT covered under this warranty. They include failure to install the Infiltrator Grease Interceptor in accordance with installation instructions or applicable regulatory requirements or guidance, altering the Infiltrator Grease Interceptor contrary to the installation instructions and disposing of chemicals or other materials contrary to normal Infiltrator Grease Interceptor usage.

The above represents the Standard Limited Warranty offered by Infiltrator. A limited number of regulatory jurisdictions have different warranty requirements. Any purchaser of a Infiltrator Grease Interceptor should contact Infiltrator's corporate headquarters in Old Saybrook, Connecticut, prior to such purchase to obtain a copy of the applicable warranty, and should carefully read that warranty prior to the purchase of a Infiltrator Interceptor.



# INFILTRATOR LINE OF PRODUCTS



## TANKS

IM-Tanks  
CM-Tanks  
GIT-Tanks



## TANK RISERS

EZsnap Risers  
EZset Risers



## PUMP CONTROLLERS

Aquaworx and  
Infiltrator Controls



## DRAINFIELD

Quick4 Chambers  
Quick4 Plus  
Chambers  
Quick5 Chambers  
Arc Chambers  
EZflow



## COMBINED TREATMENT AND DISPERSAL

Advanced Enviro  
Septic (AES)  
AeroFin  
Advanced Treatment  
Leachfield (ATL)



## ADVANCED TREATMENT

ECOPOD  
ENVIRO-AIRE  
Whitewater



1-800-221-4436 | [www.infiltratorwater.com](http://www.infiltratorwater.com) • [info@infiltratorwater.com](mailto:info@infiltratorwater.com)