

Got Grease?



Let Dormont Intercept It!





Grease Interceptors

Dormont offers a full line of grease interceptors for installation on cooking/prep sinks, pot, pan & scullery sinks and dishwasher applications. Dormont offers a variety of interceptor configurations including: on-floor, recessed with & without extension and recessed with access housing. Dormont grease interceptors are available with no-hub or threaded connections. Make Dormont your source for grease interceptors.

Design & Operation

Grease interceptors are designed to prevent greasy substances from entering plumbing systems, septic fields and wastewater treatment facilities, where they are difficult to process and can create a number of environmental problems. Grease interceptors are commonly specified in restaurant kitchens and food handling or processing areas to keep drainage systems free of problematic grease accumulations.

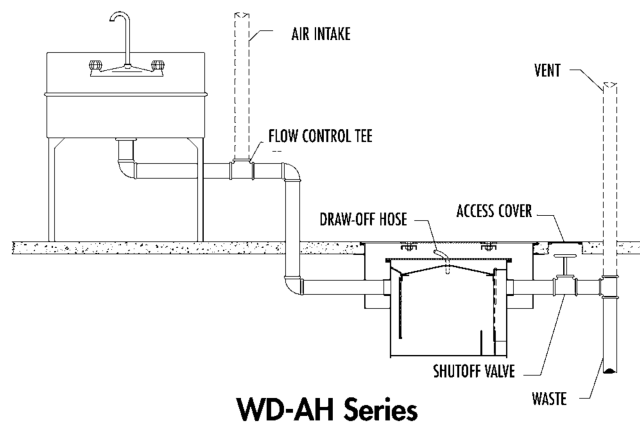
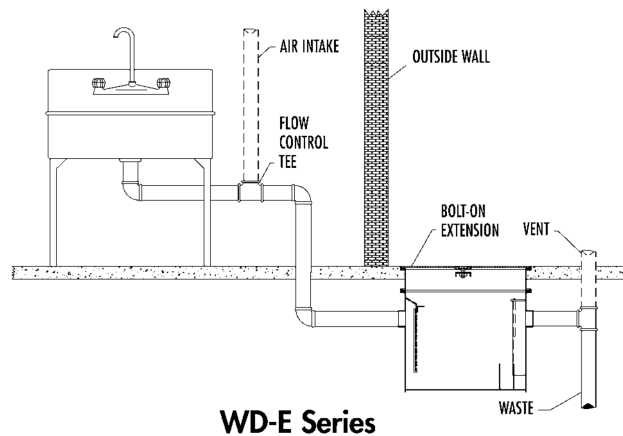
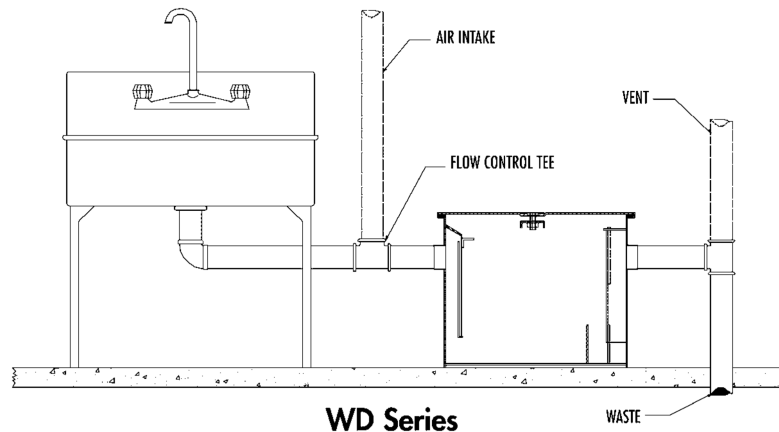
Grease interceptors work by collecting all lighter-than-water substances, such as grease, inside the interceptor. This is accomplished through the use of a flow restrictor on the inlet side of the interceptor, which slows incoming effluent and redirects it through baffling inside the interceptor. This slowing and baffling process allows lighter-than-water substances to accumulate inside the interceptor above the static water line.

Design criteria is determined by plumbing code and typically follows the guidelines set forth by the Plumbing & Drainage Institute (PDI), which tests and rates interceptors. The accepted industry and PDI standard (PDI-G101) is to maintain 90% separation efficiency, up to the rated grease retention capacity (in lbs.).

