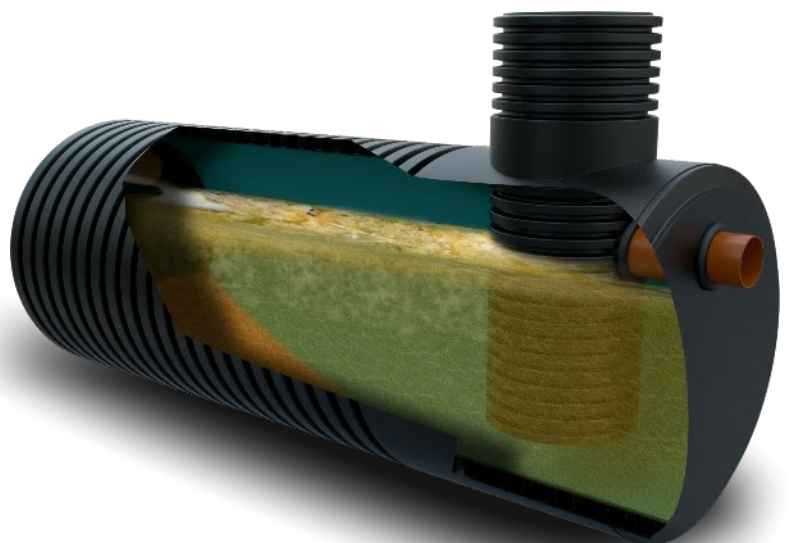


FOG[™] FAT OIL & GREASE INTERCEPTORS[™]



PRODUCT CATALOGUE

JULY 23



INCLUDING NEW HORIZONTAL RANGE



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

Passive designs work by simply slowing the flow of wastewater, allowing it to cool and separate into 3 layers within the interceptor- FOGs, solids and water. FOG's - Fats Oils and Greases, have a specific gravity, less than the water, so as the waste water 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, solids and food waste being heavier, will drop to the base of the unit.



There are two models in the FOGI range - Vertical & Horizontal

Both FOGI models are designed to comply with BS EN1825

Vertical models

Nominal Sizes : 2 to 4

Single piece rota moulded polyethylene units, factory fitted and supplied to site with all required pipework connections.

Capacities from 680 litres to 1360 litres respectively.

Horizontal models

Nominal Sizes : 4 to 15

Fabricated in our factory and supplied to site as single piece units. Manufactured from high strength polyethylene twinwall, the units are delivered to site with all required pipework connections. These units are capable of being installed in reclaimed/as-dug material or granular surround.

Capacities from 1360 litres to 5100 litres respectively.

ROTA MOULDED
POLYETHYLENE BODY

600MM SQUARE ACCESS

RODDING
ACCESS

OPTIONAL
A15 & B125
Access covers

450MM ACCESS SHAFT
Also designed as secondary
settlement chamber

HIGH STRENGTH
TWINWALL BODY

OVERFLOW
WEIR

Location and Ventilation

So that the wastewater from the facility has a chance to cool down before entering the unit, we suggest that it is placed a minimum of 3 metres away from the final sink or discharge point and that it is connected to a vent stack. If located inside a building, then a sealed access cover will need to be used to prevent odours.

Maintenance

Regular checks must be prescribed for the FOGI unit, to check the levels of FOG's and more so the solids, which without regular emptying could build up quickly and block the base of the secondary settlement chamber. We recommend minimum monthly inspection and a minimum 12 monthly full clean and emptying.

Cleaning and maintenance could be more regular, dependant on the type of facility the unit is installed. Full maintenance should be carried out by a recognised/authorised contractor.

sampling chamber

Sampling chambers or sampling point are required down stream of the outlet to sample final effluent. This is a requirement of BS EN 1825

Our sampling chamber meets the design standard for sampling and has both 110mm and 160mm pipework options. So 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. So for an NS2 the minimum grease separation chamber would need to be 480 litres.

Design of Sludge Trap

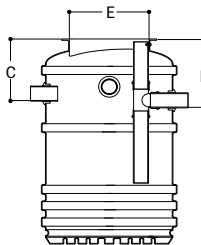
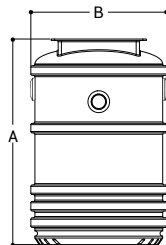
The Sludge trap can be situated integrally within a single stage interceptor or as a separate unit situated before the grease separation trap/tank.

Volume of Sludge Trap

The volume of sludge trap needs to be a minimum of 100 x NS in litres ie. So for an Nominal Size NS2, this needs to have a sludge retention volume of at least 200 litres. Subsequently for food processing plants, abattoirs etc, where larger amounts of solids are expected, then the sludge trap needs to be at least 200 x NS in litres.