Material & Characteristics

Epoxy Coated Steel - Interceptor body standard 11 ga. CR steel, with oven cured, acid resistant baked gray epoxy coating, inside and out. Lid is epoxy coated 1/4" skid-proof checker plate steel, gasketed, and secured with Allen head center bolt(s). All stainless steel construction may be specified for high sanitary applications.

Flow Restrictor - WD Series Interceptors are supplied with an external cast iron flow restrictor. All other interceptor models are designed with a built-in stainless steel flow restrictor plate, located just inside the inlet.

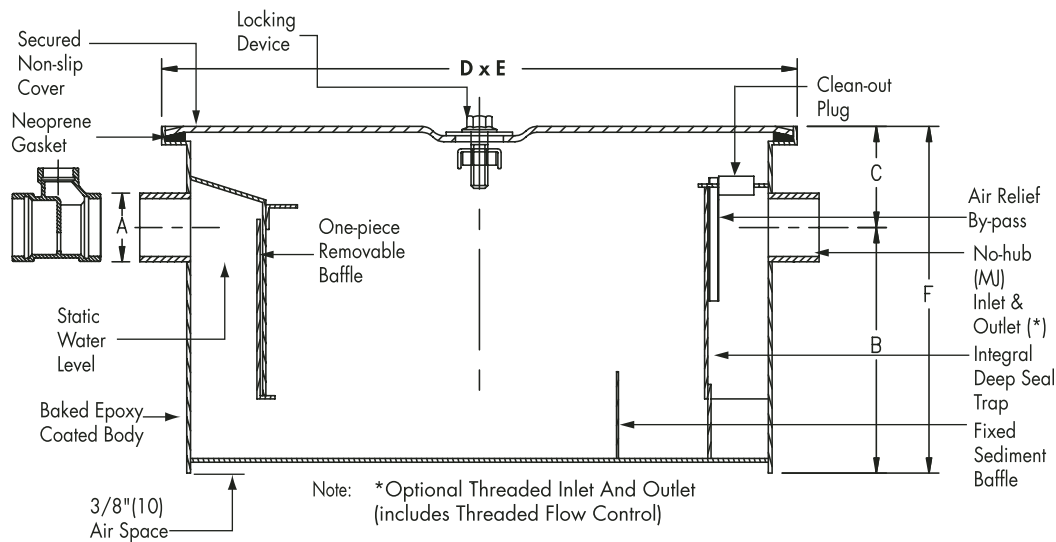




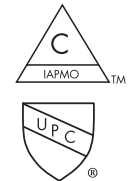
WD Series

PDI Certified Grease Interceptors

SPECIFICATION: Dormont WD Series PDI Certified recessed or floor mounted epoxy coated steel grease interceptor with gasketed solid steel cover, hex head center bolt(s), removable baffle assembly, deep seal trap with cleanout, no hub connections (standard), and external cast iron flow control fitting.



ISO 9001:2000
REGISTERED



Interceptor Catalog Number	Flow Rate GPM	Grease Capacity Lbs	A Inlet & Outlet	B	C	D Length	E Width	F Height
				Base to Center	Top to Center			
WD-4	4	8	2"(51)	7-3/4"(197)	3-1/4"(83)	16"(406)	10"(254)	11"(279)
WD-7	7	14	2"(51)	8-1/2"(216)	3-1/2"(89)	18"(457)	13"(330)	12"(305)
WD-10	10	20	2"(51)	8-1/2"(216)	3-1/2"(89)	21-3/4"(552)	14"(356)	12"(305)
WD-15	15	30	2"(51)	10-1/2"(267)	3-1/2"(89)	22"(559)	15"(381)	14"(356)
WD-20	20	40	3"(76)	11-1/2"(292)	3-1/2"(89)	24"(610)	15-3/4"(400)	15"(381)
WD-25	25	50	3"(76)	12"(305)	4-1/2"(114)	26"(660)	16-1/2"(419)	16-1/2"(419)
WD-35	35	70	3"(76)	14"(356)	5"(127)	30"(762)	18"(457)	19"(483)
WD-50	50	100	4"(102)	16"(406)	5-1/2"(140)	32"(813)	22"(559)	21-1/2"(546)