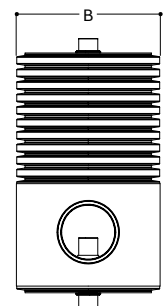
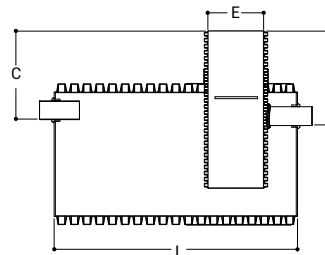
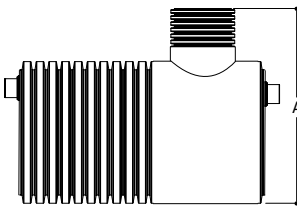
The table below is taken from BS EN 1825 and gives a guide to the Nominal Size and FOGI unit required, based on number of meals per day.

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



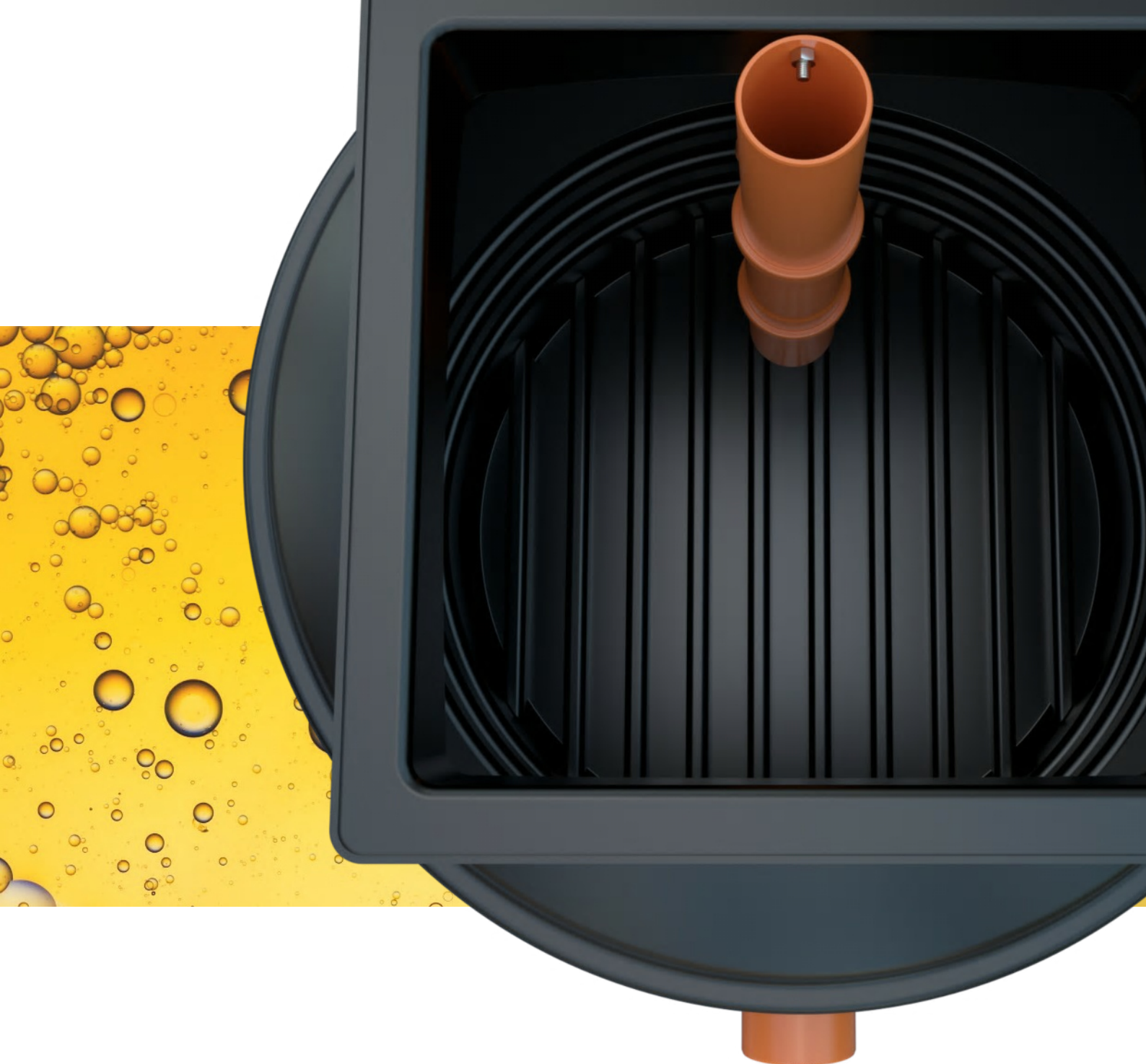
VERTICAL MODELS

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



FAT OIL & GREASE MANAGEMENT



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